

# The Skep

## CMCBA New Mailing Address

Our Association now has a new business mailing address. Bruce Zimmer made the trip to Columbiana to set up a post office box to be used for all association business. At a recent board meeting we determined that the box needed to be in a central location so it is easily accessible to members from both counties. The president and treasurer will each keep a key to the box and be responsible to check it. Using a post office box will allow the address to stay the same regardless of who the officers are. Thank you Bruce!

Columbiana & Mahoning  
County Beekeepers' Association  
P.O. Box 420  
Columbiana, OH 44408

### 2016 Banquet & Elections Speaker: [Denzil St. Clair](#)

Our annual Fall Banquet and Elections will be held on Sunday, October 16 at [A La Cart Catering](#) in Canfield. Details will be available at the September meeting and in the October edition of *The Skep*.

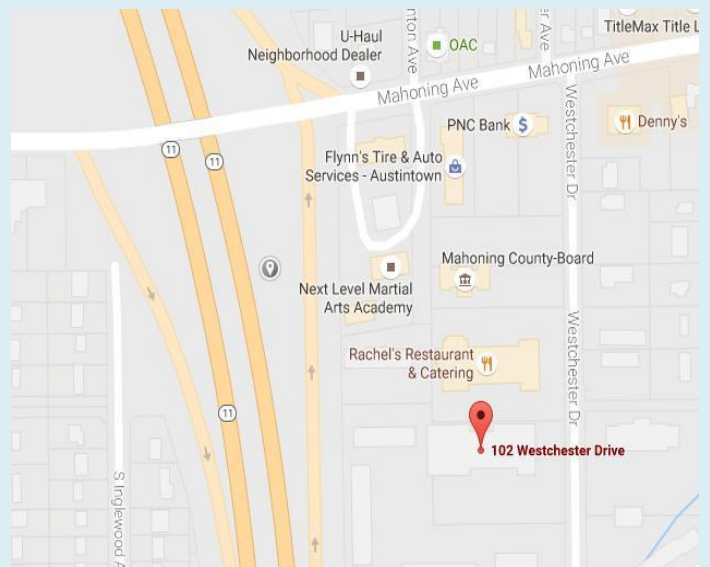
### September Meeting Details Speaker: Erica Shafer

Sunday, September 18  
Potluck Lunch 1:00 p.m.  
Meeting 2:00 p.m.  
[Austintown Senior Center](#)  
102 Westchester Drive  
Austintown, Oh 44515

Please bring your own plates, cups and silverware for the potluck lunch.

From Rt 11 North take the Mahoning Ave Exit 39 toward Austintown. Turn left onto Mahoning Ave. Turn right onto Westchester Drive. The Center is on the right just after Rachel's Restaurant.

From Rt 11 South take the Mahoning Ave Exit 39 toward Austintown. Turn right onto Mahoning Ave. Turn right onto Westchester Drive. The Center is on the right just after Rachel's Restaurant.



## CMCBA Library

Please contact Grimilda Ocasio to check out a book or other resource from the Association Library. Now is a great time for reading about beekeeping and making various products from the hive!

grimildaocasio@gmail.com  
330-536-8714

***Thank you Grimilda!***

## Bee-worthy Blooms

*A sampling of September blooming trees and plants that honey bees use as nectar (N) and/or pollen (P) sources.*



Goldenrod (*Solidago rugosa*):  
N & P Major source of nectar and pollen. Honey has a strong odor as it is being dehydrated by the bees. Pollen pellets are dark yellow.



Japanese Knotweed (*Polygonum cuspidatum*) N & P Also known as Japanese Bamboo and other names. Pollen pellets are creamy white.



Aster (*Aster* spp.) N & P Not all asters are good nectar sources. Pollen pellets are generally yellow.

Resources:

Lindtner, Peter. (2014). *Garden Plants for Honey Bees*. Kalamazoo, MI: [Wicwas Press](#).

Tew, James E. *Some Ohio Nectar and Pollen Producing Plants*, Fact Sheet HYG-2168-98. Wooster, OH: Ohio State University Extension.

## Association Elections Update

Currently we have one person willing to run for the Board Member's position and one person willing to run for the Treasurer's position.

I recently received an email from Tom Pittman saying that he is not seeking re-election for the job of Vice President. We need a nomination for his position as well as that of the Secretary. Please don't make me continue to beg.

To learn more about the responsibilities and duties of these positions please refer to the [Constitution & Bylaws of the Association](#). If you would like to run for one of these positions or would like to nominate another member please contact Grimilda at [grimildaocasio@gmail.com](mailto:grimildaocasio@gmail.com) or 330-536-8714. You can also send an e-mail to me. Thank you!

## OSBA Fall Conference

The [OSBA Fall Conference](#) will be held on November 5 in Plain City, Ohio. This year's speakers include Dr. Jamie Ellis, Stephen Repasky, Alex Zomcheck, Reed Johnson and others. [Registration](#) is open.

\$25 - OSBA Member Pre-Registered

\$35 - OSBA Member at the door.  
(Cash, Check or Credit Card accepted at the door)

\$35 - Non Member

\$10.00 - OSBA Guest (Spouse of children under 18 with paid OSBA Member)



Preparing for the Canfield Fair takes many hours and lots of members! Here are a few photos of the preparations. Thank you to all of you that spent so much time bottling honey, labeling products, counting candy, making pamphlets and fliers, setting up, tearing down and working at the booth. ***A very special thank you to those that entered items in the honey show.*** It takes a great deal of time and patience to prepare for hive product competitions. Collectively your products created a beautiful display!



# Congratulations to the 2016 Canfield Fair Honey and Beeswax Show Winners!

## Entry 1 White Liquid Honey

1. Josh Sanders
2. Steve Miletta

## Entry 2 Light Amber Liquid Honey

1. Tom Zets
2. Steve Miletta
3. Phil Coy
4. Bruce Deafenbaugh

## Entry 3 Amber Liquid Honey

1. Steve Miletta
2. Chris Blair
3. Phil Coy
4. Erica Shafer

## Entry 4 Dark Amber Liquid Honey

1. Paula Hendricks-Richards
2. Chris Blair
3. Josh Sanders
4. Bruce Deafenbaugh

## Entry 5 Cut Comb Honey

1. Bruce Deafenbaugh
2. Steve Miletta
3. Bill DeHoff

## Entry 6 Round Comb Honey

1. Bruce Deafenbaugh
2. Steve Miletta

## Entry 7 Square Comb Honey

No entries

## Entry 8 Extracting Frame/ Med

1. Phil Coy
2. Bruce Deafenbaugh
3. Vince Sabol & Dorthy
4. Erica Shafer

## Entry 9 Extracting Frame/ Deep

1. Tom Zets
2. Steve Miletta
3. Vince Sabol
4. Bruce Deafenbaugh

## Entry 10 Chunk Honey

1. Bruce Deafenbaugh
2. Steve Miletta
3. Bill DeHoff

## Entry 11 Crystallized Honey

1. Steve Miletta
2. Bruce Deafenbaugh

## Entry 12 Bees Wax (Block)

1. Steve Miletta
2. Bruce Deafenbaugh
3. Leo Carbon

## Entry 13 Fancy Molded Bees Wax

1. Steve Miletta
2. Erica Shafer
3. Susan Nutter

## Entry 14 Candles, Dipped 1 Pair

1. Steve Miletta
2. Bruce Deafenbauer

## Entry 15 Candles, Molded 1 Pair

1. Steve Miletta
2. Bruce Deafenbaugh

## Entry 16 Candle, Fancy Molded 8 oz. or less

1. Steve Miletta
2. Vince Sabel
3. Bruce Deafenbaugh

## Entry 17 Candle Fancy Molded more than 8 oz

1. Bruce Deafenbaugh
2. Steve Miletta

## Entry 18 Honey Gift Basket

1. Bruce Deafenbaugh
2. Steve Miletta

## Grand Champion

Steve Miletta

## Reserve Grand Champion

Bruce Deafenbaugh

## Best of Show, Liquid Honey

Tom Zetz

## Best of Show, Processed Hive Products

Steve Miletta

## Best of Show, Honey and Comb

Bruce Deafenbaugh

## September is National Honey Month!



September is National Honey Month so it's a great time to celebrate the recent harvest of golden sweetness! This simple product contains no added preservatives, fillers, colors or flavorings to be awesome.

There are about 300 unique varieties in the United States alone. Each of these come from different floral sources with a variety of characteristics. Although they originate from different flowers, each variety of honey goes through the same process from nectar to honey. A look back at the February *Skep* will provide additional information and recourses on this topic.

Honey can be found in a variety of forms as well. Liquid honey is the most commonly found form. Liquid honey has been extracted from the honeycomb by centrifugal force, gravity or straining. It is considered convenient to use because it mixes into foods and beverages easily. Comb honey is honey that is still in the honeycomb. Generally sold in a tray of some fashion, customers purchase pieces of comb to consume the wax and honey together. Chunk honey is a piece of comb surrounded by liquid honey in a jar. Usually found in glass jars, chunk honey makes a beautiful gift. Creamed honey, or whipped honey, is honey that has been crystallized in controlled conditions. By keeping the temperature steady and starting with fine crystals, the beekeeper can create a honey that is smooth and creamy in texture. Creamed honey is a favorite for spreading on toast and biscuits because you can put it on thicker than liquid honey and it stays put.

Regardless of your favorite variety and form of honey take advantage of the fun information, recipes and giveaways on the National Honey Board's website to celebrate honey. You're sure to find something you like or that will be helpful when talking with your customers.





## Honey Chia Seed Pudding

### Ingredients:

- 2 tablespoons Honey
- 2 cups Coconut Milk (or other milk)
- 6 tablespoons Chia Seeds
- 1/2 teaspoon Vanilla Extract
- Fresh Berries

### Directions:

In the bowl combine the coconut milk, chia seeds, vanilla and honey. Mix well until the honey is dissolved.

Cover and refrigerate overnight.

Stir well and divide the pudding into individual portions. Serve with berries and add granola if desired.

Recipe & Photo from [The National Honey Board](http://www.nationalhoneyboard.com)

### 2016 Officers

President	Bruce Zimmer	330-547-2273
V.President	Tom Pittman	330-503-3131
Secretary	Heidi Schmidbauer	330-386-7763
Treasurer	Sandra Hays	330-921-5805
Board:	George Stacy (2016)	330-360-8717
	Joe Schmidbauer (2017)	330-386-7763
	Chuck Hatch (2018)	330-807-0848

*Special thanks to our generous suppliers who have provided us with catalogs, donations and door prizes. It means a lot to these folks to hear back from you, so be sure to mention our association when doing business with them:*

### 2016 Supporters

A.I. Root- Bee Culture	Heartwood Lumber
Applewood Seed Company	Honey Bee Ware
Betterbee	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
Draper's Super Bee Apiaries	Western Bee Supplies
Ernst Seeds	

Click on the company name to visit their web site.



Check out our website for additional resources and information.



[www.columbianamahoningbeekeepers.org](http://www.columbianamahoningbeekeepers.org)

*Article or recipe suggestions and submissions are accepted and appreciated. Please provide them by the second of each month.*

**Heidi Schmidbauer**  
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**East Liverpool, Ohio 43920**  
**(330)386-7763**  
**jhs494@comcast.net**