



The Skep

March 2019

Columbiana & Mahoning Beekeepers' Association Newsletter

President's Corner:

Spring is finally here – well maybe. I did see a robin last week but then again it was also snowing. This does begin the busy season for beekeepers – preparing for new bee packages, spring feeding, and many repairs.

The break-out session concept at our first meeting went well. Now we need more ideas for topics and volunteers to present. Let us know your ideas. The next meeting will feature recaps of the Wooster Workshop presentations and a discussion concerning introduction of new bee packages.

Just a reminder, please pay your annual membership dues by the end of March. 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 new treasurer, Bill Traynor, to make your payment.

Vice-President
Ralph Rupert

March Meeting Information:

Meeting Date: 03/17/2019,
Monthly Membership Meeting and Luncheon

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

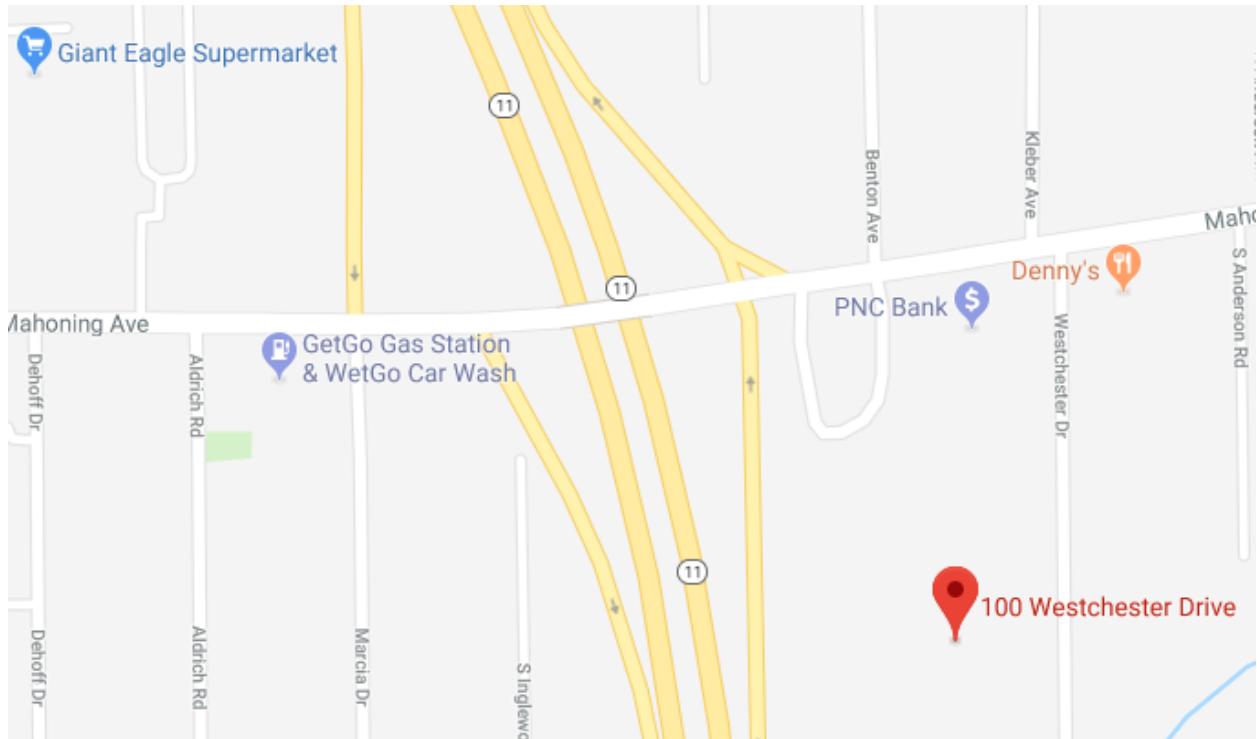
Potluck Lunch at 1 pm and
Membership meeting at 2 pm

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

Program: "Spring is Here – Are You Ready"

- Wooster Meeting Recaps
- Steve Davis – Preparing for Your New Bee Packages

Next Meeting: 04/21/2019



Meeting Highlights

- Approximately 63 in attendance with several new attendees
- New office holders were introduced
- Board and Officers met in January
- Members were asked to double check email and mailing addresses for the Skep
- Starting at the March 2019 meeting, to encourage networking among the bee club members, a new "Lunch Drawing" will be held. All those attending the meeting and registered by 1:30 will be eligible for the drawing.
- Some of the officers attended an OSBA Conference "Build a Better Bee Club". Bill discussed some items that were reviewed at the conference: It was recommended that clubs using the term "audit" change to "reconciliation", depending on how their financial accounts are reviewed (An audit requires that an outside source reviews the accounts), Facebook, websites, how OSBA supports bee clubs, advocacy for beekeeping, volunteers, how to break a bee club, and defining individual positions of the clubs.
- The By Laws of the CMCBA will be reviewed this year.
- Bill reviewed the checking and savings account figures.
- Ralph reviewed the budget for this year and stressed how important the Canfield Fair is to help bring funds into the club.
- Kelly sent letters out requesting donations for door prizes, etc. She said they have had a good response with several willing to make donations.
- Andrea will be taking orders for shirts. The color for this year will be purple.

- Peggy Garnes from OSBA discussed an upcoming course about honey judging. It will be held March 8th and 9th at the OSU Campus in Columbus.
- Bob reminded everyone who wants to be on the swarm list to make sure they sign up for it. Check the website to make sure your information is correct on the website as well.
- During the speaker section of the meeting, we went into breakout sessions. This one was entitled “Don’t Bee Idle This Winter”. Bruce discussed winter hardware maintenance. Mike Ferreri discussed how to build a swarm trap for the upcoming season.

This Month/Next Month in Beekeeping:

March

March is the month that bees may starve out if they don't have enough stores. It should be warm enough to install top feeders and feed 1:1 sugar water. Continue with feeding dry pollen or pollen patties. The bees will start foraging and the Queen should start laying more eggs. Using your best judgement on the weather you can do hive inspections. Time to put the final push on assembling new woodenware, this year's packages will be here in April and May.

April

Inspect your bee hives and continue feeding if food stores are low and the weather does not permit them to collect enough nectar and pollen. Watch the Queen's laying pattern. If the pattern is sparse and spotty, now would be the time to replace her. If you have multiple hives and one or more of them are struggling this is an excellent time to combine hives.

Educational Opportunities:

Check out OSBA for a list of Beekeeping Classes being held throughout the state.

<http://www.ohiostatebeekeepers.org/events/category/beekeeping-classes/>

Bees in the News:

There is a New-Bee in Town

<https://www.dailysabah.com/environment/2019/02/28/turkey-registers-super-producer-honey-bee>

Well it is not actually in our town yet but Turkey has registered a new bee. This new bee has been named Efe. In breeding Efe the goal was to create a bee which could more efficiently produce pine honey. The Aegean Agricultural Research Institute reports that Efe produces 25-35% more honey, has higher pollen collection and royal Jelly production over other types of bees. Don't expect to see Efe in Ohio anytime soon. They have spent 10 years creating Efe and now as they go into production they will likely find a few bugs.

Almond Math

Do you ever wonder how many Almonds a single bee can create?

<https://beeinformed.org/2019/02/28/almond-math/>

Well think about it no more because Dan Wyns has done the math for us:

The answer is 20.45 almonds per bee--- but how do we get to that number?

- 2400 bees/FOB * 8.96 FOB/colony = 21,504 bees/colony
- 1,000,000 acres * 1.9 colonies/acre = 1,900,000 colonies
- 1,900,000 colonies * 21,504 bees/colony = 40,857,600,000 bees pollinating almonds
- How many almonds do those 40 billion bees produce?
- 2.27 billion pounds * 368 almonds/pound = 835,360,000,000 almonds
- 835,360,000,000 almonds/40,857,600,000 bees =**20.45 almonds per bee**

Pretty simple, right? Don't worry this will not be on the test at the end of the next meeting.

Members Corner:

There were no member submissions for this month. If you have something to share from your Bee Yard or Workshop send it to cmcba-skep@tlbr.farm and we will fit it into an upcoming issue.

2019 Officers

President	George Stacey	330-360-8717
Vice President	Ralph Rupert	330-400-8581
Secretary	Kelly Davis	330-881-0733
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:

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

Rossmann Apiaries

Valley Bee Supply

Western Bee Supplies

HillTop Honey Farm

Click on the company name to visit their web site.

Monthly Honey Recipe:

Honey Almond Coffee Cake with Almond-Honey Streusel Topping

<https://www.honey.com/recipe/honey-almond-coffee-cake-with-almond-honey-streusel-topping>



Ingredients – Coffee Cake

1/2 cup - unsalted butter, softened
1/2 cup - granulated sugar
1/2 cup - honey
2 large - eggs, at room temperature
1/2 tsp. - vanilla extract
1/8 tsp. - almond extract
1 3/4 cups - all-purpose flour
1 tsp. - baking powder
1/2 tsp. - baking soda
1/2 tsp. - ground cinnamon
1/4 tsp. - salt
1/3 cup - buttermilk, at room temperature

Ingredients – Streusel Topping

1/4 cup cold, unsalted butter, cut into small pieces
1/4 cup - sugar
1/4 cup - honey
3/4 cup - all-purpose flour
3 T - almonds, skins on, sliced

Directions

Preheat oven to 325°F. Lightly butter a 9-inch square or round baking pan.

Place butter and sugar in the large bowl of a stand mixture and beat until light and creamy. Gradually beat in the honey in a thin steady stream. Scrape down the sides of the bowl with a rubber spatula. Beat in the eggs, one at a time, beating well after each addition. Stir in the vanilla and almond extract.

Sift the flour, baking powder, baking soda, cinnamon and salt together. On low speed gradually add the dry ingredients to the butter mixture until blended. Slowly stir in buttermilk until combined.

Scrape the batter into the prepared pan and spread to the corners. Crumble the Almond Honey Streusel Topping evenly on the batter. Sprinkle with the remaining 1 T of thin-sliced almonds*. Bake until edges are browned and pulling away from the pan and center is set when touched lightly, 35 to 45 minutes.

Cool completely before cutting into squares and serving. The cake keeps well for several days.

Make the [Almond Honey Streusel Topping](#).

In a small bowl beat the butter and sugar with a wooden spoon until creamy. Add honey and stir until blended. Stir in the flour and 2 T of the almonds until mixture clumps together.

Set aside remaining almonds for Honey Almond Coffee Cake.

Refrigerate topping, covered, until ready to use.