



# The Skep

October 2018

Columbiana & Mahoning Beekeepers' Association Newsletter

## President's Corner:

The year end banquet will be moved up a week earlier than normal. We will hold it on 10/14/2018 at 1 pm. The cost is \$21 per person, but if you worked one shift at the fair, the fee is \$10.50, and if you worked 2 shifts, you eat for free!! Thanks to all the members who volunteered to make this year's fair a success.

Please contact Don Kovach at 330-272-3711 to make your reservations. He will be accepting these until 10/10/2018. The menus will be the same as past years, with your choice of Swiss Steak, Stuffed Chicken Breast or Vegetarian.

Also, this is the meeting that we have elections and we still need names on the ballot for some positions. People need to be willing to give a little time for these offices to keep this a successful association. I am sorry to inform you that Mike McNally will no longer be able to continue doing the Skep. So we will also need a volunteer to take over this job. Mike is willing to pass his knowledge on to you.

I hope to see you all at the Banquet!

George Stacey--President

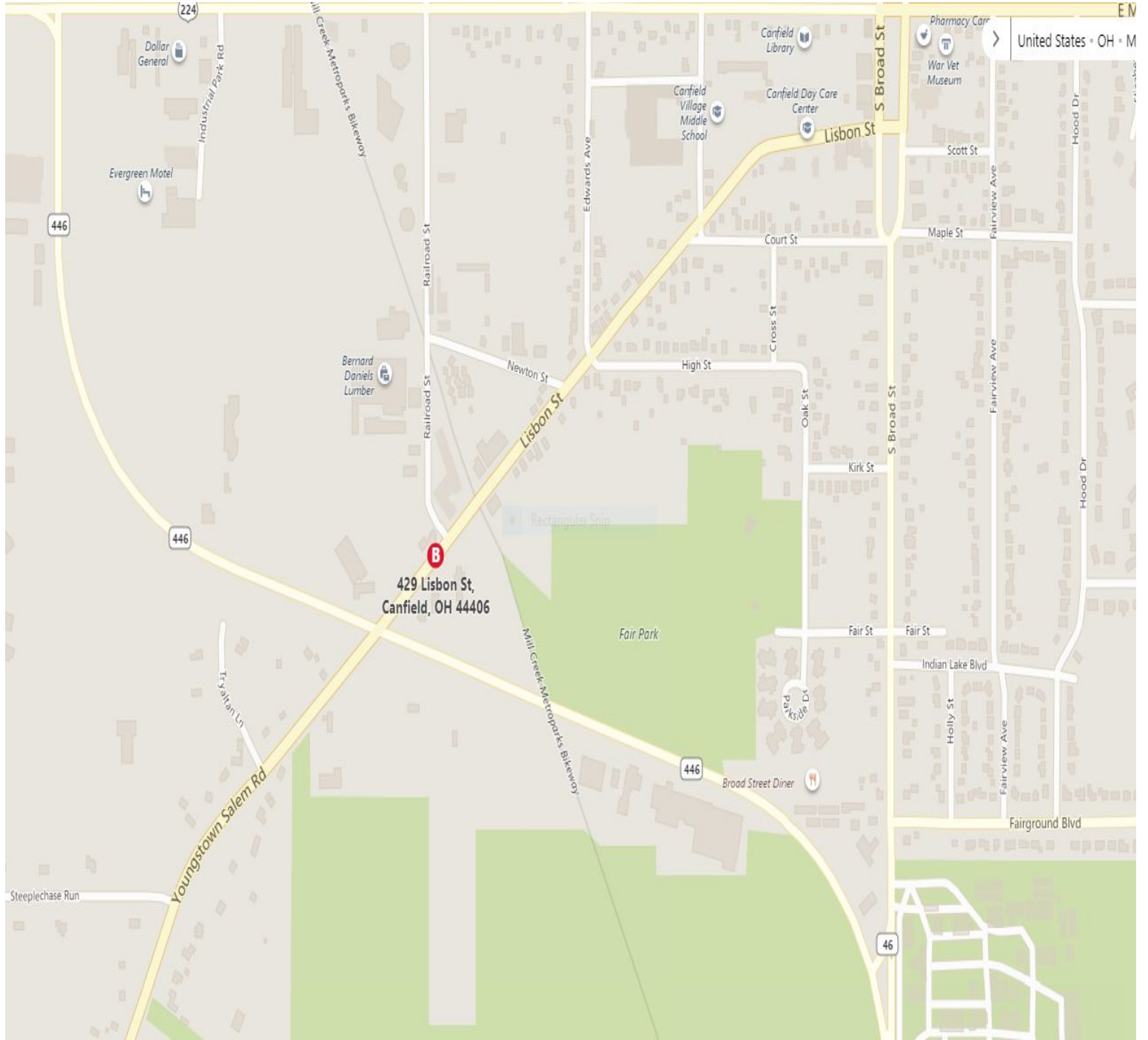
## **October Banquet/Meeting Information:**

**10/14/2018, 1 PM**

## **Banquet Location:**

**A La Cart Catering  
429 Lisbon Street  
Canfield, Ohio 44406**

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## Reminder for UpComing Education events:



THE OHIO STATE UNIVERSITY

Join Us for Monthly Webinars  
with Top Researchers and Experts



Join Our Mailing List!

Forward to a Friend

### Quick Links

- [Ohio State Bee Lab](#)
- [Courses/Webinars](#)
- [TheBuzz@OSU News](#)
- [Ohio State Entomology](#)
- [Contact Us](#)

April 18, **Olivia Carril**, author and scientist  
[Identifying Common Bees of the Great Lakes Region](#)

May 16, **Reed Johnson**, OSU Entomology  
[Where are Honey Bees Foraging in Ohio?](#)

June 20, **Kim Flottum**, author and editor of Bee Culture Magazine

[Ethics in Beekeeping](#)

July 18, **Alex Zomchek**, Master Beekeeping Instructor

[Insect/Animal Husbandry - What You Do and Don't Do Matters!](#)

August 15, **Elizabeth Long**, OSU Entomology

[Protecting Pollinators from Pesticides](#)

September 19, **Kelley Tilmon**, OSU Entomology

[Pollinator Diversity in Ohio Soybeans](#)

October (date TBA), **Randy Mitchell**, The University of Akron:

[The Ohio Bee Survey: In Search of the Rusty Patched Bumble Bee](#)

Webinars are at 9:00AM EASTERN, typically on the third Wednesday of the month.

To Join a webinar, follow the link below and LOG IN AS A GUEST at about 8:55 the day of the event: <http://go.osu.edu/theOSUbuzz>

**WANTED**  
*Varroa destructor*

For the wanton destruction of Honey Bee colonies worldwide  
**Yours could be next**

Take the challenge  
**TEST YOUR HIVE TODAY!**

[www.mitcheck.com](http://www.mitcheck.com)

**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](mailto:info@eversweetapiaries.com)      [eversweetapiaries.com](http://eversweetapiaries.com)      [facebook.com/eversweetapiaries](https://facebook.com/eversweetapiaries)

<https://honeybeehealthcoalition.org/varroa/>

## **2018 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: Steve Davis (2018) 330- 881-0733**

**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:

## HONEY BREAKFAST CAKE

### INGREDIENTS:

#### For Cake:

butter, enough for 2 loaf pans

2 cups all-purpose flour

1 tsp. baking powder

1 tsp. baking soda

2 tsp. kosher salt

1 T cinnamon

2 tsp. nutmeg

1 tsp. ginger powder

1/2 tsp. ground cloves

2 tsp. ground allspice

1 1/2 cup granulated sugar

1/2 cup light brown sugar

zest from one orange

3/4 cup equal mixture of slivered almonds and rolled oats

1 cup canola oil

1 cup honey

3 large eggs at room temperature

1 tsp. vanilla extract

1/2 cup fresh orange juice

1 1/2 cup coffee, warm

#### For Glaze:

1/3 cup granulated sugar

1/3 cup orange juice

1/3 cup honey

1 tsp. ginger powder

zest from one orange

### DIRECTIONS:

Grease 2 large loaf pans with butter. Set aside.

Preheat oven to 350°F.

In a large bowl, place flour, baking powder, baking soda, salt, cinnamon, nutmeg, 1 tsp. ginger powder, ground cloves, allspice, 1 1/2 cup granulated sugar, light brown sugar and the zest from one orange and whisk together.

In a separate, medium bowl, place canola oil, 1 cup honey, eggs, vanilla extract and 1/2 cup fresh orange juice - measuring the oil before the honey, as that will make it easier for the honey to glide out of the measuring cup - and whisk well.

Combine the two mixtures and stir with a strong whisk. Add warm coffee and whisk until the ingredients are thoroughly combined and smooth.

Pour the batter into the two prepared pans. Finish the cakes with the oat/almond topping. Place in the oven. Bake until the cake can be poked with a knife in the center and it comes back clean, around 50 minutes - 1 hour.

While the cakes are baking, make the cake glaze. Place 1/3 cup granulated sugar, 1/3 cup orange juice, 1/3 cup honey, 1 tsp. ginger powder and zest from one orange into a sauce pot and bring to a boil, stirring until the liquids are combined.

Remove cakes from the oven and make a number of pokes on the surfaces of the cake with a knife. Pour the glaze on top equally between the two cakes, using a brush if needed to push around the glaze into all parts of the top of the cake.

Set the cakes aside and let cool. Once cooled, remove from the loaf pans and cut. Enjoy immediately after cooled, or place cut pieces in the fridge to last a few days longer and individually wrapped in the freezer to last up to 3 months.

When you're ready to enjoy, toast cake in a toaster oven for a quick on-the-go breakfast.

*Recipe courtesy of Chef Jessica Koslow, made for the National Honey Board*

#### TIP

Chef Jessica recommends using glass or metal loaf pans around 5.25 x 9 x 2.75" in size.

You can use an electric mixer to combine the wet and dry mixes, but you don't need it.



# CANFIELD FAIR HONEY AND BEESWAX 2018

		First	Second	Third	Fourth
Entry 1	White Honey	<b>Josh Sanders</b>			
Entry 2	Light Amber Honey	<b>Steve Milleta</b>	<b>Vince Sabol</b>	<b>Phil Coy</b>	<b>Lori Mowad</b>
Entry 3	Amber Honey	<b>Ralph Rupert</b>	<b>Lori Mowad</b>	<b>Josh Sanders</b>	<b>Bruce D</b>
Entry 4	Dark Amber Honey	<b>Rachael Mowad</b>	<b>Lori Mowad</b>	<b>Bruce D</b>	<b>Josh Sanders</b>
Entry 5	Cut Comb Honey	<b>Phil Coy</b>	<b>Bruce D</b>	<b>Katheryn Young</b>	
Entry 6	Round Comb Honey				
Entry 7	Square Comb Honey				
Entry 8	Extracting Frame - med	<b>David Shoaff</b>	<b>David Sabol</b>	<b>Vince Sabol</b>	<b>Phil Coy</b>
Entry 9	Extracting Frame - deep	<b>Bruce D</b>	<b>David Shoaff</b>		
Entry 10	Chunk Honey	<b>Bruce D</b>			
Entry 11	Crystallized Honey	<b>David Sabol</b>	<b>Bruce D</b>		
Entry 12	Beeswax - block	<b>Bruce D</b>	<b>David Shoaff</b>	<b>Ralph Rupert</b>	
Entry 13	Beeswax - molded	<b>Bruce D</b>	<b>David Shoaff</b>	<b>Ralph Rupert</b>	
Entry 14	Candles - dipped pr	<b>Bruce D</b>			
Entry 15	Candles - molded pr	<b>Bruce D</b>			
Entry 16	Candle - molded <8oz	<b>Lori Mowad</b>	<b>Bruce D</b>		
Entry 17	Candle - molded >8oz	<b>Bruce D</b>	<b>Lori Mowad</b>		
Entry 18	Honey Gift Package	<b>Andrea D</b>	<b>Lori Mowad</b>	<b>Bruce D</b>	<b>Ralph Rupert</b>

# CANFIELD FAIR HONEY AND BEESWAX 2018

<i>Grand Champion</i>	<b>Bruce D</b>
<i>Reserve Champion</i>	<b>Lori Mowad</b>
<i>Best of Show - Liquid Honey</i>	<b>Josh Sanders</b>
<i>Best of Show - Honey and Comb</i>	<b>Phil Coy</b>
<i>Best of Show - Process Hive Products</i>	<b>Andrea D</b>

# 2018 Canfield Fair Photos





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**OSBA Fall Conference-  
November 3, 2018 Plain City, OH**

**Invest a day in your education for a lifetime of better beekeeping**

*This year's OSBA Fall Conference will be another record setting event.*

Speakers include:

Dr. Marla Spivak

Dr. David Tarpy

Dr. Reed Johnson

Gabe Blatt

Mike Connors

Dr. Abigail Snyder

And other educational break-out sessions, large vendor area, honey contest, OSU Beelab honey testing, auction table, and more!

***Registration opens the beginning of September***

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## Ashtabula County Beekeepers Annual Beekeeping Conference

**October 20 @ 10:00 AM \$15.00**

Annual Beekeeping Conference sponsored by the Ashtabula County Beekeepers Association will be held on Saturday, October 20th from 10 a.m. till 3:30 p.m. at Giddings Hall, located at 104 East Jefferson Street, Jefferson, OH 44047 behind the police station.

The speakers for the conference will be:

Jamie Walters, the 2017 Ohio State Beekeepers Association's Beekeeper of the Year

Roy Hendrickson, writer and commercial beekeeper

Melanie Seal co-owner of Blue Sky Bee Supply Ltd.

Light Lunch Provided.

For more information or to RSVP call Sharon at 440-576-8818 or e-mail [sjriccio@yahoo.com](mailto:sjriccio@yahoo.com).

Cost \$15.00 per person. For more information visit: <https://www.facebook.com/AshtabulaCountyBeekeepersAssoc/>



