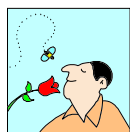


THE BEE HERDER

A publication of the Medina Co. Beekeeper's Assn.

www.medinabeekeepers.com

April 2007



Next Meeting Monday

April 16, 2007

7:00 PM

**Topic: Learn how to keep
your bees alive**

The next meeting of the Medina Co. Beekeeper's Assn. will be held on Monday, April 16, 2007 at 7:00 pm in our meeting room at the A. I. Root Co., 623 W. Liberty Street, Medina, Ohio (at the end of the West Liberty Commons Building). Refreshments will be served.

Hi, From The Prez....

The warm weather, and now the cold weather is going to make a beekeeper out of all of us this spring. If you have packages already get them in the hive as fast as you can...even if it is snowing out and the cold winds blow. Bees will do better in a hive, in cold weather, than they will in a cage in your basement. Queens, too, should get inside and get going ASAP, so brave the elements and get the work done. Leave the entrance reducers in to keep the cold winds to a minimum, make sure you have honey frames close, or sugar syrup or fondant as close as you can to the cluster (on the top bars of the box the bees are in is fine), and don't let it run out.

CCD is making more news than imaginable...newspapers, TV, radio, magazines...it's everywhere. Half the beekeepers in the U.S. have been interviewed I think....nevertheless, bees keep dying. More are found everyday as northern colonies get examined. Most of us, me included, though, simply have dead bees...nothing exotic, nothing fancy...just dead. At the meeting this month we are going to do an autopsy on a dead colony....why did it die, and what should/could have been done to prevent it. It's an eye-opening experience and one we'll all learn from. That, and spring management...that is, what do we need to be doing now, so we don't have those dead bees next spring....Beginners need to know, and the rest of us should know already, but a review is a great way to start the season.

We'll see you Monday, April. 7:00 PM at the Root Company...learn to keep bees alive, this month.

Kim

SECRETARY'S REPORT

By: Gwen Rosenberg



Medina County Beekeepers Meeting Minutes March 19, 2007

What a meeting this month! There were at least 300 people there including all of the new people who deserve a big round of applause for surviving the hazing that Kim administered in bee class. Let's all brainwash them into the fold by avoiding the topic of colony collapse and volunteering to mentor. Of course, if all your hives died then maybe you would like to mentor new people on the fine art of installing packages rather than the more depressing chore of scraping off dead bees.

The secretary was voted to stay to the final round in this week's episode of "American Club Officer". The judges trashed her completely outdated hair but she won their hearts with her soulful rendition of last month's minutes. The competition is heating up for this week with Mike the treasurer close on her heels. Can Mike's over the top thoroughness with numbers out match her dynamic presence in the newsletter? Will Kim, so far a distant third in the competition, bring the glamour back to administrative business and send them both back packing? Tune in this meeting to find out.

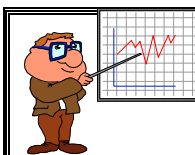
Speaking of Mike, he has a draft of the club directory for your perusal. Please make sure your information is correct so all my chain letters and Avon catalogs get into the correct mailboxes.

Gretchen Wagar is getting out of the bee business and has an extractor and screened bottom board for sale.

You probably all know this already but National Pollination Week is nearly upon us and who else but the US Post Office would like to ring in this holiday with a manned (or womanned) display. This year think of those less knowledgeable about the pollen and stamens and consider spending some time educating postal customers.

Bruce reports that the club has five hives buzzing, but sadly three of the hives are weak and are looking to swarm to the big dandelion in the sky.

Jeanne Schell gave a great presentation on Honey plants in our area and Kim tackled the topic of colony collapse.



Treasurer's Report

By: Mike Rossander

Not much to report on our finances this month. Thanks to everyone who has already paid their 2007 membership dues. If you haven't had the chance to pay dues yet, please see Kim or Gwen at the meeting.

The membership roster will be available at the meeting. Be sure to pick up a copy.

The Swarm List is posted on the internet and will be faxed to the local police and fire departments in a few weeks. You can see the list at www.medinabeekeepers.com/Swarm.html Please see Kim if you still want to be added to the list.

Our financials through the end of March are:

	Mar 2007	YTD
INCOME		
Education Fees	120.00	765.00
Member Dues	200.00	980.00
TOTAL INCOME	320.00	1,745.00
EXPENSES		
Education	60.00	320.00
Miscellaneous	0.00	10.59
Newsletter	34.06	121.70
Refreshments	0.00	10.00
Speaker Honorarium	50.00	10.00
TOTAL EXPENSES	144.06	562.29
OVERALL TOTAL	175.94	1,182.71

Balance as of 28 Feb 2007: \$3,368.14
less Sales Tax Payable: 0.00

Notes: none.

2007 Meeting Dates & Agendas

Apr 16	How to keep your bees live this spring
May 21	Extraction demo
June 18	Bee yard demo
July 16	Clean Fair Booth (pizza & soda)
July 29 – Aug 5	Medina County Fair
Aug 20	Club picnic
Sept 17	open
Oct 15	open
Nov 19	open
Dec 17	Holiday Party

DUES ARE DUE

Per our constitution, *The membership fee shall be payable January 1 to the Treasurer. Membership may begin any month. Fees paid during the interim carry to December 31. No partial-year dues are accorded.* This will be the last newsletter for any unpaid members.

Package bees for Sale

Queen Right Colonies package bee prices for 2007

We are selling 2# packages for
Russian \$65.00

New World Carniolan \$60.00
Golden Italian \$60.00

For more information please call 440-647-2602 or e-mail

qrcstclair@midviewinternet.com

Package bees will again be in short supply this year, call early to confirm your order.

Membership Application or Renewal Medina County Beekeepers Assn.

Name _____

Check here if this is a renewal and all information on the roster is correct. Otherwise, fill out the section below:

Address _____

City _____ Zip _____

Phone # _____

E-mail _____

Help MCBA keep costs low. Yes

Can you receive the newsletter by email only? No

(Optional) # of Colonies _____

Dues for 2007 are \$20 for individual or family. Make checks payable to **Medina Co. Beekeepers Assn.** and send to care of: Mike Rossander, 1871 Settlers Reserve Way, Westlake, OH 44145

Packaged Bees Driven from Georgia Delivery in Early May

QUEENS

Italian Queens \$14 each
Russian Queens \$16 each

3 LB. PACKAGES

Italians \$70 each
Russians \$73 each

Early Bird Special:

\$3 off per package ordered and paid for by April 20th

Call Tom Jefferies 440-236-5994
24564 Squires Road

Columbia Station, OH 44028

Tjefhwb@aol.com

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"The bees were so focused on gathering food for their young and making wax that you could have walked naked into a hive and not been stung," Flottum said. "The queen was laying eggs, it was exciting and then - boom, a kick in the face."

Tew said the bees' fortunes depend on whether the blossoms can withstand the cold snap and be there when temperatures go up again. Then the remaining bees can get food they need to feed their young and, in the process, pollinate the trees.

If the blossoms are gone, the young bees will die and fewer bees will pollinate the early blooming cherry, plum and fruit trees that blossomed last week. That means less fruit or shrunken and deformed fruit.

Tew worries about losing the estimated 4,000 backyard beekeepers whose bees provide much of the fruit and vegetable pollination since the collapse of the feral bee population in the early 1990s.

The state's apple crop should not be affected since apple trees bloom later, in early May. Beekeepers from the southern United States are expected to arrive in Ohio in a few weeks to rent out their hives to local apple orchards.

Tew said the last year had been hard on bees, resulting in insufficient food storage. When beekeepers examined their hives the past few weeks they found whole colonies had starved to death over the winter. Beekeepers in the southern United States were among the hardest hit by the so-called "colony collapse," which has baffled scientists and agricultural experts across the country. Across the nation, beekeepers found more than a quarter-million hives empty in March. The bees and their queen flew off and never returned in the American South, the Southeast and the West. On the West Coast, from 30 percent to 60 percent of the honeybees deserted their hives and, in Texas, up to 70 percent.

Enough of their hives are expected to recover for northern apple season. And Ohio was more fortunate.

"We've had scattered reports of colony collapse in Ohio, but not as many as we feared," Tew said. "Now, we're more concerned about the weather."

To reach this Plain Dealer reporter:

msangiacomo@plaine.com, 216-999-4890

*The following articles are information from
www.honey.com the website of the National Honey
Board*

What is Honey?

Honey is primarily composed of fructose, glucose and water. It also contains other sugars as well trace enzymes, minerals, vitamins and amino acids. (Complete information concerning honey's chemical makeup and nutritional content is available in our downloadable PDF brochure, "Honey, a Reference Guide to Nature's Sweetener"). Honey is "manufactured" in one of the world's most efficient factories, the beehive. Bees may travel as far as 55,000 miles and visit more than two million flowers to gather enough nectar to make just a pound of honey.

The color and flavor of honey differ depending on the bees' nectar source (the blossoms). In fact, there are more than 300 unique kinds of honey in the United States, originating from such diverse floral sources as Clover, Eucalyptus and Orange Blossoms. In general, lighter colored honeys are mild in flavor; while darker honeys are usually more robust in flavor.

Honey Tips - Cooking, Storage and Usage

Cooking with Honey

For best results, use recipes developed for using honey. When substituting honey for granulated sugar in recipes, begin by substituting honey for up to half of the sugar called for in the recipe. With a little experimentation, honey can replace all the sugar in some recipes. When baking with honey, remember the following:

“Cool” Refreshments Column

April, I thought was for showers, not snow....anyway, I thought that spring and flowers would be appropriate for the next meeting. I would also like to thank Richard Sprague for his wonderful contributions to the refreshment table (lots and lots) and everyone else who send bakery along. It was a wonderful turnout and well-timed with all the new people from the bee classes attending.

If anyone wants to bring something, call Peggy at 330- 723-6265
All baked contributions or snacks are always welcome.

Thanks....Peggy

Refreshment sign-ups:

April: Bonnie Opperman

Weather turn a blow to already-endangered busy bees

Saturday, April 07, 2007

Michael Sangiacomo **Plain Dealer Reporter**

The sudden return of winter has strained already overburdened Ohio honeybees and could contribute to a death rate of 40 to 70 percent, one of the state's top bee experts warned.

"Bees just can't get a break," said James Tew, a specialist at Ohio State University's Honeybee Laboratory in Wooster. "We were already facing a large bee kill because of a lack of stored food and now this lengthy cold snap is endangering the rest of the hives. If the temperatures dip into the teens, the die-off will be even worse."

Medina's Kim Flottum, editor of Bee Culture magazine, said the bolt of bad weather, including subfreezing temperatures, snow and hail was like a stick in the eye. Bees used the record-breaking warm spell to lay eggs, gather food for their young and make wax. But once the cold hit, the bees were unable to leave the hive and gather food for their hungry offspring and themselves.

- Reduce any liquid called for by 1/4 cup for each cup of honey used.
- Add 1/2 teaspoon baking soda for each cup of honey used.
- Reduce oven temperature by 25°F to prevent over-browning.

Because of its high fructose content, honey has a higher sweetening power than sugar. This means you can use less honey than sugar to achieve the desired sweetness.

When measuring honey, coat the measuring cup with non-stick cooking spray or vegetable oil before adding the honey. The honey will slide right out.

A 12-ounce jar of honey equals a standard measuring cup.

Storing Honey

Store honey at room temperature – your kitchen counter or pantry shelf is ideal.

Storing honey in the refrigerator accelerates the honey's crystallization. Crystallization is the natural process in which liquid in honey becomes solid.

Honey stored in sealed containers can remain stable for decades and even centuries! However, it tends to darken and lose its aroma and flavor over time. This is a temperature-dependent process, making the shelf life of honey difficult to define. For practical purposes, a shelf life of two years is often stated.

If your honey crystallizes, simply place the honey jar in warm water and stir until the crystals dissolve. Or, place the honey in a microwave-safe container with the lid off and microwave it, stirring every 30 seconds, until the crystals dissolve. Be careful not to boil or scorch the honey.

Note: Honey should not be fed to infants under one year of age. Honey is a safe and wholesome food for children and adults. [More details.](#)

Color and Flavor

Honeys differ in color and flavor depending on what blossoms the honey bees visit in search of nectar. Honey color ranges from almost

colorless to dark amber brown and its flavor varies from delectably mild to richly bold. As a general rule, light-colored honey is milder in taste and dark-colored honey is stronger.

A Spoonful of Honey Helps!

When it comes to soothing throats, singers have known for generations that a spoonful of honey would sweeten their performance. You don't have to sing an aria to appreciate the soothing benefits of honey—yelling at a football game can strain your voice and lead to a sore throat.

According to the American Association of Family Physicians, many things can cause a sore throat. These include infections with viruses, such as colds and flu; sinus drainage; allergies; or cigarette smoking, among others. Sore throats caused by bacteria such as streptococci, are usually treated with antibiotics. Always check with your doctor if you have a fever, or if symptoms continue for more than a few days.

Time is the most important healer of sore throats caused by viruses, but for relief of the irritating symptoms, try a spoonful of honey to soothe and coat your throat. Take a spoonful straight, as often as you need, to relieve the irritation. In between, keep up your liquids with a steaming cup of tea sweetened with honey. For added vitamin C, try mixing in orange, grapefruit or lemon juice. (Try a Honey-Citrus Soother.)

Honey, nature's soother, is more than just sweet. A recent review of scientific literature revealed that honey contains antioxidants and, although in trace amounts, a wide array of vitamins, minerals and amino acids. Honey contributes to a persons overall intake of recommended nutrients. Sweeteners, such as refined sugar, offer no additional nutrients. Be aware, of course, that honey should not be fed to infants under one year of age. Honey is a safe and wholesome food for older children and adults.

Eating honey regularly, not just when colds and flu strike, makes good nutritional sense. There are approximately 300 varieties of honey in the United States. In general, lighter-colored honeys are milder tasting, while darker-colored honeys are bolder in flavor. Darker honeys also tend to have a higher mineral content and antioxidant potential.

THE BEE HERDER

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