

Sandusky River Valley Beekeepers Association

<http://www.srvbeekeeping.com>

January 2016

2016 Election of Officers

President - Rich Brutsche
Vice President - John Schick
Secretary - Angel Mitchell
Treasurer - Nancy Muncy
News Editor - Linda Miller

What's Ahead?

While coping with sub zero wind chills, it's hard to believe spring is a short time away!

The officers met in January and have some fun and educational things planned, including an Advanced Beekeeping Class, tentatively scheduled for July. The Beginner Beekeeping Class will also be offered again April 4th and 9th.

Is there a topic you would like to hear more about? Please contact Rich or John and let them know!

2016 Membership Dues

It's that time again! Membership dues are \$15/year and can be paid at the meeting or you can download a form and mail to:

Nancy Muncy
10720 Angling Road
Wakeman, OH 44889

To download the form go to:

<http://srvbeekeeping.com/membershipform.htm>

Great News to Share!

Members Angel Mitchell and Tom Rathbun have both been certified by the State of Ohio to raise and sell queens and packages! Congratulations to both of them!

Look for the information on the following pages if you would like to order some great Ohio bred bees from Angel or Tom.

Tri County Beekeepers Association Spring Workshop

Don't forget about the TCBA Spring Workshop on March 4-5 in Wooster! The deadline to register is February 13. Register soon as classes fill up fast! Register online at:

<http://www.tricountybeekeepers.org>

**Next Meeting is Monday, February 1
at 7 pm**

**First United Methodist Church
510 W. Maple St.
Clyde, Ohio**

Weather Cancellation Policy

If Bellevue Schools have cancelled for the day there will be **no meeting** that night. We will try to send an email out as soon as possible to confirm a cancelled meeting.

**Looking for bees or equipment?
Check out these suppliers!**

Southridge Apiary

Tom Rathbun
southridgeapiary@yahoo.com
419-603-1749

Ohio Buckeye Belle Queen - \$35

Southridge Buckeye Belle Queen
(daughter of OBBQ) tagged with neon green
number - \$25

Contact Tom if you're wanting woodenware
bee supplies in stock.

Dwight Wilson

Contact Tom Rathbun

5 frame nuc - \$145
You will need to return box.

Check out our friends!

Tri County Beekeepers Assoc.
tricountybeekeepers.org

Ohio State Beekeepers Assoc.
ohiostatebeekeepers.org

Lorain County Beekeepers
loraincountybeekeepers.org

Angel's Apiary

Angel Mitchell
angelsapiary@gmail.com

Carniolan Queens (2016) - \$35

5 frame, overwintered nuc to
SRVBA Members only - \$140

Vickie Bowman

wanabee2013@yahoo.com
ohiobuckeyebelle.com
937-947-1568

Ohio Buckeye Belle Queen - \$35

Ohio Buckeye Belle Nuc - \$150

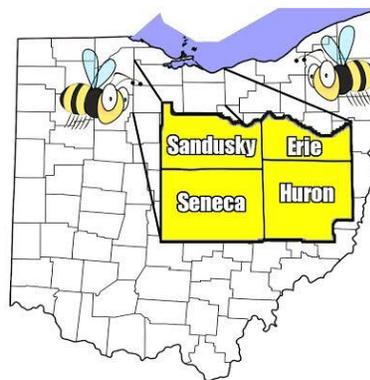
Tony Rimkus

olldrone.net
937-667-1420

#3 package Georgia bees - TBA

Italian Queen - \$25

Dates for pickup at Tom Rathbun's
March 23, April 6, April 20, May 11



COOK'S CORNER

Bavarian Honey Butter

1/2 cup butter, softened
1/2 cup honey
1/2 cup whipping cream
1 tsp. vanilla

Cream softened butter and honey. Slowly add whipping cream and beat until fluffy. Add vanilla.

Makes 2 cups

Easy Honey Beer Bread

3 cups all-purpose flour
2 Tbsp. sugar
1 Tbsp. baking powder
1 tsp. salt
2 Tbsp. honey
1 bottle (12 ounces) beer
4 Tbsp. (half stick) butter, melted (You can double this if you'd like)

Preheat oven to 350'. Grease loaf pan. Whisk together flour, sugar, baking powder and salt. With a wooden spoon, stir in the beer and honey. (honey may be warmed in microwave to make it easier to blend) Pour half the melted butter into the loaf pan. Spread batter into pan. Pour remaining butter over the top.

Bake 50-60 min. or until toothpick inserted comes out clean. Best served warm.

Cheesy Honey Mustard Chicken

4 chicken breasts
3/4 cup honey
1/2 cup Dijon mustard
1 tsp. lemon juice
1/2 tsp. paprika
lemon pepper to taste
4 T. bacon, fried and crumbled
1 cup shredded mozzarella cheese

Preheat oven to 375'. Season chicken breasts with lemon pepper and place in 13x9 baking pan.

Combine honey, mustard, lemon juice and paprika. Pour over chicken and bake 20-25 minutes.

Remove from oven and sprinkle cheese then bacon on top of chicken. Bake another 10 min. or until cheese is starting to brown.

This is very good served on a bed of rice.

Have a recipe to share? Please email it to me at:

oneoldbroadwithhives@gmail.com

