Andy and Tom strategize for the final sale on closing day.

2013 PA Honey Queen Elena Hoffman meets with PA Governor Tom Ridge and his wife during the Farm Show. Photo by Rachel Bryson

Individual Collective Exhibit, 1st Place

Left: Canton FFA exhibit featuring “Bees & Birds Garden”

Right: Cathy takes a school group aside for some personal lessons.

Everything from honeycomb, gift packs, wax products, pollen and honey.

Photos by Charlie & Cathy Vorisek unless otherwise noted

Behind the scenes
Farm Show Views...

The 2014 PA Farm Show was another great success for our Pennsylvania State Beekeepers Association. It started quickly on the heels of New Year’s Day. Since the Farm Show employees had New Year’s off, there was a lot yet to get ready even before exhibits could be accepted. But, what a great crew of Farm Show staff and workers, always polite and willing to help. They got anything we needed, including tables, table skirting and a lift to hang thumbprint banners above the exhibit area.

Each year the Capital Area Beekeepers step up to work closely with the Farm Show and put in long hours ahead of the event. The weekend before Christmas they arrived to setup the tent, counters, tables and equipment needed at the Food Court.

Volunteers that help during the Farm Show come from Lancaster, York, Philadelphia and Montgomery County beekeepers. Beekeepers from central, western and northeast Pennsylvania also made the trek and volunteered time. I’ve come to recognize many faces, but I’m not sure where they call home.

Tom Jones, of CABA, heads up the teams of workers at the honey market. He says they are ‘the best’. The Honey Market started the opening day on track with 2013. Things were steady and strong until sub zero weather slowed people on Monday and Tuesday. Sales got back on track the rest of the week. Closing Saturday the teams went into overdrive and finished 2014 within $100 of 2013.

The Apiary Learning Station was again a huge success. Again, it featured two observation hives that fed into a common atrium. The atrium was 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 was 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 true successes 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 put together the schedule of volunteers for the past few years. At least 2 per shift, from 8:00AM to 9:00PM. As often happens, even more volunteers show up. Often four or more will be answering questions and those extra folks want to come back. 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.

Judged exhibits were about the same as last year, with about 260 total entries. There seemed to be a few less baked goods and more honey. We had a few more exhibits entered in “Frame of capped Honey”. Out of curiosity, I estimated of the amount honey in all the exhibits combined to be about 670 pounds.

This year’s County/Association Exhibits were top quality. Exhibits came from Franklin County Beekeepers, Capital Area Beekeepers, Montgomery County Beekeepers and the Northwestern PA Beekeepers associations. Each exhibit was well themed and had something educational for the viewing public. Often one exhibit or another had just the right information or example needed to answer someone’s questions.

The 1st place county exhibit ($500 sponsored by Dutch Gold Honey) went to Northwestern PA Beekeepers Association. This exhibit depicted pieces of history of beekeeping from the late 1800’s to the present.

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 shamelessly chases some politicians 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

Photo by Alyssa Fine
Learning at the Apiary Learning Center

Diane Nacko

My first experience at the apiary learning center was several years ago when I stood fascinated by the honeybee observation hive I stumbled across at the Farm Show. My experience this year was very different. Working at the learning center this January, I was excited to share my enthusiasm for honey bees with the visitors who stopped to see the hives. It was fun talking bees and sharing information with others about something I feel so passionate about.

Most enjoyable were the children, many of them excited to see “real” bees up close. Some were afraid and needed reassurance that the bees couldn’t escape from the hive. A bee stamp placed on the back of their hands worked wonders! Other children almost pressed their noses against the hive to better watch the bee activities and to search for the queen. All left knowing just a little bit more about the marvelous honey bee than when they first approached. Some of the memorable questions I heard… “They’re not real bees, are they?” “Is she (the queen) born with that dot on her back?” “Where is the king bee?”

I had just as much fun meeting and learning from our visitors. Some were teachers, looking for information to use in their classrooms to help their students gain an appreciation for this amazing natural resource. Some were gardeners, expressing concern that they rarely see honey bees around their yards these days, and considering starting their own hives to help pollinate their vegetables. Some were parents, who said they developed their appreciation of honey bees watching their grandparents work their hives, and who were sharing their knowledge with their own children. Some were or had been beekeepers, sharing their stories of how well their hives were doing, how much honey they had harvested, or how they had lost their hives several years in a row and didn’t know if they would continue with beekeeping. And some were hope-fully future beekeepers, wanting to know how to get started, how much time beekeeping takes, where to buy packages and how much they cost, and where they could get more information to help them get started. The list of beekeeping associations was a popular handout with these folks. I was asked by many of these visitors if the problems affecting our honeybees have been solved, and of course I sadly had to reply that they have not been.

Lastly, I enjoyed working alongside my fellow beekeepers, sharing honey bee tales, learning about honey grades and honey and wax judging, and appreciating the many talents involved in baking with honey, forming and painting wax molds, mead-making and creating apiary displays. One thing is certain as I think back over my learning center experiences - next year’s Farm Show can’t come soon enough.

Past Pa Honey Queen, Jessica Long, enjoys returning to educate about honeybees.

Learning Station starts strong with volunteers answering many questions. Can you find the live model?

www.pastatebeekeepers.org
The PSBA Marketplace Team has completed another Farm Show. This year’s weather definitely had an impact on the crowds however, PSBA continues to be successful. To familiarize those who haven’t been able to attend the Farm Show, the Marketplace is an area of the Main Hall where honeys, wax products, and other novelty items are sold. This is a great location as many people visit this hall to see the infamous butter sculpture.

Customers often present a variety of questions and comments regarding the variety of products / labels that are offered. One of the most common questions is: “I’ve heard the benefits of local honey for allergies, do you have any that is close to my home?” In order to combat this, a map of Pennsylvania was highlighted with cities of those who submitted product. I believe that small addition resulted in increased sales and diminished frustrations. (Note: since the photo is printed in black and white, the white blocks indicate the locations) Another popular question this year was in reference to ‘raw and unprocessed’. Fortunately, because of the awesome PSBA members, we are able to say with confidence that all honeys offered fit that category. Once the individuality of the label was explained, customers didn’t hesitate to make purchases.

There is also a wide variety of wax products. Some members specialize in making lovely soaps and lip balms, not to mention the incredible variety molded decorative wax and candles. All of these products are marketed in a professional manner, leaving the customers with a very satisfying product. Variety packs that contain honeys produced in the North West region continue to be very popular. Customers love this product because of the ability to compare colors and flavors on their own, transforming amateur consumers into honey connoisseurs.

If you are interested in contributing your honey to the Farm Show Marketplace next year, contact someone in your local group or state association. Since the map is an addition to the booth, it would be great to highlight your town and show the public that there are many local beekeepers offering quality honey in their area.

Thanks for your time,

Carleen and Justin Dobrowolsky
PSBA Honey Ice Cream and
Honey Waffle Booth 2014

Old man winter lived up to his reputation of offering cold and snow during the week of the annual Pennsylvania State Farm Show, which was held January 4 through January 11, 2014. The Pennsylvania State Beekeepers’ Association again had a Honey Ice Cream and Honey Waffle booth in the Food Court. The proceeds from the PSBA Ice Cream and Waffle Stand support the organization’s Honey Queen Program. Each year the Honey Queen is awarded a $1,000 scholarship and is reimbursed for all expenses incurred during her appearances throughout the state to promote beekeeping and honey products.

The overall attendance at the Farm Show was down 20% thus the ice cream and waffle sales were affected. This year a total of fifty-eight bags of waffle mix were used, one hundred ninety three-three gallon tubs of ice cream and three hundred eighty five-one half gallons of ice cream sold. Seventeen beekeepers brought honey and honey products to be sold at the ice cream booth. The honey varieties offered to the customers included alfalfa, buckwheat, clover, wildflower, goldenrod, canola and black locust. Also offered were creamed honey, cut comb, pollen, hand cream, salve, lip balm, honey soap, honey filled candy, gift packs, beeswax candles and beeswax blocks. Of course we can’t forget the kids’ favorite- honey sticks.

Chairmen for the honey and waffle booth, Stu Mathias, Aaron Fisher and Scott Baxter, send a big thank you to all who volunteered to work at the booth. Also, a special thank you to Scott Plank who has assumed the care of the waffle irons.

Consider volunteering to work at the 2015 Farm Show, there is always a need for more volunteers. It’s a great time giving the public information about beekeeping and also talking beekeeping to all the other volunteers in the booth.

Linda Purcell
Farm Show Notes:

Welcome everyone!
At the Pennsylvania Farm Show in 2012, we started a people-friendly activity at the learning center. We placed a blank eight-foot canvas on the back side of the baked goods display. People were given the opportunity to have their thumb painted and put the print anywhere they would like on the banner. When the thumbprints were dry, volunteers would draw wings (4), antennae (2), and legs (8) on the prints. This year, I collected about 1100 prints.

Among the signed prints were: Governor and Mrs. Corbett, Lieutenant Governor Jim Cawley and his son, Secretary of Agriculture George Greig and his family, various commodity queens from Pennsylvania- Maple, Grape, Honey, Crawford County Fair, and Miss Pennsylvania. The Pennsylvania Grange master and “Ralph” the grange mascot left their prints, along with numerous state Senators and representatives and State FFA officers and 4-H ambassadors also contributed to the cause. Many also signed their names beside their print.

We had given three banners to various schools three years ago and had students draw their knowledge about bees. After two years of use, these banners were retired, and the opportunity was given to new schools. The retired banners and the thumbprints banners of previous years are now being hung above the apiary display, where they can be seen from all over the complex. This activity is very popular at the Farm Show- and we are looking for additional schools to participate in the future.

As a side note- entries were lower this year in the baked goods competition. Part of the reason for this may have been the closeness of the holidays with the Farm Show. Please consider participating- pies, cakes, cookies, candies, quick breads, and breads are among the categories to enter. The judge this year was very impressed with the quality of the entries.

Cathy Vorisek
Farm Show Highlights

I know that every family has different traditions during the holiday season. For my family, the celebrations extend well into the beginning of January when we get to travel to Harrisburg to take part in the Pennsylvania Farm Show. This year was no exception, however instead of the usual 3-4 day visit, I was able to spend the entire week at the show. And what a wonderful experience it was!

The fun started as I dropped off my box of entries for the honey show. I was plenty nervous because I’d never entered my honey or wax in any competition ever. But I’d encourage anyone to submit their products into the show. There are plenty of categories ranging from the traditional extracted honey (in five different color graded classes) to bulk or sculpted wax to honey baked goods and even a mead competition now in its second year. There is definitely something for everyone, and youth are encouraged to submit in their own classes as well. I’m not sure how many entries were in the show this year, but the shelves were packed with products. I had a great time looking through the show and seeing the very best of what Pennsylvania beekeepers have to offer. Several counties elected to put together large informational displays about different aspects of beekeeping. These and other smaller individual exhibits prove very useful when working in the nearby Learning Center because volunteers can reference these exhibits when speaking to visitors to the booth. Overall, I think the honey show was a success. Although it may seem a bit premature, it’s not too early to start planning for next year’s show. Keep in mind the next time you come across an absolutely pristine frame of honey that it could bring home a blue ribbon or even best of show next January! Visit http://www.farmshow.state.pa.us/results.aspx to see a list of this year’s show results.

In addition to the Learning Center and honey show, PSBA also sponsors a booth in the Food Court section of the complex. Every year, we order several custom batches of honey-sweetened ice cream in six delicious flavors: vanilla, chocolate, butter pecan, strawberry, raspberry, and cinnamon. As if that’s not enough, visitors can order up a few scoops on top of a fresh made honey waffle and top everything off with a drizzle of honey. (Can you guess what my breakfast was each day?) You may recall that the first week of January was pretty brutal with temperatures dropping below zero frequently. Unfortunately, this did affect attendance, and in turn sales at the booth were lower than expected. Even so, there was rarely a lull at the booth. A few school groups brought their students over for single-scoop servings at the end of their field trips. Several news crews stopped by to feature honey waffles and ice cream on their live broadcasts. After sampling honey, many people purchased their favorite varieties from a small selection on the counter. Some even went home with half gallons of their favorite ice cream flavors. If you’re craving honey ice cream later this year, don’t miss Ag Progress Days at Rock Springs this August. It’s the only other place to pick up this sweet treat! I’d like to thank the many, many volunteers who worked so hard to make this year’s show come together. It takes a lot of dedicated people to put everything together and staff the booths throughout the week. If you’re planning to visit the Farm Show next year, consider volunteering your time for a few hours. It’s such a rewarding experience.

At the end of the week, I was completely exhausted. There is so much to see and do at the Farm Show, and it really does make for a long week. But I have to say... I’m already planning ahead for next year and counting down the months until the next show. Mark your calendars. I’ll see you at the next show, January 10th – 17th, 2015!

Alyssa Fine

2013 PSBA Honey Queen Elena Hoffman gets a once-in-a-lifetime photo with 1963 Pa Honey Queen, Nancy Barr. Behind, on the county display is 1966 Queen Judy Stitlinger and 2011 Queen Alyssa at the Farm Show. And 1961 Michigan state queen with Dick Clark on the cover of Gleanings of Bee Culture. More history in the making.

Photo by Charlie Vorisek
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 ________________________

Email ____________________________ County ____________________________

☐ New ☐ Renew

Make checks payable to: PA State Beekeepers Association
Send to: Yvonne Crimbring, 2565 Southside Road, Canton, PA 17724
Jeremy’s Corner

For the first 25 years of my teaching career, a student assignment came with the assumption that it would involve time spent in the school library. Indeed I would work closely with the librarian in preparing the assignment. In more recent years, with a laptop and search engine, students can comfortably complete an assignment without having to leave their dorm rooms. In fact on my own visits to the college library the majority of the students are sitting at computer terminals rather than looking at books on the endless corridors of shelves.

And books, like bee hives, can seem to be orderly shelves of ‘sameness’ at a casual glance; one has to look behind the covers to realize how different each one is.

My concern is that as one searches for a book in a library, as one pages through the index or flips through the chapters, knowledge is found in a larger context. A Google search, by comparison, takes one straight to the requested page or paragraph; it’s a direct but narrow search. The student is taken to the very phrase or word he or she is searching for without any reference to background or theme or context.

This came to mind reading an article in the February 2014 issue of Harper’s Magazine entitled Tunnel Vision: Will the Air Force kill its most effective weapon? Describing a conflict in Afghanistan involving Predator drones, an Air Force colonel is quoted as saying; “If you want to know what the world looks like from a drone feed, walk around for a day with one eye closed and the other looking through a soda straw. It gives you a pretty narrow view of the world.” Experienced A-10 pilots use the soda straw analogy in describing the video images from their targeting pods. “You can/ind people with the targeting pod,” said one such pilot, “but when it’s zoomed in I’m looking at a single house, not anything else... If you’re looking only through the soda straw you don’t know everything else that’s going on around it.”

As was anticipated many years ago, there is an increasing tendency to learn more and more about less and less until we know everything about nothing.

New beekeepers begin with a narrow focus, understandably and rightly. They focus on basic management skills, ask rudimentary questions, learn the terminology. There is normally a romantic reason for getting involved - doing one’s part to save the bees, wanting an individual source of honey, wanting to increase pollination in one’s garden... Nothing wrong with any of those motivations.

And then frequently there is a major obstacle, a disillusionment. The bees swarm, the queen is poorly mated and the bees wither, the colony does not survive the winter, varroa mites and wax moths take over the hive. In the face of what Gartner and Hype call ‘the trough of disillusionment’ many new beekeepers, perhaps as many as half, decide not to continue.

Those who survive, those who persist, do so partly because they had realistic expectations and knew in advance that all beekeepers, no matter how good, lose colonies, heart wrenching such loss always is, and partly because they have a good mentor who can encourage them through the disappointment. These survivors enter the ‘slope of enlightenment’ where gradually they open themselves to the complexity of this fascinating hobby, and with that enhanced and deepened awareness comes the real fascination and wonder that the intricate world of honey bees can provoke. This gradual slope leads eventually to the ‘plateau of productivity’ which is when the most profound learning occurs and meaningful interpretations and predictions of behavior can be discerned.

There is no shortcut. It’s a hands-on learning process with trial and error as a demanding teacher.

Successful beekeeping, as with so many other things in life, is the gradual process of moving from simplicity to complexity. I suspect that effective beekeeping classes and good mentoring follow the same pattern. Yet ultimately it is up to the individual student to embrace complexity, to open himself or herself to the variety, the apparent confusion of the different words behind the book covers, and to resist the temptation to accept the quick and easy solution. “‘The test of a first-rate intelligence,’ said F. Scott Fitzgerald, “is the ability to hold two opposing ideas in mind at the same time and still retain the ability to function.”

A colony can be viewed in the same way. At one level the life progress of a worker bee is relatively simple - her (Continued on Page 10)
Jeremy's Corner (Continued from Page 9)

cycle from egg to maturity and the tasks she completes in a hive are easy to comprehend. But when one begins to ask what stimulates her to change activities from say collecting nectar to collecting water, or how she responds to the pheromones emanating from a larva in an uncapped cell, it gets a little more complex, and even more so when one looks at the colony as an entity with the numerous individual interactions that make up what Jurgen Tautz calls a superorganism, meaning in part a complex social and behavioral organization enabling the effective application of available material and energy.

For me, the greater the complexity the greater the sense of wonder, even more so as I see honey bees as metaphors and teachers for the Gordian knot that is our current world. The constant challenge, whether talking over the phone to a potential nu-bee or addressing queries at an event like the Farm Show, is how to convey both the necessary simplicity and the amazement of the complex without confusing or dampening the enthusiasm of the listener. Typically the decision as to whether or not to move to more complex answers is determined by the questions of the audience, which is how I for one gauge their level of both interest and comprehension.

Address Changed?
If you have changed your address (mail, temporarily away or email) please notify secretary Yvonne Crimbring. This costs the association $.55 per newsletter returned "temporarily away" or "incorrect address". These returns prevent you from receiving information pertaining to beekeeping and our association.

ABF Update

The American Beekeeping Federation convention recently met in Baton Rouge, La. for four days of educational, informational sessions, bringing together the beekeeping community for a time of great fellowship and discussion.

As some of you may have heard, our 2013 PA Honey Queen Elena Hoffman was selected as the 2014 American Honey Princess. Elena will spend this year traveling throughout North America representing the beekeeping industry.

Both Vincent Aloyo, the PSBA first vice president, and I attended the Delegates meeting during the ABF convention. The main purpose of this meeting is for the ABF board to update the delegates on proposed organizational policy changes and for the election of board members. Davey Hackenberg was re-elected to the board as a representative from the delegates.

Plans are already underway for the 2015 ABF convention, which will be at the Disneyland Hotel in Anaheim, Ca. This meeting promises to be not only a great educational opportunity, but also an excellent family event. Why not consider attending?

Make sure to check out the PSBA Facebook page throughout the year for updates on ABF activities or visit the ABF website at www.abfnet.org.

Rachel Bryson

Editor’s Note: Steve Repasky was elected to serve a two-year term on the ABF Board of Directors representing small-scale and sideliners beekeepers. Jim Bobb is also a member of the Board.
### 2014 Farm Show

#### Apiary Products Results

**Class 1: Lt. Comb Honey, Square Sections**
1. Kyle Taylor  
   Schnecksville
2. Elaine Hintenach  
   Wernersville
3. Eugene Taylor  
   Douglassville
4. Ed Taylor  
   Schnecksville

**Class 2: Dark Comb Honey, Square Sections**
5. Kyle Taylor  
   Schnecksville
6. Elaine Hintenach  
   Wernersville
7. Eugene Taylor  
   Douglassville
8. Ed Taylor  
   Schnecksville

**Class 3: Lt. Comb Honey, Cobana Sections**
9. Kyle Taylor  
   Schnecksville
10. Elaine Hintenach  
   Wernersville
11. Eugene Taylor  
   Douglassville
12. Ed Taylor  
   Schnecksville

**Class 4: Dark Comb Honey, Cobana Sections**
13. Kyle Taylor  
   Schnecksville
14. Elaine Hintenach  
   Wernersville
15. Eugene Taylor  
   Douglassville
16. Ed Taylor  
   Schnecksville

**Class 5: Lt. Comb Honey, Cut Comb**
17. Kyle Taylor  
   Schnecksville
18. Elaine Hintenach  
   Wernersville
19. Eugene Taylor  
   Douglassville
20. Ed Taylor  
   Schnecksville

**Class 6: Dark Comb Honey, Cut Comb**
21. Kyle Taylor  
   Schnecksville
22. Elaine Hintenach  
   Wernersville
23. Eugene Taylor  
   Douglassville
24. Ed Taylor  
   Schnecksville

**Class 7: Comb Honey, Chunk, Glass Cont.**
25. Kyle Taylor  
   Schnecksville
26. Elaine Hintenach  
   Wernersville
27. Eugene Taylor  
   Douglassville
28. Ed Taylor  
   Schnecksville

**Class 8: Extracted Honey, 1 lb. Jars, Extra White**
29. Kyle Taylor  
   Schnecksville
30. Elaine Hintenach  
   Wernersville
31. Eugene Taylor  
   Douglassville
32. Ronni Menard  
   North Wales

**Class 9: Extracted Honey, 1 lb. Jars White**
33. Kyle Taylor  
   Schnecksville
34. Michelle Wright  
   Pittsburgh
35. Alyssa Fine  
   Monongahela
36. Stephen Repasky  
   Pittsburgh
37. Ronni Menard  
   North Wales
38. James Shindler  
   York
39. Cathy Vorisek  
   Linesville
40. Jim Fitzroy  
   Verona
41. Charlie Vorisek  
   Linesville
42. Gary Carns  
   Millersburg

**Class 10: Extracted Honey, Extra Lt. Amber**
43. Kyle Taylor  
   Schnecksville
44. Elaine Hintenach  
   Wernersville
45. James Shindler  
   York
46. Ed Taylor  
   Schnecksville
47. Linda Purcell  
   Hummelstown

**Class 11: Extracted Honey, Lt. Amber**
48. Kyle Taylor  
   Schnecksville
49. Elaine Hintenach  
   Wernersville
50. Eugene Taylor  
   Douglassville
51. Cathy Vorisek  
   Linesville
52. Charlie Vorisek  
   Linesville
53. Jim Fitzroy  
   Verona
54. John Kistler  
   New Buffalo

**Class 12: Extracted Honey, Amber**
55. Kyle Taylor  
   Schnecksville
56. Elaine Hintenach  
   Wernersville
57. Eugene Taylor  
   Douglassville
58. Cathy Vorisek  
   Linesville
59. Jody Eberhart  
   Ligonier
60. David Anderson  
   Palmyra
61. John Kistler  
   New Buffalo
62. Ryan Carns  
   Millersburg

**Class 13: Extracted Honey, Dark Amber**
63. Kyle Taylor  
   Schnecksville
64. Elaine Hintenach  
   Wernersville
65. Eugene Taylor  
   Douglassville
66. Cathy Vorisek  
   Linesville
67. Jim Fitzroy  
   Verona
68. Joseph Zegzynski  
   Glenshaw
69. Victoria Kleber  
   Russellton
70. Elaine Hintenach  
   Wernersville
71. Stephen Repasky  
   Pittsburgh
72. Cathy Vorisek  
   Linesville
73. Gary Carns  
   Millersburg

**Class 14: Extracted Honey, 5 lb. Jars Lt.**
74. Kyle Taylor  
   Schnecksville
75. Elaine Hintenach  
   Wernersville
76. James Shindler  
   York
77. Suzanne Matlock  
   Philadelphia
78. Joshua N Rose  
   New Milford
79. Elaine Hintenach  
   Wernersville
80. Francis R Motichka  
   Lake Ariel
81. Ed Taylor  
   Schnecksville

(Continued on Page 12)
Farm Show Results (Continued from Page 11)

7 Timothy Miller Manheim
8 Charlie Vorisek Linesville
9 Eugene Taylor Douglassville
10 Ronni Menard North Wales

Class 15: Extracted Honey, Dark
1 James Shindler York
2 Elaine Hintenach Wernersville
3 Eugene Taylor Douglassville
4 Ed Taylor Schnecksville
5 Joshua N Rose New Milford
6 Cathy Vorisek Linesville
7 Charlie Vorisek Linesville

Class 16: Finely Crystal/Creamed
1 Joshua N Rose New Milford
2 James Shindler York
3 Ed Taylor Schnecksville
4 Wendy Reitenauer Pittsburgh
5 Eugene Taylor Douglassville
6 Jim Fitzroy Verona
7 Elaine Hintenach Wernersville
8 Emily Bruckart Chambersburg
9 Charlie Vorisek Linesville

Class 17: Commercial, Beeswax
1 Eugene Taylor Douglassville
2 Timothy Miller Manheim
3 Elaine Hintenach Wernersville
4 Stephen Repasky Pittsburgh
5 Ed Taylor Schnecksville
6 Joe Zgurzynski Glenshaw
7 Gary Carns Millersburg
8 Jim Fitzroy Verona
9 Terry Shanor Butler
10 Cathy Vorisek Linesville
11 David Avvisato Honesdale
12 Charles Vorisek Linesville

Class 18: Molded or Designed
1 Annabella Zgurzynski Glenshaw
2 Stephen Repasky Pittsburgh
3 Charles Vorisek Linesville
4 Gary Carns Millersburg
5 Eugene Taylor Douglassville
6 Kyle Taylor Douglassville
7 Joseph Zgurzynski Glenshaw
8 Elaine Hintenach Wernersville
9 Ed Taylor Schnecksville
10 Alyssa Fine Monongahela
11 Cathy Vorisek Linesville
12 Paul Menard North Wales
13 Ryan Carns Millersburg
14 David Avvisato Honesdale

Class 19: Dipped Candles
1 Paul Menard North Wales
2 Charlie Vorisek Linesville

Class 20: Molded Candles (tapers)
1 Timothy Miller Manheim
2 Paul Menard North Wales
3 Elaine Hintenach Wernersville
4 Eugene Taylor Douglassville
5 Charlie Vorisek Linesville
6 Ed Taylor Schnecksville
7 Ryan Carns Millersburg
8 Gary Carns Millersburg
9 Terry Shanor Butler
10 Cathy Vorisek Linesville
11 Jim Fitzroy Verona
12 William Gleason Harrisburg

Class 21: Mold or Designed Painted Wax
1 Charles Vorisek Linesville
2 Joshua N Rose New Milford
3 Elaine Hintenach Wernersville
4 Hannah Carns Millersburg
5 Eugene Taylor Douglassville

Class 22: Yeast Breads
1 Sally Reinoehl Valley View
2 Marian Fields Bedford
3 Cathy Vorisek Linesville
4 Frank Reinoehl Valley View
5 Charles Heinrich Ebensburg
6 Jeff Snyder Gratz

Class 23: Quick Breads
1 Dorothy Martin Conestoga
2 Charles Heinrich Ebensburg
3 Cathy Vorisek Linesville
4 Jeff Snyder Gratz
5 Marian Fields Bedford

Class 24: Cookies
1 Michelle Harner Douglassville
2 Maxine Barrick Carlisle
3 Cathy Vorisek Linesville
4 Elaine Hintenach Wernersville
5 Jeff Snyder Gratz
6 Ellen L Brubaker Halifax

Class 25: Candy
1 Ellen L Brubaker Halifax
2 Charles Heinrich Ebensburg
3 Joshua N Rose New Milford
4 Cathy Vorisek Linesville

(Continued on Page 13)
<table>
<thead>
<tr>
<th>Class</th>
<th>Name</th>
<th>City</th>
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<tbody>
<tr>
<td>26: Cake</td>
<td>Alyssa Fine</td>
<td>Monongahela</td>
</tr>
<tr>
<td></td>
<td>Maxine Barrick</td>
<td>Carlisle</td>
</tr>
<tr>
<td></td>
<td>Elaine Hintenach</td>
<td>Wernersville</td>
</tr>
<tr>
<td></td>
<td>Jeff Snyder</td>
<td>Gratz</td>
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<tr>
<td></td>
<td>Marian Fields</td>
<td>Bedford</td>
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<td>Cathy Vorisek</td>
<td>Linesville</td>
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<td>27: Fruit Pie</td>
<td>Marian Fields</td>
<td>Bedford</td>
</tr>
<tr>
<td></td>
<td>Jeff Snyder</td>
<td>Gratz</td>
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<td></td>
<td>Cathy Vorisek</td>
<td>Linesville</td>
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<tr>
<td>28: Other Baked Goods</td>
<td>Jeff Snyder</td>
<td>Gratz</td>
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<tr>
<td></td>
<td>Charles Heinrich</td>
<td>Ebensburg</td>
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<td></td>
<td>Cathy Vorisek</td>
<td>Linesville</td>
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<tr>
<td></td>
<td>Maxine Barrick</td>
<td>Carlisle</td>
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<tr>
<td>29: Sauces, Beverage or Dressing</td>
<td>Charles Heinrich</td>
<td>Ebensburg</td>
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<tr>
<td></td>
<td>Cathy Vorisek</td>
<td>Linesville</td>
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<td></td>
<td>Ellen Brubaker</td>
<td>Halifax</td>
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<td>Joshua N Rose</td>
<td>New Milford</td>
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<td>Maxine Barrick</td>
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<tr>
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<td>Carol Custer</td>
<td>Camp Hill</td>
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<td></td>
<td>Jeff Snyder</td>
<td>Gratz</td>
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<tr>
<td>30: Frame of Honey in the Comb</td>
<td>Gary Carns</td>
<td>Millersburg</td>
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<td></td>
<td>Jim Fitzroy</td>
<td>Verona</td>
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<td>Charlie Vorisek</td>
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<td></td>
<td>Michelle Wright</td>
<td>Pittsburgh</td>
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<td>Wendy Reitauer</td>
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<td>Cathy Vorisek</td>
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<td>Victoria Kleber</td>
<td>Russellton</td>
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<td>Jody Eberhart</td>
<td>Ligonier</td>
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<tr>
<td>31: Specialty Pack</td>
<td>Cathy Vorisek</td>
<td>Linesville</td>
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<tr>
<td></td>
<td>Elaine Hintenach</td>
<td>Wernersville</td>
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<tr>
<td></td>
<td>Eugene Taylor</td>
<td>Douglassville</td>
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<tr>
<td></td>
<td>Ed Taylor</td>
<td>Schnecksville</td>
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<tr>
<td>32: Individual Exhibit</td>
<td>Eugene Taylor</td>
<td>Douglassville</td>
</tr>
<tr>
<td></td>
<td>Estelle Dolan</td>
<td>Ambler</td>
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<td>Cathy Vorisek</td>
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<tr>
<td></td>
<td>Alyssa Fine</td>
<td>Monongahela</td>
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<td>Emily Bruckart</td>
<td>Chambersburg</td>
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<td>33: County Exhibits</td>
<td>Northwestern PA Beekeepers Association</td>
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<td>Montgomery Co. Beekeepers Association</td>
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<td>Capital Area Beekeepers Association</td>
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<td>34: Mead, Dry</td>
<td>Eugene Taylor</td>
<td>Douglassville</td>
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<tr>
<td>35: Mead, Semi-Dry</td>
<td>Ed Taylor</td>
<td>Schnecksville</td>
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<td></td>
<td>Joshua N Rose</td>
<td>New Milford</td>
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<td></td>
<td>Elaine Hintenach</td>
<td>Wernersville</td>
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<td>Emily Bruckart</td>
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<td>Cathy Vorisek</td>
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<td>Eugene Taylor</td>
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<td>Jody Eberhart</td>
<td>Ligonier</td>
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<td></td>
<td>Joshua N Rose</td>
<td>New Milford</td>
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<td>36: Mead, Sweet</td>
<td>Ed Taylor</td>
<td>Schnecksville</td>
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<td>Joshua N Rose</td>
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<td>Eugene Taylor</td>
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<td></td>
<td>Emily Bruckart</td>
<td>Chambersburg</td>
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<td>37: Mead, Augmented w/Fruit Added</td>
<td>Carleen Vorisek</td>
<td>Lewisberry</td>
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<td>Joshua N Rose</td>
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<td>Emily Bruckart</td>
<td>Chambersburg</td>
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<tr>
<td>38: Youth – Extracted Honey, White</td>
<td>Nicole Buehring</td>
<td>Moscow</td>
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<td></td>
<td>Hannah Carns</td>
<td>Millersburg</td>
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<tr>
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<td>Philip Cornell</td>
<td>Ligonier</td>
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<tr>
<td>39: Youth – Extracted Honey, Lt Amber</td>
<td>Hannah Carns</td>
<td>Millersburg</td>
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<tr>
<td></td>
<td>Annabella Zgurzynski</td>
<td>Glenshaw</td>
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</table>

**Sweepstakes**

**Class 42: Youth - Extracted Honey, White**

- 1st Place: Nicole Buehring, Moscow

**Class 43: Youth-Extracted Honey, Extra Lt Amber**

- 1st Place: Hannah Carns, Millersburg
- 2nd Place: Philip Cornell, Ligonier

**Class 44: Youth – Extracted Honey, Lt. Amber**

- 1st Place: Hannah Carns, Millersburg
- 2nd Place: Annabella Zgurzynski, Glenshaw
Lt. Governor Jim Cawley adds his thumb-bee to the banner.

The 2014 Butter Sculpture celebrates 60 years of the Milk Shake.

Judges (Mike Embrey and Deb Delaney) view and review. Not an easy task with so many great entries.

Photos by Charlie Vorisek

This ‘frame of honey’ case has a ‘hive tool’ handle. This new class really dresses up the show.