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Jefferson City, MO 65102 (314)751-2462

EXTENSION ENTOMOLOGIST: Dr. "Gene" Munson Entomology Dept.
1-87 Agriculture Bldg. University of MO Columbia, MO 65211 (314)882-3748
PRESIDENT’S MESSAGE
DECEMBER 1991

I am excited about being your Missouri State Beekeepers Association president, and I am going to make a commitment to all beekeepers in Missouri, that I am going to do everything I can to promote beekeeping and honey while I am your president. If I can help anyone else in Missouri do that (promote bees and honey), please be sure to let me know.

In October, I attended the USDA Honey Bee Certification Workshop in St. Louis. I had the opportunity to welcome all of the big names in beekeeping to Missouri. Some of the ladies from The Midwestern & Eastern Beekeepers Association supplied honey cookies for the break. They were really enjoyed by all. We have received several thank you letters from the USDA which I will share with you at the spring meeting.

The workshop was on ways to certify that you are not raising Africanized Bees. This plan only applies to people who have bees in regulated zones. The revised plan is not complete. I will explain it more at the spring meeting.

In the next two years, there are several new things I would like the state association to participate in:

1. Try to start a state Honey Queen program. We need volunteers to help chaperone. We also need local associations to help locate candidates. Anyone interested in helping with this please contact me.

2. I would like to start some state bee yards to help supply honey for the state fair. Several other states do this already and it has worked very well for them. I have a copy of the rules that Kansas uses. Maybe we can adopt the same rules. My motto is "If you find a plan that works, go with it." Same way with beekeeping, my plan is a copy of other successful beekeepers. If it works for them, it should work for you.

If anyone else has any idea that they think the state association should participate in, please let me know. We will take under consideration any suggestions.

Hope to see you at the meeting.

Glenn
MISSOURI STATE BEEKEEPERS ASSOCIATION
1992 SPRING MEETING MARCH 14, 1992
HOLIDAY INN EXECUTIVE CENTER
INTERSTATE 70 AT STADIUM BLVD.
COLUMBIA, MISSOURI

A.M.
8:30 - 9:00 REGISTRATION
9:05 - 9:15 INVOCATION & WELCOME

9:15 - 10:00 "MARKETING HONEY AT A HONEY BOOTH", BY BOB DYE.
BOB IS A MEMBER OF OUR ASSOCIATION WHO LIVES IN KANSAS
AND HE HAS HIS HIVES IN MISSOURI.

10:00 - 11:45 WORKSHOPS - ALL WORKSHOPS WILL BE ON GOING UNTIL
LUNCH. STOP AND SEE EACH WORKSHOP FOR AS LONG AS YOU WANT.

I. WORK SAFETY TECHNIQUES WITH EMPHASIS ON BACK AND LIFTING.
OUR SPECIAL GUEST FOR THIS WORKSHOP IS JEAN NASLUND, A PHYSICAL
THERAPIST FROM JEFFERSON CITY. THIS IS SPECIAL DON'T MISS
WORKSHOP THAT WAS REQUESTED BY SEVERAL MEMBERS.

II. EQUIPMENT MAKING BY GENE KAUFMANN OF EASTERN MO. BEEKEEPERS IN ST. LOUIS.

III. MAKING EQUIPMENT AND GADGETS BY CHARLES WILLS OF SPRINGFIELD.

IV. MAKING CREAM HONEY BY SHARON GIBBONS OF EASTERN MO. BEEKEEPERS.

V. MAKING SKEPS BY MR. ROLLA CHANDLER-SKEPPIST OF SULLIVAN, MO.

VI. MITES BY JOE FRANCKA, STATE ENTOMOLOGIST.

VII. INSURANCE BY ROGER STARK.

11:45 - 1:15 LUNCHEON (WINDSOR I)
P.M.
1:15 - 1:45 "PREPARING YOUR HONEY FOR JUDGING AT STATE FAIRS"
BY BOB DYE.

2:45 - 3:30 WORKSHOPS (SEE MORNING SCHEDULE)

3:30 - 4:00 BUSINESS SESSION
4:00 - ATTENDANCE PRIZES AND ADJOURNMENT
COMPLETE REGISTRATION FORM ON PAGE 18 AND MAIL TODAY.
PLEASE REGISTER EARLY. IT IS IMPORTANT THAT WE HAVE OUR ATTENDANCE COUNT AS EARLY AS POSSIBLE. LUNCH AND MEETING REGISTRATION IS $8.50. MEETING REGISTRATION ONLY IS $2.00. PLEASE SUPPORT THE ASSOCIATION BY ATTENDING THE LUNCH, THIS ENABLES US TO GET THE MEETING ROOMS WITHOUT PAYING RENT.

EVERYONE IS INVITED TO ATTEND THE EXECUTIVE BOARD MEETING AT 7:30 P.M. ON FRIDAY, MARCH 13, 1992 AT THE HOLIDAY INN EXECUTIVE CENTER.

YOU MUST RESERVE YOUR ROOM BEFORE FEBRUARY 28, 1992. SINGLE ROOMS ARE $54.00 AND DOUBLE ROOMS ARE $64.00. THE PHONE NUMBER IS (314) 445-8531

1992 SPRING MEETING REGISTRATION

NAME______________________________________________

ADDRESS___________________________________________ CITY__________________________________

STATE ZIP PHONE____________________________________

LUNCH AND MEETING REGISTRATION:

NO. IN PARTY______ AT $8.50 EACH = $______________

OR MEETING REGISTRATION ONLY:

NO. IN PARTY______ AT $2.00 EACH = $______________

LUNCHEON SERVED IN WINDSOR I:
SOUTHERN FRIED CHICKEN, WHIPPED POTATOES & COUNTRY CREAM GRAVY,
HOMESTYLE GREEN BEANS, SALAD, COFFEE OR TEA.

MAKE CHECK PAYABLE TO MISSOURI STATE BEEKEEPERS ASSOCIATION
MAIL TO: LARRY HENCLEY
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FLORISSANT, MO 63033
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✓ Honey House Metalware Needs — Extractors, Tanks, Pumps, Melters, Knives, etc.
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APISTAN FOR VARROA MITE CONTROL

EVERYTHING FOR THE BEEKEEPER
A name you can trust to be here tomorrow to back what it sells today.
FROM THE EDITOR:

The ad toward the back of the Sears Farm edition is what did it. I don't know what was so special about it. I had even seen it several times before, but this one time it struck chord in my head that's still buzzing. All that beautifully shining clean gear: the sharp white hive body topped with a neat telescoping cover, golden hexed foundation in the frame, the veil and gloves for protection. All those pictures swirled into a fascinating vision of me, keeping bees.

I didn't buy that beautiful starter kit from the catalog, I answered an ad a friend found in the Thrifty Nickel. That same friend lent himself and his truck to go pick up three drafty, almost forgotten, cow damaged hives, and any extra pieces I could find scattered in the surrounding grass. They were perfect. The seller even threw in the smoker.

I had done all the required reading and beyond, but what to actually do with them was baffling. I never knew if I was doing it right; how the heck do you get that foundation to stay in the frame? I didn't know you were supposed to pull the strip off the top bar. I just bent and squeezed it in place! I would open a hive, thinking I should do something but just stand there not knowing what.

Luckily for me, I called Craig Oliver. I just wanted some supplies. What I got was some of his 20 years of experience, a friend, and the Missouri Beekeepers Association. Since then, Craig has shown me a lot of bees and hives and how they have managed to survive in spite of our fumbling with them. He has also shown me the spirit of Missouri Beekeepers in his willingness to help, or give some advice, or share a story.

I have been given the opportunity now, to share and pass on the spirit and joy of beekeeping. After three years, I still count myself as a rank beginner in this field, so I need your help. Tell me what you would like to see in the newsletter. Give me a story, advice, a piece of your mind. We will all be the richer for it.

********

As this is the first newsletter under the new administration, it seems only proper to acknowledge the old administration. Mike VanArsdall has stepped down from his office of President and Jim Hausam has left the Treasurer's post. Craig Oliver served as interim Treasurer in Jim's absence. Everyone else is still here, though some have a new job. Here is a list of the old positions: Glenn Davis as Vice President, Jim Thaxter as Secretary, Sharon Gibbons as Editor, and Larry Hensley as Program Chairman rounds out the rest of the officers. Board members included Charlie Wills, Glenn Staggs, Roger Nichols, and Neal Bergman.

A sincere and appreciative thank-you goes out to all 1991 officers and board members. A lot of time, thought, and effort go into making the Missouri Beekeepers Association an organization that can be recognized as a friend and voice of the beekeeper. If you have a chance, thank them with a slap on the back (not a stinging slap, please) or better yet, show them with your involvement an enthusiasm in the club.
Missouri State Beekeepers Association would like to thank all of the dealers and suppliers for donating items for prizes at our state meeting on October 19, 1991. The following is a list the companies and the items that they donated.

ROSSLAN APIARIES
1 - Telescoping Cover
1 - Inner Cover

THE WALTER T. KELLEY COMPANY
1 - $10 Gift Certificate toward the purchase of beekeeping supplies

GOLDEN BEE PRODUCTS
2 - $20 Certificates toward the purchase of bee suit

DADANT & SONS
1 - 1-year Gift Subscription to The American Bee Journal
2 - $5 Gift Certificates toward the purchase of beekeeping supplies

B & B HONEY FARM
4 - No Trespassing Signs

WESTERN BEE SUPPLIES INC.
1 - Deep Hive Body
1 - 10 Deep Frames

HUBBARD APIARIES
1 - Baseball Cap

MAXANT INDUSTRIES
6 - Booklets on swarm control

THE SPEEDY BEE
1 - 1-year Subscription to The Speedy Bee

DRAPER’S SUPER BEE SUPPLIES
5 - Container Samples (1 container of each size)
2 - Baseball Caps

MID-CON
1 - Fumidil-B
1 - Beeswax Mold
1 - Buffalo Chip Mold
1 - Book "Beeswax Molding & Candle Making"

GOLDEN CONTAINERS
1 - Container Samples (1 container of each size)

MEETING SUMMARY:
EXPENSES
ED MASON $87.25
VICTORIAN INN (GUEST SPEAKER’S ROOMS) 98.24
HOLIDAY INN (RENT FOR OVERHEAD PROJ) 26.49
TOTAL $211.98

INCOME
RAFFLE SALES $141.00
COFFEE DONATION 9.50
TOTAL $150.50

NET COST OF MEETING $61.48
Thank you so much for the honor you gave me as 1991 Beekeeper of the Year. The plaque presented to me at our Fall 1991 meeting will forever be special. For those of you who did not see it, the plaque is in the shape of the state of Missouri. I enjoyed being your editor for the past four years, but I was happy to pass it on to Bill Randall. I have grown in skill and character during these past few years, and look forward to continuing to work for the Missouri State Beekeepers. We have lots to do to get ready for the 1993 American Beekeeping Federation Convention in Kansas City. Anyone interested in becoming a member of ABF can contact me.

Thanks,
Sharon Gibbons

THANKS

A note of appreciation is in order for Craig Oliver of Fulton. I am probably prejudiced, as he has been somewhat of a mentor to me, but my closeness to him gives me an opportunity to watch him work. The situation that I want to note is his term as interim Treasurer last Fall. Craig spent hundreds of hours and many late nights sorting through numbers and records that would have driven most of us into a fit of frustration. Craig is to be applauded for his integrity and willingness to give a helping hand in a time of need.

*********

Thanks to Lawrence Snelson of Rolla who helped at the State Fair but was regrettably not mentioned in the Who's Who of helpers. Without you and those like you giving your valuable time and energy, both beekeepers and public would be poorer. Thanks again.

HONEY COOKIES

A light, not-to-sweet treat great with tea or coffee - contrary to most baking with honey, this recipe is best made with a light colored honey.

1/2 cup margarine or butter, softened
1/2 cup packed brown sugar
1/2 cup honey
1 egg

Beat these 4 ingredients in a medium bowl on medium speed until smooth. Stir in remaining ingredients:

1 1/2 cups all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

Options: 1 cup shredded bran cereal or 1 cup shredded coconut

Preheat oven to 375°.

Drop by spoonfuls onto an ungreased cookie sheet. Bake until set and light brown around edges (cookies will look shiny) 7-9 minutes. Let stand 3 minutes before removing from cookie sheet onto wire rack. Makes 36 cookies.
IF YOU DON'T PROTECT YOUR BEES FROM VARROA MITES NOW, YOU'LL PROBABLY GET STUNG LATER.

Until now, you may have thought you had to choose between guaranteeing your bees' health and ensuring honey purity. But there is a solution. APISTAN® Strips, the only EPA-approved treatment for Varroa mites. APISTAN has been proven to be 99.8% effective in eliminating Varroa mites. Yet, it leaves no residue in honey. It's even easy to use. The sturdy, self-hanging design lets you install APISTAN Strips without tacks or nails. So to protect your bees and your honey, there's only one answer. APISTAN Strips, pure and simple. For more details, call 1-800-527-0512.
MISSOURI STATE BEEKEEPERS ASSOCIATION
General Membership
Cape Girardeau, Missouri
October 19, 1991

The meeting was called to order at 3:10 p.m. by President Mike VanArsdall. He started the meeting by presenting awards for distinguished service to past president Joe Solt and past treasurer Jim Huasam. Beekeeper of the Year award was presented to Sharon Gibbons for her service to the association as newsletter editor and promotional efforts on behalf of all Missouri beekeepers.

The Secretary read the minutes of the Spring meeting. Charlie Wills moved to accept the minutes as read. Seconded by Norm Grosche. Motion passed.

Glenn Staggs announced that raffle tickets were being passed out today. The drawing will be held December 14, 1991.

The Treasurer presented a report showing the balance of cash on hand of $1,894.55. The State Fair booth showed a profit of $885.39. Total receipts for the year to date are $9,102.45 and total expenses to date are $7,971.06. Clarence seconded by Jim Hausam. Motion passed.

Sharon Gibbons reported that $1,000 is available as a grant from the Missouri Department of Agriculture's AgriMissouri program for another printing of the cookbook. A revision to the book is needed to include winning recipes from the State Fair and to mention AgriMissouri. The price of the cookbook will be $5 to MSBA members with a suggested retail price of $7.95.

Glenn Davis presented nominations for a proposed slate of officers for 1992.

President: Glenn Davis
Vice-President: Glenn Staggs
Program Chairman: Larry Hensley
Secretary: Jim Thaxter
Treasurer: Ron Vivian
Newsletter Editor: Bill Randall
Three Year Board: Sharon Gibbons
One Year Board: Neal Bergman to replace Glenn Staggs who is nominated for Vice-President.
At-large Board: Charles Wills
Continuing Board Member: 2 Year: Roger Nichols

A motion was made, seconded by Charlie Wills that nominations cease. Motion passed.

Mickey Lee made a motion that the slate of officers be elected by acclamation, voice vote. Seconded by Jim Hausam. Motion passed.
Joli Winer reported on how Kansas runs their state fair operation. Their state association has state bee yards which are owned by the association and managed by beekeepers. The beekeeper gets a share of the honey and the rest is sold at the state fair.

Charlie Wills made a motion to donate $50 each to the American Honey Producers Association and the American Beekeeping Federation. Seconded by Sharon Gibbons. Motion passed.

The University of Missouri College of Agriculture, Food, and Natural Resources Alumni Board of Directors has issued a call for nominations from commodity groups for a Citation of Merit Award, Honorary Membership, and Alumnus of the Year. The Executive Committee presented Dr. Flernoy Jones as nominee for the Citation on Merit.

Mickey Lee made a motion to appropriate $250 from the general fund for honey promotion at the Legislative Banquet and the Governor's Conference on Agriculture. Charlie Wills seconded, motion passed.

Joli Winer reported that the Kansas Beekeepers Association conducts workshops at their meetings to boost attendance and membership.

Larry Hensley announced that the Spring 1992 meeting of MSBA will be held in Columbia, Missouri at the Holiday Inn Executive Center.

Glenn Davis announced that the by-laws call for standing committees on nominations, program, and auditing and asked for volunteers to serve on these committees.

Ray Batton announced that a meeting will be held in St. Louis on a program for national certification of honey bees. Sharon Gibbons added that the Eastern and Missouri State Beekeepers Associations will be serving as the hospitality committee for the meeting.

Ron Vivian made a motion to adjourn, seconded by Charlie Wills. Motion passed.

Respectfully submitted,

Jim Thaxter, Secretary
Insist on the Best!
Dadant Quality Woodenware

Quality Dadant Woodenware has been the standard of the industry for many years. Our woodenware is manufactured from ponderosa pine which has been hand selected to be free of imperfections. Each board is carefully metered to be certain it is of the right moisture content before it is skillfully milled into the finished product. Commercial grades in bulk quantities are available.

We offer four basic sizes of supers all utilizing strong dovetail construction. The dovetails have been bored or "pre-drilled" at the factory to help eliminate splitting during assembly. Complete listings, along with the appropriate frame-foundation combinations for the Hive Body, commonly referred to as a deep super, the Dadant depth 6% super, the shallow 5-11/16" super and the comb honey super.

Frame selection is dependent upon the type of foundation to be used. Dadants offer two basic types of wooden frames. The first and most popular, is a wedge top bar-grooved bottom bar frame.

The grooved top bar-grooved bottom bar frame is quickly growing in popularity. It is designed to be used mainly in conjunction with Duragilt foundation.

- WE OFFER FOUR BASIC SIZE SUPERS
- TWO STYLES OF WOODEN FRAMES TO CHOOSE FROM

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DADANT & SONS, INC., HAMILTON, IL 62341-1399 • Ph. 217/847-3324 Fax # 217/847-3660
TERRAMYCIN PATTIES


INGREDIENTS:
6 lbs. granulated sugar
3.2 oz. TM 50, 1 6.4 oz. package TM 25
3 lbs. inexpensive vegetable shortening. Do NOT use lard or animal fat.

PREPARATION:
Mix sugar and entire TM powder to a uniform blend in a large container. Mix in shortening and knead until uniform. Use ice cream scoop or equivalent as a measure (1/4 to 1/3 cup), put into wax paper sandwich bags or onto sheets of wax paper approximately 6" x 12". Fold over wax paper and mash flat into patty 4" x 3/8" approximately. Recipe makes about 37 4oz. patties.

STORAGE OF PATTIES:
The vegetable shortening protects the Terramycin from the elements so it is only necessary to keep the patties cool and the potency of the Terramycin remains at full strength. The patties can be placed in a sealed container or plastic bag until they are used. Use of a plastic foam insulated box can help protect the patties from heat while enroute.

USE OF THE PATTY:
Center a patty on the top bars of those frames that are closest to the center of the brood area. Do not remove the wax paper because it slows down the removal of the patty (obstruction) by the bees. Small or less active colonies may not require an entire patty, and the patties can be cut in half with a hive tool.

The patty appears as an obstacle to the bees and they attempt to remove it bit by bit with their mouthparts. While doing so the individual worker bee consumes small amounts of the medication. Honeybees are always feeding one another and while doing so the total colony is receiving a small dose of the medication continually over a long period of time.

The patties can last 3-6 weeks depending on the size of the patty, colony strength, weather, and attitude of colony toward the obstruction, etc.

Tests have shown that by using Terramycin in the brood chamber, residuals of the drug do not show up in the honey stores, but to allow that extra margin of safety, everyone I have talked to strongly suggests, and I believe that extreme care should be used when using any medication in the hive during a honey flow.

NOTE:
Medication of any type should never be used with a pollen trap under the brood chamber of the hive. Particles of the
medication can fall into the trapping drawer, and separation is impossible.

WHY PATTIES WORK:

Honey bees are only susceptible to the foulbrood diseases during the first few days of their larval life. The reason the patties work so well is that if the larva receives small doses of the antibiotic during those critical few hours they are less likely to be infected by the disease. Any time it is warm enough to raise brood, it is warm enough for the bees to work at removing the obstruction of the Terramycin patty. To insure protection against the foulbrood diseases and since there is a brood cycle any time the bees are active the patties work well because in effect they meter out continuous medication in very small amounts over a long period of time. All other methods generally allow more intense levels of medication at very irregular intervals.

I started using the powdered TM mixture when the Arizona State bee inspector informed me I had a colony with foulbrood. I had just started beekeeping and as a beginner didn't know the consequences of not medicating my bees. He instructed me in the use of Terramycin with powdered sugar. The method worked all right after that, but I still had minor disease problems occasionally.

I started using the patties after I heard a lecture by Dr. Gordon D. Waller about them in 1982 and I believe it is the reason that I have had consistently stronger colonies with noticeably larger better quality brood patterns and an increase in honey production of 20-30%. My colonies seem to have had an overall stress relieved from them since I started using the patty method of Terramycin application.

NOTE: Terramycin, TM 25, TM 50 are registered trade names used by Charles Pfizer & Co., Inc., New York.)

Honey
Honey
Honey
Honey
Honey

FUMIDIL-B FOR NOSEMA

Mix 1 teaspoon of Fumidil-B to each gallon of syrup. Recommended feeding is 2 gallons in the Spring, and if conditions persist, another feeding is recommended in the Fall, after surplus honey is removed. 1/2 gram will treat 5-6 gallons of syrup. 9 grams will treat 110 gallons syrup.

from: Iowa State Beekeepers Newsletter, "The Bee Buzz"

***************
NEWS RELEASE
*************

LOGO CONTEST

The MO-KAN Host Committee of the American Beekeeping Federation is having a logo contest to promote the 50th Anniversary of the American Beekeeping Federation. The meeting will be held in January 1993 in Kansas City.

CONTEST RULES:
- The contest is open to anyone.
- The logo must feature the following: a) location of the meeting (Kansas City), b) the 50th Anniversary, c) American Beekeeping Federation meeting
- No limit to the number of entries
- Professional artist may touch-up the winning design
- If more than one person submits the same winning logo, the one with the earliest postmark will win.
- Entries judged by the MO-KAN Host Committee
- Winner will receive a check for $25.00 plus one each of the items that will feature the logo: T-shirt, Sweatshirt, Cap, and Mug.
- Entries may be submitted to: Sharon Gibbons
  561 South Highway O Rocherport, MO 65279 (314)446-0447
- Questions may be directed to Joli Winer during the day at 800-547-1392 or (816)492-1670

ATTENTION ALL CANDLE MAKERS...
Mann Lake Supply wants to EXPAND your candle making experience!

We have enlarged our rainbow of craft wax to include over 30 colors. Our craft wax measures 8" X 16" and is 100 percent pure beeswax. Embossed with the honeycomb pattern, the sheets are ideal for candle rolling - roll whole sheets, combine colors in strips, or cut out shapes. Ideal for creating decorations for every season.

Create your own beeswax nativity scene and other exciting holiday figures and candles. These new polyurethane mold designs are easy to use and will add to the glow of your holiday season.

Call 1-800-233-6663 for more information!

The winners of the raffle were drawn and are as follows:

FIRST PLACE: Shot Gun
Bill Keohn, Sullivan, MO

SECOND PLACE: Chainsaw
H.J. Schaffer, Drexel, MO

THIRD PLACE: Afghan
Mark Casche, St. Louis, MO

Congratulations and thanks to everyone who bought and sold tickets. Not everyone gets a prize but we all win.
Honey Bee Certification Meeting

The USDA and NASDA recently held a Honey Bee certification workshop on Oct. 24-27 at the Riverfront Holiday Inn in St. Louis, beekeepers, inspectors, entomologists, and others had a chance to voice their opinions on bee certification.

The problem addressed by the workshop was what, if anything, should be done to keep mites and Africanized bees and diseases from spreading throughout the U.S. in an uncontrollable fashion. A draft for a model plan was drawn up and distributed before the workshop and discussion was centered around the topic.

The workshop was divided into four groups representing four categories of beekeepers. These groups were: intra-state beekeepers, inter-state or migratory beekeepers, queen and package bee producers, and producers of certified breeder queens.

A certified breeder queen is officially certified by way of the USDA Computer-Assisted Morphometric Identification System as not being Africanized. Also, it can be any queen reared and mated in an African-free zone. Either one must be clipped and marked.

Thanks to us, bears are being sighted in more homes, restaurants and supermarkets than ever before.

When it comes to spreading the good news about honey, look to the National Honey Board. Your investment in our promotions and education programs has resulted in:

- Over $3 million in publicity for honey & beekeeping in 1990
- An increase in retail sales of honey
- Last year's introduction of 279 new honey products
- Foodservice operators getting tools to increase honey usage

Count on us to continue promoting honey's good name. It's a task we're more than happy to bear.
PROPER USE OF MENTHOL

Now that menthol has been approved for use in the treatment of tracheal mites in honeybees, we would like to furnish you with sufficient information so that you treat your bees properly and get the maximum benefits out of the treatment procedure.

MENTHOL: WHAT IS IT?
Menthol is a food product that is pharmaceutically pure and is used to flavor foods, in over the counter medication, cosmetics, personal care aids and prescription drugs. It is 99.9994% pure.

PHYSICAL PROPERTIES:
The physical properties of menthol are; it exists in a crystalline state and starts to evaporate at approximately 70° F and will melt to a liquid at approximately 102-105° F. The vapors which start to come off the crystals at 70° F are heavier than air and tend to settle down into the hive. The best evaporation rate for menthol is between 80 and 85° F.

HOW DOES IT WORK?
It is believed that menthol is breathed by the honeybees into the tracheal tube. When it comes in contact with the tracheal mite, it either affects the mite's nervous system or it robs the mite of oxygen and smother the mite. The exact way that the menthol vapors kill the tracheal mite has not been proven at this time. It is known, due to the life-cycle of the mite that the menthol vapors have to be breathed continually for a minimum of fifteen days by the honeybees in order to be an effective treatment for the tracheal mite. It is also known that sufficient vapors must be present in the hive for this to be accomplished. This is why the recommended dosage used to treat a hive, is 50 grams or 1.8 ounces. We also understand that the bees do not like this vapor in the hive and will try to ventilate the vapor from the hive by fanning. It is our recommendation that these instructions be followed as closely as possible for effective treatment for tracheal mites and efficient use of the expenditure invested in this treatment.

1) The hive of bees should be in one hive body deep or two hive bodies deep at the most. You are trying to fill this chamber with a gas and the smaller you can make the area, the more effective the treatment will be.

2) The entrance reducer should be set down to the smallest opening to help contain the vapors of menthol within the hive. As we stated, the vapors are heavier than air and will want to settle out through the entrance of the hive if it is in its wide open position.

3) There should be no honey flow on or honey supers on the hive during the treatment and all treatments should take place at least two weeks prior to any honey flow.
4) The outside temperature of the hive should be at least 65°F. During brood rearing the inside temperature will be significantly higher than this, and should allow for adequate vaporization.

5) The correct amount of menthol per treatment should be 1.8 ounces or 50 grams. It has been determined that this amount will give sufficient vapors to adequately control the tracheal mite. (A rounded 1/3 measuring cup is very close to the 1.8 oz. amount.)

6) The package should be placed in the top box of the brood chamber and on top of the top bars, either over the cluster (in cool to moderate weather) or off to one side (during very hot weather). The packet of menthol should be arranged so that the menthol pellets are spread out over the largest surface area possible within the packet. Do not bunch up the menthol pellets to one side of the packet. The further they can be spread out the more efficiently the evaporation rate will be.

7) This packet should be left on the hive for a minimum of 15 days, however, it can be left on for a period of 20-50 days with no ill effect. After that time, the packet can be retrieved and any menthol that is left in the packet can be saved and used again for further treatments as long as the total amount of menthol used in this further treatment is 50 grams or 1.8 ounces. Not all the menthol will evaporate in this 20-25 day period. The bees will tend to propolize this bag and this is a natural occurrence. Care must be taken when retrieving these bags after treatment period so as not to tear the bag allowing the menthol to spill down into the hive and onto the developing brood. After the menthol is retrieved, it can be stored in an air-tight container. It should be stored at less than 70°F.

8) The best time to treat for tracheal mites is in the Springtime when the weather is warm and in the Fall of the year immediately after taking off your honey. It is essential that bees that are going to be over-wintered be treated in the Fall of the year for tracheal mites.
This a smaller version of the award-winning salad that Sharon and John Gibbons, and Bill Randall served to the masses at the Governor's Conference at Tan-Tar-A in December. A big thank you to everyone that helped. The salad was quite popular and very delicious!

**VEGETABLE SALAD WITH HONEY DRESSING**

<table>
<thead>
<tr>
<th>1 head broccoli</th>
<th>1/2 large head cauliflower</th>
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</thead>
<tbody>
<tr>
<td>1 lb. carrots</td>
<td>1/2 cup mayonnaise</td>
</tr>
<tr>
<td>1/2 cup lemon juice</td>
<td>1/3 cup honey</td>
</tr>
<tr>
<td>or apple cider vinegar</td>
<td>1/4 tsp. prepared mustard</td>
</tr>
<tr>
<td>1/8 tsp. tarragon</td>
<td>1 clove garlic, minced</td>
</tr>
<tr>
<td>salt &amp; pepper to taste</td>
<td></td>
</tr>
</tbody>
</table>

Cut vegetables into bite size pieces. Mix remaining ingredients in blender or shaker. Blend or shake well. Pour over the prepared vegetables. Marinate for 24 hours in refrigerator. Drain off excess marinade and reserve and serve as dressing.

**COOKBOOKS** will be available at the Spring meeting. If you want to reserve copies, call or write:

Sharon Gibbons  
314 Quinnmoor Dr.  
Ballwin, MO 63011  
(314) 394-5395

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**1992 SPRING MEETING REGISTRATION**

NAME__________________________

ADDRESS_________________________CITY_________________________

STATE______ZIP________PHONE_________________________

**LUNCH AND MEETING REGISTRATION:**

NO. IN PARTY______AT $8.50 EACH = $______________

**OR MEETING REGISTRATION ONLY:**

NO. IN PARTY______AT $2.00 EACH = $______________

**LUNCHEON SERVED IN WINDSOR I:**
SOUTHERN FRIED CHICKEN, WHIPPED POTATOES & COUNTRY CREAM GRAVY, HOMESTYLE GREEN BEANS, SALAD, COFFEE OR TEA.

MAKE CHECK PAYABLE TO MISSOURI STATE BEEKEEPERS ASSOCIATION
MAIL TO: LARRY HENSLEY  
13520 OLD JAMESTOWN ROAD  
FLORISSANT, MO 63033  
(314) 355-6935
LUNCH AND MEETING REGISTRATION:

NAME
ADDRESS
CITY
STATE
ZIP
PHONE

NO. IN PARTY AT $2.00 EACH:

$ =

NO. IN MEETING REGISTRATION ONLY:

$ =

LUNCH: Homestyle Green Beans, Salad, Coffee or Tea.

Southern Fried Chicken, Whipped Potatoes, Cream Gravy.

MAKE CHECK PAYABLE TO MISSOURI STATE BEVERAGES ASSOCIATION.

MAIL TO: LARRY HENSLER
1930 OLD TOWN ROAD
FLORENCE, KS 67043

(316) 355-6933

1992 SPRING MEETING REGISTRATION

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