

2009

UPCOMING EVENTS

October: Annual banquet and elections take place. Feel the urge to have a bigger say? This is your chance.

October 6&7:

“The Farm Comes to Town” is on again this year and is planned for Tuesday Oct. 6/09 and Wednesday Oct. 7/09. It will take place at the Cubitt Farm near Stayner.

Consideration is being given to opening to the general public Tuesday evening again this year. This was not done last year but had been done in the past.

Future Plans:

I have asked for a member of the OBA to attend either our November or February meeting. Jim Coneybeare is checking his schedule to see when he can attend.

Remember...

Ideally this newsletter will be sent out via email to most members – so if you receive this in the regular mail and have email let me know your email address. You can let me know at gslemin@rogers.com or by phone at (705) 727-9817.

Email will reduce the amount of paper we use and keep costs down.

The goal with the newsletter is to inform, entertain and keep in touch with members who don't make it out to our meetings on a regular basis.

Contributions Are Needed!

Bee Talker

HURONIA BEEKEEPER'S
ASSOCIATION

SEPTEMBER 2009
ISSUE 4



The Buzz from our President

Orillia Fair:

Another fair behind us. I found that people are very interested in what is happening to honey bees and enjoyed our display. In fact one family told me that it is the thing they look forward to the most each year.

The winners in the competition were:

Peter Dickie	1 st in 4 categories, chunk honey, granulated honey, cut comb and comb sections and 2 nd in liquid white. Peter also won the trophy for Best Other Than Liquid Honey for his comb sections (Ross Rounds).
Barb Tudhope	1 st in liquid white
Richard Toth	2 nd in 2 classes, granulated honey and wax and 5 th in liquid white.
Paul Gillett	3 rd in liquid white
Al Sinton	1 st in 2 categories, light amber and wax. Alan also won the trophy for Best Liquid Honey.
John Wilcox	1 st in dark amber
Jack Lawrence	1 st in golden honey
Sally Simpson	2 nd in golden honey



Thanks to everyone who participated either by entering honey into the competition or volunteering to act as hosts at the display or both. I'd also like to thank Allan Sinton for providing the display material again this year.

Club Material:

The club bought a set of pictures of honeybees, which I have put into frames and a NUC box. We bought this to use when we are speaking to groups about beekeeping. If anybody wants to use them let me know and I will see that it gets to you.

- Gord Slemin

Interesting Websites:

If you haven't visited the OBA website lately take a look at www.ontariobee.com. There is a lot of information on it.

Beginning Beekeeping covers a number of topics and has some good pictures as well. www.beginningbeekeeping.com

www.scientificbeekeeping.com claims to provide readable summaries of current worldwide scientific research and analyze the data for practical application.

Just a reminder that some of what we read on the Web is opinion and not fact and a lot of the material is American focused and as such the solutions to things like defeating varroa mites may not be what is approved for use here.

Just a thought (not original):

Aim for the moon – even if you miss you will be among the stars.

The “Festival Buzz”, Cheers!

The staff at the Royal York Hotel in Toronto put a drink together for the recent Toronto Int'l Film Festival called the “Festival Buzz”. Now that your honey has been extracted you may want to sit back relax and enjoy this drink. Here is the recipe:

1 oz. White peach puree
¼ oz. Simcoe County liquid honey
4 oz sparkling wine
Sprigs of mint for garnish (optional)

For the puree:

In a saucepan, bring 3-4 cups of water to a boil. Add washed peaches, whole, and boil for a couple of minutes. Remove fruit to bowl of cold water and allow to cool a few minutes. The skin should easily slip off. Peel and pit, then pulse in a blender until smooth. Add water from the saucepan to thin out the liquid if necessary. Cool completely before using. One large peach should yield enough for two drinks.

For the drink:

Stir puree and honey in a shaker. Pour into champagne flute. Top with sparkling wine. Stir and garnish with mint if desired.

Other News:

* Robert Willard Maguire, a beekeeper from Minesing was inducted into the Simcoe County Agricultural Hall of Fame this past weekend. He is the first beekeeper to be recognized by the Hall.