



MAY 2012
NEWSLETTER OF THE ALAMANCE COUNTY BEEKEEPERS

Remember...

Saturday meeting this month!

What's Blooming?

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

Alamance County Beekeepers

This month's meeting...

Our next meeting will be May 19th at Lewis Cauble's Aviary. This will be a joint meeting with the Orange County Beekeeping Club of which Lewis is President. Beginning around 10:00, we will inspect several hives with Don Hopkins (N.C. Bee Inspector) and possibly Will Hicks (another N. C. Bee Inspector). We will break for lunch around 12:00, then after lunch, we will demonstrate how you extract honey. The address of the workshop and aviary is 8411 Hwy 86 in Cedar Grove. It's a "Pick Your Own Blueberry Orchard". We have decided to make this a "pot luck" lunch so bring your sandwich materials, pasta salad, potato salad, pickles, chips, etc. (Don't forget the dessert!!) The Clubs will provide the drinks. Please bring your own chairs.

10:00 – 12:00 Inspect hives with our State Bee Inspectors

12:00-12:45 Lunch

1:00-2:30 Extraction of some Honey Supers

3:00 Return Home



Happy Cinco de Mayo with recipes from Mexico using honey

Queso Mexicano with Chipotle-Honey Sauce *(makes 6-8 servings)*



- 1/4 cup pure honey
- 7 oz. chipotle chile, if canned, drain and cut up
- 2 Tablespoons apple cider vinegar
- 1/3 cup olive oil
- 1 lb. queso fresco (Mexican-style fresh cheese)

Cut cheese into small cubes and place on either a shallow serving dish or deep dish and set aside . In a blender or food processor, blend chipotle chile with vinegar. Slowly add honey and olive oil. Continue blending until mixture has a thick sauce consistency. Pour sauce liberally over the cheese cubes. Place tooth-picks on cheese cubes and serve. Keep remaining sauce for dipping.

Golden Honey Margarita

(makes 1 beverage)

- 1 oz. gold tequila
- 1/2 oz. Triple Sec
- 1 oz. Honey Simple Syrup (see below)
- 2-1/2 oz. sweet & sour or margarita mix

Shake well with ice, and strain into a large cocktail glass with a salted rim. Garnish with a lime wheel.

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## From Paul Bedard, in The Washington Examiner, April 2012

The keeper of the first-ever White House beehive officially retired from [the government](#) this week, buzzing June Carter Cash’s “Will you miss me when I’m gone?”

That’s because Charlie Brandts, who was a White House carpenter when the first family’s chef Sam establish a hive near the Michelle Obama’s veggie garden in March 2009, plans to devote his retirement to beekeeping and will continue to oversee the multi-colored hive on the South Lawn.

While honey bees don’t need daily attention, the White House reveals that they have established a help Brandts or take care of any emergency: pastry chefs Susie Morrison and Bill Yosses. “The hive day-to-day care, so Charlie will still be doing the primary work on it with Susie and Bill helping,” says a House aide.

Kim Flottum, the editor of the industry publication *Bee Culture*, said that the new beekeeping arrangement is fine. “They work close together,” he tells Secrets. Brandts agrees. “We’re like in a partnership,” he says worked at the White House for 28 years, starting during the Reagan years, and is a 35-year federal employee.

Spring and summer are the most intensive time to tend bees during which the hives expand after winter and begin making babies and honey.

Over the three years, Brandts says the White House hive has been an all-star honey producer, giving easily twice what a typical hobby hive makes. The reason, he explains, is the country-like setting around the White House which is populated with trees, annuals and ponds. “It’s like a Shangri La for bees.”

When [the Obamas](#) arrived at the White House and began talk about establishing a garden, Brandts approached by Kass and the idea took off fast. Brandts, who tends bees in neighboring Maryland, established hive to the South Lawn where it has thrived ever since.

The honey has been used as gifts, to make beer and in daily meals for the first family as well as fancier formal dinners.

Surprisingly, there hasn’t ever been a [major](#) problem with having so many bees in such a public place. events like the Easter Egg Roll, when thousands of people swarm the South Lawn. On days like that, the hive is closed up and the bees kept cool with screens on the top and entrance, and occasional squirts of water, a typical beekeeping practice.

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