

SWEET TALK

The newsletter of the Greene County Beekeepers Association

**The Place to Bee on
Tuesday, November 15th at 6:30 p.m.**

Agenda

FOOD!

That's right, its our final meeting of 2016

*Carry-In Dinner
&
Nominations and Elections*

*GCBA will provide the entrée.
Club members bring their own place settings
and a dish to share!*

If you did not sign up at the meeting, please RSVP to :

Dave Allen: [REDACTED]

by

Saturday, November 12th!

President's Letter

Our last meeting was held at the OSU Extension office. Michele Colopy showed us how to remove everything from a soil plot without using chemicals. Thank you all for coming out to the meeting. We will be returning to our regularly scheduled room on Ledbetter Road for our next meeting. A special thank you to those who provided the snacks and drinks for the refreshment break.

News Flash! Our election vote will be on the agenda for our November 15th meeting, which will only take about five minutes. Our main event is a potluck supper and discussion about our bees! We always have a lot of good food to eat. Please bring a dish to share, your own place setting and drinks. The club will provide chicken for an entrée. Come early for set up and we will start eating just before 7:00 pm.

On the farm, we continue to prepare for winter weather. Most of the hives have been configured for the winter season with the exception of the insulated boards. The insulated top boards will go on after the cold sets in. I don't want to install the boards just yet because the bees are still out and I do not want to encourage robbing. I recommend consolidating any weak hives now as they will have a high probability of perishing this winter. Combine with a strong hive and then re-split early in the spring after the drones are re-established.

The next question is when to place the sugar bricks on the hives. I usually wait until mid to late December to do this. By giving the bees a chance to firmly establish the winter ball around the honey sources in the hive, they will consume the stored honey first. I use the sugar bricks as an emergency measure. The bricks are in the top box, on the top of my frames. This way the bees will meet the sugar brick after they climb through the available honey. If they have enough honey, very little sugar brick will be consumed. Most of the hives do not meet the sugar brick until late winter.

Thanks. See you November 15th.

Dave Allen

Nominees for 2016 GCBA Executive Board:

President:	Dave Allen
VP	Dave Foubert
Secretary	
Treasurer:	Tom Davidson
Newsletter/ Assistant Webmaster:	Terry Lieberman-Smith
Webmaster:	Dan O'Callaghan
Members at Large:	
	Fran Davidson Joe Valentour Lucas White

Nominations will be accepted the evening of the voting.

Your Input is Important!:

The Ohio Pollinator Habitat Initiative is working with its partner organizations to secure input from farmers, beekeepers, gardeners, food consumers, food retailers, pesticide applicators, pesticide companies, mosquito control districts, public and private land managers, and others interested in developing a plan to improve the health of Ohio pollinators. Attendees will receive the ODNR Bee and Wasp Guide.

An online survey is also available, in order to secure as much stakeholder input as possible. You can complete the online survey at <http://go.osu.edu/pollinatorinput>.



GCBA 2016 Board Members:

President:	Dave Allen
Vice-President:	Dave Foubert
Secretary:	
Treasurer:	Tom Davidson
Communications:	Terry Lieberman-Smith
Webmaster:	Dan O'Callaghan
At-Large:	Fran Davidson, Jeannie Doe, Joe Valentour, Sam Bernard
Past President	Dan O'Callaghan

Remember— Education is the Key to A Great Beekeeping Season

Beginning Beekeeping Workshop

Participants will learn everything from raising bees and setting up hives to equipment, products of the hive and much more. Hands-on experience.

Thursday(s), January 6, Feb 2, Feb 9, Feb 16, Feb 23, March 2

7 to 8:30 p.m.

Greene County Media Room

541 Ledbetter Rd., Xenia

Second-Year Beekeeping Workshop

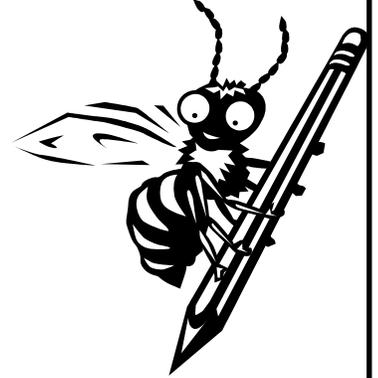
Need a bit more beekeeping instruction? This class is for those who already have hives or have taken our beginning workshop. We'll answer some of the questions or concerns you have experienced, provide additional information for healthier and more productive hives, as well as discuss harvesting the honey.

Saturday. January 21, 2017

9 a.m.—3 p.m.

Narrows Reserve Nature Center

2575 Indian Ripple Rd., Beavercreek



Contact Greene County Parks and Trails to register: 937.568.6440

Greene County Beekeepers Association

Membership Form 2017

Membership dues are \$15 per calendar year

Membership benefits include:

Monthly meetings (exp. For Dec/Jan) with educational speakers

Monthly e-zine with beekeeping articles and other features

Name _____

Address _____

Phone _____

Email _____

Make checks out to: Greene County Beekeepers Association and Remit Payment to:

Greene County Beekeepers Association

c/o Tom Davidson

10131 W.. National Road

New Carlisle, OH 45344

Seasonal Resource Page

Robber Screens:

- <http://entomology.ucdavis.edu/files/147611.pdf>
- <http://www.beeworks.com/forum/viewtopic.php?p=40>
- <http://cookevillebeekeepers.com/06/how-to-make-a-simple-robber-screen>

Not Sure What Robbing Looks Like?

- <https://www.youtube.com/watch?v=9vOfn2Nj4JY>
- <https://www.youtube.com/watch?v=pT9bofzyZa0>

Yellow Jacket Traps....lots of choices:

- <https://www.youtube.com/watch?v=xiTggZSLjpE>
- <https://www.youtube.com/watch?v=xqMBiEqOI2I>
- <http://tipnut.com/wasp-trap/> lots of choices

Getting ready for winter:

Home-Made version of Honey Bee Healthy (adapted from Beesource)

5 cups water
2 ½ pounds of sugar
15 drops spearmint oil
15 drops lemongrass oil

Heat the water to a boil. Remove from heat and stir in the sugar until dissolved. Once the sugar water has cooled, add the essential oils. Stir until everything is evenly distributed.

This solution should have a strong scent and not be left open around bees.

Cool completely before using.

I store this concentrate in the fridge -label it so that your family doesn't drink it!!

Approx. dosage: 1 tsp per quart of 1:1 sugar syrup for feeding

Marshmallow Bee Fondant

3 bags (10.5 oz) marshmallows
½ c. water

4 pounds confectioners sugar

Put marshmallows in a microwave safe bowl. Bowl needs to be large because marshmallows will puff up and cause a mess if they overflow. Pour water over marshmallows. Microwave, 20 seconds at a time, until melted.

Carefully remove from microwave. Stir in powdered sugar. Once it is difficult to stir, turn out on cutting board or countertop that has been dusted with confectioner's sugar. Knead in remaining sugar.

Coat the fondant with a light layer of shortening to help keep it moist. Wrap in several layers of plastic wrap.

Look for sales of marshmallows at the end of the cookout season!

Sugar Bricks

Notes: Have candy mold prepared ahead of time. This stuff hardens quickly

Directions:

- Bring 11 oz of water to full boil
 - Add 1 T white vinegar
 - Slowly add 1 five-pound bag of white sugar, **stirring all the time**
 - Continue stirring until it reaches **242 degrees** .
- Be careful with this hot mixture.**

Shovel the mixture into a candy board or mold that is lined with waxed paper (I used a jelly roll pan) and let sit to cool off. If you want to cut it into smaller pieces, do so **before** it cools completely.

The outside of the cooking container will cool down first and needs to be scraped out

For optional ingredients, or larger recipe, go to www.mdasplitter.com/docs/candy.pdf