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a local chapter of NORTH CAROLINA STATE BEEKEEPERS ASSOCIATION, INC.

MEETINGS & PROGRAMS:

- **TUESDAY, JULY 11>>>THERE WILL BE NO MEETING** due to the Summer Convention of North Carolina Beekeepers in High Point on July 13, 14, 15 at the Radisson Hotel. Check out the program on the state web site <nabeekeepers.org>. As host club it is up to us to make sure to have volunteers present to take care of needs. Please remember to sign up to help.
- **Tuesday, August 8, 7:00** (no meal) Will Hicks, state bee inspector, will be talking about Apigaurd and Miteaway 2; our newest general use treatments in our arsenal against varroa. He will also discuss other proven methods as well as update us on the happenings statewide.
- **Tuesday, September 12, 6:30** Covered dish meal. Our own local horticulturist, Karen Neil, will be talking about nectar bearing plants for the summer and fall. Beekeepers are often focused on spring-time flowers but she will focus on things we can plant to help our bees through the post-flow dearth.

NEEDS YOUR ATTENTION:

- **Steve Styers**, member of our club for the past few years, died suddenly at his home on June 2, 2006. Family members have appreciated your words of sympathy and expressions of condolence.
- Need honey extracted? Matt Bennett will extract your honey at a cost of \$5/super and he keep the cappings. Phone 509-4288
- Those who took the written portion of the state certification should be getting back word on their results soon if not already received.



Articles of Interest

Blossom to Table: Honey Grows Up

by Dana Bowen, June 14, 2006: New York Times

TED DENNARD, founder of the Savannah Bee Company, says 2004 produced the best orange blossom honey the South has seen in decades. But you never know. "Last year was an awful year for basswood," said Zeke Freeman, owner of Bee Raw Honey, blaming an early summer drought in New York.

And Neal Rosenthal, who imports Mario Bianco brand honeys from Italy, in rare flavors like dandelion, lime blossom and eucalyptus, wistfully recalled, "We still talk about the remarkable chestnut honey of 1983."

It's apt that Mr. Rosenthal imports wine as well as honey. Many of the same factors that distinguish a reserve cru from a pitcher of house red — a distinct varietal, a particular place, propitious bursts of sun and rain — determine whether honey is packaged in a costly jar or pumped into a plastic bear-shape bottle. And with more single-flower honeys on store shelves and farmers' market tables, chefs have been dispatching their wildly different flavors to dishes the way sommeliers pair wine with food.



At 5 Ninth, Zak Pelaccio has used musky, mentholated corbezzolo honey (from a wild berry bush in Sardinia) in rabbit ragù, and floral chrysanthemum honey in braised pork belly. There's Finger Lakes knotweed honey the color of merlot at the Tasting Room, and cranberry, star thistle and orange blossom varieties at Johnny luzzini's recent honey tasting at Jean Georges.

When Gabrielle Hamilton, the chef at Prune, recruited the cookbook author Diane Kochilas's Greek beans with honey and dill to serve with her Berkshire country ribs, she swapped in a fierce chestnut honey for its cedary, not-so-sweet overtones.

"I'm a collector of honey — I use them all," said Bobby Flay, whose latest favorite, tupelo honey, is harvested in Georgia swamps and tastes like butter and cotton candy. He says he uses more familiar single-flower honeys, which can taste vaguely of their sources, to reinforce flavors in a dish — orange blossom honey, say, in his tangerine salsa.

Last year, the brothers behind Blue Ribbon restaurants, Eric and Bruce Bromberg, opened the city's first honey bar, serving Mexican varieties they're importing with their longtime chef, Felix Vaquero, whose father has kept bees outside Puebla for 45 years. At the bar at

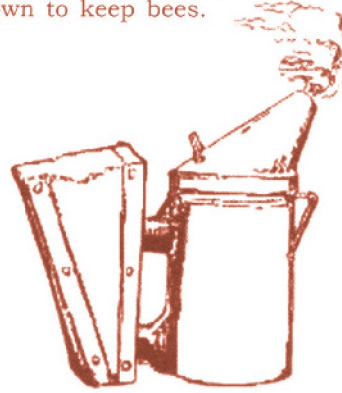
How Stuff REALLY Works # 27 The Bee Smoker

Top pull-ring is small, but perfectly sized for the fingers (and noses) of the *Zambian Pygmies* who make them. Sadly, pygmies are not known to keep bees.

Bee smokers are required by federal law to use bellows, preserving jobs for the *AFL-CIO* buggy whip, bellows, & sandal makers local #273.

100% virgin Naugahyde bellows are a constant aggravation to the "Save The Nauga" foundation, who often picket beekeeper meetings.

Sizes of smokers range from seven inches to 12 inches. As this is a family publication, we cannot comment further.



Bottom of smoker gets hot enough to ignite dry grass and leaves. Beekeepers often work in dry grass and leaves.

While tin smoker body expands when hot, *Niconel* "memory metal" top shrinks when heated to make opening and re-fueling nearly impossible.

1/4 *Witworth* hinge-pin acquired from *Latvian Navy* World War I surplus stocks. No equivalent replacement parts available anywhere.

Joint between top and body of smoker leaks smoke when even a single pine needle is caught in between.

Operation is simple - load fuel chamber with combustible material (pine needles, burlap, cotton waste, cat hair) and light with a match or lighter.

Once the fire is going well, close the top, which cuts off air to the fire. For a brief period (one to two minutes) the fire will smolder, and smoke will issue forth.

Operating bellows forces air into the bottom of the fuel chamber at high velocity, blowing out any flame or glowing embers remaining.

Lack of plug or cap for spout forces beekeepers to collect wine bottle corks. Most other features of smoker drive beekeepers to drink, anyway.

continued from front page: their sliver of a market on Bedford Street in the Village, counter cooks drizzle your pick of six over open-faced smoked duck sandwiches.

"Before they opened, I really didn't know there was a difference in honey, to be honest," said Alex Rascover, who works across the street and pops in often for a quick fix of butter and honey toast sprinkled with Maldon sea salt.



Single-flower honeys, produced when bees feast on one type of abundant blossom, have always played a role in regional cooking. French chefs have long shellacked game birds with their indigenous lavender honey, and Italians seem to have an inborn appreciation for chestnut honey's bitter astringency. At *Kellari*, a

Greek taverna in Midtown, there's resinous pine honey in the olive marinade, and thyme honey with yogurt for dessert. (Beekeepers confirm fidelity to the flowers with pollen lab tests, by the way.)

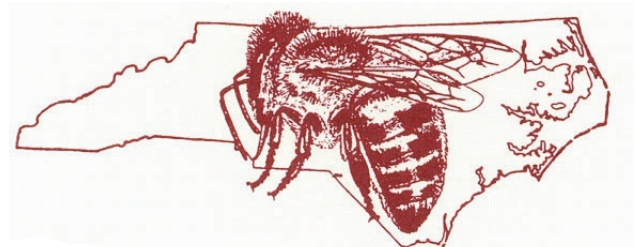
As global pantries grow, cooks are learning to work with unusual newcomers like the pearly, thick Hawaiian *kiawe* honey or spicy Tasmanian *leatherwood* honey.

"It's skyrocketing now," says *Bill Yosses*, chef of the recently shuttered *Josephs Citarella*, who discussed cooking with these varieties during a recent class on fragrance in food for [New York University](http://www.nyu.edu).

Mr. Yosses recommends waiting until the late stages of cooking to add mild honey. More aggressive honeys can be added earlier to soups and braises, because their flavors can stand to be toned down. *Shea Gallante*, of *Cru*, often caramelizes honey in a pan and deglazes with vinegar. He also uses honey to add heft to vinaigrettes, including one made with almond oil and orange blossom honey, which he drizzles over pan-seared scallops.

Zeke Freeman, a former chef who founded *Bee Raw Honey* last year, doesn't expect chefs to use his honey with abandon. At \$14 for an 8-ounce jar, and \$78 for a tasting flight of nine packaged in cork-topped single-ounce vials, plus shipping, from beeraw.com, they're best used like a finishing oil or fine balsamic vinegar. At *Chanterelle*, the fromager, *Adrian Murcia*, serves *Mr. Freeman's* tart, rare Appalachian sourwood honey with a schmear of triple-cream *Brillat-Savarin* cheese (named after the famous epicure), a combination he says has caused a few customers to swoon.

- *Don Hopkins*, State Inspector: (336) 376-8250
- *Guilford County Beekeepers Association* web site <http://www.guilfordbeekeepers.org>
- *North Carolina State Beekeepers Association* web site <http://www.ncbeekeepers.org>



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