



The Pennsylvania Beekeeper

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The Official Organ of the Pennsylvania State Beekeeper's Association

PA Farm Show & ABF Special Edition



Charlie & Cathy Vorisek greeting newly House Rep. Parke Wentling from the 17th district, serving portions of Erie, Crawford, Mercer and Lawrence counties. Rep. Wentling's wife is a beekeeper.



Alyssa shows off another perfect waffle. The lines are growing in the Food Court.

A special Thank You to Charlie Vorisek for taking most of the photos in this Special Edition



Frame of Honey exhibits showed how incredibly perfect (near perfect) honey bees fill every cavity.



You can touch, but don't push. No, they won't sting through the screen.



Honey Market has beeswax in many forms and gift packs with a variety of honeys.

Queen Jessica spent some time working the counter at the food court. She got her "A" game on quickly and did a great job.



Farm Show Reviews...

The 2015 PA Farm Show was a great success for our Pennsylvania State Beekeepers Association. The winter weather was moderate around most of the state, which may have contributed to days of record attendance. The Farm Show employees and maintenance crews were very accommodating with any needs and special requests. They got anything we needed, including tables, table skirting and a lift to hang thumbprint banners, from previous years, above the exhibit area.

The Capital Area Beekeepers Association call the Farm Show Complex home. They use the building for meetings and events year round. Weeks before Christmas they arrive to help setup the counters, tables, tent and equipment needed at the Food Court. They have a working relationship with the Farm Show staff which can be invaluable during show week.

During the week more beekeepers from outlying and distant associations make time to volunteer at one of the three areas manned at the Farm Show. At the risk of leaving someone out, other volunteers come from Lancaster, York, Philadelphia, Montgomery, Susquehanna, State College, Pittsburgh as well as northwest and northeast Pennsylvania areas. In all, there are easily 80-100 beekeepers that volunteer time with the state association locations at the Farm Show. YOU are the success story.

The Apiary Learning Station again featured two observation hives that fed into a common atrium. The atrium is divided inside to prevent drifting. Jim Pinkerton, of Lancaster, provided both observation hives and keeps the atrium in the off-season. The Farm Show crew constructed custom tables with angles to accommodate volunteers space. The backdrop to the Learning Station is made up of super-size honeybee photos. These photos were taken by Bill Mondjack, of Lehigh County. The photos are educational and a compliment to the PSBA Learning Station.

The observation hives never stop being a useful learning tool. Even in failure, they teach us. This year was no excep-



tion. We have a few years experience showing us how well and stress-free this setup works. However, on the opening day one hive didn't seem to be able to find the way out as they be-

gan to warm and wanted to relieve themselves. By late afternoon, we took the entrance tube apart to assure it was clean and clear... no obstruction. We even baited the end with some honey, but the bees simply would not go more than half way

through the tube. With some 50 years of combined beekeeper experience looking at the situation, we had no answer. Why wouldn't they go through the tube...so simple? Finally, we wrapped the clear tube with paper to darken the inside. After another hour, they finally found the entrance. Over the course of another day, we discovered the bees that gotten out had completely used their energy. They were hanging randomly around the



inside of the woven wire enclosure. Feeding a few drops of honey through the woven wire returned the bees from lethargic to robust and able to return to the entrance. But why wouldn't the bees come through the tube? At home, Jim found the tube he had disconnected was half-full of dead bees in the wall portion he could not see. So, is it likely that the bees learned they could only go half way? Seemed to be a case of 'learned behavior'. Two take-away lessons are 'learned behavior' and 'nutrition'. Just how and when that applies in the field remain a mystery and the answer.

The true success of the Learning Station are the many volunteers. The Learning Station has proven to be exactly where some people do the best. It has also allowed some flexibility with manning surplus or shortage with the other spots. Sharon McDonald gathered the schedule of volunteers. At least 2 per shift, from 8:00AM to 9:00PM. Often times, more volunteers show up. That's never a problem with so many visitors with so many questions. This is the place where we have the time to answer all those bee questions. With around 500,000 visitors, the PA Farm Show is a great place to educate the public.

A very competitive judged exhibit is the extracted honey. Classifying color classes is a difficult task for both the exhibitor and judging. Color classes are based on the Pfund scale, the same as USDA standards. This year, along with a set of visual color standards, we periodically checked color with a digital Pfund grader. This established a number-value which helped tremendously. The cost of much most judging equipment has been prohibitive and is provided by the department chairman volunteers.

The variety and amount of "Molded or Designed" beeswax complimented the show. There's a lot of talent out there. Once again the many "Frames of Comb" honey really show the beauty of making honey. Saving out that 'perfect' frame is hard to remember in July or October when we're in the middle of extracting. I like to have a nuc box during extraction to set them aside and keep swapping out the next 'best' frame. One would-be exhibitor explained his daughter

(Continued on Page 3)

found the box ‘he forgot’ and proudly extracted it for him.... Aw Man!

This year’s Farm Show had a void to fill with the untimely loss of Dennis Keeney. Not only was Dennis an anchor in the state’s beekeeping industry, mentor, supplier, teacher and all around great guy, he worked at the Farm Show complex. He personally took care of equipment and stored it in the off-season. If something was needed during Farm Show week, Dennis could make it happen. A tribute plaque and photos were displayed at the Food Court counter. Additionally,



Montgomery County Beekeepers dedicated their county exhibit in his memory. His spirit was alive and well. One evening we needed some overhead signage moved near the Learning Station. With an overload of night work, I helped one of his co-workers find and carry a 20ft step-ladder across two halls to get the simple job done. That walk included reminiscing about Dennis and the bond he left his co-workers with our beekeepers. If Dennis was watching over, perhaps he had some part in breaking sales records at both the Honey Market and Food Court ice cream by roughly 30%! It was an incredible, unpredictable week for sales. Thanks Dennis.

The thumbprint banner on the isle side of the honey-baked goods had many visitors. Often it was the ‘ice-breaker’ for a child. It’s a place to leave your mark, autograph or bit of bee-graffiti. The banner has become a ‘must stop’. Cathy sometimes chases politicians or celebrities for the collection. After all, beekeeping is bipartisan. This fun stop allowed some time for meaningful discussion and prospective help from supportive legislators.

Thank you to all the volunteers that share your talents.

*Charlie Vorisek,
President PSBA*

NOTE:

A “Thank You” to Mann Lake bee supply for donating over \$1,000 worth of equipment for the Learning Station and Honey Extraction Demonstrations. Mann Lake employees also helped setup at the Learning Station and showed up several days to help scoop ice cream at the Food Court.

North American Beekeeping Conference and Trade Show

This year, The North American Beekeeping Conference and Tradeshow put on by the American Beekeeping Federation (ABF) was held in Anaheim, CA from January 7-10, 2015. A number of PA delegates attended and it was just in time, as sub zero temperatures hit the east coast, we were enjoying the 85-degree weather in sunny California! This event is one of the largest conferences held in the United States- this year over 950 people attended this event. Some of the “big name” speakers from around the country join together to speak on everything from beginning beekeeper basics to the ins and outs and troubles that some of the commercial beekeepers face in this day and age of fungicides and tank mixes.

As a member of the Board of Directors for the ABF, representing Small-scale and Sideliner beekeepers, my week started early with meetings on Tuesday, but the fun began in earnest on Wednesday. The host hotel was the Disneyland Hotel, which allowed us to be in Downtown Disney and the theme parks by walking just a few short minutes. The hotel was still in Christmas décor and there was music all around the hotel complex.

Dr. Jim Frazier, Professor Emeritus of Entomology, Penn State University gave a keynote talk entitled “Dying Bess: Harbingers of the End Times or Opportunity Buzzing” – it was an eye opening, heart felt talk and he left stage with a long lasting standing ovation... something not seen very frequently at a beekeeping conference! Thank you Dr. Frazier for all that you have done! We, as Pennsylvanians, should be very proud of what he has done in research for the Honey bee.

It was my honor and pleasure to present a talk on swarm management and get to hear other speakers such as Randy Oliver, Dr. Jeff Pettis, Dennis vanEngelsdorp, Melanie Kirby and even former PA Honey Queen Emily Anderson Brown to name just a few. It was tough to decide who to hear and when!

There were numerous opportunities to meet with vendors throughout the day and during several social hours in the evenings. After conference, discussions were held by many attendees at the local hangout amidst the hotel center where stories were told long into the night.

The week ended with a very nice banquet where the newest American Honey Queen and Princess were crowned. 2013 PA Honey Queen Elena Hoffman represented us well as the 2014 American Honey Princess. Kaylee Kilgore, our 2014 Pennsylvania Honey Queen was a contestant for the 2015 American title and though she was not crowned, she too represented PA beekeepers very well – congratulations to both of them on a job well done!

Next years conference and tradeshow will be held January 5-9, 2016 in Jacksonville, FL. If you haven’t been to one of these large conferences, be sure to attend next year – it’s worth every moment.

Stephen Repasky, 1st VP – PSBA

2015 PA Farm Show Commodities

The PSBA commodities crew made it through another record attendance year at Farm Show. 2015 proved to be another huge success (*feels like I say it every year, but it's true!*) with additional deliveries of product mid-week. It's amazing to see the quantities of product delivered, unpacked, stored, empty boxes, and restocking that's done at the beginning of the day.

I suspect a component of our success was the revised layout of table space. Tables were arranged in such a way that provided PSBA volunteers to answer questions from behind the merchandise tables, giving way for customers to move around more easily. Even customers with strollers and small children were able to flow through the booth without blocking others.



There are many products that continue to be popular and even make for returning customers - "I can only get this here at the Farm Show". As we are promoting Pennsylvania honeys a popular product continues to be the multi-packs, highlighting the nectar sources and color variances that are available. We continue to get submissions of cut comb (*another quick seller*), comb, lip balm, soaps, flavored honey, candies, and the ever popular honey stix. Wax also takes a front seat to the most picked up and talked about items that we had available in over 15 forms and shapes.

A few other changes this year included: a working schedule of volunteers. This proved to be effective and useful for our leader, Tom Jones. Finally, Farm Show requested all vendors to remain open until 5:00 on Saturday. This certainly was a great way to promote any remaining product that we had. I think we sold our last bottle of liquid honey sometime around noon. Many of the last minute impulse buyers continued to purchase soaps, wax, and of course honey stix.

Thanks again for all of your support and cooperation with the commodities booth. Under the guidance of Tom Jones we are sure to be successful. Thanks to Andy and Ashley Miller and Justin Dobrowolsky for arranging the setup and tear down. Tom Lehman should also be mentioned as he provides us with morning deliveries (*of product and delicious snacks*), runs for change (*we could never keep \$1 bills*), and steps-up to yearly challenges of selling that last variety of something before he can leave for the day.

What a great start for PSBA in 2015!

Thanks,

Carleen Dobrowolsky



The Pennsylvania State Beekeepers' Association represents the interests of the members of Pennsylvania. State dues of \$20.00 per year entitle members to the newsletter published ten times per year at Canton, PA, plus other benefits. Anyone 17 and under may become a junior member @ \$1.00 per year state dues.

All correspondence should be addressed to: Yvonne Crimbring, 2565 Southside Road, Canton, PA 17724. Phone: 570-673-8201 Email: pabee1@frontier.com

American Beekeeping Federation (ABF) Conference

The 2015 ABF meeting was held in Disney Land, Anaheim, CA. While there we heard many interesting and informative lectures, enjoyed wonderful warm weather but did not catch the measles.

Dr. Jim Frazier, Professor Emeritus at Penn State University, gave an impassioned Keynote Presentation entitled “Dying Bees: Harbingers of the End Times or Opportunity Buzzing.” In his talk, Dr. Frazier used honey bees as the proverbial “canary in the coal mine,” pointing out that we need to clean up our environment if we want to save honey bees and other native pollinators and leave our grandchildren a livable world.



Among the many interesting presentations, I have chosen to focus on several research talks concerning honey bee nutrition.

Several speakers talked about the importance of protein (pollen or pollen substitute) in ensuring honey bee health. Dr. Kirk Anderson from the Carl Hayden Bee Research Center in Tucson, AZ pointed out the DeGrote (1953) indicated that protein

(pollen) is the limiting factor in the growth of a honey bee colony. Dr. Anderson also noted that no available pollen substitute completely replaces the natural pollen (see more below). Dr. Anderson is studying the possible role of probiotics (useful bacteria) in improving honey bee health. Furthermore, *p*-coumaric acid enhances honey bees genes responsible for detoxifying compounds such as pesticides. Currently, pollen substitutes do not contain *p*-coumaric acid. In the hive, pollen is stored mixed with honey (approximately 50% honey). Previously, it was thought that fermented pollen (i.e., bee bread) was more nutritious than fresh pollen. However, Dr. Anderson and Mr. Randy Oliver both noted that honey bees prefer to consume fresh pollen over bee bread.

Professor Geraldine Wright of the Institute of Neuroscience at Newcastle University, UK also spoke about honey bee nutrition. Dr. Wright is part of the UK government’s Insect Pollinators Initiative and is investigating the nutritional optima of honey bee workers and larvae and is measuring the nutritional quality of nectar and pollen from many species of

plants in the UK. Her lab has demonstrated that nurse bees require a diet containing more essential amino acids relative to carbohydrates, whereas high levels of amino acids reduces the life span of foragers.

Mr. Randy Oliver (Scientificbeekeeping.com) presented data from his experiments testing the ability of seven pollen substitutes to support honey bee colony growth. He compared these supplements to natural pollen (positive control) and sugar syrup (negative control). He demonstrated that in the absence of pollen foraging, all pollen substitutes were better than syrup alone. However, some substitutes were clearly superior to others (see website for details). Mr. Oliver indicated that, based on his results, he is abandoning his homemade pollen substitute in favor of a commercial substitute.

The take home message from these reports is that we beekeepers need to ensure that our colonies have sufficient protein (pollen or pollen substitute) during times when natural pollen is unavailable or in low supply. Increased protein availability aids colony health.

Vincent Aloyo, PhD
Master Beekeeper



Photo by Charlie Vorisek
First Place County/Association Collective Exhibit by Capital Area Beekeepers Association, “The Many Hats of the Honey Bee”. Note the deep frame of honey with the initials, “CABA”. 1st place sponsor is Dutch Gold Honey.



Thank You!

A BIG Thank You to all who volunteered their time and effort to the 2015 Farm Show. A special Thank You to those who shared their experience by submitting articles for this edition.

Also thank you to those who travelled across the country to attend the North American Beekeeping Federation Conference on behalf of the Pennsylvania State Beekeepers' Association.

Food Court Report

(As seen from the grills)

December 18th saw a great turnout of workers to unload the stands, refrigerator, sink, tables, waffle grills, tent and miscellaneous items from the trailer and get everything in working order in preparation for another PSBA Food Court operation featuring our great honey waffles and six flavors of smooth, delicious honey ice cream.

Stu Mathias and Aaron Fisher accepted the responsibility of mixing the waffle batter as needed by those of us who operated the grills. As usual there were times when we were not too busy but then it seems as though everyone who approached our stand wanted a waffle topped with honey, or with ice cream or with ice cream and honey.



Calm before the storm. Susan Minchoff and Aaron Fisher put in a full week along with many other volunteers to make this stand run like clock-work. Help is always appreciated. Reserve your spot for Farm Show 2016... 100 year anniversary of the Farm Show.



A big THANKS to Milt and Linda Purcell. They reconditioned all three waffle irons before the Farm Show, including electrical components. They donated their time and costs... Thank you!

As usual none of us starved since PSBA workers reciprocate with the dairy, potato and mushroom groups so whether we craved mushroom soup, salad, or fried mushrooms, potato donuts, French fries, baked or sweet potato, milk shake or fried mozzarella cheese, it was readily available. But the greatest reward was meeting and conversing with other beekeepers while working as well as meeting some interesting customers. I am amused when a husband and wife tell me they came to the Farm Show from nearby Camp Hill just to get some honey waffles and honey ice cream when it cost them \$10 for the parking fee.

When the afternoon of the last day rolled around, the line grew and it took two grillers to operate all three grills. Stu kept saying he was going to mix one more batch and then quit and it almost happened as we had only one bag of dry mix remaining at closing time. The total ice cream sold was: Longacres Dairy.....161 3 gal. tubs and 300 1/2 gal; Halls.....81 3 gal tubs and 89 1/2 gal. Plus 67 bags of waffle mix. All in all, a successful Farm Show.

A Thank You to Delaware Valley College for sending 4 students to help with the Farm Show and to Mann Lake for providing the bee suit and hive for the extracting.

One sad note is the fact that only nine workers showed up to dismantle the setup and store everything in the two trailers we now own. Dennis Keeney used to pick up much of the heavy equipment and store it for us but Dennis is no longer with us. Among the nine workers were three ladies who were awesome and I want to acknowledge them. They are Crystal Brandt, Ronda Fawber and Susan Minchoff. Next year I hope more persons will commit to help with the heavy lifting at closing.

Jim Shindler

Jeremy's Corner

If one were to judge from the front page of the local newspaper, the Pennsylvania Farm Show consisted primarily of an expansive food court, tractor pulls, the butter sculpture, horse-drawn carriages, cosseted animals and wall-to-wall crowds. It seems to me that behind the hoop-la there are at least four premises on which the Show is based. The first is to showcase the range and quality of agricultural products in the state; the second is to create a window through which the public can gain an appreciation of the work done by an increasingly diminishing proportion of our population for the benefit of all; the third is to provide an experience by which many Pennsylvanians can renew contact with a rural life style which many yearn for and miss without realizing why.

There is a fourth and it can be explained this way. I live in an area rich with milk weed, which is host to the monarch butterfly in its annual migration. For the last two years Mary and I can count on the fingers of two hands the numbers of monarchs we have seen, nor have there been signs of eggs and larvae on the undersides of the milk weed leaves.

There was a brief segment on TV early this month about a federal initiative to recognize the breeding grounds of the monarch butterfly as protected areas, the main implications of which would be restrictions on the use of pesticides, herbicides and fungicides in these locals. It is the subject of a year-long study and the main opposition is coming from the Department of Agriculture and various farming associations.

So there are ethical issues involved which might be posed thus: What responsibility does agriculture have over and beyond the production of food? Does the end justify the means? Is anything ok that results in greater yields or lower food prices? Does agriculture have long term responsibilities in addition to the pressure to meet immediate needs?

For the large part, farming is about making money rather than about the quality of the soil, the water or the air. This is understandable as conglomerates incorporate small family farms, which cannot compete with the scale of agri-business. And these corporations, not being locally based, do not have the same investment in the immediate environment as does say a family operation being run by a fifth generation of farmers. I see this in my farming neighbors who are compelled into unhealthy land practices (e.g. no longer planting a winter cover crop, a two crop rotation using corn and soya beans because the price of winter wheat has fallen off,) in an attempt to keep costs low so they can make enough money to pay off the loans used to buy seed and fertilizers. No wonder farmers use chemically-adapted strains of corn and beans so as not to have to find additional funds to suppress diseases and infestations of 'weeds' and insects.

A striking example is Haiti where, according to a report by Marc Lacey in the New York Times of April 18, 2008, the small, age-old family farms cannot sustain themselves in the face of the competition of imported rice which sells for less than half the price of the more labor-intensive, more nutritious native variety. The local suspicion is that the destruction of farming as a livelihood was a strategy to push women in particular to the city where they would be sufficiently desperate to work all day in hellish sweatshops, sewing some of the four billion tee shirts made globally each year, for which they would be paid one half of one percent of the retail price of each garment they sewed. A 1996 documentary revealed that the CEO of the Walt Disney Company, for whom most of the shirts were being made, was being paid \$101 000 an hour.

Those who stayed on the land try to make a living growing organic mangoes for a small, western gourmet market.

Honey bees, and thus beekeepers, stand at the nexus between these two worlds - the pressure to provide food for an increasing global population and the long term needs of environmental health and survival. Our bees expose both sides: effective pollination is essential for most of the agricultural process yet the bees are threatened by the environment to which they are exposed as they go about their business.

Perhaps the State Fair is not the right venue to raise this dilemma yet we more than many others have the responsibility to initiate the discussion. For me it's important to rail against the darkness while also lighting a lamp of hope, however feeble the light might seem.

And while we are at it, is anyone noticing the apparent absence of Canada geese this winter? Perhaps I've missed something, but the vee formations overhead and the loud honks of encouragement as the geese fly south was noticeably absent this fall, at least in this neck of the woods.

Jeremy Barnes

*Previous copies of Jeremy's Corner can be found at
honeybeewhisperer.simplesite.com*



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(These are for PSBA members ONLY!)

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1 year \$21.00
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3 years 56.25

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\$12.95
(Regular Rate)

Please send 6 weeks before subscription runs out as we send them in once a month.

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1/4 Page	19.00	1/4 Page	25.00
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1/4 Page	33.00	1/4 Page	60.00
1/8 Page	22.00	1/8 Page	36.00

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In order to reflect the interests of all facets of Pennsylvania beekeeping, articles submitted for publication may on occasion express ideas contrary to the philosophy of the P.S.B.A. or a majority of its members.

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Application for New and Renewal Membership Pennsylvania State Beekeepers' Association

\$1.00 Junior Membership (under 17) annual dues
 \$20.00 annual dues \$25.00 family dues \$200.00 Lifetime Membership
 I understand the dues entitle me to the Newsletter and all other benefits of membership.

Name _____

Address _____

City _____ State _____ Zip _____ Telephone _____

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New

Renew

**Make checks payable to: PA State Beekeepers Association
Send to: Yvonne Crimbring, 2565 Southside Road, Canton, PA 17724**

Report on ABF Conference

The Delaware Valley College Apiary Society had the pleasure of sending four members to the 2015 ABF Conference and Trade Show. The students were able to attend the conference



largely due to the student discount rate offered this year. While there, the four attended a myriad of presentations, a favorite of which being Dr. Jim Frazier's exceptional keynote

presentation on dying bees. Emily Brown, a former National Honey Queen from Pennsylvania, also gave a presentation on the "KEYS to making it as a Sideliner" that was particularly inspiring to the two members who attended. They also networked with many of the attendees, and are currently in contact with the Pollinator Stewardship Council in the hopes of converting a portion of unused campus turf into a pollinator garden. The invaluable knowledge gained at the conference will continue to be shared and the club hopes they're able to send another group to next year's conference in Jacksonville, FL.

Katelyn Haggar, President
Delaware Valley College Apiary Society



Queen Jessica and Princess Blair participate in opening ceremonies at the 2015 PA Farm Show. Escorted by two Fine beekeepers.

Thumbees

Farm Show 2015 is over and we are ready to start preparing for the 2016 100th Pennsylvania Farm Show. The Farm Show detective was also very well utilized. For anyone not aware, the detective program gets participants involved and learning about various commodities of Pennsylvania, by visiting stations for a chance on a year's worth of Turkey Hill Ice Cream. Word has it they had to do another printing Thursday for more maps.

At the Farm Show Detective station, when people came to get a stamp, they were asked to tell something that they knew about honey bees.

After sharing some information with everyone, hopefully they were able to expand their knowledge about honey bees. After receiving their stamp, participants were asked if I could 'borrow' their thumb. I would paint their thumb with yellow



place their thumbprint on a large canvas panel, painted as a skyline. I collected, during the Farm Show, over 1400 thumbprints. The canvas very full- there was very little free space. With the help of 2014 PA Honey Queen, Kaylee Kilgore and Austin Shay, wings, antennae, and legs were drawn on the majority of the prints. Names of some of the thumbees were Secretary of Agriculture George Greig and his family, Mrs. Corbett after her cooking demonstration, and now Governor Wolf along with several state representatives, many local and commodity 'queens'. Some thumbees were decorated personally by the owners and some were signed.



There you have it... Tom Wolf.
Who said this was just for kids!

Last year's banner was also visited by students that had placed their print last year, and wanted to place a new thumbbee beside the other print. We also had a canvas done by Northside Elementary School of Mechanicsburg this year. Several students came and were showing their prints to family and friends. This activity has been very well-received, and will be continued next year.

Cathy Vorisek

Farm Show Food Court Sales

Ah, the Farm Show. For those of you who maybe haven't been to Harrisburg to experience it yet, trust me- it's magical. The stuff of dreams. Over the course of eight days, hundreds of thousands of people make the pilgrimage downtown, braving the inevitable backup of traffic and probable cold weather to witness Pennsylvania's finest agricultural exhibits, all under one roof. Amidst the animals and educational displays, and the smell of dry sawdust in the air, there is a permeating aroma that lingers... The Food Court. By the time the lunch hour arrives, it is packed with visitors clamoring for its many delicacies. Who could forget the famed potato doughnuts, lightly sprinkled with powdered sugar; the mozzarella cheese cubes, molten under a coating of fried sweet dough; the giant salty sour pickles, cold and crisp? But everyone who's anyone knows that the greatest kept secret at the Food Court is in a corner, wedged between decadent milkshakes and marinated mushrooms.

For approximately 60 years, The Pennsylvania State Beekeepers Association has sponsored a honey waffles and ice cream booth at the Farm Show, now in its 99th year. It's a delicious combination- perfect for breakfast, a great lunchtime snack, and a sweet alternative to dinner. The waffles are prepared with a blend of what would be your average, run of the mill, pancake mix, but contain a very special secret ingredient- honey produced by our very own PSBA members. They are cooked to order on cast iron griddles, so they are piping hot at all hours of the day. The ice cream itself is also specially formulated for the PSBA by two companies: Longacres and Hall's. It's sweetened only with honey, which gives it an unforgettable characteristic creamy texture and a truly amazing flavor. Currently, six flavors are available: Vanilla, Chocolate, Strawberry, Raspberry, Cinnamon, and Butter Pecan. For \$5.00, you can't beat a hot honey waffle, topped with multiple towering scoops of your favorite ice cream, drizzled with your choice of flavored honeys at the self-serve toppings counter.



Of course, the booth is staffed all day long by plenty of volunteers. It's always a surprise to come back from year to year and see many of the same dedicated individuals. Some of our volunteers come from beekeeping backgrounds, some are students racking up volunteer hours, and still others have just been helping out for so many years that they come no matter what! Volunteers are a necessity, because the booth is always abuzz with activity. There are folks preparing waffle batter, people running outside to fetch fresh containers of ice cream from the freezers, volunteers at the counter taking orders, a few people making waffles and scooping ice cream, and others dedicated to selling a variety of honey and beeswax products, as well. There are the occasional lulls at the booth, during which most everyone stops for a cup of coffee and to snack on whatever is available, but for the most part, there is always something happening.

Believe it or not, PSBA's ice cream and waffles are a pretty big draw at the Farm Show. This season, our food court booth grossed over \$40,000 during the week. To put that in perspective, we went through over 700 pounds of dry waffle mix and sold out of nearly every variety of ice cream at the end of the week.

Where does that money go? Quite simply, it goes into the PSBA promotional fund, which directly supports the Pennsylvania Honey Queen Program, as well as other educational promotions throughout the state. The Farm Show is a fundraiser that boosts a variety of our programs for the year to come.

The Farm Show is a huge event, and by the end of the week, nearly everyone is exhausted. We can each rattle off the honey ice cream varieties by heart, we've had to explain one million times that each variety is sweetened with honey, and anyone who has volunteered to scoop ice cream for any length of time is probably making an appointment with a chiropractor. But in the end, on the drive home, we all start thinking about the upcoming year, and what we can do to make it different and better than the year before.

See you at the 100th Pennsylvania Farm Show- January 9th - 16th, 2016!

Alyssa Fine

2015 Farm Show Apiary Products Results

Class 1: Lt. Comb Honey, Square Sections

- | | | |
|---|------------------|---------------|
| 1 | Eugene Taylor | Douglasville |
| 2 | Elaine Hintenach | Wernersville |
| 3 | Ed Taylor | Schnecksville |
| 4 | George Siegel | Reading |

Class 3: Lt. Comb Honey, Cobana Sections

- | | | |
|---|------------------|-------------------|
| 1 | Eugene Taylor | Douglasville |
| 2 | Ed Taylor | Schnecksville |
| 3 | Karen Shirey | Mt. Holly Springs |
| 4 | Elaine Hintenach | Wernersville |
| 5 | George Siegel | Reading |
| 6 | Charles Vorisek | Linesville |

Class 4: Dark Comb Honey, Cobana Sections

- | | | |
|---|---------------|---------------|
| 1 | George Siegel | Reading |
| 2 | Eugene Taylor | Douglasville |
| 3 | Ed Taylor | Schnecksville |

Class 5: Lt. Comb Honey, Cut Comb

- | | | |
|---|-------------------|---------------|
| 1 | Eugene Taylor | Douglasville |
| 2 | Timothy Miller | Manheim |
| 3 | Ed Taylor | Schnecksville |
| 4 | Elaine Hintenach | Wernersville |
| 5 | George Siegel | Reading |
| 6 | Charles Vorisek | Linesville |
| 7 | Catherine Vorisek | Linesville |
| 8 | Estelle Dolan | Ambler |

Class 6: Dark Comb Honey, Cut Comb

- | | | |
|---|------------------|---------------|
| 1 | Elaine Hintenach | Wernersville |
| 2 | Charles Vorisek | Linesville |
| 3 | Eugene Taylor | Douglasville |
| 4 | George Siegel | Reading |
| 5 | Ed Taylor | Schnecksville |

Class 7: Comb Honey, Chunk, Glass Cont.

- | | | |
|---|-----------------|------------|
| 1 | Jim Shindler | York |
| 2 | Jim Fitzroy | Verona |
| 3 | Charles Vorisek | Linesville |
| 4 | Estelle Dolan | Ambler |

Class 8: Extracted Honey, 1 lb. Jars, Extra White

- | | | |
|---|----------------|-------------|
| 1 | Ronni Menard | North Wales |
| 2 | David Avvisato | Honesdale |

Class 9: Extracted Honey, 1 lb. Jars White

- | | | |
|----|------------------|--------------|
| 1 | Dolores Motichka | Honesdale |
| 2 | Timothy Miller | Manheim |
| 3 | Michelle Wright | Pittsburgh |
| 4 | James Shindler | York |
| 5 | Carmen Venezia | Collegeville |
| 6 | Linda Purcell | Hummelstown |
| 7 | Victoria Kleber | Russellton |
| 8 | Ronni Menard | North Wales |
| 9 | Donald Shump | Philadelphia |
| 10 | William Gleason | Harrisburg |

Class 10: Extracted Honey, Extra Lt. Amber

- | | | |
|----|------------------|--------------|
| 1 | Luca Zgurzynski | Glenshaw |
| 2 | Nico Zgurzynski | Glenshaw |
| 3 | Keith Snedeker | Perkasie |
| 4 | Linda Purcell | Hummelstown |
| 5 | Francis Motichka | Lake Ariel |
| 6 | Jody Eberhart | Ligonier |
| 7 | Estelle Dolan | Ambler |
| 8 | Kirk Johnson | Edinboro |
| 9 | Jay Harris | Halifax |
| 10 | Elaine Hintenach | Wernersville |

Class 11: Extracted Honey, Lt. Amber

- | | | |
|---|-------------------|--------------|
| 1 | Dolores Motichka | Honesdale |
| 2 | Albert Fine | Monongahela |
| 3 | James Shindler | York |
| 4 | Eugene Taylor | Douglasville |
| 5 | Terry Shanor | Butler |
| 6 | Catherine Vorisek | Linesville |
| 7 | David Avvisato | Honesdale |
| 8 | Charles Vorisek | Linesville |

Class 12: Extracted Honey, Amber

- | | | |
|---|-------------------|-------------|
| 1 | Catherine Vorisek | Linesville |
| 2 | Jim Fitzroy | Verona |
| 3 | Wendy Reitenauer | Pittsburgh |
| 4 | Ryan Carns | Millersburg |
| 5 | Gary Carns | Millersburg |
| 6 | Charles Vorisek | Linesville |
| 7 | Victoria Kleber | Russellton |
| 8 | David Avvisato | Honesdale |



Class 13: Extracted Honey, Dark Amber

- | | | |
|---|------------------|--------------|
| 1 | Nico Zgurzynski | Glenshaw |
| 2 | James Shindler | York |
| 3 | Roberta Jones | Murrysville |
| 4 | Jim Fitzroy | Verona |
| 5 | Albert Fine | Monongahela |
| 6 | Elaine Hintenach | Wernersville |

(Continued on Page 12)

Farm Show Results (Continued from Page 11)

Class 13: Extracted Honey, Dark Amber

- 7 Eugene Taylor Douglassville
- 8 Charles Vorisek Linesville
- 9 Ed Taylor Schnecksville
- 10 Catherine Vorisek Linesville

Class 14: Extracted Honey, 5 lb. Jars Lt.

- 1 Dolores Motichka Lake Ariel
- 2 Francis R Motichka Lake Ariel
- 3 James Shindler York
- 4 Ed Taylor Schnecksville
- 5 Charles Vorisek Linesville
- 6 Elaine Hintenach Wernersville
- 7 Carmen Venezia Collegetown
- 8 Eugene Taylor Douglassville
- 9 Catherine Vorisek Linesville
- 10 Timothy Miller Manheim
- 11 David Avvisato Honesdale
- 12 Estelle Dolan Ambler

Class 15: Extracted Honey, Dark

- 1 Ed Taylor Schnecksville
- 2 James Shindler York
- 3 Charles Vorisek Linesville
- 4 Elaine Hintenach Wernersville
- 5 Eugene Taylor Douglassville
- 6 David Avvisato Honesdale

Class 16: Finely Crystal./Creamed

- 1 Jim Fitzroy Verona
- 2 Eugene Taylor Douglassville
- 3 Catherine Vorisek Linesville
- 4 Charles Vorisek Linesville
- 5 James Shindler York
- 6 Elaine Hintenach Wernersville
- 7 Ed Taylor Schnecksville
- 8 Terry Shanor Butler
- 9 Roberta Jones Murrysville



Mold or Designed Painted Wax is an interesting class that brings out some creativity.

Class 17: Commercial, Beeswax

- 1 Eugene Taylor Douglassville
- 2 Ed Taylor Schnecksville
- 3 Elaine Hintenach Wernersville
- 4 Catherine Vorisek Linesville
- 5 Jim Fitzroy Verona
- 6 Charles Vorisek Linesville
- 7 Joe Zgurzynski Glenshaw
- 8 Victoria Kleber Russellton
- 9 Paul Menard North Wales
- 10 Terry Shanor Butler
- 11 Gary Carns Millersburg

Class 18: Molded or Designed

- 1 Eugene Taylor Douglassville
- 2 Elaine Hintenach Wernersville
- 3 Joe Zgurzynski Glenshaw
- 4 Ed Taylor Schnecksville
- 5 Charles Vorisek Linesville
- 6 Catherine Vorisek Linesville
- 7 Estelle Dolan Ambler
- 8 Hannah Carns Millersburg
- 9 Ryan Carns Millersburg

Class 19: Dipped Candles

- 1 Paul Menard North Wales
- 2 Catherine Vorisek Linesville
- 3 Charles Vorisek Linesville

Class 20: Molded Candles (tapers)

- 1 Elaine Hintenach Wernersville
- 2 Ed Taylor Schnecksville
- 3 Jim Fitzroy Verona
- 4 Eugene Taylor Douglassville
- 5 Terry Shanor Butler
- 6 Paul Menard North Wales
- 7 Catherine Vorisek Linesville
- 8 Timothy Miller Manheim
- 9 Charles Vorisek Linesville
- 10 Ryan Carns Millersburg
- 11 Gary Carns Millersburg
- 12 David Avvisato Honesdale

Class 21: Mold or Designed Painted Wax

- 1 Catherine Vorisek Linesville
- 2 Charles Vorisek Linesville
- 3 Eugene Taylor Douglassville
- 4 Elaine Hintenach Wernersville

Class 22: Yeast Breads

- 1 Estelle Dolan Ambler
- 2 Sally Reinoehl Valley View
- 3 Marian Fields Bedford
- 4 Scott Felix Alum Bank
- 5 Frank Reinoehl Valley View
- 6 Catherine Vorisek Linesville
- 7 Linda Reinert Reading

Farm Show Results (Continued from Page 12)

Class 23: Quick Breads

- 1 Christina Robosson Alum Bank
- 2 Dannah Robosson Alum Bank
- 3 Dorothy Martin Conestoga
- 4 Maxine Barrick Carlisle
- 5 Scott Felix Alum Bank
- 6 Linda Reinert Reading
- 7 Catherine Vorisek Linesville



Class 24: Cookies

- 1 Linda Reinert Reading
- 2 Ellen L Brubaker Halifax
- 3 Scott Felix Alum Bank
- 4 Carol Custer Camp Hill
- 5 Elaine Hintenach Wernersville
- 6 Dorothy Martin Conestoga
- 7 Catherine Vorisek Linesville
- 8 Debra M Berkowski Conestoga
- 9 Christina Robosson Alum Bank
- 10 Marian Fields Bedford
- 11 Alan Sherry Hegins

Class 25: Candy

- 1 Dorothy Martin Conestoga
- 2 Scott Felix Alum Bank
- 3 Debra M Berkowski Conestoga
- 4 Maxine Barrick Carlisle
- 5 Charles Vorisek Linesville
- 6 Christina Robosson Alum Bank
- 7 Linda Reinert Reading
- 8 Catherine Vorisek Linesville
- 9 Ellen L Brubaker Halifax
- 10 Marian Fields Bedford

Class 26: Cake

- 1 Dorothy Martin Conestoga
- 2 Albert Fine Monongahela
- 3 Danica Fine Monongahela
- 4 Scott Felix Alum Bank
- 5 Maxine Barrick Carlisle
- 6 Christina Robosson Alum Bank

- 7 Tonya Sherry Hegins
- 8 Linda Reinert Reading
- 9 Elaine Hintenach Wernersville
- 10 Marian Fields Bedford
- 11 Catherine Vorisek Linesville

Class 27: Fruit Pie

- 1 Marian Fields Bedford
- 2 Scott Felix Alum Bank
- 3 Catherine Vorisek Linesville

Class 28: Other Baked Goods

- 1 Maxine Barrick Carlisle
- 2 Marian Fields Bedford
- 3 Christina Robosson Alum Bank
- 4 Scott Felix Alum Bank
- 5 Linda Reinert Reading
- 6 Catherine Vorisek Linesville

Class 29: Sauces, Beverage or Dressing

- 1 Ellen Brubaker Halifax
- 2 Christina Robosson Alum Bank
- 3 Carol Custer Camp Hill
- 4 Justin Dobrowolsky Lewisberry
- 5 Scott Felix Alum Bank
- 6 Maxine Barrick Carlisle

Class 30: Frame of Honey in the Comb

- 1 Wendy Reitenauer Pittsburgh
- 2 Charles Vorisek Linesville
- 3 Catherine Vorisek Linesville
- 4 Ryan Carns Millersburg
- 5 Roberta Jones Murrysville
- 6 Albert Fine Monongahela

Class 31: Specialty Pack

- 1 Catherine Vorisek Linesville
- 2 Elaine Hintenach Wernersville

Class 32: Individual Exhibit

- 1 Eugene Taylor Douglassville
- 2 Alyssa Fine Monongahela
- 3 Estelle Dolan Ambler
- 4 Catherine Vorisek Linesville



(Continued on Page 14)

Farm Show Results (Continued from Page 13)

Class 33: County Exhibits

- 1 Capital Area Beekeepers Association
- 2 Northwestern PA Beekeepers Association
- 3 Montgomery Co. Beekeepers Association

Class 34: Mead, Dry

- 1 Ed Taylor Schnecksville
- 2 Eugene Taylor Douglassville
- 3 Elaine Hintenach Wernersville

Class 35: Mead, Semi-Dry

- 1 Eugene Taylor Douglassville
- 2 Ed Taylor Schnecksville
- 3 Elaine Hintenach Wernersville

Class 36: Mead, Sweet

- 1 Ed Taylor Schnecksville
- 2 Elaine Hintenach Wernersville
- 3 Eugene Taylor Douglassville

Class 37: Mead, Augmented w/Fruit Added

- 1 Tina Gutshall Boiling Springs
- 2 Elaine Hintenach Wernersville
- 3 Glenn Kenny Meadville
- 4 Ed Taylor Schnecksville
- 5 Eugene Taylor Douglassville
- 6 Catherine Vorisek Linesville



Meads were judged by wine makers from Mazza and Wilcox Wineries from western PA. Always an interesting class with Augmented (fruit) meads being the most popular class to enter.

Class 43: Youth-Extracted Honey, Extra Lt Amber

- 1 Joseph Zgurzynski Glenshaw
- 2 Annabella Zgurzynski Glenshaw
- 3 Hannah Carns Millersburg

Class 44: Youth – Extracted Honey, Lt. Amber

- 1 Joseph Zgurzynski Glenshaw
- 2 Annabella Zgurzynski Glenshaw
- 3 Hannah Carns Millersburg
- 4 Philip Cornell Ligonier



Best of Shows, listed as Sweepstakes in the premium book, are exhibited in a locked glass cabinet. They are the best of each class group.

SWEEPSTAKES

Class 47: Best Exhibit of Comb Honey

- 1 Wendy Reitenauer Pittsburgh

Class 48: Best Exhibit of Extracted Honey

- 1 Nico Zgurzynski Glenshaw

Class 49: Best Exhibit of Beeswax

- 1 Eugene Taylor Douglassville

Class 50: Best Exhibit of Honey Baked Goods

- 1 Dorothy Martin Conestoga

Class 51: Best Exhibit of Mead

- 1 Tina Gutshall Boiling Springs

Class 52: Best Exhibit of Youth Extracted Honey

- 1 Joseph Zgurzynski Glenshaw

Recipe

HONEY CRUNCH CANDY

1/4 cup honey
 1 teaspoon vanilla
 1/3 cup butter
 4 cups flaked whole grain cereal (“Cheerios” work well)
 3/4 cup brown sugar, packed
 1 cup dry roasted peanuts
 1/2 teaspoon cinnamon
 Combine honey, butter, brown sugar, and cinnamon in 2-quart glass mix’n pour bowl. Microwave on high, uncovered 4-4 ½ minutes or until mixture boils 2 minutes, stirring once. Stir in vanilla, cereal and peanuts. Drop by spoonfuls onto waxed paper. Cool until set. Break into pieces.

Honey Baked Goods Competition and Exhibit
 PA State Farm Show 2015

Recipes

Orange Almond Cake

- ½ cup vegetable shortening
- ½ teaspoon salt
- 1 cup honey
- ¼ cup ground blanched almonds
- 1 tablespoon grated orange peel
- honey whipped cream
- 1 ¾ cups all-purpose flour
- ¼ cup toasted almond slices (optional)
- 2 teaspoons baking powder
- orange slices, quartered (optional)

Cream shortening in large bowl with electric mixer. Gradually add honey, beating until light and fluffy. Add orange peel. Add eggs, one at a time, beating thoroughly after each addition. (Mixture may appear curdled.) Combine flour, baking powder and salt in small bowl; fold dry ingredients into creamed mixture. Mix until blended. Add ground almonds; mix well. Grease bottoms only of two 8-inch round cake pans; pour in cake batter.

Bake in preheated 325 degree F oven for 30 minutes or until wooden toothpick inserted in centers comes out clean. Cool in cake pans on wire racks. Frost with Honey Whipped Cream; garnish with toasted almond slices and orange slices if desired.

Makes 10 to 12 servings

Best of Show for Honey Baked Goods
PA State Farm Show 2015
Dorothy Martin, Lancaster County

Honey Chocolate Brownies

- ½ cup granulated sugar
- 3 large eggs
- ½ cup honey
- 1 1/3 cups all-purpose flour
- ½ cup butter or margarine (1 stick)
- 1 teaspoon vanilla extract
- 2 cups (12 oz) semi-sweet chocolate morsels, divided
- ¼ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup peanut butter chips

Preheat oven to 350 degrees F. Grease 13 x 9 inch baking pan.

Heat sugar, honey and butter in medium pan over low heat, stirring until butter is melted. Remove from heat. Add 1 ¼ cups semi-sweet chocolate morsels, stir until melted. Stir in eggs. Add flour, vanilla extract, baking soda, and salt; stir until flour is incorporated. Spread into prepared baking pan. Sprinkle with chocolate and peanut butter chips.

Bake for 20 minutes. Remove from oven and allow to cool.

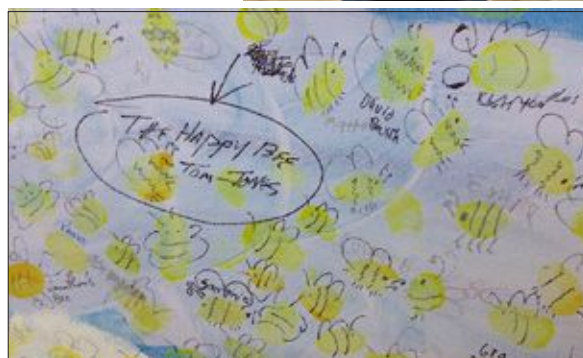
Honey Baked Goods Competition and Exhibit
PA State Farm Show 2015



Young scientists study the varroa mite. Many good questions and eager learners.



Is Alyssa wishing to be queen again... or a die-hard Steeler fan?



The banner would not be complete without The Happy Beekeeper.



A (Alyssa, Danica, Al) Fine day at the Food Court. A little down time between customers.

Photos by Charlie Vorisek



This year's butter sculpture depicts the PDA program of sending surplus milk to local food banks.



Ryan Carns (in suit) explains the hive to someone eager to listen.



Princess Blair was a 'celebrity' judge for the Angel Food Cake contest.

TIME-VALUE

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