

# The Skep

June 2018

Columbiana & Mahoning Beekeepers' Association Newsletter

## President's Corner:

I hope your hives are doing well and making brood. I haven't had many swarm calls yet, but I sure am busy trying to keep up with growing grass.

On June 14th Don K and I will be going to pick up honey for the fair. Then on June 26th we will be making "Creamed Honey" for the fair at Bruce & Andrea Deafenbaugh's home.

Please note that the meeting is on the usual 3rd Sunday of the month, even though it is Father's Day. We tried moving it one year and no one except officers showed up.

Hope to see all of you then.

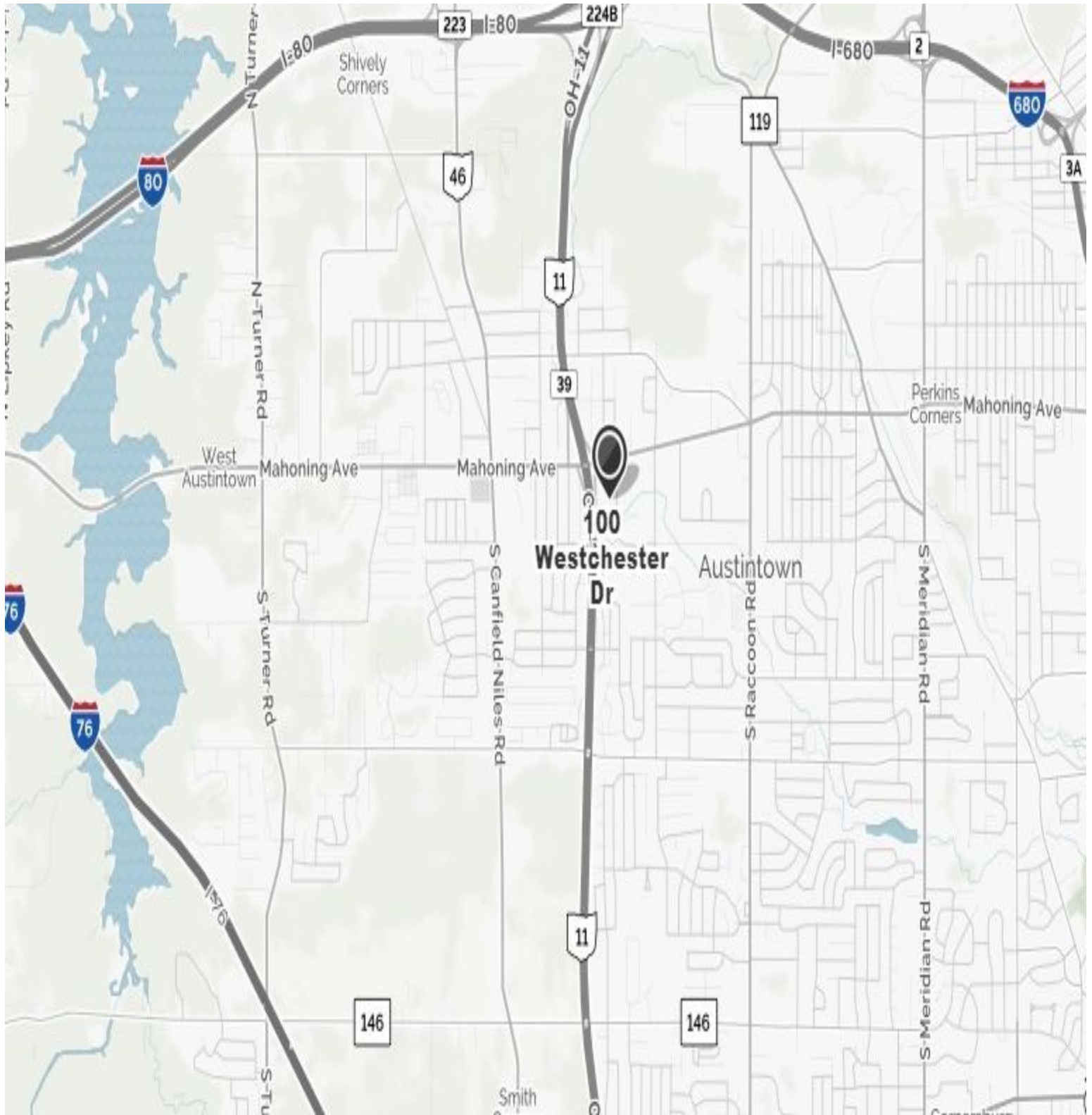
George Stacey

## June Meeting Information:

**Next Meeting: 06/17/2018,  
Monthly Membership Meeting and Luncheon  
Austintown Senior Center  
100 Westchester Drive  
Austintown, Ohio 44515**


**Potluck Lunch at 1 pm and  
Membership meeting at 2 pm.**

**As a Reminder: Please bring your own  
tableware;  
Plates, Cups, Silverware etc.**



## Reminder for UpComing Education events:

August 13 - 17, 2018



# EAS 2018

Hampton Roads Convention Center, Hampton, Virginia

**Conference (Aug 15-17)**  
Speakers Include:

- Celia Davis, NDB (National Diploma in Beekeeping, UK)
- Dr. Jamie Ellis, University of Florida
- Randy Oliver, Scientific Beekeeping
- Mike Palmer, French Hill Apiaries, Vermont
- Fred Proni, North Carolina Grower
- Sammy Ramsey, University of Maryland
- Dr. Juliana Rangel, Texas A & M
- Dr. Jennifer Tsuruda, Clemson University
- Michael Young, MBe, Institute of Northern Ireland Beekeepers and MANY others

**Short Course (Aug 13 & 14)**  
Topics Include:


- Beginners Track
- Intermediate Track
- Apiary Track
- Electronic Hive Monitoring
- Excellence in Honey & Hive Products
- Queen Rearing

**Special Events:**

- Beekeepers' Beach Bash
- Tea with Celia Davis
- Queen of the Sun Film Screening
- Honey Show and Awards Banquet
- Silent Auction and Dinner
- Trip to historic Jamestown, entry point for honey bees into North America
- Trip to St. George's Brewery and Apiary

Centrally located along the East Coast, 40% of the US population is within one day's drive (10 hours) of Hampton, Virginia.

Fun and easy day trips to Colonial Williamsburg and the Virginia Beach Boardwalk are less than an hour away!



**VIRGINIA 2018**  
"Where it all began"  
**EAS**

# WANTED

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**Quick Links**

- Ohio State Bee Lab
- Courses/Webinars
- TheBuzz@OSU News
- Ohio State Entomology
- Contact Us

April 18, **Olivia Carril**, author and scientist  
Identifying Common Bees of the Great Lakes Region

May 16, **Reed Johnson**, OSU Entomology  
Where are Honey Bees Foraging in Ohio?

June 20, **Kim Flottum**, author and editor of Bee Culture Magazine  
Ethics in Beekeeping

July 18, **Alex Zomczek**, Master Beekeeping Instructor  
Insect/Animal Husbandry - What You Do and Don't Do Matters!

August 15, **Elizabeth Long**, OSU Entomology  
Protecting Pollinators from Pesticides


September 19, **Kelley Tilmon**, OSU Entomology  
Pollinator Diversity in Ohio Soybeans

October (date TBA), **Randy Mitchell**, The University of Akron  
The Ohio Bee Survey: In Search of the Rusty Patched Bumble Bee

Webinars are at 9:00AM EASTERN, typically on the third Wednesday of the month.

## Eversweet Apiaries HONEYBEE BREEDS

Honeybees are usually selected for their positive traits which are passed down from the queen & the drones she mated with. There are pros & cons for each breeds' traits. These breeds are the most common in the United States.



TRAIT	AFRICAN	BUCKFAST	CARNIOLAN	CAUCASIAN	CORDOVAN	ITALIAN	RUSSIAN
CALM ON COMBS	1	10	8	10	7	5	5
DEFENSIVE BEHAVIOR	10	1	1	1	1	2	7
EARLY BUILD UP	10	8	10	6	5	8	10
FORAGES EARLY	5	10	10	1	5	5	10
HONEY COLLECTION	10	10	10	10	10	10	10
HONEY STORAGE	1	10	10	8	8	10	5
NOSEMA RESISTANT	10	5	6	1	5	5	5
POLLEN COLLECTION	5	5	10	5	5	5	5
PROPOLIS COLLECTION	5	5	2	10	5	5	5
TENDENCY TO SWARM	10	2	5	2	5	2	7
TRACHEAL MITE RESISTANT	8	10	8	3	5	5	9
VARROA RESISTANT	10	3	4	3	3	3	5
WINTERS WELL	1	10	10	10	5	10	10

1 = Low Tendency for Trait      10 = High Tendency for Trait

85 Everhart Drive      Kearneysville, WV 25430      (304) 876-3832  
info@eversweetapiaries.com      eversweetapiaries.com      facebook.com/eversweetapiaries

To Join a webinar, follow the link below and LOG IN AS A GUEST at about 8:55 the day of the event: <http://go.osu.edu/theOSUbuzz>

<https://honeybeehealthcoalition.org/varroa/>

## **2018 Officers**

**President-- George Stacey 330-360-8717**

**V.President--Bruce Deafenbaugh 330-457-0326**

**Secretary-- Donna Birmingham 330-424-5305**

**Treasurer--Don Kovach 330-272-3711**

**Board: Steve Davis (2018) 330- 881-0733**

**Andrea Deafenbaugh (2019) 330-457-0326**

**Ralph Rupert (2020) 330-400-8581**

## **2018 Club Sponsors and Donors:**

**A.I. Root- Bee Culture**

**Applewood Seed Company**

**Betterbee**

**Bee Smart Designs**

**Beeline Apiaries**

**Blue Sky Bee Supply**

**Brushy Mountain**

**Buckeye Queen Producers**

**Dadant - American Bee Journal**

**Draper's Super Bee Apiaries**

**Ernst Seeds**

**Heartwood Lumber**

**Honey Bee Ware**

**Kelley Beekeeping**

**Mann Lake**

**Olivarez Honey Bees**

**Pigeon Mountain Trading**

**Queen Right Colonies**

**Rossman Apiaries**

**Valley Bee Supply**

**Western Bee Supplies**

**HillTop Honey Farm--Steve Davis**

Click on the company name to visit their web site.

## Monthly Honey Recipe:

# HONEY GLAZED BACON WRAPPED PORK TENDERLOIN

### INGREDIENTS:.

- 2 T olive oil
- 1 1/2 lb. Pork tenderloin
- Kosher salt and ground black pepper
- 8 slices bacon, regular sliced
- 1 cup pomegranate juice divided
- 1/4 cup honey
- 1/4 - 1/2 cup pomegranate seeds ,for serving



### DIRECTIONS:

Preheat the oven to 350°F.

Set aside 2 T of the pomegranate juice. Combine the remaining pomegranate juice and honey in a small pot. Bring the mixture to a boil over medium-high heat, stirring often. Reduce heat to medium and continue to cook, stirring occasionally, until the mixture is reduced by half, about 7-10 minutes. Remove from heat and allow the glaze to cool and thicken while you prepare the remaining ingredients.

Generously sprinkle the pork tenderloin with salt and pepper. In a large ovenproof skillet, heat the oil over medium heat. Place the pork in the skillet and brown on all sides. Remove to a cutting board. Use the 2 T pomegranate juice to deglaze the pan, scraping up any brown bits on the bottom, then remove the pan from heat.

Wrap the bacon slices around the pork, overlapping them so the ends stay secure. Place the pork tenderloin back in the skillet. Pour the glaze over the pork, using a brush to make sure it's thoroughly covered. Place the pork in the oven and roast uncovered, scooping up and brushing the pork with the juices from the pan every 10 minutes. Roast for 25-30 minutes, or until a thermometer reads 145°F.

Remove the pork from the oven and glaze again. Allow to rest for 5 minutes then glaze a final time, sprinkle with pomegranate seeds, and serve.

Don't BEE Cruel

# Honey Fest

Honey Bee Awareness Day

August 18th, 2018  
Exchange Park  
Vermilion, Ohio



Sponsored by ~Friends of Harbor Town

## May Meeting Notes:

- Andrea will be ordering the shirts for the club after the July meeting; \$7.25 for t-shirts, \$8.75 for polos
- Creamed honey clinic 06/26/2018 at Bruce and Andrea's home.
- August meeting will be at Don Kovach parent's home for Canfield fair honey bottling and prep.
- Discussed starting a scholarship in memory of Bill DeHoff
- County bee inspector John Beilhart, talked about beekeeping techniques, mite loads, and treatments
- Mike Ferreri spoke on swarms and swarm traps, and trapping techniques
- The club has only had 9 swarm calls per Bob the BeeMan to date.
- The June speaker will be from BlueSky and will cover pollen collection
- We will begin filling honey bottles for the Fair each Saturday, 12 pm, in July. Please contact Don Kovach (330-272-3711) to sign up as space is limited and can only accommodate a handful of volunteers at any one time.