

# Sandusky River Valley Beekeepers Association



December 2018

srvba.ohiostatebeekeepers.org

## Upcoming Events

- **Monday, December 3rd 6:00 - 10:00 pm**

Christmas party at Buckeye Fire & Grill

972 South CR 278, Clyde.

Please bring a side dish to share. Set up will begin at 5 if anyone would like to come early to help. We would love help tearing down as well!

Everyone is welcome to bring a door prize to make the party more fun! A large variety of gifts is sure to make everyone happy:) Raffle tickets are \$1 each, or 6 for \$5.

Voting ballots will be available at the party & we will be voting for 2019 officers. We need a member, whose name is not on the ballot, to head up the officer voting. If interested, please email Angel at [alm12397@gmail.com](mailto:alm12397@gmail.com).

We can't wait to see everyone there!



## Area News

We are offering the first edition of our club calendar! Huge thank you to everyone who submitted images and to Carol Mahl for designing and production. They really look great!

**Cost is \$8.50 per calendar.**

At our November meeting, Mr. Barrett Zimmerman and a few of his FFA students joined us to give an update on their beekeeping venture! This upcoming school year, they will have 5 locations, totaling about 3 acres, that will be dedicated to becoming pollinator habitats, with hives at each location. They are working with Ohio Fish & Wildlife to plant 2 pounds of milkweed seed! To do so, Doebel's in Clyde is allowing the students to use their greenhouses over the winter to plant and grow the seeds that will be distributed among the 5 locations. The students will also be building their own equipment over the winter to prepare for the upcoming year. We are excited to see these students carry out their research projects and continue learning about the importance of pollinators and beekeeping! Thank you to Mr. Zimmerman and Angel Mitchell for guiding the students in these new endeavors!



## Honey Bee Trivia

True or False;

1.) Propolis inhibits the growth of fungi and bacteria in the hive.

**True.** Propolis has anti-microbial properties and, thus, is an important part of the chemical arsenal within the hive for combating contamination and pathogen invasion. The bees spread it as a thin coating over most surfaces, including brood cells. Studies have shown that propolis is definitely anti-bacterial and anti-fungal.

2.) What are 3 uses for propolis in the honey bee colony?

1- To reduce the hive entrance and filling cracks/crevices.

2- To varnish the hive interior (waterproofing)

3- To cover up objects within the hive that are too large to remove, such as a dead mouse.

## Sweet Treats



### Honey Sweetened Peanut Butter Cookies

- 1 cup smooth or creamy peanut butter
- 1 cup honey
- 1 large egg
- 1 1/2 tsp vanilla extract
- 1/2 tsp salt
- 1/2 tsp baking soda
- 2 cups WHOLE WHEAT flour

I made these for Thanksgiving, they were a hit!! So good.

- Preheat oven to 350 and line a baking sheet with parchment paper.
- In large bowl, combine peanut butter and honey and beat until smooth. Stir in egg and vanilla.
- Add the salt, soda, and flour and mix until it forms a dough.
- Shape into small balls and place on the prepared sheet. Use fork to lightly press each ball down.
- Bake for 10-12 minutes until slightly golden brown, place on wire rack to cool

<https://www.blessthismessplease.com/honey-sweetened-peanut-butter-cookies/>

Jerry Eakin wanted to share his **Propolis Tincture** recipe with the club. Thanks Jerry!

1.) Cleaning: place propolis in small pale of water, stir now and then. Debris such as wood, dead bees, beeswax, and such will float. Propolis will sink to the bottom.

2.) Mixture:

- Use 130 proof or higher grain alcohol. Place propolis in water tight container with alcohol.
- Shake briefly 2-3 times a day for 2 weeks. Filter mixture through a cloth to remove any debris.
- Finished mixture should be light to dark brown in color.

3.) Storing: Store in a dark air tight bottle for long storage. To lessen alcohol, place a cheese cloth over an open container to let alcohol evaporate.

