

September 2025

THE BEE HERDER

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MCBA Monthly Meeting September 15th, 2025

Medina County Library

210 S. Broadway, Medina OH 44256

Rooms A and B

Questions & Answers 6:30-7:00

General Meeting 7:00 PM - 8:00 PM

Topic: All about winter Bees

Speaker: Ray Wirt

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MCBA September Meeting

Monday, September 15th, 2025

Time: 6:00 to 7:30 pm

Topic: All About Winter Bees

Speaker: Ray Wirt. Ray is with the OSBA's traveling speaker program. His talk will be all about getting your bees through winter.

Upcoming Events

September 20th – John's Country Nursery 6th Annual Bee Festival – [SIGN-UP](#)

September 23rd – Honey Extraction Demo – [SIGN-UP](#)

September 26th – Medina County Ag Day – [SIGN-UP](#)

Ag Day is an annual event to celebrate American agriculture and educate students about the vital role of farmers and ranchers in providing food, fiber, and other products we use daily.

October 25/26 – 2025 OSBA Fall Conference, details can be found [here](#).

December 9th, 2025 – Christmas Party

2026 Beginner Class Dates

Saturday Feb 14th and 21st - 10 am to 5 pm

Tuesday Feb 24th, Mar 3rd, 10th, 17th, 24th - 6 pm to 8:30 pm

MCBA October Meeting

Monday, October 20th, 2025

Time: 6:00 to 7:30 pm Q&A 6:00 to 6:30

Topic: Single Deep Wintering

Speaker: Jay Hardam

We'll be going over best practices and lessons learned regarding over wintering single deep colonies.

MCBA Mission Statement

To promote beekeeping, broaden the knowledge and understanding of honeybees (and all pollinators) and the challenges they face in today's world, and educate by teaching best practices and techniques in apiary management.

President's Corner

By Peggy Garnes

August was a quieter month for the Medina Beekeepers Club... after fair wrapped up and the dust settled; hive life was back to normal. It's been unusually hot, dry spell for our bees, and we need to feed pollen patty and 1-1 syrup if needed. Some queens have already shut down – some swarms have been reported- and the cut-out crew has been busy removing some bees for folks that have needed some assistance. Yellow jackets have made their comeback and most of the bee calls now are for removing yellow jackets.

The tour of Planted Flag was very interesting, and the owner is looking forward to sampling some local honey to use in his next brewing projects. Honey wine and honey beer were sampled and available for purchase. Of course I participated.

Interested in assisting in a cut out of honeybees? I'd like to see a cut out crew be assembled to help folks in need of honeybee removal. Please contact me for more information.

September is looking for volunteers for John's Nursery, Krabill Lodge (honey extraction demo), and OSU Ag Day. Please check out the signup genius for availability and sign up. It's a great opportunity to share our beekeeping

information with the public following our mission statement.

Stay healthy, hug your family, and enjoy this beautiful weather with your bees.

Ten Minutes with the Bees — The bee yard in September

By Paul Kosmos

I'm writing this on Tuesday, Sept 9th. We are in the midst of some of the most beautiful weather of the year. And it's not just me that feels that way! Have you peaked at your bees today? After some cold nights and pretty cool days, they were flying like crazy today. Guess they were making up for lost time. Better yet, they were hauling both nectar and pollen nonstop.

Both are important to the bees' chances of making it through the winter. For nectar, the Wingstems are just fading now, and the bees have been all over them in recent weeks. And yes, we are hoping they move to a good crop from the Goldenrod. The weather outlook is excellent for the next week.



Bees on Wingstem

Last Fall Neal Kablunde helped explain away the mystery of sugar syrup. It is important to newer beekeepers, so been reprinted below.

About Feeding

By Neal Kablunde

We're getting into the time of year when a lot of new beekeepers get confused about the ratios of sugar to water when they are mixing the various formulas, (1:1, 2:1, etc.)

It's easy when you understand a few things. Water weighs 8.3 lbs. per gallon and sugar from the grocery store comes mainly in 4 lb. bags. So, two bags of sugar to a gallon of water will give you a 1:1 syrup and 4 bags to a gallon will give you 2:1.

Once you have checked your hives to determine how many frames of food they need (if light), one gallon of 2:1 SS will fill about one deep frame, maybe a little bit more.

September is also one of the months beekeepers harvest their honey. I am passing some more info on this subject.

Harvest, But Not Too Much!

- Don't be greedy
- Leave 50+ lbs. going into Nov (minimum)
- Careful with wet supers
- Re-check for your Queen

This information was in a Youtube video by David Burns that covered good information about getting your hives ready for winter.

Oh, and don't forget to remove your Queen Excluder, if used!

Honey Storage and Crystallization

By Clint Allen

Harvest season is one of the most rewarding times for beekeepers. After months of tending to our colonies, we finally get to enjoy the fruits of their labor—golden, fragrant, delicious honey. But once the jars are sealed and the extractor is cleaned, the next challenge begins storing that honey properly so it stays fresh, smooth, and ready to enjoy or sell.

For many of us in the Northeast Ohio, the basement is the go-to spot for honey storage. It's cool, dark, and out of the way. But as convenient as it is, basement storage comes with its own quirks—especially when it comes to crystallization. Let's dive into some practical tips to keep your honey in tip-top shape all year long.

Crystallization is not a sign that your honey has gone bad. In fact, it's a natural process that occurs when glucose (one of the sugars in honey) separates from water and forms crystals. Some honeys crystallize faster than others depending on their floral source—clover honey, for example, tends to crystallize more quickly than acacia or tupelo. Temperature plays a big role too. Honey stored between 50- and 60-degrees Fahrenheit is in the crystallization sweet spot, which, ironically, is exactly the temperature range of many Ohio basements. So, if you're seeing crystals form in your jars, don't panic—it's normal. But if you want to slow it down or reverse it, there are some tricks you can use.

Tip one: store honey in airtight containers. Moisture is honey's enemy. If your jars aren't sealed tightly, humidity from your basement can sneak in and cause fermentation. That's why it's crucial to use airtight containers—preferably glass jars with tight-fitting lids. Plastic can work too, but it's more permeable to moisture and odors, so glass is generally the better choice for long-term storage.

Tip two: keep it in the dark. Light can degrade honey over time, affecting both its flavor and color. Fortunately, most basements are naturally dark, but if your storage area gets any sunlight or artificial light, consider placing your jars in opaque bins or wrapping them in cloth. This simple step helps preserve honey's natural enzymes and antioxidants.

Tip three: avoid temperature fluctuations. Ohio weather is famously unpredictable, and that can affect your basement too. If your storage area experiences wide swings in temperature—say, from 45 degrees in winter to 70 degrees in summer—your honey may crystallize unevenly or even ferment if it gets too warm and moist. Try to find the most temperature-stable spot in your basement. A corner away from vents, windows, and appliances is ideal. If you're storing large quantities, consider using insulated bins or even a small wine fridge set to around 70 degrees to keep things consistent.

Tip four: don't refrigerate honey. It might seem counterintuitive, but refrigeration actually speeds up crystallization. Honey stored below 50 degrees will crystallize faster than honey kept at room temperature. Unless you're trying to encourage crystallization for creamed honey, keep your jars out of the fridge.

Tip five: re-liquefy crystallized honey safely. If your honey does crystallize and you want to return it to its smooth, pourable state, the best method is gentle warming. Place the jar in a warm water bath (not boiling) and stir occasionally. Aim for a temperature of around 100 to 110 degrees. Avoid microwaving, as it can overheat and destroy honey's beneficial enzymes. For larger batches, a sous-vide setup or a warming cabinet can be a game-changer. Just remember, slow and steady wins the race.

Bonus tip: consider making creamed honey. If you're tired of fighting crystallization, why not embrace it? Creamed honey (also called whipped or spun honey) is deliberately crystallized to create a smooth, spreadable texture. It's a great way to use up crystallized honey and offers a unique product for gifting or selling. To make

creamed honey, you'll need a seed batch of finely crystallized honey. Mix it with liquid honey at a ratio of about one to ten, stir thoroughly, and store it at around 57 degrees for a week or two. The result is a silky, spreadable treat that won't harden over time.

Know your honey, know your space. Every beekeeper's honey is a little different, and so is every basement. The key is to understand how your specific conditions affect your honey and adjust accordingly. Keep an eye on temperature, humidity, and container quality, and you'll be well on your way to preserving your harvest like a pro.

And remember—crystallized honey is still perfectly good. Whether you warm it up, whip it into creamed honey, or spoon it straight from the jar, it's all part of the sweet journey of beekeeping.

Meet A Member

Jim Blake



1. Where do you live: Homerville

2. What got you interested in beekeeping? A source of honey so we can stay away from processed sugar as much as possible.
3. How long have you been keeping bees? Two years
4. How many hives do you have? Four
5. Are you looking to add to your apiary? No not at this time
6. Do you share your beekeeping hobby with anybody else? My wife helps out
7. What is your most memorable beekeeping moment? My first extraction. I could not believe how much honey they produced.
8. What is the best and worst part of beekeeping? Best part is bringing in the honey. Worst part is waiting through the winter to see if your hives will make it.
9. What is your favorite food to add honey to? My homemade Kefir shakes. I add fruit and honey to the kefir along with a banana. Good for you and taste good also.
10. Do you have any tips for beginner beekeepers? Get a mentor and go to all the monthly meetings.
11. Other than beekeeping, do you have any other hobbies? Golf
12. What do/did you do for a living? Engineer with NASA

From Around the Web

Make Your Own Wooden Spoon Butter

<https://carolinahoneybees.com/beeswax-spoon-butter/>

Meet Maple: Former K-9 now beekeeper at MSU

<https://www.wkar.org/wkar-news/2025-08-06/meet-maple-former-k-9-now-beekeeper-at-msu>

A Rhino and a Swarm of Bees: A Unique Moment in Nature

<https://www.sixth-nature.com/2025/03/a-rhino-and-swarm-of-bees-unique-moment.html?m=1>

Scientists make 'superfood' that could save honeybees

<https://www.bbc.com/news/articles/c776kynn771o>

Bees have some ways to cope with a warming Earth, but researchers fear for their future

<https://apnews.com/article/honeybees-climate-change-heat-survive-disease-pollinate-591678b3076b38ff872455eaad319161>

Should You Insulate Your Beehive?

<https://beekeepinglikeagirl.com/should-you-insulate-your-beehive/>

Club Bee Yard Notes

Club Bee yard #1

September 7

OA vaporization on all hives.

Hive 2 - no queen, brood, or eggs seen. Hive still very calm and quiet. Time to combine with another hive or nuc.

September 6 (Shari & James)

Hive 3 - saw Queen, bringing in pollen, bees very cranky. LOTS of bald brood. Mite test of frame with bald brood 4 mites per half cup. Put on 4 strips of Varroxxsan since bald brood is often a mite problem.

Hive 1R - replaced frames. Bees were drawing out comb between frames. Mite check = 20 minutes per half cup.

September 3 (Shari)

Hive 1R - pulled several frames of capped honey for the extraction demo. Queen had laid in the honey super. Added a queen excluder. Hive is short frames. Only 9 frames in the upper brood box and 4 in the super. Return frames as soon as they are extracted.

Hive 1L - pulled a couple of frames of capped honey for the extraction demo. Slight smell of goldenrod in this

hive. Storing a beautiful red nectar in the 9 frames in the honey super!

August 30 (Shari & James)

Hive 1R - Saw queen, eggs, and BIAS. Pulled Varroxxsan strips (they were chewed and falling apart). Mite check in 2 weeks to determine efficacy. Good stores of pollen in brood boxes. 2 supers full of capped honey. Hive a little flighty and defensive again. No evidence of skunk or other predator issues.

Hive 2 - did not see queen, eggs, or any brood. Hive too calm to be queenless and storing lots of pollen and nectar. Give another week. If still no evidence of a queen, recombine nuc.

Nuc 2 - Saw queen, eggs, BIAS. Nice calm hive. Hive has recovered from the fair and is doing very well! Good stores of pollen and nectar and a strong population. Mite check - 17 mites/half cup of bees. Added Varroxxsan, pull about 10/11.

Hive 4 - Saw queen, eggs, BIAS. Added 4 Varroxxsan strips pull in 6 weeks, about 10/11.

Nuc 3 - Saw queen, eggs, BIAS. Looks good for winter, goldenrod flow would have them set! Mite check - 18 mites/half cup. Added Varroxxsan strips - pull about 10/11.

Hive 3 - Saw Queen, caught and marked blue. Saw eggs and brood in all stages. Not a lot of brood. Decided not to do a mite check this week. Check them next time. Lower brood box light and sparsely populated. Consider swapping boxes next time. Honey super has about five frames of capped.

August 23 (Shari)

Nuc 2 - gave more syrup and pollen patty. Good activity.

Hive 2 - Did not see Queen or eggs. Not defensive enough to be queenless. Check back in a week.

Nuc 3 - gave more syrup and pollen patty.

Hive 3- did not see Queen or eggs. Check back in a week.

Hive 4 - Did not see Queen, did see eggs and brood in all stages. Mite check - seven mites per half cup of bees. Treat next week.

Hive 1R - pulled 1 frame open brood and 1 frame capped honey for library hive.

August 16 (Shari & Paul M)

Hive 1L - Good activity at entrance, bringing in some yellow/orange pollen. Found queen. Added 4 strips Varroxsan, remove 9/27, added another honey super, checkerboarded new blank frames with mostly capped frames. Could harvest about 10 frames.

Hive 4 - Found queen, caught and marked blue. Added a second deep box checkerboarding frames between boxes.

Nuc 2 & 3- added more syrup.

Library Hive

August 30

Bees are very active. They have consumed all of the powdered pollen. Pushed a small piece of pollen patty through the screen and returned the syrup jar. Queen resting on the upper frame with a full entourage. Could not see if there are eggs or larvae under all the bees.

August 25

Bees are active and a small amount of pollen coming in. They have consumed all the powdered pollen in the feed box. Pulled empty frames, added one frame of bee bread, one frame of open brood, and one frame of capped honey. Gave a small amount of powdered pollen in the feed box. Gave 1:1 syrup with Honey B Healthy.

August 21

Bees are active. Some pollen coming in. Small amount of stored pollen in a lower frame. Bottom frame is empty. Top most frame still has a good amount of capped honey.

Very little larvae, did see the queen lay a couple of eggs. Queen does not have a distinct entourage. Even saw her walking around solo and resting alone between frames.

It's too cold and damp to take them outside today. Dropped a small amount of powdered pollen through the screen in the feed box. Replaced the syrup jar with 1:1 syrup and Honey B Healthy.

August 18

Bees are struggling. No moisture issues. No eggs or young larvae seen. Storing some nectar near capped brood. No pollen stored in the frames, did not see any coming in. Saw one small hive beetle on the empty bottom frame. Two small areas of bee poop on the glass on the backside. Will place a very small piece of pollen patty on the outside cage. Plan to take them outside soon, clean the glass and give them a frame of pollen.

August 16

Switched to syrup. Small amount of pollen coming in. Storing some nectar. No pollen seen. No moisture issues noted.

August 14

A little pollen is coming in. Still working on the solid food on the screen.

August 11

Library staff sent pictures. The tube was filled with moisture again. They pulled the feed jar and propped the lid open to increase ventilation. I went in. The moisture had cleared up. The queen was actively laying. Saw eggs and larvae, larvae are plump and shiny. Placed a small piece of fondant (with pollen and probiotics) on the feed box screen. Will watch how quickly they consume

August 4

Bees are active. Lots of bees! Not as much brood as in the past. They had eaten all the honey and pollen stores. Removed three mostly empty frames. Returned two with



capped honey and one with nectar and bee bread. Gave a small piece of pollen patty between the top two frames. Queen was on the second frame from the top and active when the hive was closed.

Ideas & Suggestions

This newsletter is for you, our members. If you have any ideas for content, format, corrections, or anything else, please, don't hesitate to reach out to me, Clint Allen via email.

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