



Norfolk Bee



Volume 10, Issue 12

norfolkbee.org

January 2011

Dear Club members,

We had a great meeting with our guest speaker Don Conlon. We have 99 people in attendance. The room was full. We are working on getting some other great speakers for future meetings. So stay tuned.

The subject on everyone's mind is order bees. We have 3 different options this year. Dave Shaner is coordinating purchasing packages from BeeHavin and nucs from Merrimack. I have attached the order form here. As well you can order packages and nucs from Reseska directly. I would also suggest that you check around. There are other options out there as well: New England Beekeeping Supplies has packages, as well, Roger Robitaille in RI has packages. It's always good to try and get packages and nucs from different sources. This helps break up the genetic diversity of our bees.

One of the things the club does is we sponsor two scholarships for the Norfolk County Agricultural High School. This year the board again elected to fund two \$500 scholarships for students pursuing continuing education in the agricultural fields. This is one way your club supports the school for all they do for us. We have been hosting our meetings and bee school there for decades and we are never charged rent for the room or services. It is just one way to give back to a great school. Thank you to the Norfolk Aggie for all they do for us.

See you all in February

Tony Lulek

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Next Club Meeting

February 6, 2012
400 Main Street
Walpole, MA
7:30PM

Welcome New Members

George Seferiadis - Attleboro
Cathy Smith - Milton
Chris Corbett - Mendon
Sally Gouck - N. Attleboro



Club News

NCBA Forum

We also encourage everyone to use the forum. We have a staff of beekeepers monitoring the forum on a daily basis. This is also a good source of information for new bee students. Ed Szymanski our forum master is available for issues and questions about the forum.

NCBA is on Facebook

Check us out on FaceBook.

Join us at

<http://www.facebook.com/#!/group.php?gid=43171368357>

Or search for Norfolk County Beekeepers Association. We have 140 members and growing!



Board Members

President

Tony Lulek tlulek@gallery223.com

Vice President

Peter Tullock pjtrestitution@hotmail.com

Recording Secretary

Paul LaShoto p_lashoto@yahoo.com

Corresponding Secretary

Owen Ackerman Owen1803@aol.com

Treasurer

Fran Key arenakey@hotmail.com

Members at large

Kathy Gasbarro gasbarro8@yahoo.com
Avery Osgood avery_osgood@hotmail.com
Dave Shaner dashaner123@aol.com

Librarian

Eric Studer studer8er@yahoo.com

Club News

NCBA Board meetings

All our board meetings are the 3rd Monday of the month. They are held at the Woodside Montessori School, 350 Village Street, Millis, MA at 7 pm. All members are welcome to attend and are encouraged to get involved. With a club this size, our success depends upon members being involved in service to the club.

T-shirts

There are still t-shirts available for sale they are \$10 each. Cash, check, or charge is accepted.

Bee School 2012

60 New beekeeping students and they keep coming in! We welcome any input into helping promote the bee club.

Programs

If anyone has any suggestions for future programs, please let Tony know.

Events

Organic Beekeeping Workshop - Vermont

Organic Beekeeping Workshop
(Intermediate/Advanced)
Metta Earth Institute, 334 Geary Rd., Lincoln, VT
Feb 5, 2012 10:00 AM - 5:00 PM

Topics covered will include working with swarms, making splits and nucleus colonies, apitherapy, connecting with and developing a personal relationship with the bees.

Fee \$40 for information or to register call: 802-349-4279

Events-continued

Penn State virtual Beginner Beekeeping Class

Beekeeping For Beginners Virtual Webinar Series

Penn State Cooperative Extension is conducting a virtual Beginner Beekeeping Class starting in March 2012. The webinar course is designed to

create a foundation of beekeeping knowledge in order to confidently help beginners manage honeybees.

Webinars are web-based seminars which delivers training through the Internet directly to your computer. You are able to view the presentation

via your home/office computer and listen to the audio portion of the presentation through your computer's speakers. These are interactive and

will allow the participants to ask questions and communicate with the presenters. If you can't join the session or would like to review a certain

topic, sessions will be recorded and available to participants until the end of the year

The Beekeeping for Beginners is a two month course that will include the following:

1. An eight part live webinar series (all sessions will be recorded and available until December 31, 2012)
2. Virtual Beekeeping Field Day
3. Accessibility to instructors through:
 - *Virtual office hours
 - *Discussion forums

Registration and agenda information can be found at: <http://agsci.psu.edu/beekeeping-for-beginners>
<http://agsci.psu.edu/beekeeping-for-beginners>

Club News

2012 NCBA Bee Packages

This year the NCBA will consolidate ordering of bee packages through a single point of contact. This effort will minimize the resources to the supplier and of the club. This year we are offering three (3) suppliers for bees; Beehavin, Reseska Apiaries, and Merrimack Valley.

Due to Mother Nature's involvement, pickup dates are estimated until final confirmations are received. Each of you will be notified as the dates become firm. Pickup locations will be advised whether at the Aggie, Reseska Apiaries, or an alternate centralized site.

2012 Bee School students – you have preference for delivery at the end of April from Beehavin or Reseska Apiaries.

Three easy steps for ordering your 2012 Bee Packages

- 1) Please fill out your contact information below
- 2) Choose your supplier, mark the total packages requested, and choice of delivery date
- 3) Send order form and check payable to NCBA to the address below

Name _____ Phone _____
 Address _____ City _____
 Email address _____

Beehavin	Merrimack Valley	Reseska Apiaries
Packages only - \$70 ea	Nucs only - \$105 ea	Nucs and Packages
April 14 – ____ packages	April 28 - ____ nucs	Nucs - \$130 ea
April 28 - ____ packages (2012 Bee School preference)	May 7 - ____ nucs	April 21
	May 15 - ____ nucs	Packages - \$88 ea
	Note: Order ASAP as Merrimack Valley sells out quickly	April 14 and 28
	Orders must be received by February 10, 2012	Note: Please order direct at www.bostonhoney.com
Orders must be received by March 10, 2012		

Send your order and payment to
 NCBA Bee packages
 C/o Dave Shaner
 7 Vine Street
 Franklin, MA 02038
Dashaner123@aol.com or 508-742-7629 if any questions

Classifieds

RESEKA APIARIES, INC.

2012 NUCS & BEE PACKAGES FOR SALE:

NUCS: over-wintered, 5 frame nucs.

Queens grafted from Danish Buckfast mother,
mated in MA. with our Carniolan/VSH /Italian drones.

60% of frames in nuc (3) will be new comb, less than one year old. Minimum of 3 full frames of brood.

Available late April 2012.

BEE PACKAGES: 3lb Italian bee packages from Wilbanks

Apiaries in Georgia; available in April, 2012, with pick-
up in Holliston and in Western MA.

Info will be posted on our website after Jan. 1st.

www.bostonhoneycompany.com

We also sell a complete line of beekeeping supplies
and Maxant honey extractors. (Phone: 508-429-6872)

Classifieds

BEEKEEPING CLASS

Learn how to keep bees in Top Bar Hives

BRIGGS NURSERY

Briggsgarden.com

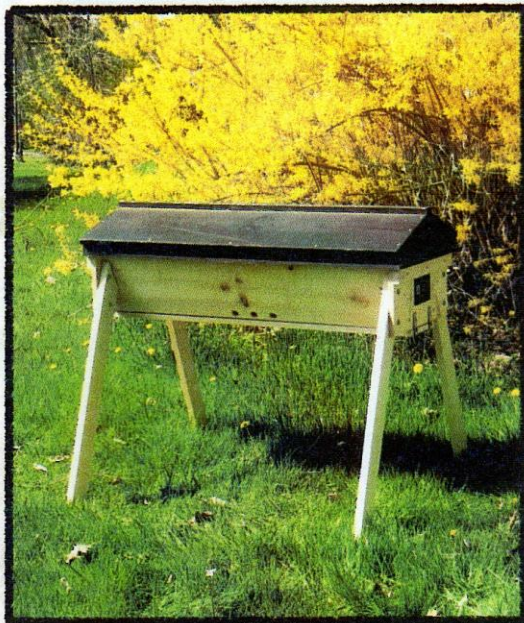
295 Kelley Boulevard, North Attleboro, MA

When: Saturday & Sunday - March 24 & 25

Times: 8:30am to 4:00pm both days



Come to



Gold Star Top Bar

**Everything you need to know about
how to keep bees in top bar hives...
a natural beekeeping method.**

**Raise your own healthy, natural,
local honey - right in your own
backyard!**

Drawings for bee prizes!

Register by March 9th and save \$25!

Early registration = \$175

Register online at

www.goldstarhoneybees.com

or by calling Gold Star Honeybees

207-449-1121

Classifieds



Gold Star Honeybees

PO Box 1061, Bath, ME 04530 207-449-1121

www.goldstarhoneybees.com

**Learn how to keep bees in Top
Bar Hives**

**BRIGG'S NURSERY
295 Kelley Boulevard,
North Attleboro, MA**

**When: Saturday & Sunday
March 24 & 25**

**Times: 8:30am to 4:00pm
both days**

Breakfast & Lunch included

**Register today and save \$25!
Early registration = \$175**

**Register via this form or
online at**

www.goldstarhoneybees.com

**or by calling
Gold Star Honeybees
207-449-1121**

**(After March 9, registration increases to
\$200)**

Detach and return bottom portion with payment

Bee School - North Attleboro, MA - March 24 and 25, 2011

Name(s): _____

Address: _____

Phone: _____

Email: _____

Credit Card# _____

Exp Date _____

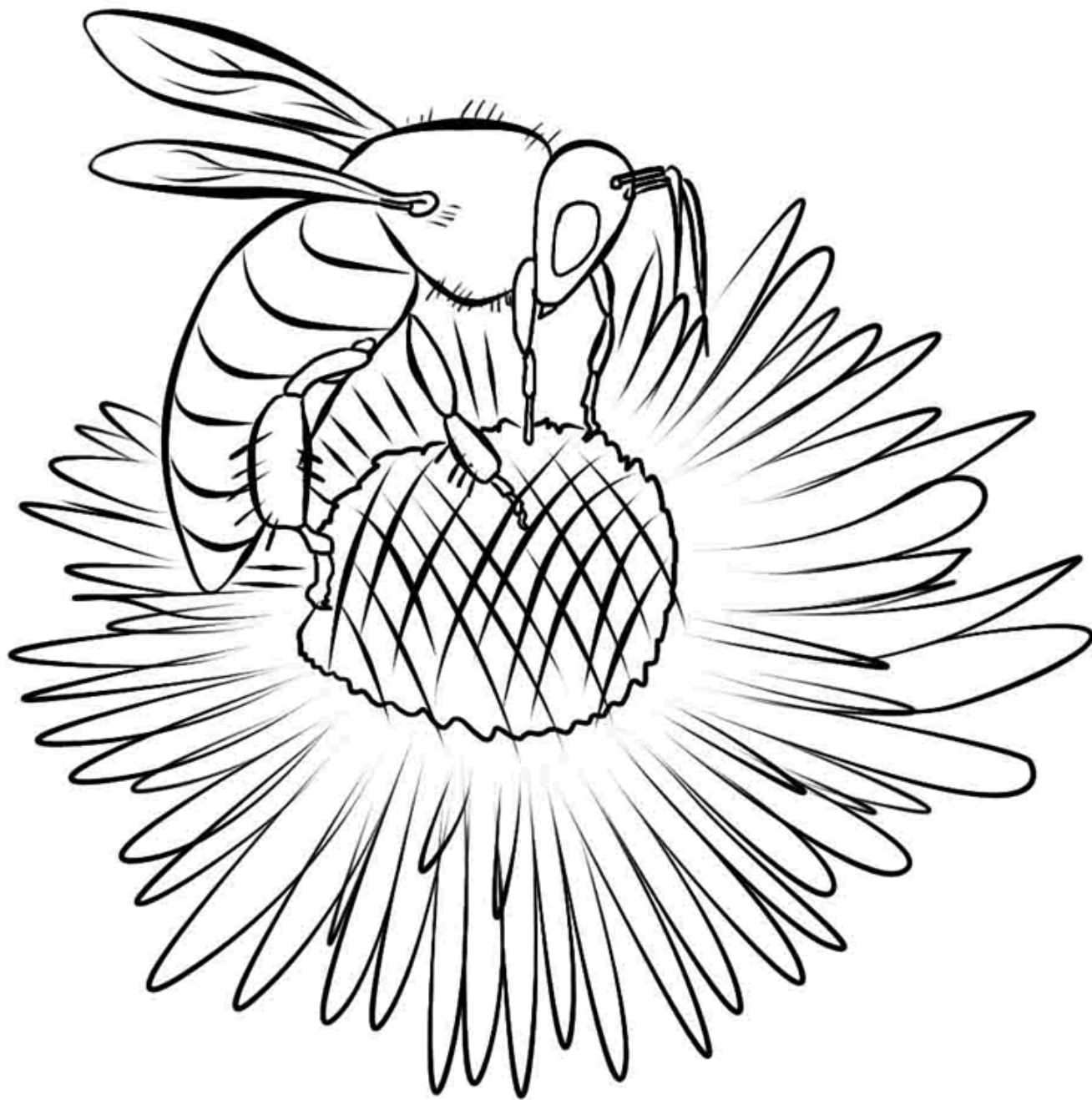
CV code _____

_____ X \$175 = \$ _____

Please make checks payable to:
Gold Star Honeybees

Kids Corner

Bee Coloring Page



Recipes

Honey-Mustard Snack Mix

The snack mix can be made up to 5 days ahead and stored at room temperature in an airtight container

Ingredients

7 cups plain bagel chips, broken in half
6 cups pretzel sticks
3 cups sesame sticks
12 tablespoons unsalted butter (1 1/2 sticks), melted
1 1/4 cups honey
3/4 cup mustard powder
4 teaspoons kosher salt

Directions

Heat the oven to 375°F and arrange the racks in the upper and lower thirds of the oven. Line two baking sheets with parchment paper; set aside.

Mix together bagel chips, pretzel sticks, and sesame sticks in a large bowl until evenly combined; set aside.

Mix together butter, honey, mustard powder, and salt in a medium bowl until smooth and well combined. Pour over pretzel mixture, stirring until evenly coated.

Scatter snack mix in a single layer on the prepared baking sheets. Bake, stirring occasionally, until toasted and browned, about 20 minutes. Let cool to room temperature, then break into bite-size pieces



Honey Roasted Martini

2 parts vanilla vodka
1 part almond liqueur
1 part coffee liqueur
Dash of honey
Splash of cream

Directions

Blend or shake with ice and serve.

Honey-Dijon Brie with Almonds

Ingredients

1 (8-ounce) Brie round
2 tablespoons Dijon mustard
1 tablespoon honey
1/3 cup chopped almonds, toasted

Directions

Preheat oven to 400F. Trim and discard rind from top of Brie; set aside.

Stir together Dijon and honey in a small bowl.

Spread over Brie. Place Brie on a lightly greased baking sheet. Bake 7 to 9 minutes or until cheese is just melted. Top with almonds and bake until slightly toasted and Brie is slightly melted.

