

The Skep

January 2022

Columbiana & Mahoning Beekeepers' Association Newsletter

President's Corner

Hello Fellow Beekeepers!

Now that the holidays are over. Keep checking on bee on the warm days above 50 degrees.

Thank you Dorthy and Vince for recipes of sugar bricks and helpful little cards. Hope Santa got you a lot of bee equipment.

Try something new this year, cutcomb basswoods, ross rounds. This year try nucs or queen rearing. This year we are going to have hands on classes.

If you have cherry cases let me know. We are looking for someone to make more cherry cases for the displays.

Everybody must fill out new membership form and pay dues.

Happy Holidays Bruce D.

January Meeting Information:

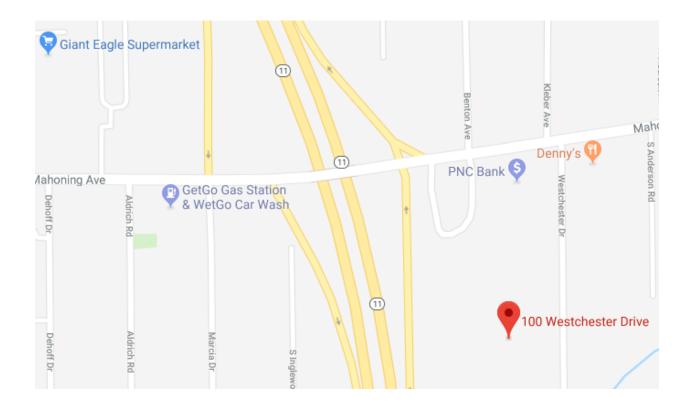
Meeting Date: Canceled Monthly Membership Meeting and Luncheon

Austintown Senior Center 100 Westchester Drive Suite 110 Austintown, Ohio 44515

Potluck Lunch at 1 pm Membership meeting at 2 pm

Guest Speaker:

Next Meeting: 2/20/2022



Meeting Highlights:

January Meeting Canceled. See you in February

This Month/Next Month in Beekeeping:

January - Meeting canceled

February - Order your T Shirts for the upcoming season.

Monthly meetings resume

Educational Opportunities:

 Beekeeping Basics at the Mahoning County Career and Technical Center Class starts February 17th Ends March 24th Thursday's 6:00 PM- 8:00 PM Instructed by Mike Klem. Registration has started. Cost is \$99.00 Contact the career center adult division 330-729-4100

Comb Honey Basics:

Each year for the fair we sell out of cut comb honey. In this segment a brief description will be discussed regarding the basic process of how we can make comb honey. Bruce will be having a hands-on demonstration later in the year at his home and a date will be provided for this. The method we will be using comes from Ross Rounds. Lloyd Spear wrote a manual for the process based on the Ross Rounds process. Some of the information obtained has come from his book "Comb Honey Basics", which can be found at Mann Lake.

The Equipment:

Comb honey equipment will vary with the type of comb honey to be produced. If you are buying supers for cut comb, buy the frames from the same company as both super and frame measurements vary slightly between manufacturers.

Equipment consists of brown molded plastic frames into which are inserted white plastic section rings and a sheet of beeswax foundation. The frame is made in halves so that insertion of the rings and foundation is easy. These frames filled with rings and foundation are then placed in a wood super or rack, and are ready to be filled with honey by the bees. Plastic covers are made to fit the top and bottom of the sections, and a wrap-around label completes the package. Covers can be clear both top or bottom, or a clear cover on top and an opaque cover on the bottom. This last arrangement is preferred by some commercial beekeepers.

The wood super itself is an important part of the system. It's height is four and one-half inches, and it is fitted inside with end and side follower- boards that are blocked out a bee-space away from the super walls, following the principle of the old Kruse or Killion supers. One of the side follower-boards is nailed in place over blocking to form a bee space, and the other is held in place with super springs. This super arrangement is important because it encourages the bees to fill and finish the outside combs, greatly reducing the possibility of cull sections.

Spear recommends starting with two supers with every hive with 10 frames. He predicts each hive can produce 120 eight-ounce sections and each hive producing cut comb can produce 80 twelve-ounce sections. Both equal to just 60 pounds.

Reff:

Producing comb honey. Ross Rounds; Sundance Pollen Traps. (n.d.). Retrieved January 15, 2022, from https://rossrounds.com/producing-comb-honey

Spear, L. (n.d.). Equiptment. In Comb Honey Basics. essay.

Monthly Honey Recipe:

Honey Roasted Brussel Sprouts



Ingredients

1 lb fresh brussel sprouts ½ tsp kosher salt ¼ c. olive oil ¼ tsp black pepper 2 Tbl. dark honey Balsamic glaze

Directions

Preheat the oven to 450 degrees. Line the baking sheet with parchment.

Trim the bottoms of the brussel sprouts and cut them in half lengthwise. Place sprouts in a zip lock bag. In a bowl mix together the olive oil, salt, pepper and dark honey. Pour in the bag of brussel sprouts and toss. Transfer the brussel sprouts to a lined baking sheet. Roast of 12- 13 minutes. Turn over the brussel sprouts and cook for another 13 minutes until fork tender.Remove from the oven and plate. Drizzle with Balsamic glaze. Serve immediately. Store leftovers in an airtight container for 4 days in the refrigerator.

Monthly Honey Recipe:

Chocolate Hazelnut Pinwheels



Ingredients

1/4 C unsalted Butter

1 lb puff pastry thawed and cut in half

1/4 C. honey

1 ½ C unsalted roasted Hazelnuts, finely chopped

All Purpose Flour for Dusting

1 ½ C Bittersweet Chocolate Chips

Directions

Heat the butter and the honey in a small saucepan over medium heat for about 5 minutes until the butter is melted and honey is completely incorporated.

Dust the work surface with flour. Roll out 1 puff pastry into a 9 x 15 rectangle. Using a pastry brush half of the puff pastry with honey butter mixture. Sprinkle ¾ of the hazelnuts and ¾ of the chocolate chips, leaving a 1 inch strip on the long 15' side. Roll puff pastry up from the long 15 " side to the 15" side that has 1 inch with no chocolate and nuts. Repeat with the remaining puff pastry piece. Cover with plastic wrap and refrigerate for 2 hours.

Preheat the oven to 400 degree F. Line the baking sheet with parchment paper. Unwrap puff pastry. Using a sharp knife Cut puff pastry in ½" thick. Place on parchment paper. Leave 1 ½ " apart.

Bake pinwheels in oven for 8 minutes. Rotate the baking sheet and bake for another 8 minutes or until golden brown. Transfer cookie to a wire rack to cool completely.

Store in an airtight for up to 7 days for they can be frozen for up to 2 months.

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