

Missouri State Beekeeper's Association

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www.mostatebeekeepersassociation.org

Missouri State Beekeeper's Association Newsletter

June 2005 Edition

Glenda Richardson – Editor
editor@mostatebeekeepersassociation.org

The MSBA is now accepting bids for honey for the Missouri State Fair.

Anybody interested in submitting a bid for any portion or the total supply of honey should call or write Monte Richardson 660-826-4917. Bids are due by 07/15/05.

Honey and related products under consideration are various sizes of honey in containers ranging from 12 oz. Bear to One Gallon jugs, cut comb and chunk comb in a jar, creamed honey, and honey sticks. Other honey/beekeeping related products may be submitted for approval too.

No products will be sold or displayed without the prior approval of the State Fair Committee.

The successful bidder is required to:

- ❖ Be a member of the Association
- ❖ Be able to provide proof of state health inspection
- ❖ Provide honey that was produced in Missouri.

Honey Exempt from Food Inspection

Senate Bill 355, sponsored by Sen. John Griesheimer, was delivered to the Governor on May 26, 2005**. Among other things included in the bill are a couple of provisions that are of interest to Missouri honey producers.

SECTION 196.291 - All sales of foods which are not potentially dangerous, sold by religious, non profit or charitable organizations shall be exempt from food inspection laws.

The Missouri State Beekeeper's Association's major activity each year is our honey booth at the Missouri State Fair. The booth is for education purposes as well as selling honey and honey products. While the MSBA has not had any major problems with selling honey at the Missouri State Fair, this would make it less of a bureaucratic problem in order to sell our honey.

See Food Inspection...Page 3

Keeping Perspective

As I was doing my spring work with the bees I had a lot of frames to space as I worked the brood chambers. In doing this I found myself spacing one side and then the other, concentrating on the space between each end bar and it's neighbor. I discovered that many times the frames were still crooked in the super. Then a thought came to me. If I space one side correctly, then I can focus on putting the other side "even" instead of having to concentrate on each individual frame. In other words keeping my perspective wide open and seeing the whole picture, how the frames were lined up in the super, not narrow and concentrated on a single event, one end bar next to another.

Sometimes frustration may creep into your beekeeping world. Maybe your plans aren't working out quite the way you wanted. For some of us, trying to find time to properly work our bees while holding a job, taking care of a family, and other worthwhile activities can be a challenge. Some times we get a chore so stuck in our minds that we forget that there are options. Try not to get tunnel vision and forget to keep your perspective.

One thing that I do is alternate which end of my bee yard I work first. Especially during the spring, but other times as well, I fight to get done with my bee work before sunset. Sometimes I have to rush the last few hives to get done and invariably don't get everything done that I should have. By alternating which end I start at I get a chance to catch up on chores that I had to rush through last time I was there.

Keeping Perspective also helps me to remember that beekeeping is cyclical. There are times of the year where work must be done at a breakneck pace. There are other times that work is so slow you can actually sit on the porch swing and drink some lemonade. Some years you don't have enough containers for your honey, and other years you pack the containers away and hope you get to use them next year.

See Perspective...Page 5

Catch them if you can

By Ken Norman

I had the opportunity to attend a swarm course taught by Grant Gillard of Jackson, Missouri on April 30, 2005. The following will be a synopsis of the course that he taught.

The first point he made was that the community needs to know that you are interested in catching honeybee swarms, so get on all the following lists: the fire department, the police department, animal control, humane society and conservation department.

The second point was how are they are going to get a hold of you. He recommended cell phone as the best and answering machine as next.

The third point is that you will need to be ready in a moments notice. He recommended a swarm kit made up of the following: ladder, a hive body with frames with an attached bottom made of plywood, duck tape, screen wire and a modified hand vacuum.

Grant listed the following problems that occurs when trying to catch swarms

1. You will be too late the swarm leaves before you arrive
2. The swarm is too high for your equipment.
3. They are not honeybees
4. They will not settle in your catcher box
5. They are not a swarm but a full colony of bees
6. You have prior engagements and can't get away
7. The swarm is too small and is of no value

Grant recommends instead of waiting by the phone and missing out of valuable life experiences; that you trap swarms instead of trying to chase them.

Because the honeybees will choose your trap and then it will be just a matter of transferring frames and there will not be any absconding. The trap has the following essentials: size, height, location, scent and/or odors

• See SWARM...Page 5

From The Honey Queen **Lauren Whitney**

I enjoyed meeting more members at the spring meeting and learned more about bees by attending the meetings.

Recently, I visited Vera and Art Gelder's farm during their customer appreciation day and was interviewed by a local television station while there. It was a beautiful day and I enjoyed my visit.

I am looking forward to attending the State Fair in August and working in the booth. I am also looking forward to competing for the title of State Fair Queen during that week. I have a dress and am trying to decide whether to sing or give a speech for that portion of the competition.

See HONEY QUEEN...Page 5



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Don't Forget

The Fall Meeting October 28th & 29th
Mark your calendar and make plans to Attend. See the information page inside.

Formic Acid Approval

From the EPA website:

Formic Acid is used to control tracheal and varroa mites in honey bee hives. There are three registered products. At this time, only one (Mite-Away II) is marketed. The marketed product is formulated as a gel, and contained in a vented plastic pouch that allows slow release of formic acid vapors. Although the gel is safer to use than liquid formulations available in other countries, appropriate protective equipment is required to preclude potential irritation to eyes, skins and respiratory tract of applicators. It is an alternative to organophosphate products currently in use in the U.S., and is not expected to result in residues above the levels of formic acid naturally occurring in honey. Residues of formic acid are exempt from tolerance requirements. No environmental risk is expected.

Formic acid was originally registered (licensed for sale) as a pesticide active ingredient on January 28, 1999 for the product, FOR-MITE TM (EPA Reg No 61671-3). A second registration was approved on March 31, 2005 for Mite-Away II (EPA Reg Mo 75710-1). The products mentioned above are the only registered pesticide products containing formic acid as an active ingredient.

For further information see
http://www.epa.gov/pesticides/biopesticides/ingredients/factsheets/factsheet_214900.htm

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Missouri State Beekeeper's Association Fall meeting

See You At The Fair!!!

The Missouri State Fair starts August 11th. Contact Don Rinkemeyer or Glenda Richardson to sign up to work the booth

Food Inspection

SECTION 261.241 - Sellers of jams, jellies and honey whose annual sales are less than \$30,000 per domicile shall not be required to construct separate facilities for the manufacturing of such food. Such sellers shall be exempt from health regulations if certain requirements are met. New to this list of requirements is information to be labeled on all jams, jellies and honey sold.

This is significant for smaller beekeepers concerned with health code/inspection. Last year the MSBA even had a State Health Inspector come and speak at our meeting. It was one of the largest attended meetings I have seen at an MSBA conference. Section 261.241 should make it easier for beekeepers to sell their honey to the end consumer, ie. at farmers' markets, at home, etc. A part of the new legislation would require that the honey producer label their honey with the following information;

1. Name and address of the producer
2. Common name of the food.
3. The ingredients in the food.
4. A statement that the Department of Health and Senior Services have not inspected the honey.

I suggest that anybody that this statute may pertain to read the full text of the bill at <http://www.senate.mo.gov/05info/billtext/tat/SB355.htm>. The bill is quite long so do a search for the word "honey" to find the applicable portion of the bill.

As of June 22, 2005 the Governor had not signed the bill. A call to your Senator and Representative's offices would not hurt. Call or email them with your support for the bill and ask what you can do to show your support and encourage the Governor to sign the bill. If you don't know how to contact your Legislator, go to http://www.senate.mo.gov/lookup/leg_lookup.aspx

****Governor Blunt is scheduled to sign Senate Bill 355 on July 9th at 9:30 a.m.**

Missouri State Beekeepers Fall 2005 Meeting
Friday, October 28th – Saturday, October 29th

Please join us for our fall meeting at Tan-Tar-A Resort at the Lake of the Ozarks. We have an exciting agenda planned and we hope that all of our Missouri State Beekeepers will attend. Remember, communication and learning are the keys to successful beekeeping.

This two-day meeting will be held at the: TAN-TAR-A RESORT
GOLF CLUB & MARINA
P.O.Box 188TT, State Road KK
Osage Beach, Mo. 65065
(573) 348-3131, (800)-826-8272

The group room rate is \$72.00. Please mention MSBA to get the special rate. The block of rooms will be held for us until September 30, 2005. The hotel's regular room rate for 2005 is \$164. Make sure that you are quoted the \$72 rate. All rooms include irons, ironing boards, hair dryers, and in-room coffee service. The hotel has both heated pools, out-door pools, and an exercise facility.

Make this meeting a mini-vacation. The special rate includes Thursday night through Sunday. If you want to add more days, please let me know, and I will arrange the same rate.

- ❖ A golfing event could be planned if there is enough interest. We need to have 8 or more people to get a special price. Friday morning or Sunday morning would be the choices for the golfing. Price for 18 holes of golf is \$59, or \$39 if played after 1pm.
- ❖ New at Tan-Tar-A is the indoor water park. There is a charge of \$15 per person per day, and \$7.50 spectator charge if you don't use the facility, but want to supervise your children or just observe.
- ❖ If you like to fish, bring your boat and moor it at the marina. Boats are also available for rent.

The Friday morning Executive Board meeting will be at 9 am in room to be announced. The Friday afternoon meeting, the evening banquet, and Saturday's all day meeting will be in the Crystal Ballroom. It is in the main complex in Building B. Entrance is near the Burger King, or it can be accessed from the main lobby.

We had a Halloween costume contest at last years' event. It was a lot of fun with prizes for the best couple costume, the best kids' costume and the best single costume. Since we are so close to Halloween, we decided to do it again. Please be part of the fun event.

Speakers for our meeting include Robert Cox (research scientist at the Westlaco Bee Lab); Dr. Pedro Rodriques from Virginia Beach, Va. He will discuss his work with FGMO treatments.

An agenda will be out in the next newsletter.

All other questions can be directed to Sharon Gibbons at sgibbs314@earthlink.net

Beekeeping Safety

By Scott Moser

The business of beekeeping is full of hazards that few of us take into account. Our yards are often secretly kept in some deep, dark area where the last human feet to have walked the area belong to a long lost tribe of Native Americans. It is heavy work, involving a lot of bending and lifting. It can also place us into situations that can be hazardous to our health in a variety of ways, including exposure to the elements, animals, and even some poisonous plants.

Beekeepers need to be aware of the hazards and be prepared for as many of them as they can. That way when they do arise (and you know they always will!), you will know what to do.

One of the first things we need to do to be safe is to let someone know where we will be, and when to expect us back. Let a spouse or friend know what yard or yards you will be working. Be specific with your yards too. Leave maps or directions, just in case they are needed. If you have a GPS (Global Positioning System) unit, leave the latitudes and longitudes of your yards. Either way, with a map or GPS coordinates, emergency services could find you if needed. If you have a cell phone, keep it handy. Today, many have built in GPS, and you could be found if needed.

Keep a small first aid kit in your vehicle. Stock it with Band-Aids, bandages, Ace Wraps, aspirin/Tylenol, antiseptic like rubbing alcohol, iodine or Neosporin, Benadryl (in case you begin to have a reaction to a sting), some moistened towelettes, etc. You can either create your own, or purchase one at a variety of locations. Above all, keep it stocked if you use from it.

Beekeeping is a hot, sweaty job, and the hardest work is being done in the worst of the heat and humidity.

See SAFETY...Page 6

Fun – Honey – Education

The Missouri State Fair will be running August 11th through August 21st. It is a great opportunity to share your experience with other beekeepers and the public.

Scott Moser has volunteered to organize beekeepers that are willing to put on a beekeeping demonstration. This year we would like to run demonstrations a 2-3 times a day showing the different aspects of beekeeping, particularly subjects that would benefit somebody thinking about getting into beekeeping or is just getting started in beekeeping. If you are planning on working at the state fair booth, consider bringing some equipment or a "how-to" project. Contact Scott Moser for more information.

Next year we are considering the possibility of having a live bee demonstration. There are liability and logistical issues to be considered. Glenn Davis announced at the board meeting that he had plan for building a "bee enclosure" for conducting live demonstrations. Let your Board Member know how you feel about this project.

Volunteers are needed to work the booth all 11 days of the fair. This is a great opportunity to meet people that either have bees or are interested in getting started in beekeeping. It is also a great opportunity to promote your local association and the State Association as well. As in the past, any member of the Association that works at least four hours at the MSBA booth will get free admission to the fair. For those that are willing to work longer and have a long drive, contact Don Rinkemeyer or Glenda Richardson for possible accommodations. Space and availability are limited so don't procrastinate!

This issue of the newsletter also includes information concerning Honey Judging. See Page 6 for details.

PERSPECTIVE

Remember to maintain perspective. Give your bees and Mother Nature a chance to do their work. Share your joys, and your frustrations, with a trusted mentor. And thank the Lord for the blessings in your life.

Monte Richardson

SAFETY

Most beekeepers are working hives at the warmest and most humid part of the day as well. Keep a cooler in your vehicle stocked with cool drinks and water. Again, avoid the beer and alcohol until you have gotten home and are kicking back and relaxing. Wrap a cool, dampened, bandana around your head to help you cool off. Know the symptoms of heat stroke, and take frequent breaks to re-hydrate and cool off. Drink some water, even though you don't feel thirsty at the time. Dizziness, headache, profuse sweating followed by a lack of sweating, light-headedness, nausea, and vomiting are a few of the signs of excess heat. This isn't something to fool around with, and can have long term, long lasting consequences. It can also be deadly!

We have all hear the old adage, "There are two kinds of beekeepers... Those with a bad back, and those who will have a bad back." Beekeeping involves a lot of bending and turning, both of which put a real strain on your back. As we age, it gets harder and harder for us to move those supers and brood chambers. A non-beekeeping friend of mine, who works all day lifting batteries, gave me a wonderful tip. He suggested buying and wearing a lifting belt when working with the heavy supers. There are several styles on the market, and they are as close as your local Lowes, Home Depot, or Sears.

Finally, beekeeping puts us in situations that we may avoid under different circumstances. Many of our hives make wonderful shelters for other animals as well. On numerous occasions, I have found Black Widow spiders under the lid, or Brown

Recluse Spiders under the bottom board. One of the largest scorpions I have ever seen had made a home under an old bottom board as well. Also watch where you place your feet around your hives. I don't mind snakes, but I also like to identify them, and know that they are there first. Several times, I have disturbed snakes that were resting in the shade of my hives. Luckily, each time, they were of the non-venomous kind. Remember, Rattlesnakes and Copperheads are pretty common in Missouri. Also, be aware of Poison Ivy, which I always seem to find in all my yards!

Like anything else we do in life, we must be prepared. It is a good idea to have a plan of action for your beekeeping as well. We are all aware of the dangers of beekeeping, but we often overlook some of what we consider to be "lesser dangers". Don't become a statistic. I think an old TV line taken from Hill Street Blues many years ago sums it up best: "Hey, lets all be careful out there!" Happy Beekeeping.

Scott Moser

QUEEN

School is out for the summer and I am a Summer Welcome leader until July 8. I will show incoming freshmen and their families around MU and orient them to college life. I will be living in a dorm for the next few weeks and then moving home until my new apartment is ready in August.

Please contact May Schmitt if you have any opportunities for me to visit your community and promote honey and Missouri beekeeping. I would love to spend time in your area getting to know you.

Lauren Whitney

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Missouri State Beekeeper's Association - June 2005 Newsletter

APICULTURE

Superintendent - Michael Brown, Jefferson City, MO
573-751-5507

Asst. Superintendent - Collin Wamsley, Lee's Summit, MO
Asst. Superintendent - Bonnie Russell, Jefferson City, MO
Judge - Bee Culture - Gary Ross, Ottawa, KS

Amount offered by Fair in this Section \$1,389

JUDGING PROGRAM - Wednesday, August 10, 9:00 a.m.
Honey Cookery has been moved to the Home Economics section and building.

RULES AND REGULATIONS

Entry Fees are: 1 through 5 articles - \$ 2.00; 6 through 20 articles - \$ 5.00; 21 through 35 articles - \$10.00; 36 & more articles - \$15.00

- Exhibits that are to be shipped must be on the grounds no later than 3:00 p.m., August 9. Exhibits will be received from 8:00 a.m. to 5:00 p.m. Tuesday, August 9 at the Agriculture Building. Entries close and must be in place by 5:00 p.m.
- No entries will be accepted after August 9.
- All exhibits must have been produced in a Missouri apiary of the exhibitor since the 2004 Fair. Dark honey may be a 2004 product but produced since the 2004 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.
- Shallow Frame, Brood Frame, Cut and Section 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 8:00 p.m. Sunday, August 21, and must be claimed by 8:00 p.m., August 21, or they will be forfeited to the Fair management.

Division A BEECULTURE

Amount offered in this Division by State Fair \$584

Specials: A Grand Champion Ribbon and \$25 will be awarded to the outstanding exhibitor in Division A who has won the most premium money. In the event of a tie the Grand Champion Ribbon and money will be awarded to the exhibitor who has won the most blue ribbons. Further ties will be broken by proceeding to the next lower ribbon until a winner is determined.

HONEY

Individual Classes

- Cut comb honey in plastic boxes, all sides visible. Three packages of approximately one pound.
\$15 \$12 \$10 \$8
- Round or square section comb honey, three packages, with top and bottom of comb visible.
\$15 \$12 \$10 \$8
- Light bulk comb honey, three 2 or 2 1/2 pound jars.
\$15 \$12 \$10 \$8
- Light/amber extracted honey, three 1 pound jars.
\$35 \$25 \$20 \$12 \$10 \$8 \$6
- Dark extracted honey, three 1 pound jars.
\$20 \$15 \$12 \$10 \$8 \$6
- Sealed honey, white, brood size frame (9 1/8" x 17")
\$15 \$12 \$10 \$8
- Sealed honey, white, shallow-depth honey frame (5 3/8" or 6 1/4" x 17")
\$15 \$12 \$10 \$8
- Candied honey, three 1 pound jars, produced since last year's Fair.
\$15 \$12 \$10 \$8

BEE SAND BEESWAX

- Yellow beeswax, approximately 3-pound cake not over one-year old.
\$15 \$12 \$10 \$8
- Queen and her bees, with emerging brood, in one-frame observation hive. One 5 3/8" or 6 1/4" frame of honey permitted above bees if desired. Identification of Race preferred.
\$15 \$12 \$10 \$8

Division B

APICULTURAL PRODUCTS

- Amount offered in this Division by State Fair \$99
- Art designs in beeswax, 1 to 3 items of molded or sculptured beeswax. Minimum total weight must exceed 1 pound.
\$20 \$15 \$11 \$8
 - Beeswax Candles, six candles that are either molded or dipped. Minimum length of 10 inches.
\$15 \$12 \$10 \$8

Division C

HONEY-GROUP COMPETITION

Amount offered in this Division by State Fair \$404

Any Missouri local beekeeping association may exhibit in any one or all classes listed below. 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. A Grand Champion Ribbon and \$25 will be awarded to the association winning the largest amount of premium money in Division C. In the event of a tie the Grand Champion Ribbon and money will be awarded to the association that has won the most blue ribbons. Further ties will be broken by proceeding to the next lower ribbon until a winner is determined.

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

- Cut comb honey in plastic boxes, all sides visible. Three packages of approximately one pound.
\$15 \$12 \$10 \$8

- Round or square section comb honey, three packages, with top and bottom of comb visible.
\$15 \$12 \$10 \$8

- Light bulk comb honey, three 2 or 2 1/2 pound jars.
\$15 \$12 \$10 \$8

- Light/amber extracted honey, three 1 pound jars.
\$35 \$25 \$20 \$12 \$10 \$8 \$6

- Dark extracted honey, three 1 pound jars.
\$20 \$15 \$12 \$10 \$8 \$6

- Yellow beeswax, approximately 3 pound cake not over one year old.
\$15 \$12 \$10 \$8

SCORE SHEET FOR JUDGING APIARY PRODUCTS EXTRACTED HONEY

(Classes 4, 5, 18, 17)

- Degree of Density 20 points
Above 18.5% moisture 0
18-18.8 10
17-17.9 15
16-16.9 20
15-15.9 15
below 15 10
- Freedom from crystals 10 points
- Degree of cleanliness and freedom from foam (clarity) 20 points
- Cleanliness and neatness of containers 10 points
- Flavor and aroma 20 points
A. Absence of: Off-flavor, overheating and fermentation
- Color 10 points
- Appearance and suitability of containers 5 points
- Accuracy and uniformity of volume 5 points
Total points possible 100 points

COMB HONEY AND SEALED HONEY FRAME

(Classes 1, 2, 6, 7, 13, 14)

- Uniformity of appearance/Neatness of cut 20 points
(Ragged edges, parallel cuts, four-sided cut and uniformity of size of cut)
- Absence of uncapped cells 10 points
- Uniformity of color 15 points
- Absence of watery cappings 10 points
- Cleanliness of section and/or frame
(freedom from stain and foreign matter) 15 points
- Freedom from granulation and pollen 5 points
- Uniformity of weight 15 points
- Total weight of entry 10 points
Total points possible 100 points

Continued Page 8

Honey Judging continued

BULK COMB HONEY

(Classes 3, 15)

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

CANDIED HONEY

(Class 8)

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 blentishes 10 points
6. Flavor and aroma 20 points
7. Uniformity of volume 5 points
- Total points possible 100 points

BEE SWAX

(Classes 9 & 18)

1. Color, between straw and canary yellow 30 points
(undamaged by propolis, iron stain, etc.)
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 points

BEE IN OBSERVATION HIVE

(Class 10)

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 points

ART DESIGN IN BEE SWAX

(Class 11)

1. Color between straw and canary yellow 25 points
2. Cleanliness (free from honey and impurities) 25 points
3. Novelty of mold or sculpture 25 points
4. Neatness of workmanship 25 points
- Total points possible 100 points

BEE SWAX CANDLES

(Class 12)

1. Color between straw and canary yellow 25 points
2. Cleanliness (free from honey and impurities) 25 points
3. Freedom from cracking, shrinking and marks 25 points
4. Neatness of workmanship 25 points
- Total points possible 100 points

Entry forms or more information are at <http://www.mostatefair.com/PremiumGuide>.

Many local associations submit entries and assist members in getting their entries to the fair as well.

Winning a ribbon from the Missouri State Fair is a great "marketing" tool too. Showing off your ribbon at local farmers markets,

county fairs etc. make a great conversation starter and also impress others. Winning a ribbon at the state fair shows your dedication to providing a pure, wholesome product.

From The Editor

This year has been an exciting time for me. As the editor of the newsletter I have had many wonderful conversations with beekeepers from all over the state. It has been my goal to provide a visually appealing newsletter with interesting articles from all over the state.

But as with any experience, there is a time to move on. There are some family concerns that need to be addressed and I just won't have the time to give the newsletter the attention that it deserves. So I will be stepping down as Editor at the end of the year.

Moving the newsletter to an email based publication has been a plus and I encourage anybody that has email capability to send me an email requesting that they be put on the emailing list. Doing so does three things.

- ❖ First of all it cuts down on the printing / mailing process which is time consuming and costly.
- ❖ Secondly, your newsletter will never get misplaced, eaten by the dog, or blow out the window of your bee truck on the way to the bee yard.
- ❖ Thirdly, a lot of the information in the newsletter has an associated website link. An email newsletter makes it easier to access that additional information.

Consider what you can do for YOUR newsletter. Can you write a story, lick a stamp, or run to the post office? Many newsletters are a team effort. See what you can do!

It Mite..... It Mite Not

Besides the EPA approval for Mite-Away, there are a couple of other items of interest concerning Mites. Check the link at the end of the next story for the full video as seen on NBC Nightly News.

A buzzkill for farmers nationwide

U.S. agriculture takes a hit with honeybees under attack

By Don Teague

Correspondent
NBC News

Updated: 8:11 p.m. ET April 27, 2005

GAINESVILLE, Fla. - In Central California, almond grower Paul Betancourt is facing potential disaster. The evidence is scattered everywhere.

"These are blooms that didn't make it last month," says Betancourt.

His 125-acre almond crop is in serious trouble. The blooms that should become almonds are instead shriveling up, because the bees that are supposed to pollinate them have vanished.

"They are a critical part of our production," says Betancourt. "If the bees don't fly during bloom season we are toast, absolutely."

It's a huge problem caused by tiny parasites. The varroa mite — which kills bees by feeding on their blood — wiped out an astonishing 50 percent of honey bees in the U.S. in less than a year. It's a natural disaster that could devastate \$10 billion worth of U.S. crops — from strawberries to melons.

"The impact potential at our tables is that if honeybees cease to exist today, one-third of the food you and I eat would simply disappear," says Jerry Hayes, the chief apiarian inspector at the Florida Department Agriculture and Consumer Services.

Researchers say the parasites latch onto developing bees called the brood while still in the hive. They can wipe out an entire colony in just a few months. Pesticides used to work against varroa mites, but now the mites have become resistant.

So in an effort to avert an agricultural crisis, scientists have turned to selective breeding. At the University of Florida, they're creating new colonies of bees that have somehow learned to fight back.

"They actually will pull the brood out [and] identify the brood that is infected with mites," says Dr. H. Glen Hall, an entomologist at the university. "They open the cell, they pull the brood out and discard it along with the mites."

Still, it will take years to develop enough mite-resistant bee colonies to make a difference. In the meantime, farmers are paying a premium to import bees by the millions. But beekeepers say they soon won't have enough healthy bees to sell.

"I'd say 30-40 percent a year of my bees are dying," says beekeeper David Mendes at Headwaters Farm.

As the bees die, so too do the hopes of farmers, who are quickly running out of options.

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URL: <http://www.msnbc.msn.com/id/7656383/>

Also of interest is a new test for checking the varroa resistance in your hives. Read carefully.

Entomologist Jeffery S. Pettis and colleagues at ARS's Bee Research Laboratory, in Beltsville, Maryland, devised a do-it-yourself bioassay that determines, within 6 hours, whether a hive's mite population is fully resistant, approaching resistance, or still vulnerable to chemical treatment.

Current methods are labor-intensive affairs performed by laboratory technicians using specialized equipment, says Pettis, whose bioassay approach will appear in the *American Bee Journal*.

"Bioassays enable beekeepers to check mite populations before treatment, saving money on control compounds if mites are resistant," he says.

See Varroa Test...Page 10

Varroa Test

Pettis based the bioassay on one that he and ARS entomologists Mark F. Feldlaufer and Hachiro Shimanuki (now retired) designed in 1998 to detect mites resistant to fluvalinate, another compound used to control mite infestations. "The bioassay is intentionally low tech," says Pettis. "I wanted something that was user friendly and didn't require specimen shipping or specialized equipment."

The bioassay involves collecting two groups of bees with mites and ushering them into glass canning jars capped with fine-mesh lids. Other materials include index cards that hold strips treated with either coumaphos or fluvalinate. By using two samples of bees, the beekeeper can test for resistance to both compounds simultaneously.

For the full text go to

www.ars.usda.gov/is/AR/archive/apr05/varroa0405.htm

Local Association Meeting Information

Jefferson County Beekeeper's Association

2nd Tuesday of each month, 7:30 p.m.

Jefferson County Extension Center, Hwy B & 21, in Hillsboro.

Contact Scott Moser (636) 285-7295

Midwestern Beekeeper's Association

Third Wednesday of each month 7:00 p.m.

YMCA, 10301 E. 350 Hwy, Raytown MO

Contact Pres. Bob Justice, 816-358-3893

Eastern Missouri Beekeeper's Association

1st Thursday of each month at 7:30 p.m.

Kirkwood Community Center, 111 Geyer Rd, Kirkwood MO

Beekeeper's Association of the Ozarks

4th Tuesday of each month, 7:00 p.m.

The Library Center, 4653 S. Campbell, Springfield MO

***Is your club listed? Contact Glenda at editor@mostatebeekeepersassociation.org

Upcoming Events

Heartland Apiculture Society Meeting

July 7-9, TBA, IL

Eastern Apiculture Society Meeting

August 1-5 Kent State Univ. OH

Missouri State Fair August 11-21, Sedalia MO

Fall Meeting October 28th - 29th Tan-Tar-A

Contact editor@mostatebeekeepersassociation.org to have your information or meeting listed.

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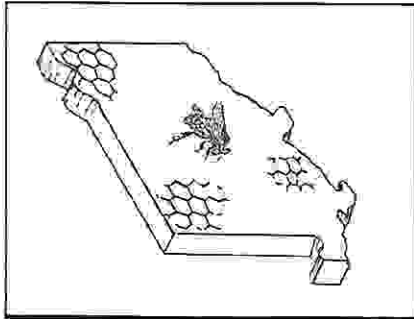
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Missouri State Beekeeper's Association - June 2005 Newsletter



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