



nnjbees.org

January 2013



NORTHEAST NEW JERSEY BEEKEEPERS ASSOCIATION OF NEW JERSEY

A Division of The New Jersey Beekeepers Association

President	Frank Mortimer	201-417-7309	Secretary	Open	
V. President	Lynn Paglia	845-558-1921	Treasurer	Karl Schoenknecht	201-891-0947
2 nd V. Pres.	Rich Schluger	201-693-6949	3 rd V. Pres.	Tom Fuscaldo	973-942-5066

Meeting on: **Friday, January 18th at 7:30 PM**, Location: **Ramapo College of NJ, 505 Ramapo Valley Rd., Mahwah, N.J 07430**



Bee Enthusiasts & Bee Curious always welcome!



Weather permitting.



The officers of 2012 have been re-elected for 2013. A new year begins and an old year ends. New projects, classes, new members, new experiences. All good. This month we feature Grant Stiles, commercial beekeeper, as our guest speaker. Grant will speak about the challenges of keeping bees for a living and answer our questions about our own beekeeping.

Message from the President:

Hello Northeast NJ Beekeepers!

Welcome to 2013! January means many things to many people, and for beekeepers January means the days are getting longer and we are **that** much closer to bee season! This is the time of year to start thinking about how many new hives you want to add, repairing your woodenware and dreaming of how many pounds of honey **YOUR** bees will produce. This season, the Northeast NJ beekeepers are planning a lot of exciting and informative meetings. To kick off our year, NJ's best and most successful beekeeper, Grant Stiles, will be our keynote speaker. Grant will be sharing with us the tricks of the trade he has learned during his 35+ years in beekeeping.

One of the best lessons all of us can learn from Grant is taking the time to share our knowledge of beekeeping with other people. Our club has continued to grow every year, and I hope this year will be our biggest ever. We can all help make this happen by talking about bees to everyone and spreading the word about catching the bee bug. This year, I would encourage every member to be involved at our meetings, try to bring a new-bee to a meeting, and continue to tell anyone who will listen how wonderful (and peaceful) bees truly are.

Last, if there is anything you would like to see our club do this year, please, just let us know. And, ask yourself, what could you do to help the club be that much better in 2013?

I look forward to the upcoming bee season, and I wish each and every beekeeper pound after pound of golden, sweet success!

Frank Mortimer

President, Northeast NJ Beekeepers

Bee Balm Recipe from Leigh Lydecker:

2 Cups Olive Oil, 1 Cup Dried Herbs, Essential Oils, 1 Cup grated Beeswax packed, A double boiler, Containers for storing the Balm.

Bring water in a double boiler to simmer on your stove top. Add the Olive Oil and dried Herbs to the top of the Herbs release their oils.

Pour the mixture through a strainer to remove most of the Herbs from the oil. Discard the left over leaf material, rinse the pot, and return it to the double boiler. Pour the oil, which has been infused with herbs back into the top of the double boiler and heat it up again.

Add 20 drops of the essential oil to the infused olive oil and stir. Add the Beeswax to your mixture and stir it until it melts.

After the Beeswax has melted you will need to check the consistency of your balm. Remove your stirring spoon from the heated balm and let it cool slightly (you can stick it in the refrigerator for a minute to speed the process along). You will be able to tell if your Balm is thick enough because it should solidify slightly on the spoon into the consistency of a commercial Lip Balm. If it doesn't seem solid enough, add more grated Beeswax until you are satisfied with the consistency.

Pour your Balm into small jars. Let the Balm cool completely. This recipe makes enough Balm to fill two 4 oz. canning jars.



Be sure to go to our Face book page to see great pics posted by the over 530 Face book fans we have at our page and recent articles in the news about our members.

Remember: <http://www.njbees.org> is your website. Check that site for everything Northeast New Jersey Beekeeping!

Next Month: The topic is Mead! Robert & Gloria Leustek, meaderers par excellence are presenting instructive and delicious secrets of the ancient art. Robert & Gloria have been bringing their creative offerings to our meetings for some time now. Next month we learn the hows and the whys. Bee there. Bring your thirst, pen, paper and curiosity..



❖ Volunteers ❖	
Judy and Terry Regan	Refreshments – Cakes, cookies, brownies, tea, etc
Tom Miller	Refreshments – Cakes, cookies, brownies, tea, etc
Katie Devitt	Hard mailings for the Newsletter, Club shirts
Rachel Avenia-Prol	Web site creation and training: www.njbees.org
Ken Hyman	Built a Warre hive and donated it to the club
Michael Miller	Apparel production, beekeeping instructor
Leigh K. Lydecker	Beekeeping Instructor
Hugh Knowlton	Workshop coordinator and presenter

Thank you all! If any members want to volunteer to help our club please contact me either at the meetings or via [email](#). There is lots to do!