

THE BUZZzzzzz

December 2024



HOLIDAY PARTY DECEMBER MEETING

YOU'RE INVITED TO

THE ROCKWOOD PARK BACKYARD BEEKEEPERS ASSOCIATION ANNUAL HOLIDAY POTLUCK DINNER PARTY!

JOIN US FOR A FESTIVE CELEBRATION FILLED WITH HOLIDAY CHEER
AND BUZZ ABOUT OUR FAVORITE POLLINATORS!!

DATE: MONDAY, DECEMBER 9TH

TIME: : 7PM

LOCATION: BEULAH RECREATION CENTER

6901 HOPKINS ROAD

WHAT TO BRING:

A COVERED DISH

❁ SECRET BEE GIFT GAME ENTRY GIFT, \$20 MAX (OPTIONAL BUT FUN)

❁ DRESS IN YOUR FAVORITE FESTIVE HOLIDAY OUTFIT
FOR CHANCE AT A SPECIAL PRIZE (OPTIONAL)

Upcoming Events

Holiday Pot Luck Meeting 12/9/24

7:00 PM

Beulah Recreation Center

6901 Hopkins Road

B.O.D. Meeting via Zoom 12/5/24

Study Group 12/16/24

7:00 PM

Beulah Recreation Center

6901 Hopkins Road

Contact Info & Links

Club website:

<https://rockwoodbeekeepers.com/>

Complete Club Calendar:

<https://rockwoodbeekeepers.com/calendar/>

Club email:

rockwood.beekeepers@gmail.com

Club Facebook:

<https://www.facebook.com/RockwoodParkBackyardBeekeepers>

TO DO LIST

Bees are clustered.....

- Check emergency feed.
- perform final mite clean up, end of the month or first week of January. 1 dose oxalic acid vapor.
- set goals for next year.
- Check equipment or now if needed.
- Early spring inspection.



PHOTO OF THE MONTH

PHOTO BY MARSHA COX

Want to display your photo? send it to:

srdpottery@gmail.com

*Original photos only and please state for the Rockwood Newsletter in subject line.



Bee Merry

The Honey Pot Recipes



Baklava

- How to Make

Baklava is the perfect make-ahead dessert using honey because it's even better the next day!

There are many variations in nuts, spices, and flavors used including nutmeg instead of cloves, almonds or pecans, or just one variety of nuts instead of a mixture (total of 16-18 ounces). Can also be less phyllo in a layer and more thinner layers of nuts. Suit your own taste.

☑ Be sure to read through for tips. Before you begin, thaw the baklava pastry package in the fridge overnight (review package instructions). Take it out of the fridge 1 hour before you start.

For the Baklava and Nut Filling

- ☑ 6 oz shelled pistachios, coarsely chopped
- ☑ 6 oz walnuts, coarsely chopped
- ☑ 6 oz hazelnuts, coarsely chopped
- ☑ 1/4 cup sugar
- ☑ 1 to 2 tbsp ground cinnamon (start with less if you're not sure)
- ☑ large pinch of ground cloves
- ☑ 16-oz package phyllo dough, thawed
- ☑ 1 1/2 to 2 sticks of unsalted butter (up to 16 tbsp), melted

For the Honey Syrup

- ☑ 3/4 cup sugar
- ☑ 1 cup cold water
- ☑ 1 cup honey
- ☑ 1 tbsp orange extract (optional)
- ☑ 5 whole cloves (optional)
- ☑ 1 lemon, juice of

Preheat the oven to 350 degrees F.

Make the Honey Syrup: Place the sugar and water in a saucepan and heat stove-top, stirring occasionally, until sugar dissolves.

Add the honey, orange extract if using, and whole cloves; stir to mix. Bring to a boil, then lower heat and let simmer for about 25 minutes. To save time, while the syrup is simmering begin to assemble the baklava. Remove syrup from heat and let cool to lukewarm. Add lemon juice. Remove the whole cloves.

Make the Nut Mixture: Coarsely chop the nuts. Transfer to a mixing bowl and add sugar, cinnamon, and ground cloves. Mix well to combine. cont.....



Prepare the Phyllo Pastry: Unroll the thawed phyllo pastry, and place the sheets in between two clean, damp but not wet, kitchen towels. This will help keep the phyllo from breaking while you work. If it breaks you can still use the pieces

Assemble the Baklava: Prepare a 9"x 13"x 2" baking pan. Brush the interior of the baking pan with some of the melted butter. To assemble the baklava, take one sheet of phyllo and place it in the pan (for this size pan, I typically fold my phyllo sheet in half, and it fits perfectly. You can also do a bit of trimming using a pair of kitchen shears). Brush the top of the phyllo sheet with the melted butter. Repeat this process a few more times until you have used up about 1/3 of the phyllo pastry, each layer being brushed with the melted butter.

Now, distribute about ½ of the nut mixture evenly over the top layer of phyllo.

Continue assembling the baklava, one sheet of phyllo pastry at a time using another 1/3 of the phyllo. Again, brush each layer with a bit of the melted butter.

Distribute the remaining ½ of the nut mixture evenly over the top layer of phyllo.

Finish the remaining 1/3 of the phyllo pastry following the same process, laying one folded sheet at a time and brushing each layer with melted butter. Brush the very top sheet of phyllo with butter.

Cut the Baklava Pastry into Pieces: Using a sharp knife, cut the pastry into 24 diamond shaped pieces (you can get up to 36 smaller pieces).

Bake: Place the baking dish on the middle rack of your heated oven. Bake anywhere from 35 to 45 minutes or until the top of the baklava turns golden and a skewer inserted in the center comes out clean. (IMPORTANT...Because ovens vary, be sure to check your baklava half-way through baking).

Pour Syrup Over Hot Baklava: As soon as you remove the baklava from the oven, pour the cooled syrup all over the hot baklava.

Cool Completely: Allow baklava to sit for a few hours before serving or for at least 1 hour. Cut through the earlier marked pieces. Serve with a garnish of chopped pistachios, if you like.

☒ **Let Baklava Sit a While Before Serving:** Make sure baklava sits cool completely before serving. Baklava is even better the next day when it's had time to absorb the syrup.

☒ **Storage and Freezer Instructions:** Be sure baklava is completely cool before storing. Cover it very well and store it at room temperature the first night, if you like. To store for a longer period, transfer the baklava to airtight glass containers and leave at room temperature or in the fridge for a few days or freeze for later use. Thaw frozen baked baklava in the fridge overnight or at room temperature for a few hours before serving.

