



The Skep

March 2021

Columbiana & Mahoning Beekeepers' Association Newsletter

President's Corner

It looks like spring is almost here as it will hit 60 degrees this week. It is hard to believe a year has went by without a meeting but it appears that things are finally starting to open.

With spring come a lot of activities for the beekeeper. Hopefully you have ordered any new packages of bees as they should arrive in the next month. Feeding should also start soon.

With the hope we can meet in the near future, we will let you know as quickly as possible of any new meeting schedule.

President
Ralph Rupert

March Meeting Information:

Meeting Date: Cancelled
Monthly Membership Meeting and Luncheon

Location:

Guest Speaker:

Next Meeting: TBD

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 as 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.

2021 Officers

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Vice President	Mike Klem	
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Board of Directors:		
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Click on the company name to visit their web site.

Monthly Honey Recipe:

Crispy Honey Orange Glazed Salmon

The fillets are pan-fried in the most beautiful honey-orange-garlic sauce.

Information

Servings - 4

Prep time 20 minutes

This recipe comes from [Karina from Café Delites](#)

Ingredients

1 tablespoon olive oil
2 teaspoons butter,
4 (6-ounce) skinless salmon fillets, (170 grams each)
1/4 cup fresh orange juice, (about 1/2 an orange)
3 tablespoons honey
2 tablespoons low-sodium soy sauce
4 cloves garlic, crushed or minced
salt and cracked black pepper, to taste
1/2 an orange, sliced to serve

Directions

Heat butter (or oil) in a pan or skillet over medium-high heat. Sear salmon skin-side up for 3-4 minutes. Flip and sear for 2 minutes.

Pour in the orange juice and allow to reduce to half the quantity (it takes about 1 minute to reduce down if your pan is hot enough). Add the garlic and cook until fragrant (30 seconds). Move the salmon to the sides of the pan and add in the honey and soy sauce, stirring well to combine all of the flavors together.

Bring to a simmer until reduced to a nice syrup (this takes about another 30 seconds to 1 minute), and move the salmon around in the sauce to evenly coat. Remove from heat once the salmon is cooked to your liking.

Season with salt and pepper to your tastes. Drizzle with the sauce to serve. Best served over rice, noodles, steamed vegetables or with a salad.

OPTIONAL

To get those charred and crispy edges, broil (or grill) salmon in the last 2 minutes of cooking if you're using an oven-safe pan or skillet. Be sure to preheat your broiler while the salmon is cooking on the stove.