

Missouri State Beekeepers Association 52 Saline Valley Rd. Eldon, Mo.

Jan.

2002



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Coming Events

Feb 2, 2002 Executive board meeting. Ryans Steak House Columbia Mo. contact Art Gelder for info.

March 8th -9th, 2002 Tri-State Beekeepers Meeting Keokuk Iowa. @ the Holiday Inn Express. 1th & Main Keokuk Iowa.

From the President:

The bad news is that the original Tri-State meeting site had a fire during this last month. The good news is that Dadant has found an alternative site for the Tri-State Meeting. They are in the process of signing a contract with the Holiday Inn Express in Keokuk, Iowa. This site is across the street from the Keosaupee Mall in downtown Keokuk. There will be a slight change in the speaker agenda since Bob Cox is no longer the Iowa State Apiculturist due to state funding cutbacks. They will be sending out agendas and signup sheets as soon as everything is finalized. Sounds like a fun meeting so lets all attend.

Since the Tri-State Meeting is on the way again, the Executive Board for the MSBA will be meeting at Ryans Family Steak House in Columbia February 2, 2002, at 9 A.M. Any member of the state who has any questions or concerns is welcome to attend or send them with one of the board members or a representative of your choosing who can attend the meeting.

Since we will not have our regular spring meeting, please remember to pay your state dues at your local meeting and have your local treasurer forward the state dues onto Ron Vivian, MSBA treasurer. To have a strong voice with the Missouri legislature and other government bodies, every person is important. As demonstrated by recent events in Iowa and Missouri, we need to stand up and be counted. Beekeepers are vital agricultural necessity and we need to promote apiculture with a louder and full voice.

As president I am attempting to attend at least one meeting for each of the local associations. Vera and I have so far attended four meetings and have enjoyed each one of them. If you would like for us to attend one of your meetings please give us a call or e-mail us: the telephone number and address are on the front of the newsletter. Give us the dates and times of your meetings and a member to contact so we can get confirmation. We look forward to seeing each of you in the future at a meeting.

Art Gelder
MSBA President

Editors Note

I would like to remind you that membership dues are due on January 1st. If you haven't sent yours in please do so now.

Also I'm trying to compile a list of local suppliers of Bees, Nucs, And Queens. Along with what types you have available. Also an estimated amount you'd be able to supply. Please contact me as soon as possible. The season will be upon us very shortly.

If you have any item for the classifieds of a non commercial nature please send it to me. As a member your ad is free.

If you have any suggestions to better our news letter feel free to contact me.

And to correct an error in the previous news-letter please contact Pam Wright concerning the video and slide library.

And last but not least if you have need of placing a commercial type ad please contact me for info.

Thanks John W. Sauls

Missouri State Beekeepers Association 2002 Membership Application

Check one:

- New membership
- Renewal

Name _____

Address _____

City _____ State _____ Zip _____

Phone (____) _____

E-Mail _____

Membership for Missouri State Beekeepers Assn. 2002 (family W/ one vote) \$10.00 _____

Membership for Missouri State Beekeepers Assn. 2002 (family W/ two votes) \$15.00 _____

_____ Spouses name

(Please check if this is a new subscription or a renewal, Thanks)

American Bee Journal

☐ Renew 1yr. \$16.00 _____

Or write your number from your membership label 2yr. \$30.00 _____

☐ New subscription

Bee Culture

☐ Renew 1yr. \$17.25 _____

Or write the code from your membership label 2yr. \$32.34 _____

☐ New subscription

The Speedy Bee

☐ Renew 1yr. \$13.60 _____

☐ New subscription 2yr. \$25.60 _____

Donation

\$ _____

Total \$ _____

Make checks payable to Missouri State Beekeepers Assn. **If you have a local association send your dues to your treasurer.** If not then send your dues to

Ron Vivian P.O. Box 443 Frick Rd., Bates City, Mo. 64011 **Thanks>>>**

The Beginner Beekeeper

Hey- everyone had to start somewhere, right? Well, with our inherited and salvaged equipment and of course a beginner book under my belt, I was ready for my first two nukes.

Early spring we drove in and picked up our bees. We listened as well as we could and bought everything we thought we'd need. When we got the bees home we fed them carefully ensuring not to let the jars run dry. About a week and a half into it I noticed one of the hives just wasn't right. So I called for advice from my supplier. After discussing my findings he agreed there was cause for alarm and instructed me to look inside. With great trepidation I suited up and opened the hive really for my first time. I smoked the bees ten times more than they needed, opened the box and started looking. My supplier had told me to look for brood and all I found was empty cone. The few bees that remained seemed more concerned about lapping up the last of the honey and there was the occasional angry buzzer as well. So I called him back and told him what I had found. Deserted hive sounded more like a military term but I was thankful for his promise of replacing the nuc. Oh boy, our next set of victims. It really wasn't that bad, but from that point on I really watched the hives probably too much. I tried to keep a close eye on hive activity and opened the boxes about once a week to see how progress was coming. It seemed like it took forever for the bees to draw out cone. I stacked on the second deep like I was told and watched and waited. It was hard to know when to put on the next box. Oh well, it didn't matter- they never made it to the shallows, even though I did stack them on.

Then came the big opportunity to get three old unattended hives. So, from past experience, I thought I'd get some advice. So back to the phone I went. My normal source didn't pan out so I tried every number I could find in the newsletter. Finally it worked. I got a hold of a veteran of the field. What is most amazing was he had the patience to listen to my endless questions. After an hour on the phone, I felt enough confidence to go out and look at the colonies and have some degree of understanding. I was concerned with the possibilities of disease and who knows what. Not to mention, I hadn't the foggiest idea how much this stuff was worth. I opened the first hive and saw exactly what my newly acquired mentor had warned me about. Webs everywhere !!!!! Wax moths flew out and I smelled a foul odor. Not a bee in sight. The owner looked suprised but assured me the next hive was his best. We drove across the field and I got excited when I heard some buzzing coming from the hive. I popped off the top and found more wax moths. Buy the time I pulled down five boxes, there in the bottom were maybe a hundred bees robbing the remainder of the honey. I came home and called my mentor and told him how right, regretablely, he was. But he says, you can salvage the boxes; bring them home and boil them in lye water. I was looking for any way I could to increase my stockpile of bee equipment ! Two weekends of work later, I finally finished the cleanup. So now, I have a huge stack of empty skeletons that once were bee hives. What a shame.

After seeing the demise of those colonies, I decided prevention was the best course of action, so my mentors' ear surely became numb once again, but his patience and wisdom prevailed. Now apistan and terramycin are old stuff. Oh, and the crisco and suger patty are next. I mean, why stop there?

I've been told that 95% of new beekeepers just simply quit. I think give up is a better term. I'm thankful for all the guidance I have been blessed with. I can't help but wonder if I would have had any bees left if not for others' expertise and kindness. With all the diseases and other things against us, it's a wonder 5% hang on. Hopefully, if new beekeepers call for advice, someone will be as generous and fill the need.

But for now.... on to surviving our first winter and with Gods good grace..... on to spring! What a life....

Tri-State Beekeepers Meeting

Keokuk, Iowa Holiday Inn Express
March 8-9, 2002

Hosted by Dadant & Sons, Inc.
in cooperation with the

Illinois, Iowa, and Missouri State Beekeepers Associations

2002 Tri-State Beekeepers Meeting

Dadant & Sons, Inc. will again host a Tri-State Meeting for the beekeepers of Illinois, Iowa, Missouri, and beyond. Representatives from each of three cosponsors (the Illinois, Iowa and Missouri State Beekeepers Associations) have chosen *Sustainable Beekeeping in the Midwest* as the meeting theme. Beekeepers in the Midwest and elsewhere are confronted today by a number of very significant challenges. Not the least of these are pests, diseases, and predators of honey bees. Also among the challenges to beekeeping in the 21st century are the intense practices of agriculture that are making beekeeping more and more difficult. Increasingly, even hobbyist beekeepers are challenged by the realities of the modern global marketplace, and these are producing a considerable strain on American beekeeping. Beekeeping in the Midwest can be sustained if beekeepers are willing to work smarter, not just harder. This Tri-State Meeting is an effort to provide Midwestern beekeepers with a substantial amount of practical beekeeping information that can help them sustain apiculture into the foreseeable future.

The program will include talks by well-known beekeeping experts such as Marion Ellis of Nebraska, Carl J. Wenning of Illinois, Tom Webster of Kentucky, and Ray Nabors and Sharon Gibbons of Missouri. In addition, we have a special treat for you honey cooks. Elizabeth Clark, nationally known gourmet chef, has agreed to give a honey cooking seminar. Beekeepers are invited to come for an enjoyable meeting, and a tour of Dadant & Sons, Inc. in Hamilton, IL (across the Mississippi River from Keokuk, IA). Special tours of the Dadant & Sons plant are planned, as well as a buffet dinner and special presentation by Dr. Marion Ellis of the University of Nebraska during the evening of March 8th at the Hawkeye Restaurant in Keokuk, IA. Seminars on Saturday afternoon, March 9, will provide practical information on comb honey production, making creamed honey, setting up a honey house, and cooking with honey. Dadant & Sons, Inc., will provide a free luncheon catered at the Keokuk Holiday Inn Express, site of Saturday's presentations and seminars.

Up-to-date information is available at the Illinois State Beekeepers Association web site: <http://www.isbams.org>. Click on the hyperlink to the Tri-state meeting. Please mark your calendars now to join us for an informative and enjoyable beekeeping meeting on the banks of the "Mighty Mississippi."

Tentative Agenda

Friday, March 8, 2002

- 1:00-4:00 p.m. Open House at Dadant & Sons, Inc.
Plant tours and sales
- 6:30 p.m. Buffet Dinner at Hawkeye Restaurant, Keokuk, IA.
(Buffet available to only those who have pre-paid.)
- 7:30 p.m. After Dinner Speaker
Marion Ellis, Nebraska Apiary Inspector
Bees and Stamps
- 8:30 p.m. Informal Activities

Saturday, March 9, 2002

- 7:00-9:00 a.m. Open House at Dadant & Sons, Inc.
Plant tours and sales
- 8:00 a.m. Check In: Holiday Inn Express, Keokuk, IA.
Coffee and Rolls (compliments of Dadant & Sons, Inc.)
- 9:00 a.m. Introductory Session, Keokuk Holiday Inn Express
Tim C. Dadant, President, Dadant & Sons, Inc.
Welcome
- Jerry Hayes, ABJ Columnist, Moderator.
Overview and Orientation
- 9:15 a.m. Plenary Session 1: Holiday Inn Express
Carl J. Wenning, ABJ Feature Writer, *The Practice of Sustainable Beekeeping*
- 10:05 a.m. Break (compliments of Iowa State Beekeepers Association)
- 10:30 a.m. Plenary Session 2: Holiday Inn Express
Tom Webster, Kentucky State Apiarist.
Preparations for Winter and Spring Management
- 11:20 a.m. Break (compliments of Missouri State Beekeepers Association)
- 11:45 a.m. Plenary Session 3: Holiday Inn Express
Marion Ellis, *Integrated Management Practices for Control of Mites and Diseases*
- 12:35 p.m. Luncheon Break: Keokuk Holiday Inn Express
(Compliments of Dadant & Sons, Inc.)
- 2:00 p.m. Seminar Session A (all 45-minute seminars repeated in Session B, locations TBD)
A1 Elizabeth Clark, *Cooking With Honey*
A2 Ray Nabors, *Comb Honey Production*
A3 Sharon Gibbons, *Making Creamed Honey*
A4 Dave Coover, Kent Robertson, & Joe Graham, *Setting Up a Honey House*
- 2:45 p.m. Break (compliments of Illinois State Beekeepers Association)
- 3:05 p.m. Seminar Session B (all 45-minute seminars repeated from Session A, locations TBD)
- 3:50 p.m. Plenary Session 4: Holiday Inn Express
Jerry Hayes, ABJ Columnist, Moderator.
Panel Discussion
- 4:20 p.m. Raffle Drawing and Adjournment

Don't miss this one!
Many well known speakers!

Keynote Speakers

Marion Ellis received his B.S. in Biology and M.S. in Agricultural Biology from University of Tennessee in 1972



and 1974, respectively. Upon completing his M.S., he served as a Peace Corps Volunteer in Peru and El Salvador, working as a teacher and extension specialist. He then spent four years at the North Central Regional Plant

Introduction

Station working on cage pollination of plant germplasm collections and 15 years as the Nebraska State Apiculturist. After 21 years of applied apiculture work, he returned to school and completed a Ph.D. in Entomology in 1994. His dissertation examined the effects monoterpenoids on the honey bee and its tracheal mite parasite. Currently, he is an Associate Professor of Entomology at the University of Nebraska. His research interests are investigating novel strategies for managing varroa mites, and reducing honey bee injury from pesticides applied to crops. Dr. Ellis will speak on Friday evening about his love of collecting apicultural stamps. His Saturday keynote presentation will be *Integrated Management Practices for Control of Parasitic Mites and Diseases*.

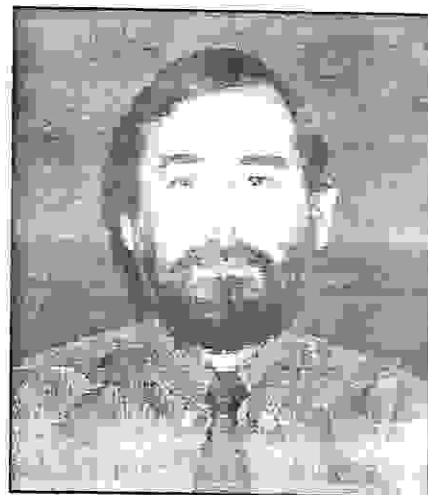
Carl J. Wenning is a hobbyist beekeeper from Normal, Illinois, who has been keeping bees for only five years. Nonetheless, he has had a significant impact on the think-

ing of beekeepers through the thirty plus feature stories he has written for the *American Bee Journal* beginning in July 1999. The diversity of his article topics is quite large - ranging from the philosophical to the eminently practical. His articles are often thought provoking and sometimes controversial. He has been compared favorably with Langstroth, Demaree, and Galileo; he has also been called a murderer of honey bees. Mr. Wenning will present a talk titled *The Pro's of Sustainable Beekeeping*. During this presentation he will bring together various aspects of highly diverse subject matter in an effort to show how well informed beekeepers can work smarter, not harder, to effectively overcome the new challenges of beekeeping in the Midwest.



Thomas Webster completed his Ph.D. in Entomology at University of California at Davis in 1986, specializing in honey bee biology.

After that he was a postdoctoral researcher there for two years, studying the effects of pesticides on bees kept in alfalfa fields. In 1988 he took his present position at Kentucky State University as an apicultural specialist with both research and extension responsibilities.



His lab studies nosema disease, non-chemical methods for varroa mite control, "survivor colonies" which seem to have survived the mite invasion due to traits for mite resistance, and the use of bees to monitor pollutants near a uranium processing plant. In light of recent overwintering losses, Dr. Webster will speak about *Preparations for Winter and Spring Management*.

Session Presenters

ELIZABETH CLARK

Elizabeth Clark was born and raised in Southeast Iowa and still makes Keokuk, Iowa her home. Liz bought and renovated the Italianate Villa-style house on the bluff overlooking the Mississippi River in Keokuk in 1971 and began a private, by-reservation-only restaurant in the house in 1976. In 1977 she started a cooking school there. She has also taught cooking classes in France and received a diploma in Cours Intensifs from La Varenne in Paris in 1977. Liz is a founding member of the Society for American Cuisine and Heartland Food Society. In addition to her many cooking awards and honors, Liz has written extensively for a number of national magazines, as well as collaborated on several books. She is also the author of the *Apple Companion*, the *Fresh Bread Companion* and is working on a third book.

RAY NABORS

Ray earned his Ph.D. in Entomology from the University of Missouri where he began doing research on bees and apiculture. He was named state specialist of apiculture for Missouri in 1992. In 2000, he moved to the position of Coordinator for the Southern TeleCenter where he serves as apicultural specialist. Ray has been keeping bees since 1978. He will present a seminar session dealing with *Comb Honey Production*.

SHARON GIBBONS

Sharon has been an established beekeeper since 1980. What started out as a hobby is now a full-time business. She manages 700 colonies of bees in Central and Eastern Missouri. Sharon has served as Missouri State Beekeepers President, and Eastern Missouri President. She is currently serving as the Region 5 Member on the National Honey Board. Sharon specializes in producing gourmet honey products. This includes nine flavors of honey cremes, mustard, and salad dressing. Sharon will talk about *Making Creamed Honey*.

DAVID COOVERT

With over 20 years of experience in all areas of Dadant Products, service and design, David possesses a wealth of beekeeping equip-

ment information. Take advantage of this vast store house of knowledge now, because David is moving on in his life and career. This will be David's last beekeepers meeting. David will be glad to visit with all his long-time friends and customers, and help those who are new to beekeeping. He will be joined by Kent Robertson and Joe Graham to present *Setting Up a Honey House*.

KENT ROBERTSON

Kent has worked at the Dadant & Sons, Inc. metalware plant in Dallas City, IL, for 14 years, seven of which he has been manager of the plant. He knows all Dadant honey house equipment from top to bottom and will be glad to help beekeepers, both large and small, with recommendations for their honey house set up to extract, filter, and bottle honey. The Dadant Dallas City plant makes extractors, speed controls, wax melters, tanks, honey drivers, bottlers and other stainless steel equipment such as the famous Dadant Smoker, which is now sold by many other bee supply companies throughout the world. They also do custom honey house equipment construction for individual beekeeper needs.

JOE GRAHAM

Joe has been editor of the *American Bee Journal* for 27 years, as well as editor of the last edition of *The Hive and the Honey Bee*. He will be on hand during the honey house seminar to help answer beekeeper questions with David Coover and Kent Robertson.

Master of Ceremonies

JERRY HAYES

Popular *American Bee Journal* columnist and author of the book, *The Classroom*, Jerry Hayes of Dadant & Sons, Inc., says he is looking forward to visiting with everyone at the Tri-State Beekeepers Meeting. A graduate of the University of Southern Mississippi, Dr. Jim Tew's Apiculture Program at the Ohio State University, and a short stint at the USDA Honey Bee Breeding Laboratory in Baton Rouge, LA, Jerry is most capable of bridging the gap between beekeeper and researcher. Jerry will serve as master of ceremonies, and will moderate the panel discussion at the end of the day.

Special Events

Late Friday afternoon and again early Saturday morning, conference attendees will have an opportunity to tour the facilities of Dadant and Sons in Hamilton, IL. Tours will include visits to the company's office, showroom, library, and warehouse. In addition, guided tours will allow visitors to see the production of wax foundation.

Prior to Friday's evening pre-meeting session at the Hawkeye Restaurant, local and state associations are encouraged to set up displays for before and after dinner inspection around the conference room. If your association would like to set up a display, please let the conference host know so that display space is made available.

Also on Friday evening at Keokuk's Hawkeye Restaurant, there will be a kick-off buffet supper for meeting registrants who have both pre-registered and pre-paid. The price of the buffet is \$14.50 per person (price includes tax and gratuity). Following the buffet, all meeting pre-registrants will have an opportunity to hear Dr. Marion Ellis tell the story of beekeeping as represented on postage stamps from around the world. In order to participate in the Friday evening banquet, participants need to both pre-register and pre-pay. See the registration form for details.

On Saturday in addition to hearing three nationally recognized keynote speakers, attendees will have an opportunity to participate in two of four break-out sessions that will address beekeeper needs and interests. A Saturday luncheon, provided free of charge by Dadant & Sons, will be available to all meeting pre-registrants. In addition, there will be three break periods sponsored by the state associations of Illinois, Iowa, and Missouri.

A special *Kids 'n' Bees* display has been planned to be set up and conducted at the Keosippi Mall in Keokuk, IA, on Saturday from 10:00 a.m. to 4:00 p.m. Area kids, as well as the children of attending beekeepers, are welcome to participate in this educational and fun activity. Dozens of static and interactive displays about honey bees and beekeeping will be available for kids to participate in.

There will be door prizes and a raffle at the meeting.

Meeting Locations

The towns of Hamilton, Illinois, and Keokuk, Iowa, on opposite sides of the Mississippi River, will serve as sites for the Tri-State Meeting. On Friday afternoon and early on Saturday morning Dadant & Sons, Inc. will host walking tours of the plant and provide an opportunity for beekeepers to make needed purchases. Dadant and Sons is located on U.S. Route 136 just east of the Mississippi River. Look for it on the north side of the road. Limited parking is available in front of the building, but considerably more is available behind the plant. The Friday evening banquet facility will be the Hawkeye Restaurant on U.S. Route 218 on the northwestern outskirts of Keokuk (in the same complex as Pizza Hut and Taco Bell). On Saturday, throughout the day, the Keokuk Holiday Inn Express will serve as the site for the meeting. The Holiday Inn Express is located at 4th & Main St. in Keokuk, IA. Parking is available at the hotel parking lot; registration desk will be located in the lobby. Just follow the signs from the parking lot. The *Kids 'n' Bees* display will be held at the Keosippi Mall in downtown Keokuk, across the street from the Holiday Inn Express. A map showing the general locations of these facilities is shown below. The star shows the location of the main Saturday meeting location, the Keokuk Holiday Inn Express.



Here are some travel distances with realistic time estimates. Estimates assume legal and reasonably steady driving speeds, and only one or two short breaks.

Springfield, MO	310 mi.	8h 00m
Kansas City, MO	260 mi.	6h 50m
Jefferson City, MO	170 mi.	5h 00m
St. Louis, MO	180 mi.	4h 40m
Iowa City, IA	90 mi.	2h 35m
Des Moines, IA	180 mi.	5h 00m
Dubuque, IA	190 mi.	5h 10m
Waterloo, IA	170 mi.	4h 00m
Peoria, IL	140 mi.	3h 15m
Chicago, IL	280 mi.	5h 05m
Springfield, IL	125 mi.	3h 50m
Champaign, IL	185 mi.	4h 35m

Accommodations

Due to the longer travel times for participants coming from greater distances, some individuals undoubtedly will want to stay overnight on Friday evening. Hotel rooms are available in Keokuk and outlying areas.

Holiday Inn Express
4th & Main St.
Keokuk, IA
319-524-8000

80 rooms, downtown, opposite Keosippi Mall, shopping, exercise facility with whirlpool & sauna, indoor pool, free local calls, complimentary breakfast bar, King whirlpool suites, major credit cards accepted. Special rates for Tri-State Convention: \$45.00 single and \$50.00 double.

Super 8 Motel
3511 Main St.
Keokuk, IA
319-524-3888

Restaurants nearby, meeting rooms available, cable TV, HBO, continental breakfast, major credit cards accepted.

Econo Lodge
3764 Main St.
Keokuk, IA
319-524-3252

60 rooms, AAA approved outdoor pool, Cable TV, HBO, pets allowed, pickup from airport, free breakfast, major credit cards accepted.

Chief Motel
2701 Main St.
Keokuk, IA
319-524-2565

18 rooms, fast food & fine dining within walking distance, cable

TV, HBO, 24-hour registration, free coffee, refrigerators available, dogs allowed for a fee, family owned and operated, major credit cards accepted

Fairfield Inn
3404 Main St.
Keokuk, IA
319-524-9000

62 rooms, indoor swimming pool, 4 honeymoon suites with Jacuzzi & micro fridge, free continental breakfast, 24-hour coffee & tea, free local calls, computer ready phones, cable with free HBO, major credit cards accepted

Pierce Building
401 Main St., # 4
Keokuk, IA
319-524-1451

5 overnight rooms available in National Historic Registry hotel, restaurant and lounge in building.

Additional information about the Keokuk area is available at the official, online tourism site:
<http://www.keokuktourism.com/>

Registration Procedures

Pre-registration will allow your hosts to make adequate preparations for meals and sessions. Only those who pre-register and pay fees by the deadline date of Feb 15, 2002 will be eligible to attend the Friday evening buffet and take part in the free Saturday luncheon. Etc.

Pre-registration Form

One household per pre-registration form only, please. If you need additional preregistration forms, you may either photocopy this page, or contact Dadant and Sons by phone or e-mail to request that additional copies be sent to you. Be certain to give your mailing address when requesting additional preregistration forms. Additionally, you may also visit our website at www.dadant.com to download a PDF version of the form.

Name(s) _____
Postal Address _____
City, State ZIP _____
Phone No. _____
E-mail: _____

Session Preferences

Session A preferences: (indicate no. in group attending each session)	<input type="checkbox"/> Cooking With Honey	<input type="checkbox"/> Making Creamed Honey
	<input type="checkbox"/> Comb Honey Production	<input type="checkbox"/> Setting Up a Honey House

Session B preferences: (indicate no. in group attending each session)	<input type="checkbox"/> Cooking With Honey	<input type="checkbox"/> Making Creamed Honey
	<input type="checkbox"/> Comb Honey Production	<input type="checkbox"/> Setting Up a Honey House

Fees:

Registration: _____ adults * \$10.00 \$ _____
_____ children (17 and younger) * \$5.00 \$ _____
Friday evening buffet: _____ @ \$14.50 per person \$ _____
Total Fees Submitted: \$ _____

Complete and return by Feb. 15th to Tri-State Meeting, Dadant & Sons, Inc., 51 S. 2nd Street, Hamilton, IL 62341-1397. Be certain to include a check for all fees made payable to *Dadant & Sons, Inc.*

The RX Corner

Try this for a sore throat

2 teaspoons buckwheat honey
2 teaspoons glycerine
2 teaspoons lemon juice
1/2 teaspoon powdered ginger

Heat in a jar over hot water. When well blended, remove from heat and shake vigorously. Sip a teaspoon full before going to bed. Use warm or at room temp..

Try this to help you sleep

1 cup chamomile tea
A few mint leaves
1 teaspoon honey
Steep for 3 minutes and enjoy.

The Recipes

Gone to the birds

1 cut up chicken
1 cup whole wheat flour
2 teaspoons salt
1/4 teaspoon pepper
1/8 teaspoon ground ginger
2 teaspoons paprika
3 tablespoons melted butter

Combine flour, salt, pepper, ginger, and paprika. Dip chicken pieces in mixture. Melt butter and roll chicken in butter. Lay in a single layer, skin side up. Bake @ 375 degrees for 30 minutes. Turn the chicken and pour the honey butter sauce over the top and finish baking.

Honey butter sauce

3 tablespoons melted butter (not the same butter you rolled the raw chicken in),
1/4 cup honey
1/4 cup lemon juice

Mix together and pour over chicken. Then bake chicken 30 additional minutes or until tender.

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pail DuSweet #5 Hi Fructose
Corn Syrup. No minimum
order, easy application.

Advantages

1. Product in liquid form ready to use
2. Sweeter than sugar and honey
3. No minimum order required
4. Easy application
5. 1 year shelf life
6. Immediate availability
7. Product available in drums & totes
8. Savings by diluting with water 3-1
9. 5 gallon reusable food grade plastic pails. Excellent for re-packing honey
10. Centrally located, 5 minutes from downtown St. Louis
11. For mite problems, try 50% Cake & Icing Shortening

For more information, call Teresa
Elder (Account Executive) at
Gateway Food Products, Co., 1728
N. Main, Dupu, IL 62239
1-877-220-1963

The MSBA has an audio visual
library, and as a member you
are eligible to use the films,
videos and slides. Contact
Pam Wright - w@townsq.com

To request apiary inspection or
information regarding honeybees leaving
or entering the
State of Missouri
contact:

Michael Brown
State Entomologist
Missouri Department of Agriculture
PO Box 630
Jefferson City, MO 65102
(573) 751-5505 / 5507

MISSOURI STATE BEEKEEPERS ASSOCIATION AND AUXILLIARY MEMBERSHIP APPLICATION

Name: _____
Address: _____
City: _____ State: _____
Zip: _____
Phone: _____
E-Mail: _____

Membership for MSBA - Single \$10 _____
Membership for MSBA - Family \$15 _____
Student - \$5.00 _____
Auxiliary - \$10 _____

Subscriptions:

American Bee Journal - \$12.00 _____
Bee Culture - \$13.00 _____
Swamp Bee - \$13.60 _____

If you belong to a local beekeeping organization, please pay
your dues through the organization. If not, make
a check payable to Missouri State Beekeepers Assn. or to the
Missouri State Beekeepers Assn. Auxiliary and mail to:

Ron Vivian	Rose Terrell
MSBA	MSBAA
P.O. Box 448	9401 S. Hardaway Rd.
Cox Grove, MO 64075	Lone Jack, MO
	64070