

The Skep

September 2017

Columbiana & Mahoning BeeKeepers' Association Newsletter

President's Corner

Bruce wanted to thank all 31 club members who showed up to help with the fair preparation. It was really nice to see so many members want to help make this club fundraiser a huge success.

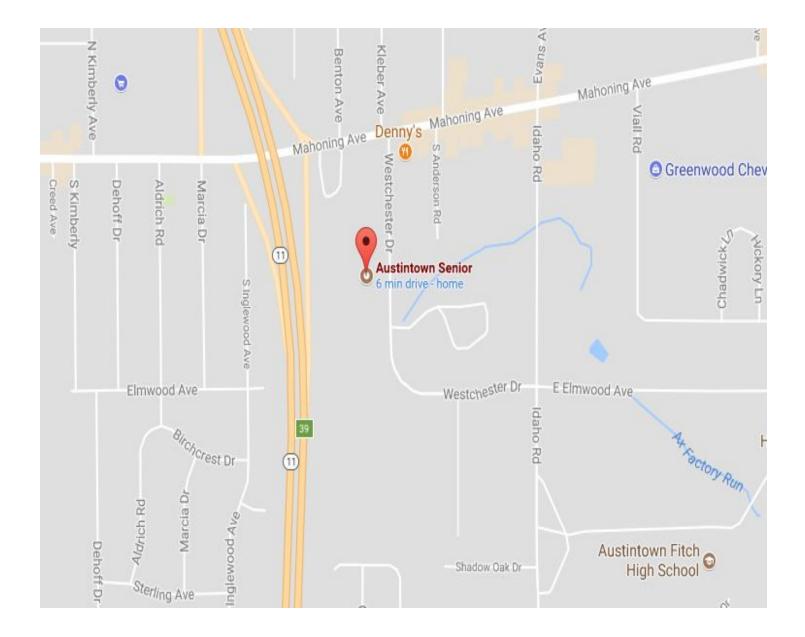
Don Kovach reports that almost all the fair products were sold, making it a huge success for the club. Look forward to hearing from both Don and George Stacey for the recap of this years fair.

Hope to See you all on Sunday --Mike McNally

Meeting Information:

Next Meeting: 09/17/2017, Austintown Senior Center 100 Westchester Drive Austintown, Ohio 44515 Pot Luck Lunch at 1:00 pm, business meeting to follow at 2:00.

(**Please bring your own plates, cups and silverware.**)



Reminders from the August meeting:

--Not much of a recap from the August meeting since it was a work detail to prepare our honey products for sale at the fair.

--There was a discussion by several members on the outbreak of West Nile Virus in the area and the spraying that was to take place in response. I personally witnessed the County spray truck in eastern Austintown the day after the meeting at about 9:30 pm. It was 1.5 miles from my house and I did not receive a notice on the spraying. Perhaps we as an association should reach out to the county board of health to start some kind of notification system? Please present your thoughts on this on Sunday.

--We will be having our year end banquet next month on 10/15/12017 at 2 PM. A La Cart Catering in Canfield will be hosting again.. Our speaker will be Melody from Bluesky Bee Supply in Ravenna , Ohio. The menu and pricing will be the same as last year, your choice of stuffed chicken or Swiss steak dinner. Our point of contact on reservations will be Don Kovach, (330 272-3711) <u>kovach87@aol.com</u>, Deadline to make your reservation will be 10/8/2017. Cost: \$21 per person (\$10.50 if you worked one shift at the fair and complimentary if you worked two or more shifts) Guests are always welcome!

--Elections for several officers will take place, including President and Director. If you are interested in an office, please contact our election chair, Grimilda Ocasio, to be nominated.

--OSBA Fall conference registration is open. It will be held November 4 @ 8:00 AM - 5:00pm in Plain City , Ohio. Click link below to register.

https://events.r20.constantcontact.com/register/eventRe g?oeidk=a07eejiks04e05137b9&oseq=&c=&ch=



Varroa tip: Now is the time to prepare your colonies to go into winter. Mite checks and treatments will ensure future colony health. Sugar shakes and alcohol washes should be a must on your to do list now.

What you do as a beekeeper now, will dictate your colony's health going into the upcoming winter. Your colonies will soon begin to develop the winter bees that will need to survive the long cold winter ahead. You do not want a mite load going into this crucial time. Please check and treat for mites today!

Please see this link for more information on varroa and virus transmission:

http://articles.extension.org/pages/71172/hon ey-bee-viruses-the-deadly-varroa-mite-associat es

2017 Officers

President--Bruce Zimmer 330 547-2273 V.President--Bruce Deafenbaugh 330-457-0326 Secretary-- Donna Birmingham 330-424-5305 Treasurer--Don Kovach 330-272-3711 Board: Bill Dehoff (2017) 330-549-2984 Chuck Hatch(2018) 330-807-0848 Andrea Deafenbaugh(2019) 330-457-0326

2017 Club Sponsors and Donors:

<u>A.I. Root- Bee Culture</u>	Heartwood Lumber
Applewood Seed Company	Honey Bee Ware
<u>Betterbee</u>	Kelley Beekeeping
<u>Bee Smart Designs</u>	<u>Mann Lake</u>
Beeline Apiaries	<u>Olivarez Honey Bees</u>
Blue Sky Bee Supply	Pigeon Mountain Trading
Brushy Mountain	Queen Right Colonies
Buckeye Queen Producers	Rossman Apiaries
<u> Dadant - American Bee Journal</u>	<u>Valley Bee Supply</u>
<u>Draper's Super Bee Apiaries</u>	<u>Western Bee Supplies</u>
<u>Ernst Seeds</u>	HillTop Honey FarmSteve Davis

Click on the company name to visit their web site.

Monthly Honey Recipe:

BAKED HONEY BACON BENEDICT



YIELD: Serves 6-8

INGREDIENTS 4 tablespoons butter 1 package english muffins split 1 lb. thick bacon 1/4 cup honey 1 dozen eggs Salt and pepper to taste For Hollandaise: 2 packages hollandaise sauce 2 cups 2% milk 1 stick butter Fresh parsley or chives and paprika for garnish

DIRECTIONS Preheat oven to 350°

Spread each muffin half with butter and bake for 10 minutes on a sheet pan, set aside.

Spread the bacon out on a parchment lined sheet pan and drizzle with the honey. Bake for 20-25 minutes turning once. Remove each piece of bacon to a cooling rack to drain and cool. Cut each piece of bacon in half.

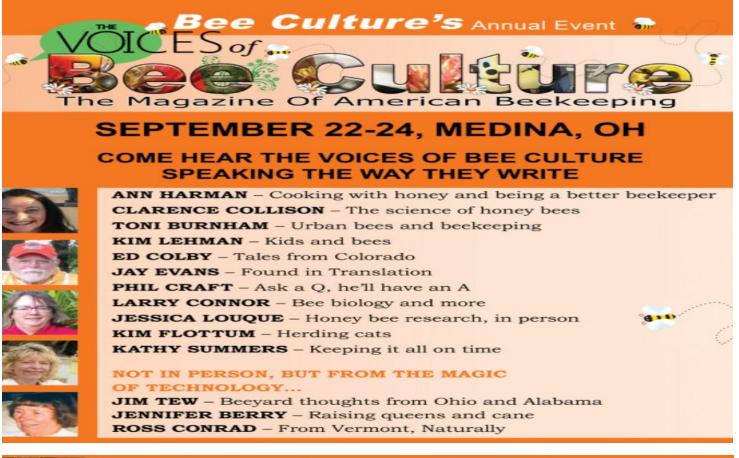
Prepare the hollandaise sauce according to the package directions and keep warm.

Place the muffin halves on a sheet pan and evenly divide the bacon over each muffin. Gently break one egg over each muffin half and sprinkle with salt and pepper. Bake for 12-15 minutes or until the eggs a cooked to your preference.

Serves immediately topped with warm hollandaise and garnished with fresh herbs and a sprinkle of paprika.

Tip: You can use the traditional method of poaching the eggs if you prefer, but this method of baking the eggs is much easier and great for entertaining.

Upcoming Educational Opportunities:





PLUS -

All day Friday, Root Candles Factory Tours so come early and see that show. SIGN UP ON REGISTRATION FORM

Friday, September 22: Tours all day 10AM – 4PM, then, 5PM – 7PM meet the speakers, social hour up close and personal

Saturday, September 23: 8:30 – 4:30, speakers all day, bring your camera and notebook, a Wonderful lunch included, plus live demos, and weather permitting, be in the beeyard with *Bee Culture's* beekeepers (bring your veil)

Sunday, September 24:

8:30 – 4:30, speakers all day, bring your camera and notebook, a Wonderful lunch included, plus live demos, and weather permitting, be in the beeyard with *Bee Culture's* beekeepers (bring your veil). *Schedule details, updates and information on our web page and in the next issue.*

HOTEL ACCOMMODATIONS:

Holiday Inn Akron West: 4073 Medina Road, Akron OH,
p: 330.666.4131
Hilton: 3180 W. Market St., Akron OH, p: 330.867.5000
Hampton Inn: 3073 Eastpointe Dr., Medina, OH, p: 330.721.9855
Spitzer House B&B: 504 W. Liberty St., Medina, OH, p: 330.952.2129
Super 8 Motel: 5161 Montville Dr., Medina, OH, p: 330.723.8118
Quality Inn: 1435 S. Carpenter, Brunswick, OH p: 330.225.1112

THE HARDEST SEASON

October To April

Saturday, Oct. 14, 2017, 9:00 AM – 4: 00 PM Bee Culture Conference Room 623 West Liberty Street, Medina, OH 44256

Session 1 – Fall mite, disease management – Tracy Alarcon Session 2 – Winter Nutrition, evaluation, fall feeding – Kim Flottum Session 3 – Winter Protection – Roy Hendrickson Lunch

Session 4 – Emergency Winter, and Spring Feeding – Roy Hendrickson Session 5 – Swarm Management and Mite Control – Tracy Alarcon Session 6 – Spring flow, supering and making splits – Kim Flottum

Registration \$50 includes lunch Send checks to Hardest Season, 623 W. Liberty St, Medina OH 44256

OnLine – go to http://store.beeculture.com/events/ Call 800.289.7668 ext 3255 or 3214

Walk-ins welcome, but lunch not guaranteed

Tracy Alarcon

- 30 colonies, raises queens and Nucs
- Portage Cty Inspector 6 years
- OSBA Certified MB Manual BMP author
- NL Editor; Medina, Portage Board member





Kim Flottum

- Bee Culture and BEEKeeping Editor
- Author 4 beekeeping books



40 years in the business



Roy Hendrickson

- Keeping bees 43 years
- Retired 300 colony Commercial Beekeeper, + pollination, honey, nuc sales
- Writes for Both Bee Journals and OSBA NL
- Runs 30 colonies



Fall Conference Featured Speaker: Dr. Jonathan Lundgren Sat., Nov. 4, 2017 Tolles Career Center, Plain City, OH Registration opens online in September!