

Gaston County Beekeeper's Association

Next Meeting Jan. 27th

Richard Flanagan -

How to identify flying insects

7 pm Citizens Resource
Center Dallas, NC



What's Blooming?

<i>Piedmont Region</i>		<i>Average Bloom Period in NC Piedmont</i>		
<u>Plant Name</u>	<u>Scientific Name</u>	<u>Starts</u>	<u>Days</u>	<u>Ends</u>
Red Maple	<i>Acer rubrum</i>	1-Feb	40	12-Mar
Sugar Maple	<i>Acer saccharum</i>	5-Mar	25	30-Mar
Dandelion	<i>Taraxacum officinale</i>	15-Mar	60	14-May
Sumac	<i>Rhus spp.</i>	3-Apr	151	1-Sep
Alsike Clover	<i>Trifolium hybridum</i>	4-Apr	102	15-Jul
Blackberry	<i>Rubus spp.</i>	10-Apr	20	30-Apr
Crimson Clover	<i>Trifolium incarnatum</i>	10-Apr	25	5-May
Ladino, White Clovers	<i>Trifolium repens</i>	14-Apr	102	25-Jul
Tulip Poplar	<i>Liriodendrum tulipifera</i>	25-Apr	29	24-May
Black Gum	<i>Nyssa sylvatica</i>	26-Apr	14	10-May
Black Locust	<i>Robinia pseudoacacia</i>	27-Apr	10	7-May

Vetch	<i>Vicia spp.</i>	28-Apr	46	13-Jun
Holly	<i>Ilex spp.</i>	30-Apr	15	15-May
Raspberry	<i>Rubus spp.</i>	30-Apr	20	20-May
Privet	<i>Ligustrum spp.</i>	8-May	23	31-May
Persimmon	<i>Diospyros virginiana</i>	20-May	13	2-Jun
Sweet Clover	<i>Melilotus spp.</i>	28-May	37	4-Jul
Sourwood	<i>Oxydendrum arboreum</i>	10-Jun	20	30-Jun
Heartsease, Smartweed	<i>Polygonum spp.</i>	4-Jul	126	7-Nov
Goldenrod	<i>Solidago spp.</i>	8-Aug	67	14-Oct
Aster	<i>Aster spp.</i>	25-Sep	35	30-Oct

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

The North Carolina State Beekeepers Association (NCSBA) is hosting the joint North Carolina and South Carolina Beekeepers Spring Conference in Monroe, NC at the Union County Cooperative Extension Center on February 5, 6, & 7, 2015. The theme for this conference is "Protecting Our Bees."

Spring 2015 Conference Agenda

<http://www.ncbeekeepers.org/wp-content/uploads/2014/11/NCSBASpring2015Agendadone.pdf>

If you're a NCSBA member Individual Registration is \$25.00

Family \$35.00, Non-NCSBA Member \$40.00, Non-NCSBA Family \$50.00

More Info & Registration information at

<http://www.ncbeekeepers.org/education/statewide-conferences/2015-ncsba-scba-spring-conference/>

Hints for Cooking with Honey

- For best results use recipes developed for using honey.
- When you substitute honey for granulated sugar in a recipe:
 1. Substitute honey for up to ½ of the sugar. With experimentation, honey can be substituted for all the sugar in some recipes
 2. Reduce the amount of liquid in the recipe by ¼ cup for each cup of honey used in baked goods.

3. In baked goods, add ½ teaspoon baking soda for each cup of honey used. Reduce oven temperature by 25° F to prevent over-browning.
- For easy removal, measure honey in a cup you used for measuring oil or butter.
 - Store honey at room temperature. If honey crystallizes, remove the lid and place in a jar of warm water until crystals dissolve OR microwave one cup in a safe container at high for 2-3 minutes. Do not boil or scorch.
 - Honey is easy to substitute in many recipes that use other liquid sweeteners – example molasses, maple syrup.

Honey Crumb Cake

1 ½ cups whole wheat flour
1 ½ cups plain unbleached flour
1 cup sugar
1 cup (2 sticks) unsalted butter
1 cup local honey
2 large eggs
1 cup hot water
1 teaspoon baking soda

Preheat oven to 350° F. Grease and flour 9 x 13 pan.

In large bowl, mix together flour and sugar. Cut in butter till mixture is crumbly. Remove and save 1 cup.

To the remaining crumb mixture, add honey, eggs, hot water and baking soda. Beat until smooth.

Pour batter into the prepared pan. Sprinkle the saved crumbs evenly over the top.

Bake for 35–40 minutes depending on your oven until cake tester comes out clean. Remove from oven and cool to lukewarm before serving. Yield 1 cake, 24 servings.

Trail Mix Bars

Ingredients:

4 1/2 cups old fashioned rolled oats
1 cup flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon vanilla extract
2/3 cup butter, softened
1/2 cup honey
1/3 cup brown sugar, packed
1/2 cup mini semisweet chocolate chips
1/2 cup raisins
1/2 cup dried cranberries
1/2 cup sliced almonds

Directions:

Preheat oven to 325°

Lightly grease a 9x15 inch pan.

Combine the first four ingredients in a large mixing bowl. Add vanilla, butter, honey and brown sugar. Beat with an electric mixer. Batter will be very heavy. Using a wooden spoon stir in remaining ingredients until well combined.

Press dough into prepared pan. Bake 20-25 minutes until golden brown. Cool in pan 10 minutes. Cut into bars and cool completely before removing them from pan.

Honey Caramel Corn

1/2 cup - Honey

1/2 cup - Butter

1/2 cup - Packed brown sugar

1/4 teaspoon - Baking soda

3 quarts - Popped popcorn

Fleur de sel

Instructions

Pre-heat oven to 250°F

Melt butter in large saucepan; stir in sugar, honey and salt.

Cook and stir until mixture comes to a boil.

Place a candy thermometer in the mixture. Reduce the heat to medium; boil without stirring about three minutes to 265°F.

Remove the honey mixture from heat and stir in the baking soda.

Place the popcorn in a large bowl. While stirring, slowly pour the honey mixture over the popcorn.

Turn the popcorn onto greased baking pan.

Bake at 250°F for 45 minutes; stir every 15 minutes. Cool.

Sprinkle fleur de sel

Break the popcorn into bite-sized pieces and enjoy!

Website: www.gastonbee.org

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