

Greater Cleveland Beekeepers Association www.greaterclevelandbeekeepers.com

July 2022

THE HONEYBEE TIMES

President's Report

Hello GCBA! Looks like a good beekeeping season this year and lots of honey is being produced. GCBA has a busy schedule the next two months here at the Cuyahoga County Fair Grounds (CCFG).

First, we have a great day planned for the picnic, July 13th at 6:30 at CCFG. That in itself is good news, but better yet we are fortunate to have the best speaker anywhere, anytime, Dr. Jim Tew.

Next, hopefully you have noticed GCBA is very much involved in beautifying a small portion of the fairgrounds right next to the bee barn building #30. We want to make this garden our own in the foreseeable future. And, lastly, do not forget the Great Cuyahoga County Fair starting August 9th through August 14th. It is very important that everyone become involved in the fair and most important that you show honey this year. This will be discussed in greater detail in person at the next meeting.

Lastly please remember to review the new By-Laws, because there will be a vote in the near future to accept or reject these as written.

~ Denzil

Inside this issue:

President's Message

GCBA Happenings

Cuyahoga County Fair

Resources

Recipe of the Month

July Meeting

07/13/2022

PICNIC @ 6:30pm

Covered Pavilion

Cuyahoga County Fair Grounds

The Inspector's Corner

Hi everyone June was a strange month, swarm stuff appears to be slowing down, we have had 12 days over 80, a few in the 90's, and only 6 days of rain, even had a few mornings in the 50's. Time to look at your treatment plans and treat for mites, as always follow the labeling to the letter. I have found a few hives that still have feeders along with honey supers on, and hives with as many as 4 supers stacked up. How you configure your hive is up to you. Just be sure you have a plan as to why you're doing things. I'm always interested in the reasoning behind stuff because I'm always learning and looking at new ideas. Remember you should be inspecting your hive every 7 to 10 days. A hive does not collapse or get weak in 7 to 10 days by doing that inspection you can spot issues and correct them before your hives get weak or dies. Please make sure you have a water source for the ladies as we are getting into summer. I have received calls from various cities about bee's bothering kids in pools, Beekeeping laws are put into law with a stroke of a pen and can be made unlawful with that same pen.

Bee Safe

Phil Bartosh 216.470.0934 216.351.6190 sd9990@aol.com

Cuyahoga County

How to Make a Bee Waterer

Apiary Inspector

COURTESY @WHAT VEE SEES/INSTAGRAM

https://www.tasteofhome.com/article/bee-watering-station/

See what happened at our last meeting.

Thank you, Kathy and Richard Lyle, for a wonderful evening. Two successful beekeepers from Upstate New York, lots of great information.





The 125th Annual Cuyahoga County Fair is fast approaching! August 9th-14th. As this year's Fair Chair, we would like to encourage you to get involved. Building 30, located at Gate #3 is the "focal point" of all things beekeeping and the Greater Cleveland Beekeepers Association during fair week.

You have until July 29th to make fair entries, get busy and enter some of your phenomenal "Best Ever" Honey in the show!

Have questions about entering, come to your July meeting/Picnic and ask questions! Nothing greater than showcasing a few award ribbons at your Farmers market table, etc.

BEE and HONEY DISPLAY SECTION 100

SECTION 200

A trophy will be awarded to Best of Show for a single specimen in Section 200 & 300.

The winner will be selected by the judge(s) of the Divisions. Honey will be judged according to the PFUND scale used in the honey industry using a jacks scale.

Class						
		1st	2nd	3rd	4th	
201.	Observation hive -	\$35.00	25.00	15.00	10.00	
	honey bees and queen					
202.	Extracted honey - water	\$6.00	4.00	3.00	2.00	
	white to white, 3 lbs. in					
	1 lb. glass honey jars, PFUND of 0-34mm					
203.	Extracted honey, extra	\$6.00	4.00	3.00	2.00	
	light to light amber,					
	3 lbs. in 1 lb. glass honey	jars, PF	UND of 3	35-85mm		
204.	Extracted honey, amber	\$6.00	4.00	3.00	2.00	
	to dark, 3lbs. in 1 lb. glas	S				
	honey jars, PFUND of 86	5-114mm				
205.	Creamed honey	\$6.00	4.00	3.00	2.00	
	Plain or Flavored -					
	Minimum 18 oz. up to 3 l	b				
	in 6 oz or 1 lb wide mout				ı lid	
206.	Chunk honey - 1/2 cut	\$6.00	4.00	3.00	2.00	
	comb minimum, 3 lbs. in					
	1 lb. uniform round wide					
	mouthed glass honey jar with uniform lid					
207.	Extracting frames -	\$8.00	7.00	5.00	4.00	
	deep, 2 frames (Bee-pro	of conta	iner)			
208.	Extracting frames -	\$8.00	7.00	5.00	4.00	
	shallow or medium, 7 1/4	4" or less	5,			
	2 frames (Bee-proof con	tainer)				

BEES & HONEY (continued)

ENTRIES IN CLASS 201, 207, 208 MUST BE DISPLAYED IN BEE-PROOF CASES WITH SIDES MADE OF TRANSPARENT MATERIALS, GLASS OR PLASTIC. Frames must be removable to be judged.

Class

		1st	2nd	3rd
209.			3.00	2.00
210.	4 sections, 8 oz. or more per sect		3.00	2.00
211.		\$5.00	3.00	2.00
		\$5.00	3.00	2.00
	SECTION 30	0		
301.	Honey candy - 5 pieces, recipe attached	\$5.00	3.00	2.00
302.	Honey cookies - 6 cookies, recipe attached	\$5.00	3.00	2.00
303.			3.00	2.00
804.		\$5.00	3.00	2.00
305.	Honey bread - non-yeast, 1 loaf, recipe attached	\$5.00	3.00	2.00
306.	31	\$5.00 nces,	3.00	2.00
	straight sided bottle; will be open	ed and ta	sted	
307.		\$5.00	3.00	2.00
	comparison, may include jellies (5	0% hone	y),	
808.	Fruit canned with honey - 3 jars,	\$5.00	3.00	2.00
309.	Specimen other than above	\$5.00	3.00	2.00
	110. 111. 112. 301. 302. 303. 304. 305. 306.	Ross Rounds in plastic containers 10. Comb honey - round sections, 4 sections, 8 oz. or more per sect in transparent plastic containers 11. Beeswax-1 piece, 8 oz. minimum 12. Specimen other than above SECTION 30 10. Honey candy - 5 pieces, recipe attached 102. Honey cookies - 6 cookies, recipe attached 103. Honey loaf cake - loaf or 1 layer, light or dark, not frosted, recipe at 104. Honey yeast bread - 1 loaf, recipe attached 105. Honey bread - non-yeast, 1 loaf, recipe attached 106. Honey/Mead 107. Novelty honey cooking - quantity of product exhibited suff comparison, may include jellies (5 granola, fruit leathers, etc. Recipe 108. Fruit canned with honey - 3 jars, 109.	Ross Rounds in plastic containers Ross Rounds Ross Ross Ross Ross Ross Ross Rounds Ross Ross Ross Rounds Ross Ross Ross Rounds Ross Ross Ross Rounds Ross Ross Ross Ross Ross Ross Ross Ross Ross	Ross Rounds in plastic containers Ross Rounds are round sections, \$5.00 3.00 A sections, 8 oz. or more per section in transparent plastic containers Ross Rounds Ross. Ross Rounds Ross. Ross Rounds In plastic containers Ross Rounds Ross. Ross Rounds Ross. Ross Rounds In plastic containers Ross Rounds Ross. Ross Rounds Ross. Ross Rounds In plastic containers Ross Rounds Ross. Ross Ross Rounds Ross. Ross Ross Ross Ross Ross. Ross Ross Ross Ross. Ross Ross Ross Ross Ross Ross. Ross Ross Ross Ross Ross Ross Ross. Ross Ross Ross Ross Ross Ross Ross. Ross Ross Ross Ross Ross Ross Ross Ross

SECTION 400

400. Honey gift package - total 6.00 4.00 package weight 8 lbs. or less. Must be honey bee related product with the exception of container, honey servers, cookbooks or decorations 401. Hand Cream: 3-1 oz. clear 3.00 2.00 containers - recipe attached, % (percent) of wax - honey - other 402. Soap products - 3 bars \$5.00 3.00 2.00 1 oz. minimum weight each, handmade lye - based, 3 uniform bars, recipe attached, % (percent) of wax - honey - other 403. Honey Pot \$5.00 3.00 2.00 404. Specimen other than above \$5.00 3.00 2.00

PHOTOS FEATURING BEES SECTION 500

Photos must be at least 5" x 7" and be matted Premiums provided by the GCBA

Class

501. Flower with Honey Bee 502. Honey Bee hive (manmade)	\$10.00 \$10.00	8.00 8.00	5.00 5.00	3.00 3.00		
BEES & HONEY (continued)						

503. Honey Bee hive	\$10.00	8.00	5.00	3.00
(natural)				
504. Swarm - Honey Bee	\$10.00	8.00	5.00	3.00
505. All other bee-related	\$10.00	8.00	5.00	3.00
photos				

 ENTRY FORMS in all departments MUST be delivered to the Fair Office or postmarked no later than July 29, 2022 except in certain Breeds of Cattle.



We need your help at the fair. GCBA has a great presence in Building 30 and we need your help hosting all the guests that come through eager to learn and see some bees and items. Please consider clicking on the link below to sign-up to volunteer a shift or two.

https://www.signupgenius.com/go/10c0e4eadaf2dabf4c34-gcba

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 – Very 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.
- 4. Clean mite board before each treatment to see effectivity of
- treatment.

 5. A single FA treatment can be substituted with 3 OA treatments, be 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

OA Dribble Tips:

- Recipe
 - Mix 2.5 tbsp. OA crystal with 1.5 cups warm water.
 - Add 2 cups sugar and mix very well
 - 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.

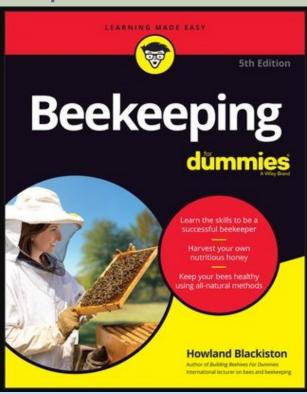
Formic Acid (FA) Tips:

- 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.

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

7/24/2020

Newest Edition Still \$25 cash/check



23 laying eggs – after day 30 - Start 20-16 - Mating flights days Jueen capped day 9 - Emerges day

Orone capped day 11 - Emerges day 24

Bee Barn and Beautification News

Calling all gardeners and plant fanciers, our Bee Yard and Barn Beautification project is calling you!

At the July 13th meeting we want everyone to stop over at the Bee Yard to get the latest look at the progress.

Mowing, tree removal, trimming hedges and more.

We don't have an update from Belmont Prison at the time of this article, but I am sure it will be soon.

The new commercial GCBA sign might be hung on the building in time for the Picnic, and the new banners are almost ready as well.

Continue to support the garden with perennials, a bird bath, pavers, sandstone....you may have an idea we have not thought of.

Please see Joe Petrek, Lorraine Bartosa or any of the board at the picnic. First thank them for all their efforts and secondly volunteer to help at the fair. Our organization needs everyone, "strength in numbers they say!"

The Cuyahoga County Fair board has been very supportive of GCBA, and has gone out of their way to help in any way they can. Special thanks to Dennis Eck and the CCF board, we appreciate you all!

Keep Watching because great things are happening....

Sheila St.Clair
Bee Yard and Barn Beautification coordinator



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2022 EVENTS



Saturday, September 24,
"End of Summer Classic"
Bee Part of the Excitement!
Susan Cobey, International Authority in the
Field of Instrumental Insemination of
Honey Bees & Kim Flottum, Past Editor of
Bee Culture Magazine & Author of Many
Books on Beekeeping

440-647-2602 queenrightcolonies.com

Recipe Submitted By Michelle Killin-Keith



Easy Peanut Butter and Honey Fudge

★★★★★ 5 from 6 reviews

A creamy, floral, and perfectly sweet peanut butter and honey fudge recipe you entire family will love.

Author: Caroline Phelos Prep Time: 5 minutes Cook Time: 3 minutes Total Time: 8 minutes Yield: 8 squares 1x

Category: Dessert Method: Chilling Culsine: European Diet: Vegetarian



PRINT RECIPE

INGREDIENTS ()

UNITS US M SCALE 1x 2x

- 1 cup granulated sugar
- 1/4 cup non dairy milk such as hemp milk or unflavored coconut milk
- 1 cup natural creamy peanut butter
- 3 tablespoons raw organic honey
- 11/2 teaspoon vanilla extract

INSTRUCTIONS

- 1. Brush an 8X8 baking pan with a little olive oil.
- 2. Put sugar and milk in a small pot and bring to a boil. Boil for 3 minutes, stirring often and turn the heat off.
- 3. Slowly add peanut butter and honey and stir well. Add vanilla extract and stir until the ingredient are mixed.
- 4. Pour mixture into the baking pan and refrigerate for at least 6 hours - if you can, refrigerate overnight for a harder texture.

NOTES

Keep the fudge refrigerated so that the texture remains solid. I recommend letting it chill overnight before eating.

Serving Size: 1 square - Calories: 324 - Sugar: 33.2g -Sodium: 120.7mg - Fat: 17.1g - Saturated Fat: 2.7g -

Unsaturated Fat: 3.3g · Trans Fat: 0g · Carbohydrates: 31.6g ·

Fiber: 7.2g - Protein: 0g - Cholesterol: 0mg

POLYGLOT THEATRE

From 21-23 July, our Bees will be busily creating a world of community, imagination and wonder in the Eastman Reading Garden at Cleveland Public Library! Presented by BorderLight Festival, this will be our second US season of Bees. Polyglot is working in partnership with Inlet Dance Theatre to deliver this engagement, and we are very excited that one of our works is happening in Inlet's hometown. For event info, please visit https://polyglot.org.au/events/bees-cleveland-2022/

#PolyglotTheatre #ThisIsCLE

Photo: Theresa Harrison. Image description: A Bees production photo. Two Polyglot artists in intricate black and yellow bee costumes engage with the blue, yellow and black hive set piece. Two children watch, one pointing with their arm outstretched. They are on green lawn with trees in the background.





OSBA Feature Page

(Ohio State Beekeepers Association)





2022 Ohio State Beekeepers Association (OSBA) Fall Conference/Meeting

Friday, October 28th and all day Saturday, October 29th
Wooster, Ohio
Fisher Auditorium and Shisler Conference Center located at the OARDC CAMPUS
Registration coming soon late summer!

Guest Speakers will feature the following topics:

- Ohio Apiary Inspection Program
- Reasons that Honeybees Die and How to Prevent It
- Genetics and Breeding Mite-resistant Honeybees Stock in Ohio and the Midwest
- Ohio Pollinators Habitat Initiative Program
- Honeybee Pheromones "Common Scents"
- · Age Related Task of a Worker Bee "Ethology"
- Mysteries and Management of a Laying Worker
- Fight the Mites "Understanding the Mysterious Tropilaelaps Mite"
- · Varroa Anatomy, "Why it Matters to Your Bees"
- The Legal Ramifications of Doing Honey Bee Cut-outs, "Knowing the Liabilities and Your Limitations"
- Understanding and Minimizing Insecticide bee Kills in Soybeans



If you have questions about the Ohio State Beekeepers Association

Fall Conference/Meeting contact

Vice-President Tom Rathbun at 419-603-1749



HONEY SHOW WITH JUDGING



lassified

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:

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

Thank You From All Of Us

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