



The Skep

June 2017

Columbiana & Mahoning Beekeepers' Association Newsletter

President's Corner

Hello Beekeepers!

Now is a great time to think about your honey packaging and sales. Harvesting time will be here before you know it.

This month we will continue taking orders for polo shirts and t-shirts. Please see Andrea to place your order. The deadline for orders and payment is July 16.

Slots are going fast for the queen rearing seminar. Sign up before they are all gone.

I hope to see you at the next meeting on June 18.

Bruce Zimmer

Meeting Information:

Next Meeting: 06/18/2017,

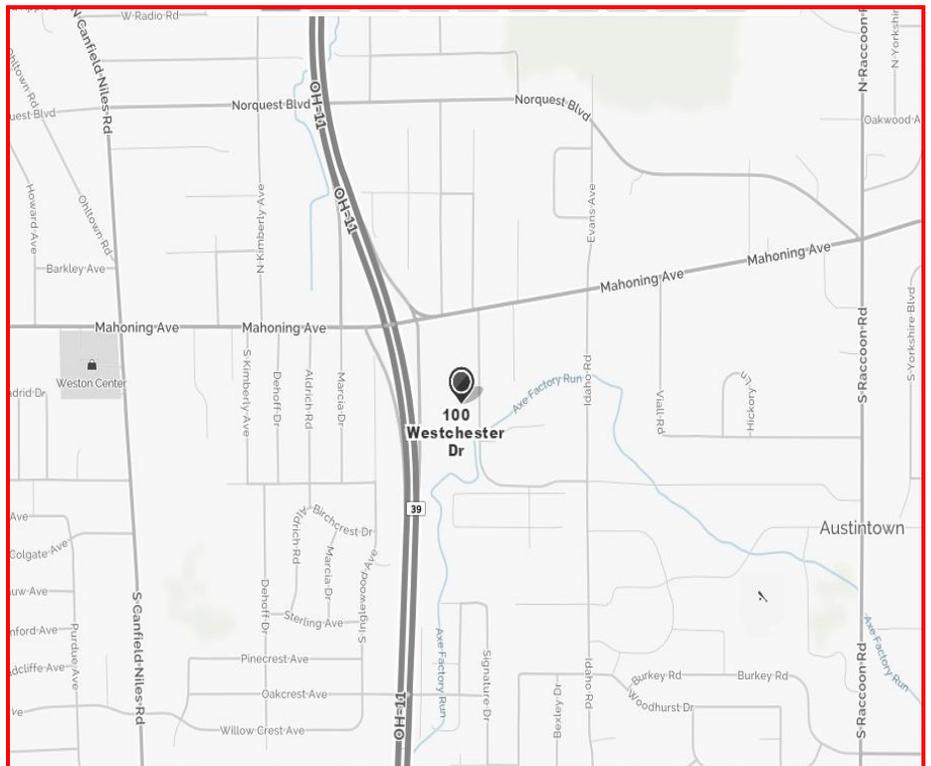
Austintown Senior Center

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 May Meeting:

--Andrea is heading up the club shirt effort again this year. The color is Irish Green and available in both tee shirt and polo styles. Ordering will be thru the July meeting.

--Bob the Bee Man Chmelik updated us on the swarm calls he has been receiving. He again urged members to have equipment at the ready for when he calls for swarms.

--Don Kovach updated the members on the field days he has been conducting. They have been a real asset to the new beekeepers who have attended.

--YNDC is once again having a farmers market in the city of Youngstown this year. Located at the corner of Glenwood and Sherwood on the city's southside/Fosterville area , every Tuesday 6/6 thru 10/3 from 4:30 to 7 pm.

--OSBA member Joe Kovaleski gave members a sneak preview of the queen rearing class he is presenting on July 1, 2017. He stated students will receive over \$100 in supplies and books for the class fee of \$75. Contact Don Kovach to enroll.



Varroa tip:

Perform sugar shakes or alcohol washes to establish a baseline for you mite loads within your hive. Then treat your bees, based on your mite counts.

A great video is available here:

<https://youtu.be/97OekT-6ziE>

2017 Officers

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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:

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Queen Right Colonies

Rossman Apiaries

Valley Bee Supply

Western Bee Supplies

HillTop Honey Farm--Steve Davis

Click on the company name to visit their web site.

Monthly Honey Recipe:

Honeyed Frozen Yogurt Pie



Make the Crust: Preheat oven to 350 degrees F. In medium bowl, stir together graham cracker crumbs, butter and honey until well combined. Firmly press the mixture into the bottom of a 9-inch pie pan. Transfer to oven and bake 14 to 16 minutes or until dark golden brown. Transfer to cooling rack to cool completely before filling. **Make the Filling:** Place cream in mixing bowl and mix on ...
[read full recipe below]

YIELD: MAKES 8 SERVINGS

PREP TIME: 25 MINUTES

COOK TIME: 14 MINUTES

Ingredients **For the Crust:**

- 1 1/2 cups - graham cracker crumbs**
 - 6 tablespoons - unsalted butter, melted**
 - 1/4 cup - honey**
- For the Filling:**
- 1/2 cup - heavy cream**
 - 1/2 cup - full fat Greek yogurt**
 - 2 tablespoons - honey**
 - 1/2 teaspoon - vanilla bean paste or vanilla extract**
- For Garnish:**
- Fresh fruit (optional)**
 - Honey for drizzling**

Directions

Make the Crust: Preheat oven to 350 degrees F. In medium bowl, stir together graham cracker crumbs, butter and honey until well combined. Firmly press the mixture into the bottom of a 9-inch pie pan. Transfer to oven and bake 14 to 16 minutes or until dark golden brown. Transfer to cooling rack to cool completely before filling.

Make the Filling: Place cream in mixing bowl and mix on medium-high speed until soft peaks form. Add yogurt, honey and vanilla bean paste and beat until well combined. Evenly spread mixture in prepared pie crust. Cover and transfer to freezer for at least 4 hours or up to 3 days.

To serve, let pie stand at room temperature for 20 minutes to soften slightly. While pie is softening, garnish with fruit, if desired. Cut pie and serve drizzled with honey.

Bee Keepers Quiz:

This will be an ongoing section in our newsletter. It consists of 50 questions to test your knowledge of beekeeping--Ed.

Question 32 of 50

if you find dead bees with their heads inserted into cells during your spring inspection, the most probable cause of their death is:

- nosema disease
- pesticide poisoning
- dysentery
- starvation

Question 33 of 50

A queen becomes a drone layer when...:

- she is no longer fed by the bees
- the queen loses either of her two front feet, which determines when she lays a fertilized or unfertilized egg
- she takes a second mating flight
- her sperm is exhausted

Question 34 of 50

Which of the following will not control wax moths?

- Maintain strong colonies of bees
- Store in dark warm area without light
- Paradichlorobenzene
- Hold combs in a cold room

Question 35 of 50

When bees wax is melted it will?

- rise to the top of a container containing water and honey
- sink to the bottom of the container with water and honey
- float above the water but not the honey
- None of these

Honey bees are more likely to starve....?

- in the fall
- during mid winter
- during late winter/early spring
- late summer

Question 37 of 50

A queen usually mates with ___ drones.

- only one
- two to ten
- up to 20
- up to 60

Question 38 of 50

A beekeeper can reduce the chance of American foulbrood in his/her equipment by?

- interchanging frames between hives
- by always buying bees on drawn comb rather than package bees
- wash hive tool in a disinfectant
- gather only swarms

Question 39 of 50

If under the emergency impulses, the bees construct a queen cell around a 48 hour old larva withing a worker cell, the queen will emerge from her cell in ___ days.

- 10
- 11
- 13
- 16

Question 40 of 50

Honey bees generate heat during the winter. They use this heat to:

- heat the interior of the hive
- to heat the upper part of the hive because heat rises
- to keep the cluster warm, the cluster is round and insulated somewhat to retain the heat
- to heat only the area where there is honey so it can be liquified for winter use

Question 41 of 50

If a hive has either a drone laying queen or laying workers, which of the following will increase in population

- wax moths
- queens
- workers
- drones

Answers:32D 33D 34B 35A 36C 37C 38C 39B 40C 41D

