



The S^kep

Columbiana & Mahoning County Beekeepers Association

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October 2014

President's Corner

Hello Beekeepers!

At last month's meeting we learned how to clean your cappings and melt them down into wax blocks for a variety of projects. Learning the art of making candles, wax molds and the use of wax to maintain plastic foundation was the highlight of our afternoon. Thank you Andrea Deafenbaugh and Don Kovach for speaking and demonstrating your skills.

We are moving up the October banquet by one week due to scheduling conflicts. If you worked two shifts at the fair your meal will be free. If you worked one shift you need to pay half for your meal. If you are planning to attend the banquet please let Don Kovach (330-272-3711) or Edwynna Stacy (330-360-7580) know. The deadline is October 3 for reservations so we can provide a final count to the caterer. Dinner will be served at 1:00 and Lee Miller will be our speaker this year. Please fill out the attached form and return it along with your dues at the banquet. I hope to see you there!

Bruce Deafenbaugh

Check It Out!

Bruce & Andrea shared this website with us recently and we think you'll enjoy all the information it offers about honey bees and the struggles they face. The link takes you directly to a honeybee article.

www.earthjustice.org

Association Annual Meeting Banquet & Elections

Sunday, October 12, 1:00 p.m.

Speaker: J. Lee Miller, Past President PA State Beekeepers Association

Mill Creek Metroparks, Fellows Riverside Gardens: Davis Education & Visitor Center

123 McKinley Avenue, Youngstown, OH 44509
(330) 740-7116

Cost: \$19 per person (\$9.50 if you worked one shift at the CMCBA booth at the fair and complementary if you worked two or more shifts) Guests Welcome!

Contact Don Kovach (330 272-3711) or Edwynna Stacy (330-360-7580)

(Please include the names of everyone in your party)

Deadline for Reservations is Friday, October 3.



Wonderful Wax

During the September meeting we had the pleasure of learning about wax processing from Don Kovach, and Andrea & Bruce Deafenbaugh. We were treated to the wax story from its creation in the hive to final beeswax products and uses.



Don started off telling us about the production of wax by honey bees. Honey bees have four pairs of wax glands located on the underside of their abdomens. Worker bees produce wax scales most efficiently around 6-12 days old. The scales are secreted in very thin, clear layers but turn more white as they are chewed by worker bees and used to build new comb.

After showing the comb from a recent swarm removal, Don shared his bag of washed cappings. He explained that wax is a very valuable resource to honey bees and beekeepers alike as approximately 50 pounds of extracted honey produced about one pound of wax cappings.

To begin processing the cappings, Don washes them in a 5 gallon mesh paint bag. This is achieved by dipping the capping bag up and down in a bucket of water until the cappings are free of honey. Don then lets the cappings dry and adds them to a container in his solar wax melter.



Don demonstrated his hobby size solar wax melter and showed various-sized loaf pans that make useful wax molds. He shared that the thrift store is an excellent

resource for pans and other suitable containers. He also showed a Presto cooker adapted with a valve for wax cleaning and melting. These cookers are preferred over slow cookers because the actual temperature can be set on the control. This is important because beeswax has a relatively low melting point of about 150° F. Don indicated that he uses organza fabric clipped to his molds to filter the liquid wax.

Once processed the wax blocks are ready for use as wax products or hive maintenance. Don concluded his portion of the class explaining how to paint melted wax onto new plastic foundation to make it more appealing to the honey bees. He also shared the tip that spraying the wax painted foundation with sugar water and Honey Be Healthy helps a great deal also.



Andrea picked up with using the clean wax to create beautiful candles and decorative wax detailed molds. She stressed that creating wax items for gifts, sale and show all require a great deal of time and patience. Andrea pointed out that it is a good idea to be mindful of the weather on the day that you plan to pour. It should not be too humid or breezy because both affect the wax and how it cools and reacts.

Andrea's favorite molds are her polyurethane molds. She said they do not require mold release and they let the wax cool slowly. She instructed us not to use aluminum tools or containers as it will give the wax a green tint. Sharing her wick guidelines with us, Andrea said that she uses No. 1 & No. 2 cotton core wick for molded beeswax candles and small rolled tapers. She uses No. 3 & No. 4 cotton

core wick for tapers and dipped candles. This is an important tip since the proper size wick will promote even burning.

Using a Presto cooker fitted with a valve Andrea filters her melted wax through organza cloth numerous times to reach her desired cleanliness. She then prepares the molds by wicking them, making sure they are level and heating them slightly. This is done so the candle releases cleanly from the mold. Once the wax has cooled completely, Andrea carefully removes it from the mold, flattens the bottom on a warmed skillet and buffs the candle with a clean piece of organza fabric. Beeswax attracts dust readily so be mindful of the surroundings when creating wax products.



Andrea concluded by explaining the bloom phenomena. Bloom is a dusty substance that forms on beeswax items as they age or are

exposed to cooler temperatures. Only 100% pure beeswax will bloom. Then she explained that she uses a hair dryer or warm water to remove it and buffs with a soft cloth.

Bruce shared his dipped candle making method with us. He suggested using a camp stove with a large deep pot so it could be set on the floor. This way you can see into the dipping vat. He told us that in his experience dipping is most successful at 147°F.

Demonstrating his dipping technique Bruce laced the wick onto his hand crafted candle dipper and pointed out the location of the top of the candles. He stressed that you need to dip to that point consistently

throughout the process. Then Bruce explained that he cuts his candles loose from the dipper when they are about the size of his fingers. From this point he dips each pair individually until he is happy with them and they have formed a tear drop shape on the bottom. Bruce pointed out that the drop on the bottom is an indicator of tapers that are dipped rather than molded.

We are so thankful that Don, Andrea and Bruce shared their wax processing talent and knowledge with our group. It was quite an enlightening and fun afternoon! Hopefully their class has inspired many of you to use the beeswax that you have harvested and create many beautiful and useful items. *



Recommended Resources from Don & Andrea

[Solar Wax Melter Plans from
Beesource.com](http://Beesource.com)

[Making a Wax Melter from a Presto
Kitchen Kettle by Candletech.com](http://Candletech.com)

Wick, Wax and Talk 2nd Time Around by Maxine Wilhelm ([available at Kelley Beekeeping](http://KelleyBeekeeping.com))

The Candlemakers's Companion by Betty Oppenheimer ([available at Kelley Beekeeping](http://KelleyBeekeeping.com))



Marked Queens



Although a marked queen is much easier to locate in a hive, there is a more practical reason for this practice. The system of queen marking was devised to give an indication of the age of a queen honey bee. This is an internationally recognized sequence that depends on the last number in the year the queen was born. A queen bee is marked with a spot of paint on her thorax. The fun mnemonic ***Be Warned You Require Gloves*** should help us remember the sequence.

Be	Warned	You	Require	Gloves
Blue	White	Yellow	Red	Green
0	1	2	3	4
5	6	7	8	9

Using this system we can see that 2014 queens were marked with a green dot and the 2015 queens will be marked with a blue dot.

Resource: <http://www.cheshire-bka.co.uk/Beekeeping/queencolours.php>

2014 OSBA Fall Conference

OSBA – Annual Fall Conference
November 1st, 2014 – Plain City, Ohio
Tolles Career Center – 7877 US Highway 42 S – Plain City
OH 43064

The Ohio State Beekeepers Association is holding its annual Fall Conference at Tolles Career & Technical Center in Plain City, Ohio. The guest speakers include: Sue Cobey, Mike Palmer, Reed Johnson and Dr. Jim Tew. A honey judging contest will be included this year at the Fall Meeting! Several vendors will be available with bee supplies for sale also.

Registration Fees

\$25 - OSBA Member Pre-Registered
\$35 - OSBA Member at the door. (Cash, Check or Credit card accepted at the door)
\$35 - Non Member
\$7.50 - OSBA Guest (Spouse of children under 18 with paid OSBA Member)

Online registration until October 24th at
www.OhioStateBeekeepers.org

Mail registration must be postmarked by October 21st

Fall Feeding

If your bees are in need of additional food stores and you are feeding, it's time to switch to fall syrup. The ratio is 2:1 for this time of year. For every cup of hot water, add 2 cups of white granulated sugar and stir until dissolved.

Winter Reading

Beeswax by William L Coggshall & Roger A. Morse

The Backyard Beekeeper's Honey Handbook by Kim Flottum

Swarm Essentials by Steve Repasky with Lawrence J. Connor

Super Formulas Arts & Crafts by Elaine C. White

Making Creamed Honey



Creamed Honey is pure honey that has been crystallized under controlled conditions. Using those conditions, a beekeeper maintains the size of crystals in the honey and creates

a smooth creamy texture, much like that of butter. There are various methods to create creamed honey but the most widely used is the Dyce Method. This method includes pasteurizing the honey to remove any naturally occurring yeast cells. Although minimal damage is done to the honey, this is an important step because crystallizing honey allows fermentation to begin more readily.

Ingredients:

10 pounds of honey
1 pound of starter (Kroger's Whipped Honey has been suggested)
If you want to make less use a 10:1 ratio.

Process:

1. Carefully warm the honey to 150°F to pasteurize. Stir honey to heat evenly but avoid adding air.
2. Once the honey is heated strain it to remove large crystals and wax particles.
3. Cool the honey as quickly as possible to about 70°F. This can be achieved by sitting the pan onto a container of ice and stirring carefully. It is very important that the honey has cooled or the starter will melt.
4. Using a Kitchen Aid mixer or a creaming screw attached to an electric drill, stir in the starter. Make sure it is completely incorporated without adding additional bubbles. It may take up to 45 minutes.
5. Pour the mixture into containers and allow to set for a couple of weeks at

57°F. Some beekeepers put it directly in the refrigerator instead.

Store in a cool dark place away from heat so the honey does not liquefy and separate.*

Resources:

Flottum, Kim (2009). *The Backyard Beekeeper's Honey Handbook*. Beverly, MA: Quarry Books.

Walter, Charles & Maxine (2014). *Whipped Honey Procedures*. Presented at MOVBA Honey Bee Expo

Photo courtesy of www.instructables.com

Cinnamon Honey Butter



- 2 sticks of softened butter (1 cup)
- 1 cup of honey
- 2 teaspoons of ground cinnamon

Whisk butter until smooth with mixer then add the honey. Mix until smooth and fluffy again. Then add the cinnamon one teaspoon at a time, beating after each addition. Whisk until you are happy with the texture. Store in the refrigerator. We found it easier to use a decorator's bag to fill the jars rather than spooning it in.

We doubled this recipe to fill nine 4-ounce canning jars with a tiny bit left to try. Cinnamon Honey Butter makes a great gift. Enjoy!

2014 Officers

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V.President	Chuck Hatch	330-807-0848
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2014 Mentor List

Bill DeHoff	330 549-2984	C330 770-7223
Don Hays	330 921-1012	
Don Kovach	330 272-3711	
Floyd Marshall	330 821-0563	
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Honey Corn Bread

Makes 9 servings

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1/4 cup sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 cup heavy whipping cream
- 1/4 cup canola oil
- 1/4 cup honey

In a bowl, combine flour, cornmeal, sugar, baking powder and salt.

In a small bowl, beat the eggs. Add cream, oil and honey; beat well. Stir into dry ingredients just until moistened.

Pour into a greased 9 inch square baking pan.

Bake at 400° for 20-25 minutes until a toothpick inserted near the center comes out clean. Serve warm.

(I used 2% milk in place of the heavy cream and it turned out great.)

[Taste of Home](#)

Columbiana Mahoning County Beekeepers Association is online.

<http://www.columbianmahoningbeekeepers.webs.com/>

Special thanks to our generous suppliers who have provided us with catalogs and door prizes. It means a lot to these folks to hear back from you, so be sure to mention our association when doing business with them:

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Article or recipe suggestions and submissions are accepted and appreciated. Please provide them by the second of each month.

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