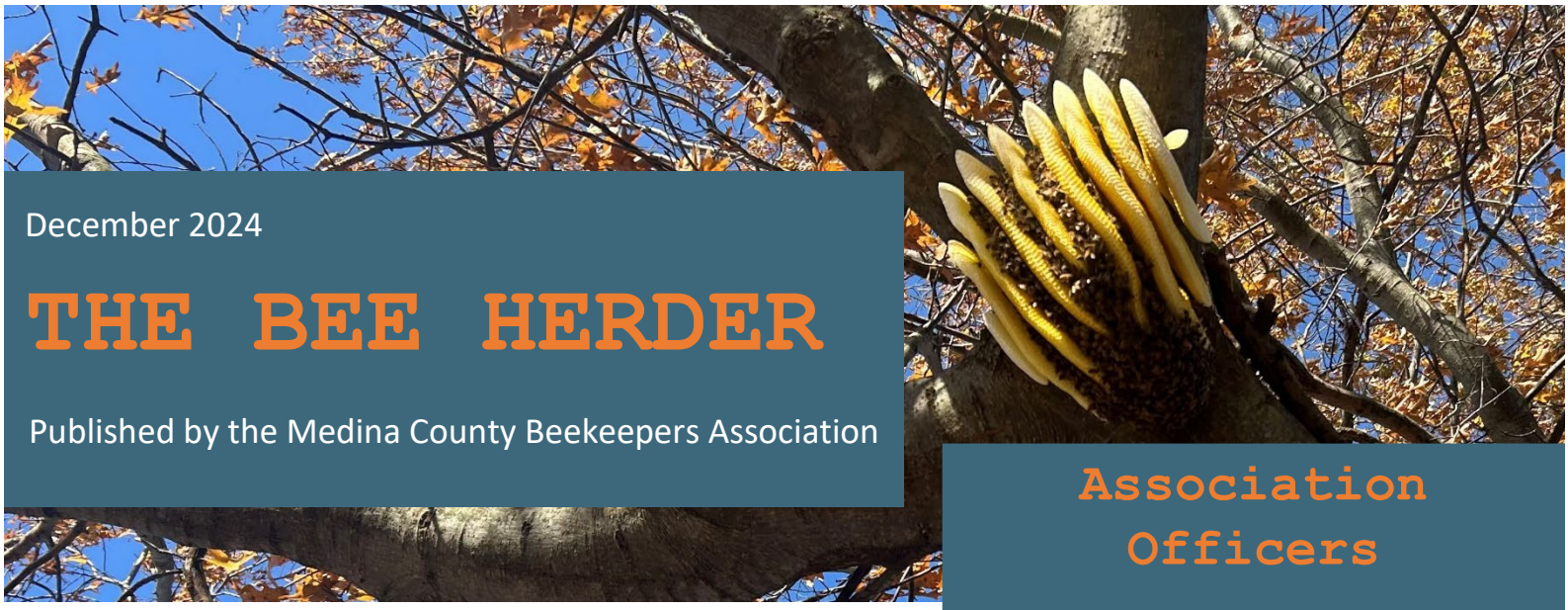

December 2024

THE BEE HERDER

Published by the Medina County Beekeepers Association

MEDINA beekeepers

MCBA Monthly Meeting December 10th, 2024

Medina County Career Center
1101 W Liberty St, Medina, OH 44256

Club Christmas Dinner. Meal will be provided by the students of the Medina County Career Center

For members that are planning to attend we kindly ask that you consider donating an item or two to the MCCC Care Closet. Opened during the 2019-2020 school year, the MCCC Care Closet supports students needing food and household items.

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December Speaker(s)

Tuesday, December 10th, 2024 @5:30 PM

Club Christmas Party, 100 people max (50 members plus guest)

Location: Medina County Career Center

1101 W Liberty St, Medina, OH 44256

RSVP here or used the URL Below: SIGNUP GENIUS

https://www.signupgenius.com/go/70A0F45ADAB28A5FB6-52601327-mcba#/

For members that would like to attend our annual Christmas Party, we would kindly ask that you consider donating an item(s) or a monetary donation to Care Closet. Care Closet, opened during the 2019-2020 school year, supports students needing food, household, and personal care items. A detailed list can be found link here, and includes items such as canned food, mouthwash, shampoo to honey and other baking items. To learn more about Care Closet please follow this link. Care Closet is a great program that allows for Medina County residents to give back to our community in an intentional, meaningful way. This program is also supported by many great local businesses here in Medina County.

Upcoming Events

December – Christmas Party

MCBA January Meeting

Monday, January 20th 2025

Topic – TBD, check MCBA Website for more details.

Q & A 6:30 to 7:00 pm Monday, 7:00 to 8:30 pm

Location: Medina County Library 210 S. Broadway, Medina OH 44256

Rooms A and B

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

It's a snowy, cold day as I write the last President Corner for 2024.

It's been a crazy honeybee year – cold, wet spring, hot, dry summer, and no goldenrod flow for the winter stores - And yet the bees are settled quietly in the cold waiting for the time to start brooding up again. Hopefully, the winter will stay cold and drain on the stored winter honey will be minimum.

Elections are over and welcome to our new Director, Steve Moysen. The Board will be meeting soon for planning the speaker line up for 2025. Please let me or someone on the Board know if you have thoughts on topics and speakers for upcoming year.

I'm looking forward to the Annual Holiday Christmas Dinner being held this year at the Medina Career Center. Chef Tony and the culinary students have offered up a delicious menu for us. This year our community donation will be to the student's Care Closet. Please check our website for items requested and if you can't attend the dinner, please feel free to write a check to the Career Center. Monies are always needed for items not on their list.

Thank you everyone that came to the November meeting when I presented to Victoria Ciotta the OSBA Hall of Fame Award honoring her husband, Bruce Schneider. He will be greatly missed in the bee world.

Ten Minutes with the Bees – The bee yard in December

By Paul Kosmos

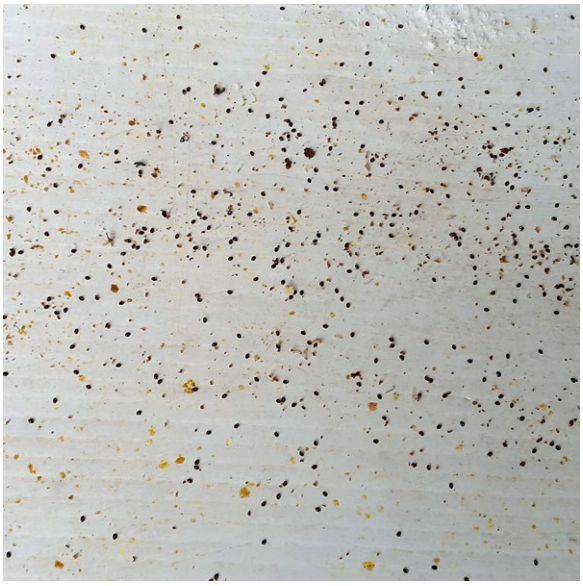
Quiet Time in the Hives. We are now in the quiet time for our bees. Other than checking on their extra food (sugar, sugar cakes, fondant) occasionally, there is not too much to do. That said, there are always a few things you can check.

In the November Newsletter, Kym Lucas wrote a very timely article about Varroa mites. She explained how she had treated on a regular schedule but had recently found several hives with high mite counts. It was great of Kym to share her numbers in hopes of helping others who had treated and just assumed that all would be well. Sometimes it just does not work that way.

Checking the bottom insert. I mention this because I regularly pop out the insert under the bottom board and take a peek. You can learn a lot about what your bees are doing by observing the insert. Things such as where the cluster is located in the hive, unusual droppings of chewed wax, dead bees, or varroa mites.

I checked one of my hives this way in mid- November and found a fairly high number of mites on the insert. About 25-30 mites. It was a fairly strong hive, but that is still a pretty high number for natural drop (no current treatment). That alerted me that for whatever reason my last treatment in July (Formic Pro) was not as successful as usual.

I decided to pick a decent day (>50 degrees) and treated with OXA Vapor. The next morning, I found about 250 dead mites on the insert! The second morning there were 170 more. Glad I checked them as my actions should increase their chance of survival.



Some of the Dead Mites 2 Days after Treatment

I once hived a swarm mid-summer. I inspected it several times, found a few eggs, but never larva. What I did find was a ton of chewed wax on the insert. It was a half inch thick. I mentioned this to Peggy and she suggested trying some Pollen Patty. Sure enough, they could not find enough food for the larva so they were just eating them and laying a few more eggs each time. After I put in the PP, they exploded and the wax droppings stopped. Might have lost this hive had I not checked the insert.

Always so much to learn about the bees! I'm a big enthusiast of learning about your bees by observing your bees. How much pollen is coming in, how much nectar, or possibly robbing? And of course, general activity level compared to your other hives.

MCBA Mentoring

By Shari Baker

Medina County Beekeepers Association has committed to being a more sustainable club. A beginning beekeeper's first step in sustainability is keeping their bees alive. Obtaining healthy, Ohio-raised bees and having a good mentor will go a long way toward helping these new beekeepers succeed. To that end, as a club, we

are compiling a list of members with available resources (queens, nucs, etc) and developing a mentoring program.

The available resources list will be provided to beginners in their class folders. It will also be published on the club website. If you would like to be included on this list, please complete the Member Resource application form (located on our website). Your contact information, club membership status, and State Apiary Queen certification status will be verified.

After obtaining healthy, Ohio-raised bees, the next step towards beginner success is working with a good mentor. New beekeepers in the Beginner Classes have shared that identifying and connecting with a new mentor can be intimidating. The goal of the Mentoring Program is to assist that connection and provide some accountability for both parties. Individuals will continue to be free to work with any mentor/mentee they choose. However, the current mentor list will be removed from the club website and the new list of members that have completed the application form will replace it. Both the Mentor and Mentee application forms are on the club website. (link) Once the forms are completed the member contact information, club membership status, and State Apiary registration will be verified. The mentee applicants will be given mentor name(s) and contact information based on geographical location alone. The mentee will be responsible for making initial contact.

In the future, the goal of the mentoring program is to potentially match mentors and mentees based on more specialized beekeeping needs. Some of those specialized needs could include treatment practices (prophylactic treatments, Integrated Pest Management (IPM) practices, etc), different hive formations (horizontal hives, all mediums, etc), beekeeping goals (honey production, queen rearing, etc), and more.

Basics of Honeybee Biology & Physiology

By Clint Allen

Honeybees belong to the insect family and are known for their complex social structure. A typical honeybee colony consists of three types of bees: the queen, the workers, and the drones.

Queen Bee: The queen is the only fertile female in the colony. Her primary role is to lay eggs, and she can lay up to 2,000 eggs per day! The queen is larger than the other bees and has a longer abdomen. She produces pheromones that help regulate the behavior and development of the colony. The queen's pheromones inhibit the development of ovaries in worker bees, ensuring that she remains the sole egg-layer. The queen can live for several years, but her productivity declines with age, and she may be replaced by a new queen through a process called supersedure.

Worker Bees: These are non-reproductive females that perform various tasks such as foraging for nectar and pollen, feeding the larvae, and protecting the hive. Worker bees have specialized roles that change as they age. Young workers, known as nurse bees, care for the brood (eggs, larvae, and pupae) by feeding them royal jelly, a nutrient-rich secretion. As they mature, workers take on tasks such as cleaning the hive, building and repairing the honeycomb, and guarding the entrance. Older workers become foragers, venturing out to collect nectar, pollen, water, and propolis (a resinous substance used to seal gaps in the hive). Worker bees live for about six weeks during the active season and several months during the winter.

Drones: Drones are male bees whose main job is to mate with a queen from another hive. They do not have stingers and do not collect nectar or pollen. Drones are larger than worker bees but smaller than the queen. They have large eyes that help them locate queens during

mating flights. Drones are produced in the spring and summer when the colony is preparing for swarming or queen replacement. After mating, drones die, and those that do not mate are expelled from the hive in the fall to conserve resources for the winter.

Honeybee Physiology

Honeybees have a unique physiology that allows them to perform their tasks efficiently. Here are some key features:

Wings: Honeybees have two pairs of wings that beat rapidly, allowing them to fly at speeds of up to 15 miles per hour. The wings are connected to powerful flight muscles in the thorax. The forewings and hindwings hook together during flight to form a single surface, providing greater lift and maneuverability. Bees use their wings not only for flying but also for regulating the temperature inside the hive by fanning their wings to circulate air.

Antennae: These are sensory organs that help bees detect smells and navigate. Each antenna is segmented and covered with tiny hairs called sensilla, which contain odor receptors. These receptors can detect a wide range of scents, including the pheromones of other bees and the smell of flowers. Antennae also have mechanoreceptors that sense touch and vibrations, helping bees communicate and navigate their environment. Bees use their antennae to perform the "waggle dance," a behavior that conveys information about the location of food sources to other bees.

Proboscis: This is a long, tube-like tongue that bees use to suck up nectar from flowers. The proboscis is highly adaptable and can reach deep into flowers to access nectar. Some flowers have evolved shapes that perfectly match the length and structure of the bee's proboscis, ensuring efficient nectar extraction. The proboscis consists of several parts that work together to form a straw-like structure. When not in use, the proboscis is folded under the bee's head. Bees also use their proboscis to drink water and feed on honey or sugar syrup provided by beekeepers.

Stinger: Worker bees have a barbed stinger that they use for defense. Unfortunately, a bee dies after stinging because the stinger gets stuck in the skin. The stinger is connected to a venom sac, and when a bee stings, the venom is injected into the target. The barbs on the stinger anchor it in the skin, causing the stinger to tear away from the bee's body, leading to the bee's death. The venom contains proteins that cause pain and inflammation. Queens also have stingers, but theirs are not barbed, allowing them to sting multiple times without dying. Drones do not have stingers.

Detailed Anatomy of a Honeybee

To understand honeybees better, let's look at their anatomy in more detail:

Head: The head houses important sensory organs:

Compound Eyes: Bees have two large compound eyes made up of thousands of tiny lenses called ommatidia. These eyes help them see in multiple directions and detect movement. Compound eyes are particularly sensitive to ultraviolet light, which helps bees see patterns on flowers that are invisible to humans. This ability aids in locating nectar and pollen sources.

Ocelli: These are three simple eyes located on top of the head that help bees detect light intensity. Ocelli are important for maintaining stability during flight and for orienting the bee to the position of the sun, which is used for navigation.

Antennae: Bees have two antennae that are used for smelling and sensing vibrations. The antennae are covered with tiny hairs called sensilla, which contain odor receptors. These receptors can detect a wide range of scents, including the pheromones of other bees and the smell of flowers. This ability helps bees find food sources and communicate with each other. Antennae also have mechanoreceptors that sense touch and vibrations,

helping bees communicate and navigate their environment. Bees use their antennae to perform the "waggle dance," a behavior that conveys information about the location of food sources to other bees.

Mandibles: These are strong jaws used for manipulating wax, feeding larvae, and defending the hive. Mandibles are also used to groom other bees and to remove debris from the hive. Worker bees use their mandibles to shape and mold wax into honeycomb cells.

Proboscis: A long tongue used for sucking nectar from flowers. The proboscis is highly adaptable and can reach deep into flowers to access nectar. Some flowers have evolved shapes that perfectly match the length and structure of the bee's proboscis, ensuring efficient nectar extraction. The proboscis consists of several parts that work together to form a straw-like structure. When not in use, the proboscis is folded under the bee's head. Bees also use their proboscis to drink water and feed on honey or sugar syrup provided by beekeepers.

Thorax: The thorax is the middle part of the bee's body and is responsible for movement:

Wings: Bees have two pairs of wings attached to the thorax. The forewings are larger than the hindwings. The wings are connected to powerful flight muscles in the thorax. The forewings and hindwings hook together during flight to form a single surface, providing greater lift and maneuverability. Bees use their wings not only for flying but also for regulating the temperature inside the hive by fanning their wings to circulate air.

Legs: Bees have three pairs of legs. Each leg has specialized structures like antenna cleaners on the forelegs and pollen baskets on the hind legs. The forelegs have a notch that bees use to clean their antennae. The middle legs are used for walking and manipulating objects. The hind legs have a structure called the corbicula, or pollen basket, which is used to carry pollen back to the hive. The legs also have tiny hooks that help bees cling to surfaces and each other.

Abdomen: The abdomen contains vital organs:

Digestive System: Includes the honey stomach (crop) where nectar is stored before being processed into honey. The crop is a specialized part of the digestive system that allows bees to transport nectar back to the hive. Once in the hive, the nectar is passed to other worker bees who process it into honey by adding enzymes and reducing its water content through evaporation.

Wax Glands: Worker bees have glands on their abdomen that produce wax used to build honeycombs. These glands are most active in young worker bees. The wax is secreted as small flakes, which the bees chew and mold into the hexagonal cells of the honeycomb. The honeycomb serves as storage for honey and pollen and as a nursery for the brood.

Stinger: Located at the end of the abdomen, used for defense. Only worker bees and queens have stingers; drones do not. The stinger is connected to a venom sac, and when a bee stings, the venom is injected into the target. The barbs on the stinger anchor it in the skin, causing the stinger to tear away from the bee's body, leading to the bee's death. The venom contains proteins that cause pain and inflammation. Queens also have stingers, but theirs are not barbed, allowing them to sting multiple times without dying. Drones do not have stingers.

Common Honeybee Subspecies

Honeybees come in various subspecies, each with unique traits that can be beneficial for different beekeeping needs. Here are some of the most common subspecies:

Italian Honeybees (Apis mellifera ligustica)

Italian honeybees are one of the most popular choices for beekeepers, especially beginners. They are known for their gentle temperament, making them easier to handle. These bees are also highly productive, often producing large amounts of honey. Italian bees have a strong

resistance to many common bee diseases, which contributes to their popularity. They are characterized by their light, golden color and are excellent foragers. However, they tend to consume more honey during the winter, which can be a consideration for beekeepers in colder climates.

Carniolan Honeybees (Apis mellifera carnica)

Carniolan honeybees are another gentle subspecies, known for their ability to adapt to colder climates. They are native to the regions of Slovenia and parts of Austria and Hungary. Carniolan bees are excellent at building up their population quickly in the spring, which makes them great for early pollination. They are also known for their strong resistance to diseases and pests. These bees are darker in color, with brown and gray bands. One of their notable traits is their ability to conserve honey stores during the winter, making them efficient in resource management.

Russian Honeybees (Apis mellifera)

Russian honeybees are renowned for their resistance to varroa mites, a significant pest that affects many honeybee colonies. These bees were imported from the Primorsky region of Russia and have adapted to harsh climates, making them hardy and resilient. Russian bees are known for their ability to survive cold winters and their strong hygienic behavior, which helps them maintain healthy hives. They tend to be more defensive than Italian or Carniolan bees, so they may require more careful handling. Russian bees are also good honey producers and can be a valuable addition to an apiary.

Saskatraz Honeybees

Saskatraz honeybees are a relatively new hybrid developed in Canada. They are bred for their resistance to diseases and pests, as well as their high honey production. Saskatraz bees combine traits from several different subspecies, resulting in a versatile and robust bee. They are known for their gentle nature and strong foraging abilities. These bees are also efficient in honey production and have shown good winter survival rates. Saskatraz bees are becoming increasingly popular among beekeepers due to their adaptability and productivity.

Member Spotlight

Toni Sober

1. Where do you live? I live in Pepper Pike.
2. What got you interested in beekeeping? I like learning about new things, and when I saw a post about classes for new beekeepers, I signed up.
3. How long have you been keeping bees? Seven seasons later, there seems to always be something new to learn.
4. How many hives do you have? I have two hives.
5. Are you looking to add to your apiary? I would like to, but my husband votes no, and he is the one who mows the lawn.
6. Do you share your beekeeping hobby with anybody else? Several children in the neighborhood have joined me for inspections, and a customer, a woman in my church, my son,

my brother, and a friend (who subsequently became a beekeeper) have all come to visit my girls and me.

7. What is your most memorable beekeeping moment? One neighbor girl (about 9-10 years old) was quite nervous about being near the bees, but when I pulled the first frame, her eyes grew wide, and she said, “Whoa!!! HOW do they DO that??!!” That sense of wonder - I love watching it happen.
8. What is the best and worst part of beekeeping? Caring for living critters is therapeutic for me, especially on a 75-degree day with low humidity during a strong nectar flow when the girls are all too busy to notice me. My first colony, though, was a trial by fire season; those girls were HOT from the start (when I removed the lid, those bees ROARED up and out at me), and only grew more malicious as summer turned to fall. Those mean girls overwintered well, and come spring, I smashed that queen, and gave them a much kinder HRH - problem solved.
9. What is your favorite food to add honey to? I love to take a multi-grain cracker, put on it a slice of sharp cheese, a slice of apple (or a cherry - mmm!), and top that stack with a chunk of comb honey - yummy, healthy snack.
10. Do you have any tips for beginner beekeepers? Join a club, go to the meetings, visit other beekeepers’ apiaries, read, and keep a journal.
11. Other than beekeeping, do you have any other hobbies? Recently retired (I had a State Farm Insurance agency for 39 years), I am getting back into reading for pleasure (I give The Heaven And Earth Grocery Store by James McBride two thumbs up), knitting, crochet(and teaching this to a neighbor kiddo and a college student), baking, re-learning how to speak Spanish, picking up my guitar again, and hitting estate sales in search of vintage Pyrex, jadeite, and Cathrineholm pieces.

Holiday Sweet Treats

By Jenny Harper Himmelman (Taken from 2020 MCBA Newsletters)

Holiday Honey Cutout Cookies

This recipe is based on the Better Homes & Gardens Old-Fashioned Style Sugar

Cookie recipe. Honey replaced the granulated sugar; the original amount of egg was reduced from 2 to 1 and the baking soda and cream of tartar was removed as it was not needed; I was not looking for leavening.

Depending on the level of honey flavor desired, a light to medium colored or flavored honey can be used. Personally, I liked the flavor of Basswood or Sourwood honey. No matter what type of honey used you will be impressed with the moistness, texture, and flavor of the cookie over the next few days! Although not a sugar cookie per say, it will remind you of a shortbread-style cookie.

1 cup (2 sticks) unsalted butter

2/3 cup honey

1 large egg, lightly beaten

1 teaspoon vanilla extract

1/2 teaspoon salt

2 1/2 cups unbleached all-purpose flour

Decorative sugars and sprinkles (optional)

Beat butter in large mixer bowl for 30 seconds at medium-high power. Beat in honey until combined. Beat in egg, vanilla extract, and salt until combined. Gradually beat in flour, stopping once to scrape side of bowl. Divide dough in half after mixing. Place each half on a piece of plastic wrap and shape into a disc for easier rolling. Wrap and refrigerate for 30 minutes.

Preheat oven to 325° F. On floured work surface (dust rolling pin too!), roll dough.to 1/4-inch thickness. Using 2 to 2 1/2-inch cookie cutters, cut out shapes close together. With thin metal spatula or butter knife, remove shapes to parchment lined or ungreased baking sheets, placing about 2 inches apart. Scraps of dough can be rerolled and cut. If desired, sprinkle cut outs with sugars and sprinkles.

Bake for 13 to 17 minutes or until lightly browned on bottom. Let stand on baking sheet for 2 minutes; remove to wire racks to cool completely.

To make Slice & Bake Cookies: Prepare dough; cover and refrigerate for at least 1 hour. Divide dough in half. On top of a piece of plastic wrap, shape 1 half of dough into a log, approximately 8" long and 1

3/4" wide. Wrap log in plastic wrap. Repeat with other half of dough. Refrigerate an additional hour. Preheat oven to 325° F. Remove log from plastic wrap. If desired, log can be rolled in colored sugars or finely chopped nuts. Slice into 1/4-inch slices. Place on parchment lined or ungreased baking sheets, about 1 inch apart. (Slices at this time can be sprinkled with colored sugars.) Repeat with other log. Bake for 13 to 15 minutes or until lightly browned on bottom. Let stand on baking sheet for 2 minutes; remove to wire racks to cool completely.

Store cookies in layers in airtight container.

Tips and Variations:

• Dough can be made ahead and frozen. Wrap well and freeze for up to 1 month or refrigerate up to 4 days.

• For a citrus hit, 2 teaspoons of lemon or orange zest can be added to the dough when mixing in the egg, vanilla extract, and salt.

• Different extracts could also be used. Use 1/2 teaspoon vanilla extract and 1/2 teaspoon of another extract.

• After baking, un-sugared cookies can be drizzled with melted chocolate.

Classic Bee's Knees Cocktail

(Makes 1 cocktail)

This cocktail has an amazing history! Paste Magazine said it best: "The Bee's Knees is a classic Prohibition cocktail. Even the name evokes the era. You can hear a flapper ordering it up with a Continental accent: "I'll take a Bee's Knees, Mack. And step on it before the bulls show up.". A Gin based cocktail, honey and lemon were added to mask the odor and often-unpleasant taste of the bathtub gins being turned out at speakeasies or obtained via other clandestine backchannels. This version with the addition of thyme, is delicious!

2 ounces (4 tablespoons) gin

1 ounce (2 tablespoons) fresh lemon juice, roughly ½ lemon

1 ounce (2 tablespoons) Honey Syrup (recipe below)

5 to 6 2-inch sprigs thyme or lemon thyme (optional)

¾ cup crushed ice

Garnish: lemon twist, additional thyme sprigs or a dash of ground black pepper Place gin, lemon juice and Honey Syrup in a cocktail shaker or pint mason jar. Holding thyme sprigs together, twist a few times to release oils. Add to shaker along with crushed ice. Shake for 30 to 40 seconds. Strain cocktail through fine strainer or slotted spoon into a cocktail glass, preferably a coupe glass. Garnish as desired.

Honey Syrup: Place ½ cup honey (adjust to taste) and½ cup water in small saucepan over medium heat. Stir until honey is dissolved. Allow to cool in saucepan and transfer to an airtight container. Refrigerate up to 1 month.

Tips/Variations:

• Recipe can be easily doubled or tripled.

• For a sweeter cocktail, add additional honey syrup.

• ¼ teaspoon dried lavender buds or small, fresh rosemary sprigs (twisted to release oils) can be used in place of the thyme.

• To make a French 75 cocktail, follow Bee's Knees recipe but half the amounts of gin, lemon juice and honey syrup (no thyme). Strain into champagne flute. Top with 3 ounces (roughly 1/3 cup) champagne.

Hive Mind Martini

(Makes 1 cocktail)

Inspired by a visit to the Blennerhasset Hotel Bar in Parkersburg, WV, this cocktail combines fine Kentucky Bourbon, a Cinnamon Honey Syrup, lemon, and ginger beer. This "warm" cocktail will soon

become a cold evening favorite! Make the Cinnamon Honey Syrup well ahead to achieve the best cinnamon flavor.

2 ounces (4 tablespoons) bourbon

1 ½ ounces (3 tablespoons) Cinnamon Honey Syrup (recipe below)

2 teaspoons fresh lemon juice

¾ cup crushed ice

Ginger Beer (such as Fever-Tree)

Garnish: ground cinnamon

Place bourbon, Cinnamon Honey Syrup, lemon juice and crushed ice in a cocktail shaker or pint mason jar; cover. Shake for 30 to 40 seconds. Strain cocktail through fine strainer or slotted spoon into a chilled martini glass to roughly ½-inch from rim. Top with a floater of Ginger Beer. Garnish with ground cinnamon.

Cinnamon Honey Syrup: Place ½ cup honey (adjust to taste), ½ cup water and 2 cinnamon sticks broken in half in small saucepan over medium heat. Stir until honey is dissolved. Simmer gently for 5 minutes. Allow to cool in saucepan and transfer to an airtight container. The longer the syrup sits, the cinnamon flavor becomes stronger. Refrigerate up to 1 month.

Tips/Variations:

• ¼ teaspoon ground cinnamon can be substituted for the cinnamon sticks.

• Recipe can be easily doubled or tripled.

• For a sweeter cocktail, add additional Cinnamon Honey Syrup.

MCBA Meeting Minutes

By Sharon Carpenter MCBA Secretary

MCBA monthly meeting was held at the Medina County District Library. The meeting was called to order at 6:30 p.m. Approximately 51 people were present including six board members.

1. The minutes from the October meeting were posted in the November newsletter for all members to read. A motion was made to accept the Minutes as written; all approved the motion carried.
2. Treasurer report: given by Kate Reusch.
3. The election was held with the process of voting by ballot. 48 ballots were cast. The newly elected board members starting in January 2025 will be the following: President, Peggy Garnes; Treasurer, Kate Reusch; Secretary, Sharon Carpenter; Director, Steve Moysan. The position of Vice President is currently still open.
4. Thank you, Clint, and all who contributed to this month's newsletter. Thank you also to Neil Klabunde for his great work on the club's Facebook page.
5. A volunteer was asked for to assist Paul Kosmos with the Website, or to be trained. No interest was shown.
6. A reminder was given for members to sign up for the Christmas Party and to bring a donation to help fill the Care Closet at the Medina County Career Center.
7. Beginner Classes: The rooms at the Medina Library have all been reserved and the MCBA website is being set up for registration. The club was reminded that everyone who is a member and has taken the class in the past is welcome to join the class again at no charge.
8. The MCBA received the Gold Award this year.

The meeting was adjourned at 7:03 p.m.

Club members assembling frames during the November meeting.

From Around the Web

Bringing bees (and biodiversity) to cities

https://springwise.com/innovation/property-construction/bringing-bees-and-biodiversity-to-commercial-buildings/?utm_source=Newsletter&utm_medium=email&utm_content=

Finding the Queen Bee

https://carolinahoneybees.com/how-to-find-the-queen-bee/

Is the Bee Problem Solved?

https://www.pollinatorstewardship.org/projects-3-1

World Beekeeping Awards axe honey prize due to fraud

https://www.bbc.com/news/articles/cjw0w921nzgo

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.