

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](http://www.medinabeekeepers.com)

# THE BEE HERDER

Publication of the Medina County Beekeeper's Association  
[www.medinabeekeepers.com](http://www.medinabeekeepers.com)

## January 2010

**Monday, January 18, 2010 7:00 PM**

**Speaker: Joe Kovalski**

**Topic: Spring Management Starting Now**

**Use Common Sense:  
If Medina Schools are closed, we will cancel the meeting or beginner's class that night. If your roads are bad, ours probably are too. Stay home and stay safe. We need our beekeepers. Your bees need you**

### Association Contacts:

**Pres:** Kim Flottum  
7011 Spieth Rd  
Medina, OH 44256  
330-722-2021  
[Kim@beeculture.com](mailto:Kim@beeculture.com)

**V-P:** Larry Arbogast  
26253 Pettibone Rd  
Oakwood Vlg, OH 44146  
440-439-2508  
[arbogast2827@roadrunner.com](mailto:arbogast2827@roadrunner.com)

**Secy:** Gwen Rosenberg  
526 Rockwell  
Kent, OH 44240  
330-676-1602  
[gwen.rosenberg@gmail.com](mailto:gwen.rosenberg@gmail.com)

**Treas:** Mike Rossander  
1871 Settlers Rsv Way  
Westlake, OH 44145  
440-899-0367  
[Mike\\_Rossander@yahoo.com](mailto:Mike_Rossander@yahoo.com)

### Newsletter Editor

Nancy Riopelle  
330-483-3360 [nriopelle@msn.com](mailto:nriopelle@msn.com)

### Medina Co. Bee Yard

Buzz Riopelle  
330-483-3360

### Refreshments Coordinator

Peggy Garnes  
330-723-6265  
[pgarnes001@neo.rr.com](mailto:pgarnes001@neo.rr.com)

### Webmaster

Your name here

### DIRECTORS:

1<sup>st</sup> yr: Eric Schmedlin  
440-748-3612  
2<sup>nd</sup> yr: Bruce McAuliffe  
330-239-2523  
3<sup>rd</sup> yr: Mike Stefan  
440-263-9038

### 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 Inspector

Richard Sprague  
(north & east)  
[Rspr2077@adelphia.net](mailto:Rspr2077@adelphia.net)  
330-225-5875

Joseph & Marian Yoder  
(south & west)  
330-496-3143

Joe has been keeping bees for 16 years and is currently hoping to overwinter 60 hives. This all started out as a Boy Scout Beekeeping Merit Badge project with his younger son and two hives. Joe teaches beekeeping to Boy Scouts, Girl Scouts and 4H. He also does presentations for schools, garden clubs, and other beekeeping organizations. Joe is a EAS Master Beekeeper, West Virginia Master Beekeeper, Certified Ohio State Beekeeper, EAS Director for Ohio, VP of Tri-County Beekeepers, Inc., Sec/Treasurer of the Jefferson County Beekeeper's Assn, and Ohio State 2008 Beekeeper of the Year. Joe, along with his wife Suzan, produce beeswax candles and honey for sale at many fairs and festivals, and have won many best of show and blue ribbons in honey and molded wax contests. Joe is currently the Crossroads Region coordinator for the Ohio State Beekeepers Assn queen rearing project, and also a member of the West Virginia Queen Producers Assn raising queens in the northern panhandle. Contact: [josephkovalski@sbcglobal.net](mailto:josephkovalski@sbcglobal.net)

### President's Message:

Happy New Year Everybody!

It's been anything but happy for the bees so far though. Long periods of very cold are not good. As soon as we get a warm enough day, see if you can check the bees...even crack the top to see where they are. This is ideal fondant feeding so if they are close, see if you can get some on for food...it's too cold for syrup, but they'll be happy with fondant. Buehler's has it for about \$0.70 a pound in a 50 pound box. Take it out of the bag, slice if about an inch or so thick, and cut in half and put right above the cluster. Make sure the inner cover has the deep side down, or use the shim you use for formic or other feeding, replace the inner cover and cover. Dry sugar around the inner cover hole is a second choice, but not as good.

At the Christmas party last month there were several people that did yeoman's work to get it organized, who came in early to help decorate and helped set up and clean up, and I didn't mention them that evening...so please give a big thank you to Peggy Garnes, Nancy Riopelle, and Kathy Summers who did the biggest share of the organizing. And of course to those who helped when they arrived early that evening and even those who took the trash bags home...all told, it was a wonderful event...good food from Schoolhouse Catering, great decorations by Peggy, good company, an entertaining talk by Dr. Tew and some good presents to top it off. Thanks everybody who made it work...

Our Exec Committee met, in spite of the weather, in early January and started with our 2010 plans...we are going to be involved with the Western Reserve

Beekeepers again this summer with an all day meeting featuring honey bee products...creamed honey, gift baskets, cooking with honey, candle making, encaustic art, lotions and potions, and some more, plus an all day beeyard event at the same time...we should have something for everybody. The date is July 17<sup>th</sup> so put it on your calendar now. More details as they unfold. Elsewhere, Nancy has notes from the meeting so you can catch up on the doings that evening....and more will unfold in the next few months.

Beginners class. If you haven't signed up yet, please do so now so we have a feel for numbers. And if you know of someone who is interested have them get in touch with me asap. We have lots of room, but need to know if you are going to be there. As of early Jan, we have a light turnout with a dozen or more folks for the Wed night classes, and a half dozen for the Saturday classes. It would be good if we could get more..call or e-mail if interested.

One thing we are working hard on is to get our programs lined up for the rest of the year. Larry Arbogast is our VP and Program Chair, and he's making calls now for some of the suggested speakers already, but if there's someone you are interested in, or a topic you would like to see covered, please touch base with him soon so he can see if it would work.

One thing that will be a change is how the newsletter will work, starting later this year. We are going to transition into electronic newsletters being the default. That is how you will get the newsletter BEFORE the meeting. Just like this one. If you don't want electronic, or don't have email, hard copies of the NL will be available at the meeting every month, with information on next month's meeting included so you will know who is speaking, and anything else that is going on. For those of us who absolutely have to have a hard copy, that's where you will get it, and we do need hard copies for our archives. But for the most part...electrons will carry the message every month starting later this year. The cost of printing and mailing is a major budget item and we can use the money spent on paper for other uses for the group.

Note the note on the weather and meetings. If schools are closed, or you can't find your driveway, most likely everybody else is in the same boat and the meeting will be cancelled. We need you alive and well, rather than in the ditch trying to get here, so if in doubt, stay home...I will.

I hope to see all of you at the meeting on the 18<sup>th</sup>. I will have the latest from the Federation meeting in Orlando as a wrapup to Joe's talk so if you can, plan to be there...lots of new stuff to talk about. Kim

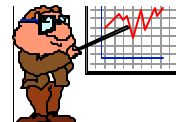
### [Executive Meeting Minutes of the Medina Co. Beekeeper's Assn - January 4, 2010](#) By: Nancy Riopelle

There was a pre-meeting conference. The treasury books were audited by Kim Flottum, Bruce McAuliffe, and Eric Schmiedlin and were unanimously approved.

The executive meeting was called to order at 7:05 PM. In attendance were Kim Flottum, Mike Rossander, Bruce McAuliffe, Eric Schmiedlin and guests Buzz and Nancy Riopelle, Peggy Ganes, Bruce Schneider, and Victoria Ciotta.

1. Medina County Beekeepers will again host a summer meeting sponsored by the Western Reserve Beekeepers Assn on Saturday July 17, 2010 from 9am – 4pm. There will be keynote speakers and several workshops which may consist of encaustic painting, varietal honey, creamed honey, candles/wax, lip balms/creams, soap, gift baskets, cooking with honey, jelly, mead, honey plants, and outdoor bee yard activities. MCBA will handle the lunch and soft drinks. Peggy Ganes volunteered to handle the food details. We will need several club volunteers to help with lunch, parking, beeyard, setup, cleanup, and registration.
2. Vice-President Larry Arbogast was contacted by speaker phone for a conference call to discuss the programs for the 2010 year. He had 2 feet of snow in his driveway and was unable to attend. Our January speaker is Joe Kovalski. Possibly Larry Connor and Dewey Caron (together) for the March meeting. Other interests for speakers were Ross Conrad from Vermont who wrote the book "Natural Beekeeping"; Mary Ann Frasier on pesticides; Charlie Brants the White House beekeeper; Dennis VanEnglesdorf on CCD; Jim Bobb honey plants.
3. Beginner's Class has about 12 people signed up so far.
4. We discussed buying or making a library cart to keep in our meeting room to house our DVD's and club library books which can be locked up. It was decided it would be better to make a good one rather than buy a cheap one, and not spend over \$250. The rolling casters would cost the most on this project. Kim will provide the desired dimensions and how many shelves should be in it. Eric, Buzz and Bruce McAuliffe will handle the construction and details.
5. Mike presented a budget for the 2010 year based on prior history and spending.
6. The subject of club shirts to wear at the fair was brought up. We thought it would be nice to get the shirts to wear before the fair, rather than earn one and get it afterwards. It is proposed that the members can buy the shirts of their choice in advance, from our approved vendor, and get reimbursed by the club after the fair based on how many shifts they worked. Bruce Schneider will write up a proposal and description of the details for a future meeting.
7. We received memorial donations in memory of Jeanne Schell. It was originally thought to plant a tree somewhere in her memory but decided we use these funds to build our library cabinet and have a plaque dedicating it to the memory of Jeanne Schell. Meeting was adjourned at 8:45 pm.

# Treasurer's Report By: Mike Rossander



It's been an interesting year financially. Our budget for the year included a plan to increase our investment in speakers through 2009 but otherwise to about break even. As it turned out, we had an outstanding success at the Medina County Fair. Weather was fantastic which meant that attendance was up which resulted in higher than expected sales. We had a couple of other favorable variances – better over wintering meant we didn't have to buy replacement packages last spring, etc – all of which added up to a net increase to our bank balance this year of just over \$1000. Congratulations and thank you to everyone who helped make this a successful year.

The Directors completed their audit of the club's financials on Monday, 4 January 2010. If anyone has any questions or concerns, please contact me at your convenience.

Looking toward next year, it's time to renew your membership. Dues are at \$20 per family again this year. When you renew, please check your address and contact information on our membership roster.

Note: If you are new to the club and will be taking the Beginner Beekeeper class, we look forward to seeing you at the meeting but please don't worry about dues. We'll sort that out when we take care of dues the first day of the class. See you there.

**MCBA Financials** through December (excluding the library fund) are:

	Dec 2009	YTD
<b>INCOME</b>		
Sales	0.00	9,816.12
Cost of Sales	0.00	(7,304.71)
Education Fees	0.00	1,370.00
Member Dues	0.00	1,400.00
Other Income	0.00	492.00
<b>TOTAL INCOME</b>	<b>0.00</b>	<b>5,773.41</b>
<b>EXPENSES</b>		
Advertising	74.00	306.00
Bank Charges	0.71	6.63
Charity	0.00	150.00
Education	0.00	500.00
Equipment	0.00	101.00
Fees	0.00	96.00
Insurance	0.00	500.00
Licenses and Permits	0.00	5.00
Meals & Entern	842.66	938.55
Miscellaneous	0.00	(10.00)
Newsletter	36.00	503.44
Refreshments	0.00	165.68
Speaker Honorarium	50.00	1,237.25
Supplies	0.00	225.23
<b>TOTAL EXPENSES</b>	<b>1,003.37</b>	<b>4,719.78</b>
<b>OVERALL TOTAL</b>	<b>(1,003.37)</b>	<b>1,053.63</b>

MCBA Balance as of 31 Dec 2009: \$5,464.20  
less Sales Tax Payable: (33.76)

**Library Fund** financials thru December:

	Dec 2009	YTD
<b>INCOME</b>		
Gifts Received	240.00	245.00
<b>TOTAL INCOME</b>	<b>0.00</b>	<b>245.00</b>
<b>EXPENSES</b>		
Equipment	0.00	228.29
Repairs	76.00	76.00
<b>TOTAL EXPENSES</b>	<b>0.00</b>	<b>304.39</b>
<b>OVERALL TOTAL</b>	<b>164.00</b>	<b>(59.29)</b>

Library fund as of 31 Dec 2009:  
\$1,066.00

MCBA footnotes:

- Advertising is for the 2010 Beginner Class.
- The Meals & Ent line covers the Holiday Party and is of the payments made in December.
- Meals & Ent also includes reimbursement of meals for our speakers throughout the year.

Library fund footnotes:

- Thank you to everyone who made donations in memory of Jeanne Schell
- Repairs were to the Observation Hive feeder

## **MEMBERSHIP RENEWAL DUES ARE DUE!!**

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!! Please renew your dues using the application enclosed in this newsletter and check off e-mail if you can! Thanks ☺

### Medina County Beekeepers Association Beginning Beekeeping Classes

The Medina County Beekeeper's Association has their Spring Beginner Beekeeping Class Twice this year. To accommodate as many people as possible, the class will be offered on 5 consecutive Wednesday nights, or 2 consecutive Saturdays. Almost everybody can find time to learn to keep bees this spring with this flexible schedule.

Class dates are, for the Wednesday evening classes: February 24, March 3, 10, 17 and 24, 2010. Classes begin at 7:00 PM and run until 9:00 PM. For the Saturday classes : Saturday, February 20, and Saturday February 27, 2010. Classes run from 9 AM until 4 PM, with a lunch break.

Content in both classes is identical and covers basic honey bee biology, getting started with honey bees, all the equipment you will need, fundamental management skills, harvesting your crop and preparing for winter. Students will be advised on kinds of equipment to purchase, where to get bees and how to handle problems.

Weather permitting there will be a field day at the Club's beeyard on Smith Road in late March to examine working colonies, and for live demonstrations.

The instructor for these classes is Kim Flottum, Editor of *Bee Culture* magazine, published by the A. I. Root Company in Medina, and author of *Backyard Beekeeping, A Complete Guide To Keeping Bees In Your Yard Or Garden, Second Edition*, and *A Honey Handbook, A Guide to Producing, Harvesting and Processing Your Honey Crop*. Several members of the Medina Association will also be on hand and involved in giving demonstrations and assisting with the classes.

Cost for the class is \$50.00 for an individual, and \$60 for a family of 2 or more. For that fee students receive a 1 year membership in the Medina County Beekeepers Association (A \$20 value), a copy of Kim Flottum just released *Beginner's Book* (a \$25 value), and a variety of magazines and catalogs from the beekeeping industry.

Pre-registration is required so we know how to prepare, but fees can be made at the first class. There is no limit on the number of students in either class. To register for the class, or for additional information, please contact Kim Flottum at 330.722.2021 or [Kim@BeeCulture.com](mailto:Kim@BeeCulture.com)

Paid Medina club members can attend for free, but will not receive the book. That can be purchased separately if wanted.

### 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 2010 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

Medina County Beekeepers - Meeting Minutes  
December 21, 2009



There are no minutes of the December meeting because this was our Christmas dinner meeting. Gwen got another month off from her official duties.

## [Future Meetings –Mark Your Calendars !!](#)

[February 15](#) – TBA

[March 15](#) – We have booked two very important beekeeping professionals for this meeting. First, **Dewey Caron** will be doing an advanced talk on spring management----increasing numbers of brood and adult bees, and detecting swarm preparations. **Larry Connor** will follow with making increases through packages, splits, increase essentials and a quick update on winter losses ie. how to tell if you have something serious, plus what to do with deadouts! which will be state-of-the-art!! This is a meeting you do not want to miss !!

[April 19](#) - **Ross Conrad** - Beekeeping Without Chemicals

[May 17](#) - Peggy and Larry will do a class on Diagnosing Nosema Ceranae via our beekeeper special microscopes. Club members could bring samples of their bees which they may be concerned about and we will diagnose them at this meeting. (subject to change)

[July 17](#) – Western Reserve Meeting hosted by the Medina County Beekeeper’s Assn

## **The Honey Feast – Delicious Recipes for the Honey Lover From the National Honey Board [honey.com](http://honey.com)**

Delicious Salads for that New Year’s Resolution

After the holidays, thousands of people make New Year’s resolutions to change their diets and eating habits. Whether it is to lose weight or just to become healthier, people tend to limit sweets and desserts and focus on more healthful foods. Adding fruits and vegetables to your meals and snacks is a great way to get the necessary vitamins and minerals for a healthy lifestyle. But many people find themselves feeling deprived and unsatisfied. “Mindful eating” doesn’t have to be that way! Eating healthfully is not about celery sticks and fat-free, sugar-free snacks. The recipes in this issue are delicious and nutritious – ideal components to every healthy food regimen. With a range of fruits, vegetables, proteins and fats, these recipes will leave you feeling far from deprived! Enjoy!

### **Camembert Grape Salad with Honey Vinaigrette**

#### **Makes 4 servings**

1/4 cup honey  
1/4 cup red wine vinegar  
1/2 cup olive oil  
2 Tablespoons orange juice  
1 Tablespoon poppy seeds  
3/4 lb. seedless grapes  
3/4 lb. sliced fresh figs, apricots, plums or nectarines  
4 oz. camembert or brie cheese, cut into narrow wedges  
1/2 cup pecan halves, toasted  
2 quarts salad greens

Combine honey, vinegar, oil, orange juice and poppy seeds in a jar. Shake well. Arrange clusters of grapes, fruit, cheese wedges and pecans on salad greens. Shake dressing and drizzle over salads. Refrigerate any remaining dressing.



### **Five-Spice Chicken Salad**

#### **Makes 4 servings**

1/4 cup honey  
3 Tablespoons white wine vinegar  
1 Tablespoon soy sauce  
1/2 teaspoon Chinese five-spice powder  
8 cups shredded iceberg lettuce  
1 cucumber, peeled and thinly sliced  
3 green onions, minced  
4 cups cold, shredded chicken  
2 Tablespoons minced cilantro  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 cup crisp chow mein noodles

In small bowl, whisk together honey, vinegar, soy sauce and five-spice. Set aside. In large bowl, combine remaining ingredients except chow mein noodles. Gently toss salad with dressing. Divide salad between four plates. Garnish each plate with chow mein noodles and serve.



Nutrition: 317 Calories \* 9.35 g Fat Total \* 34.3 g Protein \* 102 mg Cholesterol \* 24.2 g Carbohydrates \* 374 mg Sodium \* 1.8 g Dietary Fiber \* 26% Calories from Fat \*

The following recipe is Judy Hazard's Blue Ribbon winner from the Medina County Fair honey bread entries this year.  
Enjoy and thanks for sharing Judy !

Serve thick slices of this tender, slightly sweet bread with butter and honey. Or use it to make the ultimate peanut butter and honey sandwich, using natural peanut butter, banana slices, chopped dates, and a drizzle of honey. You can enjoy one loaf fresh and freeze the second loaf for later use.



### Honey-Oat Bread (Makes 2 small loaves)

1-3/4 C warm water (105F – 110F), divided  
1 tablespoon dry yeast  
3/4 C quick-cooking oats  
1/3 C honey  
3 tablespoons vegetable oil  
2-1/2 teaspoons salt  
5 C (about) all purpose flour, divided  
1 large egg, beaten to blend (for glaze)  
Additional quick-cooking oats



Stir 1/4 C warm water and yeast in large bowl. Let stand until yeast dissolves, about 10 min. Stir in remaining 1-1/2 C. water, 3/4 C. oats, honey, oil and salt. Stir in enough flour 1 cup at a time to form soft dough. Coat another large bowl with oil. Transfer dough to oiled bowl and turn to coat. Cover with plastic wrap, then kitchen towel, and let rise at room temperature until doubled in volume, about 1 hr.

Oil two 8-1/2 x 4-1/2 x 2-1/2" loaf pan. Punch down dough; shape into 2 loaves. Place 1 loaf in each pan. Cover and let rise in warm, draft-free area until almost doubled in volume, about 20 minutes.

Preheat oven to 350 F. Brush tops of loaves with beaten egg, sprinkle with additional oats. Bake until loaves are brown on top and tester inserted into center comes out clean, about 40 minutes. Cool completely. (Can be made ahead. ) Wrap in aluminum foil, then enclosed in resealable plastic bag and store at room temp up to 1 day, or freeze up to 2 weeks.)

## The Bee Herder

c/o 701 West River Road  
Valley City, OH 44280



*Have a honey  
of a New Year!*