Events this Month

July Club Meeting    July 9, 7:00 pm

Ken Burk will talk about what you can plant in your garden to support the honey bees and a bit about bee nutrition. We should all be growing a garden to help support our pollinators and this lecture should give you a good bump in the right direction.

Ken has a well managed garden in his home apiary and regularly shares updates about how the bees forage among it.

Louisiana Resource Center for Educators
5550 Florida Blvd.
Baton Rouge, LA 70806

Please note that this meeting is the second Tuesday in July. We postponed our meeting to help clear up the schedule for our members who are going out of town for the holiday.

We look forward to seeing you at the meeting!
Vice President: Vice President: Geoffrey Badeaux if you did not receive the latest newsletter please let me know since the form of delivery has changed.

Treasury Report: Jacquie Hoover is absent states as May 31, 2019 the balance is $12,763.61. The auction amount from February 2019 was $1,187.50.

Minutes: Demetria Bell Secretary, Motion made to wave the reading of the minutes passed on a voice vote. Minutes are published in the newsletter and on website.

Apiarist Report: Orie Henson everyone got a chance to handle the beehive in someway from the deeps to the supers and had the chance to see how much each one weighs with honey. Looks like we will have about 10 supers of honey when we harvest later this summer. The road to our bee hives has been repaired so that we can ride all the way back to the hives. We will not have a work day this month due to the inclement weather this weekend.

Librarian: Louis Clement I I have an array of educational material for checkout.

Community Outreach: Kevin Langley not many current events scheduled for this up coming month.

Guest/Topic: Our own Dr. Hannah Penn from the Bee Lab and LSU. She spoke on Honey Bee lines and Deformed Wing Virus.

We encourage you to invite someone to visit us for a meeting.

Door Prizes and Meeting adjourned 8:23pm.
One of the best club benefits is access to the club extraction equipment. We have some high quality extraction setups that are free for members to borrow. If you need to use it give Kevin Langley a call at 504-669-6830 and he will point you to the member who currently has it checked out.

**Extraction Equipment**

- **Stainless Steel Double Sieve**
- **Electric Uncapping Knife**
- **Maxant Manual 6 Frame Extractor**
- **Uncapping Scratcher**
- **Plastic Uncapping Tank**
Community Outreach

by: Kevin Langley

Summer is heating up and our CABA Community Outreach efforts are as busy as our bees. In June, we engaged hundreds of future beekeepers at: Denham Springs Purple Martin Event; Garden Fest at LSU Burden Center; and a summer class at South Baton Rouge Charter School.

Special thanks to our members, Kyle Beall who set up three presentations that involved the entire Sacred Heart School last month. VP, Geoff Badeaux and President, Karley Ridgell for their leadership and support at Earth Day. Dan Weber, who is the best at educating the kids and families about bees; and Heather Broad Fournet for helping at S. Baton Rouge Charter School.
Submit your photos for help or to give advice to others

We will add all photos to a slide show at the beginning of each meeting to get club feedback.

Check out our Facebook page
France becomes first country in europe to ban all five pesticides killing bees

by: Henry Samuel

This honeybee parasite may be more of a fat sucker than a bloodsucker

by: Susan Milius

USDA 2018 Louisiana Honey Report

by: National Agriculture Statistics Service

Capital area Buzz is a community supported publication. If there is anything you would like to have included in a future edition such as links, advice, or photographs, please send them to: newsletter@cabainfo.org

Past issues are available on our website at cabainfo.org/newsletter-archive.php

Many of the links stories and images provided here are previously published on our facebook page at facebook.com/CapitalAreaBuzz
Local Equipment & Products for sale

from: Submitter

Beekeeping Equipment

Gary Price
225-654-9305 or 225-278-7645

Ed’s Shenandoah Hardware
5715 Jones Creek Rd.
Baton Rouge
225-753-1300

Brother’s Ace Hardware
3085 Millerville Rd.
Baton Rouge
225-753-6183

Local Bee Products & Bees

Raw Honey, Raw beeswax, and Clean Pollen
Doug Doremus
225-293-7497

Honey for in Various Size Containers
Bobby Frierson
225-241-6132

Mated queens, 5 frame nucs, honey in 5-gallon containers
David Ferguson
225-726-1664

Nucs, Wax & Honey by the lb, Established Boxes of Bees with honey
Jessie Erwin
225-954-3134

Mated queens (Minnesota Hygienic Italian) packages, nucs and honey for sale
Robert Arceneaux
18795 North Joor Road
Zachary, LA 70791
225-933-4058

Bee-All inner cover feeder
Dave Freneaux
225-261-1500
Medovik - Honey Layer Cake

With multiple, thin honey layers and a tangy sour cream frosting, this cake is so tender it just melts in your mouth. It’s a classic Russian recipe that has been loved for generations.

Ingredients

Cake
1/2 cup butter  
3/4 cup sugar  
2 eggs  
2 teaspoons baking soda  
1/4 cup honey  
3 1/2 – 4 cups all purpose flour

Frosting
1/2 package of cream cheese (4 oz total)  
1/2 can sweetened condensed milk  
16 oz sour cream  
1 teaspoon vanilla  
1 cup heavy cream  
2 Tablespoons powdered sugar

Sugared Rosemary and Currants
Fresh rosemary  
Red currants or cranberries  
1 cup water  
1 cup plus 1/2 cup sugar
**Lagniappe Continued**

**Making the cake Layers:**

1. Place the butter and sugar in a large nonstick pot. If you don’t have a nonstick pot, or your pot burns easily, you may wish to use a double boiler. (Just place a metal or glass bowl on top of a pot with about an inch or water in it and keep it simmering, but make sure the bottom on the bowl never touches the simmering water. Add more water if it evaporates.

2. Cook it just until the butter melts but is still barely warm, NOT HOT.

3. Take it off the heat. Add the eggs, baking soda and honey and mix to combine.

4. Cook the mixture on medium low heat for about 7 minutes, longer if you’re using a double boiler. The batter will almost double in size and will turn a deep caramel color. Take it off the heat.

5. Add the flour and mix quickly with a wooden spoon. I always add less flour than I need and add more when I’m rolling out the cake layers. If you add too much flour, it will be really hard to roll out.

6. Preheat the oven to 350 degrees.

7. On a lightly floured surface, roll out the cake layers.

8. Take approximately 1/4 cup of batter and knead it on your work surface. If it’s sticking to your hands and the counter, add more flour. Roll it out thinly into somewhat of a circle.

9. Use the bottom of a cake pan or the bottom of a tart pan to cut a perfect circle. You can save all the scraps just the way you cut them and place them on a baking sheet and then bake. Later, you can crush them into crumbs and sprinkle the sides and top of the cake. I usually just take the scraps and knead them into the batter as I roll out each new cake layer.

10. I use 2 (9 inch) round tart pans to bake the cake layers. If you don’t have a tart pan, use a rimmed baking sheet., sprinkled with flour or lined with parchment paper.

11. Sprinkle the bottom of the tart pan with flour and bake the cake layers for about 4 minutes each.

12. Take them off the tart pan right away. As the cake layers cool, they will become pretty hard.

13. Working quickly, repeat with the rest of the cake batter. You can roll out the cake layers and set them aside, waiting to be baked. You want to roll them all out while the batter is still warm. As the batter cools, it becomes harder and harder to roll out. You should have approximately 10-12 cake layers.
Making the frosting:
1. Cream the softened cream cheese and condensed milk in a standing mixer with a paddle attachment or using a hand mixer until it’s well combined.
2. Add the sour cream and vanilla and mix to combine.
3. In another chilled bowl, whip the heavy cream with the powdered sugar.
4. Gently fold it into the rest of the frosting.

Assembling the cake:
1. Dust off any excess flour from the cake layers.
2. Line your serving plate edges with aluminum foil.
3. Place a dollop of frosting into the center of the plate, just to keep the cake from sliding around.
4. Top each cake layer with about 1/4 cup of frosting and spread it around evenly.
5. Repeat with all the cake layers. As you place the layers on top of each other, some of the frosting will ooze out of the sides. Spread it out evenly over the sides.
6. Grate some white chocolate on top of the cake and chopped nuts or crushed cake layer scraps over the sides of the cake.
7. Gently remove the aluminum foil.
8. Heat 1 cup water and 1 cup sugar in a small saucepan just until the sugar dissolves. Pour it into a shallow dish.
9. Place about 1/3 – 1/2 cup of sugar in another shallow dish.
10. Dip the rosemary and the red currants in the sugar syrup and dip it in the sugar.
11. Place on a parchment paper to dry and then place it on the cake. Now you have a beautiful winter masterpiece.

For Full recipe visit
http://www.olgasflavorfactory.com/recipes/favorites/medovik-honey-layer-cake/print/23259/
Capital Area Beekeepers Association

MEMBERSHIP APPLICATION FORM

Beekeeper's Name _____________________________________________________________

Spouse's Name ______________________________________________________________

No. Colonies _________________________________________________________________

No. Yards ________________________________________________________________

Address _________________________________________________________________

City __________________________ State _______ Zip __________

Phone _________________________________________________________________

Email Address __________________________________________________________

Tell us about yourself ______________________________________________________

________________________________________________________________________

________________________________________________________________________

How did you find us? _______________________________________________________

Annual membership dues are still only $10.00.

Please send your check payable to the Capital Area Beekeepers Association and application form to;

Jacquie Hoover
20076 Weinberger Road
Ponchatoula, LA 70454

*By law all honey bee colonies must be registered with the LA Department of Agriculture & Forestry