

Montgomery County Beekeepers Association

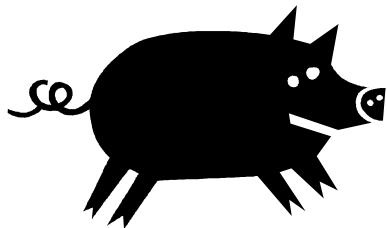
News Release MCBA

Vol. 88 Issue 3-October 2006

MCBA Motto: "Beekeepers Helping Beekeepers"

Sign up NOW for the Annual Banquet on November 4th!! Honey Judging October 11th, see page 3.

Save the Date for the MCBA 87th Anniversary Annual Banquet & Awards Presentation



This year we have decided to have a pig roast (vegetarian options are available). Get out your Caribbean and Cruise wear and join us in celebrating our 87th year as an organization by signing up for the annual banquet! This has been a busy year for all of us but we hope you can join us and will SIGN UP right away!

Complete the registration form included in this newsletter and send it to our treasurer, Grace Crawford, by **October 21st**. The banquet is to be held at the Lower Providence Fire Hall on Saturday, November 4, 2006. Socializing over the punchbowl and appetizers starts at 5:00 p.m. with dinner at 6:15. Come and enjoy seeing old beekeeping friends and make new ones while eating a hearty pig roast.

By popular demand we are again asking you to bring a dessert to share and a "white elephant" gift to put on the trading table. For those not familiar with white elephants, if you bring a low cost (looks like a value of \$5.00- \$10.00) gift, you will receive a ticket. The tickets will be drawn and then those called will be able to choose their gift. All people bringing a gift will go home with one. Please pre-cut desserts and bring a serving utensil to make serving easier.

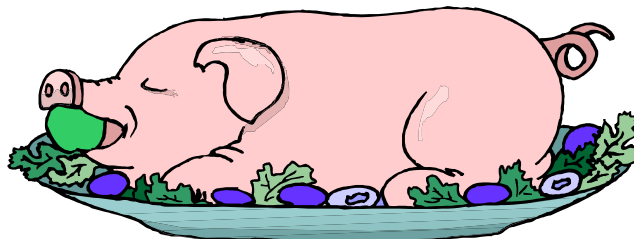
Our guest speaker is our very own Joe Duffy who will speak about his beekeeping experiences from a recent trip to Costa Rica. Joe had hands on experience with Africanized bees on his trip.

We are also trying two new competitions for the punch bowl social hour, a honey mustard contest and a deviled egg contest. MCBA will provide pretzels for dipping and the prizes, you provide the mustard and eggs and we are relying on your votes to decide the winner. The top 3 recipes will be published in the next MCBA newsletter, so please bring a copy of your recipe.

At the banquet, we will be presenting the Annual Honey Competition Awards, and will auction off the honey from the 4-H hives as a 4-H fundraiser. We will also present the new beekeeper course completion certificates.

So take a break from raking leaves and fixing gutters and come out for a relaxing evening among good food and good friends and share stories about how much (or how little) honey per hive, your biggest and highest swarms and how you retrieved them!

For more information, see the registration form inside or contact Carmen Veneziale at 610-489-8487.



Friday & Saturday, November 10th & 11th, 2006
PA Beekeeper's Association Winter Banquet and Meeting To be held at the Country Cupboard/Best Western, Lewisburg, PA. Contact Yvonne Crimbring at 570-673-8201 for more information and read the preliminary schedule below.

Friday Morning PSBA Special Board Meeting

President: Jim Bobb

10:00 – 12:30 Board Meeting – Each local organization should send one delegate.

The purpose of the meeting is to discuss and develop action items to be presented at the PSBA General Meeting Saturday. Each committee chairperson should attend and present the report of his committee. All PSBA members are free to attend and contribute to the discussion and voice or hand votes. Should any voice or hand vote be close, the president can, at his discretion ask for a vote of just delegates.

A cash lunch will be provided (Either sandwiches, subs, or pizza will be provided at cost)

Friday Afternoon and Evening Program

Moderator: Dennis vanEngelsdorp

12:30 Registration opens for the Conference

1:00 Queen Evaluation Program in Canada- Alison Skinner; Ontario Beekeepers' Association, Research Office
2:00 Research Talks

Dennis vanEngelsdorp - Killing mites in less than a day: progress towards a new varroa mite control product Abby Kalkstein - The Sad Story of a Sick Drone's Sperm

Michael Williams - It's Raining Mites

Owen Thompson - Do Early Treatments get Mites and Viruses?

3:00 Industry changes – Anticipation for future trends plus the most important practical things I learned about beekeeping - Dewey Caron; University of Delaware

3:30-4:30 Research Talks

Sharon McDonald - Tower colonies and drones removal: a new method for controlling mites?

Nancy Ostiguy - Superseding queens, new clues in solving the mystery

Craig Cella - Feeding bees mid season: does it matter?

Maryanne Frazier - Two Colony Hives: A productive Idea?

Friday Continued

6:00 Banquet

Entertainment by Dr. Dewey Caron

Brief Auction

Saturday Morning Program

Moderator: Jim Bobb

8:00 – 8:30 Registration

8:30 Presidents Welcome and Comments – Jim Bobb; PSBA President

8:30 AHB Action Plan and Changes to the Bee Law

Beekeeper media training – Maryann Frazier

Successfully dealing with township bee ordinances and supervisors - Jim Stein

Overview of changes to the state bee law - Dennis vanEngelsdorp

Panel Discussion including:

Jim Bobb

Bob Jenereski

ACRE expert

10:00 Artificial Insemination– Marjorie Browning; Farm Bureau

10:15 - 10:45 Break (Visit Vendors and Bid on Silent Auction Items)

10:45 State of the apiary report – Dennis vanEngelsdorp

11:00 Business Meeting and Reports

12:00 - 1:30 Lunch - On your own

Saturday Afternoon Program

Moderator: Bill Mondjack

1:30 Production of chemical-free honey – Allison Skinner

2:15 Alternative varroa control methods – Robyn Underwood

2:30 PA Census of beekeepers – Mark Tosiano

2:45 Announcement of honey show winners - Lee Miller

2:55 Presentation of the Paul Ziegler Award – Dennis Keeney

3:00 – 3:30 Break (Visit Vendors and Bid on Silent Auction Items)

3:25 Silent Auction Ends

3:30 "Food for Thought--- Routes of Viral Transmission in Bee Colonies"-- Dr. Diana Cox-Foster, Penn State

4:30 Closing Comments – Jim Bobb

Saturday Workshops

Break out Room 2

10:45- 12:00 Producing High Quality Honey from the Hive to the Bottle - Lee Miller

1:30- 2:45 Creamed Honey Eugene Taylor

3:30- 4:30 Mead Making TBA

Saturday Honey Judging and Show

Break out Room 1

9:00 Cutoff for entries to the competition

2:45 Announcement of honey show winners - Lee Miller

2:55 Presentation of the Paul Ziegler Award – Dennis Keeney

Annual Honey and Apiary Products Competition Plus a Talk about Apimondia!

The MCBA and Bucks County Honey Competition is coming up Wednesday, October 11. It is held jointly with Bucks County. If you are a member of both organizations, you may enter twice for each category, however you will need to provide two entries (for example 6 jars of honey for 2 extracted honey entries.) While the judging is going on, Jim Bobb will be showing slides of his trip to Ireland and Apimondia last year. He will tell you how the Irish black bee stings compare to the Italian bees that most of us manage here in the Colonies. Bottle up some honey and plan to come to this event which will be held at Five Spruce Farm in Warwick. Five Spruce Farm Directions. Corner of Watson Road and Rushland Road (zipcode 18929) in Bucks County. Search this location on Google maps (mapquest.com does not have this location!). From York Road (route 263) go east past a traffic light and three side streets, make a left onto Rushland Road. Turn right at first drive (Watson Road will be on the left). If you are on Almshouse road and you missed Rushland Road (the intersection is dark), you will pass the Neshaminy Valley Golf Club on your right and will proceed down a hill. Turn around at Mearns Road and proceed back up the hill about 0.5 miles and turn right onto Rushland Road. Due to the early time of the meeting, we do not recommend taking Easton Road (route 611). Traffic is very heavy on route 611 at rush hour. Doors open and a potluck dessert and appetizer session start at 6:15. All entries must be registered by 7:00 and the talk begins at 7:15. Our judge is Stu Matthias. We have included an extracted honey entry form (back) to help speed along registration. Please read it carefully for the rules. Registration forms for other categories will be available at the judging.

Classes of Competition

H1-H5 three 1 lb queen line type jars
 H-1 White Extracted Honey
 H-2 Extra Light Extracted Honey
 H-3 Light Amber Extracted Honey
 H-4 Amber Extracted Honey
 H-5 Dark Amber Extracted Honey
 Comb Honey
 H-6 Three Section Boxes
 H-7 Three 4" square cut comb boxes, all sides transparent
 H-8 Three circular sections, all sides transparent
 Creamed Honey
 H-9 Three 1 lb cylindrically uniform jars
 Chunk Honey
 H-10 Three 1 lb cylindrically uniform jars
 Gadgets-must have explanatory text
 G-1 Large Devices
 G-2 Small Devices
 Photography
 P1 Close-up Print Must be 4" x 6" or larger on white mounting board that extends at least 1" on all sides. No frames.
 P2 Scenic Print Same as P1.
 P3 Portrait Print Same as P1.
 P4 Essay Print A set of 4 to 7 prints on one mounting board to show a Beekeeping story. Order of essay must be clearly shown. Captions permitted.

EP-1 Educational Poster
 Bees Wax
 B-1 Single piece, pure beeswax, 1 lb or more
 B-2 Candles, dipped tapers, one pair, pure beeswax, last drip left on, wicks left joined
 B-3 Candles, molded tapers, one pair, pure beeswax, flat finished bottom, wicks trimmed to 1/2"
 B-4 Fancy Candles/Molds, 3 or more items to total 1 lb or more, pure beeswax, flat finished bottom, wicks trimmed to 1/2"

The judges will place your honey in its proper color category. Submit as many different entries as you wish, but only one entry in any one color category, please. For those who plan to submit entries in the honey competition the following suggestions could be helpful to you:

1. Select honey supers that are fully capped. Extract one super at a time to keep the different colors of honey separate. This will allow you to enter as many classes as possible.
2. Container appearance- start by looking through a case of 1 pound jars. Select jars with no scratches or flaws in the glass. Wash jars in hot soapy water and rinse in hot water. The jars should be air dried because towel drying will leave lint on the jars. Examine your caps & find the best ones – no scratches, no rust inside, and a good cap liner. Be sure all caps are the same style. Submit your labels separately. Do not put the labels on the jars.
3. Cleanliness of honey- judges are looking for lint, dirt, wax and foam in your honey. To overcome this problem use a good nylon filter of at least 90 mesh, and heat the honey so it will pass through the filter very easily. Never heat the honey to more than 120 degrees and never heat it over an open flame. Fill jars to 1/4" from the top. This is a little higher than you want, but you will remove some when removing the foam floating on the top. A correctly filled jar will have no visible gap between the honey and the cap when viewed from the outside.
4. Flavor- judges are looking for absence of overheating and fermentation and aroma. This should be no problem if you follow the guidelines: heat no higher than 120 degrees, keep honey away from flame, do not use smoke or fume boards when removing honey from the hive. Fermentation starts with a high water content in the honey. Extract only capped honey.
5. Freedom from crystals- the judges will look at the honey through a polariscope. When viewed through this device, the crystals will show up along with dust, lint, dirt, and other materials not visible to the naked eye. Heating honey in a pan of hot water at 120 degrees for 30 to 60 minutes will dissolve the crystals.
6. Honey competition – let's make the honey competition this year one of the best ever! Good Luck to all!!!

Drop off locations- (please call first)

Anne Brennan 145 Cedar St Jenkintown, PA 19046 (215) 376-0230	Harold Jenkins 816 Kenilworth Ave Lansdale, PA 19446 (215) 855-5613
Carmen Veneziale 3922 Township Line Road Collegeville, PA 19426 (610) 489-8487	Vince Aloyo 736 Cathcart Road Blue Bell, PA 19422 610-278-1621

General Show Rules

1. All entrants' current MCBA dues must be paid in full.
2. All entries must have been produced by the entrant from this year's production.
3. Only one entry in each class may be made by an individual or that individual's family or that individual's apiary.
4. Entries shall have no identifying label. (Labels are to be supplied separately by the entrant)
5. Separate section or class rules will apply
6. Entries must be left intact for display at MCBA sale and Banquet. Entries returned at the banquet.
7. The decision of the judges will be final.

Extracted Honey

Three 1 lb queenline type jars with plain metal or plastic lids.

Sign Here _____

Print Name _____

Score Card

Date _____

MCBA Honey Show-Extracted Honey

Event _____ Class _____ Entry No. _____

Pts.	Scoring	Item	Judge's Remarks	Refractometer Reading
20		Density. Water content above 18.6% will be disqualified or below 15.5% will be docked points.		
10		Absence of Crystals		
30		Cleanliness. A. Without Lint (7) B. Without Dirt (10) C. Without Wax (7) D. Without Foam (6) Total Points.....30		
30		Flavor. Points will be reduced for honey flavor that has been adversely affected by processing		
10		Container Appearance Cleanliness and Neatness		
100				

Award _____

Newsletter Editor Needed

After several years of high quality newsletters, our editor has stepped down. We desperately need your help for replacement editor. Short postcard reminders have become very popular with our members, so we only anticipate mailing three or four full newsletters out a year. Contact Dale Tyczka to volunteer or e-mail montcobee@yahoo.com.



Upcoming Meetings

Saturday, October 28, 2006, 10:00 a.m. to 3:00 p.m. – Honey Sale and Bee Hive Display at Wild Bird Center For the third year in a row, long time club member, Marsha Pearson, has invited MCBA to display and sell our honey inside her store, the Wild Bird Center of Willow Grove, PA. We will also have a hive on display, fresh bee pollen, comb honey, and homemade hand creams for sale. Please call Michaeleen Pacholski at 610-409-0284 to participate with your honey or homemade products or to come and help staff the table.

This is a great opportunity for you to promote your own products! This sale will benefit you and the MCBA; beekeepers earn 75% and MCBA 25% of the selling price. Directions: Corner of Easton and Moreland Roads – from Route 611 south, make a right turn onto Park Avenue and a left into the shopping center. The Wild Bird Center store is three doors to the left of Marshall's.

Saturday November 4, 2006 at 5:30 pm – MCBA Annual Banquet (Pig Roast) Please mark your calendar for the Annual MCBA Banquet and Awards presentation at the **LOWER PROVIDENCE FIRE HALL**, Mt Carmel and Ridge Pike. See Page 1 for more details and please fill out registration form NOW so we get a headcount!

Friday & Saturday, November 10th & 11th, 2006 PA Beekeeper's Association Winter Banquet and Meeting See page 2 for full story.

2006 PA Farm Show is coming up on January 6-13, 2007. Volunteers needed. Call Jim Bobb for more information. (610-584-6778)

You're Invited! Why not attend an MCBA Executive Board meeting? All members are encouraged to join our fun filled board meetings. Call a board member – contact information at the end of the newsletter.



Club News

2007 Membership Dues Now is the time to pay your 2007 membership dues. Check your mailing label to verify that your membership is current. If your membership has expired, please complete the membership form at end of this newsletter. The dues are the \$10.00, the same as last year.

You may also wish to join the PSBA (Pennsylvania State Beekeepers Association) for an additional \$10.00. Although membership in the state is optional, the newsletters are filled with useful beekeeping information.

4-H Club News This year, in midAugust, MCBA participated in the Montgomery County 4-H Fair. We had a great time talking to folks about bees. Live music, educational displays, lots of animals and a party-like atmosphere brought many people to the fair. The MCBA would like to thank everyone for volunteering at the table. We found a few people interested in next year's beginner class and several kids were interested in joining the 4-H Beekeeping club! If you know of any child between the ages of 8 and 18 who might also be interested in joining us, please give Michaeleen a call.

We are also trying to raise money to buy some equipment to use with the 4-H hives. This year we were fortunate to get two five gallon buckets full of honey from the hives and we would like to auction it off at the banquet this fall. We need to

get at least fair market value, but we are hoping to get a little extra, so please bring your checkbooks! We had great participation in the apiary products division. Next year we hope to get even more entries to show our support of the 4-H. MCBA and 4-H would like to thank Joe Duffy and his assistant Harold Jenkins for judging the honey. Thanks again to everyone who participated!



Special 4-H fundraiser at Fall Banquet- The 4-H hives produced about two five gallon pails of honey. We will auction these off at the banquet and it is the major fundraiser for our 4-H club. Please be as generous as you can for this worthwhile cause.



Tommy D. pointing out the queen at the 4-H fair.

Electronic Communications

MCBA has been trying to reduce operating costs by sending out e-mail reminders for upcoming events. As postal costs rise, we need to find ways of keeping you informed that are low cost. Many of our members like event reminders that would have been sent out on postcards in the past; however, we now send out electronic reminders to all members who provide e-mail addresses. If you haven't received a reminder, maybe we don't have the proper e-mail address. Just send a note to montcobe@yahoo.com with your name and we will update our records. We appreciate your willingness to help. If you don't have e-mail, you will continue to receive paper mail.

Banquet Reminders

- Honey Mustard Contest
- Deviled Egg Contest
- Potluck Dessert
- White Elephant Gift
- Hawaiian Clothing
- Money for Honey Auction and Raffle
- Hearty Appetite
- Beekeeping Tales to Share



SUMMER EVENTS

Below is a summary of some of the club events held over the summer. The board has been trying some different types of activities that we hope the members enjoy. If you missed one of the events below, but it looks interesting and you would like to attend something similar in the future, let us know and we will try to schedule another. If you attended any of the events, we would love to hear your feedback (both good and bad). We welcome and listen to all suggestions from our club members.

Walk at Chanticleer

A guided walk at Chanticleer Gardens kicked off our summer event schedule. Although the day had a rainy start, the weather cleared just in time and everyone enjoyed exploring the beautiful gardens and spotting the unusual plants.



Careful Jim, that branch is reaching out to get you!



Summer Picnic

A wonderful summer picnic was held in July at The Lord's New Church in Bryn Athyn. For those who missed it, not only did you miss out on some great food, and Mark Antunes' world famous baked beans, but you also missed a demonstration swarm, varroa mite piñatas and lots of good stories. At the end of the afternoon, Nancy's bees provided some of us an opportunity to see a real swarm too. Of course, we can't forget the excellent honey baked goods that were entered in the competition, each was delicious and we hope that some of those folks will bring more to the banquet this fall. Thanks to Nancy Schnarr for helping arrange things at this beautiful location.



The Funke family enjoying a swarm.

Selected Winning Recipes from the Picnic Baked Goods Competition

Honey Mustard

1st prize condiments, AJ Funke

½ c honey

1.2 c yellow mustard

1 T orange juice

4 drops Tabasco sauce

¼ t corn starch

Mix first four ingredients, then blend in cornstarch.

Honey Muffins

2 c whole wheat flour

2 t baking powder

1 t cinnamon

¼ t salt

½ c chopped nuts

1 c raisins

2 eggs
¼ c orange juice
½ c vegetable oil
½ c honey
1 t vanilla
1 t grated orange peel
1 c shredded carrots

Preheat oven to 375°F. Grease muffin cups or line with paper cups. In large bowl combine first 6 ingredients, in small bowl combine next 6 ingredients. Stir liquid ingredients into dry ingredients. Stir in carrots. Spoon batter into muffin cups. Bake 20-25 minutes, makes 18 muffins.

Cherry Sour Cream Honey Cake Becky Brewer-Snedeker

1 c butter at room temperature
2 c honey
2 t vanilla extract
6 eggs
1 ½ c unbleached flour
1 ½ c whole wheat flour
¼ t baking soda
½ t salt
1 c sour cream
2 c sour pitted cherries
grated rind from one lemon

Preheat oven to 350°F. Cream together butter and honey until mixture is light. Add the vanilla and eggs. Sift together dry ingredients. Add them to the butter mixture. Add the sour cream. Mix well until batter is blended. Mix in cherries and lemon rind.

Grease a 10" tube pan, spoon in the batter. Bake for 30-40 min, cool 10 minutes and invert on cake plate. Serve with whipped cream and sour cherry sauce (below).

Variations: Substitute cherries with 2 c grated raw sweet potatoes OR 2 c grated raw zucchini OR 2 c blueberries OR 2 c blackberries OR 2 c raspberries.



Sour Cherry Sauce

1 ½ c sour cherries, pitted
1 c cherry juice or water
1 ½ T cornstarch
2 T honey to taste
½ t almond extract
juice of one lemon

Combine all ingredients in saucepan and heat over medium heat until mixture thickens.

Hive Tour at Mark Antunes' House

Mark Antunes hosted a hive tour and potluck picnic at his house in August. Although the weather did not cooperate, we were still able to see several races of bees as Warren Graham inspected Mark's hives. The turnout was great and as we have learned, when Mark is involved, the food was fantastic!

Mead Making Workshop

Prize winning mead maker Chris Boyd gave a great presentation on mead making at Country Creek Winery. Not only did club members get to learn about this fun and rewarding hobby (including just how much patience they need to age the mead), but we also sampled several of Chris' meads. In addition, the gift shop and wine tasting area of the winery was open and many of us came home with a few bottles of wine and some nice wine-related gifts for ourselves. If you would like to contact Chris about purchasing any of his mead, you can e-mail him or check out his website. (CardinalWinery@aol.com, www.CardinalHollowWinery.com)

Beginner Class Wrap Up

Congratulations to all of the students who have successfully completed the beginner beekeeping class. Special thanks go to Jim Bobb and all of the experiences members who have helped throughout the year. We wish you the best of luck, minimal swarms and lots of honey as you enjoy your new hobby!

Montgomery County Membership Renewal Form

Name _____

Address _____

City/State/Zip _____

Email Address _____

Phone Number _____

Dues are for the 2007 Season

I prefer electronic newsletters and meeting reminders.

MCBA DUES \$10.00 per year \$ _____

PSBA DUES \$10.00 per year \$ _____ (OPTIONAL)

TOTAL ENCLOSED \$ _____

Make Checks Payable to "M.C.B.A."

and mail to

Grace Crawford

913 Hamilton Rd

Collegeville, PA 19426

Thank you!

***** (cut here) *****

Montgomery County Beekeepers Association

87th Anniversary and Annual Banquet

Lower Providence Fire Hall

E Mt Kirk and Ridge Pike, Lower Providence, PA

Saturday, November 4, 2006 5:00 PM Punch Bowl 6:15 PM Prompt Dinner

**Roast Pig! Gravy Stuffing Baked Beans Potato Salad Three Bean Salad
Dinner Rolls Coffee & Tea (please bring a Potluck Dessert and/or appetizer)**

ALL ARE WELCOME!

Make Reservations by Oct 21 to:

Grace Crawford

913 Hamilton Rd

Collegeville, PA 19426

_____ Number of Vegetarian Meals

For Vegetarian Meals, please list restrictions:

Enclosed is a check payable to M.C.B.A. for:

_____ Adults @ \$15.00 each before banquet, \$17.00 at door \$ _____

_____ Children (6-12) @ \$7.00 each \$ _____

_____ Children (5 or under) \$ FREE

Total Due \$ _____

News Release MCBA VOLUME 88 ISSUE 3
 October 2006

MCBA Motto: "Beekeepers Helping Beekeepers"

MCBA OFFICERS and Executive Committee Members – 2006

President	Dale Tyczka	Collegeville	(610) 409-0284	DTyczka@yahoo.com
Vice President	Carmen Venezia	Lower Providence	(610) 489-8487	
Secretary	M. Pacholski	Collegeville	(610) 409-0284	mpacholski@rohmmaas.com
Treasurer	Grace Crawford	Collegeville	(610) 409-8081	CrawfordG@iconus.com
Exec Comm Mem	Robin Kugler	Douglasville	(610) 326-2406	Rku469@aol.com
Exec Comm Mem	Harold Jenkins	Lansdale	(215) 855-5613	
Exec Comm Mem	Jim Bobb	Worcester	(610) 584-6778	JimBobb@GCT21.net
Newsletter Editor	VACANT			
PSBA Rep	Harold Jenkins	Lansdale	(215) 855-5613	

Montgomery County Beekeepers Association
 c/o Grace Crawford
 913 Hamilton Rd
 Collegeville, PA 19426
 Return Service Requested



Sign Up for the Banquet NOW!