

# Sandusky River Valley Beekeepers Association



March 2018

srvba.ohiostatebeekeepers.org

Colonies will produce queen cells when the bees and young brood are separated from their queen.

## Upcoming Events

- **Monday, April 2nd 7:00pm**

Monthly meeting at the First United Methodist Church.  
510 W Maple Street, Clyde.

- **Saturday, April 7th and 14th 12:00 - 5:00pm**

Beginning Beekeeping class

### WELCOME NEW BEEKEEPERS!

We hope to see you at our monthly meetings and wish you the best of luck in your new beekeeping adventure!

## Swarm Season



The most obvious reason bees swarm is simply to resolve a lack of space. While this happens in nature when a colony grows beyond the capacity of its home, it is particularly common in the small wooden boxes we call a beehive.

We actually cater quite well for our bees, using structures that can be expanded with ease. This allows the beekeeper to hopefully anticipate the potential for swarms and act accordingly. But that isn't always possible, and bees may eventually swarm.

Queen cups are created by workers on a regular basis. But the queen will not ordinarily lay eggs in them. That changes when swarming is imminent. Her laying an egg in a queen cup illustrates an amazing level of planning - she plans to leave and she is also preparing a queen that will take over in the existing hive. The queen and 50% - 60% of her offspring will leave. Steps for this relocation process;

1. Leave the hive and temporarily move to an interim location
2. Scout the nearby area for a permanent location
3. Move to the final location

If your bees are expanding rapidly, are in full-blown brood-rearing mode and storing large amounts of honey, you should be carefully monitoring the use of frames within the hive. It is your role to watch for these signs and take early, proactive action to avoid swarming.

<https://www.perfectbee.com/learn-about-bees/the-life-of-bees/how-and-why-bees-swarm/>



## MEMBER

### SPOTLIGHT

Jerry Eakin has been a beekeeper for over 5 years and currently has 5 hives. So far, only 1 hive has died over this long, cold winter. He originally became interested in beekeeping because he wanted to pollinate his fruit trees. He has 5 acres of land in Sandusky that he plants with buckwheat, sunflowers, trumpet vines, and lots of wildflowers for his bees. In last years harvest, he extracted 109 pints of honey and still can't keep up with the demand for his delicious liquid gold. He is very fascinated with the honeybee and also enjoys catching swarms in the spring!

## Honey Bee Trivia

### True or False

1. Foragers searching for nectar and pollen can see ultraviolet light reflected from flower petals.
2. Supersedure queen cells are normally produced along the bottom bars of brood comb.



## Sweet Treats

### Chewy lemon honey cookies

2 1/4 cups all-purpose flour

2 teaspoons baking soda

1/2 teaspoon salt

3/4 cups unsalted butter, melted and cooled

1 cup granulated sugar, plus 1/2 cup extra for rolling cookie dough in before baking

1 large egg

1/4 cup honey

1 teaspoon vanilla extract

Zest of 1 lemon

Juice of 1/2 lemon

1. Preheat oven to 350 degrees and line 2 baking sheets with parchment paper or a silpat liner.

2. In a large bowl whisk together flour, baking soda and salt. Set aside.

3. In a standing mixer set to medium speed, beat together butter, sugar and egg until smooth. Add in honey, vanilla extract, lemon juice and zest and beat until combined. Switch mixer to low speed and gradually add in flour. Continue to mix until just combined. Do not over mix. Cover mixer bowl in plastic wrap and chill in refrigerator for 1/2-1 hour.

4. Remove dough from refrigerator and roll it into walnut sized balls. Roll balls in remaining granulated sugar and place onto prepared baking sheets about 2 inches apart from each other. Bake for 8-10 minutes or until very lightly golden brown. Cookies will appear puffy and pale in color. Resist the urge to bake them longer. Remove cookies from the oven and allow to cool completely before removing from baking sheets with a thin spatula. Store in an airtight container on your counter for up to 5 days.

<https://www.rachaelray.com/2012/04/02/easy-easter-dessert-chewy-lemon-honey-cookies/>

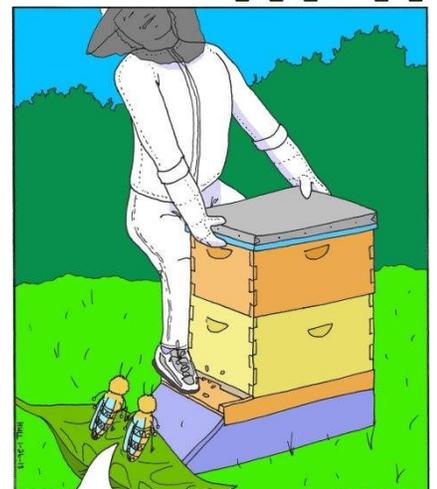
We are in need of clean veils and jackets for the new beekeepers to use at the April 14th beginners class! If you are willing to let a new member borrow your clothing, please bring them to the meeting on April 2nd. Thank you in advance for helping the next group of fellow beekeepers!

The club will be putting together a fundraising calendar and we need YOUR help! Please submit pictures to Carol Mahl, [photosbymahl@yahoo.com](mailto:photosbymahl@yahoo.com). We will need images from all seasons to fill the calendar. Anything from your apiary with a beautiful sunset, to a worker bee landing on a flower, and everything in between!

Contact Carol with any questions on photo submissions. Thank you!

Don't forget to 'like' *Sandusky River Valley Beekeepers Association* on Facebook for updated news, pictures, articles and more!

BEE-LING APIS



YOU SEE, IT'S CALLED **PRO-POLIS** BECAUSE IT **KEEPS THE AMATEURS OUT.**