

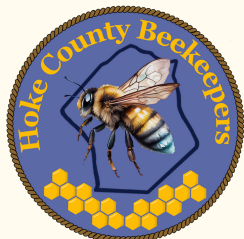


HCBC Monthly Newsletter

The official newsletter of the Hoke County Beekeepers Chapter

 [Hoke County Beekeepers Chapter - NC](#)

 www.hokecountybeekeepers.com



NCSBA Spring Conference

March 7-9, 2024

Riverfront Convention Center, New Bern, NC

Ever wondered what food you could make with your bees honey?

SEE PAGE 6



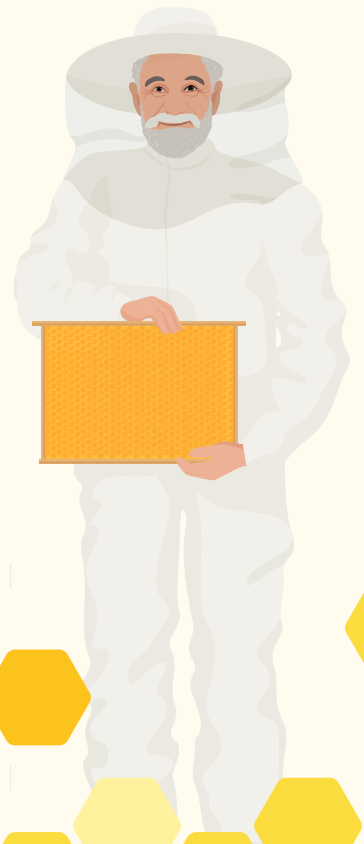
Up Coming Events:

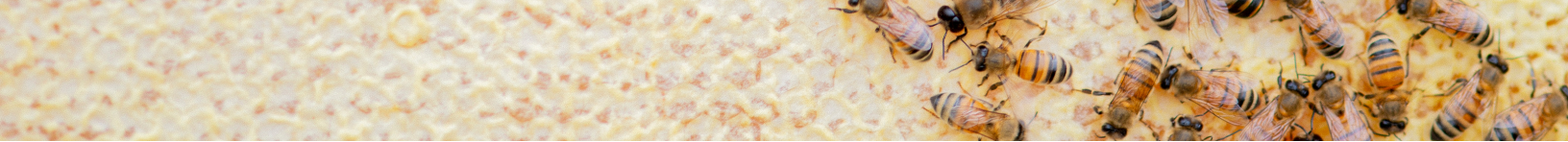
- March 2nd, 2024 - Bee school**
 Bee school Continued! We are so excited to be able to bring this resource to the local community! Welcome all!
Time: 8:00am - 12:30pm
Location: Robert A. Wright Hoke County Agricultural Center, 645 E. Palmer St. Raeford NC 28376
- March 7th-9th, 2024 - NCSBA Spring Conference**
Location: New Bern Waterfront Convention Center
- March 16th, 2024 - Bee school**
 Bee school Last day! Are studying for the test?
Time: 8:00am - 12:30pm
Location: Robert A. Wright Hoke County Agricultural Center, 645 E. Palmer St. Raeford NC 28376
- March 28th, 2024 - Monthly Club Meeting**
Monthly Meeting Agenda See page 2.

 - Guest Speaker:**
 - Dr. Kaitlin U. Campbell****Time:** 6:30pm
Location: Robert A. Wright Hoke County Agricultural Center, 645 E. Palmer St. Raeford NC 28376
 The Hoke County Beekeepers Chapter welcomes new members, existing members and visitors to attend our meetings



Dive into the latest updates from our Bee School! A heartfelt thank you to everyone who joined this course. Our mission remains steadfast – to foster awareness and provide education on the crucial significance of beekeeping.





March Monthly Meeting:

- **March 28th, 2024 -**

Monthly Meeting Agenda

- **Guest Speaker:**
- **Dr. Kaitlin U. Campbell**

Time: 6:30pm

Location: Robert A. Wright Hoke County Agricultural Center, 645 E. Palmer St. Raeford NC 28376

If you want a look at what January meeting was about, visit our archive of past Meeting Minutes!

<https://www.hokecountybeekeepers.com/meeting-minutes>



--Every meeting we have our 50/50 and Raffle drawings. Here are some bee-utiful ideas for items you could consider donating for the raffle:

- Bee-themed artwork or crafts
- Locally sourced honey or beeswax products
- Beekeeping tools or accessories
- Pollinator-friendly plants or seeds
- Beekeeping literature or educational materials
- Baked goods

If you have a specific bee-related item in mind or would like suggestions tailored to our club's interests, feel free to let us know. Your hive-minded contributions, no matter the size, will make a positive impact--

March Beekeeping:

“Remember: bees often follow a different calendar than humans do!” - Nancy Ruppert

- NCSBA annual Spring Meeting (usually first weekend in March)---great learning opportunity!
- Swarming under way- implement prevention measures (make splits, remove queen cells, “checker-board”, temporarily or permanently remove current mother queen); set up “bait” hives.
- Reverse bottom two or three boxes on hive to give queen more room to lay: most hives have moved up above the bottom hive body, leaving it virtually empty. This measure also helps reduce swarming.
- Caution: be careful not to split up clusters of brood when you do this. Two to three weeks after

- this reversal, it's likely that you'll need to reverse them again. (An alternative to reversal: simply add
- another hive body.)
- Assess for pest and/or disease problems (especially varroa mites, American foulbrood, and European
- foulbrood) and treat if needed. Treatments should be completed by early April to limit risk of
- contaminating honey.
- Check honey stores; feed (1:1 or thinner syrup) if needed.
- Look closely at the brood pattern; order new queen if current one failing.
- Continue to replace few frames of old/undesirable comb, if needed.
- Near end of the month, add at least one honey super; remove entrance reducers; equalize hives.

Nancy Ruppert, Former Apiary Inspector, NCDA & CS ©copyright 2015



Spot the queen bee!



Flower of the month: MARCH

Forsythia x intermedia

Common Name(s): - Border Forsythia - Golden Bells

Border forsythia is a deciduous perennial shrub known for its rapid growth and abundant yellow flowers. A hybrid between weeping forsythia and greenstem forsythia, it belongs to the olive family and is named after William Forsyth, a Scottish horticulturist. The plant's fountain-like form features long arching stems that bear lanceolate, toothed leaves with a gland at the apex. With a mature size of 8 to 10 feet in height and 10 to 12 feet in width, it can be pruned to control growth. Border forsythia thrives in well-drained soils in full sun to partial shade and is tolerant of various conditions, including pollution, salt, and drought. It blooms profusely in early spring before the leaves emerge, showcasing bell-shaped yellow flowers. The shrub is often used as a border, hedge, or mass planting for vibrant early color in gardens. It is hardy, easily transplanted, and a versatile choice for landscapes.

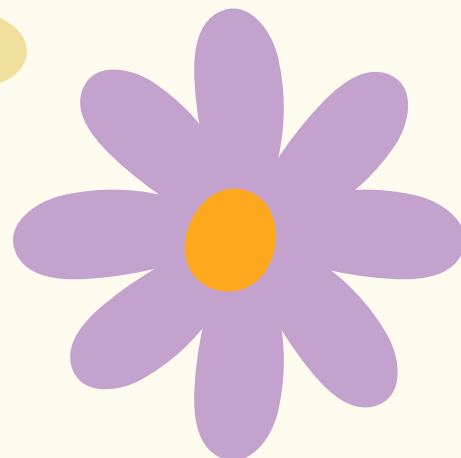
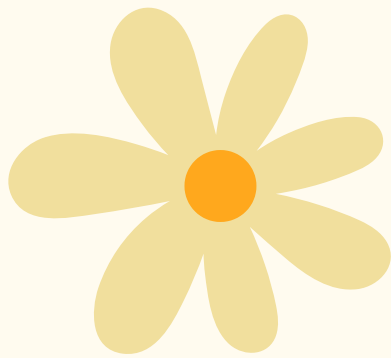


We have T-shirts!!



If you are interested in a club shirt, come to one of our monthly meetings and we can get your order in!

Shirts can come in any size and color for \$24!



Featured Honey Recipe: Rustic Honey Cake

Total Time Prep: 15 min. Bake: 30 min. + cooling Makes 12 servings

Ingredients

- 1/2 cup butter, softened
- 1 cup honey
- 2 large eggs, room temperature
- 1/2 cup plain yogurt
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- Assorted fresh fruit and additional honey
- Chopped pistachios, optional

Directions

Preheat oven to 350°. Grease a 9-in. cast-iron skillet.

In a large bowl, beat butter and honey until blended. Add eggs, 1 at a time, beating well after each addition. Beat in yogurt and vanilla. In another bowl, whisk flour, baking powder and salt; add to butter mixture. Transfer batter to prepared skillet.

Bake until a toothpick inserted in center comes out clean, 30-35 minutes. Cool completely in pan on a wire rack. Serve with fruit, additional honey and, if desired, chopped pistachios.

Can you freeze Rustic Honey Cake?

Securely wrap cooled cake in foil; freeze. To use, thaw at room temperature and top as directed.

If you have a recipe you'd love to share with the club, feel free to send it in to

hokecountybeekeepers@gmail.com and include a pretty picture of what the recipe makes. Whos ever recipe is picked you will be mentioned in our next newsletter!

