



The Skep

January 2023

Columbiana & Mahoning Beekeepers' Association Newsletter

President's Corner

Hello Fellow Beekeepers!

Hope everybody had a wonderful holiday season. Now the holidays are over. Hope everybody had a chance to check on their bees. Time to start having bee meetings again. The first meeting will be this Sunday January 15th, 2023, at Senior Center in Austintown.

Dues are due at this meeting.

Is there anything that you like to learn about or see how its done. Let any of the officers know!

Bruce D.



January Meeting Information:

Meeting Date: 1/15/2023
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: Surprise!

Next Meeting: 2/19/2023



Hiromi Takahashi , a club member from seven years ago moved to Hawaii. Out surfing wearing her beekeeping safety gear.

Meeting Highlights:

Our last meeting was the end of season banquet.

Elected new board members.

This Month/Next Month in Beekeeping:

- January – Emergency Feeding
- Repair Old Equipment
- Order Packaged Bees
- Locate good site for new apiaries

- February – Emergency Feeding
- Order Packaged Bees and Queens
- Assemble supers and frames
- Clean and repair old Supers
- Feed pollen substitute

The Library Corner:

Did anyone go to hive life and see all the bee goodies, and meet some youtubers? Or watch the youtubers enjoy themselves at hive life? Let us know at the meeting, would love to hear about your experience. We didn't go but we sure enjoyed watching their videos of their hive life experiences, fellowships, seeing some new fun beekeeping items, and that there was even a table full of beautiful bee books to help people learn about bees and beekeeping, even new vendors. Seeing, hearing the happiness of these people's experience reminded me a lot about the people in our club. How we all truly enjoy each other with that same kind of fun, happiness, and support. You're all amazing people and we can't wait to share another new year with you.

By the way please if anyone has any library books that need returned, we ask that you return them at the meetings to keep bee education moving forward.

This year's recipes are going to have a focus on gift giving, making product to sell, or maybe you would like to do a basket for the fair. These recipes this year will serve all these purposes.

We're still in a continuous team effort as we move forward this year! Great things to come! You are gonna be amazed! No doubt! See ya soon.

Club Librarians Dorothy and Laurie



Plant Sunflowers to Combat Varroa Mites:

By discovering Varroa mites consume the bee's fat body which is like the human liver. The fat body aids in fighting off disease, therefore increasing the chances of survival over winter periods.

The protein poor attributes of the sunflower have been discovered to reduce nutrients to the parasites thus reducing the population of certain parasites the varroa mite being one of them.

Sunflower crops have been decreasing by 2 percent annually since 1980. According to the study this may be a factor for the increase of the mites

[Today, Entomology. "Sunflowers Linked to Reduced Varroa Mite Infestations in Honey Bees." *Entomology Today*, 10 Jan. 2023.](https://entomologytoday.org/2023/01/10/sunflowers-reduced-varroa-infestations-honey-bees/)
entomologytoday.org/2023/01/10/sunflowers-reduced-varroa-infestations-honey-bees/. Accessed 12 Jan. 2023.

Educational Opportunities:

Beekeeping Basics

\$85 - Two-Day Class in Mercer, PA

Fri Feb 3rd at 6p-9:30p & Sat Feb 4th at 9a-12p

Learn how to set up an apiary, the various options of ordering bees and the basics on how to manage your colonies, along with bee biology/pathology and why such things matter in apiary management. This is an intensive beginner's course that will prepare you for successful beekeeping or help along a newer beekeeper as a refresher course.



Beekeeping- Beyond Basics

\$85 - Two-Day Class in Mercer, PA

Fri Feb 24th at 6p-9:30p & Sat Feb 25th at 9a-12p

Build on basic beekeeping knowledge with lots of detailed tips & tricks of BEE MANAGEMENT like practical swarm prevention, increasing honey & brood production, and deeply examine both mite-resistant genetic breeding & mite treatment options. A hands-on colony inspection day will be offered this spring for interested attendees.

This course covers intermediate to advanced topics in detail, and is open to either current beekeepers or future beekeepers that have taken any in-depth introductory beekeeping class.

Registration Information:

- Send payment of \$85 per attendee via check payable to CiCi Sweeny at 1996 Butler Pike, Grove City, PA 16127. Please note 'Beek Basics class' or 'Beyond Basics class' in memo line of check. You can also register/pay for both classes at once.
- Include the name/number/email/address of each attendee on a separate page enclosed with a check
- Once payment is received, you will be emailed an acknowledgment of payment and your registration
- About a week prior to each event, detailed directions and other information will be emailed to all registered attendees

Please email any questions to honeybee.pa@aol.com, and I will get back to you within two days.

Thank you,

CiCi Sweeny

Monthly Honey Recipe:

Easy Honey Granola

Great gift giving recipe. Put granola in your yogurt, on top ice cream, or if planning a fair basket this works nicely, and stores well too. This recipe comes from Marcelle at a little fish in the kitchen simple honey cinnamon granola. Super easy! Can be eaten on its own. Also, if you want to you can add raisins, chocolate bits, nuts, or dried cranberries after it cools.



Ingredients:

½ cup coarsely chopped pecans
(or another nut)

2 cups old-fashioned rolled oats
(not quick oats)

2 tablespoon salted melted butter

1/3 cup plus 1 tablespoon honey

1½ - 2 teaspoons ground
cinnamon

1 generous pinch of table salt

Directions:

Preheat oven to 300* line a rimmed baking sheet with either a silicone mat or parchment paper.

In a medium size bowl, mix all ingredients together and transfer to lined baking sheet. Bake 15 minutes and remove pan to stir granola, then return pan to oven to bake 15 more minutes.

Remove pan from oven to cool. Once cooled you add raisins, dried cranberries, chocolate bits, ect. Be creative, make it yours.

2023 Officers		
President	Bruce Deafenbaugh	330-457-0326
Vice President	Laurie Coy	330-692-7790
Secretary	Grimilda Ocasio	330-536-8714
Treasurer	Dianna Perrico	330-360-3088
Board of Directors:		
A.J. Rehlinger	2024	330-261-8458
Nate Williams	2023	330-510-1128
Andrea Deafenbaugh	2023	330-565-5414

2022 Club Sponsors and Donors: 2023 list will come out soon!

[A.I. Root- Bee Culture](#)

[Applewood Seed Company](#)

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[Bee Smart Designs](#)

[Beeline Apiaries](#)

[Blue Sky Bee Supply](#)

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Click on the company name to visit their web site.