







Columbiana & Mahoning County Beekeepers' Association

Volume 7 Issue 10

October 2015

President's Corner

Hello Beekeepers!

At last month's meeting we learned how to do oxalic acid vaporizing on hives. Thank you Don Kovach for speaking and demonstrating your skills.

We are moving up the October banquet by one week due to scheduling conflicts. If you worked two shifts at the fair your meal will be free. If you worked one shift you need to pay half for your meal. If you are planning to attend the banquet please let Don Kovach (330-272-3711) know. The deadline is October 6 for reservations so we can provide a final count to the caterer. Dinner will be served at 1:00 and Bill Kopar will be our

speaker this year. He will talk about how essential splits and nucs are these days and how we can do it well. Please fill out the attached membership form and return it along with your dues at the banquet. I hope to see you there!

Bruce Deafenbaugh

Banquet Reservations

Cost: \$20 per person (\$10 if you worked one shift at the CMCBA booth at the fair and complimentary if you worked two or more shifts) Guests Welcome!

Contact Don Kovach
(330 272-3711) kovach87@aol.com
(Please include the names of everyone in your party and the choice of stuffed chicken or Swiss steak dinner)

Deadline for Reservations is Tues., October 6.

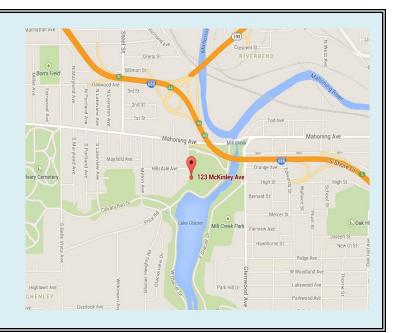
Association Annual Meeting Banquet & Elections

Sunday, October 11, 1:00 p.m. Speaker: Bill Kopar

Mill Creek Metroparks, Fellows Riverside Gardens: Davis Education & Visitor Center

123 McKinley Avenue, Youngstown, OH 44509 (330) 740-7116

Menu Includes: Choice of Stuffed Chicken Breast or Swiss Steak along with salad, green beans, mashed potatoes and fresh fruit



September Meeting Recap



After our September business meeting Don Kovach continued the discussion about oxalic acid vaporizing and demonstrated how to complete the treatment.

Building on the brief talk that he gave in August, Don explained in detail how he gathered

and created his equipment and tools. After reviewing the safety precautions for applying oxalic acid in this manner he began with the dosing instructions. Don said that a beekeeper should use 1gram (approximately 1/2 teaspoon) of oxalic acid per brood box on the hive. He explained that the outside temperature should be at least 37°F but that the top temperature is whatever the beekeeper can stand while wearing the jacket, veil and other protective safety gear.

Don shared that the treatment should be done during brood less periods of time. He said ideally a beekeeper should treat three times in five day intervals during the fall between Thanksgiving and Christmas, or when hiving a fresh swarm during swarming season.

Before treating an empty hive for demonstration purposes Don explained that oxalic acid has been used successfully in Europe for over 20 years and does not linger in the hive or contaminate the comb. He continued by stating that oxalic acid is found in low levels in a variety of foods such as chocolate, leafy greens and honey.

He also shared several tips for applying oxalic acid in this manner. Don uses a wet



sponge to cool his vaporizer between hives. He said it keeps the process going so he is not hanging out in the sun waiting for the tool to cool enough to add a fresh dose of oxalic acid crystals. He also said it is easy to remove supers or slide a barrier between the brood box and honey super before

beginning the treatment. Thank you Don for the presentation, information and for all the effort that you have put into the banquet!

2015 OSBA Fall Conference

OSBA – Annual Fall Conference November 1st, 2014 – Plain City, Ohio Tolles Career Center – 7877 US Highway 42 S – Plain City OH 43064

The Ohio State Beekeepers Association is holding its annual Fall Conference at Tolles Career & Technical Center in Plain City, Ohio. The guest speakers include: Dr. Tom Seeley, Kent Williams, Alex Zomchek, Dr. Reed Johnson and others. A honey judging contest will be included this year at the Fall Meeting! Several vendors will be available with bee supplies for sale also.

Registration Fees

\$25 - OSBA Member Pre-Registered

\$35 - OSBA Member at the door. (Cash, Check or Credit card accepted at the door)

\$35 - Non Member

\$10 - OSBA Guest (Spouse of children under 18 with paid OSBA Member)

Online registration until October 24th at www.OhioStateBeekeepers.org

Mail registration must be postmarked by October 21st



The Skep October 2015 2

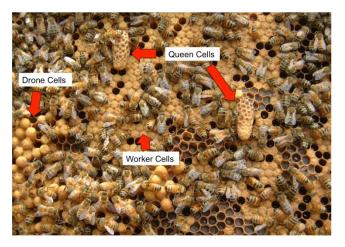
Honey Bee Castes



There are three castes, or types, of honey bees in a colony. Generally there is one queen that lays the eggs to populate the colony and controls colony

behaviors through her pheromones. Second, there are thousands of worker bees that do a variety of tasks including but certainly not limited to feeding young, cleaning the hive, guarding, building comb, foraging and curing honey. Last, the drones are male bees whose only purpose is mating. Depending on the season, anywhere from zero to several hundred drones exist in a hive. Colony survival and success depends on the combined efforts of all the honey bees. Individual bees cannot survive without the colony.

All three castes progress through the same four stages of development: egg, larva, pupa and adult. An unfertilized egg develops into a male bee, or drone, while a fertilized egg develops into a female as a queen bee or a worker depending on the amount and type of food that is provided to the developing larva. Queen bee larvae are fed large amounts of royal jelly while worker bee larvae are fed royal jelly lightly with honey and pollen.



While all three castes have egg stages that last three and a half days, the remaining developmental stages vary in duration by caste. The uncapped larval stage lasts about 4.5 days for queen bees, 5.5 days for worker bees and 6.3 days for drones. The capped larva/pupa stage lasts about eight days for queens,

twelve days for worker bees and 14 days for drones. (Think about a varroa mite's preference for drone brood.) On average a queen bee emerges 16 days after the egg was laid, a worker emerges 20 days after the egg was laid and a drone emerges 24 days after the egg was laid.

About a week after emerging from a queen cell, a queen bee will leave the hive to mate with several drones. She returns to the hive within 15 minutes and begins laying eggs in approximately 48 hours after that. If a queen's mating flight is delayed more than 20 days due to bad weather or other complications, she will lose the ability to mate and will only be able to lay unfertilized eggs resulting in drones. A queen bee can live several years but her reproductive life span is most often two to three years.



Worker honey bees remain in the hive for several days with the exception of orientation flights. After emergence a worker bee spends

about 21 days as a house bee performing a variety of tasks depending on her age and the needs of the colony. During the first two days a worker cleans cells and warms the brood nest. She is not fully developed for this period of time. During days three through five a worker bee feeds older larvae with honey and pollen then feeds young larvae with royal jelly for days six to eleven. By the time a worker bee is 12 days old her glands have developed to produce wax and construct comb. These jobs will occupy her until she is 18 days old and is ready to guard the entrance and ventilate the hive. At 22 days a worker bee is ready to forage for nectar, pollen, propolis and water during her service as a field bee. The life span of a worker honey bee depends on the season. During the spring and summer months a bee lives as long as five to six weeks. During the cold winter months a worker can live five or more months.

Drones are the largest of the honey bees. They have huge heads and bodies but no pollen baskets, stingers or wax glands. Drones stay in the hive until they are about eight days old. As cold weather approaches in the fall and pollen and nectar resources dwindle, the worker bees force the drones out of the hives where they are left to starve.

While queen bees, worker bees and drones all have different functions in a hive, one caste does not hold more importance than the remaining two. The three castes of honey bees are interdependent for the colonies survival.

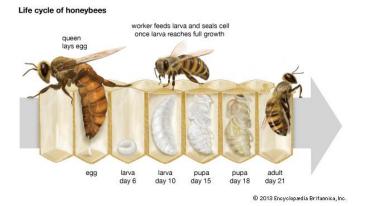
Resources:

Bush, Michael. (2008) Bee Math. The Practical Beekeeper Website. Retrieved September 30, 2015 from http://www.bushfarms.com/beesmath.htm

Graham, Joe (editor). (Extensive revision 1992). The Hive and the Honey Bee. Hamilton, Illinois: Dadant & Sons, Inc.

Mid-Atlantic Apiculture Research and Extension Consortium (2015). The Colony and Its Organization. MAAREC website. Retrieved September 28, 2015 from https://agdev.anr.udel.edu/maarec/honey-bee-biology/the-colony-and-its-organization/

Photos courtesy of <u>MAAREC</u> website and <u>Bee Informed</u> website.



Fall Feeding

If your bees are in need of additional food stores and you are feeding, it's time to switch to fall syrup. The ratio is 2:1 for this time of year. For every cup of hot water, add 2 cups of white granulated sugar and stir until dissolved. Liquid sugar syrup should only be used during warmer fall weather. Once the temperature is below 50°F remove the feeder and use dry sugar or candy boards.

Association Elections

Serving on the 2015 Nominations
Committee are Don Hays, Alex
Schmidbauer and Joe Schmidbauer. This
year we must vote to fill the offices of the
President, Vice President and one Board
Member but of course the Secretary and
Treasurer positions are also available for
nominations. To learn more about the
responsibilities and duties of these
positions please refer to the Constitution
& Bylaws of the Association. If you
would like to run for one of these
positions or would like to nominate
another member please contact Joe at
ischmidbauer@columbianamahoningbeekeepers.org

Bee Health App

The Bee Health App is a free app from Alberta Agriculture and Forestry. Available for Android and iPhone, it offers a wealth of current scientific knowledge about honey bee diseases and pests. This handy resource includes pictures, descriptions and treatment options to help beekeepers make appropriate honey bee management decisions.



The Skep October 2015 4

Congratulations to the 2015 Canfield Fair Honey and Beeswax Show Winners!

Entry 1 White Liquid Honey

1. Steve Miletta

Entry 2 Light Amber Liquid Honey

- 1. Tom Zets
- 2. Steve Miletta
- 3. Chris Blair
- 4. Bruce Deafenbaugh

Entry 3 Amber Liquid Honey

- 1. Chris Blair
- 2. Larry Wehr
- 3. Bruce Deafenbaugh
- 4. Fred Bennett

Entry 4 Dark Amber Liquid Honey

- 1. Paula Hendricks
- 2. Bruce Deafenbaugh

Entry 5 Cut Comb Honey

1. Bruce Deafenbaugh

Entry 6 Round Comb Honey

1. Steve Miletta

Entry 7 Square Comb Honey

No entries

Entry 8 Extracting Frame / Med

- 1. Steve Miletta
- 2. Bill Dehoff
- 3. Madeline Chapel
- 4. Bruce Deafenbaugh

Entry 9 Extracting Frame/ Deep

1. Bruce Deafenbaugh

Entry 10 Chunk Honey

- 1. Bruce Deafenbaugh
- 2. Steve Miletta

Entry 11 Crystallized Honey

- 1. Bruce Deafenbaugh
- 2. Steve Miletta

Entry 12 Bees Wax (Block)

- 1. Steve Miletta
- 2. Bruce Deafenbaugh
- 3. Leo Carbon

Entry 13 Fancy Molded Bees Wax

- 1. Steve Miletta
- 2. Bruce Deafenbaugh

Entry 14 Candles, Dipped 1 Pair

1. Bruce Deafenbaugh

Entry 15 Candles, Molded 1 Pair

- 1. Steve Miletta
- 2. Bruce Deafenbaugh

Entry 16 Candle, Fancy Molded 8 oz. or less

- 1. Bruce Deafenbaugh
- 2. Steve Miletta

Entry 17 Candle Fancy Molded more than 8 oz.

- 1. Bruce Deafenbaugh
- 2. Steve Miletta

Entry 18 Honey Gift Basket

- 1. Bruce Deafenbaugh
- 2. Steve Miletta

Grand Champion

Bruce Deafenbaugh

Reserve Grand Champion

Steve Miletta

Best of Show, Liquid Honey

Steve Miletta

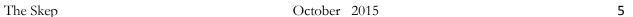
Best of Show, Processed Hive Products

Bruce Deafenbaugh

Best of Show, Honey and Comb

Bruce Deafenbaugh

*Thank you Don Kovach and Sandra Hays for helping me compile the list of winners! I really appreciate it!







Chewy Honey
Oatmeal Cookies

Ingredients:

- 1/2 cup butter or margarine, softened
- 1/2 cup granulated sugar
- 1/2 cup honey
- 1 large egg
- 1 teaspoon vanilla extract
- 1-1/2 cups quick cooking rolled oats
- 1 cup whole wheat flour
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1 cup raisins, chocolate or butterscotch chips

Directions:

In medium bowl, beat butter with sugar until thoroughly blended. Blend in honey. Blend in egg and vanilla, mixing until smooth. In separate bowl, mix together oats, flour, salt, cinnamon and baking soda; blend into honey mixture. Blend in raisins or chips. Drop dough by rounded Tablespoonfuls onto greased baking sheet. Bake at 350°F for 12 to 14 minutes until cookies are golden brown. Remove from oven and allow cookies to cool 2 to 3 minutes before removing from baking sheet. Cool completely then store in an airtight container.

These cookies are a big hit at our house!

Recipe & photo courtesy of <u>The National Honey</u> Board

2015 Officers

President	Bruce Deafenbaugh	330-457-0326
V.President	Chuck Hatch	330-807-0848
Secretary	Heidi Schmidbauer	330-386-7763
Treasurer	Sandra Hays	330-921-5805
Board:	Don Hays (2015)	330-921-1012
	George Stacy (2016)	330-360-8717
	Joe Schmidbauer (2017)	330-386-7763

The following Queen and Honey Bee Producers have generously supplied our association with queen certificates for door prizes. Please show your appreciation when doing business with them.

Williams Honey Bees Frankfort, Ohio 740-998-4380 Check out the Williams' Etsy

Shop Also!

Mike's Bees and Honey Forest, Ohio 419-365-9902



Special thanks to our generous suppliers who have provided us with catalogs, donations and door prizes. It means a lot to these folks to hear back from you, so be sure to mention our association when doing business with them:

2015 Supporters

A.I. Root- Bee Culture Gardner's Apiaries Basco Inc. Golden Bee Products B & B Honey Farm H & R Apiaries Heartwood Lumber Beeline Woodenware Betterbee Honey Bee Ware Bee Smart Designs International Mating Nuc Inc Blue Sky Bee Supply Kelley Beekeeping Brushy Mountain Koehnan & Sons Inc. Carbolineuam Wood Preserving Miller Bee Supply Country Rube's Farm Plastic Packaging Concepts Cowen Mfg. Inc. Queen Right Colonies Dadant - American Bee Journal Rossman Apiaries Dakota Gunness Valley Bee Supply Draper's Super Bee Apiaries Western Bee Supplies Ernst Seeds Wicwas Press

Click on the company name to visit their web site.

Article or recipe suggestions and submissions are accepted and appreciated.

Please provide them by the second of each month.

Heidi Schmidbauer 870 Center Road East Liverpool, Ohio 43920 (330)386-7763

hschmidbauer@columbianamahoningbeekeepers.org

The Skep October 2015 6