



The Honey Bee Times

July 2025



Our June meeting featured Peggy Garnes speaking about entering honey and other hive products into local fairs. Peggy is currently president of the Medina County Beekeepers Association and is a past president of the Ohio State Beekeepers Association (OSBA), and is an OSBA Certified Honey Judge.

While the rules may vary slightly from fair to fair, they are all basically the same, focusing on the quality of products as well as presentation. Navigating these rules may seem complicated, but they're really not, and entering the fairs can be a fun and rewarding experience- who doesn't want to boast that their honey was the best?

See the article about the Cuyahoga County Fair and the rules for entering further on in this month's issue.

The July 9th meeting will be our annual summer picnic. The club will provide hamburgers and hot dogs and members are encouraged to bring side dishes or desserts to share.

2025 Cuyahoga County Fair

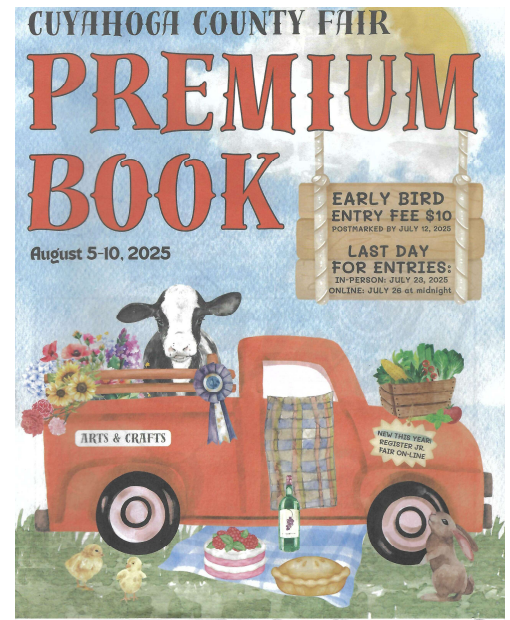
The Cuyahoga County Fair will be here from August 5th to the 10th.

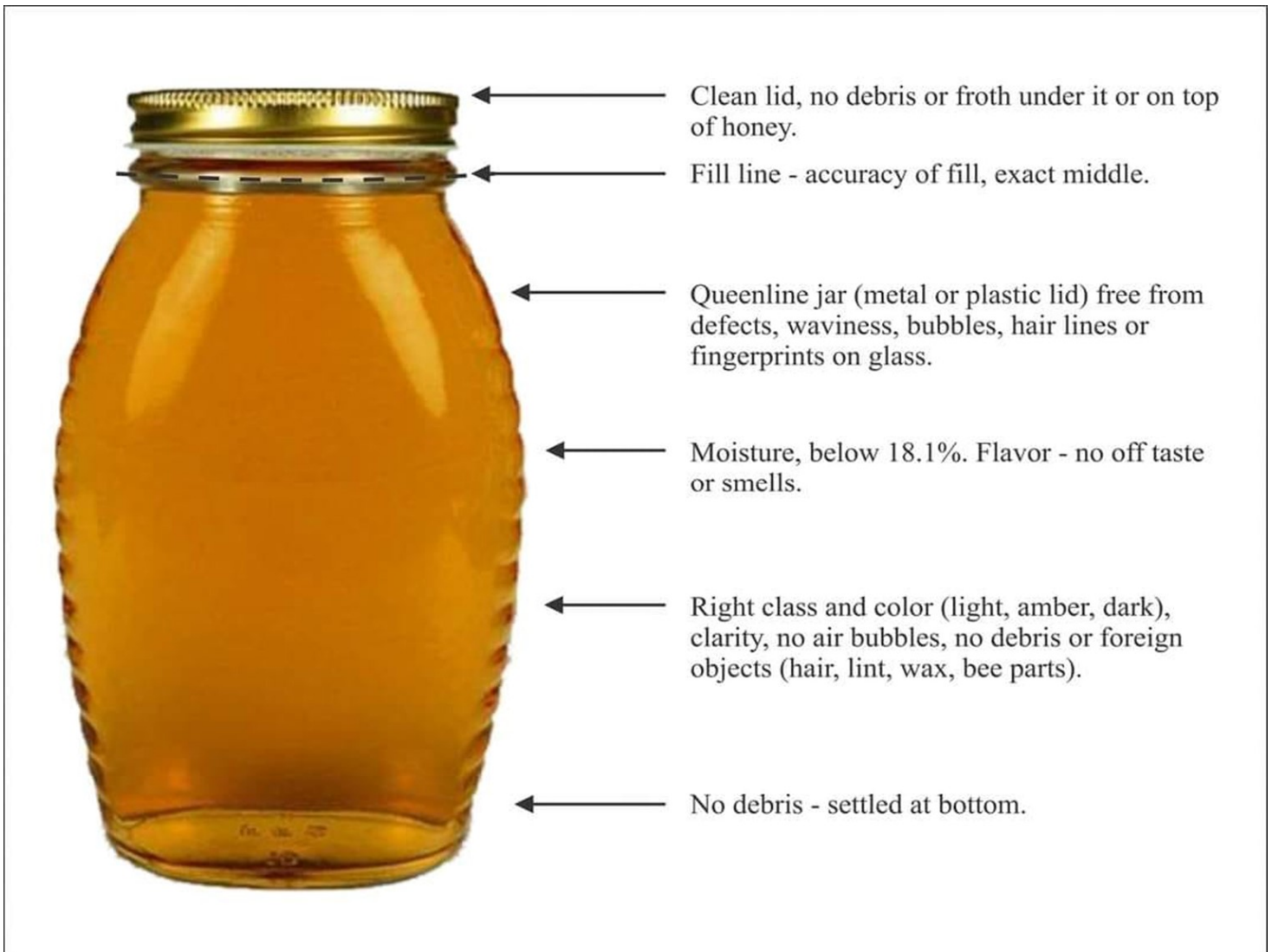
Entry fees are \$10 for early entries online or postmarked by July 12th and \$15 after that. The last days for entries are July 23rd for in-person and July 26th for online entries.

We'd like to see more participation from our membership in the various categories. There is no better way to see how your hive products stack up against the other entries.

The 2025 premium book, the publication that describes the various categories is available at <https://cuyfair.com/pdf/2025/CCF%202025-Premium%20book.pdf>.

The relevant information for beekeepers starts on page 24 (26 in the document.)





GCBA Merchandise is available-

Check out the GCBA Store at the link below for cool threads that will have you looking great and supporting the GCBA. You can find it on our website under the “More” tab or just click on the link in this article. Several styles are available to compliment your individual look from tees to hoodies.

<https://rycosportslw.com/businesses/greater-cleveland-bee-keepers-association/>



This Month in the Bee Yard

We’re getting past the main nectar flow, but there are still plenty of plants blooming, so it’s necessary to keep an eye on your hives, checking every seven to ten days for queen cups or cells is still an essential management practice this time of year. Adding supers and monitoring the brood chambers for congestion is important. The old adage, “a swarm in July isn’t worth a fly” doesn’t mean that there won’t be any late season swarms, so keep an eye out for them.

The last week or so of June was a hot one and there will be more. Keep your bees cool by adding insulation to the exposed sides and tops as well as propping the cover up a bit for better air circulation.

It never hurts to make some small splits into nucs to have extras for increasing the number of hives that you have, or for that inevitable emergency when a hive becomes queenless.

Your mite treatment regime should be continued.

Apiary Registration

All apiaries in the state of Ohio must be registered with ODA as required by [ORC 909.02](#). Registrations expire on May 31 annually. Please return your application for renewal and payment prior to June 1. Please note that any newly established apiaries are required to be registered within 10 days of receipt of the honey bees. The annual registration form can be downloaded here- https://agri.ohio.gov/wps/portal/gov/oda/divisions/plant-health/forms/plnt_4201-002

If your apiary was registered last year, you probably already received a renewal letter from the ODA. New beekeepers can download the form from the link above.

July '25 Honey Recipe

Tuna Poke with Honey

(pronounced poh-keh)

Recipe by: Chef Charles Heaton

Serves 4 to 6 servings

Ingredients :

2 teaspoons (1g) dried wakame seaweed, julienne cut and soaked

1 teaspoon (about 0.5g) dried hijiki seaweed, julienne cut and soaked

12 ounces (340g) fresh, raw, clean sashimi-grade tuna, cut into 1/2-inch cubes

3 ounces (85g) sweet onion (Vidalia), cut into 1/4-inch dice

1 scallion, mild spring onion, thinly sliced

1 teaspoon (about 3g) white and/or black sesame seeds.

4 teaspoons (20ml) soy sauce

2 teaspoons (10ml) toasted sesame oil

1 teaspoon (5ml) honey

Crushed red pepper, to taste

Kosher salt

Steamed rice

Note- Hijiki and Wakame are dried seaweeds that can easily be found in any Japanese market

Directions-

Cover the seaweed with boiling water and let rest until rehydrated and tender, about 3-4 minutes. Drain and press with paper towels. Roughly julienne cut and add wakame and hijiki to a large bowl and toss together just before serving. Add tuna, onion, scallion, sesame seeds, soy sauce, sesame oil, honey, and optional crushed red pepper to bowl. Season with a small pinch of kosher salt and gently fold to combine. Taste and adjust with more soy sauce, sesame oil, honey, or crushed red pepper as desired. Let sit 5 minutes, then serve on its own or with steamed rice.



Honey supers– on or off?

Oxalic acid (OA) treatments, specifically vaporization and dribble methods, have been approved for use in the presence of honey supers, by the USDA, since February 23, 2021. This meant beekeepers can now manage varroa mites while continuing honey production. Even after 4 years, there is still some confusion about this subject. However, it's crucial to follow the specific instructions on the approved product label.

On that date, the only EPA approved OA was sold under the name 'Api-Bioxal,' although beekeepers have been using generic OA for years due to the cost of the name brand product which is essentially the same thing. Since then, there have been several products approved by the EPA that have come to the market.

The reasoning behind name-brand products being approved and generic OA not being approved for use with honeybees has been the cost of going through the EPA's approval process. Many of the major beekeeping suppliers sell the generic alongside the "approved" products with some selling wood bleach (which is essentially also OA, but not usually laboratory grade) also.

As with any pesticide, "the label is the law" and non-conforming use, even though common amongst beekeepers, is illegal.

Label Compliance:

Until label wordage changes, beekeepers must still adhere to the specific instructions and limitations outlined on the label of the approved OA product.

Timing and Brood:

OA treatments are most effective when there's little or no brood present in the hive. However, the new approval allows for its use even when honey supers are on, which can be beneficial for mite management during the summer months when brood is more prevalent.

Safety and Residues:

The USDA has determined that the amount of OA residue in honey and comb is within acceptable tolerance levels.

Application Methods:

Approved methods include solution application, spraying packaged bees, and vaporization. There are also newer products that have come onto the marketplace that have been approved for use such as VarroXSan strips.

Now, with all that said, OA is not a cure-all. Rather it's another tool in the beekeepers' tool kit that needs to be used properly. It works best when there is little or no capped brood in the hive because it works by contact with the varroa mite and cannot penetrate the brood capping.

When applied as a vapor, solution, or through spraying, OA acts on the external body of the mites, particularly their respiratory systems. OA creates an inhospitable environment by causing physical damage to the mites' exoskeletons and interfering with their ability to respire properly. As Varroa mites are ectoparasites, such exposure leads to their immobilization, dehydration, and eventual death.

To be effective during periods when there is lots of capped brood, it needs to be applied for several weeks in 4-to-5-day intervals to cover the brood cycle. There are now extended-release strips that can be placed in the hive that will keep the mites at a safe level once the mites have been reduced using products like formic acid pads.

*****As always, the use of proper personal protective equipment when using these products is essential.*****

Beekeepers Bookshelf

"First Lessons in Beekeeping," first written by Charles Dadant in 1917 and later revised by others, has stood the test of time as a celebrated guide for both novice and experienced beekeepers. With its approachable writing style and wealth of practical advice, the book serves as an essential resource for beekeepers in the art and science of beekeeping. It is not merely a manual—it is a window into the lifecycle, habits, and irreplaceable role of bees within our ecosystems.

Charles Dadant brought decades of experience to this work. Much like A.I. Root in his "ABC and ZYX of Bee Culture," he was not only a beekeeper but also an innovator, introducing new methods and equipment that have greatly influenced modern beekeeping practices. His passion for bees and commitment to sharing knowledge are evident on every page of the book, making readers feel as though they are learning from a master.

The book is organized in a manner that allows clear and progressive learning. Each chapter builds upon the preceding one, beginning with the basics and gradually moving toward more advanced topics. Here's an overview of its content:

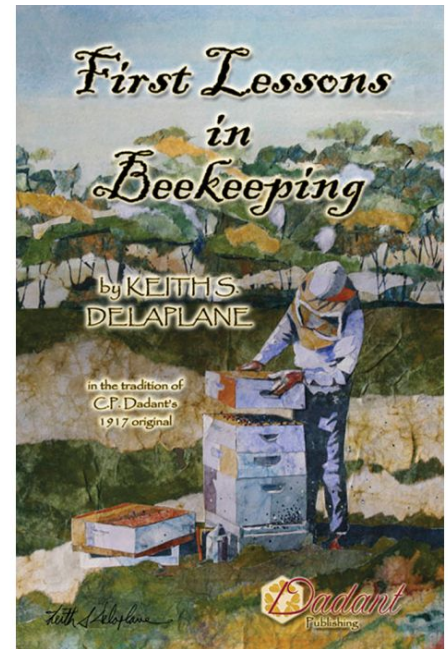
The opening chapters provide a comprehensive introduction to the history of beekeeping, the significance of bees, and their impact on agriculture. It explores the anatomy of bees, their social structure, and the intricate workings of a hive. The book effortlessly explains complex biological concepts in simple language, making it accessible to readers from all backgrounds.

A highlight of "First Lessons in Beekeeping" is its detailed advice on establishing a hive. From selecting the location to understanding the different types of hives and equipment, the book provides practical insights that can help beginners avoid common pitfalls. It also emphasizes the importance of hive inspections and outlines how to maintain the health and productivity of the colony.

The book breaks down the year into seasons, offering precise guidance on the actions required at each stage. Whether it's preparing the hive for winter or ensuring a strong honey flow in the spring, the text delivers actionable advice to keep the colony thriving.

One of the most rewarding aspects of beekeeping—the harvesting of honey—is covered in rich detail. Readers learn not only how to extract honey but also how to process and store it effectively. The book also touches upon the production of other hive products like beeswax and royal jelly, expanding the scope of what beekeepers can achieve.

"First Lessons in Beekeeping" remains an important addition to the beekeeper's library. For those eager to begin their journey into beekeeping, this book serves as both a teacher and a companion, offering wisdom that goes beyond the hive.





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Mission Statement

GCBA Goal: The Greater Cleveland Beekeepers Association supports, educates, and connects both beekeepers and aspiring beekeepers alike through monthly meetings and classes.