

THE BEE HERDER

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

www.medinabeekeepers.com

August 2007



Meeting Monday, August 20, 2007 5:00 PM - Dark

Annual Family Picnic & Pot Luck Dinner



The next meeting of the Medina Co. Beekeeper's Association will be held on Monday, August 20th 2007 in the pavilion at Buckeye Woods Park , (on the corner of State Rt. 162 and Deerview Lane) (SR 162 is also called Wedgewood Rd) from 5-ish until dark. The club will provide burgers, bratwurst, and soft drinks, plates and utensils. Please bring a side dish or dessert. Spouses, families, and pets welcome. Pets have to be kept on a leash. If you like to fish, bring your fishing gear and bait. There is a nice pond and our picnic permit covers any necessary fishing licenses. We plan to have games like bean bag toss, horseshoes, croquet, and bocci ball (and prizes !). If you are planning to attend, we need you to e-mail Peggy Garnes by Sunday at pgarnes001@neo.rr.com or leave a message at 330-723-6265 and let her know how many will be attending so she can buy enough burgers and brats. If you can also let her know what side dish you are going to bring, she will post it on the web site to avoid duplications. Thanks. Pray for no rain and it probably would also be a good idea to bring a couple lawn chairs and insect repellent. See you there !

You can copy and paste this web address below into your internet browser to go directly to mapquest directions to the park, or, request your own mapquest map by typing in the park address of: **6364 Deerview Lane, Medina, OH 44256-8008**

<http://www.mapquest.com/maps/map.adp?address=6364%20Deerview%20Ln&city=Medina&state=OH&zipcode=44256%2d8008&country=US&title=%3cb%20class%3d%22fn%20org%22%3e6364%20Deerview%20Ln%3c%2fb%3e%3cbr%20%2f%3e%20%3cspan%20style%3d%22display%3ainline%3bmargin%2dbottom%3a0px%3b%22%20class%3d%22locality%22%3eMedina%3c%2fspan%3e%2c%20%3cspan%20style%3d%22display%3ainline%3bmargin%2dbottom%3a0px%3b%22%20class%3d%22region%22%3eOH%3c%2fspan%3e%20%3cspan%20style%3d%22display%3ainline%3bmargin%2dbottom%3a0px%3b%22%20class%3d%22postal%2dcode%22%3e44256%2d8008%3c%2fspan%3e%2c%20%20%3cspan%20style%3d%22display%3ainline%3bmargin%2dbottom%3a0px%3b%22%20class%3d%22country%2dname%22%3eUS%3c%2fspan%3e%3c%2fspan%3e&cid=lfimaplink2&name=&dtype=s>

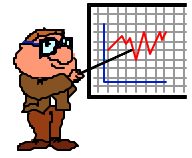
Fair Wrap-Up

We would like to thank all those who were able to participate in the county fair this year. It turned out to be a hot... hothot week. Did I mention it was hot? We should be grateful it was not the following week when we had the *super-hot-spell* with the tornado activity ! Thanks for being so faithful and showing up for your shifts and kudos to those who did some back-to-back shifts.

For those of you who were out of town or unable to work, we missed your smiling faces and your knowledge that you share. For those of you who were first-timers, didn't we tell you that you would have a good time? It is very fun and satisfying to teach the public about local varieties of honey and the birds and the bees. We got quite a few individuals sign up that showed interest in the Beginning Beekeeping Class to be held in March. The clean-up job that we did at the July meeting was fabulous and the booth still looked good at the start of the fair. Mike has again done a stunning history and analysis of sales and earnings for the past several years (see Treasurers Report). Check out the web site soon for photos !!

Treasurer's Report

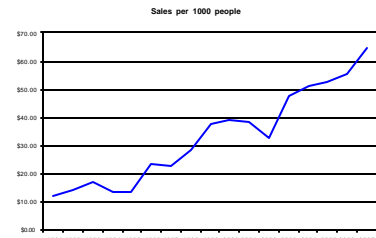
By: Mike Rossander



Thanks to everyone who helped make the Fair great. This year, ten people brought honey and other products to the Fair to sell. I really enjoyed talking to the visitors at the booth about bees and honey.

We're still waiting on some final numbers but the initial reports show that this was our best year ever for sales at the Fair with total sales up 33% from last year. In large part, that is due to increased attendance. According to Stuart of the Fair Board, attendance this year was over 107,000, up from 95,000 the year before (and 106,000 the prior year). I don't know whether it was the great weather, better events, better advertising or just luck but a lot more people showed up to the Fair and I'm grateful for it.

We also had better sales per attendee this year than we've ever had. The Executive Committee raised honey prices again this year to reflect the rising prices of premium local honey. Customers did not appear to think the price increase was excessive. We had total sales of about \$64 per 1000 people attending the Fair – up from about \$55½ (and \$52½ the year before).



Of the products brought to market, 76% of the honey products sold by the end of the Fair. Essentially all of the creamed honeys sold out, all the buckwheat sold out and what little chunk honey we had sold out. No one had any comb honey to sell this year which was disappointing because we had many customers ask for it. I'm sure it would have been very popular.

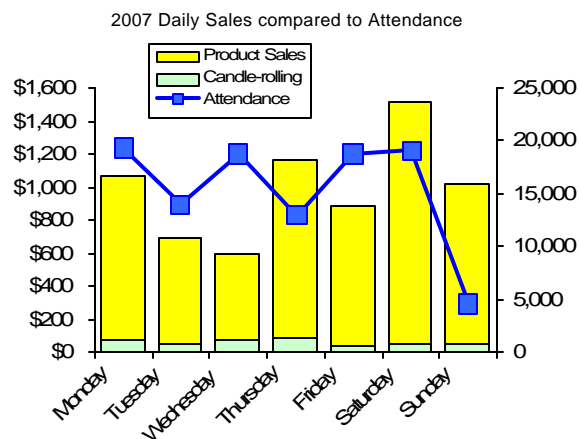
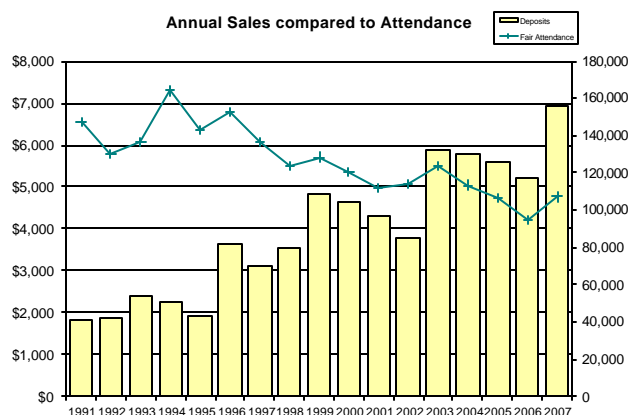
In the extracted honey, small sizes sold particularly well again this year with all the 6 oz, all but one 8 oz container and most of the 12 oz containers selling out. This year, we had a pretty steep price difference between raw and regular honey and the raw honey sales lagged a bit as a result. Even with that, we sold 94 lbs of the club's honey straight from the extraction demonstrations (up from 80 lbs). 54% of the lotions and lip balms sold (up from 45% last year) and 48% of candles sold (up from only 29% last year). We also sold out of the plain 1 oz beeswax bars. The candy and honey stix were, as always, an excellent sale. Candle-rolling was down just a bit this year.

In total, we expect to be returning over \$4,500 to members for their products sold, up 37% from \$3,300 last year. **It was a great year to sell honey.**

Unfortunately, the club's overhead costs this year were up pretty dramatically. In particular, we had to spend over double this year for wax for candle-rolling compared to what we spent last year. Some of that was increased price of the wax itself and some of it was rebuilding our inventory. Entry tickets for members working the booth were up 50%. Food for the July cleaning meeting was up 20% and supplies were almost double last year's costs with the big increase being the cost for bags. (We have a lot of bags left over, though, so hopefully we won't have to pay much next year.)

Shrinkage was also about double what we saw last year. We currently have a \$266.35 discrepancy between the actual deposits and the reported sales based on inventory counts, up from about \$121 last year. \$24 of that shrinkage was due to a returned check but the majority of our shrinkage is still unexplained. It could be due to errors in inventory counts, forgetting to record when product is pulled from the shelf for sampling, breakage, mistakes making change for customers, shoplifting, etc. The total discrepancy is 3.7% of total sales.

On the plus side, the Fair Board decided not to seek sponsorships for their carts this year. That freed up \$100 that we'll be able to put aside for a new sign for the building next year. The net result is that the club's net profit from the Fair is only \$200 better than last year even though total sales were up 33%. Still, it was a great year for members and we did an outstanding job fulfilling our educational mission. I consider the Fair a huge success for the club.



Our preliminary numbers for the Fair are:

INCOME	
Sales, honey	4,566.11
Sales, candles	346.10
Sales, lotions etc	197.35
Sales, candy	1,365.69
Sales, candle-rolling	383.44
Sub-total, Sales	6,858.69
Cost of sales, honey	(3,340.80)
Cost of sales, candles	(304.80)
Cost of sales, lotions etc	(173.80)
Cost of sales, candy	(718.09)
Sub-total, member earnings	(4,537.49)
Cost of sales, candle-rolling	(463.54)
Net INCOME	1,857.66
EXPENSES	
Bank Charge	10.00
Fees	175.00
Meals & Entertn	96.14
Miscellaneous	(15.01)
Supplies	234.44
TOTAL EXPENSES	500.57
OVERALL TOTAL	1,357.09

Our financials through the end of July (which includes some pre-paid Fair costs and the deposits from Monday and Tuesday nights) are:

	July 2007	YTD
INCOME		
Sales	1,755.10	1,772.60
Cost of Sales	(463.54)	(463.54)
Education Fees	0.00	765.00
Member Dues	0.00	1,140.00
TOTAL INCOME	1,291.56	3,214.06
EXPENSES		
Bees	0.00	120.00
Education	0.00	320.00
Fees	72.00	72.00
Insurance	0.00	500.00
Meals & Entertn	96.14	96.14
Miscellaneous	0.00	114.59
Newsletter	37.41	255.97
Speaker Honorarium	0.00	225.00
Supplies	12.94	12.94
TOTAL EXPENSES	218.49	1,726.64
OVERALL TOTAL	1,073.07	1,487.42

Balance as of 31 July 2007: \$3,672.85

Notes:

- Sales are reduced by two factors.
 - Our published prices included sales tax where appropriate. The Sales numbers above are adjusted to take the sales tax out. We accrued \$55.61 to pay Ohio Sales Tax. This amount will be payable in January 2008.
 - Shrinkage is allocated to all our categories of sales in order to make sure that we're not paying sales tax on product that we didn't really sell.
- Cost of Sales are the earnings returned to the members who brought the products in for sale. This year, cost of sales also includes the cost of wax for the candle-rolling.
- On the expense side, the bank charge is the redeposit fee for the returned check. The fees covered the entrance tickets for members who were working the booth. Meals & Entertainment was the pizza from the July meeting when we cleaned out the building. Miscellaneous includes a converter needed to run the video but was offset by cash found outside the booth that we have not yet been able to return to the owner. Supplies included bags, tasting spoons, etc.

Honey-White

- 1st Joe Fugate
- 2nd Jacob Mennell
- 3rd Eric Schmiedlin

Honey-Light Amber

- 1st Joey Mennell
- 2nd Julie Kall
- 3rd Russell Riopelle

Honey-Dark Amber

- 1st Joe Fugate
- 2nd Julie Kall
- 3rd Patrick Sheridan

Creamed Honey

- 1st Victoria Ciotta

Comb Honey

- 1st Mike Juszczuk

Wax-5 lbs.

- 1st Russell Riopelle
- 2nd Victoria Ciotta

Molded Beeswax Figures

- 1st Russell Riopelle-Best of Show Bee Products
- 2nd Victoria Ciotta

Beeswax Figurine

- 1st Russell Riopelle

Candles Molded 2 pairs

- 1st Michael Juszczuk
- 2nd Julie Kall
- 3rd Russell Riopelle

Candles Dipped

- 1st Russell Riopelle
- 2nd Victoria Ciotta
- 3rd Julie Kall

Honey Cookies

- 1st Anne Melfo-Best of Show Honey Baked Goods
- 2ND Deborah Borsick
- 3rd Joyce Siman

Honey Cake

- 1st Kathleen Schmidt
- 2nd Gerry Stormer
- 3rd Joe Fugate

Honey Yeast Bread

- 1st Erika Schmidt
- 2nd Vickie Columbus
- 3rd Sarah Parsons

Congratulations to the 2007 Fair Winners !!



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.

- Can you receive the newsletter by email only? Yes 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

2007 OFFICERS and OTHER VIP'S:

Pres: Kim Flottum 330-722-2021

Kim@beeculture.com

V-P: Tony Armeni 330-723-2887

tarmeni@zoominternet.net

Secy: Gwen Rosenberg 330-676-1602

Rosenberg26@yahoo.com

Treas: Mike Rossander 440-899-0367

Mike_Rossander@yahoo.com

Newsletter Editor

Nancy Riopelle 330-483-3360 nriopelle@msn.com

Medina Co. Bee Yard

Tony Armeni 330-723-2887 tarmeni@zoominternet.net

Bruce Schneider 330-278-2260 works4meinc@yahoo.com

DIRECTORS:

1st yr: George Hasek 440-237-3424 raabenterprises@mindspring.com

2nd yr: Judy Fox 330-239-4358 judyfox@apk.net

3rd yr: Peggy Games 330-723-6265 pgarnes001@neo.rr.com

Regional Inspector:

JOHN GRAFTON 740-543-3067

7698 State Hwy 646

Bloomington, OH 43910

Ohio State Extension Specialist

DR. JAMES TEW 330-263-3684

OARDC. Dept of Ent.

330-262-2720 (fax)

1680 Madison Ave.

Wooster, OH 44691

Medina Co. Bee Inspectors

DAVE HEILMAN 330-263-4712

444 Spink St.

Wooster, OH 44691

Apisman@aol.com

The following 3 recipes are winners of this year's Honey Baked Goods at the fair:

Honeypots – BEST OF SHOW in HONEY BAKED GOODS

Base:

1 C. flour
½ C confectioners sugar
8 T. butter
1 egg white for glazing



Topping:

6 T. butter
¾ C. honey
¼ C. brown sugar
1-1/4 C. chopped walnuts
¼ C. heavy whipping cream
1 t. vanilla extract

Preheat oven to 350 degrees.

Lightly butter an 8 inch square pan.

For the base, mix the flour and confectioners sugar and add the butter-mix together until the dough comes together.

Pat the dough gently over the bottom of the prepared pan and glaze it with egg white.

Bake the base on the center oven rack until golden, about 25 minutes-place it in the refrigerator for 15 minutes to cool completely (keep the oven on).

For the topping, combine the butter, honey and brown sugar in a medium size saucepan.

Heat over medium-low flame, stirring the mixture until it begins to boil – boil without stirring for 5 minutes.

While the mixture is boiling, put the nuts in a medium-sized bowl – add the cream and vanilla and stir to combine.

Add the boiled honey mixture to the nut mixture and stir well – pour evenly over the cooled base.

Bake bars on the center oven rack until the entire surface is bubbling, about 25 minutes.

Place the pan on a cooling rack for 1 hour – run a sharp knife around the sides of the pan, and then let cool completely.

Cut into bars and enjoy!

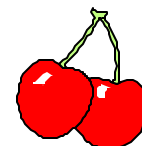
Tropical Honey Bars

Crust:

2 C. flour
1 C. brown sugar
½ C butter-softened
¼ tsp. salt
1 C. coconut
¾ C. chopped pecans

Filling:

1 C. honey
1 C. dried cherries
1/3 C. lemon juice
2 tsp. butter
3 eggs beaten



Crust: Combine flour, brown sugar, butter and salt. Mix well, stir in coconut and pecans. Pat 2/3 of mixture into ungreased 9 x 9 baking pan.

Filling: Combine honey, cherries, lemon juice, butter and eggs in saucepan. Cook over medium heat until thick, constantly stirring. Cool 5 minutes. Spoon over prepared layer. Sprinkle with remaining crust mix. Bake at 350 degrees 40-50 minutes or until golden brown. Cut into bars.

Honey Peanut Butter Cookies



1 C. honey
2/3 C. shortening
3-1/4 C. biscuit mix
1 C. peanut butter
2 large eggs

In bowl beat honey, peanut butter, shortening and eggs until smooth. Stir in biscuit mix.
Bake at 325 degrees for 12-15 min or until golden brown.



THE BEE HERDER

c/o 701 w. River Rd.

Valley City, OH 44280-9303