

Skagit Valley Beekeepers



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Short N Sweet

There is no regular meeting in August, instead we will meet at the Skagit County Fair grounds, building 'D' on Tuesday August 9th, 2015 at 7:00pm to set up our booth and for a short meeting. Hopefully you volunteered to staff the booth and share your knowledge of beekeeping to those curious enough to stop and look and ask questions. Bee at the meeting to pick up your free tickets to get into the fair.

If you haven't volunteered, please contact Diane Dong (phone number up above) and sign up ... it truly is fun and you get to help everyone search for the queen!

Things To Do This Month

- Remove your surplus honey and extract if desired.
- After honey supers have been removed, treat for mites as necessary (and as desired).
- If you plan to re-queen you need to get your queens in those hives soon.
- Get your bees ready for winter - what you do now effects how your bees will do in the winter. The egg that the queen lays today will be dead before mid-October. These are the bees that will take care of the bees that got to survive those long winter months.

Using Beeswax

Recently I received a call from someone wanting some beeswax in order to make some "spoon butter". Of course, I had beeswax but I was incredibly interested in this "spoon butter". Googled it, I did!

Spoon Butter is a mixture of wax and oil and is used to protect and cure wooden utensils and cutting boards.

Ingredients

1 quart water
2 ounces natural beeswax
8 ounces cold-pressed sunflower oil (or other neutral vegetable oil)

Equipment

2-quart saucepan
Pint mason jar
Pair of wooden or bamboo chopsticks

Instructions

Weigh beeswax and measure sunflower oil. Place both in mason jar.

Using a small sauce pan, heat water over medium heat.

Gently lower mason jar into water. Turn the heat to low when it begins to simmer

Let wax melt. As the wax melts, turn off the heat and use chopsticks to break up larger pieces and help melt the pieces of wax.

Remove the jar from the water. The oil and beeswax should have melted together making a golden liquid.

Let the mixture sit for but give a good stir after 20 minutes. After another 20 mins, stir again.

Let cool and cover and store for up to 6 months.

In place of sunflower seed oil, you may use soybean, safflower, flaxseed, or another neutral vegetable oil.

Taken from <http://goo.gl/b8khVT>

Bee A Newsletter Editor!

Ever want to run your own newsletter? The SVBA newsletter position is opening up! For more information, contact your local friendly SVBA president!

