

# The Skep

June 2019

Columbiana & Mahoning Beekeepers' Association Newsletter

## **President's Corner**

Hope all of your bees are doing better than mine. Queens are good at hiding or leaving. Not finding much honey or brood. Keep checking your hives to make sure the bees have space to expand.

See you on Father's Day.

President George Stacy

## **June Meeting Information:**

Meeting Date: 06/16/2019, Monthly Membership Meeting and Luncheon

Austintown Senior Center 100 Westchester Drive Suite 108 Austintown, Ohio 44515

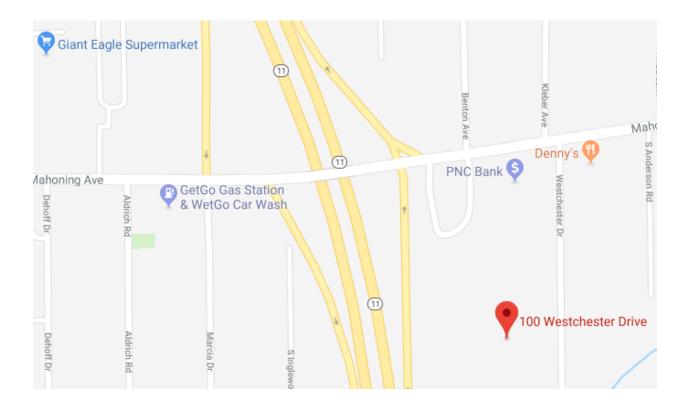
Potluck Lunch at 1 pm and Membership meeting at 2 pm

Effective May 2019 you no longer need to bring your own tableware; Plates, Cups, Silverware etc. These will be provided by the club.

**Guest Speaker:** 

Topic: Bee Propolis

Next Meeting: 07/21/2019



## **Meeting Highlights:**

At our last meeting Bill discussed sending donations to the Way Station and the Second Harvest Food Bank. Each was given \$500.

Bill also said our organization is very healthy money wise. The board will meet in June and decide where more donations could be made.

Bill reported that Colleen McNeal's Fifth Grade Students from Columbiana Schools donated \$150.00 to the club to be used in helping bees. The Board will discuss where to donate the money.

Colleen also sent this message to the Skep Email Address:

I just wanted to again thank Julie and the club for an amazing presentation for our fifth graders this morning. They have been discussing bees all day and had a wonderful time! Thank You! Thank You! Colleen McNeal

June 1st was the deadline for registering your apiaries.

Swarm list needs to be explained better on Facebook. A swarm must be of easy access like a branch, bush, etc...

T-shirts deadline to order is by July meeting and must be paid at that time. See Andrea

The Club is looking for members to join a new Fair committee. The purpose of the committee is to train members on what needs to be done each year. There will be a sign-up sheet for set-up and tear-down.

Volunteers are needed to help Don Kovach bottle honey for the fair.

We are starting from scratch with our website. The organization owns the name, but at this time no content can be put on. This is a work in progress.

Speakers will be paid a maximum of 4 times a year from the club.

Looking ahead to the July meeting:

The topic will be Frequently Asked Questions Day. Please submit questions to Ralph by the end of the June Meeting. Don Kovach will also demonstrate Oxalic Acid vaporization treatment.

This month's speaker was Joe Heider and the topic was Mid Spring Upkeeping.

Joe shared a picture of his young niece with the stuffed bee he gave her. Every day she puts this stuffed bee in a frying pan. The purpose of this is not understood but it was darn cute.

Joe and his brother planted a food plot for deer and what grew was some really good pollinator forage.

Other topics included Swarms, Swarm Control, Small Hive Beetle aka Wack-A-Mole for bugs, Varroa Mite control and Queen Rearing.

## This Month/Next Month in Beekeeping:

### June

The bees will be working hard filling supers. They can still swarm during June, so keep an eye out for swarms. There should be no need to feed the bees in established hives. New hives and new equipment may still require feeding with sugar water. Continue to monitor your hives, inspecting the hives every two weeks to ensure the queen is laying well. The bees will need water, so be sure to keep a water source near your hives.

## July

The bees are acting as they did in June. Continue to inspect your supers. You will be removing them in July.

## **Educational Opportunities:**

## **Portage County Beekeepers Nuc Workshop**

Sat, June 15, 2019 @ 2:00 PM – 5:00 PM 6970 Ohio 88 Ravenna, OH 44266 \$60 /person

Description: Learn how to make your apiary sustainable by making and using "Nucs".

This in-depth class will cover:

- What a "Nuc" is
- How to use a "Nuc" in your apiary
- Different ways to make "Nucs" to suit your needs
- How to overwinter "Nucs"

Workshop includes the book "Increase Essentials" by Dr. Lawrence John Connor

## **Stratford Ecological Center: Queen Handling**

June 22 @ 1:00 PM - 4:00 PM Stratford Ecological Center, 3083 Liberty Road Delaware, OH 43015 \$35

Being able to directly manipulate and handle a queen safely and confidently can take your beekeeping to another level. Whether it is simply marking your own queens or caging a queen to produce a brood break handling a queen is an important skill to learn. This class will illustrate the best ways to safely handle queens and feature lots of hands on practice out in the hives.

#### **Bees in the News:**

## Winter of 2017 to 2018 bee colonies down by 16 percent

On May 30, 2019 the University of Strathclyde Glasgow Scotland published a study titled "Loss rates of honey bee colonies during winter 2017/18 in 36 countries participating in the COLOSS survey, including effects of forage sources."

The study can be read in full here:

https://www.tandfonline.com/doi/full/10.1080/00218839.2019.1615661

Sciencedaily.com has a good article that recaps the study. <a href="https://www.sciencedaily.com/releases/2019/06/190605100318.htm">https://www.sciencedaily.com/releases/2019/06/190605100318.htm</a>

In short 25,363 beekeepers were surveyed on their over wintering success rates. Out of 544,879 colonies 89,124 were lost going into the winter of 2017-2018.

#### **10 Best North American Trees for Bees**

This article was published on January 11, 2019. I found it while looking to see if a particular type of tree in our yard is good for bees. It turns out that most of the trees in our yard have made this list.

You can find the article here <a href="https://www.thoughtco.com/best-north-american-trees-for-bees-1968106">https://www.thoughtco.com/best-north-american-trees-for-bees-1968106</a>

The tree I was interested in is the American Tulip Tree. I had never noticed the flowers that grow from it before and they just looked like they would be good for bees.



## **Members Corner:**

The last week in April and the first week in June Bob the Beeman, Lori Mowad, Don Ko, and Dave Shoaff rehomed 40k/bees and 6 swarms. Here are some images from the swarm calls.

A couple of simple swarm captures:





This one was a only slightly harder 2 rungs on the step ladder.







I don't think you can ask for one easier than this... These bees must have come from one of our hives. They landed on this hive which was not doing very well. They are in a Nuc now and this box is going to be their permanent hive once I solve the queen issue it has. It might have a laying worker.



## **2019 Officers**

President	George Stacey	330-360-8717
Vice President	Ralph Rupert	330-400-8581
Secretary	Kelly Davis	330-881-0755
Treasurer	Bill Traynor	330-720-2669
Board of Directors:		
Andrea Deafenbaugh	2019	330-457-0326
Julie Bartolone	2020	330-720-2669
Steve Davis	2021	330-881-0733

## **2019 Club Sponsors and Donors:**

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<u>Dadant - American Bee Journal</u>

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Click on the company name to visit their web site.

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Pigeon Mountain Trading
Queen Right Colonies
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<u>Valley Bee Supply</u> <u>Western Bee Supplies</u>

HillTop Honey Farm

## **Monthly Honey Recipe:**

## Light Honey-Vanilla Cream Cheese Fruit Dip

https://celebratingsweets.com/light-honey-vanilla-cream-cheese-fruit-dip/

Author: Allison - Celebrating Sweets

Prep Time 10 minutes
Total Time 10 minutes
Servings 10 (Makes about 1 1/2 cups)
Calories 40 kcal

#### **Ingredients**

- 4 ounces reduced-fat cream cheese softened
- 5-6 ounce container of non-fat vanilla Greek yogurt
- 1/4 teaspoon pure vanilla extract
- 1 heaping tablespoon honey plus more, if needed

#### Instructions

- Using a hand mixer or stand mixer, beat all ingredients for several minutes, until smooth and creamy.
- Taste and add more honey, if desired.
- Refrigerate until ready to serve.
- Serve with fresh fruit, graham crackers, or cookies for dipping.