

The Skep

July 2019

Columbiana & Mahoning Beekeepers' Association Newsletter

President's Corner

We finally had a few dry hot days in a row. My bees now appear to be putting away some honey. Make sure your bees have room to work. I had what could have been bees swarm from more than one hive but landed together in the same clump. I have never had a swarm that large before. It measured 4 ft. long on the branch. So, make sure there is enough room in the hive for honey making and be aware that they might still swarm. Those of you that have your bees in the country, soy beans are starting to bloom and I am hoping to get a lot of honey from them.

Looking forward to seeing you at the meeting

President
George Stacy

July Meeting Information:

Meeting Date: 07/21/2019,
Monthly Membership Meeting and
Luncheon

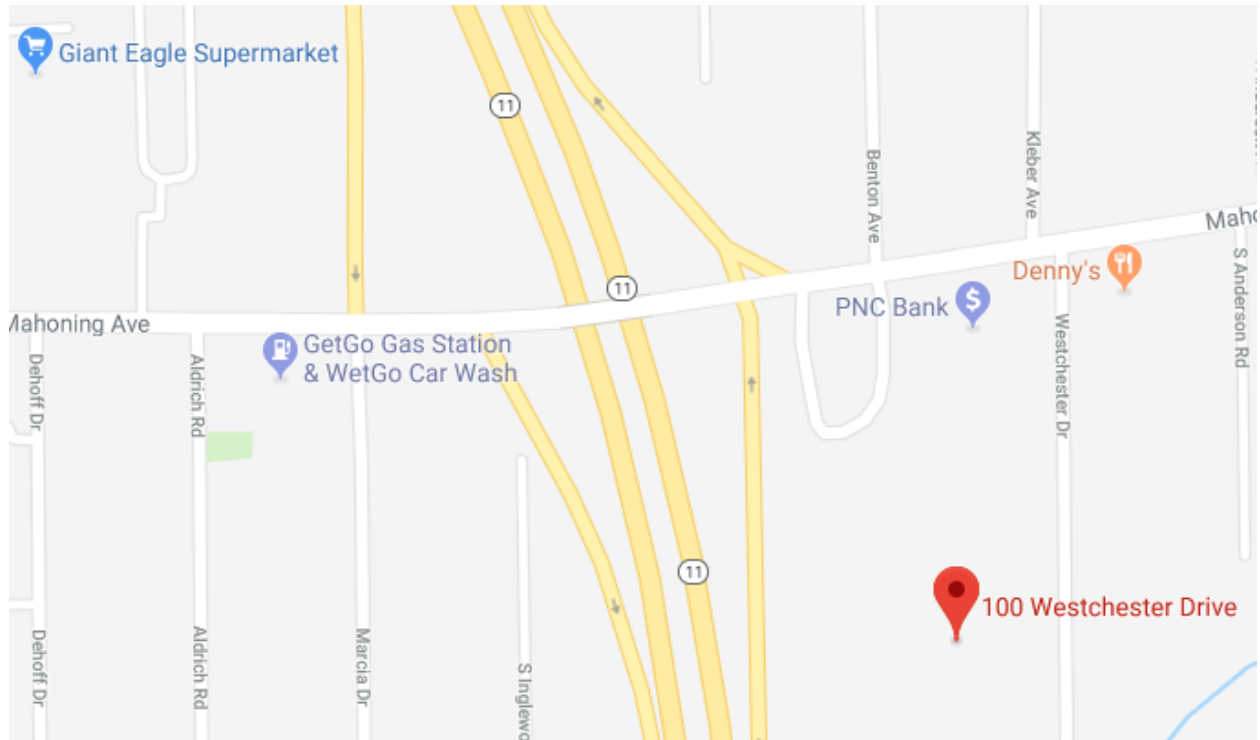
Austintown Senior Center
100 Westchester Drive
Suite 108
Austintown, Ohio 44515

Potluck Lunch at 1 pm and
Membership meeting at 2 pm

As a Reminder: Please bring your own
tableware; Plates, Cups, Silverware etc.

Topic: Frequently Asked Questions

Next Meeting: 08/18/2019



Meeting Highlights:

CiCi showed the club Pollen and Nectar charts that can be obtained from <https://www.eversweetaparies.com>



Jeannie Saum from BEEpothecary was our Guest Speaker and the topic was the Health Benefits and Value-Added Hive Products from Beehive Resources. You can find their presentation materials here <https://beepothecary.wordpress.com/powerpoint-theres-gold-in-them-thar-hives-health-benefits-of-hive-resources-and-value-added-products/>

Their products can be found here <http://beepothecary.us>

There's Gold in them Thar' Hives!

Health Benefits and Value-Added Hive Products
from Beehive Resources

Presented by
Jeannie Saum
from



Lancaster, Ohio

This Month/Next Month in Beekeeping:

July

The bees are acting as they did in June. Continue to inspect your supers. You will be removing them in July.

August

Since the nectar flow will end this month, the bees will become much more flighty, searching for nectar which is now not as plentiful to find. The bees are making a final effort to store up for winter, searching for final nectar sources. Golden rod and Aster plants can provide an average nectar flow in the fall.

If you have multiple hives, you must be careful not to let a strong hive rob a weak hive. If nectar is still coming in, continue to place supers on the hive. Be careful not to open up the hive for extended periods as other hives may try and rob the hive while it is opened. I usually will place a 5 gallon bucket in my bee yards and fill it with 2:1 sugar water, 2 parts sugar and 1 part water. Then, I will fill it with clean sticks so the bees will not drown. After a few hours the bucket will be covered with thousands of bees. Don't put this close to your house. This is a great way to feed your bees and to prevent them from robbing other weaker hives.

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

Bees in the News:

'Intensive' beekeeping not to blame for common bee diseases

Intensive agriculture—where animals or plants are kept crowded together in very high densities—is thought to result in higher rates of disease spreading.

But researchers from the University of Exeter and the University of California, Berkeley found this is not the case for honeybees.

You can find the full article here <https://phys.org/news/2019-07-intensive-beekeeping-blame-common-bee.amp>

Events and Educational Opportunities:

2019 Lithopolis Honeyfest

The 2019 Honeyfest will be the 13th annual "BIGGER AND BETTER THAN EVER"

Friday, September 6, 3 - 7 pm

Saturday, September 7, 10 am - 7 pm

Lithopolis, OH 43136

"Saving the planet, one honey bee at a time"

** FREE ADMISION, PARKING & SHUTTLE **

Call 614-829-7355 for details

<http://centralohiobeekeeper.com/>


- Bee Beards & Beekeepers
- Honey & Honey Tasting
- Mead Competition
- Honeyfest Queen Pageant
- Honey Bake Off
- Ohio Honey Show
- Honey Extracting
- Hive Inspection
- Jr. Beekeeping
- American Honey Princess
- Mead & Wine Tasting
- Foods Made With Honey
- Busy Beehive Kids Crafts
- Photo Contest
- Great Art & Live Music
- Bloom Carroll Kiwanis
- Honey Beer Garden



Lorain County Beekeepers – 100 Years Celebration

October 5 @ 5:00 PM - 9:00 PM

<http://lcba.rsvpify.com>



Inspiring Beekeepers for
100 YEARS
1919-2019
LCBA

Lorain County Beekeepers Association
Join Us Celebrating 100 Years

Please accept our heartfelt invitation to be our dinner guest at a once in a lifetime evening of fun, friends and laughter. Beekeepers from all over coming together to celebrate and share the passion of beekeeping. Lots of changes have taken place in the last 100 years, we all have much to be proud of. We remember those who have diligently cared about our history, to be record keepers of the years past, the keeper of the keys if you will.

An event not to be missed!

Saturday, October 5, 2019
5:00 pm - 9:00 pm
Appetizers, Dinner and Desserts
6:00 pm

Lorain County Fairgrounds
23000 Fairgrounds Road, Building #19
Wellington, OH 44090

Seating is limited, RSVP online by August 31
<http://lcba.rsvpify.com>

Members Corner:

I had a number of interesting events in the bee yard this month. July 2nd I was looking over 2 of our nucs. In front of the one nuc there was a queen on the ground. It looked like she was making her way back to the hive. I picked her up and placed her at the entrance of the hive. She went right in.



On July 4th I took a little break from working on our house and checked on the hives in the bee yard. There was a lot of activity in front of the hive I had put the queen in a few days prior. An hour later I came out and found a swarm in the pine tree. I went and got hive equipment to capture the swarm in and set the hive on the stand next to the hive they swarmed from. I looked over at that hive and there was a queen on the side of the hive. I reached out to capture her and she ran into the hive. I then put a hive under the branch and gave it shake. Most of the bees landed in the box and a few took off flying. I put them on the stand and looked for the queen in the box. No queen could be found. I looked all over the tree and still did not find the queen. After about half an hour all the bees I just captured left the box and went back to the original hive.

The following week I inspected our hives and found this same hive and the one beside it queenless. It looks like one of them is in our swarm box hanging in a tree not far from the yard.

2019 Officers

President	George Stacy	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

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Click on the company name to visit their web site.

Monthly Honey Recipe:

Honey-Zucchini Bread

<https://www.bhg.com/recipe/honey-zucchini-bread/>

Prep: 25 mins

Bake: 1 hr at 325°

Cool: 10 mins

Servings: 28

Yield: 2 loaves (28 slices)

Ingredients

3 cups all-purpose flour
1 tablespoon baking powder
1 ½ teaspoons ground cinnamon
1 teaspoon salt
2 eggs, lightly beaten
2 ½ cups coarsely shredded, unpeeled zucchini
1 ½ cups sugar
1 cup vegetable oil
½ cup honey
2 teaspoons vanilla
1 cup chopped walnuts or pecans (optional)
⅔ cup raisins (optional)
½ cup granola
Honey (optional)

Nutrition Facts

Per Serving:

190 calories, (1 g saturated fat, 5 g polyunsaturated fat, 2 g monounsaturated fat), 13 mg cholesterol, 132 mg sodium, 26 g carbohydrates, 1 g fiber, 15 g sugar, 2 g protein.

Directions

Step 1

Preheat oven to 325°F. Grease the bottom and 1/2 inch up the sides of two 8x4x2-inch loaf pans; set aside. In a large bowl stir together flour, baking powder, cinnamon, and salt. Make a well in the center of flour mixture; set aside.

Step 2

In a medium bowl combine eggs, shredded zucchini, sugar, oil, 1/2 cup honey, and vanilla. Add zucchini mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). If desired, stir in nuts and raisins. Spoon batter into the prepared loaf pans, spreading evenly. Sprinkle with granola.

Step 3

Bake for 60 to 70 minutes or until a wooden toothpick inserted near the centers comes out clean. If necessary to prevent overbrowning, cover loosely with foil for the last 15 minutes of baking.

Step 4

Cool in pans on wire racks for 10 minutes. Remove from pans. Cool completely on wire racks. Wrap and store overnight before slicing. If desired, serve with additional honey.