



NOVEMBER 2012

NEWSLETTER OF THE ALAMANCE COUNTY BEEKEEPERS

Remember...

. We will have our Planning Meeting, Monday, December 3rd at 6:30 P.M. at the Ag Bldg small meeting room.

What's Blooming in the Piedmont?

Nothing-----feed your bees during the warm breaks in the weather.

Alamance County Beekeepers

This month's meeting...

Our November 15th meeting at the Alamance County Extension building will begin at 7:00 P.M. This month we will hear from our own Master Craftsman Beekeeper Don Moore on "Woodenware Assembly: Frames, hive bodies, bottom boards, hive support stands, etc."

Happy Thanksgiving! Here is a start on your recipes.

Honey Cornbread Stuffing

Ingredients

4 cups - day-old Honey Cornbread (4 oz.) - Italian sausage

1 cup - chopped green bell pepper

1/2 cup - minced onion

1/2 cup - chopped celery

1 Tablespoon - minced parsley

1 teaspoon - dried thyme leaves, crushed

1 teaspoon - salt

1/4 teaspoon - ground black pepper

1/3 cup - chicken broth

2 Tablespoon



Directions

In large bowl, place crumbled cornbread. Remove sausage from casing. In medium skillet, crumble and sauté sausage until brown. Using slotted spoon, remove sausage from skillet and add to cornbread. Drain all but 1 Tablespoon of fat. Return skillet to medium-high heat; stir in bell pepper, onion and celery. Sauté until vegetables are soft, about 5 minutes. Stir in parsley, thyme, salt and pepper. Cool slightly, then add to cornbread. In small bowl, combine broth and honey. Pour over stuffing. Place stuffing in a greased 9x9-inch baking dish. Cover dish with foil and bake at 350°F for 20 minutes. Remove foil and bake another 10 minutes until stuffing is lightly browned. As an alternative, pack you may pack stuffing into poultry cavity before roasting.

Candied Yams



Combine all ingredients in medium saucepan and cook on medium-low heat until clear. Pour over cooked sweet potatoes and bake at 400°F until brown.

YIELD: 8 SERVINGS

Ingredients

6 - yams, sliced and cooked

2 Tablespoons - cornstarch

1-1/2 cups - honey

1/8 teaspoon - salt

1-1/2 cups - water

Directions

Combine all ingredients in medium saucepan and cook on medium-low heat until clear. Pour over cooked sweet potatoes and bake at 400°F until brown.

Honey and Nut Glazed Brie



In a small bowl, combine honey, pecans and brandy. Place cheese on a large ovenproof platter or 9-inch pie plate. Bake in preheated 500°F oven 4 to 5 minutes or until cheese softens. Drizzle honey mixture over top of cheese. Bake 2 to 3 minutes longer or until topping is thoroughly heated. Do not melt cheese.

Roast Turkey with Honey Cranberry Relish

from the National Honey Board



Nutritional Information

Calories: 257

Fat Total: 4 g

Protein: 23 g

Cholesterol: 43 mg

Carbohydrates: 33 g

Sodium: 415 mg

Dietary Fiber: 2 g

Calories from Fat: 13%

Ingredients

1 medium - orange

12 oz. - fresh or frozen whole cranberries

3/4 cup - honey

2 lbs. - sliced, roasted turkey breast

Directions

Quarter and slice unpeeled orange, removing seeds. Coarsely chop orange and cranberries. Place in medium saucepan and stir in honey. Bring to a boil over medium-high heat. Cook 3 to 4 minutes; cool. Serve over turkey.

Back to the Basics

November is upon us and the bees should be prepped for winter - treatments completed, food stores built up, etc. So now what? Well, you must continue to watch the food reserves to ensure they don't exhaust them. If they are consuming their food, there are ways to get food in the hive without the use of a conventional feeder. You can use fondant, which can lay right on the top bars, or a wintering inner cover that can be used as a candy board. Both of these are great options because the fondant and candy help absorb some of the moisture in the hive, which leads me to ventilating the hive.

Ventilating a hive may seem counter intuitive but there are few things we must understand about the winter dynamics of a hive. First, bees are quite capable of dealing with cold temperatures. It is the cold with moisture that is the problem. It is the same for us. A day that is 35 degrees and raining is typically less comfortable than a day which is 20 degrees and dry. The moisture wicks heat away from the bees. Second, unlike us, the bees are not trying to heat the inside of the hive. They form a "blanket" with a layer of bees to insulate and heat the cluster.

You can remove the moisture by elevating the inner cover a little (about the thickness of a popsicle stick). This helps exhaust the moisture without creating drafts of cold air. Another option is to insulate the top of the hive. The insulation is not for heat retention but rather to prevent the warm, moist air from condensing on the cold surface of the inner cover. The wintering inner cover can both insulate and feed, but the insulation could be as simple as an empty super filled with straw. This helps insulate and trap moisture. Regardless of the method, the goal is to prevent the moist air from condensing on a cold surface and raining back down on the bees.