

The Skep

October 2019

Columbiana & Mahoning Beekeepers' Association Newsletter

President's Corner

Banquet time is here. I hope you have all signed up for this great time.

This is my last "Presidents Corner". We will be electing new officers at the banquet. Thanks to all the officers I served with the last 2 years.

Thanks to all you members for the success of the fair and the club. You all have a lot to offer to others.

Hope to see you at the banquet before I head south for the winter. If you don't make it to the banquet, I'll see you in the Spring.

President George Stacy

October Meeting Information:

Meeting Date: 10/13/2019,

1:00 PM

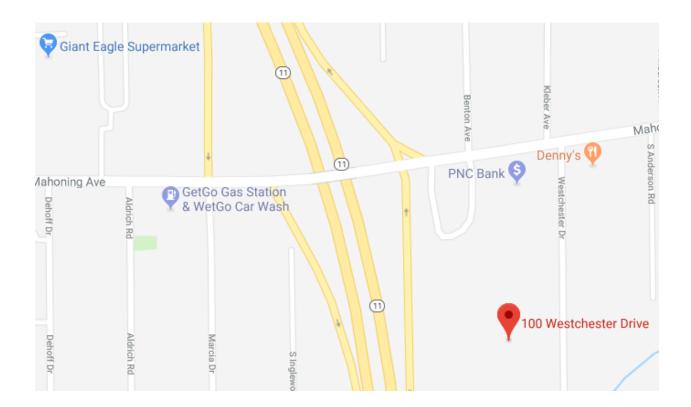
End of year Banquet

A La Cart

429 Lisbon St. Canfield, OH 44406

Guest Speaker: Melanie Seal

Next Meeting: 01/19/2020



Meeting Highlights:

- Second best year at the fair
- Ran out of: Creamed Honey, Chunk Honey and Cut Comb
- Were able to return unopened bags of honey sticks
- Left over items were available for members to purchase
- Gave honey to pay for the rent of the Senior Center and gave thanks to Jim and the center for all they do
- Over \$40 in donations have been given to the library. Thanks were given to Dorothy for all her hard work.
- Introduced some new members
- Lori Mowad gave a wax demonstration

This Month/Next Month in Beekeeping:

October

http://basicbeekeeping.blogspot.com/2007/12/beekeepers-calendar-of-important-events.html

There are less reasons for the bees to leave the hive. Flying is cut way down. The queen is laying very few eggs. They are now shifting to winter mode.

Prepare your hives for winter. A wind break should be considered. Entrance cleats should be placed in the front opening to restrict mice from entering the hive. A word about bees and winter. A large hive will not die from cold weather. They stay warm by clustering in the hive. They keep each other warm. The temperature in the hive is only warm within the cluster. They do not warm the entire inside of their hive, only the cluster. They can survive extreme cold weather. But, moisture can develop within the hive as bees do give off moisture like we do. If this moisture gathers above them, it can drip onto the cluster. This is what can kill bees during the winter. They are much like us. We can be cold and get by. But, we cannot stay alive long if we become wet and cold. Bees can get wet in the summer and it is not a problem. But you must prevent your hive from becoming cold and wet from condensation developing within the hive.

Here's how we do it. We use screen bottom boards, fully opened. We do not restrict or cover our bottom boards for winter. Nor do we place any gaps near the top cover. The open screen bottom board allows enough ventilation within the hive to alleviate moisture build up. We do not wrap for winter, although many do. It has been shown to slightly help. Black roofing paper works great. We have too many hives to wrap. Keep in mind that by wrapping your hive, you might be increasing the chance for condensation to collect within the hive.

Winter winds can be strong, so place heavy concrete blocks on your hives.

November

The bees continue to cluster for winter. They may not yet go into a full winter cluster, and may actually develop two clusters. They may break cluster frequently on warm days and recluster at night. But they will begin to cluster for the winter. Feed your light hives as long as the sugar water doesn't freeze. Finish up all winterization of your hives. On a cold day when the bees are all inside, weed-eat around your hives. Enjoy Thanksgiving! Start purchasing next year's equipment.

Bees in the News:

Here is an interesting article about the beekeepers toolbox. Heading into the winter months maybe it is time to rethink how we organize our tools.

https://www.beeculture.com/beekeepers-toolbox/

2019 Officers

| President | George Stacey | 330-360-8717 |
|---------------------|---------------|--------------|
| Vice President | Ralph Rupert | 330-400-8581 |
| Secretary | Kelly Davis | 330-881-0755 |
| 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 **Heartwood Lumber Applewood Seed Company Honey Bee Ware** <u>Betterbee</u> Kelley Beekeeping Bee Smart Designs Mann Lake **Beeline Apiaries** Olivarez Honey Bees Blue Sky Bee Supply Pigeon Mountain Trading **Brushy Mountain Queen Right Colonies Buckeye Queen Producers** Rossman Apiaries Dadant - American Bee Journal Valley Bee Supply Western Bee Supplies **Draper's Super Bee Apiaries** Ernst Seeds HillTop Honey Farm

Click on the company name to visit their web site.

Monthly Honey Recipe:

Honey Cinnamon Apple Cake

Total: 50 mins Prep: 20 mins Cook: 30 mins Yield: 8 servings



https://www.thespruceeats.com/honey-apple-cake-4097344

Ingredients

2 eggs

1/2 cup sugar

1/2 cup honey

1 stick (8 tablespoons) unsalted butter (at room temperature)

1/4 cup buttermilk

1 teaspoon vanilla

2 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1 teaspoon cinnamon

3/4 teaspoon salt

1 large apple

Directions

Pre-heat the oven to 350 F and butter and flour a 9-inch cake pan. You can also bake this in a standard loaf pan.

Using a hand or stand mixer, cream together the eggs, sugar, and honey until fluffy and lightened in color. Beat in the butter, buttermilk, and vanilla.

In a separate bowl, sift together the all-purpose flour, baking soda, baking powder, cinnamon, and salt. Mix the dry ingredients into the wet batter.

Peel, core, and dice the apple. Tip: Toss the apple pieces with a teaspoon of flour to prevent them from sinking to the bottom of the cake.

Fold the apple pieces into the batter and pour into the prepared cake pan. Bake for approximately 30 minutes or until a cake tester or toothpick comes out clean. Allow cooling before removing from the pan.