



# SWEET STUFF

NIBA NEWSLETTER - JANUARY 2018

## THE BEE PULPIT

Dave Hill

Brrrrrr!!!! What is up with winter? Certainly not the temperature!

We moved into December with high hopes after feeding and insulating hives and placing burlap-filled ventilated top covers on both hives at the house and the other six at the farm. As the temps began to drop, we removed the hive top feeders and installed sugar boards. We picked up a few new boards from Warren Spencer (Spencer Apiary Specialties) and had him refill two that we had used last winter. We did not get a good look at all of the hives before putting the sugar boards on, but we were seeing some positive signs of life. But after the horrendous drop in temperatures for such a long time (just breaking late in the first week of January), my confidence level in a successful overwintering has been severely depleted. At this point I would consider it a miracle of nature and bee survival if any of our colonies make it. The

weather is supposed to "warm" to the 40's by Wednesday/Thursday so we will take a peek at the hives with an optimistic outlook. We'll see what's going on (or not) with our colonies and plan for spring. I expect that our story may not be the only one.

We will have an opportunity at our January 12<sup>th</sup> meeting to share our early winter experiences as we move into 2018. So come and join the conversation! It's always good to hear from club members, whether you are a brand new beekeeper or have been doing it for many years. We learn by sharing with each other and having an open discussion.

After last month's submission, I decided that I've pretty much exhausted the nuggets of useful information taken from Dr. Jamoke's Little Book on Hitherto Uncompiled Facts and Curiosities Regarding Bees. I hope you've enjoyed the interesting and sometimes

## UPCOMING EVENTS

### GENERAL MEMBERSHIP MEETING

**Friday, January 12, 7pm**

McHenry County Farm Bureau  
1102 McConnell Rd  
Woodstock, IL 60098

### BLAIN'S FARM & FLEET BEE DAYS

**Saturday, January 20**

Woodstock **9 – 11 am**  
11501 US Hwy 14, Wdstck

Elgin **1 – 3 pm**  
629 S Randall Rd, Elgin

Sycamore **1 – 3 pm**  
6674 Logan Ave, Sycamore

Loves Park **1 – 3 pm**  
7300 E Riverside Blvd, Lvs Pk

offbeat excerpts from Dr. Jamoke's writings. I'll look for another source of interesting facts and hopefully share with the members in my February writing.

NIBA members have for some time had access to a library of bee and beekeeping related topics. My understanding is that some books were kept at

the McHenry County Farm Bureau in years past. The library at some point began to travel with the books kept in a rolling suitcase. With the advent of technology, i.e. books and publications available cheaply from and on the internet, the library is less useful now. We would still like to have a library available however. If someone has an interest in doing an inventory of our books and making a recommendation as to its value, please let me know.

We are pleased to welcome Tom Allen to the NIBA Board. Tom will be our coordinator of club events and activities. He will need help in the form of volunteers to take on one or more of the individual events the club sponsors and in which we participate. We will be sharing those needs at the next meeting and asking for volunteers. Tom was a great help last year as he volunteered at many of the club's events. Tom is a very busy fellow as he was recently appointed to the McHenry County College

Board of Trustees to fill a vacated position. Tom has a heart for education and is an alumnus of MCC, has taught at the College and was named 2017 Distinguished Alumni of the Year. We are happy to have him on board.

We look forward to seeing all who are willing to brave the cold at our January 12<sup>th</sup> meeting at 7pm in the McHenry County Farm Bureau building in Woodstock.



## CLUB BEE ORDERS

Joe Scherb

We had quite a discussion last fall about doing things differently with the club bee orders. So we're making some changes:

- 1) We are planning two separate bee package pick up dates. One early, (late March-early April) and one later (mid- to late April).
- 2) New this year, we've ordered some Nuc hives.
- 3) We've asked for a split of Italian, Carniolan, and Buckfast queens.



So start your planning if you haven't already! Delivery timing and Nuc availability is on a first-come first-served basis.

More details will be shared at the January meeting... See you then!

## BEES IN THE CLASSROOM AGAIN

Larry Kregel

I have been teaching beekeeping classes in the winter for quite a few years. In the winter? Yes, it is a good time for the nubee to become familiar with the ways of the bees in preparation for their first beekeeping season. For the returning beekeeper, it is a good way to scratch that beekeeping itch. From my personal perspective, I enjoy doing it because it gives me a "bee thing" to do when the bees are not available. I enjoy sharing my delightful obsession with the bees.



I have long since lost track of the number of my now beekeeping cohorts who started their association with the bees in a class with me. I wonder how many I scared away!! I do find it interesting when I reflect on the number of my associates – in my work life, my family life, my play life – that have found my stories of the beeyards intriguing enough for them to have a go at keeping bees themselves. It is a delightful obsession that I share.

Once again this winter I will teach Beekeeping 101 at both McHenry County College and at Kishwaukee College. Through MCC, I will also teach Seven Ways to Raise a Queen and the Practicum in the Beeyard classes. At the encouragement of MCC, I will also do a short, unusual class on making Beewax Foodwrap.

Those people around you that have caught your intrigue with honeybees are welcome to join me in the Beekeeping 101 class. Please mention the classes to them. Here is the schedule –

*Beekeeping 101*      *McHenry County College*      *(815 455 3700)*      *beginning 2/1 – Four Thursday evenings*

*Beekeeping 101*      *Kishwaukee College*      *(815 825 9106)*      *2/3, One Saturday 9-5*

*Seven Ways to Raise a Queen*      *McHenry County College*      *3/1, One Thursday evening*

*Beewax Foodwrap*      *McHenry County College*      *2/24 (in the AM) and 2/28 (in the PM)*

As many of you know, we have a lot of fun in these classes. In our lives, we all have groups we hang around with, groups of all varieties. Do you notice the nature of the bee people in your life? The keeping of bees does draw a good group. I look forward to seeing you at the next NIBA meeting. Scratch the apicultural itch.



Northern Illinois Beekeepers Association - (NIBA)  
2018 Application for Membership  
Affiliated with the Illinois State Beekeepers Association (ISBA)

Check One: \_\_\_Renewal Membership \_\_\_New Membership

Check One: \_\_\_Individual Membership - \$20 \_\_\_Family membership - \$30  
(Includes Single Membership in the Illinois State Beekeepers Association  
Additional ISBA memberships, \$10 each)

The NIBA membership expires December 31

Name(s):

\_\_\_\_\_  
\_\_\_\_\_

Address:

\_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_

Email (if family membership, include all emails. Newsletter will be sent to all emails):

\_\_\_\_\_  
\_\_\_\_\_

**Add \$5.00 for handling if you would like a paper copy of the newsletter mailed.**

\_\_\_I would like to order a NIBA name tag(s) \$12 each.

Name tag(s) should read: \_\_\_\_\_  
\_\_\_\_\_

Please Complete The Following:

I have been a NIBA Member since \_\_\_\_\_ (year). I plan to have \_\_\_\_\_ colonies/hives this season.

I have been a Beekeeper for about \_\_\_\_\_ years.

Check all that apply: \_\_\_I sell Honey \_\_\_Willing to Coach/Mentor \_\_\_Swarm Catcher  
\_\_\_Willing to remove Bees from buildings

Personal Skills I Would Be Willing to Donate to NIBA (i.e. Beekeeping Experience, Accounting, Webmaster, Event Planning, Community Education, Carpentry, Legal, Business Management, Retail Knowledge, Any Other, etc.)

Skills:

\_\_\_\_\_  
\_\_\_\_\_

Print and complete this form. Mail it with a check payable to **Northern Illinois Beekeepers Association** to:  
NIBA Membership, c/o Ralph Brindise, 517 Northlake Road, Lakemore, IL 60051

## IN NEED OF SUGAR?

Blue Plastic Kegs/Tubs of high quality sugar are available from Joan Miller.

Cost is **\$50** each, and each keg is 110 lb Net Wt sugar.

Pickup location is 1311 Everett Street in Sycamore, IL.

If you are interested you can call **Joan Miller** at **641-226-6252** to make arrangements for pickup.

This sugar has been used by a number of NIBA members. You may want to stock up so you have plenty for this spring!



### Blain's Farm & Fleet Bee Days Event

On Saturday, January 20<sup>th</sup>, the local Blain's Farm & Fleet Stores in Woodstock, Elgin, Sycamore, and Loves Park will be hosting a Bee Days Event. We have been invited to be on hand to let customers know about NIBA and answer any questions they may have regarding Beekeeping.

They are looking for representation at Woodstock 9 am to 11 am, and Elgin, Sycamore, and Loves Park 1 pm to 3 pm.

They are offering a 20% off coupon for all Beekeeping supplies purchased on Jan 20<sup>th</sup>.

Please contact Tom Allen at (815) 861-1237 or [tallen122@yahoo.com](mailto:tallen122@yahoo.com) if you are interested in helping out.

### Membership Has Its Benefits!

- By Randy Mead

Did you know your membership in NIBA includes rental of our club honey extractor? For the low cost of \$10 a year, you can borrow an extractor.

Schedule a pick up time, extract your honey and return the cleaned equipment within 3 days. To reserve a date, contact Randy at [rmeadtoys@gmail.com](mailto:rmeadtoys@gmail.com).

### Find Us on Facebook

If you are on Facebook, join our NIBA Facebook group where you can chat with your fellow club members between meetings. Have a question? A tip to share? Picture of your bees and hives? Share them with our group. Click "JOIN" and we will approve your membership.

### 2018 NIBA OFFICERS AND DIRECTORS

President – Dave Hill  
 Vice President – Joe Scherb  
 Treasurer – Ralph Brindise  
 Secretary – Dan Rank  
 Director – Tom Allen  
 Director – Marianne Hill  
 Director – John Leibinger

Other Positions in the Club  
 Program Chair – Larry Kregel  
 Webmaster – Terri Reeves  
 Events Coordinator – Tom Allen  
 Newsletter Editor – Marianne Hill  
 Snack Committee – **IS THIS YOU?**  
 Bee Package Coordinator – Joe Scherb  
 Club Extractor Coordinator – Randy Mead  
 Club Raffle Coordinator – John Leibinger  
 Librarian – **IS THIS YOU?**

**NIBA TREASURER'S REPORT  
DECEMBER 31, 2017**

Cash on hand 11/30/2017	13,866.57
Total Deposits	
Total Expenses	(3,500.00)
Balance	10,366.57
Cash Box	50.00
<b>Balance 12/31/2017</b>	<b>\$ 10,416.57</b>

**SUMMARY OF REVENUE/DEPOSITS**

Bee Orders	
Donation	
Dues	
Extractor Rental	
Honey/Candy Sales	
Nametags	
Picnic	
Raffles	
<b>Total</b>	<b>\$ 0.00</b>

**SUMMARY OF EXPENSES**

American Beekeeping Federation	
Bee Order Deposit	3,500.00
Bees	
Club Hive Maintenance	
Domain Registration	
Education	
Green Expo	
IL Sales Tax	
ISBA	
Labels	
MCC Garden Fest (2 Lunches)	
McHenry County Fair (honey & misc)	
Nametags	
Office Expenses	
Open Hive & Picnic	
Pick up/Delivery of Bees	
Promotional/printing	
Raffles	
Refreshments	
Refunds	
Secretary of State Annual Report	
Speakers	
Trailer Expense	
T-Shirts (Fair)	
WPPC	
<b>Total</b>	<b>\$ 3,500.00</b>

**CROCK POT CARROT SOUP WITH HONEY AND NUTMEG**  
Recipe by Jxenja – Geniuskitchen.com



**INGREDIENTS**

- 1/4 cup olive oil
- 2 medium yellow onions, chopped
- 2 large russet potatoes, peeled and chopped
- 3 lbs carrots or 15 medium carrots, scrubbed, tops cut off, and chopped
- 1-2 small garlic clove, pressed
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried marjoram
- 4-6 cups water or 4-6 cups chicken broth, as needed
- 2 tablespoons honey
- 1/2-1 teaspoon nutmeg, freshly grated
- sea salt, to taste
- fresh ground black pepper, to taste

**DIRECTIONS**

1. Heat the oil in a large skillet over medium heat. Add the onions and cook until softened, 6 to 8 minutes, stirring often to cook evenly.
2. Put the potatoes, carrots, garlic, and herbs in the slow cooker; add the onions and oil, scraping them out of the pan. Add enough of the water or broth to cover everything. Cover and cook on HIGH for 1 hour.
3. Turn the cooker to LOW and cook until the vegetables are soft, 5 to 7 hours. Puree in batches in a food processor or right in the slow cooker with a handheld immersion blender; the soup will be nice and thick. Stir in the honey and grate the nutmeg right over the crock. Season with salt and pepper. Keep warm on LOW without letting it come to a boil until serving. Ladle the hot soup into bowls and enjoy.

## SUMMER WILL COME AGAIN!

Larry Kregel



It was supposed to be an owl house, but the bees had other ideas. They moved in. As the sun set this day and most of the bees were back home, the entrance was screened. Now the job was to attach a rope and lower the, now heavy, honey-filled box to the ground. The mission was a success. The bees were moved into a Langstroth hive and the nesting box was made available to the owls. Beekeeping is indeed an adventure.

## IT'S A GOOD READ

Larry Kregel

The time is the late 1700. Francois Huber is now going blind, but that will not end his passion with the life of the honeybee. Through the eyes of his manservant, Francois Burnens, he continues to discover the hidden facts of the life of a colony of bees.

This story is the fabric of [The Beekeeper's Pupil](#), a book I stumbled across recently. Published in 2002 it is not on the shelves at Barnes and Noble, but is readily available through Abe Books ([Abesbooks.com](http://Abesbooks.com)) for less than \$4.00 and they pay the shipping!

Want something to read while rocking in front of the fireplace this winter?



Check out [The Beekeeper's Pupil](#), the story of a quite amazing man who three hundred years ago shared our passion with the life of the honeybee.