

The Skep

NEWSLETTER

FEBRUARY 2025

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UPCOMING IMPORTANT DATES

- **Meeting: February 16, 2025**, CMCBA potluck at 1:00 and 2:00 meeting
Bruce will talk about Beehive Maintenance, and we will have time for Q&A. Bring your well thought out questions and a panel will help to answer them.
- **February 28-March 1, 2025**: Wooster, Ohio Tri-County Seminar, Register online.
<https://tricountybeekeepers.org/product/2024-spring-workshop/>

BEE FUNNY



Just some sweet jokes:

Why did the bee go to the doctor?

It got hives!

How do bees make a living?

They cell their honey!

Who is a bee's favorite musical artist?

Bee-yonce! Or maybe it's Sting?

What did the mother bee say to her baby when she was buzzing around with excitement?

Bee-have yourself!

Advice from a Honey Bee

"The bee is more honored than other animals, not because she labors, but because she labors for others."

– Saint John Chrysostom



A WORD FROM THE PRESIDENT: AJ REHLINGER

First, I really want to thank Brian Koper for his continuing education and ongoing expertise. I would like to give special thanks to Bruce and Dorothy for filling Andrea's shoes while she is unable to attend our first meeting. Laurie Coy works closely with Tom Dunlea to publish an informative Skep and would like more club members to get involved, Use the Skep as a tool and organize what is happening in the club.

Thank you, Dorothy, and Grimilda, for all your tireless efforts with the library and catalog distribution as well as putting the "fun" in functional. I also do not want the word "fair" to turn folks away, but it is a lot of time to organize, and we need all members on deck. A smooth transition took place as Dianna signed off and Don signed on to keep the club's money documented and the club's integrity as the highest goal.

If you are new, do not be intimidated by other members. Get involved and you will learn a great deal. Our club exists because of seasoned members but moves forward with newer members. Let us respect our Bee family and help one another out.

We also welcome the newer students who will be the future of this club. Encourage them please and thank you, mentors for stepping up to help.

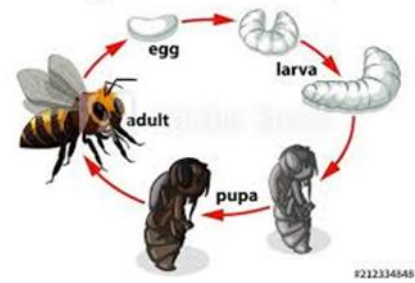
THE OHIO STATE BEEKEEPERS' ASSOCIATION SERVES OHIO BEEKEEPERS AND IS ASSOCIATED WITH OTHER GROUPS WITH AN INTEREST IN BEEKEEPING.

- Provides our membership with current beekeeping information and represents them when beekeeping issues arise in Columbus and at the Department of Agriculture.
- Provides our membership with a quarterly newsletter.
- Provides our members with OSBA discounts to major beekeeping magazines.
- Provides a yearly Fall educational meeting.
- Supports other beekeeping organizations in the state of Ohio by providing speakers, and publishing information about their activities in our newsletter.
- Support the Youth Scholarship Program in Ohio. Any 4-H or FFA member working on a beekeeping project can join our newsletter mailing list. Some OSBA members also serve as mentors to these young people.
- Support the universities of Ohio in their bee programs - research and extension.

FREE: OSBA HIVE DIGEST

<https://ohiostatebeekeepers.org/osba-pdf-viewer/?file=https://ohiostatebeekeepers.org/wp-content/uploads/2024/03/Hive-Digest-March-2024.pdf#zoom=page-fit&pagemode=none>

Life Cycle of a Honeybee



HIGHLIGHTS FOR EDUCATION



HONEY VS RAW HONEY

According to, MEDICAL NEWS TODAY, 2021

Pasteurization of honey removes bee pollen.

This trusted source talks about the benefits of bee pollen and reports it has:

- antioxidant properties
- anti-inflammatory effects
- antibacterial and antifungal action
- pain-relieving properties

These properties make bee pollen a useful addition to honey and can contribute to honey's natural ability to heal wounds and kill bacteria.

Bee pollen also contains amino acids, vitamins A and C, and small amounts of nutrients including calcium, magnesium, and sodium.

Raw honey contains bee propolis.

Bee propolis is the sticky substance that bees use to build their hives and hold the structures together. This glue-like substance not only helps bees, but some scientists believe that it is healthful for humans as well.

This source reports that bee propolis, found in raw honey, may have:

- anti-inflammatory effects
- anti-cancer and antiulcer action
- Antifungal Effects

Bee propolis also contains B vitamins, vitamins C and E, magnesium, potassium, and beneficial enzymes.

Pasteurization may destroy antioxidants.

Some people believe that pasteurization removes some of the healthful antioxidants in honey.

There are no official studies on how pasteurization changes antioxidant levels in honey, but studies show that heating processes decrease the antioxidant level [in other foods](#).



HONEY VS RAW HONEY (CONTINUED)

Raw honey contains flavonoids and phenolic acids that have antioxidant properties. Antioxidants reduce oxidative [stress](#) in the body. Research has linked oxidative stress to many chronic health conditions, including [cancers](#).

Studies suggest that the antioxidants in honey may have anti-cancer effects against different types of tumors. The types of antioxidants found in raw honey vary depending on the kind of flowers that the bees pollinate.

Regular honey may contain sugars or additives.

Some regular honey products contain added sweeteners, such as high fructose corn syrup. Some studies show that some products labeled as “honey” may not be 100 percent real honey, but contain sweeteners, such as brown rice syrup.

Raw honey does not contain any ingredients other than the honey from the beehive.

So, why “Raw” honey? In summary:

Raw honey is often considered "*better*" because it is minimally processed, retaining most of its natural nutrients, enzymes, antioxidants, and other beneficial compounds like bee pollen and propolis, which can be partially removed during the pasteurization process used in regular honey, making raw honey potentially more nutritious and with greater health benefits.

Key points about raw honey:

- **Less processing:** Unlike regular honey, raw honey is strained, not heated, or filtered, preserving its natural components.
- **Higher nutrient content:** Raw honey contains more vitamins, minerals, enzymes, and antioxidants compared to processed honey.
- **Potential health benefits:** Due to its nutrient profile, raw honey may have additional health benefits like antibacterial, antifungal, and wound-healing properties.



BEE-BEE TREES

Bruce Deafenbaugh has encouraged Skep writers to give you information about the Bee-Bee trees. He will be giving out seeds to anyone who wants them at the next few meetings.

These young deciduous Bee-Bee trees may be confused with another invasive tree known as the Amur Cork tree. The difference is in the bark and when you touch the Bee-Bee tree it is quite smooth compared to the Amur Cork tree. Bruce has great success growing the Bee-Bee trees and due to their July bloom, it gives the bees pollen and nectar during a drier period. As many of the beekeepers visited Bruce and Andrea's place, the Bee-Bee trees were covered in honeybees. There are male and female trees, but the fruit which forms is dark red purple and fleshy. Although it is known as an invasive plant, our bees sure do appreciate the late July bloom.





STATE GUIDE FOR BEEKEEPER TAX BREAKS

By Ray Civitts

This is a must read for all beekeepers on how to find tax breaks in your state.

<https://mountainsweethoney.com/state-guide-for-beekeeper-tax-breaks/#:~:text=California%20has%20two%20avenues%20to.agricultural%20use%20of%20the%20site>

In Ohio: Beekeepers in Ohio may be eligible for property tax reductions through an "Agriculture Exemption". This exemption is based on the agricultural use of the property, rather than its market value.

Eligibility

- **Number of hives:** The minimum number of hives needed to qualify depends on the size of the property. For example, some counties require at least six hives for the first five acres.
- **Property type:** Properties with homesteads may need more than five acres to qualify.
- **Zoning:** Beekeeping is exempt from county and township zoning, but it is important to check local regulations.

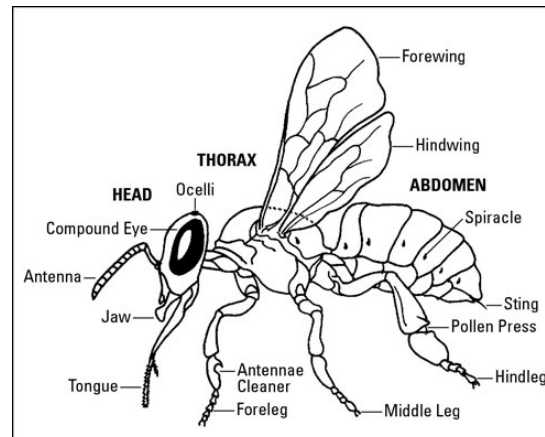


Registration

- Beekeepers in Ohio must register their apiary annually with the Ohio Department of Agriculture.
- The registration fee is \$5 per apiary, and it is due by June 1.
- There is a \$10 late fee for applications filed after June 1.

OH Statute 5703-25 Classification of Real Property. (1) "Agricultural land and improvements" - The land and improvements to land used for agricultural purposes, including, but not limited to, general crop farming, dairying, animal and poultry husbandry, market and vegetable gardening, floriculture, nurseries, fruit and nut orchards, vineyards, and forestry. The deadline to file for an agricultural classification is January 1st unless this has been established.

Do you know your Honey Bee body parts



RECIPE OF THE MONTH

CHEESY BEEHIVE BUNS

YIELD: Makes 6 servings

INGREDIENTS

For Cheesy Beehive Buns:

3/4 cup - whole milk
2 T - wildflower honey
2 tsp. - instant yeast
2 T - vegetable oil
2 cups - all-purpose flour
2 tsp. - baking powder
1/2 tsp. - kosher salt
2 T - softened cream cheese
1/3 cup - finely grated sharp cheddar cheese.
1/4 cup - finely grated mozzarella cheese
1 each - whole egg
1 T - water, whisk with whole egg for egg wash
2 T - melted unsalted butter
1 each - mashed roasted garlic clove
1 1/2 T - wildflower honey
1/2 T - water
1/4 tsp. - everything bagel spice to taste -
cracked black pepper
1 T - everything bagel spice
1 tsp. - chopped chives
1 cup - honey cheese butter, recipe below

For Honey Cheese Butter:

1/4 cup - unsalted butter
2 tsp. - wildflower honey
1/2 cup - finely grated sharp cheddar cheese
1/4 cup - softened cream cheese
1/8 tsp. - Worcestershire sauce
1/4 tsp. - granulated garlic
1/8 tsp. - paprika
to taste - kosher salt
to taste - cracked black pepper
1 tsp. - chopped chives



DIRECTIONS

For Cheesy Beehive Buns:

In a small mixing bowl - combine milk, honey, yeast, and oil. Whisk together and set aside to allow yeast to bloom. Sift flour into a large mixing bowl (or stand mixer fit with dough hook) along with baking powder and salt. Slowly stream in bloomed yeast mixture, mix slowly until incorporated fully, then knead with dough hook for 5-8 minutes, until dough becomes elastic. Adjust if dough becomes too sticky by adding more flour or adding a bit more milk if it becomes too dry. Tightly cover with a towel or plastic wrap and let rise for 1 hour (or until dough has doubled in size).

Meanwhile, mix cream cheese, cheddar, and mozzarella until incorporated. Set aside.

Dust a cutting board or clean workspace with flour and turn dough out onto prepared surface. Portion dough into 23.75 g (0.80 oz) balls. Roll each portion of dough to 1/4-inch thick and fill with a 1/2 teaspoon of the cheese mixture. Stretch the sides of the dough up around the cheese mixture, and seal, pinching to close at the top. Repeat with the remaining dough, holding under a damp towel so the dough does not dry out.

Generously grease a baking dish (or cast-iron). Tightly roll each dough piece to completely seal in filling. Place seam side down in prepared dish, arranging snugly into a "honeycomb" pattern so each dough ball forms a hexagonal shape. Cover and let it rise for another 30-40 minutes until the dough has risen.

Preheat oven to 350 °F. Remove towel and gently press down dough with a spoon or clean index finger to further create a hexagon/honeycomb shape. Liberally brush buns with egg wash, making sure to get into each crevice. Bake buns for 25-30 minutes until golden brown and cooked through (190 °F when temped with a thermometer).

While the buns are baking make the garlic honey glaze by combining the butter and roasted garlic paste into a pot and bring to a simmer over medium-low heat. Cook until golden and nutty in aroma (about 5 minutes). Stir frequently so garlic does not burn. Drizzle in honey, water, and everything bagel spice. Reduce heat to low and stir to incorporate, cooking for another minute or two. Cool to room temperature but keep fluid for brushing on buns.

Remove the buns from the oven and immediately brush with garlic honey glaze and sprinkle generously with everything bagel spice mixture.

Unmold the cheesy beehive buns onto the desired serving dish and sprinkle with chives. Place ramekin of honey cheese butter next to buns. Serve immediately.

For Honey Cheese Butter:

Melt butter in a small pot or saucepan over medium-low heat until golden brown and nutty. Stir in honey and remove from heat. Cool to room temperature. In a medium bowl - mix the remaining ingredients until smooth. Stir in cooled honey brown butter and season to taste with salt and pepper. Portion into a ramekin and garnish with chopped chives.



ORDER YOUR BEES FOR 2025

We are taking orders for bees again this year!

There will be three different pick-up sites. You may also order from these points:

Joe Heider

706 32nd St NW

Massillon, OH

44647

Phone: 234-650-

1115

heidershoney@gmail.com

www.heidershoney.com

Eli Troyer

13922 Arnold Road

Dalton, OH 44618

(No Sunday Sales)

Alvin Hershberger

3435 CR 114

Sugarcreek, OH 44681

(No Sunday Sales)



3# PACKAGE BEES ITALIAN (ITALIANS & BUCKFAST CROSS)

Tentative Pick-Up Dates: Saturday, April 12, 8:00 AM –5:00 PM

Saturday, April 26, 8:00 AM – 5:00 PM

If they get delayed, we **will** call everyone.

\$140.00 each. These packages are from Georgia.

All packages have queens.

Will replace queen from package if she dies in package. Must return dead queen.

NO SHIPPING OF BEE PACKAGES. PICK-UP ONLY.

EXTRA QUEENS (For splits, etc.)

Italian Queens are \$35.00 each.

Marked queens are \$5.00 more.