

Sussex County Beekeepers Association

February/March 2007

SCBA Newsletter
Feb/Mar 2007

President's Message

Happy New Year!

On behalf of the SCBA members, I would like to thank Frank McElroy, president and Marian Stickle, Treasurer, for their service to our club.

We have new club officers for 2007-2008

Linda Osborne, President

Roman Oscada, 1st VP

Bill Foley, 2nd VP

Chris Tomlinson, 3rd VP

Debbie Vnenchak,

Secretary

John Vnenchak, Treasurer

At our last meeting, we planned our calendar for the year. We have planned to meet monthly so that we can do more "hands-on" beekeeping. We will be taking field trips to different member's bee yards to take a closer look at a working beehive. We plan to install packages, do mite counts with a sticky

board, treatments, comb honey and even extract some honey. Please see our calendar of coming events in this issue and mark YOUR calendar.

Our Beekeeping Short Course will be held on March 17 and 24 with a snow date on March 31st and a hands-on day April 15. This is a great way to learn the basics of beekeeping.

What crazy weather we have had this winter. As I sit here and write this message, it is about 17 degrees outside. A big change from the mild weather we had in January. Many of the beekeepers I have spoken to said their bees were still flying during those warm days in January. It will be important to check your bees once it begins to

warm up again. March is the month when colo-



nies can die of starvation. Pick a nice mild day when your bees are flying and take a look inside your colony. If you do not see any sealed honey in the top frames, you may need to begin feeding your bees sugar water or fondant candy. You should continue to feed your bees until they are bringing in their own food supply. It will be interesting to see how our bees fared this winter.

Our next meeting is Feb. 25 at the Fairgrounds Administration Building. We will learn how to clean up old equipment and prepare our hardware for spring. We will also learn how to install wire in foundation and we'll talk bees! Beekeepers, it is time to come out of hibernation and get prepared for spring.

Hope to see you the 25th.

Linda Osborne

SCBA Calendar

Clip and Refrigerate

- Feb. 25 at 1pm at the Sussex County Fairgrounds (SCFHS) Administration Building. Tom will show us how to clean our old equipment and learn how to install wire foundation.
- March 17 & 24 Beekeeping Short Course at SCFHS
- April 15 at 1pm at Brodhecker's. Install a package of new bees.
- May 20 at 1pm. Field trip to Chris Tomlinson's bee yard.
- July 14 at 10am at Osborne's. Hive inspection, honey extraction and pool party.
- July 29 at 9am at SCFHS blue building. Honey booth set-up
- August 3-12 Sussex County Farm and Horse Show. Enter your honey, win prizes.
- September 9 at noon at Brodhecker's Joint meeting with Southeastern NY Beekeepers. Pot luck lunch. Program to be announced.
- November 10 at 7pm at Mountain Brook Inn. Annual Holiday Dinner



Beekeeping Short Course

Calling all potential beekeepers. Our Short Course will be Saturday, March 17 and 24 with a hands-on class April 15. This is a great way to involve friends and family members in your favorite hobby or get more information on a possible small business.

Registration on March 17 will be 9-9:30 am. The first day will be an introduction to beekeeping, an overview of bee biology, management and a discussion of equipment.

On March 24th the topics

will be pest management, pollination, hive products and plenty of time for questions and answers.

On April 15 students and experienced beekeepers will meet at Brodhecker's bee yard to install a package of bees and get a look inside a real, live, buzzing hive.

The fee is \$15 for an individual or \$20 for a family and that includes SCBA membership dues for the year. To encourage all beekeepers SCBA will be offering a door prize for newbees and experi-

enced beekeepers. Each door prize will consist of a basic hive set-up and a package of bees. Drawing for the newbees door prize will be on March 24th and for experienced beekeepers on April 15th.

To sign up for the short course contact Deb Brodhecker at 973-702-1223 or e-mail at sdbrodhecker@gmail.com by March 14.



Time to Pay Your Dues...

Dues are due! It's a fact of life, in anything you do you have to pay your dues and beekeeping is no exception.

Individual dues are \$15 for the whole year and that includes membership in the NJ Beekeepers Association—what a deal!

A Family membership is \$20—an even better deal.

When you pay your dues you get this fabulous newsletter that keeps you informed about Sussex County bee happenings and the NJ Beekeepers Association newsletter which lets you know what's happening across the state.

Your dues also entitle you to attend all our meetings and meet other beekeepers and participate in educational beekeeping programs.

You may pay your dues at the Feb. 25th meeting or drop a check in the mail to

John Vnenchak,
29 Dogwood Trail,
Kinnelon 07405.
Just do it!

Who Ya Gonna Call?

Officers:

President: Linda Osborne, 973-875-5770
E-mail, Foxhill4@earthlink.net

1st VP: Roman Oscada, 908-852-7362
E-mail, roman.osadca@roche.com

2nd VP: Bill Foley, 854-726-4211

3rd VP: Chris Tomlinson, 973-300-9560
E-mail, syncros@nac.net

Secretary:

Debbie Vnenchak, 973-492-5632
E-mail: KSDVN@aol.com

Treasurer: John Vnenchak, 973-492-5632

Mentors:

Deb Brodhecker, 973-702-1223
E-mail, sdbrodhecker@gmail.com

Cathie Skove, 973-579-5864
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Chris Tomlinson, 973-300-9560
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Sussex County Beekeepers Association
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It's Your Newsletter

I happily volunteered to take over the newsletter when Linda took over as President. I'm looking forward to bringing you information and educational tidbits in a timely manner. However, I will need help!

You all have information, recipes, stories and resources to share—this is the way to do it. You can e-mail me your tidbits and stories, sdbrodhecker@gmail.com, call me at 973-702-1223, send it in the mail, 75 George Hill Road, Branchville, NJ 07826 or drop it off.

So, unless you want me to fill your newsletter with stories about my dogs and kids send me stuff!!



Deb Brodhecker

Linda contributed this recipe.

Squash Pie

- 1 9-inch pie crust, unbaked
- 2 cups cooked butter nut squash
- 2 cups whole milk
- 3 eggs
- 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 cup honey
- 1/2 cup whipping cream
- 1/4 cup maple syrup
- 1/2 tsp ginger
- 1 tsp salt

Make your favorite pie crust, fluting the edges up high.

Put 1 cup milk in the blender and add squash, a little at a time and blend until smooth. Add eggs and spices and blend. Place mixture in a large bowl and add the other cup of milk and the honey. Stir briskly until well blended.

Pour into unbaked pie crust and bake at 425 degrees for 10 minutes, then at 325 degrees for about 30 minutes. Cool to room temperature. When ready to serve, beat whipped cream until stiff, then dribble the maple syrup into the cream, folding in. Swirl onto the pie.

From the cookbook *Cooking Winter Squash and Pumpkins*

