

# Greater Cleveland Beekeepers Association www.greaterclevelandbeekeepers.com

August 2021

# THE HONEYBEE TIMES

A Message from our President

Wow, what a Summer so far!

I have heard stories of Great Honey Flows to none at all. It may depend on the locations of your hive and if you are a Newbee or an established beekeeper. Mother Nature cannot be outguessed.

As we get closer to the end of Summer and the August dearth, please make sure you leave enough honey for the bees – you can always take off the extra in the Fall.

I hope you all had a great time at the July Picnic. A BIG thanks to Phil Bartosh for shopping, Dennis Eck for cooking and Sarah Marie and Andy Kawac for staying late to help clean up afterwards; all of your help was very much appreciated by me.

Make sure to join us in September to hear Peggy Garnes speak on Winter Prep – your next step in your beekeeping adventure.

Please remember to keep up on your Varroa Mite Treatments (very important) for the health of your colonies.

Looking forward to seeing you at the Fair!!!

Larry

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**Community Education** 

**Upcoming Meetings and Events** 

Recipe of the Month

August and September Meeting

08/11/2021 & 09/08/2021

August Board Meeting

08/18/2021

Building #25

Cuyahoga County Fair Grounds

# The Inspector's Corner

Just a reminder I know it's time to check your mite loads, but you need to remember to follow the package instructions for your treatments, I have received 5 calls and a Email about the use of mite away strips with temperatures in the mid to upper 80's and having massive bearding on the hives, you ideally want to have 3 to 4 days of temperatures of 80 and below, also check the expiration dates on your strips, Again follow the instructions, also you can check out the mite away video on YouTube, or the instructions at <a href="http://nodglobal.com/wp-content/uploads/2016/03/US-M-PL-003.pdf">http://nodglobal.com/wp-content/uploads/2016/03/US-M-PL-003.pdf</a>

Thanks,

Phil Bartosh 216.470.0934 216.351.6190 <u>sd9990@aol.com</u>

**Cuyahoga County** 

**Apiary Inspector** 



Alex Wild Photo

### Mite Control Calendar for NE Ohio

April – FA if it's an over wintered hive or nuc. OA if it's a package.

May – None needed unless mite signs are noticed. (See note #6)

June – OA touchup treatment

July – None needed unless mite signs are noticed

August – FA treatment – <u>Very</u> important for winter survival

September – None needed unless mite signs are needed

October – FA treatment

November - None needed unless mite signs are noticed

December - OA touchup treatment

January / February – OA touchup treatment on a >40F day

### Notes:

- 1. FA Formic Acid. See page #3 for instructions and tips.
- 2. OA Oxalic Acid. See page #3 for instructions and tips.
- 3. Treatment Schedules are for the first week of every month.
- Clean mite board <u>before</u> each treatment to see effectivity of treatment.
- A single FA treatment can be substituted with 3 OA treatments, each a week apart.
- 6. Mite signs Mites on bees or mites seen in drone comb

# **Lorain County Beekeepers Association**

http://www.loraincountybeekeepers.org/





### Varroa treatment options for a new package:

- > Oxalic Acid (OA) dribble while bees are still in the package
- > OA dribble after installing bees into the hive
- > OA vaporization while bees are still in the package
- > OA vaporization after installing bees into the hive.
- All methods achieve the same result of cleaning up any residual mites.

### OA Dribble Tips:

23

- Start laying eggs - after day

30 -

Jueen capped day 9 - Emerges day 16 - Mating flights days 20 -

Vorker capped day 9 - Emerges day 21

Drone capped day 11 - Emerges day 24

- Recipe
  - o Mix 2.5 tbsp. OA crystal with 1.5 cups warm water.
  - Add 2 cups sugar and mix very well
  - o Makes enough for about 10 deep boxes
- Separate brood chambers (Usually deep boxes)
- Gently smoke bees down between frames
- Using a syringe, dribble 5ml of solution between frames.
- No more than 50ml of solution / deep box
- No more than 100ml per hive.
- Multiple OA dribble treatments may result in damage to the queen, but is still better than high mite loads.

## Formic Acid (FA) Tips:

- Watch the video from the manufacturer at: Nodglobal.com
- Do NOT used expired strips These can kill bees.
  - Only add strips if daily temperatures will be BELOW 85F for the first 3 days of treatment
- Only add strips if daily temperatures will be ABOVE 50F for the first 3 days of treatment.

Vatch the video from the manufacturer at: Nodglobal.com!

3

7/24/2020

# ~ Opportunites ~

# We are pleased to announce our Community Educators; Shannon and Tracy

Shannon and Tracy have many years of experience sharing their love of Bee Keeping. They look forward to helping those in our community learn more about the Honey Bees. Those community groups such as; Boy and Girl Scouts, Local-Garden Clubs, Schools, Libraries, Veterans Groups, Nursing Homes and more can reach them at:

Shannon Warder email <a href="mailto:shan.warder@gmail.com">shan.warder@gmail.com</a>

Tracy Gannon email tgannon2@mac.com

# Might you be interested in joining a new Community Educators Committee?

We would love to have a handful of folks be on the "on-call" roster to provide Community Outreach on Beekeeping Education. A sign-up sheet will be available at the next Meeting.



# THANK YOU

Thank you to EVERYONE that helped make Fair Week a SUCCESS!!!! You all contributed countless volunteer hours. Some of those hours were in severe thunderstorms and some of those were in heat indexes over 100 degrees. Pat yourselves on the back for a JOB WELL DONE!

A Message from our Fair Chair

I have had the great opportunity to be the 2021 Fair Chair. I did not reach all the goals set, but I marked a few off the check list. The ideas and opportunities are endless. The barn is grand, our GCBA President is the barn superintendent which makes our involvement easy. After the fair, I will be looking for the Fair Chair 2022, so the planning can begin!

Thank you for the opportunity,

Sheila St.Clair,

Fair Chair 2021



# What is a dearth period?

The dearth period is **when nectar flow for honey bees is at a minimum**. This is usually after fruits and vegetables have gone from flower to fruit. And it's during this period that pollen and nectar are harder to find.

# How to recognize a nectar dearth Visit the link below.

https://www.honeybeesuite.com/summer-nectar-dearth-honey-bee-management/

"This time of year is called a "dearth." It almost looks like the word death, and rightly so. Just to give you an idea of how serious the dearth is, I've personally lost more bees during a dearth than during winter: When I was just starting out as a beekeeper, I kept thinking that, because it was summertime and the weather was fine, everything should be OK. Little did I realize at the time, that some of my bees were actually starving or being robbed by other colonies."

By Gene Rene' on June 24, 2020Visit Enjoy Beekeeping

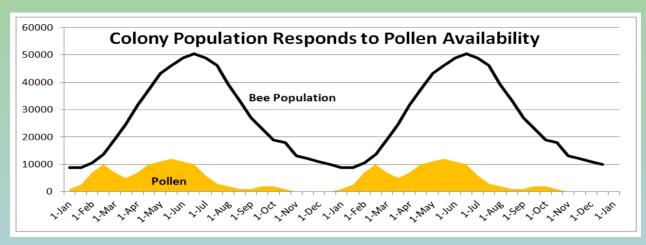
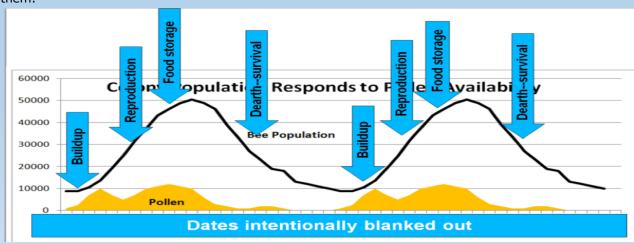


Figure 1. A stylized plot to illustrate how the population of the colony follows the availability of pollen, rather than calendar date. The abundance of pollen depends upon local plant phenology, which in turn reflects temperature and moisture. In temperate climes, the low point of colony population typically occurs during the cold of winter; in arid subtropical climes, it may occur during the dry summer. And of course, successful foraging for that pollen is entirely dependent upon favorable weather.

Update: The honey bee colony goes through four phases a season (some may repeat in locations with more than one main honeyflow). The more you understand what your bees "want" to be doing, the more that you can better manage them.



# GCBA PICNIC





















# August Meeting

How to extract honey?

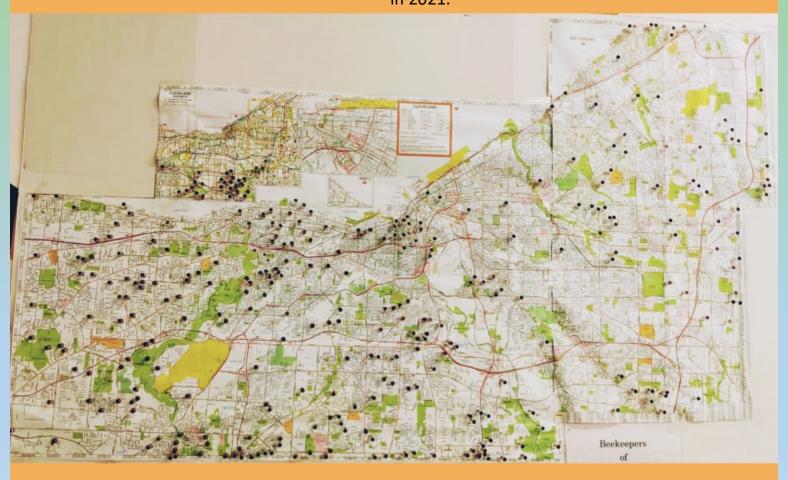






# So how many Beekeepers are in our County?

Well over 300 Beekeepers of Cuyahoga County in 2021.







# Citrus-Glazed Salmon with Zucchini Noodles

Yield
4 servings
Preparation time
20 minutes
Cooking time
15 minutes
Total time
35 minutes

# **Ingredients**

16 ounces salmon fillets (about 1 1/2 inches thick)

- 1 tablespoon butter
- 2 tablespoons olive oil
- 2 large oranges
- 2 lemons (juiced)
- 4 tablespoons honey
- 2 tablespoons white vinegar
- 1 teaspoon ground mustard seed
- 1 tablespoon olive oil
- 1 1/2 pounds zucchini (spiraled to 1/4 inch thick)
- 3 garlic cloves (minced)
- 1/2 teaspoon salt
- 1/4 teaspoon crushed red pepper
- 1/4 teaspoon black pepper
- 1/4 cup minced flat-leaf parsley

### **Instructions**

Rinse salmon and pat dry with a kitchen towel. Heat a skillet to medium-high and melt butter with 2 table-spoons of olive oil. Sear salmon skin side up for 3 to 4 minutes. Flip and sear 2 more minutes.

In a medium bowl, zest rind of one orange and squeeze out all the juice. Whisk in half the lemon juice, honey, vinegar, and ground mustard seed. Move salmon to the sides of the pan and pour the orange juice mixture around the salmon. Bring to a simmer until reduced to a nice syrup.

When salmon is almost finished, start preparing the zucchini noodles. In a large skillet, heat 1 tablespoon olive oil over medium heat. Add zucchini noodles, garlic, salt, crushed red pepper, and black pepper, sautéing for 3 minutes. Add a few tablespoons water and heat another minute or so. Noodles should have the firmness of al dente pasta. Mix in parsley and the remaining half of the lemon juice.

When salmon is cooked to your liking, plate the zucchini noodles and top with salmon. Evenly pour sauce over the salmon and noodles. Cut second orange into thin slices, for garnish. Serve hot.

### Notes

If your zucchini noodles or salmon are thinner or thicker than recommended, adjust cook time accordingly. Per serving: 387 calories, 21 grams fat (5 grams saturated fat), 28 grams total carbohydrates, 2.5 grams fiber, 25 grams protein

# **LCBA Opportunity**



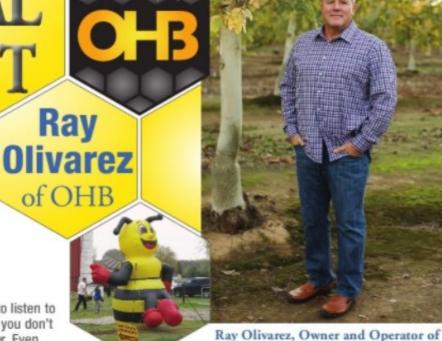
Lorain County
Beekeepers Association
& Queen Right Colonies
Presents "Ray Olivarez"
Owner and Operator of
Olivarez Honey Bees,
Orland California.

If you have not had the opportunity to listen to Ray Olivarez of Olivarez Honey Bees you don't want to miss this event in September. Even though some details are not finalized we wanted to get the word out. We anticipate the turnout to be large that is why we have selected the Lorain County Fairground as our venue. Lots of space, parking, Grandstands, fresh air and a commercial building with all the accessories!

You will get no greater cutting edge information from anyone in the industry better than Ray Olivarez.

It truly is all about the bees at Olivarez Honey Bees, and Ray feels blessed to have created a culture of bee lovers at OHB, and has surrounded his bees with some of the best people you can imagine. Ray credits his "core" knowledge of bees to the time he spent working bees with his Dad during some very lean years for beekeepers in the 1990s. when he faced the onset of Tracheal and Varroa mites, and a very steep learning curve. Today, he feels that keeping healthy bees and producing a top-notch product go hand in hand with beekeepers working together and sharing as much knowledge with one another as possible. Ray feels that OHB's core customers are some of the best "researchers" out there, an incredible source of information, and he relies on their input to bring his thoughts back to center.

OHB breeds 180,000 European, Camiolan, and Saskatraz queens every year, and 100,000 more at their Hawaii operation. These varieties are



selected for gentleness, honey production, brood production, overwintering ability, disease tolerance, and overall health. This complex process involves researchers, breeders, microbiologists, and feedback from beekeepers. While there are many factors affecting pollinator health, a lack of diverse, natural forage is the most detrimental. That's why after queen breeding season, the bees are sent to the pollen and nectar rich prairies and alfalfa fields of Montana. There they produce high quality honey and enjoy a nutrient rich diet to build up the health of the hive for brood season.

Olivarez Honey Bees (OHB)

OHB ships queen bees all over the US, Canada, and even to Dubai. They also sell packaged bees, produce honey, and contract out their own bees for pollination in the Sacramento Valley. They are currently expanding their business to include a restaurant and meadery in town. They expect their first honey wine to be ready in December.

For more information on Ray Olivarez and Olivarez Honey Bees visit: www.ohbees.com

# September 11, 2021 Lorain County Fairgrounds

DETAILS TO FOLLOW ...

Follow us on Facebook, www.loraincountybeekeepers.com & www.queenrightcolonies.com

# **LCBA Opportunity**



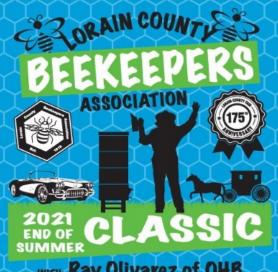
# Come check it out...

Bee part of the excitement, LCBA proudly presents the End of Summer Classic with Keynote Bee Speaker, Ray Olivarez of Olivarez Honey Bees Inc., California, and Guest Speakers, Dr. James Tew from Wooster, Ohio and Earl Hoffman of Strong Microbials, Inc. We will have bee activities, vendors, crafters, fair food, games, and raffles.

Open to all years, makes & models. Shine'em up & Show them off!

# **Special Attractions**

- Commemoration of the 20th Anniversary of 9/11
- LCBA Sponsored Raffles
- LCBA Sponsored Door Prizes
- Civil War Reenactment
- Buggy Rides
- Bounce House
- Dunk Tank
- Rabbit Show
- Crafters & Vendors
- Food & Beverages
- Music



with: Ray Olivarez of OHB

For more information contact Randy at (440) 381-1956. Visit www.loraincountybeekeepers.org or follow us on Facebook for more updates and announcements.



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EXPERIENCE



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You Can Rely On Us!

**2021 EVENTS** 



Saturday, June 5, Field Day
The Return of Albert Robertson.
Saturday, September 11,
"End of Summer Classic"
with Ray Olivarez of Olivarez Honey Bees.

440-647-2602 f

# What are you

# WEARING?

"Limited Edition"

Not available on our website, please contact Sarah for available sizes and your purchase.

sarah\_marie\_hotmail.com

216-526-5086





Classified Ads Any member in good standing may place an ad for beekeeping related items for sale or trade once a quarter free of charge. This ad will not exceed 1/8th of a page in size. Additional ads will be subject to advertisement fees. Advertisement Fee Schedule: 1/8th Page: \$5 month, 1/4th Page: \$7 month, Half Page: \$10 month, Full Page \$15 Please note: Information posted is a courtesy to GCBA Members and/or a paid advertisement for business entities. GCBA does not endorse or guarantee quality or pricing. Used foundation should not be sold and will not be advertised. Used woodenware cannot be certified free of some diseases like American Foulbrood. Be very cautious when



# GCBA events held throughout the year:

- Field Day in May
- Picnic in July
- County Fair Booth in August
- Special Event in September
- Holiday Party in December
- Live Demonstrations year round

# 2021 Officers

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