

THE BEE HERDER

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

November 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.medinabeekeepers.com

Monday, November 17, 2008 7:00 PM
Annual Honey Production Meeting
New Beekeeping Videos

The next meeting of the Medina County Beekeepers will be a bit different, but certainly educational and entertaining. We plan on showing a couple of recently released short movies on bees, particularly on the CCD events, but another topic as well. Right now I'm not positive which we will be showing due to issues with the sound system and the computer I have. So we'll see...but there will be a couple to see that you haven't seen before, and haven't been released anywhere else yet. Don't miss this opportunity.

Notes – notes- don't forget your notes !

Plus, we'll have the year end round up of honey production in Medina County at the meeting. Gather together your data on honey production for each package, splits, or nuc colony you had this year, and for each overwintered colony you had, and let's see how we did this year. Bring your records and your notes and we'll discuss this past season, what went wrong, what went right, and why, and what you can do next year to do better. Colonies that died over winter, colonies that died during the summer. And bring a list of problems you had during the season...BRING QUESTIONS ABOUT YOUR OPERATION THIS YEAR AND WE WILL GET THEM ANSWERED! We'll also take a look at the weather, mites, and the rest, and try to come up with a plan for next year. If you have any proposals for next year's programs, bring them too. Plus, there's some new information out on that new Nosema I picked up at the New York meeting I was at, and even more new information on the pesticides we are encountering that you should be aware of.

Elections are this month, and after long soul searching if you have decided you really do want to help out with the club please let Tom Jefferies know so we can get that in place. There won't be any surprises, so don't stay away thinking there will be a Monday Night Surprise and you end up on the Board for 2 years when you really didn't want to...but if you do, call Tom or me, right away. Thank you to the nominating committee headed by Tom Jefferies for bringing us the following slate of officers and thank you to those who are stepping up to help the Medina County Beekeepers Assn. You can still nominate someone for an office before the next meeting with the nominee's consent by calling Tom at 440-236-5994.

Thanks, Kim

President:	Kim Flottum
Vice-President:	Larry Arbogast
Secretary:	Gwen Rosenberg
Treasurer:	Mike Rossander
Director:	Bruce McAuliffe



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2nd yr: George Hasek
440-237-5996

3rd yr: Judy Fox
330-239-4358

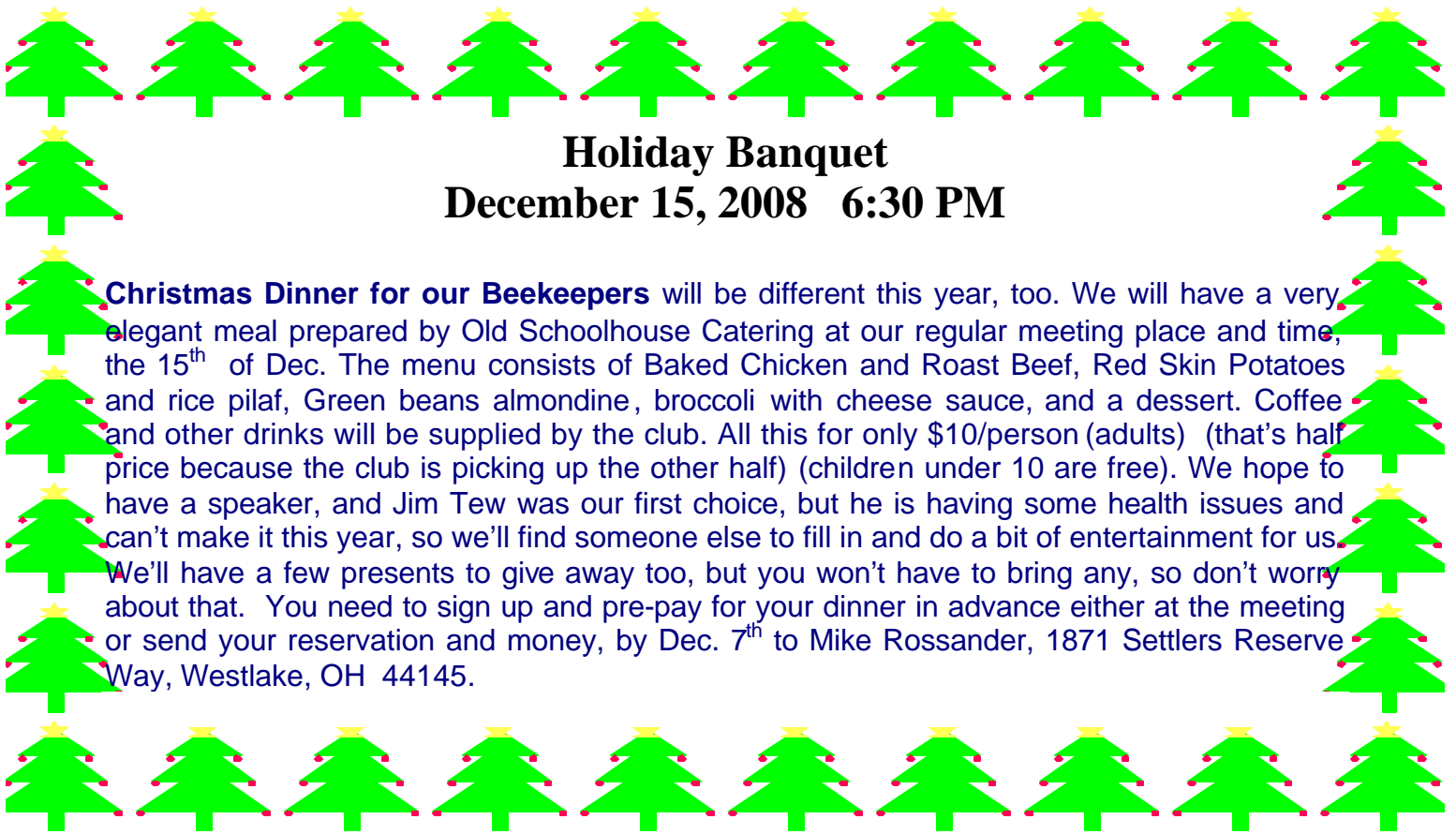
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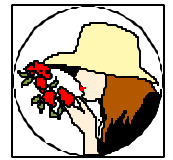
Holiday Banquet December 15, 2008 6:30 PM

Christmas Dinner for our Beekeepers will be different this year, too. We will have a very elegant meal prepared by Old Schoolhouse Catering at our regular meeting place and time, the 15th of Dec. The menu consists of Baked Chicken and Roast Beef, Red Skin Potatoes and rice pilaf, Green beans almondine, broccoli with cheese sauce, and a dessert. Coffee and other drinks will be supplied by the club. All this for only \$10/person (adults) (that's half price because the club is picking up the other half) (children under 10 are free). We hope to have a speaker, and Jim Tew was our first choice, but he is having some health issues and can't make it this year, so we'll find someone else to fill in and do a bit of entertainment for us. We'll have a few presents to give away too, but you won't have to bring any, so don't worry about that. You need to sign up and pre-pay for your dinner in advance either at the meeting or send your reservation and money, by Dec. 7th to Mike Rossander, 1871 Settlers Reserve Way, Westlake, OH 44145.



BEGINNERS CLASS. BEGINNERS CLASS.

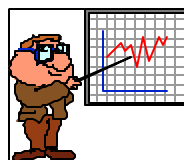
BEGINNERS CLASS.



Don't forget to sign up for the beginner's class starting Feb 23, 2009. If you want we ENCOURAGE you to attend our Dec and Jan and Feb meetings just to get a feel for our club and what you can expect from us. There's no charge and you can even partake of the goodies that Gwen is arranging. Meeting dates are Dec 22 (let us know if you are coming and want to partake of our Christmas meal), Jan 19, and Feb 16, all at the A.I. Root Company meeting room, 623 W. Liberty Street, Medina. Look for the sign on the sidewalk on the south side of the street.

The class will begin on Monday night, Feb 23, 2009, and run for 9 consecutive Monday nights from 7 PM until 9 PM, finishing on April 20, 2009. We'll get you familiar with the equipment you'll need early on so you can get it and introduce you to all the places to get bees so you can get those ordered in time. Our classes will cover the equipment you'll need and why, honey bee biology, spring, summer, fall and winter management, what are the important honey plants you should know, harvesting and processing your honey crop and a whole lot more on how to successfully keep honey bees. Official registration will be at the first meeting, but pre-registration notification is strongly, very strongly encouraged so we know you are coming, and how many will be with you so we can have enough packets prepared. Reserve your spot as soon as you can. Registration this year is \$50.00 for an individual, and \$60 for a family. A single packet will be given to an individual or a family, but consists of The BackYard Beekeeper, An Absolute Beginner's Guide to Keeping Bees in Your Yard and Garden, magazines, catalogs and additional information to aid you in getting started. To pre-register, contact Kim Flottum at Kim@BeeCulture.com, or call 330.725.6677 days, or 330.722.2021 evenings.

Treasurer's Report By: Mike Rossander



Well, it's been a busy October. Congratulations to everyone who participated in the Fall Foliage Tour this year. The weather was as close to perfect as anyone could have asked for. Sales were brisk despite some confusion with another honey seller on the same site. Even though the Tour is only a single weekend and much shorter hours, the participants sold almost as many candles, lotions and soaps as we did during the entire week of the Fair. We noticed before that honey sells well year-round but other hive products are very seasonal. This year's sales showed the same trend.

We also purchased the refrigerator for the AI Root Company in thanks for their generous and long-standing donations of space, heat and equipment for our meetings. Check it out when you get to the meeting. I hope they'll be pleased with it.

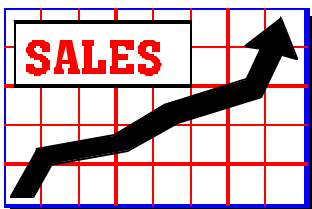
One last note - Kim's probably said this five times in the newsletter already but I'll make it six. Please make sure to bring your honey harvest statistics to the meeting.

Fall Foliage Tour financials:

INCOME	
Sales, honey	715.79
Sales, candles	54.63
Sales, lotions etc	91.05
Sales, candy	<u>159.81</u>
Sub-total, Sales	1,021.28
Cost of sales, honey	(553.60)
Cost of sales, candles	(45.00)
Cost of sales, lotions etc	(75.00)
Cost of sales, candy	<u>(94.43)</u>
Sub-total, member earnings	<u>(768.03)</u>
Net INCOME	253.25
EXPENSES	
Fees	50.00
TOTAL EXPENSES	50.00
OVERALL TOTAL	203.25

FFT Income Statement footnotes:

- Expenses are very low for the Tour because they are able to reuse supplies, equipment and educational materials which were purchased for the Fair.
- MCBA's Sales Tax accrual increased by \$9.47 to cover non-food sales at the Tour.
- Sales Tax will be payable in Jan 2009.



MCBA Financials through the end of October (excluding the library fund) are:

	Oct 2008	YTD
INCOME		
Sales	1,021.28	9,470.69
Cost of Sales	(768.03)	(6,340.02)
Education Fees	0.00	955.00
Member Dues	0.00	1,260.00
Other Income	0.00	535.00
TOTAL INCOME	253.25	5,880.67
EXPENSES		
Advertising	0.00	150.00
Bees	0.00	204.00
Charity	0.00	300.00
Education	0.00	400.00
Equipment	238.00	582.29
Fees	50.00	170.00
Gifts given	499.90	534.90
Insurance	0.00	500.00
Licenses and Permits	0.00	5.00
Meals & Entertn	0.00	143.16
Miscellaneous	0.00	89.16
Newsletter	88.90	425.47
Repairs	0.00	126.15
Speaker Honorarium	0.00	225.00
Supplies	0.00	241.84
TOTAL EXPENSES	876.80	4,196.97
OVERALL TOTAL	(623.55)	1,783.70

MCBA Balance as of 31 Oct 2008: \$4,910.37
 less Sales Tax Payable: (40.41)

Library Fund financials thru October:

	Oct 2008	YTD
INCOME		
Gifts Received	0.00	1,730.00
TOTAL INCOME	0.00	1,730.00
EXPENSES		
Education	0.00	195.00
Equipment	176.96	176.96
Repairs	24.26	232.75
TOTAL EXPENSES	0.00	403.49
OVERALL TOTAL	(201.22)	1,125.29

Library fund as of 31 Oct 2008:
\$1,125.29

MCBA footnotes:

- Equipment represents hive bodies and kits needed to replace the equipment destroyed as a result of our foulbrood burn.
- Fees covered the vendor registration for the Fall Foliage Tour.
- Gifts represents the refrigerator donated to the Root Company.
- Newsletter costs are doubled this month because we were unable to reimburse Nancy the month prior when the September meeting got cancelled.

Library fund footnotes:

- Equipment mostly went to a custom feeder to support the observation hive at the library.
- Repairs covered some tubing needed to maintain the observation hive.

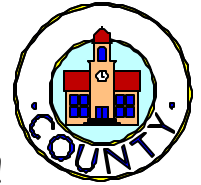
**HELP WANTED (NEEDED)
MCBA WEBMASTER**

Mike needs help in maintaining the web site. He will train you and states that it is not hard, but you need to have a little time available to do it. Hope you can step up and help out the club with your computer talents. You don't need to be a computer expert or guru to do this. Mike will be able to get you up and running. Thanks for all y our efforts and help.



Dear Bee Club, October 2008

Thanks a million for your so generously filled honey basket for the Fair Auction and Pig Roast . Again, it was a very popular item and everyone said how great it looked. Many thanks to you folks for always helping out. It is a pleasure working with the Bee Club to make our fair better.



Thanks again for the donation !
Sincerely, Stuart Neal, Fair Director

**Secretary's Report
By: Gwen Rosenberg**

Medina County Beekeepers
Meeting Minutes



October 20, 2008

The club all gathered around again this month to talk about bees, the weather and the refreshments.

There was a recap of the Executive officers meeting. (we mostly talked about bees and then the weather a little bit at the end before it was time for refreshments)

Kim gave away free pollen patties to the first 20 people who could race to the back of the room and grab one. (I'm keeping mine to cut up into little squares and tell my mother-in-law that it's peanut butter fudge on Thanksgiving.) Most people will probably heed Kim's warning that their bees are hungry and like things that look like peanut butter fudge but actually taste terrible.

Fondant tastes pretty good to me and luckily Buehlers has agreed to sell it for \$33 a pound. Should you go looking for your own fondant be

sure it has only sugar and corn syrup. If you're buying it for me, I like a little vanilla flavoring.

There was some to-do about buying a fridge for the A.I. Root company in appreciation for all the meetings we have there rent free. Buzz researched the price and seems to think that about \$500 plus tax ought to do it. Of course we would get to use it during meetings if we wanted too.

The Christmas party is almost here! For those of you who are new to the club, every year Kim is visited by three ghosts who scare the heck out of him and the next day he does something pretty nice for all the beekeepers. This year Kim has abandoned the pot luck and proposed that the club hire somebody else to cook all the food for the party. Still no booze, but maybe the ghosts'll put another scare in him. This year's party will be on December 15th and cost only \$10! With that price you can even afford to bring Tiny Tim!

Mike's treasury report was published in the newsletter and was accepted by everybody. The secretary on the other hand was too distracted by all the refreshments to hear what people said about her. I'm sure it was all very flattering though.

The observation is doing great and if you don't believe me go see for yourself.

There's a beginner's bee class starting on Feb. 23 on Monday nights through April 20th. The cost is \$50 or free if you are a member.

Please bring your honey totals for our annual completely unscientific honey production review of the county.

A word about refreshments

November is a month for family gatherings and food. Normally, this time of year is full of the rich aroma of cinnamon, molasses, ginger and other dark and mysterious flavors. The farmer's markets are gone and with them, the tasty bounty of summer. All that's left for us here in NE Ohio is the sad contents of our root cellar and an enormous number of squashes and cabbages and squash and cabbage related vegetables. Well, I say poo to that and hereby break the shackles of the autumnal gourd rut and declare that if we have no fruit or other tasty produce then I will eat chocolate. The groceries are stocked with chocolate powders,

baking bars, syrups and flavorings. There are frostings and fillings and every manner of chocolate chip and good thing that can be tossed into bakery of any sort. Next meeting bring chocolate anything. If you must bake a gourd than consider the combination of chocolate and pumpkin.

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

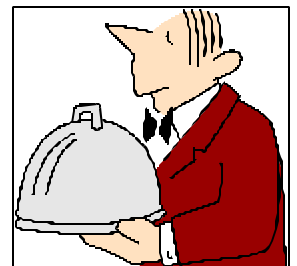
The following are two recipes from the National Honey Board at honey.com for tasty caramels and fudge using honey in the recipe. These are actually fudge recipes that Gwen can feed her mother-in-law and everyone else!

Honey Holiday Caramels

Makes 30 caramels

Ingredients

1 cup butter (no substitutions)
2 cups pure honey
2 cups whipping cream
1 cup brown sugar
1 teaspoon vanilla extract
finely chopped almonds, optional



Directions

Line bottom and sides of a 9-inch square pan with plastic wrap; set aside. Melt butter in medium-sized heavy saucepan over medium-high heat. Add honey, cream and brown sugar; mix well. Cook over medium-high heat until mixture comes to boil, stirring frequently. Continue boiling, stirring frequently, until candy thermometer registers 250°F, about 45-60 minutes. Remove from heat and stir in vanilla; pour into prepared pan. Let cool completely in refrigerator before cutting into individual caramels with a very sharp knife. Roll in chopped nuts or coconut, if desired, and wrap each individually in clear plastic wrap. Store tightly wrapped in refrigerator up to 1 month. Caramels will be soft at room temperature and firm if kept chilled.

Chocolate Walnut Fudge

Makes 25 squares

Ingredients

1/2 cup pure honey
1 can (14 oz.) sweetened condensed milk
1/4 teaspoon salt
12 ounces semi-sweet chocolate chips
4 ounces bittersweet chocolate, coarsely chopped
1 cup (4 oz.) coarsely chopped walnuts

Directions

Line an 8" x 8" pan with foil; butter and set aside. In a medium saucepan, combine honey, sweetened condensed milk, and salt; mix well. Bring mixture just to a boil, stirring frequently. Lower heat to a simmer. Add chocolate chips and bittersweet chocolate, stirring constantly, until chocolate melts completely and mixture is smooth. Stir in walnuts. Pour immediately into pan and smooth top. Let cool, then refrigerate until cold. Cut into 25 pieces.

Honey Spiced Nuts

Makes 3 cups

Ingredients

1/2 cup pure honey
2 Tbsp. butter, divided
1/2 tsp. grated orange peel
1/2 tsp. ground cinnamon
3 cups raw nuts (walnuts, pecans, cashews, almonds, etc.)

Directions

STOVETOP METHOD

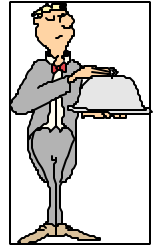
In a heavy pan, combine honey, butter, orange peel and cinnamon. Heat to boiling over medium-high heat, stirring constantly. Reduce heat to medium, and cook to 235°F. Stir in nuts and continue stirring 4 to 5 minutes more until nuts are glazed. Pour onto parchment paper or buttered foil and spread into a single layer to cool.

OVEN METHOD

Preheat oven to 325°F. Line a 13x9x2 pan with foil. Tear another sheet of foil the same size and place on counter; butter both. Pour nuts into pan; set aside.

In a microwave-safe, 1-cup measure, combine honey, 2 tablespoons butter, orange peel and cinnamon. Microwave 60 to 90 seconds, stirring occasionally, until butter is melted. Pour honey mixture over nuts and stir until all are coated.

Bake for 20 minutes, stirring every 5 minutes. Remove from oven and pour onto reserved buttered foil, spreading nuts into a single layer to cool. Store in airtight container.



The Bee Herder

c/o 701 W. River Rd
Valley City, OH 44280

