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December 2019 – January 2020 LCBA Newsletter

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- **PLEASE NOTE OUR NEW MONTHLY MEETING DATE & PLACE:**

2ND WEDNESDAYS IN WASHINGTON HALL 103, CENTRALIA COLLEGE

Wednesday, January 8 – LCBA January Monthly Meeting - Topic: Mason Bee Keeping – Rick Battin

- **Saturday, Jan 11:** LCBA's Beginning Beekeeping Class Starts - Runs 6 Consecutive Saturdays, 9 a.m. to noon @ Centralia College, Washington Hall 103

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Questions? Suggestions? Resources you'd like to share, stories you'd like to tell? Please contact LCBA

Secretary Susanne Weil: secretary@lcba.community or call 360 880 8130.

UPCOMING EVENTS



Above left, Rick Battin in a bee beard at WSU; right, [male red mason bee \(*Osmia bicornis*\)](#), by [Sandy, Bedfordshire, United Kingdom](#) (license: CC BY 2.0).

Wednesday, January 8 – you read that right! LCBA now meets on 2nd Wednesdays in Washington Hall 103 at Centralia College, per vote of the membership at our December 7 meeting.

January 2020 Monthly Meeting

When: Social Time 6 – 6:30 p.m.; Talk & Q&A, 6:30 to 7:30; Business Meeting, 7:30 to 8:45

Where: Centralia College, **Washington Hall 103**, 701 W. Walnut, Centralia 98531

What: Mason Bees: LCBA Treasurer & Journeyman Beekeeping Rick Battin will share his experiences and experiments with mason bees, the super-pollinators. Mason bees are more efficient pollinators than honey bees, though they only fly one month out of the year. LCBA Treasurer & Journeyman beekeeper Rick Battin will share his insights into & experiments with mason beekeeping, including housing & seasonal management, like dealing with pollen mites. One great benefit of mason bees . . . you don't have to lift any heavy boxes!

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Your First Year in Beekeeping: LCBA's Beginning Beekeeping Class



Above left, Steve Howard explains top supering & swarm management at our 2018 class; right, Education Coordinator Peter Glover with Caleb Smith & Austin Nelson, 2018 Youth Scholars, during a class break

Dates & times: Saturdays, 9 a.m. to noon, Jan. 11, 18, 25, Feb. 1, 8, 15

Place: Centralia College, Washington Hall 103, 701 W. Walnut, Centralia WA 98531

This class is offered through Centralia College's Continuing Education Program.

For Beginners or Anyone Who Wants a Refresher: learn to keep bees successfully in southwest Washington's unique conditions. Topics: basic bee biology/behavior, equipment & apiary set-up, seasonal management, identifying & managing parasites & diseases, honey harvesting, overwintering, & more. Students completing the course earn LCBA's diploma.

Course Materials: Lewis County Beekeepers' Association's manual lays out basics; LCBA's PowerPoints & demonstration materials supplement manual with visuals. In-class Q&A welcome; children welcome, too.

Course Instructors: Education Coordinator Peter Glover, Secretary Susanne Weil, Founder/2020 President Bob Harris, & guest instructors from the LCBA Board.

Post-Course Support: LCBA's free Mentor Workshops give hands-on guidance in working bees. Students who join LCBA are eligible for discounts on spring package / nuc bee orders & free consultations with an individual "bee mentor."

How to Register: Registration costs \$50 and goes through Centralia College by phone, mail, or in person (sorry, not online). Registration starts Dec 6, 2017. Registration forms are at: <http://www.centralia.edu/academics/cont-ed/> Fill it in with Course No. Course #: CS118A; Course Code: 6605. To register & pay by phone w/credit card: Call (360) 623-8940, ext. 427 or 623; or register in person: Enrollment Services, TransAlta Commons, 2nd Floor, 600 W. Centralia College Blvd, Centralia WA. Questions: secretary@lcba.community; 360 880 8130.

Notes from LCBA's November 14 Monthly Meeting



Topic: DIY Beekeeping Projects:

- Keeping Slovenian Hives in the PNW, Kay Crawford (above, left)
 - Bear-Proofing Your Apiary, Terrie Phillips (above, middle)
- Making Your Own Screened Bottom Boards, Steve Howard (above, right, Steve Howard, pictured with his Best in Show honey, 2019)

Kay Crawford: A Slovenian Hive for the Pacific Northwest

Kay is a 2nd year beekeeper in Onalaska. She heard Randy Oliver at the Northwest District Beekeepers' Association event last fall, where he showed a slide with a graphic that represented beekeepers' measures of self-worth of beekeepers: for the first two years, beekeepers know it all, and then third year comes along, and they realize they know nothing, after which their assessment of their skill then creeps up over next 20 years. Kay described herself as at that 2nd year phase....

The Slovenian AZ hive design was first shared with us by Debra Langley-Boyer at LCBA's May 2018 meeting (see the June 2018 LCBA Newsletter on our website for details). Kay was attracted to the advantages: not lifting heavy boxes and providing shelter for the bees. Her husband Robby then built her a Slovenian bee house, which now houses four hives (see photo above). For the design, they followed plans by Mark Chorba.

Slovenian beekeeping – a way of life: In Slovenia, the home of the Carniolan bee, one of every four adults is a beekeeper. As a nation, Slovenia has an over 1000-year-history of beekeeping.

First, they kept bees in simple logs called gums (the logs the bees were found in). In Slovenia they decorate their hives with religious or historical themes.



Above, different models of Slovenian hive housings.

How Slovenian hives house bees: Slovenian beekeepers have developed multiple ways to house their bees, but the principle remains the same: the Langstroth boxes are housed inside a structure with the bees' entrances facing the outside. However, the boxes themselves are indoors, sheltered from the rain, and the beekeeper inspects the bees inside the house – which means you can even inspect on a rainy day. Some put the hives in a shed, while others site the hives permanently on trucks for easy mobility. Some hives look like huge buildings, and others are the size of an outhouse. One nice feature is that if you have a bee house, you can have all your supplies indoors, adjacent to the hives. Some even treat their bee houses as apitherapy zones, sleeping inside with the bees so the smell and sound can calm them.



Above left, Kay's hives are on the right, and her honey hut is beyond the doors, complete with sink; right, how a frame slides out of the back of a Langstroth hive box housed in a Slovenian AZ house.

The AZ Hive's unique design: As an AZ beekeeper, you never lift boxes: rather, you slide frames out from the openable back of the Langstroth hive box, one by one (see above). The frames never touch each other: the frames are a little concave, only touching the bottom, where

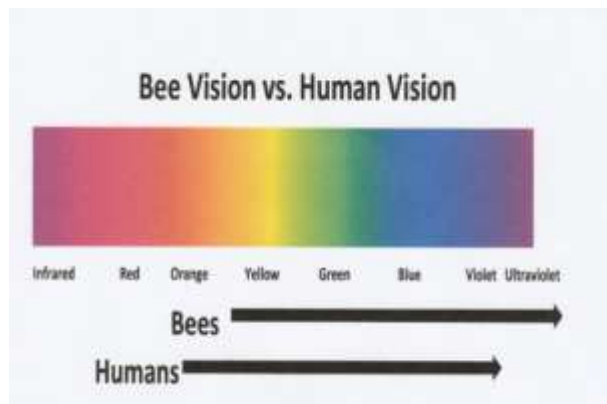
the support rods are, in six spots. This almost eliminates the propolizing problem we have in Langstroth hives.



Above, left, the “Gabebo”; right, the observation window.

Some added amenities: Kay and Robby added some red interior lights: they are not heat lamps, but the theory is that if the bees don’t see red, then when that red light is on, people can see the bees, but they would have a tougher time seeing us. Next, they put an observation window on the opposite wall from the bees’ wall so that visitors can watch her work the bees without being near the bees themselves. They added a bee escape window so that bees who do get out of the hive into the house can fly out and re-enter; this helps with cross ventilation, as well. For fun, they built a little gazebo where they can sit and watch the bees come and go: the “Gabeebo.”

Painting to help bees orient: As Robby built the house, Kay painted a mural to help the bees orient to what would become their home. She looked into how humans see colors v. how bees do, and let that determine her color scheme.



Above left, differences in colors bees and humans can see; right, Kay with the bee house mural that she designed and painted to attract the bees home.

How did it go? Being a new beekeeper, Kay says she gets a bit nervous about getting stung. She wanted survivor bees, so she bought hers from Olympic Wilderness Apiary, and the bees are tough: on the sliding bottom boards, she often sees immature mites and baby bee bits, which shows the VHS behavior. As Kay’s mentor, Cody, attested, these are “hot bees.” Cody said that when they tried to smoke the bees, smoke filled the room and drove *them* out instead of driving the bees down! And the bees were not less calm, just pissed off: many stings were experienced. There is a suggestion among “Slovenian hive people” that a child smoker or just a sage stick is better than a full-on smoker, given the confined space. Even still, with this more conservative approach, Kay reported that her bees are simply hot. Rick noted that in breeding for Varroa resistance, honey production, and other traits, it is just hard to pull apart aggression from desirable traits since these don’t separate at the DNA level, though it’s been tried.



Above left, note how the inside of the hive housing is lengthened to accommodate Boardman feeders inside the Slovenian AZ house; right, the back-board with a screen for ventilation.

Advantages of the AZ Hive for the beekeeper: Kay noted that her back has thanked her for going this route in her beekeeping: the heaviest thing she ever has to lift is a comb of honey. In the summer months, the beekeeper inspects indoors, cool in the shade: the bee room stays about five to ten degrees cooler than outside because of insulation. She had Robby bought their hives from a cabinet store in Georgia that was the first to build with Slovenian frames adapted to American Langstroth dimensions [but no ears] that can be put into an extractor. There is a back board that you close up so that the bees can’t get into the inside of the house. This back board opens and closes like a kitchen cabinet. Kay noted that AZ hives make for wheelchair-accessible beekeeping. Further, they could be good for urban beekeeping: neighbors might never know you have bees. In winter, you can treat, feed, check hive status, all without chilling brood, yet because the hives have openings to the outside, they never feel so warm that they start laying brood in winter.

Advantages of the AZ Hive for the bees: As for the bees themselves, they are protected from elements and bears can’t get at them. They made modifications to enable a boardman feeder

inside the bee house by extending its length – see above, left; the extension also has a space for pollen patties. Also, there is no robbing when you change sugar syrup since no other bees can get into those bees’ sugar water. They also incorporated pipe entrances to help prevent robbing. Only the pipes are open to the outside. The idea is that wasps, etc., don’t want to go in there, and it is easier for bees on inside to defend. She can cork it at need. There are five on bottom for each hive and one above.



Above, the pipes through which bees enter their individual hives inside Kay’s Slovenian AZ House.

Disadvantages: As far as Kay is concerned, only the price is a deterrent. It cost \$ 550 dollars to ship the parts from Georgia, though they are hoping to get the price down.

Further resources for those intrigued by the AZ Slovenian Hive:

Suzanne Brouillette (Traditional Slovenian Hives and Beekeeping Tours to Slovenia)
Slovenian Beekeeping, 321 Chesham Rd, Harrisville, NH 03450, 603-499-3730,
<http://www.slovenianbeekeeping.com>

TheBeeShop.com (professional cabinet shop that manufactures “American sized” AZ hives and frames) makes the Drebbieville AZ Hive. These are the hives which Kay and Robby installed.

Dawsonville, Georgia; www.TheBeeShop.com; <https://www.drebbievillehives.com/video-gallery.html>

You can view Kay’s slideshow on our website at:

https://www.lewiscountybeekeepers.org/monthly_meetings (scroll down!)

Terrie Phillips: Bear-Proofing Your Apiary



*Above, left: "OK, Sugar, Mama's going to show you how to open up a bee hive today!"
....and the aftermath.*



Last September, Terrie faced a beekeeper's nightmare: she walked out to her apiary and saw two colonies smashed, boxes toppled and scattered across the ground. The Phillips clan had realized they had bears in the area eight years ago, when they saw a scoring of scratches on a tree: at first, they thought it might be a cougar, since the leaves around were all mashed down, but a neighbor said, "That's bear." Terrie hoped it would never happen to her hives, but this year it did.



Above left, telltale claw marks score a tree; right, intact queen found after hives were put back together!

Amazing to relate, the bees survived, and in a subsequent inspection, Terrie found both queens alive (see above). Terrie's daughter Michaela, also a beekeeper, had helped her put them back together - in the pouring rain! Luckily for those poor bees, the boxes had landed on their sides, so the bees within did not get totally soaked, and she has been feeding them to help them recoup.

From the paw marks, Terrie suspects the perpetrators were a mom and cub. She had already winterized her bees, pulling honey from all the hives and putting on moisture boxes, so when she talked to Kevin Reichert, he suspected that they were after the brood. However, Rick Battin noted that in the photo, the ends of frames were chewed just where honey would have been stored in the corners: from the photo (see below), it looks like the paw and claw marks and scrapes run from the bottom up, so that was probably the baby bear's handiwork. Evidently robbing bee colonies is good, wholesome fun for the ursine family...



Above left, Baby Bear's autograph; right, Mama's....

Next step: bear proof the apiary! With the help of her husband Mike, Terrie put an electric fence around her apiary right away: not fancy, no gates, just up, ASAP. Their system runs through a plug-in to 110v; it is not solar-powered (though those do exist, they can be spendy).

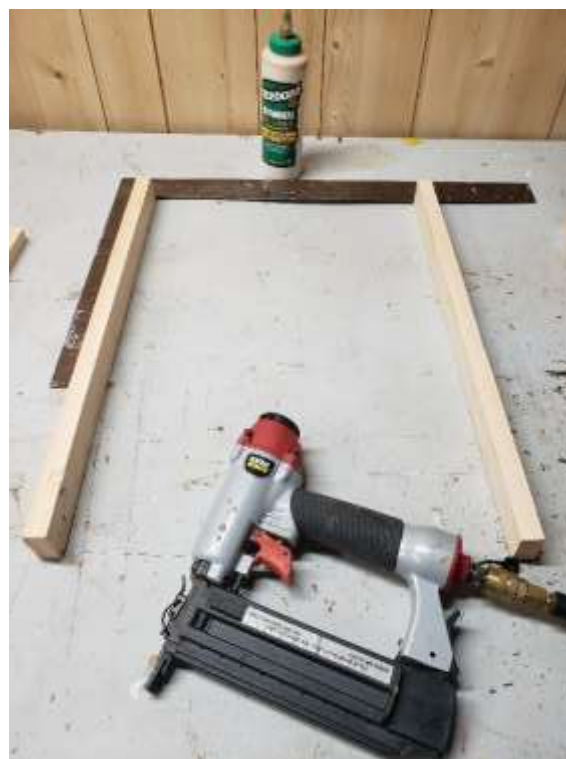


Bob Harris advised that if anyone even remotely thinks they might have bears, they should put up electric fences right away: if you start with fences, they won't go in, but if they have had the taste, they are likely to go for it, in electric fence or not. Bob noted that when he was keeping bees in Kentucky, bears were around: they never got into his apiary, but they got to his mentor's bees. Rick noted that Roy Schaafsma in Castle Rock used to put some of his bees in the woods, and he would not only put up fences, but stuck bacon on the fences so that when the bears went for the goodies, they got zapped and cleared out.



In Terrie's case, sure enough, the bears came back: they found a yellowjacket nest that had been dug up by bears. For this reason, Terrie especially appreciated Kevin's advice to ratchet the hives down with bands (see above, right) so that if the bears came back, the hive boxes would at least not be separated. So far, the bees are thriving!

Steve Howard: How to Make a Screened Bottom Board



As a prefatory note, Steve pointed out that if your hive is registered, you can get sales tax waived by Beeline Apiaries in Rochester; Mann Lake, too, will waive sales tax by sending you a form which you fill out with your registration number.

Why screened bottom boards? Steve has been using screened bottom board for the past several years. He had a series of deadouts with solid bottom boards, and they were just a mess at the bottom, piled high with dead bees, wax drippings, worms, and other unpleasant items: “a cesspool.” Steve saw immediate advantages when he switched to the screened bottom board: mites fall through, it gives summer ventilation, and also, equally important, winter ventilation. To Steve, the mite-control advantage is the key factor. At the time he switched, he had 18 or 19 hives, and to replace the equipment at \$30 a pop for that many was too much, so he decided to make them. It’s an extra 4 to 5 bucks for the mite tray. The board might look complicated, Steve said, but really it’s not. See his 13 year old nephew, who makes them too (see above).

How To Make Them! Steve gave us permission to put his screened bottom board on the LCBA website: his handout is pasted in below, but if it is small for your eyes, you can find it here: http://lewiscountybeekeepers.org/education/getting_started_equipment_list_apiary_set-up (scroll down). He got his original design from Harold at Beeline Apiaries.

Steve starts with the “furring strip”: you can pick through the pile at the lumber store, and they’re about a dollar a strip at Home Depot. You’ll need a one by four piece of pine, about sixty cents. Steve gets his pine and plastic sign boards at Home Depot, but now he uses political signs for his slider boards. He gets the hardware cloth at Sunbirds for \$2 per foot. You just need a skill saw to put it together. Steve can get four screens out of an eight foot roll. He starts with a square on a flat surface and sets up the sides (see photo below). He uses Titebond glue, and a compressor to drive in nails. After the sides and top are built, he puts on the landing board, then staples in the screen. Steve cautions: be sure to cut the hardware cloth right out to the end, but not sticking out, or it will stick your fingers: not fun. Another important note: if dimensions aren’t square, then the bottom board may not bear weight of the hives!

Finally, Steve paints the boards: he uses Kilz exterior oil base, which takes one coat, and then just cheap latex barn pain on top. If you don’t use primer, though, Steve warns that it will take four to five coats of latex. Cody noted at the Hazo Hut at the Centralia transfer station, every Wednesday they give away free oil based paint: “godawful colors, but it’s free!”

Below: building the screened bottom board, step by step (photos by Steve)



(continued next page)



Questions and comments: Peter Glover commented that there is room to insert an oxalic acid vaporizer with Steve's design, but not some other bottom boards. Kevin asked the depth of the opening: Steve's is about three quarters of an inch. Bob asked how long to it takes to make: Steve said he makes a few at a time now, though your first time, it will take an hour plus a little. Kevin and Steve built a dozen or 16 in a couple of hours. Rick made a special bottom board with a metal circle for the vaporizer to sit on: he uses it in each hive, so just one bottom board is messed. He used an older particle board slider, not plastic. One could also make one of metal to avoid the burn spot issue.

SCREENED BOTTOM BOARD

Steve Howard- 2018

sshoward45@msn.com

MATERIAL NEEDED PER BOARD

2 (1" x 2" x 8') Pine Furring strips.	Home depot, ~ \$1.00 per strip
1 (1" x 3" x 14 5/8") Pine (or 1" x 4")	Home Depot ~ \$.60 per foot
1 (14 3/4" x 20 1/4") 4mm plastic sign board	Home Depot \$24 for 4' x 8' sheet
1 (18" x 16 1/4") 1/8" hardware cloth	Sun Birds, ~\$2 per linear foot-36" wide

CUTS TO MAKE TO MAXIMIZE UTILIZATION

2" Furring Strip -1	2" Furring Strip-2	Remaining 48" of Furring Strip	
		Rip down center	
2 - 17"	2 - 16 1/4"	<u>3/4" x 3/4"</u>	<u>1/2" x 3/4"</u>
2 - 21 1/2"	1 - 14 5/8"	1 - 14 5/8"	1 - 14 3/4"
1 - 16 1/4"	Total 47 1/4"	2 - 20"	
Total 93 1/4"			

4mm plastic

Can buy a 4' x 8' sheet at home depot
 Can cut 14 mite trays from a 4' x 8' sheet
 Also can buy half sheets at Home Depot
 And smaller sizes at Michaels

1/8" Hardware Cloth

Sunbirds or Rochester lumber
 comes 36" wide. Buy 3' and
 can cut 4 bottom board screens

Approximate cost per bottom board- \$7 - \$8.

Recommend purchasing a bottom board and using that as a template to help assembling parts.

November Business Meeting Notes

We began the meeting with an appreciation of Kevin Reichert, our president from 2016 through 2019, as term limits closed in. VP/next President Bob Harris took the stage and thanked Kevin for all that he has done for LCBA. Indeed, it would be hard to overstate the time and care that Kevin and Jeanne both have given our club. Under Kevin's leadership, LCBA instituted a budget and made a modest dues raise which has stabilized the club finances and enabled us to strike out on our own with our new education program and the apiary, as well as supporting continuing quality meetings, workshops, and our scholarship program. Kevin's sense of humor also kept us from taking everything *too* seriously. Susanne presented an LCBA Honorary Lifetime Membership certificate for both Kevin and Jeanne, and presented him with a brand new pair of beekeeping gloves, as well as a car mug and coffee mug with the LCBA logo that Kevin revised on both. Kevin promised not to be a stranger, and we will hold him to it!



Above, retiring LCBA President Kevin Reichert with his appreciation gifts. At first he thought the gloves were lingerie because of the box... mugs were less ambiguous! Thanks to Terrie Phillips for the photos.

Election Results: Since there was only one candidate for each open Board position, the candidates were de facto elected on November 1, per the bylaws. Board officers for 2020 are:

Bob Harris, President (term: 2020-21)

Walt Wilson, Vice President (2020-21)

Susanne Weil, Secretary (2019-20)

Rick Battin, Treasurer (2020-21)

Pamela Daudet, Community Outreach Coordinator (2020-21)

Peter Glover, Education Coordinator (2019-20)

Cody Warren, Mentorship Coordinator (2020-21)

Possible Meeting Night Change: Many members have told board members that the Science Center 121 meeting room is not a good fit for our group: acoustics are poor and the steep stairs

are not easy to navigate. We cannot get our old meeting room, Washington Hall 103, where our class meets, back on Thursdays because the Centralia College Choir meets in 103 on that night. However, Washington Hall 103 is available on Wednesdays. In discussion, some concerns were raised about conflicts with church events, which was an issue back when LCBA's original meetings were on 2nd Wednesdays. In a show of hands, the majority of members favored moving to 2nd Wednesdays to get Washington Hall 103 back. The matter will be settled by a vote of the membership at the December 7 potluck.

LCBA Facebook Discussion Group Is Live: LCBA's Facebook page now has a private discussion page where members can discuss beekeeping questions and share information between meetings. About 30 are now signed up and some lively discussions have taken place. If you would like to get onto the page, please email Susanne. There have been some problems adding new members to the page, but we are working on it!

LCBA 2020 Calendar: Susanne reminded members to send photos for the 2020 LCBA calendar.

Treasurer's Report: Rick Battin noted that there was just one transaction in October: to Bob Harris to cover the roofing and gables of the Apiary shed, leaving our checking balance at \$7,519.62 checking. The Youth Scholarship fund balance was \$2,419.37, and the savings account balance was \$5,003.19.

Community Outreach Update: Pamela was out with an injury, so Susanne updated members on preparations for LCBA's December 7 Holiday Potluck at Borst Kitchen #1.

Education Update: Peter Glover reported that he and Susanne are giving the free orientation, "Getting Started in Beekeeping," on both November 23 and January 4. This orientation is a preview of the beginning beekeeping class to let prospective students know what they are getting into. The beginner class starts on Saturday, January 11, and runs for 6 weeks. Peter also noted that so far, we have 4 strong applications for the 2020 Youth in Beekeeping Scholarship program: the board planned to meet the following week to decide on the winners, which, Peter noted, would be a difficult choice given the quality of the applications.

Washington State Beekeepers' Association: Kevin noted that WASBA's Treasurer came to LCBA's October board meeting to share with us some of WASBA's new initiatives. They have revamped their beginning beekeeping class and are working on revising the Journeyman class. They are also planning to reinstate the conferences, alternating between east/central/western Washington. The treasurer noted that LCBA's education program has been praised; it is their hope that in the future LCBA might host a WASBA conference. The board thanked her for

meeting with us, though at this time the board would not recommend rejoining WASBA, as it is not clear how paying the dues would benefit LCBA.

Mentor Program Update / Apiary Update: Cody noted that he took his FLIR to the apiary to photograph each colony, and he reported that the infrared imaging showed a nice cluster in each one. All bees should be “put to bed” for the winter by now. Kevin noted that he and Cody put on paramoth to deter the wax moths.

December 7: Scenes from LCBA’S 11TH Annual Holiday Potluck



Above, LCBA members warming themselves by the fireplace in Borst Park Kitchen #1. Above the fireplace: why yes, that IS a string of Christmas lights tucked inside queen cages. . .

Beekeepers once again gathered at Borst Park Kitchen #1 for our annual potluck. We were fewer than usual because of conflicts with some local musical events, but those present had a nice time. Our 2019 youth scholar, Damon Anderson, spoke about how much he enjoyed his first year of beekeeping and thanked the club for the opportunity. He and his mentor, Cody, had long since winterized his bees and now are hoping for successful over-wintering. Gabby Payne, one of next year’s scholars, came to the potluck and helped with the drawing (she was a natural!).

Speaking of scholarships, we raised \$235 for the 2020 Youth in Beekeeping Scholarship program and announced to the membership our new youth scholars: two brothers, Westley and William Morton, from Rochester, who will share a set of bees and gear and will be mentored by Cody Warren; Gabby Payne, from Winlock, who will be mentored by Peter Glover and Susanne Weil; and Berkeley Varick, from Chehalis, who will be mentored by Bob Harris. We had 6 very strong applications in all and the board’s decision was difficult. However, we have offered to pay for the beginning beekeeping class for the remaining two applicants; they can join the club for free as junior members and request a mentor, so they will get plenty of support. More news on all these terrific young folks in our next newsletter, with pictures!



Above left, Damon Anderson, our 2019 Youth Scholar, with an apian friend at our July 27 workshop; right, Gabby Payne, one of our four 2020 Youth Scholars, won a nice bee-themed bag at the drawing.



From our first harvest of LCBA Apiary honey

Apiary honey: we sold honey from our club apiary to raise funds for apiary supplies: \$25 for a 3 pound jar. Also, we gave a 1.5 pound honey bear as a thank you to each of the local businesses who supported LCBA this time and many times in the past: the Farm Store of Chehalis, Kaija's Garden and Pet, Reichert's Choice Meats, Reichert's Distributing, Jeremy's Farm to Table, Copy Depot, Shakespeare & Co, and the Tiki Tap House. *(Below, the Wilsons with potluck winnings; right, Gordon Bellevue won an "ask me about bees" shirt.)*

Meeting night vote: By a vote of 17 to 2, the proposal to change LCBA's meeting night from 2nd Thursdays to 2nd Wednesdays, so that we could get moved back into Washington Hall 103, passed.



Many thanks, too, to our members who donated gift items for the raffle. Finally, thanks to our potluck committee: Rick Battin, Kay Crawford, Pamela Daudet, Peter Glover, Bob Harris, Cody Warren, Susanne Weil, and special thanks to Steve and Cheryl Howard for again bringing the pine branches and Christmas decorations for our tables.



Above left, Peter Glover with one of Dan Maughan's medium hive boxes – behind Peter, you can just make out a green garden cart, which Peter also won and donated to the club apiary for toting gear around. Middle, Rick Battin won a bee-autiful paperweight, and Cody got a vintage Ruhl Bees "I've Got Hives" t-shirt. Below, Linnea Warren won a nice travel mug (donated, along with the bee sneakers, by Shari Watt), and, right, Judy Kalich took home one of those useful frame holders.



RECIPES OF THE MONTH from the National Honey Board

Roasted Lamb with Honey Chutney Glaze

Ingredients for 4 to 6 servings:

1/3 cup - honey

1/4 cup - dried fruit bits

1 T - lime juice

1 tsp. - fresh ginger root, grated

1/2 tsp. - lime peel, grated

1/4 tsp. - minced garlic

1/4 tsp. - cumin

1 - leg of lamb (3-5 lbs.)



Directions:

In small saucepan, combine all ingredients except lamb until well blended. Bring to a boil over medium-high heat. Reduce heat and simmer 2 minutes. Remove from heat and cool.

Place lamb in roasting pan lined with aluminum foil. Roast 30 minutes at 425°F.

Reduce oven temperature to 325°F; brush lamb with glaze. Continue to glaze lamb every 15-20 minutes until lamb is cooked, about 40-50 minutes for medium.

Let rest 10-15 minutes before carving.

Honey-Glazed Bulgogi Beef

Ingredients for 4 portions:

3 each - garlic clove, minced

3 each - scallions, chopped

1/2 cup - onion, chopped

1/2 cup - soy sauce

2 tablespoons - sesame oil

1/4 cup - buckwheat honey

1 tablespoon - sesame, toasted

3/4 cup - Asian pear, Juice only

1 tablespoon - gochujang

(Korean red pepper paste)

1/2 cup - hoisin

1 pound - rib eye, sliced across the grain on the diagonal bias (1/8-inch thick)



Directions:

In a large bowl combine all ingredients, except beef, and whisk to make sure everything is incorporated.

Add the beef to this marinade and let stand under refrigeration for at least 1 hour.

Remove the beef from the marinade.

Over a hot grill or oiled sauté pan, cook the beef until the outside is caramelized.

Serve immediately.

Serving Suggestion: Serve with sautéed green peppers and onions.

Chilled Poached Salmon Salad with Honey-Yogurt Dressing

Ingredients for 4 servings:

4 (6-ounce) - salmon filets with skin
 4 cups - olive oil
 1 - shallot, thinly sliced
 1 - lemon, thinly sliced
 6 cups - arugula or baby mixed green
 Kosher salt, to taste

For Dressing:

1 cup - plain Greek yogurt
 3 T - fresh dill, chopped
 3 T - honey
 2 tsp. - lemon juice, fresh squeezed
 1 tsp. - kosher salt
 1 tsp. - lemon zest
 1/2 tsp. - Dijon mustard



Directions: Preheat oven to 325 degrees. Place salmon filets skin side down in a 13-by-9-inch baking pan. Pour enough olive oil into pan to completely cover the salmon (approximately 1/4 cup). Sprinkle with the sliced shallots and lemons, pressing them down to submerge them in the oil. Cover pan tightly with aluminum foil; bake until firm to the touch, 12 to 15 minutes. Allow to cool in the oil. Using a metal spatula, remove from the oil (reserving 1 tablespoon), cover and chill in the refrigerator for at least 30 to 45 minutes. In a medium bowl toss the arugula, salt and the reserved olive oil.

To serve, divide the greens between four plates. Top with chilled salmon and coat with ¼ cup of the honey-yogurt dressing (recipe follows). Serve immediately.

For the honey yogurt dressing: In a medium bowl combine the yogurt, dill, honey, lemon juice, salt, lemon zest and mustard; whisk together. Cover and refrigerate if not using right away. You can make the honey-yogurt dressing a few days in advance if kept in airtight containers.

Recipe Courtesy of Chef David Guas, Owner of Bayou Bakery, Coffee Bar & Eatery in Arlington, VA.

Chocolate Walnut Fudge with Honey

Ingredients for 25 squares:

- 1/2 cup - honey
- 1 can (14 oz.) - sweetened condensed milk
- 1/4 tsp. – salt
- 12 oz. - semi-sweet chocolate chips
- 4 oz. - bittersweet chocolate, coarsely chopped
- 1 cup (4 oz.) - walnuts, coarsely chopped

Directions:

Line an 8 x 8-inch pan with foil; butter and set aside.

In medium saucepan, combine honey, sweetened condensed milk, and salt; mix well. Bring mixture just to a boil, stirring frequently. Lower heat to a simmer. Add chocolate chips and bittersweet chocolate, stirring constantly, until chocolate melts completely and mixture is smooth. Stir in walnuts. Pour immediately into pan and smooth top. Let cool, then refrigerate until cold. Cut into 25 pieces.



No-Bake Choco-Cherry Pie

Ingredients for one 9-inch pie:

- 3 T - butter, melted
- 1 cup - graham cracker crumbs
- 1/4 cup - honey, divided
- 1 1/2 cups - semi-sweet chocolate chips
- 1 cup - plain greek-style yogurt
- 1 cup - low-fat cottage cheese
- 1/4 tsp. - almond or vanilla extract
- 24 - fresh cherries, pitted and halved
- 1/4 cup - chocolate syrup

Directions: Combine butter, graham cracker crumbs and 2 T honey in a small bowl; spoon into 9-inch pie plate. Chill at least 30 minutes. Meanwhile, microwave chocolate chips on high in a medium bowl in 30 second intervals until melted. Blend yogurt and cottage cheese with a hand-held blender, stand blender or a food processor until very smooth. Pulse in remaining 2 T of honey, melted chocolate and almond extract. Spoon into chilled crust. Arrange cut cherries around perimeter of pie. Chill until firm (about 4 hours). Drizzle with chocolate syrup and serve.



BEES IN THE NEWS

Thanks to those of you who sent news for this cycle – so as to get the newsletter out, I'm postponing the Bees in the News writeups to our next newsletter.

ANNOUNCEMENTS

Used Equipment for Sale, Good Condition: Extractor, electric uncapping knife, 2 bee suits, plastic bears with lids, and much more. Contact Sandy Dembinski, 360-262-3330, dembinskisandy@gmail.com

Beekeeping Employment Opportunity: LCBA member Joe Stout is seeking an experienced beekeeper to care for his bees this coming year. Joe would pay per pound of honey produced by year's end. He would provide all equipment and supplies, and his farm would assume all risks. This would be a contractor arrangement. If you are interested, please contact Joe at joe@mtcapra.com.

Would you like an alternate site for your bees? Here are two opportunities: Ann Girarde of Mossyrock writes, "I am a property owner of vacant land (10 acres) in Mossyrock and I am wondering if there might be any bee keepers who are looking for a place to put a hive?" You can contact Ann at (253) 225-8648. Also, Leah Van Horn, (360) 244-9205, would like to host 2 or 3 hives on a half acre, pesticide-free garden in Chehalis. In both cases, the homeowners are not beekeepers and would ask the bee owner to manage them.

Got Honey – but no extractor to spin it in? LCBA has a 4-frame manual extractor which members can borrow to spin their honey at their convenience! The "extractor loan kit" comes with an uncapping stand, bucket, hot knife, and uncapping fork. Those who'd like to participate can contact LCBA mentor Phil Wilson, who has graciously agreed to coordinate pickup/dropoff of the extractor for members. You can reach Phil by email at wilsopj@gmail.com or by phone at 360 785 3804. For details on our "Loaner Extractor SOP" – guidelines for use, please visit our website: http://lewiscountybeekeepers.org/education/lcbas_loaner_extractor_kit.

Honey Wanted in Bulk: Antony Richfield from Silver Cat Farms, who spoke to our club about mead-making in January 2018, is seeking honey in bulk – 5 gallons and up - and would like to be contacted by beekeepers willing to sell. He is not concerned with filtration or crystallization. If you have honey in the quantities Antony's after, please email him at silvercatfarm@gmail.com or call 425 344 8058.

That's all for now ~ take care, & bee happy!

~~ Susanne Weil, LCBA Secretary (Secretary@lcba.community; 360 880 8130)