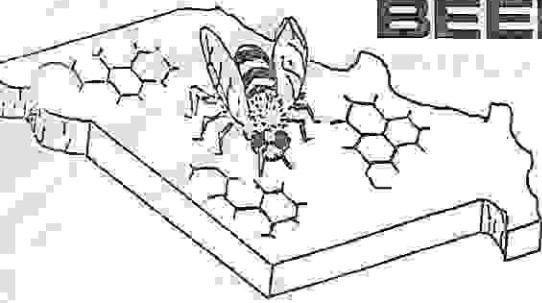


MISSOURI STATE BEEKEEPERS

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VOLUME 27

QUARTERLY NEWSLETTER
Summer 1989

NUMBER 2

BEEKEEPERS: It's time for FAIR FEVER!!!

It's easy to catch and non-curable. Symptoms include upset stomach, nervousness, irritability, and fatigue as you get your honey entries ready for the State Fair. All you need to do to catch it, is to win a ribbon in a previous State or County Fair; (or know someone who did). If you are the slightest bit competitive, you will want one too. Your bees can produce prize winning honey, but only you can make it a Blue Ribbon Winner!

What a great way for local beekeeping associations to raise money? Last year Mid-Western Beekeepers Assn. took the Grand Champion Ribbon in the group competition, and earned over a hundred dollars in prize money. Much of the available prize money was left uncollected. This year \$1,501 will be available in prize money, with the Missouri State Beekeepers' Association funding half of it.

Last year Missouri had a spotty honey flow with excellent honey produced in apiaries close to larger cities or near river bottom lands. Most rural apiaries produced a darker, but high quality honey. Remember that we do have classes for dark honey also. If you can't bring your entries to Sedalia, you can ship them or send them with a friend. All the entry forms are included in this newsletter. So as you extract your honey, keep in mind the State Fair in Sedalia on AUGUST 17th to 27th.

WORKERS NEEDED FOR THE MISSOURI STATE FAIR

The Chairman of the Apiculture section at the State Fair is Jim Hausam. Volunteers are needed to help in the honey booth, and to answer the many questions of the Fairgoers!! Any individuals or local associations who wish to spend time at the Fair please contact Jim immediately at 816-547-2495.

FALL MEETING: ROLLA, MO.
OCTOBER 21, 1989

At this time the agenda for the fall meeting is not finalized. Our main speaker was to be Marion Ellis but a couple of days ago, he canceled because of a conflict. I will send a complete agenda in a separate mailing, if it has not been finalized before this goes to the printer. We will once again have a buffet lunch. This was very successful at last year's fall meeting. The Board of Directors Meeting will be held at 7:30 on Friday, October 20th. Everyone is invited to attend, and each local should send one representative. If you want to institute change, this is the meeting to come to.

MISSOURI STATE BEEKEEPER ASSOCIATION
FINANCIAL REPORT
MARCH 9, 1989

Cash in Bank -- 10-24-88

\$ 788.35

Income:

Dues	\$ 390.00
Interest - C D & Checking	56.48
Cook Book Sales	339.00
Certificate of Deposit	3,994.76
Promotion	<u>317.38</u>

Total Income

5,097.62

Expenses:

State Meeting - Mexico	\$ 273.33
Newsletter	376.60
Slides	373.45
Honey Promotion	765.01
Misc'l Expenses	5.00
1989 Fair Merchandise	348.32
Postage	<u>101.79</u>

Total Expenses

2,243.50

Cash in Bank - 3-9-89

\$ 3,642.47

ASSETS:

Checking Account	\$ 3,642.47
Inventory -- Cook Books	1,680.00
Fair Merchandise	<u>723.14</u>

TOTAL ASSETS

\$ 6,045.61

FROM THE PRESIDENT'S CORNER

Hello again, fellow beekeepers. I am glad to say that I have made a full recovery and am back on the job again. I would like to thank everyone for their kind thoughts and wishes for my speedy recovery. They must have done some good.

The Spring meeting in Moberly was a tremendous success. The program presented by Dr. James E. Tew was extremely interesting and informative. I don't think there was anyone in the house who did not enjoy it.

Melissa Ostermeyer, who is in charge of the Kansas Honey Queen program also had a very interesting presentation. Someday maybe Missouri will have a Queen program. However, I do think that we need to increase our membership before we attempt such an undertaking.

Jim Thaxter was presented a plaque of appreciation by Jim Coyle of the local Moberly radio station. Jim Thaxter was very surprised. Jim Coyle also conducted radio interviews with myself, Dr. Tew, and Jim Thaxter.

I would like to thank Larry Hensley for the work he did to make the meeting a success. Although the Ramada Inn people were not properly prepared for us, Larry saw that everything was in place and we were able to start the meeting almost on time. I am pretty sure that everyone had a good time and enjoyed dinner.

We had representatives from about half of our local associations present. I think each local association should make it a point to have at least one representative from their group at the state meeting. After all, that is when the most important things concerning your State Association happen. Also, there is usually plenty of information that is worthy of taking back to your other fellow members.

The Private Pesticide Applicator program was conducted by Ray Nabors with excellent results. There were twenty-six people present and were exposed to a very important aspect of our hobby or business. I would like to thank Ray on behalf of the organization for conducting the program.

Important News About Beekeeping Training!!

Bob Campbell has volunteered to be a hub for Beekeeping course outlines. If anyone has a tried and proven outline for teaching a beginning course in beekeeping, please send it to Bob. Bob will collect a number of outlines and have these available for people who would like to teach a class at a local facility. Dr. Flerney Jones will supply the first one, and it should be available almost immediately. Anyone interested in either requesting or submitting an outline should please send it to:

Robert M. Campbell
711 Undercliff
Hazelwood, Missouri 63043

Hopefully, we can generate some interest and some new members with this program.

New Directories Coming Soon!!

The new MSBA-AgriMissouri directories are due to be printed again this year. They will be available by the State Fair. If you need some of these, please contact Jim Hausam and tell him how many you wish to have.

State Fair Volunteers Needed!!

State Fair time is almost here again. As usual, we need volunteers to work in the booth during the Fair. If you would like an enjoyable experience and would like to help us promote beekeeping in the state of Missouri, volunteer some time to help us. Contact Jim Hausam and let him know when you can be there. We normally try to have enough people so that you will only work for half a day and can spend the other half day enjoying the rest of the Fair. Sometimes, we don't have enough people to do that but we try to. Usually, you will be able to either work in the booth and talk about beekeeping or work at the display area and talk about beekeeping. Either way, we can talk about our favorite subject until we are hoarse. Parking passes and Fair passes are furnished for the days that you work. We always have a great time and eat plenty of Holy Cow Honey Ice Cream.

Survey Results Finally Published!!

First of all, I would like to apologize for taking so long to tabulate the results of the surveys that you filled out and returned last year. I had been working a great amount of overtime at my regular job and then was taken ill and had to undergo surgery (not a pleasant experience). I finally was able to tabulate the results of the surveys while I was recuperating at home. I hope you will find the results useful and informative. I feel that while only about one-fourth of our members returned the surveys, it was a very good cross section of the membership.

~~Pen Pal Requested~~

Jim Thaxter has received a request from a gentleman in Egypt to correspond with someone in Missouri about beekeeping. I think it would be interesting to find out how bees are kept in a desert environment. If anyone would like to correspond with this beekeeper, please contact Jim Thaxter for the name and address. I wonder what kinds of plants the bees work and what types of honey are produced. I bet it has a very low moisture content.

** Swarm Season Is Upon Us **

As I write this, the bees are building up. The swarm season is almost here. I hope everyone has their equipment ready (I know I don't). Swarming is a natural part of bee behavior. While most beekeepers take steps to prevent their bees from swarming, there are many wild colonies that swarm naturally every spring. If you are seeking a way to benefit beekeeping, yourself, and your community, get out this spring and capture some swarms. Interest is generated when you arrive in full beekeeper regalia to capture a swarm in your local neighborhood. Folks usually watch intently from behind windows and screendoors. They are usually amazed at how easily the swarm is captured.

You get to keep the bees to add to your stock; and in most cases, I have had great luck with swarms. Some people say that swarms will not produce honey the first year because it takes so long for the colony to build up. Try combining two swarms. You have a ready made work force.

Here you have an excellent chance to improve public relations with the local community. Show them that the bees are not going to attack and cause problems. Use these opportunities to educate the public about bees and beekeeping. It only takes a few minutes to inform someone about the benefits of the honeybee. Most people who have a swarm in their yard are deathly afraid of the bees. When they see how easily they are handled, they will, most times, revise their opinion about bees.

STATE MEETING SURVEY

The results of this survey are based on 57 surveys that were filled out and returned. While this is not a great many of returns, I feel that it is a good cross-section of our members. If you do not agree with the results and did not send back the survey, do not complain. In some of the responses where the answers do not add up to 57, the survey either did not have an answer or for some questions, more than one choice was checked. Here are the results:

1. Meeting Location: Which do you prefer?
 - a. Centrally located to all.....18
 - b. University setting.....3
 - c. Moving to each region.....12
 - d. Both meetings in same city.....0
 - e. Stay as it is now.....24*
2. TIME OF THE YEAR: Presently March and October are our meeting times. Write in the two best months for you, keeping in mind the six month interval. (For the sake of space I am only listing the two best choices.)
 - a. March and October.....52*
 - b. February and December.....3
3. Would you support a luncheon to meet new beekeepers, or socialize with other beekeepers?.....YES 33*
NO 12
4. Do you think we should have a banquet honoring the "Beekeeper of the Year"? This would be during the lunch hour.
YES 20
NO 37*
5. Do you like door-prizes at the end?.....YES 57*
NO 0
6. Would it be better to:
 - a. Have fewer but more expensive prizes?...13
 - b. Leave it as it presently is?.....44*
7. MEETING CONTENT:
 - a. Keep them as it has been, with one nationally known speaker for both morning and afternoon sessions.....23
 - b. Speaker in the morning; workshops in the afternoon.....25*
 - c. Two day meeting with a training session in chemical certification, beginning beekeeping, etc.....3

8. Are you interested in: Check all that apply.
- a. Nationally known speakers such as Norman Gary....47*
 - b. "How to do it better" workshops.....45
 - c. Commercial display from major suppliers.....45
 - d. Audio visual materials.....34
 - e. Promotional information.....24
 - f. Marketing skills seminar.....25
 - g. Question/answer panel.....33
 - h. Beginner beekeeping program.....15
 - i. Master beekeeping program.....39
 - j. Add your own ideas.
1. Give reports using VCR so that all can see and hear.
 2. Have Apistan certification program. (Done Spring 1989)
 3. Keep the meeting on local issues.
 4. Workshops and beginner programs should stay with the local associations.
 5. Open question and answer session with questions fielded by experienced beekeepers.
 6. Have a program on disease diagnosis.
9. Would you pay extra to have a very prominent speaker? YES 33*
No 16
Undecided 8
10. The following are some of the comments that were submitted:
- a. Appoint a membership committee consisting of people from all areas of the state. Have them give a report at the meeting.
 - b. List suppliers who will attend the meeting so that supplies could be ordered and brought to the meeting.
 - c. Keep the meeting informal and use speakers from other states.
 - d. If we need more money for speakers, increase the dues.
 - e. We appreciate the time and effort of the officers and members of the association; especially the editor.
 - f. Have more than one judge for the State Fair contest.
 - g. Have a 25%-75% lottery with 25% going to the association and 75% going to the winner with the drawing just before lunch.
 - h. Establish a co-op to help small honey producers sell honey.

Some of the comments for No.10 and the comments for No.11 were of a personal nature and will not be listed here. All have been read and noted.

* Indicates the question or option that received the most response and will be taken under advisement by the executive board.

Thank you all for taking the time to fill out the survey and send it in. I apologize for not publishing the results sooner.

Joe Solt - President

WINTERING SURVEY

The results of this survey are given in percentages of the surveys returned. Once again, the number of surveys returned were low. Only 32 were returned but I believe it is a good cross-section of the beekeepers in our state.

1. With how many colonies did you start the winter of October, 1987? 1 to 10 = 60% 11 to 25 = 35% 26 to 65 = 15%
2. How many colonies did you lose in the Spring of 1988? 1 to 6 = 100%
3. Please indicate what size boxes you winter your bees in.
 2 deeps = 75% 1 deep and 1 shallow = 5%
 4 deeps = 5% 2 deep and 1 shallow = 5%
 3 medium = 5% 2 deep and 2 shallow = 5%
4. Estimate of average hive weights in October 1987.
 40# to 60# = 75% over 60# = 5%
5. Did you use some type of insulated ventilation above supers?
 YES = 5% NO = 95%
6. Did you use a wind break behind your hives?
 YES = 5% NO = 95%
7. In what month did you discover you had lost colonies?
 Jan. = 75% Feb. = 20% Mar. = 5%
8. Do you know the age of the queens in the colonies you lost?
 YES (1 to 1-1/2 yr) = 75% NO = 25%
9. Did you use any method of insulating around hives lost?
 1 response: wrapped with tarpaper
10. In your lost colonies, did you find any surplus honey that the bees had not reached?
 YES = 90% NO = 10%
11. Do you think your bees died of starvation?
 YES = 50% NO = 50%
12. Had you installed mouse guards in the Fall?
 YES = 90% NO = 10%
13. When opening for the first time, did you notice water condensation under the cover?
 YES = 60% NO = 40%
14. Other than medication, did you have to feed your bees in order to keep them from starving?
 YES = 70% NO = 30%

15. Did you medicate for American Foulbrood and Nosema last Fall?
YES = 70% NO = 40%
16. Did your lost colonies have any unusual look or odor?
YES = 0% NO = 100%
17. Have you ordered any queens or packages from Florida in the last two years?
YES = 20% NO = 80%
18. How long have you been a beekeeper?
1 to 10yrs = 70% 10 to 20yrs = 20%
over 20yrs = 10%
19. Home counties reporting:
Phelps...Jackson...Ray...Dallas...Benton...St.Louis
Miller...Clay

Once again I would like to thank everyone for taking out the time to fill out and send in the surveys. I apologize for taking so long to publish the results.

Joe Solt

FROM THE EDITOR:

I hope that all of you are experiencing a successful honey harvest. I apologize for a delayed newsletter. As I write this on June 11th, I still have not received the Missouri State Fair Book. It is the main reason for the summer newsletter; so I must wait.

A thank-you to Deborah Pennington and Kim Flottum for the good article in the June issue of Gleanings in Bee Culture entitled "Rare Resource". I'm delighted to know that they consider this newsletter as one of the "exceptional" State newsletters they receive. It is found on page 357 along with a good article about Ron Macher and the Missouri Farm magazine.

A few comments from readers about cleaning their bee-gloves:
Vickie Reed freezes her gloves and then scrapes off the wax and propolis.
Ray Nabors doesn't use gloves. He feels that stingers in gloves will incite the next colony to be more aggressive. Guess he doesn't have any "mean bees".

Curt Dennis says that he just throws them in the washing machine. (I did that once, and found bits of propolis stain on my next load of wash.)

I usually use alcohol on propolis that doesn't scrape off, followed by "Goop" hand cleaner.

Any other suggestions?

WELCOME: SOUTHWEST MISSOURI BEEKEEPERS ASSOCIATION

This new local was started this spring in the Joplin-Neosho area. Charlie Wills from Springfield went to their organizational meeting to help them get started. He said that there were about 25 interested beekeepers present. Officers elected were:
President: W. F. Conley Rt. 1 Box 2510 Diamond, Mo. 64840
Vice-President: Herb Spencer, Rt. 2 Box 2337, Grandby, Mo. 64844
Secretary: Karen Almeter, Rt. 1 Box 411A, Anderson, Mo. 64831 (417-845-6855)
I invite you all to join the Missouri State Beekeepers Assn. If someone would send me a list of members, I will send all complimentary newsletters.

GOODBY: LINCOLN COUNTY BEEKEEPERS ASSOCIATION

This local association was centered around Troy, Mo. Margaret Hornburg wrote to say that they were dissolving their club. Perhaps beekeepers in that area could become members of Two Rivers Assn.

EVENING WITH AGRIMISSOURI:

MSBA was invited to take part in the 1989 Legislative Buffet on Tuesday March 14, 1989. In previous years, the association sent honey bears for the tables, but at the Fall 1988 meeting of the Board of Directors, we voted to become more visible as a commodity group and send representatives. John Hartmann from Jefferson City, and Sharon Gibbons from Ballwin attended the dinner. We teamed up with people from the Commercial Rabbit Growers of Missouri and served Honey-baked Rabbit and Oriental Rabbit Appetizers. Over 600 people were served in the buffet lines, including Governor Ashcroft and his family. I made 4 gallons of honey sauce and would have run out except that they ran out of rabbit first. The National Honey Board furnished us with aprons advertising honey. I'm sure we stood out like neon lights. The Commercial Rabbit Growers do alot of local promotions, especially in the Springfield area. They would like to include honey in their promotions. If anyone is interested, please write me for information.

Sharon Gibbons, 314 Quinmmoor Dr., Ballwin, Mo. 63011



BEE BALM TEA

After the Boston Tea Party of 1773 discouraged the importation of tea into New England, the resourceful colonists took a leaf from the Oswego Indians and substituted for tea a perennial herb, bee balm (*Monarda didyma*), so named because its scarlet flowers are favorites of bees. A plant that grows from Quebec to Georgia, it is a relative of mint and has a similar fresh taste. The tea is easy to make if you follow the colonists' method: First dry the leaves by hanging them, still attached

to the stems, in a cool dry place for about 10 days. Then remove the leaves and dice them into $\frac{1}{4}$ -inch pieces. Brew as you would ordinary tea, using 1 teaspoon for each cup of freshly boiled water, plus 1 for the pot, and steeping for three to five minutes. The fresh leaves of bee balm, also make a tasty addition to salads, wine and fruit punch.

Artwork: National Honey Board

Indianapolis Convention Report

Renewed Interest Sparked in Honey Show; Rick Sutton Chunk Comb Takes Best of Show

The 1989 American Honey Show saw 39 beekeepers entering 86 examples of their honey and wax production, the most participation the show has had in several years. It is a regular event at the annual convention of the American Beekeeping Federation, held this year in Indianapolis.

The Best of Show entry was chunk comb honey produced by Rick Sutton of Richmond, Ky. Sold at auction during the Federation's annual banquet, the four-jar entry brought \$121.00 for the benefit of the American Honey Queen Program.

In spirited bidding, the first place molded beeswax entry a duck molded by Rich Fleming of West Chester, Pa., sold for \$110.00. The sales of honey and beeswax from the show totaled \$2,186.61 for the American Honey Queen Program.

The top three entries in each class and the sponsor of the class were:

Water White Honey - sponsored by Sioux Honey Association of Sioux City, Iowa: 1. Rick Sutton, 2. Duane Rekoweg, Decatur, Ind. 3. Frank Fuelling, New Haven, Ind.

Extra White Honey - The Speedy Bee, Jessup, Ga.: 1. Dan Gulline, Ulica, Mich. 2. G.D. Hieronymus, Somerset, Ky. 3. Beth Shenefield, LaFontaine, Ind.

White Honey - Mel Olson Honey Co., Crystal, Minn.: 1. Brad Ellis, Lincoln, Nebr. 2. Rick Sutton, 3. Ed Doan, Hamlin, N.Y.

Extra Light Amber Honey - C.M. Goetsche & Co., Millburn, N.J.: 1. Rick Sutton, 2. Ed Doan, 3. Jack Brehm, Broadview, Mont.

Light Amber Honey - W. Stoller's Honey, Latty, Ohio: 1. Dan Gulline, 2. Sharon Gibbons, Ballwin, Mo. 3. James Doan, Hamlin, N.Y.

Amber Honey - T.W. Burleson & Son, Waxahachie, Texas: 1. Stephen Dilley, Nashville, Tenn. 2. Ed Doan 3. G.D. Hieronymus.

Dark Honey - Sunstar Foods, Streator, Ill.: 1. Rick Sutton, 2. Ray Nicholson, Wadena, Minn. 3. G.D. Hieronymus.

Chunk Comb Honey - York Bee Co., Jessup, Ga.: 1. Rick Sutton, 2. Gene Killion, Paris, Ill. 3. Darl Stoller, Latty, Ohio.

Comb Honey (Square Section) - A.I. Root Co., Medina, Ohio: 1. Gene Killion, 2. Frank Killian, Norlina, N.C. 3. Alan Baldwin, Dalington, Wisc.

Comb Honey (Round Section) - Rossman Apiaries, Moultrie, Ga.: 1. Frank Fu-

elling, 2. Jack Thomsen, Glenwood, Minn. 3. Gene Killion.

Creamed Honey - Mann Lake Supply, Mackensack, Minn.: 1. Steve Klein, Marshall, Minn. 2. Sharon Gibbons, 3. Beth Shenefield.

Beeswax-Natural - Randall's Wax Works, Umatilla, Fla.: 1. Phillip Juengel, Preble, Ind. 2. Frank Fuelling, 3. Beth Shenefield.

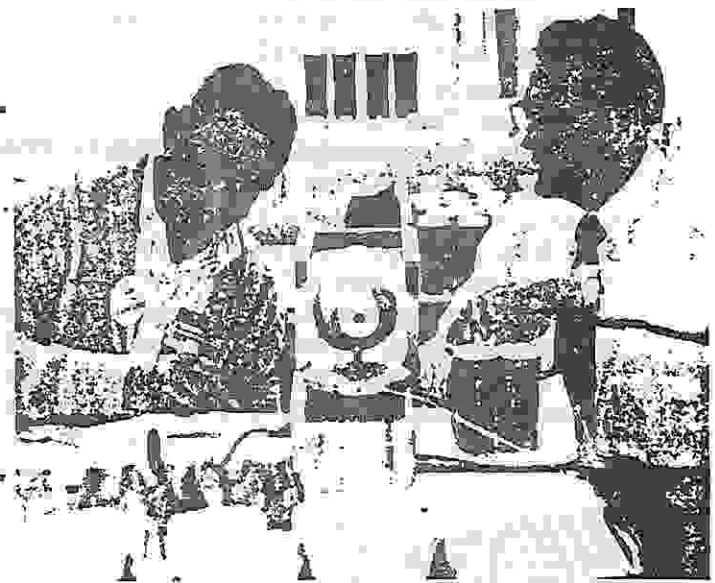
Beeswax-Molded - Dadant & Sons, Hamilton, Ill.: 1. Rich Fleming, West Chester, Pa. 2. Ron Fischer, Oak Park, Ill.

The first place winners and the best of show each received a silver tray for their prize. The best of show trophy was sponsored by the Federation.

For information on the 1990 American Honey Show to be held in Las Vegas, contact the American Beekeeping Federation, P.O. Box 1038, Jesup, Ga 31545.



George Vanarsdall and Wayne Stoller help judge honey at the American Honey Show, right. Above, Rick Sutton displays the chunk comb honey which won Best of Show.



NOTICE---VARROA MITE HAS BEEN FOUND IN MISSOURI

Bad news travels like wildfire, so most of you have probably heard the bad news. Information received from Joe Francka, Missouri State Entomologist, indicates that the dreaded varroa mite has been found near West Plains, MO in Howell and Oregon Counties.

A beekeeper from Chicago who owns property in the West Plains area, lost 22 out of 35 colonies of bees this past winter. The man suspected that he had a problem after seeing the video on varroa mites at the state meeting in Moberly. He wanted to purchase some Apistan strips from a local bee equipment supplier in the area, who then asked for help from Dr. Flernoy Jones. When the surviving colonies were inspected, a substantial infestation of varroa mites were found. Twelve of the remaining 13 colonies were so weak, that they were not expected to survive the summer. The one remaining colony was still strong because it was started last year. The beekeeper elected to kill the bees rather than treat them, hoping it had not spread from his apiary. That was not the case, as Joe Francka and two area beekeepers enlisted to help survey the area, found mites five miles from the original hive location. Mr. Francka feels that the mite is well established in the wild bee population.

An educational program has been implemented in Howell County with a meeting scheduled for June 8th. Mr. Francka, with the help of Dr. Jones, will show the varroa films and with the help of the local media, reach as many beekeepers as possible. Since the area is well-forested, beekeepers and farmers in the area are being warned not to hive wild swarms of bees without treating for varroa mites. Any movement of bees into or out of that area is not advised. A quarantine of the area is still being considered and will be discussed at the June 8th meeting. Now that we have the mite in our state, we need to get more serious about educating ourselves about it. This is one of the most serious pests of honey bees and if left uncontrolled it will destroy a hive completely in a short time.

Be alert for any problems with your hives. Mr. Francka feels that these mites in West Plains came from Florida queens purchased in 1986. Howell County was not surveyed last year for mites. Do not use any medication or pesticide for mite control until a positive find is made. This is something we cannot give preventive medication, like we do for fowlbrood. The only product we have available is Apistan and it is registered under a Section 18 emergency exemption by EPA and many restrictions apply to its use. It is still not for sale to the general public in the state of Missouri. Company officials

are hoping for full registration by mid-summer. Treatments in the West Plains area are currently being made by the Missouri Department of Agriculture. They cannot be made during the honey flow when supers are on the hives, as it will contaminate the honey.

A simple procedure, that is safe for your bees and honey, can be used to detect varroa mites in all but the very beginning stages of infestation. Cut a piece of white paper, fairly stiff, such as poster paper, the size of the inside dimensions of a bottom board. Spray the paper with Pam or a similar vegetable cooking spray or grease lightly with Crisco. Spray the paper from left to right across the entire sheet, and from top to bottom also. Place the sheet inside your hive, on the bottom board for approximately one week.

The life cycle of the mite is short (approximately 50 days) and as they die at the end of their life cycle they will fall down and stick to the paper if your hive is infested. They will appear as small, brown to dark brown, circular spots about the size of a pin head.

Sharon Gibbons
Editor

THANK YOU to all the bee supply companies, dealers,
Queen Breeders and local associations for prizes
donated at last fall's meeting.

GLORYBEE BEE BOX
STOLLER'S

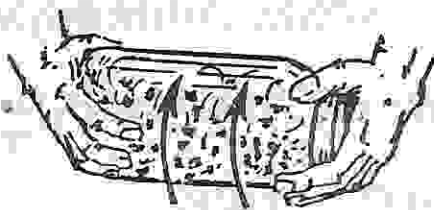
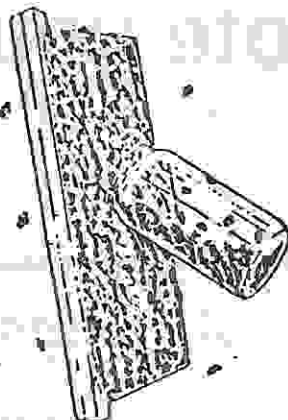
YORK BEE CO.
GROEB FARMS
MANN LAKE SUPPLY
HOWARD WEAVER
WEAVER APIARIES
ROSSMAN APIARIES
MAXANT
DRAPER'S SUPER BEE

1 LID AND 1 BOTTOM BOARD
1 9 COMB SHALLOW FRAME SPACER
1 8 COMB SHALLOW FRAME SPACER
5 QUEENS
2 ITALIAN QUEENS
2 1-PINT HONEY ROBBER
2 CAUCASIAN QUEENS
2 BUCKFAST QUEENS
2 ITALIAN QUEENS
3 POSTERS FOR BEGINNING BEEKEEPERS
1 ROLL OF GRANULATION LABELS
1 HIVE TOOL
1 SKEP

ETHER TESTING METHOD

STEP 1

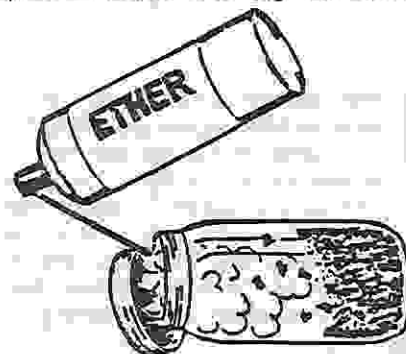
Remove 600 to 1000 bees from a center comb from the brood nest. Place into a quart jar. Place lid on jar, tap jar to settle bees to bottom.



Drawings courtesy of Oregon State University

STEP 2

Using a can of aerosol ether-based starter fluid, spray into jar for approx. one second. Close jar immediately and gently shake/roll bees for 15-20 seconds.



Then, turn jar on its side and gently roll bees. Any mites present will adhere to the film left on sides. Mites will be about the size of a pin head, and a bright medium to dark brown color. If you suspect mites to be present, empty bees and take jar to local inspector. Remember, this test is not foolproof. You need to check several colonies.

PAPER TESTING METHOD

To check for mites that have died naturally:

Clean bottom board of all large, foreign objects--dead bees, wax, dirt, etc.

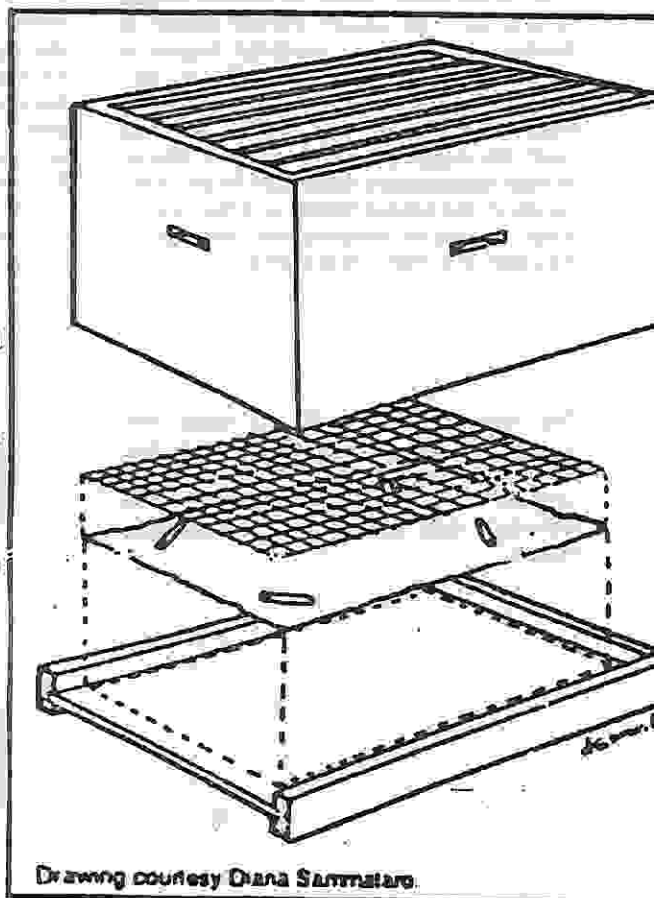
Cut a piece of clean, white paper to fit on the bottom board. It should be large enough to cover the board, but small enough to insert and remove easily without moving the above super.

Cut a piece of #8 mesh hardware cloth to fit on the bottom board, so it too can be inserted and removed easily.

Place several pencils on top of the paper to keep the mesh from resting on the paper. This keeps the bees from removing any debris that falls onto the paper.

Check your colony in 7-10 days.

Mites are readily seen, but if you have doubts place all debris on paper in alcohol and send to your inspector.



Drawing courtesy Diana Sammatara

Promote your own

By Jim Thaxter

Honey season is here again, and I hope all beekeepers are ready for it. In spite of the dry weather in 1988, the year turned out to be one of the best for honey production. I suspect that most of the honey was made early in the summer between the dandelion bloom and the end of the sweet clover, but some people reported nectar coming in through August.

I haven't heard anyone complain about all the surplus sweet, but some people do seem to have a problem getting rid of it.

Since about 1950 the USDA has had a price support program of some kind for beekeepers. Following World War II, sugar was cheap and people were hungry for it after wartime rationing. A honey price support was started to keep beekeepers in business and prevent the loss of their valuable pollination service. For the next 30 years, beekeepers enjoyed good export as well as domestic markets. Then in the early 1980s, the market began to change. The export market began to decline and foreign countries began to export honey to the United States. Because of various economic differences between the United States and countries such as Argentina, Mexico and China, foreign beekeepers were able to sell their honey in the United States at a fraction of what American beekeepers needed to maintain profitable operations.

Although there is a federal support program, small beekeepers may be better off marketing their own honey.

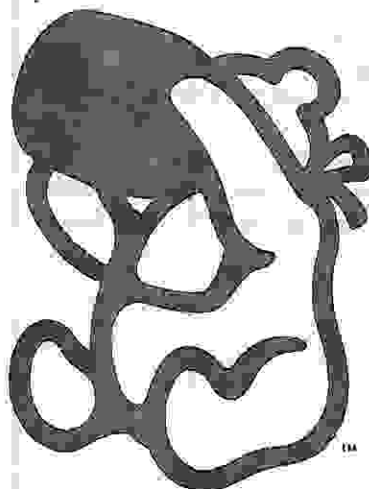
A honey price support program that had seen little use for several years suddenly became very popular with beekeepers. They were able to obtain loans to pay operating expenses until the honey could be sold. Honey packers were able to buy all the honey they needed from foreign countries at nearly half the price being asked by American producers. As a result, U.S. beekeepers forfeited the honey they had put up as collateral for the operating loan. In effect, they were selling their honey to the government. Almost as much honey was being turned over to the government by American beekeepers as was being imported — about 200 million pounds.

After a few years of this, Congress decided this would be a good program to cut to help reduce the federal budget.

There were stories of beekeepers taking unfair advantage of the loan program, and bees and honey were the subject of unfair jokes told in the halls of Congress by those unfamiliar with the good works of the honey bee. The program nearly was cut, but thanks to the lobbying efforts of leaders in the American Beekeeping Federation and the American Honey Producers Association, a change was made in the honey price support program.

Currently, beekeepers can still obtain an operating loan, but the amount to be paid back is discounted. The amount of the discount is approximately equal to the difference between the loan rate and world honey prices. In this way, American beekeepers can still borrow money on their honey crop and sell the honey at a fair price. Although the government is not completely repaid, it is spared the expense of handling, storing and distributing "surplus" honey. An adequate population of beehives is also ensured for pollinating crops that require bees for optimum production. More American honey finds its way to the supermarket shelves.

The National Honey Board uses this honey bear logo on promotional materials such as buttons, table tents, recipe brochures, lip sheets and posters. These materials can be useful in marketing honey.



The purpose of this explanation is not to encourage people to use the honey loan program. Any beekeeper with any amount of honey can get this loan, but it is my opinion that the program was originally intended for use by commercial beekeepers — that is, those who keep bees and produce honey as their main occupation and rely on the wholesale market for the sale of most of their crop. The rest of us can bottle our own honey and sell it at market price. Even though it is not all sold as soon as it is extracted, a loan for operating expenses is probably not needed. We have

other income to rely on for daily living expenses.

Instead, I want to encourage beekeepers to accept the marketing responsibility for their product. The government should not be in the business of buying what we don't want to find a market for ourselves.

What prompted all of this is the beekeeper I heard of recently who wants to sell 25 gallons of honey to the government. The person is retired from another job and has the time to find a market for his honey but doesn't want to be bothered. To turn it over to the government, his honey has to be in approved containers, tested for moisture content and delivered to a storage facility. If the honey tests too high in moisture, the producer is docked almost half the payment. Containers are not traded, they are forfeited. The only approved containers are 55-gallon barrels painted inside with food-grade epoxy paint or 5-gallon metal containers. The 5-gallon metal containers are hard to find and 55-gallon drums weigh about 700 pounds.

Twenty-five gallons of honey can be sold easily between the time it is produced and the time the next crop comes in, and the price received can easily be double the amount received from the government, so it is hard for me to understand this person's attitude toward his honey. I am proud of my honey and don't mind talking to people about it and promoting the use of nature's finest sweet. A little of this goes a long way toward building repeat customers.

A recently established marketing aid is the National Honey Board. It is a group similar to other commodity promotion organizations. Its main purpose is market research and promotion of honey. Formed about two years ago, the Honey Board's recent activities have centered on cooperative promotions with complementary food processors such as tea and hot cereal. They have also put trial television commercials in test markets.

The board is supported by a penny-a-pound assessment on honey at its first point of sale. Producers of more than 6,000 pounds per year are required to pay this. Other producers may voluntarily pay this or make contributions. The assessment is refundable to those who don't feel that it is a worthy cause.

Because of the Honey Board's efforts, honey is being seen in more and more food promotions. They have also put together an assortment of self-help promotional materials. They will send a packet with samples of their literature for \$4. Write to: National Honey Board, 421 21st St. #203, Longmont, CO 80501-1421; (303) 776-2337. ☐

NEWS RELEASE

AMERICAN BEEKEEPING FEDERATION

Contact: Troy Fore - 912-427-8447



NAOMI GUNTER
1989 American Honey Queen



JILL MATHIAS
1989 American Honey Princess

Honey Queen and Princess Are Available to Promote Honey

Naomi Gunter was selected 1989 American Honey Queen and Jill Mathias was selected 1989 American Honey Princess at the Indianapolis convention of the American Beekeeping Federation. The young women are already at work visiting different areas of the country promoting the use of honey.

Naomi is the daughter of Jane Gunter and the late Larry Gunter of Towner, N.D. She is a junior at the University of Grand Forks, where she is majoring in business and marketing.

Jill is a graduate of the University of Pittsburgh and employed by Iceland Seafood Corp. as a research food scientist. Her parents are Stewart and Carol Mathias of Hummelstown.

The two were selected from a

field of 10 contestants representing individual states at the Indianapolis convention in January. Marla Adce of South Dakota and Julie Hausner of Wisconsin shared the "Miss Congeniality" honors.

Arrangements to have either Queen Naomi or Princess Jill to promote honey in your area can be made through JoAnne King, chairman of the American Honey Queen Program, Rt. 1, Box 102, Marion, ND 58466, ph. 701-669-2296.

New 1989 American Honey Queen and 1989 American Honey Princess recipe folders are available from the American Beekeeping Federation, P.O. Box 1038, Jesup, GA 31545. The cost is \$7 per 100, or \$6 per 100 for 500 or more.

EDITORIAL

The following editorial has been reprinted from the Washington State Beekeepers Assn. newsletter. Editor Alicia Alwyn article reflects viewpoints held by many of us.

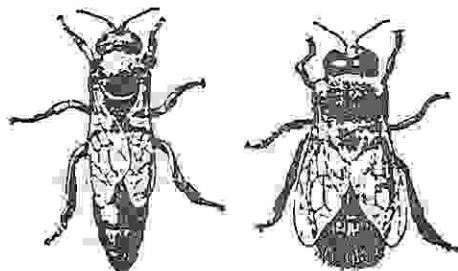
EDITOR'S NOTE: I would like to take this opportunity as editor to give a message of my own. This appears to be as propitious a time as any to mention "integrity", whether it's concerning a captain of an oil tanker, or a beekeeper. There are no simple answers to travesties such as the oil spill. The ramifications of that fateful day will be felt for many years to come and for many miles.

How does this apply to beekeeping? Is it not so that we all have that special place within ourselves that tells us what we're doing is good, or maybe not so good? It is sometimes so easy to rationalize - using a chemical where one shouldn't, keeping tetracycline in the hive during the honey flow (who will know), selling black market bees to Canada, putting fewer frames in the hive during pollination (that orchardist isn't going to check inside that hive!), reporting how many hives or how much honey is produced during that year - the list goes on. It is clear that integrity requires continuous monitoring by each one of us.

Think of how tracheal mite and Varroa mite were introduced to the U.S. Maybe those beekeepers had no malicious intent but that's not good enough. We all have the responsibility for educating ourselves so that we know what we're doing. We're all part of the ecosystem of Spaceship Earth. We cannot afford to let our guard down.

It is true we do not live in Valdez, but the oil spill will affect us. It is also true we do not live in the Brazilian rain forest, but the deforestation of said forest will affect us also. How about our own forests here in Washington, one of our most precious commodities? Yet we stand by and watch our forests raped on a daily basis - at what price? We sell logs to Japan (and other countries); are the Japanese people going to help us when our denuded forests create mud slides, erosion so advanced that silt prevents hydroelectric dams from functioning, and forest fires become a raging inferno? We're all part of the ecosystem and everything affects us, no matter how remote it may seem.

You feel you want to do something? **"THINK GLOBALLY; ACT LOCALLY."** A good place to start as a beekeeper is attending local and state beekeepers associations to learn and educate yourself first. Then help spread the good word about bees to local civic associations. Perhaps the most rewarding activity is to go to schools and give presentations to school children. The hope of the future lies in our young people. But mostly, don't be content to watch our precious resources polluted, raped or destroyed without speaking out. Never discount what a grass roots effort can do. An all-out educational program through the Honey Bee Commission is not only a possibility; it's a damn good idea.



Three Berry Shortcakes

Guests will love building their own shortcakes when you provide the fixings. Choose your favorite berry combination for a sensational summertime treat.

Shortcakes

1 box (16 ounces) pound cake mix

Prepare cake batter according to package directions. Place 32 foil cupcake liners on baking sheets. Spoon batter evenly into liners, about 1 generous tablespoon each. Bake in 325° F. oven for 18 to 20 minutes, or until lightly browned. Cool on wire racks.

Berry Filling

8 cups fresh berries (any combination of strawberries, blueberries, and raspberries)

½ cup orange juice

¼ cup honey

1 teaspoon vanilla extract

Rinse berries; pat dry. Hull and slice strawberries. Gently toss berries together and refrigerate in covered container. In small container, stir together remaining ingredients; cover and refrigerate. Just before serving, gently toss orange dressing with berries. Spoon over shortcakes.

TIP: One pound strawberries yields 3 cups sliced; 1 pint blueberries yields 2 cups; ½ pint raspberries yields 1 cup.

Almond Cream Topping

1 package (8 ounces) cream cheese, softened

½ cup powdered sugar

¼ cup dairy sour cream

½ teaspoon almond extract

In medium mixing bowl, stir together all ingredients until smooth. Place mixture in 1 gallon reclosable plastic bag or disposable plastic pastry bag; seal and refrigerate for several hours or overnight. To serve, snip ¼-inch off tip of one bottom corner of bag. Squeeze topping onto shortcakes. Makes 32 mini-shortcakes □



JEFFERSON COUNTY BEEKEEPERS ASSN.

The Jefferson County Beekeepers Assn. was first organized in 1970. At that time the Missouri State Beekeepers Assn. under the direction of William G. Ritcher, was attempting to organize a beekeepers' association in each of 34 areas of Missouri. Assisted by William Ed Greenfield, the University Extension Director, they laid the groundwork for the organization of the Jefferson County Beekeepers Association, i.e. JCBA.

The first meeting of JCBA was held on April 23, 1970 at the University Extension Office which at that time was located in the Hillsboro Courthouse. The first president of JCBA was

J. Earl Landes. Dues at that time were \$2.50 per year. In August, 1970, the association moved it's meeting place to Jefferson College. In October, 1972, the meeting place was moved back to the University Extension Office, when the College indicated that they would have to start charging a fee for use of a meeting room. In November, 1973, the meeting place was moved to the Mapaville Firehouse, where it remained until the last meeting was held there in November, 1985. The final move was to the present location at the new University Extension Office on Highway 21 in Hillsboro.

Because of problems associated with inclement winter weather, in September, 1978, the JCBA voted to eliminate January and February meetings; a practice that remains to date. Membership in the Association peaked during the mid-1970's. The peak year was 1976 with 38 dues paying members. Although the population of Jefferson County has been growing dramatically, membership in the Association has been slowly declining. There are currently 12 dues-paying members. The organization is attempting to reach out to beekeepers and potential beekeepers who are not currently members. Newspaper articles and an interesting program brought five new potential members to the April meeting.

The JCBA meets at 7:30 p.m. on the second Tuesday of each month except January and February. Meetings are held at the University Extension Center Office on Highway 21 in Hillsboro, except for September when we have an outdoor picnic on a Sunday afternoon. Meetings are open to anyone interested in bees or beekeeping. Annual dues is \$7.00 per family. Family attendance and participation is encouraged.

The meetings are interesting and informative, and the atmosphere is informal and friendly. It is a good place for the novice to learn from experienced beekeepers, and for everyone to keep abreast of the latest news and developments in the world of beekeeping. Refreshments are served after each meeting. The organization participates in the Annual Fall Craft Fair at the Hillsboro High School. Members man a booth to answer questions that anyone might have on bees or beekeeping. Members also sell honey, wax products, and other related items to raise money for the Association. The focal part of the display is an observation hive of bees.

We invite beekeepers from the other organizations throughout the State to attend one of our meetings if they are in the area.

Submitted by:

Larry C. Simon, President
Jefferson County Beekeepers'

HONEY HOTLINE

No. 2, 1989

National Honey Board Food Technology Program



Honey has been a popular ingredient since Ancient times; it sweetened flat breads in Mesopotamia and was commonly used by Greek and Roman bakers. As man's knowledge of baking grew, so did the use of honey in baked goods, and honey is now used in bakery products in every region of the world, for good reasons.

A Natural Humectant

Honey is rich in fructose, a carbohydrate with a great affinity for water. When honey is used in bakery products, it locks in the moisture, resulting in a significant yield increase and in a more tender, moist product. Honey can be seen as a natural humectant since it keeps moisture in the product. This helps extend the shelf life and acceptability of the product.

A Color Enhancer

Color is of great importance to bakers and consumers alike. The use of amber and dark amber honey enhances the color of bran or whole grain loaves, and the reducing sugars provided by honey contribute to the formation of an attractive crust color in all types of breads, cookies and crackers. The color intensity of breads can be controlled using different types of honey, and one can choose a given floral source to obtain the most desirable color. For example, sweet clover, alfalfa, white clover, tupelo, tulip-poplar and buckwheat, in that order, will result in very light to dark gold loaves.

Sweeter Than Sugar

Honey contains an average of 38.5% fructose and 31% glucose. Although liquid honey contains 17.1% water, honey is sweeter than sugar (fructose is much sweeter than sucrose). Whenever honey is used to sweeten a product, it provides the desired sweetness, but with 25% less calories.

A Volume-Builder

Honey increases the volume of breads and crackers by supporting fermentation. In specialty breads, high levels of honey solids (up to 14%) can be used in conjunction with dextrin to obtain a high quality product with increased loaf volume.

AIB Study Reveals Honey Benefits

The American Institute of Baking (AIB) recently conducted a series of experiments on a number of honey bakery products. It was found that the addition of honey (12 Baker's %) gave breads a very good tolerance to varying fermentation conditions. Earlier studies had demonstrated that the addition of honey could maximize loaf volume.

Honey graham crackers—Real graham crackers, made with large amounts of honey, the way S. Graham intended it, greatly benefit from the addition of up to 21 Baker's % of honey! Their color and texture were found to be improved over "regular" grahams and they had a distinctive flavor.

Formulas for high quality honey products can be found in the center pages of the Honey Hotline.

MEET THE HONEY PEOPLE



You can meet the food scientists of the Honey Hotline at the above conventions. These are the best opportunities to obtain first-hand technical information about honey and to ask your questions in person. To obtain more information about the National Honey Board Food Technology Program booth, please call: 1-800-356-5941. In California call: (415) 340-8567.

Accept No Substitutes

Honey Hotline staff have been deluged with reports from the field of products on the supermarket shelves with "artificial honey". Besides "stirring up" the more than 200,000 beekeepers in America, we suggest that this contradiction of terms may defeat the purpose behind adding delicious, all natural honey to products. Remember—if it is not produced by bees, it is not honey.

"Questions & Answers"



Q: What is the level of honey to be used in breads?

A: Although no standard of identity has been established under the Federal Food, Drug and Cosmetic Act for "honey bread", the FDA considers that at least 8% honey (based on weight of flour) should be used in a bread labeled as honey bread. "Honey" should not be featured in the product name if a lesser quantity is used. (FDA Compliance Policy Guides Guide 7102.03, Chapter 2: Baked Goods)

Q: How can sugar be substituted by honey?

A: Whenever liquid honey is used, it provides about 17% moisture. Sugar can be substituted on a weight basis by honey; the water provided by honey can be subtracted from the formula. On the average, one pound of honey provides 0.18 pounds of water (80g). Ten pounds of sugar can then be replaced by ten pounds of honey and 1.8 pounds of water should be subtracted from the formula.

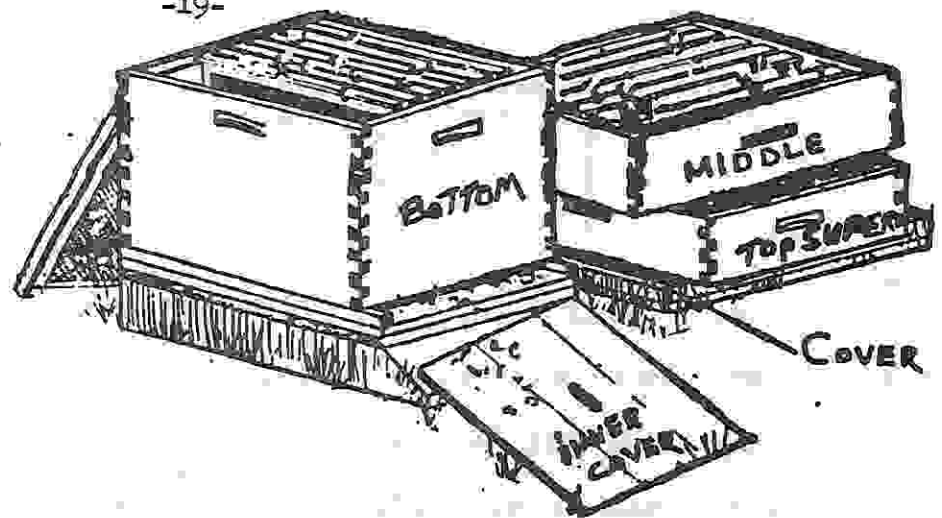
Q: How can high fructose corn syrup (HFCS) be replaced by honey to obtain the same level of sweetness?

A: When HFCS with a 71% total solids content is used (42/52 type), one pound of HFCS can be substituted by 0.71 pounds of honey and 0.1 pounds of water should be added.

Q: How much honey should be used in bakery products?

A: This is obviously a matter of preference and it also depends on the type of honey used. In white breads up to 6.5% honey solids (8% honey) based on 100% flour weight give excellent results. In wheat and rye breads, any type of honey can be used to substitute for sugar on a solids basis. Up to one-third of the total sugar content can be substituted by honey in cakes, one-half of the sugar can be replaced by honey in chewy goods such as brownies and thirds in fruit bar cookies.

In The Beginning . . .



SHOULD BEES BE MOLESTED UNNECESSARILY ?

In early spring, frames with brood, both capped and uncapped can be chilled if exposed to cold air too long. However, they can stand quite a bit of exposure.

Hives opened and frames taken out and replaced can be the means of the queen falling off the frame and being lost. Also hives opened and exposed for too long a period can cause other bees to start robbing, if the time of the season is such that the honey flow has shut off.

Hives opened when a thunder storm is coming usually become very mean. They also resent being opened up during a cool damp rain. When everything is prosperous with a colony they usually don't mind being examined, but it is good to never keep a hive opened longer than is just absolutely necessary.

NEVER BUY HIVES THAT HAVE DIED OUT - WHY?

Hives of bees that have died out and the owner does not know what happened could have died because of foulbrood. Even supers of drawn combs stored in a shed or warehouse can be the means of spreading European or American foulbrood. Unless you know for sure, it is best to burn the frames, scorch out the interiors of the supers or hive bodies, and fill with new frames and foundation. A good blow torch can do wonders in killing foulbrood spores. Did you know foulbrood spores are like old soldiers, they never die. Another way is to call your VA. state apiary inspector and find out when the ethylene dioxide truck will be in your area so your equipment can be sterilized.

NEVER BUY AN ABANDONED HIVE OF BEES OR ANY AT FIRST SIGHT - WHY?

Be sure they are clean and not diseased. If possible, get a friend beekeeper to go with you and examine them.

The hive may be home made as well as the frames in it, and may not be standard size. If this is the case, you cannot interchange them with standard hive equipment which you will later buy.

The bees may not have been examined for ages and the bees could have propolized and glued the frames together so solid that it would be impossible to remedy them. It's always best to buy bees from a reputable beekeeper or dealer or start out with new equipment.

From *The Bee Buzzer*, and edited by Robert Gibson.

MISSOURI STATE BEEKEEPERS ASSOCIATION
FALL MEETING - OCTOBER 21, 1989
LIONS DEN AT THE LIONS CLUB PARK
ROLLA, MO.

A.M.

- 8:30 - 9:00 REGISTRATION (COFFEE AND ROLLS PROVIDED)
9:00 - 9:05 MEETING CALLED TO ORDER - MR. JOSEPH SOLT, PRESIDENT
9:05 - 9:15 INVOCATION & WELCOME
9:15 - 10:15 MARKETING MISSOURI HONEY - MR. MARK RUSSELL, PROGRAM
CO-ORDINATOR OF DOMESTIC MARKETING FOR MISSOURI
DEPARTMENT OF AGRICULTURE

10:15 - 10:45 BREAK

10:45 - 11:30 CHEMISTRY OF HONEY - MR. LEO ERICKSON

11:30 - 12:00 VARROA MITE UPDATE - MR. JOE FRANCKA

12:00 - 1:00 BUFFET LUNCH (SERVED IN ADJACENT ROOM)
MENU: SPAGHETTI WITH MEAT SAUCE, FRIED CHICKEN,
BAKED HAM, GREEN SALAD, CORN, GREEN BEANS, BREAD,
COFFEE, TEA AND DESSERT. \$7.50 PER PERSON.

P.M.

1:00 - 2:00 BIOLOGY OF THE HONEY BEE - MARION ELLIS

2:00 - 2:45 THE BEEKEEPER AND THE LAW - MR. KENNETH OTT, ATTORNEY
AT LAW, PEORIA, ILL.

2:45 - 3:00 BREAK

3:00 - 3:30 QUESTION & ANSWER SESSION WITH A PANEL OF EXPERTS

3:30 - 4:00 BUSINESS SESSION

4:00 - ATTENDANCE PRIZES AND ADJOURNMENT

EVERYONE IS INVITED TO ATTEND THE EXECUTIVE BOARD MEETING AT 7:30 P.M.
ON FRIDAY, OCTOBER 20, 1989 AT ROLLA INN, 1701 MARTIN SPRINGS DR.

FORM FOR LUNCH RESERVATIONS WILL BE IN A LATER NEWSLETTER.

OUR HEADQUARTERS HOTEL WILL BE THE ROLLA INN. (314) 364-7977.

ALL ROOMS HAVE BEEN REFURBISHED.

\$19.95 PLUS TAX FOR SINGLE

\$21.95 PLUS TAX FOR TWO PEOPLE (ONE BED)

\$28.95 PLUS TAX FOR TWO PEOPLE (TWO BEDS)

PLEASE REGISTER EARLY. THE HOTEL IS HOLDING ROOMS FOR OUR GROUP
UNTIL FOUR (4) WEEKS PRIOR TO THE MEETING. YOU MUST MAKE YOUR RESER-
VATIONS EARLY TO GUARANTEE THAT YOU WILL HAVE A ROOM.

IDENTIFY YOURSELF AS A MEMBER OF THE MISSOURI STATE BEEKEEPERS ASSOC.

OTHER MOTELS THAT CAN BE USED ARE:
 HOWARD JOHNSON'S, 144 AND BUSINESS 44, (314) 364-0517
 \$46.00 DBL, \$36.00 SINGLE PLUS TAX

BEST WESTERN COACHLIGHT INN, MARTIN SPRINGS DR. (314) 341-2511
 \$30.00 ONE PERSON PLUS TAX
 \$36.00 TWO PEOPLE PLUS TAX

DRURY INN, 144 AND HWY 63 (EXIT 186) (314) 364-4000
 \$36.00 SINGLE PLUS TAX
 \$43.00 DBL PLUS TAX

Missouri State Fair Sedalia, Mo.

Section C

APICULTURE

Superintendent - Michael Brown, Lee's Summit, MO
 Asst. Superintendent - Honey Cookery -
 Loretta Weiler, Jefferson City, MO
 Judges

Bee Culture - Gary R. Ross, Ottawa, KS

Honey Cookery - Viola M. Young, Columbia, MO

Amount offered by Fair in this Section \$1,501.00

JUDGING PROGRAM - Thursday, August 17, 9:00 a.m.

Rules and Regulations

- Exhibitors in Class 1 are requested to pre-enter by mail and entries should be received by 5 p.m., August 15.
- Exhibits that are to be shipped must be on the grounds not later than 3:00 p.m., Wednesday, August 16. All exhibits must be in place by 5:00 p.m., Wednesday, August 16.
- No entries will be accepted after Aug. 16.
- All exhibits must have been produced in a Missouri apiary of the exhibitor since the 1988 Fair. Dark honey may be a 1988 product but produced since the 1988 Fair. All exhibits must be under the direct management of the exhibitor. Premiums will be paid to Missouri exhibitors only.
- No two exhibits of the same class shall be made by the same person or any member of his or her family, or from the same apiary. In the case of a company or partnership, the exhibits shall be entered in the name of the firm or company.
- A class tag must be on each entry.
- Exhibitors of Honey Cookery must have recipe shown with the exhibit. The recipe must be correct. The foods may contain some sugar, but this must be stated on the recipe. Preference will be given the exhibits containing the least sugar, other things being equal.
- Shallow and Brood Frame Comb honey should not be covered by an opaque covering on either side.
- The exhibitor may place his name and address on his exhibit after the judging has been completed.
- Signs on Apiary exhibits will be limited to 10" high x 14" wide in size.
- Exhibitors may distribute honey recipes, bearing their name and address from their exhibit space.
- Exhibitors will not be allowed to rearrange or remove any part of their exhibit, except bees which may be removed late in the evening to permit flight.
- The judge will prepare a score card for each exhibitor in each class in both divisions, for the purpose of helping the exhibitor improve his or her exhibit.
- Entries will be released at 5:00 p.m., Sunday, Aug. 27 and must be claimed by 8:00 p.m., Aug. 27, or they will be forfeited to the fair management.

Division A

BEE CULTURE

Amount offered in this Division by State Fair \$1,224.00

Specials: A Grand Champion Ribbon will be awarded to the outstanding exhibitor in Apiary Products who has won the most premium money.

HONEY

Class

- Display of Apiary Product, including bees in I frame observation hives, (one 5 3/4" frame of honey permitted above if desired) beeswax and at least 150 pounds of honey. Must include classes 2 to 15. Exhibitor has the privilege of pyramiding exhibit.
 \$40 \$35 \$25 \$15
- Store display for retail outlets of a permanent nature. May be displayed as a table or floor display occupying approximately nine square feet of surface area. It may include comb and extracted honey, posters, artificial flowers, and any other items that add aesthetic appeal to the display. This class will be judged on attractiveness, quality of product, arrangement and appeal to customers, and should be a display from which honey would be sold.
 \$25 \$20 \$15 \$12 \$10 \$8 \$6 \$4
- Display of light extracted honey in standard honey jars, assorted sizes, 25 to 50 pounds.
 \$12 \$10 \$9 \$8 \$7 \$6
- Cut comb honey in plastic boxes, all sides visible. Six packages of approximately one pound.
 \$12 \$10 \$9 \$8
- Round or square section comb honey, six packages.
 \$12 \$10 \$9 \$8
- Light bulk comb honey, six 2 or 2 1/4 pound jars
 \$8 \$7 \$6 \$5
- Dark bulk comb honey, six 2 or 2 1/4 pound jars
 \$8 \$7 \$6 \$5
- Light extracted honey, six 1 pound jars
 \$10 \$8 \$6 \$5 \$4 \$3 \$2 \$1
- Dark extracted honey, six 1 pound jars
 \$10 \$8 \$6 \$5 \$4 \$3
- Sealed honey, white, brood size frame (9 1/4" x 17 5/8")
 \$7 \$6 \$5 \$4
- Sealed honey, white, shallow-depth honey frame (5 3/4" or 6 1/4" x 17 3/4")
 \$7 \$6 \$5 \$4
- White candied honey, unwhipped, six 2 pound jars, produced in 1988-1989
 \$7 \$6 \$5 \$4

BEEES AND BEESWAX

- White Beeswax, 3-pound cake not over one year old
 \$6 \$5 \$4 \$3
- Yellow Beeswax, 3-pound cake not over one year old
 \$6 \$5 \$4 \$3
- Queen and her bees, with emerging brood, in one-frame observation hive. One 5 3/4" frame of honey permitted above bees if desired. Identification of Race preferred.
 \$13 \$10 \$8 \$7

Group Competition

16 Any Missouri local beekeeping association may exhibit in any one or all classes listed above (Classes 1-15). All entries will be governed by the same rules as apply to individual competition. However, premium money will be paid to the local beekeeping association responsible for the entry, and ribbons will be awarded to the individual preparing the entry. Only one entry per class per individual will be permitted, however, other individuals may enter the same class from the same local association except that Class 15, queen and her bees, will be limited to only one entry per association. A Grand Champion Ribbon will be awarded to the association winning the largest amount of premium money, and ribbons to individuals preparing the entry will be awarded as listed above.

NOTE: Entries under group competition will not be competing against individual entries.

A portion of the premium money for class 16 was contributed by the Missouri State Beekeepers Association.

Division B HONEY COOKERY

Amount offered in this Division by State Fair \$277.00

Special: A Champion Ribbon will be awarded to the outstanding exhibitor in the Honey Cookery Division and will be decided on total ribbon points; 4 points for 1st; 3 points for 2nd; 2 points for 3rd; and 1 point for 4th. In case of a tie, the exhibitor with the most total points on the score cards will be the winner.

A portion of the premium money for Honey Cookery was contributed by the Missouri State Beekeepers Association.

Note: The score card used in judging the Foods exhibits will be used in judging honey cookery and awards decided on total points. The recipes will receive consideration. They must be attached and correct. Preference will be given exhibits containing the least sugar, other things being equal.

Class

- | | | | | |
|--|------|------|------|-----|
| 17 General display of uses of honey in preparation of bread, pastries, candies, also canning. (No open liquids.) Recipes attached. | \$20 | \$16 | \$12 | \$8 |
| 18 Honey Fruit Cake, recipe attached | \$12 | \$10 | \$8 | \$6 |
| 19 Light Honey Cake, recipe attached | \$10 | \$8 | \$6 | \$4 |
| 20 Dark Honey Cake, recipe attached | \$10 | \$8 | \$6 | \$4 |
| 21 Box of Assorted Honey Cookies, 1 pound (six kinds). Recipes attached. | \$10 | \$8 | \$6 | \$4 |
| 22 Box of Assorted Honey Candies, 1 pound (six kinds). Recipes attached. | \$15 | \$12 | \$10 | \$8 |
| 23 Loaf of Honey Whole Wheat Bread, recipe attached. | \$10 | \$8 | \$6 | \$4 |
| 24 Loaf of Honey Quick Bread, recipe attached. | \$10 | \$8 | \$6 | \$4 |

SCORE SHEET FOR JUDGING APIARY PRODUCTS EXTRACTED HONEY

(Classes 3, 8, 9)

- | | |
|--|-----------------|
| 1. Degree of Density | 20 points |
| Above 18.6% moisture | 0 or Disqualify |
| 18-18.6 | 10 |
| 17-18 | 15 |
| 16-17 | 20 |
| 15-16 | 15 |
| below 15 | 10 |
| 2. Freedom from crystals | 10 points |
| 3. Degree of cleanliness and freedom from foam (clarity) | 20 points |
| 4. Cleanliness and neatness of containers | 10 points |
| 5. Flavor and aroma | 20 points |
| a. Absence of: Off-flavor, overheating, and fermentation | |
| 6. Color | 10 points |
| 7. Appearance and suitability of containers | 5 points |
| 8. Accuracy and uniformity of volume | 5 points |
| Total points possible | 100 |

CUT COMB HONEY AND BULK HONEY FRAME

(Classes 4, 5, 10, 11)

- | | |
|--|-----------|
| 1. Uniformity of appearance | 20 points |
| 2. Absence of uncapped cells | 10 points |
| 3. Uniformity of color | 15 points |
| 4. Absence of watery cappings | 10 points |
| 5. Cleanliness of section and frame (freedom from stain) | 15 points |
| 6. Freedom from granulation and pollen | 5 points |
| 7. Uniformity of weight | 15 points |
| 8. Total weight of entry | 10 points |
| Total points possible | 100 |

BULK COMB HONEY

(Classes 6 and 7)

- | | |
|--|-----------|
| 1. Neatness of cut
Ragged edges, parallel cuts, four-sided cut, and uniformity of size of cut | 15 points |
| 2. Absence of watery cappings, uncapped cells, and pollen cells | 15 points |
| 3. Cleanliness of product
a. No travel stain, specks of foreign matter, flakes of wax, foam and crystallization | 20 points |
| 4. Uniformity of appearance | 25 points |
| 5. Density, flavor and appearance of liquid part
A. Density determined as #1 under extracted honey | 20 points |
| 6. Uniformity of volume | 5 points |
| Total points possible | 100 |

CANDIED HONEY

(Class 12)

- | | |
|--|-----------|
| 1. Appearance, suitability, and uniformity of containers | 10 points |
| 2. Color | 15 points |
| 3. Crystallization (texture - smooth and fine) | 20 points |
| 4. Firmness of set (not runny but spreadable) | 20 points |
| 5. Absence of impurities, including froth, no blemishes | 10 points |
| 6. Flavor and aroma | 20 points |
| 7. Uniformity of volume | 5 points |
| Total points possible | 100 |

BEE SWAX

(Classes 13 and 14)

- | | |
|---|-----------|
| 1. Color, white on class 13 and between straw and canary yellow on class 14 (undamaged by propolis, iron stain, etc.) | 30 points |
| 2. Cleanliness, freedom from surface dirt, honey and impurities | 25 points |
| 3. Freedom from cracking, shrinkage and marks | 15 points |
| 4. Aroma | 15 points |
| 5. Texture (grain) | 15 points |
| Total points possible | 100 |

BEEES IN OBSERVATION HIVE

(Class 15)

- | | |
|---|-----------|
| 1. Bees; uniform color, size and correct type | 15 points |
| 2. Queen; age, size, shape, behavior and marking | 20 points |
| 3. Brood; compact pattern, show all stages | 20 points |
| 4. Variety; presence of queen, workers, drones, brood honey, pollen, etc. | 15 points |
| 5. Cleanliness and suitability of the comb | 10 points |
| 6. Appearance, cleanliness and suitability of observation hive | 10 points |
| 7. Correct number of bees for interest and ease of observation | 10 points |
| Total points possible | 100 |

STORE DISPLAY

(Class 2)

- | | |
|---|-----------|
| 1. Attractiveness (pleasing and eye-catching) | 20 points |
| 2. Quality and variety of products in the display | 40 points |
| 3. Originality of arrangement | 20 points |
| 4. Sales appeal; display from which honey is sold | 20 points |
| Total points possible | 100 |

NOTE - This has changed

MISSOURI STATE FAIR ENTRY BLANK

Box 111, Sedalia, Missouri 65301—(816) 826-0570

August 17-27, 1984

ENTRY FORM FOR ALL OTHER DEPARTMENTS
(Livestock Entries — Use other side)

Type or Print all information

[illegible]

Total Entered _____

Please accept the following entries subject to the rules and regulations as carried in the 1985 Missouri State Fair Premium Book, by which I hereby agree to be governed, and I further declare that all statements made in connection with said entries are true.

Exhibitor's Name _____ Age _____

Address _____

City/Town _____ State _____ Zip Code _____

Telephone Number () _____

Pay Premium Money To: _____

Social Security Number or Tax ID Number _____



If you're a beekeeper, and if you've got some of these in your colonies, you've got problems. The Varroa mite, a deadly parasite, was recently found to have entered southern Missouri.

Mite Wreaking Havoc On Honey Production

By STEVE GAYNOR
Of the Daily News Staff

It's an unsightly critter, only about two pinheads wide and long. And it's only been in the United States for about two years.

But already the Varroa mite is causing a great deal of concern among beekeepers, whose pastime or livelihood is being threatened as it has rarely if ever been threatened before.

That concern was reflected at a meeting Tuesday night of Mid-Missouri Beekeepers Association. The meeting room at Shoney's Restaurant, in Rolla, was packed with several dozen beekeepers who came to hear Joe Francka, Missouri state entomologist, discuss what can be done to deal with the deadly mite.

"There is no way we are going to get rid of it," Francka said. "No country where it has appeared has ever gotten rid of it."

The focus, he said, must be on controlling infestations and limiting damage to colonies of bees.

The mite's presence in Missouri was confirmed this month when it destroyed 22 out of 35 colonies of a

West Plains beekeeper. It has also spread to other apiaries in Howell and Oregon counties.

Francka described the mite as a reddish-brown parasite which is "pretty much circular-looking, like a miniature horseshoe crab."

And he said it spreads with frightening quickness. In the Federal Republic of Germany (West Germany), he said, it spread throughout the country within six years. In Czechoslovakia it defied even the most drastic efforts at eradication.

"I can see you are interested in this critter, and I think you had darn well better be if you are going to be in the beekeeping business," Francka said.

Originally from Asia, the mite has now spread to every continent except Australia. It has been found in at least 16 states and is expected to continue its relentless march across the United States.

"We couldn't figure out how it spread so fast in the West Plains area," Francka said. "We found some of them eight miles from the original (infested) apiary."

He added that he believes the

"main culprit" to be drone (male) bees which can travel for several miles and which are "welcomed into any hive."

During his presentation, Francka gave a slide show which featured close-up views of the mite and a videotape prepared by the department of agriculture in Florida, one of the first states to be infested.

The mite is wreaking havoc with the American beekeeping industry because it has what entomologists describe as an "immature" host-parasite relationship with the Western, or European, species of honeybee which inhabits hives in the United States. The European honeybee has no natural defense mechanism against the parasite and thus is especially vulnerable.

In contrast, the mite's longer-running relationship with the Eastern, or Asian, species of honeybee is "mature."

The difference is that in a mature host-parasite relationship the parasite does relatively little damage, whereas in an immature relationship the parasite often ends up killing the host.

In response to a question, Francka said the mite is also capable of infesting African honeybees, the so-called "killer bees," which have been spreading toward the United States.

He said American entomologists had expected that the Varroa mite would arrive in the United States along with the African bees "but as it turned out, it got here a little earlier."

Francka said that bees infected with the mite sometimes end up "really pitiful-looking," without legs and/or wings.

Uncontrolled infestations, he said, could lead to the collapse of the colony.

Many methods of fighting the mite have been tried at one time or another.

Heavy smoking of hives, particularly by tobacco smoke, can have an effect. It seems that tobacco smoke is not only hazardous to the health of humans. It's also hazardous to Varroa mites.

The drawback is that it can result in honey having an obnoxious odor.

Sixth grade students write stories

The following 6th grade students wrote stories while visiting at the Wurdack farm recently. Many of the students used a skill called "personification" which means they gave an object or animal human characteristics. Their teacher is Karen Richau.

There were several other interesting stories submitted and they will appear in upcoming editions.

BOB THE BEE

By Sarah Grayson

Hi! I'm Bob the bee. Let me tell you what I do every day. When I get up in the morning I put on my black and yellow striped suit. Then I go out to collect pollen.

I'm going to tell you about myself while I collect pollen. I like to sting people. I sting at least 3 people a day. I'll tell you what really bugs me. It is when humans come and take the honey that my friends and I have worked so long to make!

When I land on a flower it screams and says "You're messing up my petals! Get off!"

One day as I was collecting pollen a bee came up to me and said, "I dare you to go into a human's house. I decided to take the dare. Now I didn't know this but I flew into a barn not a human's house. Once I was inside the barn I saw a whole bunch of bees and flies on a piece of yellow paper. I went over to see what they were doing. I landed on the piece of paper, and I got stuck. The more I tried to get loose the more stuck I got.

The other bee ended up telling what he had done to me. The other bees came and saved me. Never again did I do anything that someone dared me to do because of what had happened that day.

From the Wall Street Journal

Odds and Ends

ENTOMOLOGISTS at the Department of Agriculture discover the "southeastern blueberry bee." It has a long tongue that can grab blueberry nectar that is beyond the reach of honey bees, explaining for the first time how the rabbiteye blueberry is pollinated. . . . Speaking of bees: University of Arizona scientists warn that the hive-destroying Varroa mite has entered the U.S. from Brazil, posing a bigger threat to the bee industry than the Africanized "killer" bees. . . . The genes that permit the Jamaican click beetle to glow yellow-green at night have been transplanted to bacteria, producing bacteria that glow in any of four hues, says the University of California, San Diego.

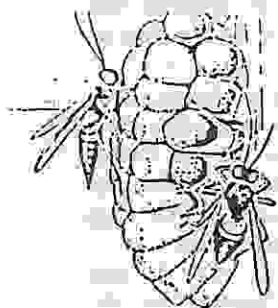
DO YOU NOTICE ANYTHING WRONG IN THE NEWS RELEASE FROM THE ASCS OFFICE? Someone needs to educate this federal department as to the difference between wasps and honeybees!

HONEY LOANS

** Producers may repay their 1988 and 1989 honey price support loans at the following levels:

Weekly Honey loan Repayment Levels
color and class, cents per pound

	1988 Crop	1989 Crop
Table		
White	40.0	40.0
Extra-light Amber.....	37.0	37.0
Light Amber	36.0	36.0
Amber	34.0	35.0
Non-table	33.0	33.0



NEWS RELEASE

American Beekeeping Federation
June 9, 1989
For Immediate Release
Contact Troy Fore -- 912-427-8447

Federation Prepares for Convention At Riviera In Las Vegas, Jan. 15-19

Plans are being made for the annual American Beekeeping Federation convention, set for Jan. 15-19, in Las Vegas.

The convention headquarters hotel is the Riviera Hotel on the famed Las Vegas "Strip," the newer section of hotels and casinos between downtown Las Vegas and the airport. The ABF convention will be housed in the Riviera's convention center wing. Beekeepers will be able to go from their rooms to the meetings and trade show without walking through the casino, but those so inclined will find the games just a few yards away.

With four big shows and a host of restaurants, including a Burger King, under the Riviera's roof, convention-goers will have little need to seek entertainment elsewhere during the week, but a visit to Las Vegas wouldn't be complete without some casino and hotel-hopping. The Riviera's location on the "Strip" is ideally suited for outside excursions. Many shows are within walking distance, and there is convenient public bus service.

Away from the casinos, Southern Nevada has a variety of non-gaming attractions, including Hoover Dam and Lake Mead, the Valley of Fire, and Red Rock Canyon and Las Vegas is a good jumping-off place for tours to Death Valley, the Grand Canyon, and other Southwest sights.

The tentative schedule calls for the convention to open on Monday afternoon, Jan. 15, following a Directors' meeting on Monday morning. The general session will continue on Tuesday, Wednesday and Thursday, with the annual business meeting set for Thursday afternoon. The final Directors' meeting will be on Friday, Jan. 19.

The Las Vegas convention will include all the regular activities -- the American Honey Show, selection of the 1990 American Honey Queen and Princess, the meeting of the ABF Ladies Auxiliary, and the annual Trade Show.

For information on the Las Vegas convention, contact the ABF office, P.O. Box 1038, Jesup, GA 31545, ph. 912-427-8447.

Recipe from RIBA Newsletter

Honey Lemon Basil Sauce

2 Tbsp. chopped onion
1/4 C. butter or margarine
1/4 C. HONEY

2 Tbsp. lemon juice
1 tsp. basil, crushed

Saute onion in butter. Stir in remaining ingredients. Serve over cauliflower, carrots or other vegetables. Also a flavorful sauce for fish or chicken.

* * *

Federation Supports Continued Honey Program with Higher Loan Rate

The American Beekeeping Federation has urged key Congressional leaders to continue the current Honey Loan and Price Support Program in any extension or revision of the 1985 Farm Bill -- with an increase in the support rate.

In letter to the chairmen of the Senate and House agriculture committees, Federation Secretary Troy Fore commended Rep. E (Kika) de la Garza and Sen. Patrick Leahy for their past help in preserving the support program, "which is vital to the well-being of both honey production and pollination services in this country."

Under the terms of the 1985 Farm Bill and subsequent appropriations limitations, the honey support rate will have dropped over 18 percent from the 1985-crop level to the 1990-crop level, Mr. Fore told the Congressional leaders. An improvement of this rate is necessary to maintain the economic viability of the industry, he said.

Since the 1985 Farm Bill set the rate to "ratchet down" each year, he wrote, "we have had to face two serious pests, honey bee tracheal mites and varroa mites, which could add as much as \$10 to \$12 per colony to operating costs, an amount roughly equivalent to 20 pounds of honey per colony. And ahead of us we have the arrival of the Africanized bee, which is certain to further increase our operating costs."

The Federation Legislative Committee, chaired by ABF Vice President Bob Brandi, expects to work closely with the House and Senate agriculture committee staffs over the coming months to work out an equitable honey support level for the new farm legislation. Other committee members are ABF President Reg Wilbanks, Past President Randall Johnson, Secretary Fore, Dick Ruby, Don Schmidt, and Binford Weaver.

"Compared to other commodities, honey took more than its share of cuts," said Brandi. "We need to recoup some of these losses to help our honey producers be more profitable. Other than the declining loan rate, however, we have been very pleased with how well the honey program has been working."

"We would appreciate any help producers could give the Legislative Committee in this effort," Mr. Brandi said. "When you have any opportunity to be in contact with your Congressmen, let them know that you are pleased with the program and would like it continued."

TO MEMBERS

We are interested in each and every one of our members, and although we cannot give each one the individual attention we would like, we try to make your membership meaningful and trust it adds zest, pleasure and profit to your beekeeping endeavor. You may not even have bees, but your interest in bees and what the bees contribute to our nation's economy will lead to prosperity for all.

If you have a few minutes, I would appreciate having a few lines from you, and you may be sure it will make the job of being editor more pleasurable. If you know of any beekeeper who does not belong to Missouri State Beekeepers Association, please pass this newsletter on to them and encourage them to join.

Dues are \$4.00 per year. Make check payable to "Missouri State Beekeepers Association". If you belong to a local association, pay \$3.00 state dues through your local treasurer.

ENCLOSED IS \$ _____ for _____ YEARS OF MEMBERSHIP.

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____

Mail to: JIM HAUSAM
P.O. BOX 111
LINCOLN, MO. 65338

MISSOURI STATE BEEKEEPERS ASSN.
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