



BEE LINES

JANUARY 2011

NORTHWEST DISTRICT BEEKEEPERS ASSOCIATION

Regularly scheduled meetings are on the 2nd Tuesday of each month at 7pm. Meetings are held at 1305 Pine Avenue in Snohomish in the Christ the King Lutheran Church building.



Join us each month at 6pm before the regularly scheduled meeting for an informal beginner's discussion.

The purpose and function of the Association is the promotion of interest in bees and beekeeping throughout the northwest district of coastal Washington and most particularly, Snohomish County.

Next club meeting Tuesday, January 11 at 7pm

Be sure to come to our next club meeting, Tuesday, January 11 to find out what we will be offering in the way of club orders this year.

The club will coordinate group orders for gloves, woodenware and package bees.

Beginner sessions resume in January.

If you are new to beekeeping the early session before the regular club meeting is a great way to learn some of the basics from more experienced club members and it is a chance to ask all the questions you have.

These sessions start at 6pm and on January 11 we will be showing a beginning beekeeping video.

Then stay for the full meeting that starts at 7pm.

Beginning Beekeeping video will be shown at 6pm before the regular meeting. This is free and everyone is welcome.

Mark your calendars now for the February meeting -- Tuesday, February 8th. Beginner session at 6pm, regular meeting at 7pm.

Find the official Northwest District Beekeepers Association Web site at <http://www.nwdba.org/>

NWDBA December 2010 Potluck and Gift Exchange

The December meeting was a holiday gift exchange and potluck. New and old members alike brought sweet and savory treats for the potluck and a few brought deserts made with honey for the recipe contest. See two of the winning entries below.

Prize winning recipes

Heavenly Hazlenut Pie submitted by Jim Tunnell

- 1 1/4 cup coarsely chopped hazelnuts
- 1 6oz package of chocolate chips
- 1 9 inch pie shell, unbaked
- 3 large eggs
- 1 cup of honey
- 1/2 teaspoon vanilla
- 1/4 cup (1/2 stick) butter, melted and cooled



Sprinkle nuts and chips over the bottom of the pie shell. In a medium bowl, whisk together the eggs, honey, and vanilla. Blend in the butter and pour the mixture into the pie shell. Bake at 325 degrees for 50 to 60 minutes or until firm. Serve slightly warm or at room temperature. Makes eight rich servings.
Optional: serve with ice cream.

Honeyed Sesame Candy submitted by Colleen Brazil

- 2 cups raw sesame seeds
- 1/2 cup chopped raw almonds or other nuts
- 1/2 cup honey
- 1/2 cup firmly packed brown sugar
- 1/4 teaspoon salt
- 3/4 teaspoon ginger or cinnamon (optional)

Spread seeds and nuts in thin layer on baking tray in 350 degree oven and toast for 15 minutes or until golden. Set aside. In a 10-12 inch fry pan combine honey, brown sugar, salt and cinnamon (if used). Bring mixture to a boil over medium heat stirring constantly. Cook for 2 minutes. Remove from heat and immediately stir in seed and nut mixture. Mix thoroughly. Turn into a buttered 9x13 baking dish and with a large buttered spoon press candy evenly and firmly. Cool at room temperature for 30 minutes. Lift out with a large spatula. Use knife to cut candy into rectangles when no longer sticky after 3 hours. Wrap individually in plastic wrap and store at room temperature.

Bees in the news



Here are a couple of recent stories about bees in the news spotted by club members.

This first article is an amazing story of a group of 8 year old students in Great Britain who did a study of bees. But this was no ordinary school project. They ended up being published in a peer reviewed journal.

<http://www.wired.com/wiredscience/2010/12/kids-study-bees/>

The second is yet another article about a rapid decline in bee populations.

<http://io9.com/5726011/bumblebees-are-the-latest-animals-to-be-dying-for-no-apparent-reason>

Book Reviews



The Honey Trail: In pursuit of liquid gold and vanishing bees

by Grace Pundyk

This fascinating book is a global travel narrative that looks at the different aspects of how honey and bees are being affected by globalization, terrorism, deforestation, the global food trade, and climate change. Full of amazing facts, the author explores history, culture and tradition of the honey bee around the world. Includes color photos. Available from Sno-Isle Libraries <http://www.sno-isle.org/ab/?bid=0094556007>

The Honey Bees: Letters from the Hive

by Stephen Buchmann

A fun book with history, unusual facts, a few recipes and a list of resources. The book is intended for kids but adults will find it a quick read with lots of interesting information. Available from Sno-Isle Libraries <http://www.sno-isle.org/ab/?bid=0094560496>

