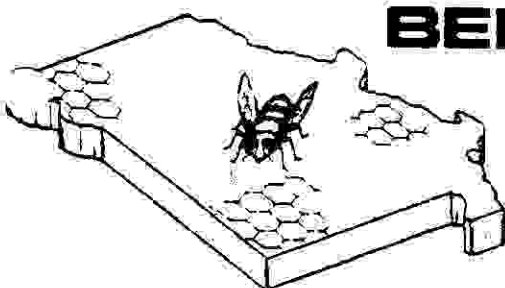


# MISSOURI STATE BEEKEEPERS ASSOCIATION



**PRESIDENT**  
JIM POBINS  
811 Rickey Road  
Kennett MO 63857  
314-888-5825

**SECRETARY**  
MARILYN SMITH  
4301 Walnut Tree  
St Charles MO 63301  
314-441-3780

**1ST VICE-PRESIDENT**  
HENRY BOECKMANN  
619 Mendelsohn Drive  
Kirkwood MO 63122  
314-821-1856

**TREASURER**  
TRUMAN C. HARDIN  
1829 W. Washita  
Springfield MO 65807  
417-866-2882

**2ND VICE-PRESIDENT**  
DR. FLERNOY JONES  
1215 Subella Drive  
Columbia MO 65201  
314-445-7601

**EDITOR**  
CAROL R. BOECKMANN  
619 Mendelsohn Drive  
Kirkwood MO 63122  
314-821-1856

VOLUME 18

QUARTERLY NEWSLETTER  
DECEMBER 1980

NUMBER 4

DEAR BEEKEEPING FRIENDS,

Hello again and Happy Holidays!! We are pleased to report that the Fall State Meeting in Lebanon can be judged a huge success due to four factors: (1) the quality of the speakers and their programs, (2) the hosting of the very cooperative and enthusiastic Laclede County Beekeepers' Association, (3) the delicious noon dinner served by the Ladies of the Christian Church of Stoutland, and (4) the attendance of approximately 165 beekeepers.

The time and effort involved on the part of the Laclede County Beekeepers' in securing the excellent meeting hall and gathering hotel information for the program chairman Henry Boeckmann, in helping him to follow through on arrangements, in publicizing the meeting throughout their area, and in securing the services of the ladies for the noon meal cannot be measured or repaid. They were truly warm, hospitable and thoroughly gracious hosts. THANK YOU!!!

And speaking of the noon meal - For only \$2.00 the ladies provided a full home-fried chicken dinner with mashed potatoes and gravy, rolls and butter, cole slaw, vegetable, and drink, with a choice from a wide variety of cakes and pies for only 50 cents extra. The ladies also provided the plates, napkins, cups, and plasticware. And most importantly, they gave of their time and hard work. Due to their generosity all present were able to afford an outstanding meal together and avail themselves of a lot of "bee talk". THANK YOU VERY MUCH, LADIES!!!

Our featured morning speaker, Mr. Richard Harrell of Hayneville, Alabama, who is a queen and package bee breeder, was a true Southern gentleman. Mr. Harrell explained his queen breeding process from the queenless 24-hour starter boxes to the nurse colonies to the mating boxes. During this process he stated that he culls out the unsatisfactory cells, larvae, or queens three times. In order to control the available drone population that will mate with his virgin queens, he has 5 queen yards located within a five mile radius of Hayneville.

Out of every 240 queens ready for shipment, Mr. Harrell will pull 4 to 5 to test for himself for a year. He raises about 50,000 queens per season. Over the past 60 years his family has developed their own particular 3-banded Italian bee of a leather color with a black tip on its tail. He breeds for gentleness, good brood pattern, lack of the swarming instinct, high honey production, and color. In 1979 they shipped queens to 38 states, 7 foreign countries, and 5 Canadian provinces.

In addition to the queens, the Harrells shake about 15,000 packages of bees per season. A sizable percentage of these are sent to Ontario, Canada, usually 4 trips per season with 1000 to 1200 packages per trip.

Mr. Harrell invited and fully answered the many questions from our beekeepers. Most significantly, he stated that he was honored to have been asked to speak before our association. So honored that when we attempted to pay him for his long trip from Hayneville, he and his lovely wife's hotel expenses for 3 nights, and the cost of their meals, he repeatedly refused. In addition, we know that the Harrells took particular time and effort to complete their slides which they presented with the talk. For their time, effort, cooperation, generosity, and excellent presentation, our Association is deeply appreciative. It is our honor to know them. THANK YOU, MR. AND MRS. HARRELL!!

Our after-noon speakers, Rev. Clarence Feeney and Mr. Jim Stewart, both being long-time active members of the Association also would not take any compensation for their expenses from their fellow members!

Mr. Feeney's slide presentation of Honey Plants was very beautiful and informative. His style of delivery with amusing anecdotes and vivid descriptions of the Missouri plants both entertained and instructed. His deep awareness of nature and love of her richness was apparent. THANK YOU, MR. FEENEY, FOR SHARING THIS WITH US!!

Mr. Stewart led a panel on questions concerning "Fall Practices and Winter Preparations" which included Mr. Charles Wills, Mr. George Van Arsdall, Dr. Flerney Jones, and Mr. John Hartman. This discussion of answers to the audience's questions was definitely useful and appreciated as evidenced by the fact that it finally had to be halted only after the hour time period had long been passed. THANK YOU, GENTLEMEN!

THANK YOU to the many individuals who contributed to the Arts and Craft display. This display which covered tables totaling 40 feet in length included a unique observation hive, many honey pots, a honeycomb and bee rug wall hanging, a candy dish, a miniature hive, needlepoint pictures and pillows, candles, jewelry, a child's shirt etc. From the interest generated and the comments, many found this display enjoyable and would like it repeated.

THANK YOU also to Mrs. Charles Wills who has agreed to take care of the registration at every State Meeting for the past several years. Her quiet work and efficiency allows each individual attending to be eligible for an attendance prize. And at this meeting every person who stayed to the end (at least 150) received an attendance prize due to the generosity of local clubs, bee supply houses, and individuals. Mr. and Mrs. Harrell donated approximately 12 queen certificates to be redeemed in Spring.

As you may notice, it takes a lot of willing individuals to put together one of these programs with the program chairman. And has often been repeated in these two pages, the generosity this past Fall was overwhelming!!! If you missed this meeting, you really missed out

\* \* \* \* \*

FROM THE MINUTES OF THE FALL BUSINESS MEETING  
MISSOURI STATE BEEKEEPERS' ASSOCIATION  
OCTOBER 25, 1980  
by  
MARILYN SMITH, SECRETARY

During the business portion of the meeting Mr. Joe F. Maher, President Emeritis, presented the "Beekeeper of the Year - 1980" award to Mr. Jim Robins of Kennett, Missouri.

(Editor's note: Since the 1981 officers are the same as the 1980 officers, I will not list those that can be found on the letterhead of this newsletter.)

Liaison Officer: Mr. Jay Tohtz, Kirkwood, Missouri  
Board Members:  
3-year Mr. Charles Wills, Springfield, Missouri  
2-year Mr. Mike Roling, Springfield, Missouri  
1-year Mr. George VanArsdall, Sibley, Missouri  
At Large Mr. Tom Hawman, Lock Springs, Missouri

The By-Laws changes were discussed, voted on, and passed as they had been published in the September Missouri State Beekeepers' Association newsletter.

One important change discussed was the increase of the dues. This is the first increase since the State Association was re-activated in the 1950's.

"If the dues of any member is paid through or by a local association of which he is a member, his dues shall be three dollars (\$3.00) per calendar year."

"If the member is not a member of a local association his dues shall be four dollars (\$4.00) per calendar year and paid directly to the Treasurer."

The Missouri Universities will offer Beekeeping courses in the Spring of 1981; for more information you may contact Dr. Flerney Jones, 1215 Subella Drive, Columbia, Missouri 65201.

An advertisement fee of \$12.00 for 2 lines to be published 4 times per year in the Missouri State Beekeepers Newsletter was discussed, voted on and passed. (Editor's Note: If you have questions concerning this policy or an advertisement to place, please send it to be Carol Boeckmann, 619 Mendelsohn Drive, Kirkwood, Missouri 63122. Make your check payable to Missouri State Beekeepers' Association.)

The six Missouri State Honeybee Inspectors were introduced during the meeting. They are Mr. John Hartman of Jefferson City, Mr. Joe Maher of Kansas City, Mr. Roger Nichols of Raytown, Mr. Jim Robins of Kennett, Mr. Jay Tohtz of Kirkwood, and Mr. Charles Wills of Springfield.

President Robins discussed the need for an Historian to take care of all past records of the Association. Mr. Joe Maher moved that we create an office for an Historian. Mr. Charles Wills seconded the motion. A vote was taken and passed. It is to be brought up at the Spring meeting for further discussion.

There was a discussion on the "Adulterated Honey" being sold in Missouri. If you know where there is any being sold, please notify Ervin P. Gadd, Missouri Division of Health, Jefferson City 65101 or Jim Robins, 800 Ricky Road, Kennett 63857. They need the name and the address appearing on the label; the name of the store, fruit stand, etc.; and directions as to how to get there so as to obtain a sample which they must purchase themselves. DO NOT PURCHASE THE "HONEY" YOURSELF AND SEND IT TO THEM. We ask that each and every Missouri beekeeper watch for this adulterated honey as it is costing you sales and your reputation as beekeepers. (EDITOR'S NOTE: More information on this adulterated honey and labels to watch for on the following page.)

The past State Officers were recognized for their jobs "well done" as well as applause for the State Fair Committee.

The membership present gave a large round of applause to Mrs. Carol Boeckmann for the fantastic job she does with publishing our newsletters. Keep up the good work Carol! We all appreciate it.

The meeting was adjourned at 4:35 p.m. with the drawing for door prizes to follow.

\* \* \* \* \*

## ADULTERATION OF HONEY

Taken from the September 19 General Membership Report of THE AMERICAN BEEKEEPING FEDERATION.

"Adulteration is still a major problem, but even in this battle some encouraging progress is being made. Many of the state food and drug departments are becoming active, although some still consider this as a low priority item since "it isn't a health hazard"!

For example:

-----The Alabama State Food and Drug Department has recently established a facility for analyzing honey. Their first target is to rid Alabama of some of the "trash" that is being shipped in from other states and being sold as honey!

-----Recently, North Carolina made what is probably the largest seizure to date of a truckload of "infamous products" of the Anthony & Pilgrim Companies from Philadelphia, Mississippi!

-----Florida's Attorney General has agreed to take direct legal action against these same companies as soon as their products are found again in Florida!

-----Tennessee has also made a number of seizures and reports from Texas indicates that some of the large retail outlets have quit handling the Anthony & Pilgrim products in that state.

It's important to note that every one of these state actions have come as the result of direct beekeeper pressure! -----CONGRESS CAN'T LEGISLATE THIS PROBLEM AWAY. NEITHER CAN ANYONE OR ANY ONE GROUP OF INDIVIDUALS, BUT WE MUST ALL GET IN THE FIGHT! IF YOU KNOW WHERE ADULTERATED HONEY IS BEING MARKETING, CONTACT YOUR STATE AUTHORITIES AND KEEP AFTER THEM UNTIL THEY ACT!"

Taken from the September-October issue of THE AMERICAN BEEKEEPING FEDERATION NEWSLETTER.

"One very encouraging event in the continuing fight against the adulteration of honey was the announcement by the North Carolina Food and Drug Division officials of the seizure of more than 1,000 cases of suspect honey! As might be expected, all of these products were from the Pilgrim and Anthony Companies in Philadelphia and Dekalb, Mississippi, and their degree of adulteration was as high as 97% in some samples.

Reprinted here is a memorandum about this action which was distributed to all interested parties by Dr. J. T. Ambrose, Extension Apiculturist in North Carolina, urging people to be on the lookout for other products from these same companies.



I am pleased to announce that the Food and Drug Division of the N.C. Department of Agriculture has taken firm and decisive action against the sale of adulterated honey in North Carolina. During the last two weeks, inspectors for the N.C. Department of Agriculture have embargoed over 1,000 cases of honey that are suspected of being adulterated with corn syrup.

Samples of the embargoed honey were analysed and found to contain from 54-97% corn syrup. All of the suspect honey was packaged in the state of Mississippi, and most of it was being sold in Asheville, NC, though suspect honey was also embargoed in Raleigh and Blowing Rock, NC.

Following is a list of the brand names, packers, distributors and analysis results showing amount of corn syrup adulteration in the embargoed honeys:

1. Big Mountain Brand Clover Honey, packed by Big Mountain, Dekalb, Mississippi, distributed by William Hill, Western Farmers Market, Asheville; 73% adulteration.
2. Fred's Blowing Rock Mountain Honey, packed by Nathan Pilgrim, Dekalb, Mississippi, distributed by Fred Greene and Sons, Blowing Rock, NC; 84% adulteration.
3. H.W. Pilgrim Clover Honey, packed by H.W. Pilgrim, Dekalb, Mississippi, distributed by Andy's Produce, Farmers Market, Raleigh; 80, 96 and 97% adulteration.
4. Same as 3 above, distributed by Gilbert Coleman Produce, Western Farmers Market, Asheville, NC; 64% adulteration.
5. Pilgrim's Comb Honey, packed by Nathan Pilgrim, Dekalb, Mississippi, distributed by G. K. Heath, Jr., Western Farmers Market, Asheville, NC; 54% adulteration.
6. Pilgrim Honey, packed by Nathan Pilgrim, Dekalb, Mississippi, distributed by G. K. Heath, Jr., Western Farmers Market, Asheville, NC; 73% adulteration.
7. Pure Clover Honey, packed by Oliver Anthony, Philadelphia, Mississippi, distributed by B & B Produce Co., Western Farmers Market, Asheville, NC; 78% adulterated.
8. Pure Honey, packed by H. W. Pilgrim, Dekalb, Mississippi, distributed by Fred Greene and Sons, Blowing Rock, NC; 78% adulteration.
9. Sourwood Mountain Brand Honey, packed by Paul Pilgrim and H. W. Pilgrim, Dekalb, Mississippi, distributed by Fred Greene and Sons, Blowing Rock NC; 65 and 68% adulteration.

10. Sourwood Honey With Comb, packed by Anthone's Syrup Company, Philadelphia, Mississippi, distributed by B & B Produce Company, western Farmers Market, Asheville, NC; 76% adulterated.
11. Strained Sourwood Honey, packed by Anthone's Syrup Company, Philadelphia, Mississippi, distributed by B & B Produce Co., Western Farmers Market, Asheville, NC; 91% adulterated.

According to an article in the August 28th, Charlotte Observer, written by Louise Hickman Lione, when contacted at the Nathan Pilgrim Syrup Farm in Dekalb, MS, Nathan Pilgrim commented: "well, I buy and sell just like a store man does, and I bought it and that's the way I sold it and I didn't know what was in it. I still don't know what was in it . . ."

"It's just politics up there, is what it is. Somebody wanting a payoff somewhere."

"No, nobody's asked - I can always read between the lines."

The article goes on to say that "Pilgrim said he never before had complaints about his product."

However, as Dr. Cobb, Director of the Food and Drug Division of the North Carolina Department of Agriculture commented - "over the last 3 or 4 years there's been action on several Pilgrim products in several states - Virginia, Tennessee, Georgia, Oklahoma, and California Florida and several other states could be added to this list too."

An interesting footnote to this case is the fact that most of this honey which had been seized was eventually relabeled as "Table Syrup" and has been released for sale, but at a greatly reduced price!

As has been stated in this NEWS LETTER on several occasions these companies in Philadelphia and Dekalb, MS, are not the only producers of adulterated honey products but they are certainly some of the most flagrant violators.

We are still hopeful that sometime the Federal Food and Drug authorities will find a way to attack the problem at its source, but in the meantime, we urge every beekeeper to be constantly on the lookout for any honey, maple syrup, sorghum or ribbon cane syrup products with their label. Anytime one of their products is seen on the market anywhere it should be reported to the state Food and Drug department and also let us know in this office. If everyone will do this it may eventually be more profitable for such companies to put out a pure product instead of trying to defraud the consumer!"

\* \* \* \* \*

"Enthusiasm is the greatest asset in the world. It beats money and power and influence." Henry Chester

MISSOURI STATE BEEKEEPERS' ASSOCIATION  
Financial Report

Balance on hand March 20th, 1980 \$1804.22

INCOME

Dues - March 20 through October 15, 1980	\$691.50	
Misc.- Decal sales	3.15	
Books sold at Cape	27.90	
Books sold to Roger Nichols	69.75	
Books sold - other	26.15	
Freight refund - Kelly	5.84	
Ozark Assoc. 2 Humbug Bees	<u>18.04</u>	
	\$842.33	
Honey Booth - Fair income	<u>4035.35</u>	4877.68
TOTAL INCOME		<u>\$6681.90</u>

EXPENSES

State meetings - programs	\$322.48	
Newsletter publication	172.85	
Secretary's expenses	9.19	
Treasurer's expenses	65.19	
Misc. expenses, awards, etc.	<u>37.96</u>	
	\$607.67	
Honey Booth Sales expense	<u>3221.70</u>	
TOTAL EXPENSES		<u>\$3829.37</u>
INCOME LESS EXPENSES		\$2852.53

CHECKING ACCOUNT BALANCE October 15, 1980	\$890.24	
BELL SAVINGS AND LOAN earning interest (30.52)	<u>1750.00</u>	
		\$2640.24

Plus inventory on hand from Fair	\$230.33	
Less sale of 2 Humbug Bees to Ozark	<u>-18.04</u>	<u>212.29</u>

TOTAL ASSETS AS OF 10/15/1980 \$2852.53

\* \* \* \* \*

"I'm opposed to millionaires, but it would be dangerous to offer me the position." Mark Twain

"If at first you do succeed - try to hide your astonishment."  
Los Angeles Times Syndicate



## NEW BEEKEEPER ASSOCIATIONS

In addition to the 14 local associations listed in the June 1980 newsletter, recent information has been received about other local groups.

Taken from a letter of September 17:

"The Beekeepers around the east central part of Missouri are forming a new beekeeping club. Anyone in Warren, Lincoln, Montgomery, and St. Charles counties is welcome to attend.

The meetings are being held the third Monday of each month at the Farm and Home Savings Building on Main Street in Warrenton, Missouri, at 7:30 p.m.

The name of the new club is Tri-County Beekeepers."

Vernon D. Reynolds, Secretary  
Rt. 1  
High Hill, Mo. 63350

Taken from a letter of October 8 sent by David L. Lindell, Area Agronomy Specialist, University Extension Center, Box 366, Courthouse, Clinton, Mo. 64735. Phone number 816-885-5556.

"Please post this letter of future Beekeepers Meetings in the various counties . . . . .

October 16	Henry County Beekeepers, Courthouse, Clinton, Mo.
October 23	Lafayette County Beekeepers, Leahy Manufacturing, Higginsville, Mo.
November 18	Pettis County Beekeepers (location not determined at this time)
November 20	Johnson County Beekeepers, Church of Jesus Christ of Latter Day Saints, DD Highway, Warrensburg, Mo. "

(EDITOR'S NOTE: The above information came to me after the September newsletter was printed. However, if you live in one of these counties and would like to join the group, please contact Mr. Lindell at the address and phone number given above.

Also I would be interested to receive further information from these groups as to who there officers are for 1981 and members to whom I could send the quarterly newsletters.)

\* \* \* \* \*

From the HONEY DIPPERS BEE ASSOCIATION reported by Jean M. Yemm.

"The Honey Dippers Bee Association met last Sunday afternoon, October 19, for their fall meeting. The meeting room of the University of Missouri's Extension Service in Fredericktown was full of local beekeepers who came either to view the promised film or to compare experiences with the recent honey season. In both respects they were frustrated. The film arrived too damaged to show and everyone's reports of the summer's honey production were tales of woe.

Some bees have had to be artificially fed with sugar syrup since June; some colonies have died; some have succumbed to the depredations of the wax moth. Valuable wax foundation has been chewed, sagged or even melted by the record-breaking heat of last July and August. One member concluded that he was the luckiest of the group, since he was not able to get started with bees this year. Another remarked about the value of rain, since his colonies in St. Louis County -- where it rained -- stored surplus honey, while those in Madison County -- where negligible amounts fell throughout the summer -- have had to be fed. Even the beekeepers from the beautiful Arcadia Valley reported no surplus honey after June. . . . .

. . . . . Gale and Jean Yemm were asked to contact one of the commercial beekeepers about speaking before the Honey Dippers at their Spring meeting, next February. The date of that meeting will be determined in part by the availability of the speaker.

Bill Osborne's suggestion that the Honey Dippers have a booth at Fredericktown's Azales Festival next May was enthusiastically endorsed by the members. Ideas for display of bees, honey and various supplies used in beekeeping should be brought to the Spring meeting. Honey from different sources -- buckwheat, orange blossom, wildflower, clover, etc. -- can be collected for use in the exhibit."

(EDITOR'S NOTE: This editor appreciates the reports sent in by the Honey Dippers and feels sure that other beekeepers around the state find the information interesting. How about the other more than a dozen local associations sending in a couple of lines about their clubs and their activities?? Love to hear from you!!)

\* \* \* \* \*

#### 1981 OFFICERS of the TWO RIVERS BEEKEEPERS' ASSN.

PRESIDENT	Mrs. Barbara Marchand Rt. 2, Box 500 Foristell, Mo. 63348	SEC.-TREAS.	Mrs. Jan Hesse 2303 Palma St. Charles, Mo. 63301
VICE-PRES.	Mrs. Joan Hogue Rt. 1, Box 270 Hazelwood, Mo. 63042	REFRESHMENT CHAIRMAN	Mrs. A. Kampmann Rt. 3, Box 451 Wentzville, Mo. 63385

The next meeting of the Two Rivers Association will be held January 6, 1981 at the St. Peter's Civic Center.

\* \* \* \* \*

### IN REMEMBRANCE

We wish to express our condolences to the families of Mr. Melvin Beach and Mr. Martin Dagestad both of whom were members of the Two Rivers' Association.

We also wish to express our sympathy to Mr. Warren Adee of Joplin on the death of his brother E. H. Adee, a strong leader in the beekeeping industry for over 30 years and the first president of the American Honey Producers Association.

\* \* \* \* \*

We are sorry to hear that George Van Arsdall has recently been in the hospital. Also we have heard that John Fornelli has been hospitalized. We wish both of these gentlemen speedy recoveries.

Also we would remember Joe Maher and his wife both of whom have been having health problems. We pray that their good days are increasing.

\* \* \* \* \*

### LET IT BEE KNOWN . . .

"On October 27 at the Missouri Department of Agriculture in Jefferson City, the Director of Agriculture, Jack Runyan, declared November as Apiculture Month in Missouri."

(Editor's Note: We certainly appreciate this recognition by the Department of Agriculture. Some beekeepers, however, were wondering as to whether it would be possible to move this time of recognition to one of the spring or early summer months. This would seem to be a more appropriate time. This could be brought up for discussion at the Spring State Meeting.)

\* \* \* \* \*

Taken from the September issue of THE MINNESOTA BEEKEEPER.

"For over a hundred years journals have played an indispensable role in spreading news of the latest inventions and discoveries in beekeeping. In doing this, and in giving information about Association activities, they help to expand beekeeping in many countries, and to increase its profitability.

In order to help beekeepers to benefit from the many journals available to them, the International Bee Research Association has just published a list of 130 journals from 40 countries, with their editorial and administrative addresses.

The WORLD LIST OF CURRENT BEEKEEPING JOURNALS will enable beekeepers to obtain journals they have not read before, to learn about conferences outside their area, and when planning journeys, to visit centres of beekeeping interest. Conference organizers can introduce their meetings to a wider beekeeping public by using the list, and equipment manufacturers and supply houses can extend their advertizing and thus their sales. Many of the journals listed will provide a specimen copy, often free of charge.

The WORLD LIST OF CURRENT BEEKEEPING JOURNALS (L16) is available direct from the International Bee Research Association, Hill House, Gerrards Cross, Bucks SL9 0NR, England. Price \$6.50 post free.

\* \* \* \* \*

Taken from a three-page center feature article in the November 11 "Dollars/Sense" section of the St. Louis Post-Dispatch.

#### A Test Of Honey: Price And Flavor

by  
Becky Homan

"What's of more immediate concern to area honey consumers is finding the best-tasting product for the sweetest price. . . .

But the wide variety of prices, of floral sources and honey labels touting such claims as "natural", "organic", "fancy", "grade A" "raw", and "pure" may make that decision difficult. . . .

. . . And interviews with various honey experts turned up some interesting facts about labeling, adulteration, nutrition and other honey matters.

First, the prices.

Honeys in the St. Louis area can be bought for as little as 70 cents a pound and as much as \$7.94 a pound, according to the informal Dollars/Sense survey.

The 70-cent price is what some beekeepers charge per pound for large quantities of honey - typically five gallon (60-Pound) containers sold most often to food co-ops, large families and other groups of consumers.

At the high end of the price scale are the specialty honeys in health-food and some department stores. The highest prices in the Dollars/Sense survey were \$6.95 for a 14-ounce jar of honey containing ginseng root sold in a health-food store (\$7.94 is the computed per pound price), and \$2.50 for a 5.75-ounce jar of Brazilian "killer-Bee" honey sold in a department store's gourmet section (\$6.96 is the price when computed per pound.).

In between are a wide variety of honeys and their prices: 90 cents a pound for Schnuck's plain-label honey; 99 cents a pound for the house brand at Golden Temple health-food store if you bring your own container; \$1.15 a pound for Kroger's house-brand honey; \$1.25 for a pound of the local Kaufmann Apiaries honey if bought in three-pound jars; \$1.29 a pound for Sue Bee's brand; \$1.76 a pound for the Solaris brand.

The average cost of 20 honeys priced in the informal survey ranged between \$1.25 and \$1.40 a pound. . . . .

Price, however, may have little to do with the choice of honey by some consumers.

Taste, just as often, is a deciding factor.

In the Dollars/Sense taste test, the least costly honey was selected as the least favorite. And the most expensive in the survey nearly tied for second and third place with honeys that were 51 and 61 cents cheaper per pound, respectively. . . . .

#### TASTE TEST SCORE (in points)

Sue Bee (Sioux City, Iowa) clover honey	77
Kaufmann Apiaries (St. Louis County) soybean & blue vine honey	54
Kroger Brand (Cincinnati, Ohio) clover honey	54
Solaris (Mountain View, Mo.) wildflower honey (Paul Hubbell)	53
Schnucks plain label (Dodgeville, Wis.) blended honey	42

Labeling of honeys is another matter entirely.

Besides identifying the floral source - such as the blossoms of clover, soybeans or wildflowers - labels also carry a number of claims that may only serve to confuse shoppers. . . . .

"Grade A" and "Fancy" are interchangeable terms used by the U.S. Department of Agriculture for honey it grades at the request of packers or producers.

These terms mean a honey "contains not less than 81.4 percent soluble solids (percent moisture and other equivalents), possesses a good flavor for the predominant floral source or, when blended, a good flavor for the blend of floral sources, is free from defects and is of such quality with respect to clarity as to score not less than 90 points when scored in accordance with the following scoring system: 50 points for flavor, 40 points for absence of defects, 10 points for clarity."

The USDA also issues Grades B and C and D in scoring process, but you rarely see a label carrying one of these grades. Again, the grading is voluntary.

"Natural" is a term in food advertising that's under scrutiny by the Federal Trade Commission. In a new, tentatively approved standard . . . the FTC says that to be advertised as "natural", foods may not contain synthetic or artificial ingredients and may not be more than "minimally processed".

Apparently only the "processing" clause could affect honeys, . . . and then only if certain "non-inert" filters were used to strain honey after it was harvested. . . .



. . . . Regulating the term "organic" "presents a tremendous enforcement problem," says Melvin H. Orlans, deputy assistant director of the FTC's division for food and drugs. "The only way to really ascertain that something is not grown organically is to trace it back through the entire food chain, and the federal government is not equipped to do that." . . .

"Health food", he says, "presents some of the same problems in that it is just not a particularly prevalent word in national advertizing." . . .

When the term "organic" is applied to honey, Missouri's state apiarist and inspector of bee hives also issues a warning.

"That term 'organic' kind of baffles me," says Roger Nichols. "I would say any honey would be organic. It's a product produced by bees from the nectar of flowers. To my way of thinking, any honey that is only strained and warmed to keep it on the shelf longer is a natural, organic product."

As for the word "raw", some honey producers maintain that any heating . . . is harmful to honey and turns it into a processed product. Filtering to take out pollens and other particles is also frowned on by some. However, most honey packers do both of these things and insist that as long as honey isn't heated to above 140 degrees Fahrenheit, it remains basically an unaltered product." . . .

"Pure" is a word that should apply to all honeys, even if they're blends of two or more types. But a blend of honey with any other substance - corn syrup, for instance - is adulteration . . ."

\* \* \* \* \*

Taken from the "Backtalk" section of MACHINE DESIGN.

"Clues to the location of valuable ore deposits may be gleaned from bee pollen, according to researchers at the University of British Columbia. They are trying to verify this hypothesis by examining pollen samples with a mass spectrometer for traces of certain minerals. If this idea works, analysis of bee pollen from a given area would tell prospectors what useful elements are in the vicinity."

\* \* \* \* \*

Recently I received the December issue of THE BEE BUZZER, the monthly publication of Northeastern Kansas Beekeepers' Association. The editor of this publication is Mr. Maynard D. Curtis of Kansas City, Kansas. Mr. Curtis has long been a member of the Missouri State Beekeepers' Association.

If the December issue is typical of his monthly publications (and I believe it is), he put out an excellent 12-page newsletter. Dues for this Association is \$5.00 per year per family. And the membership benefits include Free advertisement in the newsletter on items pertaining to bees or beekeeping, free loan of bee books from their library, discount on bee magazines, and the monthly newsletter.

The membership dues may be sent to Mr. Maynard Curtis, 1861 N. 32nd Street, Kansas City, Kansas 66104.

If you wish to learn more about this association, you could also contact the 1981 President Stuart Dietz, 5400 W. 25th Street Terr., Topeka, Kansas 66614. Mr. Dietz is also a member of our State Assn.

\* \* \* \* \*

### BEEKEEPING QUESTIONS AND ANSWERS

The following answers to beekeeping questions were gleaned from the article "Diagnosing Your Colonies" by Morris and Sue Ostrofsky that appeared in a past issue of Gleanings in Bee Culture.

1) What does it mean if I see flies on the landing board?

"A healthy honey producing hive will attract an occasional fly; but when many are always present, there is a strong chance of the hive being infected with foulbrood. A simple double check for foul brood would be to smell the air immediately in front of the hive. If the air smells like spoiled meat, or glue, open the hives as soon as possible and make a visual check for foulbrood. If dead brownish brood is found, or many sunken caps accompanied by rosy brood, a sample of the dead brood should be inspected by the local bee inspector or sent to the Bee Disease Lab in Beltsville, Maryland."

2) What is play flight?

"This activity looks very much like the start of a swarm. Many young bees are becoming oriented with the immediate surroundings of their hive. Hundreds of bees are seen simultaneously making short swaying flights, while facing the front of the hive. This activity will last from 5-15 minutes. Play flight is a healthy sign because it indicates that the queen is laying well, and the population is strong."

3) What are the yellowish brown spots sometimes seen on the landing board?

"These spots are sometimes seen on the landing board if the bees have been confined for several days or longer. The bees may appear greasy, and their abdomens may be distended. This sunny feces is caused primarily by confinement, prolonged rainy or cold weather, or feeding on unripened or fermented honey. Unless the problem is very serious, the symptoms will disappear with good flying weather."

4) What causes deformed bees?

"Small amounts of insecticide and poisonous pollen (such as buck-eye pollen) can cause deformities when fed to growing larvae. These deformities may take their toll in the form of crumpled wings,

missing legs or other mishapen bees. The bees usually don't remain in the hive for long. They can sometimes be found on the landing board or crawling around in front of the hive."

5) What are those small amounts of debris that look like cookie crumbs?

"Upon close examination it was discovered to be moldy pollen thrown out by the bees. When these hives were opened, half the stored pollen was found to be grey in appearance. The hive was checked every three days, and every check revealed a spread of this spilage. When all the infected material was discarded the problem disappeared completely. The author is unaware of the specific cause of this problem."

\* \* \* \* \*

"The trouble with the future is that it usually arrives before we're ready for it." Arnold H. Glasow

MERRY CHRISTMAS AND A BLESSED NEW YEAR!!

Carol Boeckmann, Editor

MISSOURI STATE BEEKEEPERS' ASSN.  
619 Mendelsohn Drive  
Kirkwood, Missouri 63122

ADDRESS CORRECTION REQUESTED

NON PROFIT ORGANIZATION  
U.S. POSTAGE PAID  
ST. LOUIS, MISSOURI  
PERMIT NO. 1152