

THE BEEHIVE

Northwest Ohio Beekeepers

KEEPING LOCAL BEEKEEPERS INFORMED

March 2004

Volume 16, Issue 3

New Equipment for a New Season

While the basic beekeeping equipment hasn't changed much since the movable frame and the 8 and 10 frame hives became the norm well before most of us can remember, there still seems to be a growing number of gadgets and gizmos every year that claim to make beekeeping easier. This year is no exception. In fact, most vendors at the Wooster convention seemed to have more new products than in recent years. Some even added dozens to well over a hundred new items to their catalogs, or expanded their offerings into related areas such as brewing or candle making.

Some of the more interesting offerings: A screened bottom board with replaceable screen, a new inexpensive pollen cleaner and a double quart jar feeder from Walter T. Kelly. An innovative single man hive mover for 8 and 10 frame hives from Brushy Mountain (a must have on my list). A simple plastic lined hive top miller style feeder from Mann Lake Ltd. A new honeycomb system from Bee-O-Sphere available through Betterbee. (I'd like to try this myself). Several new pieces for Styrofoam hives and American Foul Brood home test kits.

Still no automatic queen finder (though it's looking like more of a possibility now than ever), and still no way to change the weather to really get the most out of the honey season. But that's probably asking too much :)

Presidents Corner

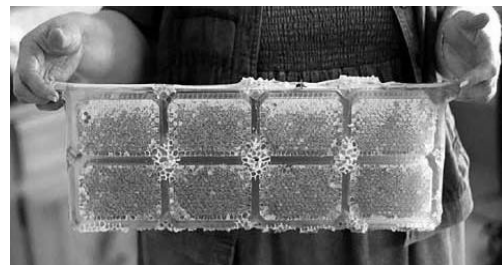
Hi Bee Keepers!

Here it is late March already and our bees are having fun. I even saw some pollen yesterday. It was dark...I wonder what it was off of.

It won't be long until our next meeting at the Pandora School. We will meet in the same room unless directed to another.

We will have some information about Wooster at our meeting, as well as some new items and topics that were discussed there. We cannot leave out packages and feeding bees along with spring management as part of our topics. We are also going to have a "Bee Keepers Trivia"...so everyone put on their "thinking caps". There will be some easy questions and there will also be some tough questions. It will be a lot of fun.

Good Bee Keeping and Good Health to All!
Dwight



The Bee-O-Pak comb honey system.

Hostesses

The hostesses who have signed up to bring the refreshments for this year's upcoming meetings are:

March: Jylene Brenneman
April: John Hattery
May: Tim Arbeit

March Recipes Of The Month

From the National Honey Board

One of the best ways to increase demand for honey, is to give your customers more ways to use honey. So this month we have not just one recipe, but many quick and simple recipes, many of which are short enough to put on labels or even the back of business cards.

Breakfast

GF & H - Drizzle honey on fresh grapefruit halves. Eat cold or brown halves under the broiler for two minutes.

Honey Power - Mix 2 Tbsp. honey with 1/4 cup each nonfat yogurt and applesauce. Add 1/4 cup orange juice and stir for a power shake without the blender.

Sweet Surprise - Spread toasted bread, bagels or English muffins with low-fat cream or ricotta cheese. Sprinkle with almonds and drizzle with honey.

Sunshine Smoothie - In a blender or food processor container, combine 1 cup plain or vanilla yogurt, 1/2 cup orange juice, 2 Tablespoons honey, 1 cup cut-up fresh fruit and 1/2 cup crushed ice; process until smooth.

Honey-Orange Yogurt - Mix together 1 cup plain or vanilla yogurt, 2 Tablespoons honey and 2 Tablespoons undiluted frozen orange juice concentrate. Use as a topping for frozen waffles or stir into hot oatmeal for a hearty and healthy treat.

Five-a-Day Toss - Mix together 1/2 cup plain or vanilla yogurt, 2 Tablespoons honey and a pinch of ground ginger. Toss with 3 cups cut-up mixed fruit.

Citrus Times Two - Combine 2 Tablespoons honey and 1 Tablespoon undiluted frozen orange juice concentrate; drizzle over grapefruit halves and broil, if desired.

Bread Spreads

- Mix creme honey with a splash of brandy. Spread on quick breads, fruitcake or toasted bread.
- Mix 2 Tbsp. each honey and dried fruit bits into 1/3 cup cream cheese. Keep it on hand to top bagels and toast.
- Cream 1/2 cup butter with 1/3 to 1/2 cup honey. Add in 1/4 cup blueberries or 1/2 cup ground nuts. Use to top warm scones and quick breads.

Anytime Snacks

- Layer yogurt, granola and fresh fruit in parfait glasses. Drizzle with honey. Repeat twice more, ending with a drizzle of honey on top.
- Mix 2 Tbsp. honey with 1/2 cup of sour cream. Pour over a bowl of fresh blueberries or strawberries.
- Mix equal parts honey and peanut butter. Use as a quick sandwich filling or celery topper.

Dressings and Dips

- Combine 1/4 cup each white wine vinegar and honey with 2 Tbsp. chopped fresh basil and 1 Tbsp. minced green onion. Add salt and pepper to taste. Mix well. Toss with mixed greens.
- Mix 2 Tbsp. each minced onion, red wine vinegar and warm honey with 1/2 cup mayonnaise and 1/4 tsp. paprika. Use as a salad dressing or vegetable dip.
- Combine equal parts Dijon-style mustard and honey. Spread on sandwiches, use as a dip for vegetables and pretzels, or brush on grilled meat and sausages.
- Mix 3/4 cup mayonnaise, 1/4 cup honey, 2 Tbsp. Dijon-style mustard and 1 tsp. prepared horseradish. Use as a dip for chicken or turkey nuggets.

Main Dish Sauces

- Combine 1/2 cup peanut butter with 1/4 cup each honey and rice wine vinegar, 3 Tbsp. soy sauce and 1 tsp. each minced jalapeño pepper, minced garlic and grated fresh ginger. Mix until blended. Use to baste chicken or pork.
- Cook 2 Tbsp. chopped onion in 1/4 cup butter until onion is translucent. Stir in 1/4 cup honey, 2 Tbsp. lemon juice and 1 Tbsp. chopped fresh basil. Bring to a boil; serve over fish or poultry.

- Combine 1/4 cup each Dijon-style mustard and dark beer, 3 Tbsp. honey, 1/2 tsp. minced garlic and 1/4 tsp. each crushed dried thyme leaves and salt. Mix well. Serve over cooked vegetables.
- Stir 2 Tbsp. frozen orange juice concentrate into 1/3 cup honey. Use as a glaze to refresh store-bought rotisserie chicken.

Dessert Sauces

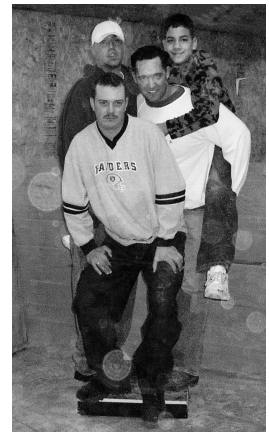
- Combine 1 cup nonfat sour cream, 1/2 cup each honey and unsweetened cocoa powder, and 1 tsp. vanilla. Cover and refrigerate. Serve with fresh fruit and chunks of angel food cake.
- Combine 1 cup honey, 1/4 cup fresh or frozen blueberries and 1 tsp. cinnamon. Bring to a boil. Reduce heat and simmer 10 minutes. Remove from heat and stir in 1 quart fresh or frozen sliced peaches. Serve over waffles, pancakes or ice cream.
- Reserve 1/4 cup liquid from 1 can (16 oz.) of tart red cherries. Purée cherries in blender; add reserved liquid and 1/4 cup honey. Boil in large saucepan; simmer 15 minutes or until reduced by half. Cool; stir in 1/4 cup chilled champagne. Serve over custard, sliced fruit or ice cream.

Finishing Touches

- Mix honey with melted butter. Drizzle over angel food cake or pound cake for a sweet shiny glaze.
- To top carrot cakes and cupcakes, soften an 8-ounce package of cream cheese and mix with 1/4 cup of honey and a pinch of salt. Cream until smooth.
- Beat 1 cup heavy cream until soft peaks form. Gradually add 3 Tbsp. honey and beat until stiff peaks form. Fold in 1 tsp. vanilla.
- Combine 1/2 cup honey, 1/4 cup each lemon juice and orange juice. Stir until well blended. Refrigerate until ready to serve. Use to sweeten tea and glaze fruit.

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Membership is open to anyone interested in bee culture. Dues are \$6 per calendar year. This is a family membership. Everyone is welcome to attend meetings. Members are encouraged to submit articles to the editor for publishing.

Meetings are held the 4th Tuesday of each month at the Pandora School, Pandora, Ohio. Time 7:30 p.m. Field trips and or picnic in June, July and August as announced in "The Beehive". No Meeting in December

The Associations' book and video library is free to be used by all members. Materials may be withdrawn from the librarian at the meeting and are to be returned at the next meeting.

"The Beehive", serving Northwest Ohio, is the official publication of the Northwest Ohio Beekeepers Association.

C. Bee Apiaries

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