

# Essex County Beekeepers Society, Inc.



ECBS  
PO Box 688  
Roseland, NJ 07068

Edition: February, 2018

Next Meeting: Tuesday, Feb. 13  
7:00 – 9:00 pm  
Garibaldi Hall, Essex County  
Environmental Center, 621B Eagle  
Rock Avenue, Roseland, NJ

Topic: Keeping Bees in Populated  
Areas  
Speaker: Landi Simone

## Officers

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Greetings to all:

January is upon us and we have had a few warm days which allowed the bees to get out and for us to take a peek inside the hives to see how they were doing. So far, between Landi and myself, we have checked over 50 hives and all are alive. HOWEVER, we still have nine more weeks to go before we can claim “winter survival” for any of our hives. Due to the warmth in November and December, we have been finding that the bees have eaten up a lot of their honey, and will definitely need to be fed fondant or candy. Recipes will be found on the next page.

For those of you who have lost hives or want to start up more this season, order forms for Nucleus Hives from Stiles Apiaries will be available shortly.

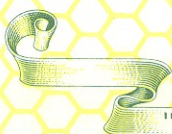
Serving Pizza at the January meeting proved to be a popular addition, and we will do the same for the February meeting.

For those of you who are planning to submit items for the NJBA Honey & Wax Contest (this includes other bee related products such as lotions and mead), I am the collecting agent for them for ECBS. All entries must be delivered to me (or a collection agent from another club) by February 5, as they will be delivered to Bordentown on February 7. I need them by February 5, as I will be handing them over to another agent, so we both don't have to make the drive to Bordentown. Rules and Entry Forms may be found on the NJBA web page or <http://njbeekeepers.org/Annual%20Honey%20Show.htm>.

As mentioned before, we would like to see a strong participation this year, to convince our representatives that this is a serious hobby and business. Volunteers are still needed to assist with the NJBA Honey Show, with judging at the Rutgers Eco Complex on Feb 8 & 9, and with set-up of the NJBA Honey Display in the Trenton Annex Building and Peoples' Choice Contest Feb. 12 and display take-down Feb. 16. Contact Cynthia Wertz at: [cynthiawerts@aol.com](mailto:cynthiawerts@aol.com).

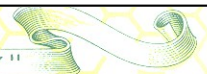
Finally, I would like to thank the many ECBS members who went to the trouble to write to the Department of Agriculture and to their State Representatives.

*Joe Treimel, President*



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This article was found in the NY Times on January 28. As it turns out, farmers in Africa can set up beehives to keep elephants away from their gardens and fields, as most elephants are afraid of bees!  
<https://www.nytimes.com/2018/01/26/science/bees-elephants-.html>

**NJBA Calendars will be available for sale (\$10 each) at the February meeting.**

## **Bee Candy**

15 pounds sugar

3 pounds corn syrup

4 Cups water

½ Tsp Cream of Tartar (Recipe may be cut in fractions, if necessary to accommodate your pot)

Dissolve 15 pounds of sugar and three pounds of white corn syrup and ½ teaspoon cream of tartar in one quart of water by stirring and boiling until the temperature reaches 240 degrees. Let the syrup cool until it is between 180 and 200 degrees, then beat until thick. Pour the syrup into molds lined with wax paper. The molds should be about 8" x 10" x 3". Shallower cookie sheets work well.

**Pot should not be more than 2/3 full when starting, as the mixture will foam up and must be stirred down. Don't risk a spill on the stove!!!**

Feed the candy by placing pieces on sticks above the top bars. Use a Shim to provide extra space.

## **FONDANT**

Equipment:

- 5 quart or larger stainless pot
- Whisk for stirring sugar/water mixture initially
- Electric mixer
- 1 electronic INSTANT READ pocket kitchen cooking thermometer or a candy thermometer
- Something to pour the fondant into (pans, plastic bags, plastic frames, etc.)
- Kitchen scale
- Gloves to prevent injury... hot sugar mixture burns are BRUTAL!

Ingredients (scalable):

- 1 part water by weight
- 5 parts sugar by weight
- 1/4 teaspoon of Apple Cider Vinegar or any type of vinegar per pound of sugar

- Pour sugar, water and vinegar into pot over full heat and stir with whisk - bringing the mixture to a boil - LID ON between stirrings.

Stir every few minutes until it boils. Put a lid on your pot in between stirrings to speed the process and to keep most of the water in place. The boiling point will be around 220-225 degrees F. This step takes 5-10 minutes depending upon your heat source. If you get this mixture on your hands/skin, immediately run cold water over the spot for at least a minute. It's a brutal burn otherwise!

- Continue to boil with LID OFF to allow evaporation of water.

- Check the temperature frequently until the boiling mixture reaches 234-238 degrees F.

- Keep boiling at the temperature of 234-238 F for 10-15 minutes... 15 minutes is better.

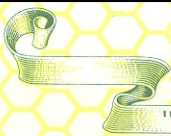
- Remove pot from heat and let the mixture cool to 190-195 F or so.

- When the 190-195 degrees cooling temperature is reached, use the electric mixer to beat the mixture.

Bubbles will form and the mixture will start getting cloudy/whitish. Pour the mixture into a container to allow cooling.

The temperature when you do this can vary from 170-180 degrees. The cooler it gets, the faster it sets.

- Allow the poured mixture (fondant) to cool undisturbed.



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