

the HONEYBEE TIMES - November



From the President's Desk

Hello, All and Happy Fall!

As the year winds down, I am thankful to have had the opportunity to meet and work with you all! It has been a wonderful honor to assist this organization with the growth and education of new beekeepers and also to learn from the more experienced ones. I will not be seeking another term as President and I am confident that whoever replaces me will be exceptional. That being said, please consider running or nominating someone for any of the available board positions. Your input and participation is what makes and will continue to make the GCBA great!

Remember we will be having the elections and potluck Holiday Party in December in building 25. Bring some treats or your favorite side dish and join us for some celebrations and fellowship during the holiday season.

Sheila St. Clair will be sharing her trade secrets for making creamed honey this month at the meeting so make sure you are there! Also, as the year ends, now is the time for any of you first year beekeepers to ask all your winter questions at a meeting! I look forward to seeing you all soon.

Mike Alonso GCBA President Subscribe Past Issues Translate Translate



As we embrace the changing seasons, it's clear that fall is upon us, even if the weather has been a bit unpredictable! This October, the GCBA hosted a wonderful Beginner Beekeeping Class that was both intimate and engaging. Participants expressed their excitement and enthusiasm for learning about the fascinating world of bees, and we're thrilled to welcome these new members into our community. We hope to see them at our upcoming November meeting! We'll be offering our longer Beginner Beekeeping Classes again in February. Please help us spread the word to anyone interested in diving into the art of beekeeping!

In November, we will also hold our final opportunity to nominate yourself or someone else for the GCBA board. We have several open positions, including President, Vice President, Secretary, Treasurer, and one Director position. Any member in good standing is eligible to serve on the board. You don't need extensive knowledge about honeybees—just a willingness to contribute and help our organization thrive! If you're interested in running, please reach out to Sarah.

GCBA December & January News; Exciting times are ahead for GCBA as we gear up for our December and January events!

December: Annual Holiday Potluck

Join us for our annual Holiday Potluck in December! As always, GCBA will provide the ham and beverages for dinner, but we ask that all members attending bring a favorite holiday treat to share. We've got some fantastic games planned, including a white elephant gift exchange and turkey bowling. To participate in the gift exchange, please remember to bring a gift!

Don't forget to don your favorite ugly sweater for a chance to show off your holiday spirit. We can't wait to celebrate together and enjoy a wonderful evening filled with laughter and good cheer!

January: Honey Cake Contest

recipe below EXACTLY, with no substitutions or additions. The entry fee is just \$1, so it's a great opportunity to showcase your baking skills. During the January meeting we will be passing out pieces of each cake for judging. More information on the contest will be posted in the December newsletter. For those eager to start practicing, here's the recipe:

Plain Honey Cake Recipe:

2 cups of self-rising flour 8oz of honey by weight 9 1/2 tablespoons butter 2 eggs pinch of salt

- Cream butter and honey.
- Beat eggs well and ass alternately with sifted flour and salt to the honey/butter mixture. If needed ass a little milk.
- Bake in a greased 8-inch round cake pan at 325 degrees for 35-40 minutes or until toothpick comes out clean.

Sarah GCBA Secretary



I always enjoy reading annual reports to find out just how well things are going ,or not. A lot of work goes into educating the public on Honeybees and Pollinator awareness, the most recent Statistics only prove what a vital roll honeybee pollination provides in the United States. Pollination, manufacturing, income, honey, wax, wildlife and even Candy Corn! Yes, I said Candy corn is made with honey, who knew:) We never want to

very beneficial organization that does a lot of education and out reach... we all need you, get involved. This article is very informative, enjoy!

Sheila St.Clair

Bee Yard and Barn Beautification Project

Ohio Honey Production



Inspector's Corner

Hi everyone we made it to the end of the Inspection Season. As of Oct 31st my commission with the State has expired, my contract with the County ends March 1st and has to be renewed. If you have any concerns please text or call me. Mite count in hives have dropped, I believe our treatment plans are working. If you're installing mouse guards make sure you don't lock mice in your hives. You're going to need at least 60 lbs of honey for the winter. Next month I should have yearly totals. Enjoyed working and teaching everyone. Thank you.

Phil Bartosh
Cuyahoga County Apiary Inspector



Honey Citrus Cranberry Relish

Recipe by Chef Charles Heaton

Ingredients

12-ounce. packages (or 3 cups) cranberries, fresh or frozen 6-ounce honey (3/4 cup) Small pinch kosher salt ~1/8 cup fresh orange and 1/8 cup lemon juice

Directions

1. Combine cranberries, honey, and pinch of kosher salt in a medium pot (if frozen, no need to defrost).

- 2. Bring to a boil, reduce heat to medium, and add ½ cup water. Cook, stirring occasionally, until the cranberries burst. If a few cranberries remain whole, that is not a problem.
- 3. Remove from heat, and add lemon orange zest or juice. Transfer to a container, and let cool completely before refrigerating. Serve either room temp or chilled.

*Cranberry Relish can be made at least 1 week ahead.



Looking for a way to participate in Our Association?

We're in need of a volunteer for Newsletter Editor. Help out today! If you



GCBA Officers

- President: Mike Alonso, gcbamikea@yahoo.com
- Past President: Denzil St. Clair, info@queenrightcolonies.com
- VP: Adam Price, price.adamc@gmail.com
- Treasurer: Brenda Theurer, larry1724@aol.com
- Secretary: Sarah Alonso, s.alonso@myyahoo.com
- Director: Laura Brown, lb68750@gmail.com
- Director: Joe Petrek, jpetrek3@hotmail.com
- Director: Charles Heaton, charlesheaton@mac.com
- Fair Committee Chair: Rolly Platten
- Hospitality Coordinator: Jan Petrek, jpetrek@hotmail.com

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

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