



The Skep



Banquet Reservations

Cost: \$21 per person (\$10.50 if you worked one shift at the fair and complimentary if you worked two or more shifts) Guests Welcome!

Contact Don Kovach
(330 272-3711) kovach87@aol.com
Please include the names of everyone in your party and the choice of stuffed chicken or Swiss steak dinner.

Deadline for reservations is
Monday, Oct. 10

New Editor for 2017

Congratulations Mike McNally! Mike will be taking over the duties of editor of the newsletter. Look for Mike's version of *The Skep* starting with the January edition. If you have any email changes or requests, or if you would like to submit something please contact Mike.

MPM68@zoominternet.net



Association Annual Meeting Banquet & Elections

Sunday, October 16, 1:00 p.m.
Speaker Denzil St. Clair

A La Cart Catering
429 Lisbon St.
Canfield, Oh 44406



According to Mapquest: From Route 11 take 224 W for about 1.11 miles. Then turn left onto South Broad St. and take the 1st right onto US-62 West Lisbon Street. After .7 miles 429 Lisbon Street is on the left. If you reach State Route 446 you have gone too far.

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!

Bulk Sugar Group Purchase

Mike McNally is organizing a bulk sugar group purchase in preparation for fall and winter feeding.

If you are interested in joining or would like more details please email Mike

at

MPM68@zoominternet.net

If you are unable to email you can call (330)503-4382.



Association Elections Update

Elections are just around the corner. Grimilda has done a great job rounding up some beekeepers interested in being an officer or on the Board. If you would like to nominate someone or volunteer for a position please say so.

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 or 330-536-8714. 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)



Fall Feeding

If your bees are in need of additional food stores and you are feeding, it's time to switch to fall syrup. The ratio is 2:1 for this time of year. For every cup of hot water, add 2 cups of white granulated sugar and stir until dissolved. Liquid sugar syrup should only be used during warmer fall weather. Once the temperature is below 50°F remove the feeder and use dry sugar or candy boards.

Winter Feeding Candy Recipe

The following recipe was developed by Danny Slabaugh. It can be made in candy boards or candy brick molds (lined with wax paper). If you want more convenience you can contact [Mel Disselkoen](#) to order the sugar bricks already made.

Ingredients

1 quart water
¼ cup white vinegar
15 pounds of sugar

Directions

Bring the water to a full boil then add the vinegar.

Slowly add the sugar, stirring constantly.

After 20-25 minutes the mixture will boil down to a soft, fudge-like candy.

Continue to stir until the candy reaches 242°F (this is between fondant stage and hard candy). The mixture will need to be shoveled and pressed into the candy board or lined molds and let alone to cool.

Recipe from [International Mating Nuc, Inc](#)

** Making candy boards is just like making candy for your family. The results can and will vary depending on a lot of factors. You can add more or less water but the less water used, the sooner the candy will reach the desired consistency and temperature. **





Check It Out!

Kim Flottum and Dr. Tew will be doing a webinar on Tuesday, Oct. 11 at noon! Don't miss a great opportunity to hear what is sure to be an informative and entertaining discussion about keeping your bees alive this winter.

From [Bee Culture Magazine's Website](#):

Kim Flottum, Editor-in-Chief, Bee Culture Magazine and Dr. James "Jim" Tew, Emeritus Professor, Entomology, OSU will be bringing you the very 1st "Live" show for their newly minted Kim and Jim Show.

In their very 1st "Live" show, they will be discussing 5 Must-Do Tasks To Save Your Bees This Winter.

Click here to [REGISTER](#)

Program Renewed for 2017!

Support OSBA 4-H Partnership Program by Shopping at Amazon.com

We have all witnessed the benefits of the OSBA 4-H partnership through Erica Shafer's participation this year. Now we can help fund the program when we shop at Amazon. Any funds generated through the following link will be used to support programs for 4-H beekeepers and provide education for young beekeepers. It's an easy way to support the next generation of beekeepers!

<http://www.ohiostatebeekeepers.org/amazon>



These 2 inch circular stickers are available on the OSBA website.

Good for indoor and outdoor events, 1,000 stickers are \$25.50 (not including shipping).

<http://www.ohiostatebeekeepers.org/stickers/>



Whipped Honey Pumpkin Butter

Ingredients:

- 2 sticks of unsalted butter (room temperature)
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 cup plus 2 tablespoons pure pumpkin puree
- 1/4 cup honey
- 1 teaspoon vanilla

Directions:

1. With an electric mixer beat the butter until light and fluffy.
2. Add the spices and 1 tablespoon of pumpkin puree. Beat well making sure it is all combined.
3. Continue beating and add the remaining pumpkin.
4. Slowly add the honey and vanilla and beat until thick and fluffy (about 2 minutes). Store in the refrigerator but bring to room temperature before serving.

Recipe & Photo from [Handle the Heat](#)

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
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Bee Smart Designs	Mann Lake
Beeline Apiaries	Olivarez Honey Bees
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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

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

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