



*Greater Cleveland  
Beekeepers  
Association*



January 2024

the HONEYBEE TIMES



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## A Message from Our President

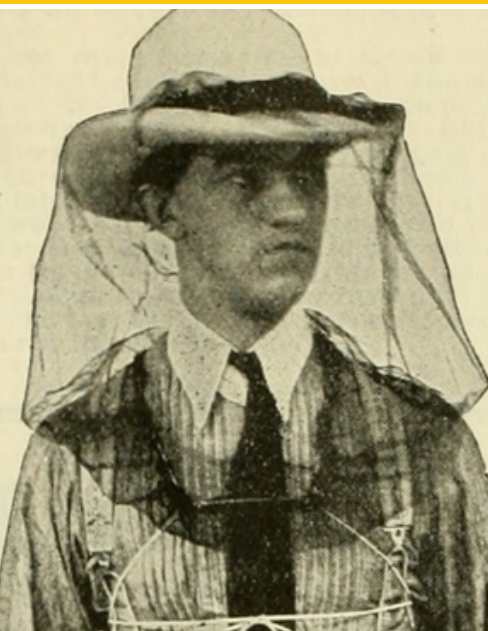
Happy New Year and Welcome to 2024!

It is with much excitement that we set forth into this new year with all the new and familiar rides our pollinating friends will take us on! This month we welcome Jamie Walters from the OSBA who will share tips on how to manage your bees and garden in preparation for spring. We look forward to the wisdom and guidance he will be sharing with us.

With the beginning of every year, we also look forward to a new class of Beginner Beekeepers in February. Current members are welcome to attend the classes, which are every Wednesday in February from 7pm to 9pm. Please join us in welcoming our new members, and do not hesitate to share your valuable knowledge and experience. We do have open spots for presenters, so please reach out to anyone on the board if you are interested in teaching and sharing.

Finally, I am happy to announce we will be adding a Member Spotlight to our newsletter where we will...

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## Inspector's Corner

Hello Everyone,

Every year, the ODA publishes a registered apiary inspection summary focused on occurrences of American and European foulbrood, chalkbrood, Nosema, varroa mites, and small hive beetles. The summary for 2023 is now available on the ODA website. Cuyahoga County had 336 registered apiaries and I was able to visit 120 of them, for a total of 457 colonies inspected! From these inspections, there were no instances of AFB, EFB, or chalkbrood. There were 179 instances of varroa and 187 instances of small hive beetle. Feel free to visit the ODA website if you would like to see a full breakdown of all counties in Ohio.

Thanks,  
Phil BARTOSH  
*Cuyahoga County Apiary  
Inspector*

## President's Message *continued...*

... introduce one of our GCBA members to our readers each month. Anyone can be "Spotlighted" so if you are interested in sharing about yourself and how you got into beekeeping, please let us know. We would love to know more about each and every one of you!

That being said, I will start the Spotlight, but remember we want to hear from you, our members. It is you who makes this organization what it is, and your contributions to society and beekeeping are what keep us going.

**Mike Alonso**  
*President of GCBA*

## January Member Spotlight

**Mike Alonso - President of GCBA**



For those of you who do not know me, my name is Mike Alonso and I am the 2024 GCBA President. My wife and I currently live in Parma and this will be our third year beekeeping.

Beekeeping was originally my wife's idea and one which I was hesitant to adopt. Attending the Beginner Beekeeping Class in 2021 left us excited and intrigued and here we are. My wife and I keep 2 hives, one Italian and one Carniolan. We have thoroughly enjoyed our experiences and we look forward to more years working with our bees and other beekeepers.

A little bit about me, I am 47 years old and have lived in the the greater Cleveland area almost my entire life. I currently work for Cox Communications in Parma and have been in the cable business for almost 20 years. I am an irritating source of words to a son, step son, and step daughter, all in early adulthood. I like to read mystery novels, play video games, and attempt to play golf, softball, and volleyball. I hope to talk to everyone, so please feel free to approach me. I look forward to seeing you all soon!



# Happy 15th Birthday GCBA!!



**THANK YOU** to all our members, past and present!!

How quickly the time has flown!

Please come out to our monthly membership meeting on January 10th to help us celebrate one of Cuyahoga County's greatest assets.

What has made GCBA so special? A wonderful family organization, a county inspection program through the ODA, an ODA bee inspector in membership, and a beautiful live bee yard, pollinator garden, and bee barn, all located at the Cuyahoga County Fairgrounds (CCF), just to name a few reasons. And, of course, all our passionate and dedicated members over the last 15 years!

Last October, the CCF Fair Board Director, Dennis Eck, submitted an entry to the Fair Managers of Ohio Annual Conference showcasing the collaboration between CCF and GCBA to educate and support our communities. CCF and GCBA placed **SECOND** out of 88 counties! This entry can be found in the GCBA October '23 Newsletter on the website, if you missed it, and thank you to all who made this happen!

Plan to be with us for this celebration, 15 years only comes once! We will have plenty of cake for all and a great speaker!





# Spread the News - Beginner Beekeeping Classes start in February!

The below flyer can be downloaded on the GCBA website. Feel free to share with friends and family!



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 month

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.

## Greater Cleveland Beekeepers Association Beginning Beekeeping Classes



This four-part course is designed for anyone interested in becoming a backyard beekeeper, no experience is necessary. Basic honey bee biology, beekeeping techniques, required equipment, best management practices, and more will be presented.

The Greater Cleveland Beekeepers Association's mission is to promote interest in beekeeping through education, training, and community awareness.



**Time:** 7:00-9:00pm (doors open at 6:30pm)  
**Location:** Cuyahoga County Fairgrounds  
 19201 E Bagley Road, Bldg 25  
 Middleburg Heights, Ohio 44130  
**Cost:** \$50 includes 4 classes and a 1-year Family Membership  
**Registration:** At door or download form at [greaterclevelandbeekeepers.com](http://greaterclevelandbeekeepers.com)  
**Class Descriptions:**  
 • Feb. 7: Equipment  
 • Feb. 14: Bee Package Installation  
 • Feb. 21: Seasonal Inspection/Care of the Hive  
 • Feb. 28: Threats to the Hive and Treatments  
**GCBA Events held throughout the year:**  
 • Field Day  
 • Picnic  
 • County Fair Booth  
 • Holiday Parties  
 • Live Hive Installations/Demonstrations

**2024  
Class Dates:  
Wednesdays  
February 7, 14, 21, 28**

GCBA meetings are family friendly.\*\*  
 "Beekeeping for Dummies" guidebook available for purchase.\*\*

Pay Online or download the Class Registration Form at [greaterclevelandbeekeepers.com](http://greaterclevelandbeekeepers.com)



# Bee Yard & Barn Beautification Projects



Spring is just around the corner, and it goes so quickly!

Eric and I are so pleased with all the progress made on the Pollinator Garden and Bee Yard Projects in 2023. We have taken the time in the past week to define what we feel are the goals for 2024. We want to share so that everyone who has the time to help out can participate:

- Requeening of the overwintered colonies.
- Equipment maintenance to include: Painting the existing hives, eliminating any old inventory deemed useless.
- Cleaning up the garden, planting, mulching.
- The mural and Bee Yard sign will need to be treated with clear weather resistant coating.
- The 6x6 upright posts will need to be painted with a waterproof decking clear cote for preservation.

These are just a few of our ideas. There will be lots of opportunities to work with Eric at the Bee yard this season. In addition, you will be able to find him around 6 p.m in the bee yard every regular member meeting night, weather permitting.

We hope to receive another donation from Pettiti's Gardens this Spring to add a flowering dwarf tree to the back of the garden. Planting ideas and donations are always welcome!

Thank you all,

Sheila St.Clair  
440-647-2602  
Beeyard and Garden  
Beautification Project

Eric Mathney  
216-313-0550  
Bee Yard Manager



## Pollinator Fun Facts!

- The U.S. is home to 4,000 species of native bees
- Some flowers hold static charges until visited. Bumblebees, sensing static electricity, know which flowers to visit.
- 90% of your vitamin C comes from insect-pollinated plants
- The most common avian pollinator is the hummingbird but there are two species of bat that are major pollinators in the Southwest.





Image: Simply Recipes / Mark Beahm

## Bienenstich (Bee Sting Cake)

Recipe adapted by Chef Charles Heaton

### Pastry Cream

- In a medium-sized heatproof bowl, mix the sugar and egg yolks together. Sift the flour and cornstarch together and then add to the egg mixture, mixing until you get a smooth paste.
- Meanwhile, in a saucepan bring the milk to a light boil.
- Remove from heat and add slowly to egg mixture, whisking constantly to prevent curdling. (If you get a few pieces of egg (curdling) in the mixture, pour through a strainer.)
- Pour the egg mixture into a medium saucepan and cook over medium heat until boiling, whisking constantly. When it boils, whisk mixture constantly for another 30 – 60 seconds until it becomes thick.
- Remove from heat and immediately whisk in the liqueur (if using). Stir in vanilla extract.
- Pour into a clean bowl and immediately cover the surface with plastic wrap to prevent a crust from forming. Cool to room temperature.

### Ingredients:

#### Pastry Cream

- 1¼ cups milk whole or 2%
- 1 tsp. pure vanilla
- 3 large egg yolks
- ¼ cup granulated sugar
- 2 Tbsp. all-purpose flour
- 2 Tbsp. cornstarch
- ½ Tbsp. liqueur (Grand Marnier Brandy, Kirsch or Amaretto) (optional)

#### Brioche dough

- ¼ cup whole milk
- 1 Tbsp. honey
- 1½ tsp. active dry yeast
- 2 large eggs lightly beaten
- ¾ cup all-purpose flour
- 2 Tbsp. granulated sugar
- ½ tsp. salt
- 1 cup plus 2 Tbsp. bread flour, divided
- ½ cup unsalted butter, room temperature

#### Honey-Almond Topping

- ¼ cup unsalted butter
- ¼ cup sugar
- ¼ cup honey
- pinch of salt
- ¾ cup sliced almonds

## Bienenstich (Bee Sting Cake), *continued*

### **Brioche dough:**

- In a small saucepan, combine milk and 1 tablespoon honey and heat to 100F. Pour the mixture into the bowl of an electric mixer and sprinkle yeast over top. Let mixture stand for 10 minutes until yeast is creamy/foamy.
- Transfer bowl to mixer stand and attach paddle (or hook) attachment. While mixing at low speed, gradually add eggs, all-purpose flour, sugar, and salt, and mix until blended.
- Gradually add all but 2 tablespoons of bread flour. Mix at medium speed until the dough is smooth and elastic, about 5 minutes. The dough should not stick to sides of bowl; if it does, slowly add the remaining 2 tablespoons of bread flour until dough cleans sides of the bowl.
- Add butter, 1 tablespoon at a time, mixing at medium speed until it is blended into the dough. The dough will be very soft. Transfer dough to a work surface and knead by hand a few times to ensure that butter is completely incorporated. Shape dough into a ball and transfer it to a medium buttered bowl. Cover with plastic wrap and set aside in a warm place for 1 ½ to 2 hours, until it has doubled in volume. \*\*If the dough appears too wet add 2-3 tablespoons of bread flour to the mixture.
- Punch dough down to deflate it, and knead it a few times. Return dough to the bowl, cover, and refrigerate for at least 4 hours (or up to 12 hours). The dough should have doubled in volume. If it hasn't, let it stand at room temperature until it has.
- Butter bottom and sides of a 9" spring-form pan. Shape dough into a ball and arrange it, smooth side up, in center of the pan. Flatten ball gently with your palm until it covers the bottom of the pan. Cover the pan and let the dough rise until it is puffed, about 1 hour.

### **Honey-Almond Topping:**

- Combine the butter, sugar, honey, and salt, and bring to a gentle boil on the stovetop.
- Remove from the heat, and stir in the almonds. Evenly pour over the above dough and place the pan on a parchment (or foil) covered baking sheet.
- Position a rack in the center of the oven and preheat to 350 degrees F
- Bake cake for about 22-25 minutes, until golden brown and bubbly.
- Place on a cooling rack, and allow to cool 10 minutes. Remove from the Springform Pan and allow it to cool completely.

### **Assembly:**

- Using a serrated knife, cut the cake in half. Tip: place the cake on a rotating cake stand and begin by rotating the cake and creating a cut line midway through the cake. Continue rotating, allowing the knife to cut deeper, until the cake is completely sliced in half.
- Spread the pastry cream, leaving a narrow edge.
- Gently replace the top layer of the cake. Serve with coffee or tea.



# February 9th & 10th, 2024

Gateway High School, 3000 Campus Blvd,  
Monroeville, PA 15146



## Western Pennsylvania Beekeeping Seminar



***Guest Speakers including Dr. James  
Tew, Dr. Brock Harpur, Dr. David Peck,  
Dr. Robyn Underwood, and more!***



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January 2024

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## **Our Goal:**

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