SMOKER SIGNALS

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A message from Med

The 2026 COBA Member Appreciation Night has come and gone. I want to sincerely thank everyone who helped to make this evening a tremendous success. This year we were in a new location, the Garden Pavilion at Franklin Park. Set up started at about 3 PM and continued for about 3 ½ hours. Special thanks go to all those folks who not only arrived early to help set up but then helped put on our event. These included Dale Gelter, Sarah Sullivan, Chris Lutmerding, Bob and Claudia Bowers, Skip Howell, Mary McMichael, Winnie

TOPIC 1

SEE PAGE 2 FOR ALL THE PERSONS WHO HELPED MAKE AN AWESOME MEMBER APPRECIATION EVENT!

TOPIC 2

DONATE NOW FOR THE FUTURE CLICK THE BLUE LINK. SEE PAGE 4

TOPIC 3

MULITPLE RECIPES FEATURES HONEY

Williams, Jeremy Woelfle, Morgan Rudell, Eileen and Scott Bolton, Mike Hatter, Mark Erbaugh, John Sprouse, and Scott Lewis. Ultimately over 150 door prizes were generously donated by both corporate and individual donors. (see below, my apologies if I failed to recognize anyone)

Appreciation Night Corporate Donors

Acorn Foundation
A & E Bee supply
Blue Sky
COBA Charitable Foundation
Dadant and Sons
Dills Nursery
E Packaging
Hive-A-Live
Honey-B-Healthy
Mann Lake
Nite Guard
Oakland Nursery
Ohio Prairie Nursery
Pierce Acorn
Pioneer Plastic
Rossman Apiary
Southeast Bee Supply
Straders Garden Center
Whites Twin Trees Farms
Wilsons Garden Center

Appreciation Night Individual Donors

Eileen Bolton
Bob and Claudia Bowers
Chris Call
Dominique Carmon
Laura Carter
Josh Comb
Nate Dappen
Skip Dyckman
Mark Erbaugh
Dale Gelter
Rich Herman
Skip Howell
Med and Chris Lutmerding
Will Merrill
Dru and Rod Pritchard
Marlene Reed
Jane Rehner
Morgan Rudell
Sarah Sullivan
Stacy Taylor
Sharon Treaster
Tom Wilson
Jeremy Woelfle
Anita Zych

Finally, I would be remiss if I did not recognize the Franklin Park Program Manager Nicole Tabit, and the Franklin Park Security Team for their help with our event.

Elections were also held the same evening. The executive team will be Med Lutmerding as President, Claudia Khourey-Bowers as Vice President, Mark Erbaugh as Secretary, and Winnie Williams as Treasurer. Elected Trustees include Chris Call, Eileen Bolton, Jeremy Woelfle, Dominique Carmon, and Todd McDaniels. Dru Pritchard and Skip Howell will fill two other Trustee positions.

Information for our 2026 Annual Fundraising Campaign can be found on the COBA website. By donating to this campaign, you help support our Youth and Veterans' Scholarships so that we can provide ongoing opportunities to them.

Hoping that you all have a very nice Thanksgiving. I have once again included the recipe for cranberry honey butter. This is really a pretty good recipe to show off your honey.

CRANBERRY HONEY BUTTER

PREP TIME

10 MIN

YIELD

24 SERVINGS

INGREDIENTS

1 CUP BUTTER, SOFTENED

1/3 CUP FINELY CHOPPED DRIED

CRANBERRIES

1/4 CUP HONEY

2 TEASPOONS GRATED ORANGE ZEST

1/8 TEASPOON KOSHER SALT

DIRECTIONS

IN A SMALL BOWL, BEAT ALL INGREDIENTS

UNTIL BLENDED. STORE IN AN AIRTIGHT

CONTAINER IN THE REFRIGERATOR UP TO 2

WEEKS OR FREEZE UP TO 3 MONTHS.



Spiced honey apple cider

4 cups of apple cider, 2 cinnamon sticks, 4 cloves, 2-star anise and some orange, kept just below a simmer for 15 minutes, then 3 tablespoons of honey stirred in off the heat. That is 2¼ teaspoons of honey per 8 fl oz mug.



THE NEXT COBA GENERAL MEETING WILL BE ON JANUARY 20, AT FRANKLIN PARK CONSERVATORY, IN THE GARDEN PAVILLION. DRESS IN LAYERS FOR THIS WINTER MEETING!









2nd Annual COBA Fundraiser Campaign

Members, please help COBA welcome Youth and Veterans as new beekeepers by making a $10 donation right now!
Become a contributing supporter of the Youth Scholarship and Veterans' Beekeeping School programs, which help people of all ages become thoughtful beekeepers. These programs cost about $25,000 each year. Much of the money for these programs comes from outside organizations. COBA has over 520 members. If each of us donates $10 today, that will raise $5,200 to support our Youth and Veterans. These scholarship programs bring new talent into our community. Please give $10 today . Thank you for helping to keep COBA an exemplary community of beekeepers!
If you would rather write a check, make it payable to Central Ohio Beekeepers Charitable Foundation, and mail it to Winnie Williams, 5672 Payton Way, Columbus, Ohio 43235.

"November, it looks like the world is covered in a cobbler crust of brown sugar and cinnamon."

-Sarah Addison Allen

Bee Joke:

Q. Why did the bee over sleep?

A. It hit the snooze and missed the buzz.

Honey Butter Rolls



Prep: 25 min
Cook: 22 min
Total: 150 min
Yield: 12 servings

Ingredients:
-390 g bread flour, including 15 g reserved for
kneading
-active dry yeast
-whole milk (3/4 cup)
-unsalted butter for the dough (4 tablespoons), softened
-honey for the dough (4 tablespoons)
-whole egg (1 large egg)
-fine salt (1 teaspoon)
-unsalted butter for the finish (2 tablespoons)
-honey for the finish (1 tablespoon)
Instructions show the original batch. Cooking times and pan sizes may need adjustment. Season to taste.

Instructions
Bloom the yeast
Warm the milk to 105–110°F, checking with a thermometer. Stir in the dough honey and sprinkle over the yeast. Leave for 5–10 minutes until foamy; if there is no activity, check the yeast and milk temperature before continuing.

Mix and knead
Stir in the remaining dough honey, softened butter, egg and salt. Mix in flour. Knead for about 8–10 minutes, using the reserved flour on the work surface as needed, until the dough is smooth and slightly tacky. Do not add unmeasured flour just to make the dough dry.

First rise
Put the dough in a bowl, cover and leave until roughly doubled, about 60 minutes in a warm kitchen. Shape readiness matters more than the exact timer; allow longer in a cool room.

Shape and rise again
Divide into twelve equal pieces by weight. Shape into balls and arrange in a parchment-lined 9-by-13-inch baking pan. Cover and leave for about 30–40 minutes until puffy and nearly touching.

Bake the rolls
Heat the oven to 375°F. Bake for 18–22 minutes until golden and the centers are set. If the tops brown too quickly, tent loosely with foil while the centers finish baking.

Brush with the separate finish
Melt the remaining butter with the separate finishing honey. Brush over the hot rolls, divide any remaining finish evenly between them, and cool in the pan for 5–10 minutes before serving.

Hi everyone,

With the warm fall weather coming to an end, it is time to prepare the hives for winter.

You are welcome to join our winter preparation session on Sunday, November 15, 2026, at 2:00 PM at Scott's Lawn Apiary.

We will be completing the following tasks:

- Condensing all hives with 2" insulation between them
- Adding deep quilt boxes
- Feeding Hive-A-Live fondant patties
- Adding straw for windbreaks and temperature maintenance

I am transitioning from liquid Pro Sweet to Hive-A-Live fondant patties, which has become my preferred winter feed to help the hives emerge strong in the spring.

For my mite treatment, I used Formic Pro in late summer, followed by Apivar on some hives and Apiguard on others during the first week of November. I will remove the treatment in mid-December on a sunny day (45°F or warmer) and check on food reserves to ensure the hives have enough food through March. I plan to put honey supers on in late March or early April, with my first honey extraction workshop scheduled for Monday, May 24th.

If you are getting ready for winter, I have deep quilt boxes, Hive-A-Live fondant patties, AP23 winter patties, and AP23 pollen patties available. If you need any bee supplies for pickup at the COBA banquet on November 18th, please text 419-512-2105 or email nohcmedina@gmail.com by 9:00 AM on November 18th.

Hope to see you there!

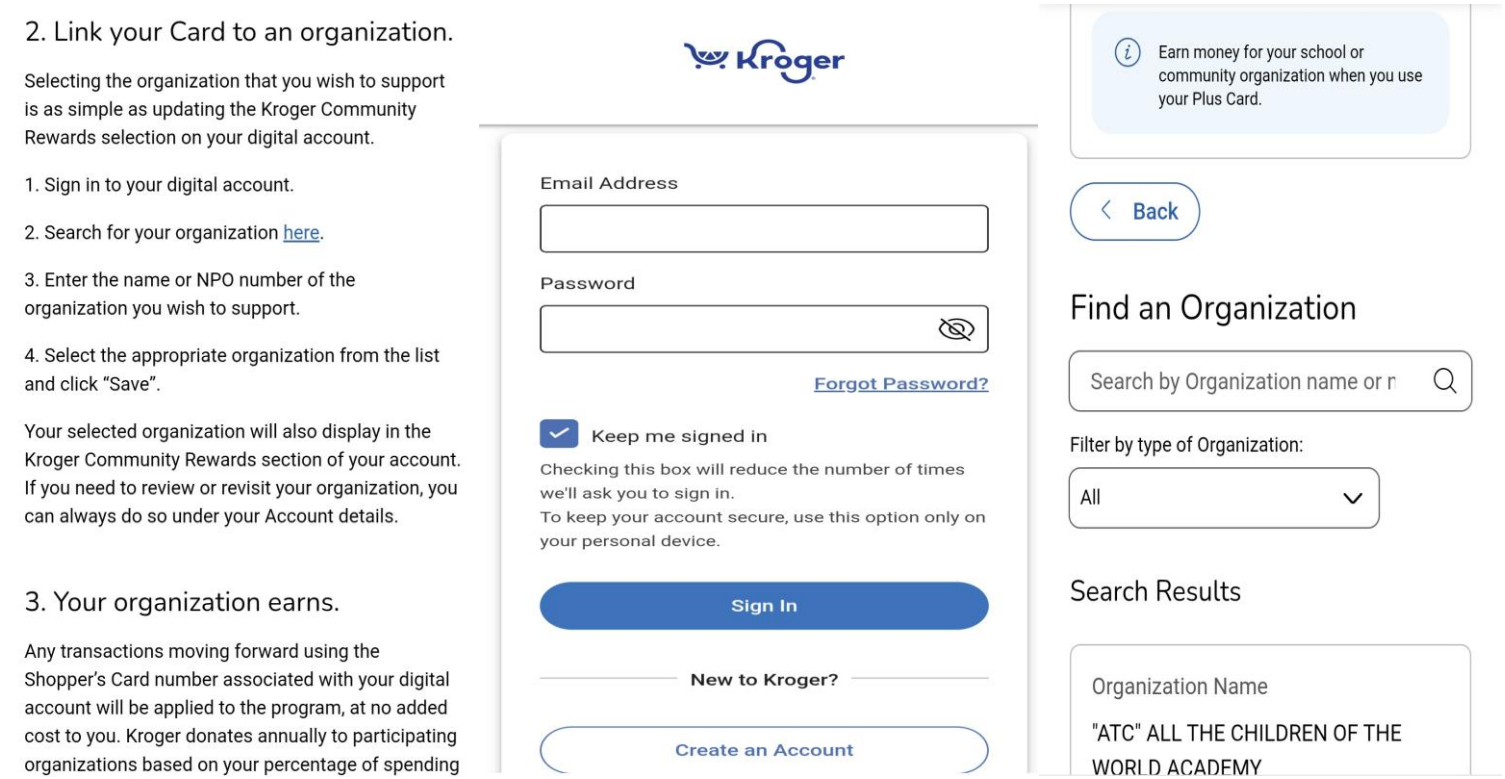
Best regards,
Richard Herman

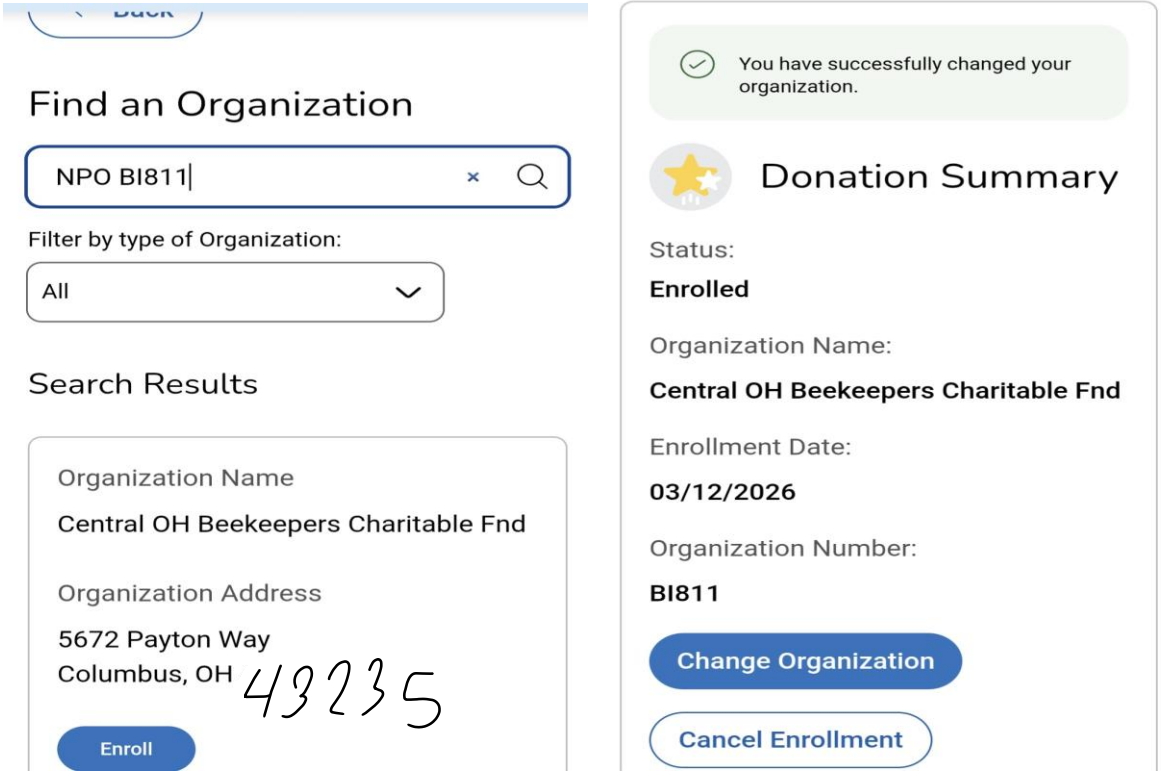


Checking Out for the Good: A Way Shopping Can Help Support COBA

The following screenshots are step by step instructions on how to link your Kroger shopping card to COBA. Each time you shop Kroger will donate pennies towards COBA. Every small amount counts!

https://www.kroger.com/i/community/community-rewards





Smoker Signals cont.

