

Gaston County Beekeeper's Association

Next Meeting Feb. 24th

Greg Farriss

**Diseases, Medication & Pest
Control**

**7 pm Citizens Resource
Center Dallas, NC**



Upcoming Events:

Frame Workshop: Allen's Warehouse

Feb. 25th 7pm & Feb 28th 10am bring lunch

Bee School Field Day: Mr. Bridges *April 11th bring lunch*

Schiele Museum Earth Day Celebration: *April 11th 10am-4pm*

Bee School Field Day & Family Picnic:

*Alternative Beverage April 25th Please RSVP to
Tamela Bell 980-329-6705 or dmbfan0022@yahoo.com*

Mentors are needed for the upcoming class of 2015

Do you want to share your knowledge and expertise besides making a new friend from the next beekeeping class? Why not? I am sure you remember when starting out as a beekeeper you needed someone with the additional wisdom and knowledge to help you get off on the right foot in this very enjoyable hobby. Give it a try since you want to have an impact to an aspiring beekeeper who would appreciate your experience and wise counsel.

Your help will further the aims of our association to educate and keep our new members as participants in this worthy cause of beekeeping. You will be glad you did offer a hand to educate a “newbee”. Thank you for your kind consideration!

Time to pay your annual dues to our association.

NOTE: Our dues are now **\$15** for membership for GCBA and the NCBA is also **\$15**.

Also GCBA membership cards will be sent to you for participation in activities. OR

You can send a check to the Treasurer with your return address and a membership card will be sent back to you.

Please address to Dan Turner, Treasurer
305 PARK ROAD
MOUNT HOLLY, NC 28120

Just the FAQs by Phill Remick

DEAR DIARY

Journaling is an essential segment of beekeeping. This documentation provides a wellspring of pertinent information/insight into your beekeeping future. Take time to chronicle observations in the bee yards; it may save you from unnecessary labor or mishaps including loss of queens, or entire colonies. “You can’t know where you’re going if you don’t know

where you've been." Think of your journal as your apiary road map.

Where do we begin our documentation and what quantity of data is adequate to establish a comprehensive 'big picture' of your apiary?

- **BASICS:** Date, time, apiary name and individual hive ID
- **WEATHER:** What's the weather like? Is it cloudy with high humidity, red hot, with tons of sunshine or a chance of light rain? Wind? Direction?
- **CONDITION:** Have you noticed anything unusual in the apiary? Do you see piles of dead bees or a small smattering? Any branches down or limbs needing to be trimmed? Should the grass be cut or pulled from the front of hives to facilitate clear approaches and smoother landings? It's a great time to do a quick spot check for ants. Inspect under telescoping lids, too—ants frequently reside there. Are wasps attempting hive entry? See any evidence of other intruders like skunks or woodpeckers? Are those wax moth droppings and webbing on the comb?
- **HIVE SIZE:** Jot down whether each colony is a single, double, three stories, nucleus or 'other'. What is the average number of frames of bees per hive?
- **FORAGE:** What nectar sources are within the bees range? Is there a nectar 'shakeout'? What's the water source?
- **QUEEN:** Got eggs? What's her laying pattern like? Is it time to re-queen? Are there swarm or supercedure cells present? If your hive came with a marked queen, check to see she hasn't been usurped.
- **DRONES:** Could there be a laying worker or drone layer? How many drones are in the colony?
- **BROOD:** How's the sealed brood pattern? Are there any indentations or deep, sunken cappings with dark/dead larva under them? There also needs to be adequate amounts of sealed/emerging brood for proper colony viability – are they present?
- **COMB:** Are pollen/bee bread and honey stores plainly visible? How about adding another super or a few frames of foundation? Can you combine those shallow supers

with a queen excluder to snag some delectable comb honey? Is it replacement time for older comb?

- **MAINTENANCE:** Consider changing out a battered hive body, sprucing up a few supers or lids with a fresh coat of paint.
- **PESTS:** Finally: Can you verify each colony is disease/mite/ant/mouse/wasp and wax moth free?

TIP: Make your entries as legible as practical; even with sweat pouring down into your eyes- while gooey, ultra-sticky, fly-paper- like-propolis covers your hands, transforming the pencil into what feels like a solid, permanently attached appendage!

Concise notes ensure your ability to work toward resolving issues in the future, even with all the propolis smudges everywhere on the pages. Nice work. Now, quickly, buzz back to your home hive and get to work on that secret plan for placement of a honey bee on Mars by 2017.

A good beekeeper's work is never done. Please make a note of it!

Phill Remick is a former commercial beekeeper who teaches beekeeping classes, offers year round apiary troubleshooting, hive management and sells beekeeping supplies near Albuquerque, NM. Contact him at www.NewBeeRescue.com

Honey Banana Velvet Doughnuts



February is the perfect month for all things sweet, so these Honey Banana Velvet Doughnuts will fit right in.

YIELD: 24 SERVINGS

Ingredients

- 2-1/2 cups - flour
 - 2-1/2 teaspoons - baking powder
 - 1/2 teaspoon - baking soda
 - 1/4 teaspoon - nutmeg
 - 1/2 teaspoon - salt
 - 2 - eggs
 - 1/2 cup - honey
 - 1 - ripe banana
 - 2 Tablespoons - butter or margarine, melted
 - 1/2 cup - dairy sour cream
 - 1/2 teaspoon - vanilla
 - Fat for deep frying
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Directions

Sift together dry ingredients. Beat eggs until light. Add honey gradually and continue beating until well mixed. Beat in mashed banana, butter, sour cream and vanilla. Stir in flour mixture. (Dough should be soft.) Chill 2 hours or longer. Roll out on floured board about 1/4-inch thick. Cut with doughnut cutter. In deep fat heated to 370°F, fry a few at a time. (Fry the holes as well as the doughnuts.) Turn doughnuts when they rise to the surface and are brown on the underside. Fry until brown on both sides. Remove from fat and drain thoroughly.

While doughnuts are still warm, coat with cinnamon and sugar or powdered sugar.

TIP

May form into long rolls and twist together to form crullers, cutting off every 2 inches.

Website: www.gastonbee.org

Facebook: <http://www.facebook.com/gastoncountybees>

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