

The Skep

March 2018

Columbiana & Mahoning Beekeepers' Association Newsletter

President's Corner:

Hello Fellow Beekeepers and welcome to Spring 2018!! I have had my fill of winter this year, and like many of you, I look forward to spring and the warmer days that lay ahead.

As a reminder, I will be filling in for our new President George Stacey for a few months, so please bear with me!

Please remember to pay your annual membership dues. These dues help us with the month to month operation of the club, so it's important to remember to keep current. Please see our treasurer, Don Kovach, to make your payment.

Now is the time to be working on your equipment doing repairs, cleaning and disinfecting dead outs, and assembling new items. Before you know it, bee season will be in full swing with swarm season, performing splits, and rearing queens.

Best Wishes,

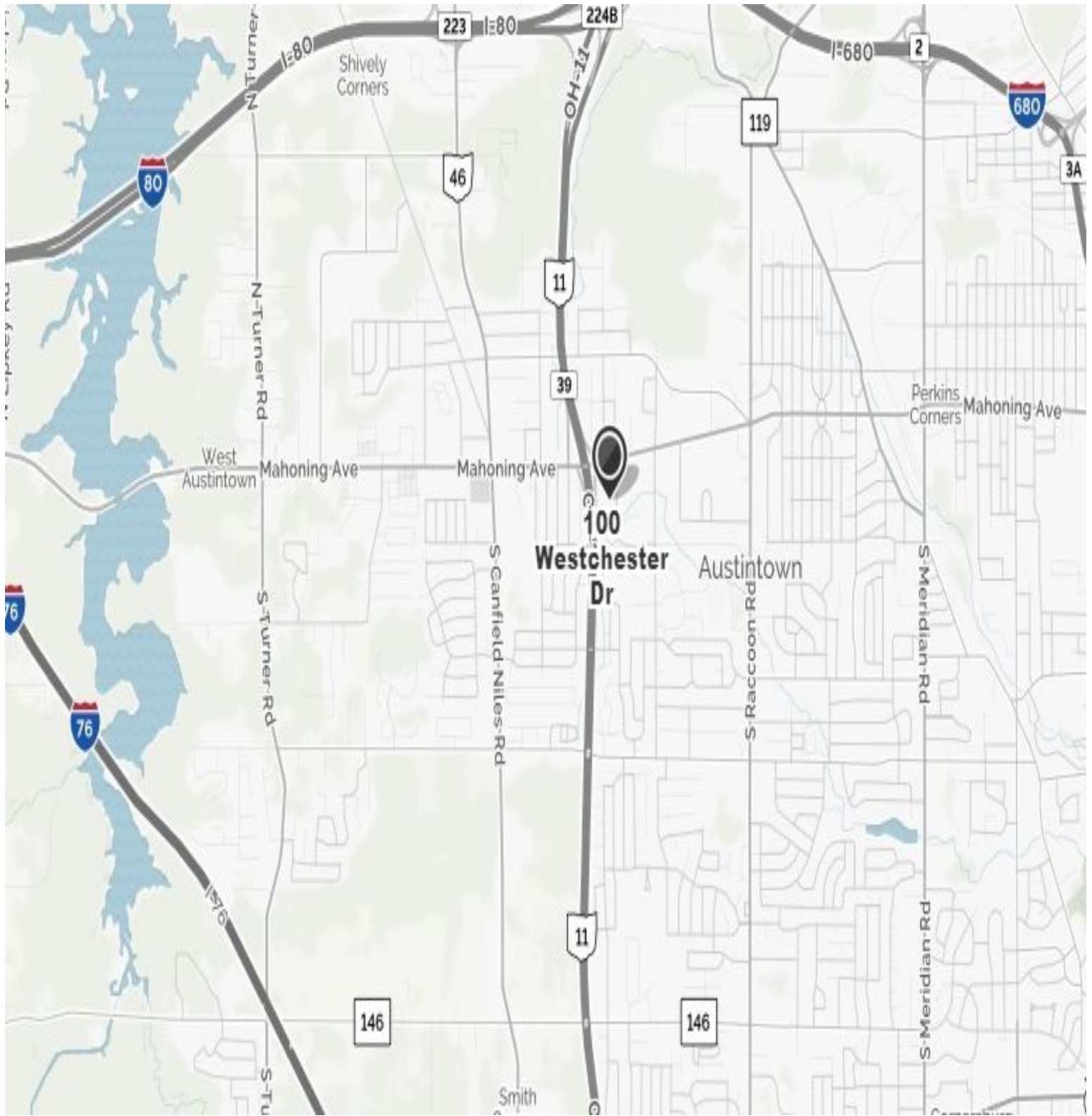
Bruce Deafenbaugh

March Meeting Information:

**Next Meeting: 03/18/2018,
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 Grown
- 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

Varroa destructor



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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

2017 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: Bill Dehoff (2018) 330-549-2984

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:

BAKED OATMEAL WITH CRANBERRY APPLE COMPOTE



INGREDIENTS

For Oatmeal:

3 cups rolled Quaker Oats

1/2 cup brown sugar

1/2 tsp. pumpkin pie spice

2 tsp. baking powder

1/2 tsp. salt

1 cup half & half or whole milk

2 eggs

1/2 cup honey

1 tsp. pure vanilla

1/2 cup melted butter

Cranberry Apple Compote:

2 firm, tart apples

peeled, cored and cut into 1/2" dice

1/2 cup dried cranberries

1/3 cup honey

1/2 cup apple juice

juice and zest of one orange

2 T butter

1 tsp. pure vanilla

DIRECTIONS

Preheat oven to 350° Spray an 8x8 baking dish with non-stick pan spray

Combine the oats, brown sugar, pumpkin pie spice, baking powder and salt in a large bowl.

In a separate bowl, whisk together the half & half, eggs, honey, and vanilla. Stir the dry and wet mixtures together, add the melted butter and mix again.

Spread the mixture into an 8x8 pan and bake for 25-30 minutes.

While the oats are baking, combine the apples, cranberries, honey, along with the apple juice and juice from the orange (reserve the zest) into a small saucepan. Bring the mixture to a boil for 1 minute and reduce to simmer for 15 more minutes, stirring often. The apples should soften and the liquid should coat the fruit. Remove the compote from the heat and stir in the orange zest, butter and vanilla, keep warm for serving or cool and store in an air-tight container in the refrigerator if making ahead.

Remove the baked oatmeal from the oven, it should be soft but set. You can cool for about 10 minutes and serve alongside the compote or cool completely, cover and refrigerate if making ahead.

You can make both parts of this recipe ahead of time and freeze. Just remove from the freezer a day ahead and let it thaw in the refrigerator. Reheat the oatmeal in the oven on 300° for about 25 minutes or until heated through and reheat the compote in the microwave or on the stovetop.

February Membership Meeting Recap:

***Eric Barnett from Ohio Dept of Ag will speak in April on crop spraying and beekeepers rights.**

***Bruce reminded to feed the bees at 50 degrees and above and use 10% bleach solution to sanitize your bee equipment that may be contaminated. Only dry feed is to be given to the bees this time of year to keep down moisture inside the hive that results from evaporating liquid feed.**

***Don Kovach will be having field days again at Mill Creek Park on the following dates: 4/21, 4/28, and 5/5. This is a great opportunity for hands on experience under the watchful eyes of a master beekeeper using their supplies and bees! Maximum of 10 students per session.**

*** A local honey seller list is being put together for the membership and public. This will go hand in hand with the mentor and swarm list for a directory on who to call for honey, swarms, etc.**

***Andrea is once again heading up the shirt ordering this year. The new colors will be gold and black.\$7.25 for the tee shirt and \$8.75 for the polo shirt. Logos will be an additional charge.**

***Joe Kovalski has stepped down as our regional director in the OSBA. Joe Heider is now the director for our area.**

***Bill DeHoff is putting together the details for a beekeeping class in Canfield with the Agland store. He is asking for help from members to help in teaching the class with him.**

Fair Submission Rules for Pollen Entries:

Pollen

Pollen should be in a clear container so you can view the pollen granules. A judge needs to see evidence that the pellets have been cleaned, (little or no chaff). The pollen should have been frozen by the beekeeper to kill any wax moth eggs that may have been collected along with the pollen. The pellets should have a consistency in color for the show. If one wants to exhibit yellow pollen, the red, black, and green granules should be sorted out. The texture can be tested by pressing several granules together between the thumb and finger it should form a firm pliable mass, not clump and not crumble. The aroma should be pleasant and not musty.



Figure 38: Pollen

2/24/2018 Proposal Would Reduce Beekeepers' Liability Against Damage Claims | Geauga County Maple Leaf

<https://www.geaugamapleleaf.com/news/proposal-would-reduce-beekeepers-liability-against-damage-claims/>

Saturday, February 24, 2018 Proposal Would Reduce Beekeepers' Liability Against Damage Claims
December 12, 2017 by Keith Arnold / Daily Reporter Staff Writer

"The intent of this legislation is to provide a legal shield for liability in cases where the plaintiff claims a specific bee owned by a specific person causes them injury." – Rep. Dick Stein Noting bees' importance as pollinators of the fresh produce items Ohioans eat and the other crops raised throughout the Buckeye State, a lawmaker has proposed a bill that would relieve responsible beekeepers of liability against personal injury or property damage claims. Republican Rep. Dick Stein of Norwalk introduced House Bill 392 in the Ohio House of Representatives to protect beekeepers as long as they adhere to the best practices of colony management and to keep municipal courts free of unnecessary claims. "In recent years, the importance of pollinators has shifted more into the public eye for its benefits to plant health and its value added to Ohio's agriculture industry," Stein told fellow lawmakers in a cosponsor request. "According to the Ohio Department of Agriculture, pollinators add over \$600 million of value to our farming sector each year." According to the bill, a person who registers an bee colony under section 909.02 of the Ohio Revised Code is not liable for any personal injury or property damage that occurs in connection with keeping and maintaining bees, bee equipment, queen breeding equipment, apiaries, and appliances.

The immunity is conditional to the beekeeper's implementation of Ohio beekeeping industry best management practices as established by the Ohio State Beekeepers Association and compliance with local zoning ordinances and state law pertaining to apiaries. "The intent of this legislation is to provide a legal shield for liability in cases where the plaintiff claims a specific bee owned by a specific person causes them injury," he continued. Stein said there have been several instances in Pennsylvania, West Virginia, and around Steubenville, where such suits have been filed. "In each case, the suit was eventually thrown out, but not after the defendants spent thousands of dollars to defend themselves," he noted. "The question becomes, how does one prove ownership of a specific bee in an environment where wild bees, wasps and yellow jackets exist, and where a bee's foraging range is up to 2 miles from its colony?" HB 392 makes clear that the limitation of liability established by this section of law does not apply to "intentional tortious conduct or acts or omissions constituting gross negligence." Beekeepers already are required to register their colonies, place identification placards on hives located off their property, and make their colonies subject to inspection for disease and compliance by the state apiarist. The Ohio State Beekeepers Association requires all keepers to have sound knowledge of honey bee behavior and beekeeping and suggest an introductory course offered at colleges, universities and local organizations. Best practices encourage maintaining strong, healthy and populous colonies. Some of the more specific applications include: Maintaining all colonies at least 10 feet away from property lines; Placing all colonies less than 40 feet from property lines behind a barrier no less than 6 feet in height to establish bee flyways above head height; Maintaining a water source within 50 feet of colonies; and Treating all honey bees with respect – a fundamental pillar of beekeeping as honey bees are indispensable and important to the human food supply. In addition to the co-sponsorship support of 11 fellow House members, the legislation has the support of the Ohio Farm Bureau. HB 392 has been referred to the House Economic Development, Commerce and Labor Committee. Copyright © 2017 The Daily Reporter – All Rights Reserved

Swarm Trap Information from Mike Ferreri:

Our own Mike Ferreri has submitted the following link to help provide members with planning and making their own swarm traps. Swarm season will be here before you know it, and he has graciously provided you with all the information you need to make and setup your own traps. Please read his email below.

"I was planning to talk about swarm traps at the next club meeting. However, I will not be able to do so because speakers are already lined up for March and April. I would like to get as much info to club members about swarm traps as possible before our May meeting. Last year there were already 15 swarms on my property by May 20, which is our next meeting date.

You usually mention some type of bee work in the Skep that we should be doing in the winter to prepare for the upcoming beekeeping season. Maybe this could be one of them.

I have revised the swarm trap details for which you have a link to on our club website. It now includes a cutlist for optimizing the plywood panel cuts, and instructions on how to use the swarm traps to catch honey bees."

Please click on the link below to go to his google drive and get the information.

<https://drive.google.com/file/d/1xYAdy7TKH9Q5SVErDdkGBucC4FvUcaWT/view?usp=sharing>

