

THE BEE HERDER

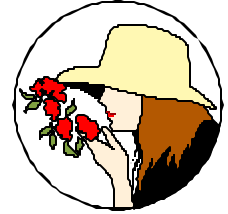
A Publication of the Medina County Beekeeper's Association
www.medinabeekeepers.com

March 2008

Meetings are held at 7:00 pm every third Monday at A. I. Root meeting room at 623 W. Liberty Street, Medina, Ohio (at the end of the West Liberty Commons Bldg). Check the website for any changes to our regular schedule.
www.medinabeekeeper.com

**Next Meeting : Monday, March 17, 2008
7:00 PM**

**Speaker: Peggy Garnes
Pollen Substitutes**



This month our featured speaker is none other than our own Peggy Garnes who will tell us all about Mega Bee Pollen Substitutes. She has been testing protein diets and will have handouts for the crowd. There is also a power point presentation that goes along with her talk. Come to the meeting and get all the information on her study.

This month we are also raffling of a complete beehive with a coupon for a package of bees, compliments on Queen Right Colonies, so bring your wallet so you can buy a lot of tickets! Refreshments will be served.

If you have entered the Second Beeyard Box Decorating Contest, you must bring in your painted and decorated hive to this meeting. Don't forget you must have MCBA somewhere on the box and also include the number you were assigned on the box. A complete list of the rules for this contest (and there are many) are included in the minutes later on in this newsletter. Good luck. Winner gets a free one-year subscription to Bee Culture Magazine. Any questions, call Bruce Schneider 330-278-2260.

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Medina Co. Bee Inspector

Your name here

SECRETARY'S REPORT

by: Gwen Rosenberg
February 18, 2008



The fabulous Dr. Joe Latshaw was the speaker tonight fresh out of Phd. school. He told us all about raising queens and he did such a good job that he made me think that even the secretary could do it, but then she got distracted by all the refreshments and forgot all about bees.

We talked about some business stuff too, oh, Joe had new baby recently. Isn't that exciting! Congratulations, Joe. The new little guy's name is Jacob.

Ok, back to business. Tom and Denzil have packages for sale should anyone need more bees. Sign the swarm list if you want free bees.

The secretary, while distracted by the refreshments had her meeting minutes from last month accepted. You know, it seems like the minutes are always accepted. It makes me wonder what exactly she has to write in order for the club to reject the minutes. What if she wrote that the next month's meeting

was in Mr. Root's office? No, the club members would be too curious to actually see his office to object. How about if she wrote that wild dogs had dragged off Peggy during the last meeting and that we were all urged to get rabies shots ASAP? No, Peggy would play along. What if she wrote that the club had voted unanimously to celebrate the secretary's birthday at every meeting, and that Judy Fox was required to bake a fabulous cake for her, and all members we required to buy a gift for the secretary every month for the duration of the secretary's life even if she accidentally kills all her bees and loses her job as secretary for making up too many stories in the minutes.

Mike the treasurer reports that wild dogs dragged off the club's ledger but that dues are still due and he knows who hasn't paid yet. His report, remarkably was accepted without question.

Bruce went over the rules for the honey super decorating contest for which there are a surprising number of rules. Nothing scratchy or pokey or itchy or abrasive may be applied to the super. Nothing furry, soft, fluffy, or delicate. Nothing, in fact but paint may be applied to the super in the name of this contest. Also, you must put MCBA somewhere on the box and you must put the number assigned to you on the box as well. Do nothing to this box that would be considered "outside of the box". Be creative, within reason, and submit your artwork at the March meeting. The lucky winner who refrains from breaking the rules just to make Bruce mad will win a subscription to Bee Culture magazine.

Sign up to bring snacks and give Peggy some ideas for the next meeting please.

Gretchen Wagar a longtime member of the bee club has moved into an assisted living residence in Medina so we sent her a card. Gretchen is a great friend to all us beekeepers and I will forever be grateful to her for delivering to my door my very first package of honeybees. She has been more than generous with her time and knowledge, so please say hello to her on our card or buy her a nice one and send it to her yourself.

The Wooster meeting is coming up (actually, it already came and went and was awesome as usual) If you missed it, or even if you didn't, plan on going to the Western Reserve Beekeepers field day hosted by MCBA on May 24th at 8:30. Jamie Moorehead of Blue Sky Bees is coordinating all this and there are some fantastic speakers lined up. Plan to attend and definitely stay for lunch.

MEMBERSHIP RENEWAL DUES ARE DUE!!

This will be the last newsletter sent for unpaid members. Please renew now.

It seems like we just did this, but it is a new year already. Enclosed for your convenience is a membership renewal application. Keep up with the latest in beekeeping and keep your membership active!! If you are still receiving your newsletter via U.S. Mail and your complimentary e-mail version or web site retrieval is working well for you, please consider getting it via computer all year. Thanks to all of you who have signed up for this. The association was able to save a lot of money last year, enabling us to save our funds for speakers and education efforts. Please renew your dues using the application enclosed in this newsletter and check off e-mail if you can! Thanks ☺



Get Well Chuck

We would like to extend a sincere get well to Peggy's husband Chuck Garnes who was recently hospitalized. Hope you feel much better and are back on your feet again soon. Bee healthy !



2008 Western Reserve Beekeepers Field Day

Hosted by the Medina Beekeepers Association and AI Root
Saturday May 24th 8:30 – 2:30

A. I. Root in Medina will be the location of the Western Reserve Beekeeper's Field Day. Cost is \$20 for non-members of Western Reserve Beekeepers Association (\$20 Registration Includes \$5 WRBA Membership) or \$15 for current WRBA members. Pre-Registering by 5/19 guarantees FREE Hot Lunch, otherwise Walk-Ins are NOT guaranteed lunch. Pre-Register by Phone: 866-529-9233 or Mail to: Western Reserve Beekeepers, P.O. Box 1837, Hiram, OH 44234 or email: jamie@blueskybeesupply.com. Info at: www.westernreservebeekeepers.org

8:30 - 9:00 - Registration

9:00 - 9:15 - Introductions

9:15 - 10:00 - Jennifer Berry, Georgia State Apiarist - Small Cell & Natural Beekeeping

10:00 - 10:45 - Joe Latshaw, Ohio Queen Breeders - Ohio Queen Project

10:45 - 11:00 – VENDOR BREAK

11:00 - 11:45 - Jim Bobb, from Pennsylvania - Honey Plants

11:45 - 12:15 - Q & A

12:15 - 1:15 – LUNCH (Guaranteed if Registered by 5/19)

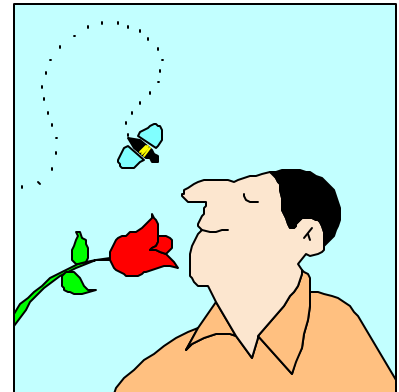
1:15 - 2:30 - Beeyard

Beeyard:

Colony 1 - Medina Beekeepers Beginners Course

Colony 2 - Jennifer Berry on Pests/Disease Analysis

Colony 3 - Joe Latshaw on Queen Analysis and Breeding Topics



If Rain and No Beeyard:

1:15 - 2:00 - Jennifer Berry on Nutrition Research

2:00 - 2:30 - Joe Latshaw on Evaluating Queens

2008 MCBA Meeting Agendas

Mar 17 Pollen Substitutes

April 21 Bee Yard Demo

May 19 Infused Honey

June 16 Lip balm, soap, creamed honey



July 21 Fair Booth clean-up

Aug 18 Club picnic

Sept 15 Your idea here

Oct 20 Your idea here

Nov 17 Your idea here

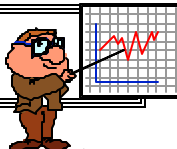
Cool Refreshments Column

Thanks to all who have been able to contribute to the refreshments table each and every month. It is really appreciated and we are very grateful for your talents and generosity. We are in need of volunteers for this month. If you have the time, please bring something to share. There is no special cooking "theme" this month so anything goes! Thanks in advance....



Treasurer's Report

By: Mike Rossander



Thanks to everyone who has already taken the time to renew their dues. If you haven't had the chance yet, please either send in your renewal using the form here in the newsletter or see me at the meeting.

Special thanks to everyone who has been able to receive the newsletter electronically and help us save on postage and printing. That's still one of the single largest line items in our budget.

I will again have a copy of the membership roster at the meeting. If you didn't get a chance to confirm your address at the last meeting, please see me.

If you haven't already sent in your annual Apiary Registration to the state, it is due soon. The Ohio Department of Agriculture charges \$5.00 per apiary regardless of how many colonies you have at the location. If you haven't received the form yet, you can find it online at www.ohioagriculture.gov/pubs/divs/plnt/frms/ap/plnt-ap-4201-002.pdf

Financials through the end of February:

	Feb 2008	YTD
INCOME		
Education Fees	865.00	865.00
Member Dues	360.00	800.00
Other Income	27.00	27.00
TOTAL INCOME	1252.00	1752.00
EXPENSES		
Education	400.00	400.00
Equipment	164.75	164.75
Licenses & Permits	5.00	5.00
Newsletter	43.68	82.96
Speaker Honorarium	150.00	150.00
TOTAL EXPENSES	763.43	802.71
OVERALL TOTAL	488.57	949.29

Balance as of 29 Feb 2008: \$4,035.55

Notes:

- Education Fees represent the tuition for the Beginner Beekeeper class. It is offset by the Education Expense below for the textbooks.
- Other Income was from the raffle.
- Equipment included the 15 medium supers being decorated for the beeyard and the frames and wax used in the beginner class.

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 2008 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

Webmaster's Report

We are still taking sign-ups for the Swarm List. The list will be faxed to the local police and fire stations and posted online at <http://www.medinabeekeepers.com/Swarm.html>. If you're interested in having your name listed, please sign up at the meeting.

We are still looking for good recipes to add to our webpage. Send in your favorite recipe and we'll get it posted at <http://www.medinabeekeepers.com/Recipes.html>

Lots of upcoming events are listed in the Calendar. <http://www.medinabeekeepers.com/Calendar.html> Association meeting in Wooster on Sat, 1 March are available online at http://www.beelab.osu.edu/news/2008_TCBA_Participant.pdf

Moroccan Spiced Hummus

- Makes 2-1/2 cups - recipe from NHB at honey.com
- 2 cans (15 1/2 oz.) garbanzo beans, drained and rinsed
 - 1/3 cup honey
 - 1/4 cup lemon juice
 - 1 teaspoon ground cumin
 - 1 teaspoon minced garlic
 - 1/2 teaspoon salt
 - 2 to 3 Tablespoons fresh cilantro or parsley, chopped
 - Cayenne pepper
 - Toasted Pita Triangles or crackers

Combine all ingredients except cilantro and Pita Triangles in a food processor or blender. Process until smooth. Remove mixture to a serving bowl. Stir in chopped cilantro or parsley. Serve with Pita Triangles or crackers.

To Make Pita Triangles: Separate and cut rounds of pita bread to form 2 circles each. Cut each circle into 6 or 8 triangles. Place on a baking sheet. Bake at 400°F about 5 minutes until crisp and lightly browned at edges.

Protein: 8.53 g Fat Total: 2.16 g Sodium: 780 mg Carbohydrates: 35.2 g Calories from Fat: 10% Cholesterol: 0 mg Calories: 149 Dietary Fiber: 9.89 g

Packaged Bees Driven from Georgia Delivery April 21, 2008

QUEENS

Italian Queens \$15 each
Russian Hybrid Queens \$19 each

3 LB. PACKAGES

Italians \$71 each
Russian Hybrid Queens \$75 each

4 LB. PACKAGES

Italians \$80 each
Russian Hybrid Queens \$84 each

Early Bird Special:

\$3 off per package ordered and paid for by March 30, 2008

\$1 off per queen ordered and paid for by March 30, 2008

Call Tom Jefferies 440-236-5994
24564 Squires Road
Columbia Station, OH 44028
Tjeffhwb@aol.com
(or see me in person at the meeting)



decided to develop a stock improvement program in conjunction with the classes being taught. Each of the nine regions in Ohio will have a queen coordinator responsible to OSBA membership to identify outstanding queens within their region, share the queen resources of OSBA with membership, and teach "How to raise your own queens" to the membership.

It will take several years of effort to be led by Joe Latshaw to develop a "Certified Ohio Queen" which hopefully will reflect the needs for Ohio's climate conditions and bred to be resistant to the various virus and mites.

OSBA is also encouraging Ohio beekeepers to raise queens for sale. A need exists within Ohio for queens which will carry desirable characteristics for our climate and will provide an enjoyable experience for beekeepers to keep bees.

Queen Right Colonies Package Bee Prices for 2008

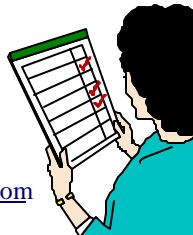
Now taking orders for:
New World Carniolan and Italian Packages

2 LB. PACKAGES \$62.00
3 LB. PACKAGES \$72.00

These are California packages and you actually received 2 and 3 pounds of bees with each package. We also have the largest showroom of bee supplies in Ohio.

Queen Right Colonies
Denzil & Sheila St. Clair
43655 SR 162
Spencer, OH 44275
440-647-2602

qrcstclair@midviewinternet.com



NEXT CLASS is scheduled for:

May 29, 31 and June 9, 2008 from 1:00 pm until finished. (about 2 hours)

There will be both classroom and field sessions on the 29th and 31st. On June 9th you will need to bring a nucleus colony in which to transport ripe queen cells home.

The class follows the "Queen's Biological Schedule". When raising queens, the various manipulations must take place on specific days, therefore our schedule. This is not like a cooking class where each step has already been done.

If you are an OSBA member there is no charge. If you are not a current OSBA member there will be a \$20.00 charge for the class and a 1-year membership to OSBA is included. All of the grafting materials and manual will be provided and are yours to take home.

I will also come and give presentations and classes to local bee organizations upon request.

Class Location: Dew-Bee Honey Farm
3524 Ravenna Warren Rd
Newton Falls, OH 44444
Brian Neuman 330-872-7841

for more information visit: www.dewbeehoney.com
www.ohiostatebeekeepers.org



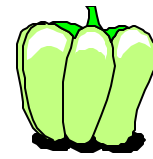
OSBA Queen Rearing Project

Mission Statement:

The Ohio State Queen Project was begun in the spring of 2007. A need to improve the quality of queens was established to set up a state wide program to help beekeepers to raise their own queens from outstanding queen stock. OSBA

Stuffed Sweet Peppers

Makes 4 servings -- recipe from NHB at honey.com



Ingredients

1 Tablespoon vegetable or olive oil
3/4 cup uncooked long-grain rice
4 green onions, thinly sliced
1/4 cup finely chopped fresh parsley
1/4 teaspoon ground cinnamon
1/4 teaspoon black pepper
1/4 teaspoon salt

1 can (14-1/2 oz.) vegetable broth
4 medium green bell peppers, cut lengthwise in half, seeded
1 can (28 oz.) crushed tomatoes in purée
1/4 cup honey
1/2 teaspoon crushed red pepper flakes
1 can (8-3/4 oz.) garbanzo beans, drained
1/3 cup dried currants or raisins

Directions

In large saucepan, heat oil over medium-high heat until hot. Stir in rice, onion and parsley; cook 3 to 5 minutes, or until rice begins to brown. Stir in cinnamon, pepper and salt. Gradually add vegetable broth. Bring to a boil, reduce heat, cover and simmer for 18 to 20 minutes, or until liquid is absorbed and rice is cooked through.

Meanwhile, cook green pepper halves in boiling water 5 to 7 minutes or until peppers are crisp-tender; drain. Combine tomatoes, honey and crushed red pepper in 13 x 9-inch baking pan; mix well. Remove 1/4 cup sauce; set aside. Arrange pepper halves on sauce in baking pan.

When rice is cooked, remove from heat; stir in garbanzo beans, dried currants and reserved 1/4 cup sauce. Divide rice evenly among pepper halves in baking pan. Cover pan tightly with foil. Bake at 350°F for 30 minutes.



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c/o 701 W. River Rd.
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