MISSOURI STATE BEEKEEPERS ASSOCIATION

VOLUME 26 QUARTERLY NEWSLETTER NUMBER 2
JUNE 1988

MISSOURI STATE BEEKEEPERS PRESENT AWARDS

On April 14, 1988, Mrs. Carol Boeckmann was presented with a plaque for Beekeeper of the Year, and a Tappan Microwave Oven as a gift of appreciation from the Missouri State Beekeepers Association. Mrs. Boeckmann was the editor of the newsletter for the association for ten years. During that time she did an excellent job of supporting and holding the organization together by means of getting information to the members in a timely and accurate manner. While Carol claims that her husband, Henry, is the real beekeeper, she has been of invaluable service to this organization for a decade. There are not very many beekeepers who can make that claim.

CONGRATULATIONS CAROL!!!

FALL MEETING: MEXICO, MISSOURI
OCTOBER 14th and 15th: Community Federal Building

NOTICE: The meeting structure has been changed to allow for more contributions from individual members. Dr. Flermoy Jones is putting together a series of workshops, and is asking for members to bring gadgets or other beekeeping ideas to the meeting. Please contact him, (address is on letterhead) if you would like to participate. We hope to have several major beekeeping supply exhibits in attendance. Complete agenda will be in the September Newsletter. Mark the date on your calendar now, and I'll pray for a rainy date so we all will attend, and not be tempted to do fall beekeeping chores.

Missouri State Fair
Sedalia, Mo.

August 18-28

ENTRY BLANK AND INSTRUCTIONS INCLUDED IN THIS NEWSLETTER, PLEASE PRE-REGISTER
FROM THE PRESIDENT'S CORNER

Hello fellow beekeepers. I would just like you all to know that I was extremely pleased with the 1988 Spring Meeting. The program was excellent and the membership turn out was well above average. I was happy to see so many members and visitors with what seemed to be an increased interest in beekeeping and our organization.

We now have available an updated list of all of our local organizations and the person to contact in each one. So, if you want to talk to some of your fellow local organizations to see how they are doing, write me a letter.

The Missouri State Fair is the next major event for the State Association. Talk to your local group about having a member bring your group's entries for the honey contest. Some of us did that last year and we had a tremendous exhibit. Remember to watch the upcoming newsletters for more details and read the rules carefully!!

I had some of my entries disqualified last year because I thought I knew what the rules were and didn't read them. Try to have one of your members bring your entries to the Fair the day before it opens. If you would like to help in the booth at the Fair, please contact Jim Hausman or Jim Thaxter. We always need help and beekeepers to talk to the public about bees.

You can get more information free by writing to:
THE MISSOURI STATE FAIR
SEDALIA, MISSOURI 65301

Ask them for a "PREMIUM BOOK" and they will send it to you.

I am a little disappointed at the response we have received from the survey that Sharon Gibbons published in the last newsletter. To date I have only received 10 replies. Please take a minute and fill out the survey and send it to me. When we have enough to compile some statistics, we will publish the results. The survey is intended to be anonymous, so don't sign your name. We just want to compile facts that may be of interest to all of us in the future.

Surveys are about the only way to tell how the beekeeping industry is doing in Missouri, but only if enough of you respond. We are planning more surveys in the future on such topics as "THE STATE MEETINGS" and "THE STATE FAIR".

WE NEED YOUR SUPPORT IN ORDER TO SERVE YOU BETTER SO PLEASE FILL OUT YOUR SURVEYS AND SEND THEM TO ME.

Sincerely yours,

[Signature]
Joseph F. Solt - President
MISSOURI STATE BEEKEEPERS ASSOCIATION
Dear Friends,

For several days I have been trying to find the words to express my feelings and deep appreciation for your generosity.

The award and the honor that it brings are very humbling. It has been a pleasure to work with the Missouri State Beekeepers Association and its members. Many helped to lighten the work of the editorship, such as Truman Hardin, Larry Hensley, Joe Franck, Dr. Fierro Jones and Jean and Jay Tohtz. I found the position interesting, challenging, and enjoyable. Time was the only problem that ever intruded.

So when Mr. Solt spoke of a gift to go with the award I was surprised. But when he struggled in the door with a microwave oven, I was shocked! You are all really too generous!!

The whole family is delighted! Since I work two evenings a week and get home after 5 on others, the microwave will permit easy and more nutritious meals for two tired students and a hardworking husband.

And it is only right that Henry, Brian and Danelle should also enjoy the fruits of the editorship. They were my folders, staplers, and labelers for the approximately 150,000 pages over the 9 1/2 years.

Again, thank you all very, very much!!

Carol Beachmann

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The Pfister’s Ice Cream Pie

From this rich and wonderful goody layered dessert in your freezer for a "wow" ending to any dinner or family celebration.

1 cup firmly chopped walnuts
1/2 cup Grand Marnier
2 3-ounce packages ladyfingers (24)
1 pint vanilla ice cream, softened
1 pint chocolate-chip ice cream, softened
1 pint pecan-praline ice cream, softened

1. Marinate walnuts in Grand Marnier for about 2 hours. Drain the nuts, reserving the liquor.
2. Meanwhile, arrange the ladyfingers on bottom and sides of a 9x1/4-inch loaf pan or dish. Press sides next to pan. Sprinkle the reserved liquor over ladyfingers. Press down the remaining Grand Marnier for another purpose, such as serving over fruit.
3. Spread vanilla ice cream over ladyfingers; freeze until firm. Cover pan; store in freezer; freeze overnight.
4. Spread the chocolate-chip ice cream over frozen layer; freeze until firm. Cover pan; store in freezer; freeze overnight.
5. Spread pecan-praline ice cream over frozen layer; freeze until firm. Cover pan; store in freezer; freeze overnight.
6. To unmold, wrap a dampened cloth around bottom and sides of pan. Unmold dessert. Slice and serve on chilled plates. Makes 8 to 10 servings. [Note: M. Dieter (food).]

Photos by Wm. Hopkins; M. Dieter (food).
MISSOURI STATE BEEKEEPERS ASSOCIATION
Spring Meeting March 19, 1988
Memorial Union Building
Columbia, Missouri

The meeting was called to order at 2:50 p.m. by President Joe Solt. The minutes of the Fall meeting were read by the Secretary. Bob Campbell made a motion for approval, seconded by Norm Grosche. Motion passed.

The Treasurer's report was given by Jim Hausam, as attached. Bill Johnson made a motion for approval, seconded by Walt Bigelow. Motion passed.

A number of motions were presented as made and seconded by the Executive Board at their meeting the previous evening:
1) To give the Board authority to distribute Honey Cookbooks to the State legislators as the need or opportunity arises. Passed.
2) To elect Carol Boeckmann as Beekeeper of the Year for her faithful years of service as editor of the State Newsletter. Passed.
3) To hold the Fall meeting in Mexico, Mo., Oct 14 (Board Meeting), and 15 at the Community Federal Building. Passed.
4) To donate $50 to the National Honey Board. Passed.
   $100 to the National Honey Producers. Passed.
   $100 to the American Beekeeping Federation. Passed.
5) To donate $393 to the State Fair Board for competition premiums. Discussion indicated that part of the State Association money donated in 1987 was lost on group competition, due to a low number of entries. Passed.

OLD BUSINESS

Joe Solt reported that Oscar Bubach, a faithful participant in State Association activities, has passed away. A sympathy card will be sent.

A new printing of cookbooks has been delivered to George Vanarsdall's. George will handle the distribution of the cookbooks only in case lots of 24 per case. Cost for the new books is $72 per case, plus shipping.

The next newsletter will contain a survey concerning the Spring State meeting, to evaluate the members' opinions on such things as format, date, and place.

Joe Francka requested an indication of interest in a brochure listing honey producers with honey for sale.
Producers would be listed voluntarily at their request. The Missouri Department of Agriculture will pay half the cost, half to be paid by the Association. Curt Dennis made a motion that a form be printed in the next newsletter to be returned by those producers who would like to be included in such a brochure. Sharon Gibbon seconded. Passed. Charley Wills asked for a show of hands by those present who would be interested in this. Twenty to thirty people indicated interest. Clarence Fonville made a motion to authorize spending funds in the amount of half the printing cost, providing twenty or more reply positively to the newsletter form. Curt Dennis seconded. Passed.

NEW BUSINESS

Clarence Fonville requested some thoughts from Steve Taber on the membership on the importation of queen bees to the United States to increase the gene pool. As Steve Taber had already left and no one else felt qualified to discuss the matter at this time, the subject was reserved for a later date.

Joe Francka has video tapes on Varroa mites and Africanized honeybees. He will get copies of these to John Hartmann, for distribution to local associations on request. Curt Dennis also requested that an updated list of movies, slides, and video tapes be published in the newsletter.

John Walther announced the upcoming Evening with AgriMissouri, and said he would provide honey for this and order some From Harvest to Health pamphlets for distribution at this event.

At the President’s request, Walt Bigelow moved for adjournment. Bob Campbell seconded. Motion passed and the meeting was adjourned at 3:30 p.m.

Respectfully submitted,

Jim Thaxter, Secretary

TERIYAKI KABOBS

Marinade:

1 Cup Soy Sauce
1/4 cup vegetable oil
2 tsp. ginger
4 cloves garlic (minced)
1/3 Cup honey
2 T. Lemon Juice
1/4 tsp. pepper

For Kabobs, alternate with green peppers, onions, fresh pineapple or apple, cherry tomatoes, fresh mushrooms, pork, chicken, turkey, or beef. Marinate in refrigerator 2 to 3 hours. Place on skewers. Broil or barbecue the kabobs for approximately 5 to 8 minutes or until done. Great served on a bed of wild rice.
The Ozark Mountain Beekeepers Association came into existence on December 17, 1961, after several previous meetings to determine the extent of interest and to come to a decision whether to form a club. Much of the credit toward organizing is due to Mr. Mike Stringham who was at that time the Lakes County Agricultural Specialist with the University Extension Service. His goal for our membership in this area, after the initial enthusiasm subsided, was twenty active members. Though we have not reached that objective to date, there is reason to believe that we will. His work on our behalf included a four-page outline titled "A Very Short Introduction To Beekeeping Economics."

Our meeting date is the second Thursday of each month, except when a majority of those present decide to skip a month or two before the next meeting to allow more time for a program to be arranged. The time of the meeting is 7:30 p.m. and the place is the Community Room of Boatman's Bank at Forsyth. Membership dues are $6.00 per year, with $3.00 of that being forwarded to the State Beekeepers Association. We are proud of the Mo. State Beekeepers Association and consider it a privilege to be a part of it.

A very short business session usually begins our meetings. Then we occasionally have a visiting speaker. For example, at the March 10th meeting, we were very pleased to have Mr. Joseph Franck, State Entomologist with the the Mo. Dept. of Agriculture. He showed slides and spoke to us on the subject of bee diseases and mites. More often, in the past several years, we have shown all the colored slides that were available from the state association. Those audio-visual aids to learning beekeeping, together with the printed literature available, have been a considerable help to all of our beekeepers who took advantage of these helps to put theory and practice together in the common practices of management, and the prevention of disease. At other meetings we simply have questions and discussions of our own beekeeping problems and experiences. The last part of our meetings is a time for refreshments and visiting.

Once again it is our good fortune to have the assistance and encouragement of a man with the University Extension Service. That person is Mr. Jim Thompson who sees to it that notices of our meetings are published in the local newspaper, sends individual notices to those on our mailing list, provides a slide projector when needed, and otherwise assists us in every way possible.

Submitted by,
Byron C. Davis
President: Ozark Mountain Beekeepers
RT 2, Box 23
Kissimmee Mills, Mo. 65680

Editor's Note: I am featuring two of the smaller local associations in this issue. I am so delighted with the enthusiasm and response that I have received when I asked for contributions to the newsletter. Ozark Mountain Beekeepers are located in the southwestern corner of Missouri near Branson and Table Rock Lake.
the Mid-Mo Beekeepers Assoc.
WILL HOLD A MEETING ON
SUNDAY MAY 15, 2 P.M
AT LAWRENCE SNELSON’S
1 1/2 MILES SOUTH OF VIDA
ON HIGHWAY 63 (LEFT SIDE)

BRING YOUR GEAR!
WE’LL BE LOOKING
INTO LAWRENCE’S HIVES!

FROM THE EDITOR:
I know this newsletter is late but.....Seems like my life is full of
excuses lately, but who can better understand than all of you beekeepers
who are caught in the middle of a honey flow without enough equipment
or hours in the day. Inspite of the drought, the bees are bringing in
nectar. Do they know something that I don’t? Is nectar sweeter in
flowers during a dry spell, or do the bees fly farther looking for nectar
from deep-rooted plants and trees? Our farm is so parched looking, but
my bees are bringing a nice honey flow. Hope your bees are doing the same.

***
The above cartoon was drawn by Keith Brady, President of Mid-Missouri
Beekeepers Association. He draws the cartoons and then puts them on
postcards to announce their quarterly meetings. Thanks Keith!

Feeling the need to share his interest of beekeeping with others,
Rolla Realtor Rudy Burrell, founded the Mid-Missouri Beekeepers. That
was ten years ago, when the first meeting were held monthly in Rudy’s
Real Estate office. Robert Gruber was elected as the first president,
but, had to resign after only three months. Rudy stepped in to take the
reigns for the rest of that term and the next two. Don Moore and Lawrence
Snelson followed Rudy, each with three year presidential terms. Keith
Brady is the current president.

We have a booth at the Central Missouri Regional Fair, held annually
in Rolla. An observation hive, beekeeping pamphlets and posters, honey
samples, and cookbooks help to make up our display. Recently, we voted
to donate several beekeeping books to the Rolla Public Library.

Currently, our sixteen member group meets quarterly, plus special
meetings. Our members come from Rolla, St. James, Edgar Springs and
Vichy; and we are always looking for new members.

Submitted by Keith Brady
President
Mid-Mo Beekeepers
FEDERAL EXTENSION APOLARIST:

This new position is being manned by Dr. James Tew of Ohio State. He will publish a bimonthly newsletter "Agricultural Awareness" which is to keep State Extension Specialists in Agriculture up to date with situations in the beekeeping industry. Some of the projects the USDA Agriculture Extension Specialist will deal with include:

1. Develop and circulate an Africanized Honey Bee Fact sheet to state extension offices for subsequent duplication and distribution within a particular state. This fact sheet will be designed to address the concerns of the general public relating to the Africanized Bee.

2. Design and conduct USDA ES Africanized Honey Bee Workshop for state extension personnel. The purpose will be to acquaint state personnel with the behavior of the Africanized honey bee, offer some support material (e.g., leaflets, video footage, or slides), and offer suggestions for dealing with an aggressive mass media organization. Individuals trained at such workshops would return to their home state and conduct in-service training as needed. The first workshop will be offered August 29-31, 1988. More information will follow as the program develops.

3. Develop Communications. This newsletter is a effort to begin addressing the need for a communication system. In addition to written material, the DialCom and Telemail systems will be implemented for quick information dispersal. Additionally, computerized mail lists are being collected to assist with interagency communication.

4. Attend National/Regional Beekeeping Meetings. I will definitely have to get the support of the US beekeeping industry in this effort. The industry must know that Extension cares about the beekeeping industry.

5. Interact with other USDA agencies in matters of Africanized Honey Bees and related pests. ARS, APHIS, ERS and ASCS are all examples of agencies that have beekeeping programs currently in place, yet there is little overall communication of their efforts within the Extension systems.

6. In relationship to #5, training programs will be offered to other agencies in areas of Africanized Honey Bee identification or information dispersal.

7. Work in areas, where appropriate, to assist the US beekeeping industry with Varroa mites and other exotic pests of honey bees. Again, the CES network can be a valuable network for the distribution of information.

If you have suggestions or questions concerning the objectives of this program or position please let me hear from you. This program is designed to assist all beekeepers whether you have 1 hive or 10,000 hives. We can only do what we know about and we cannot read minds. All research and investigations done are usually initiated by the needs and ideas of you the people we work for. Remember the only dumb question or concern is the one not asked or voiced.
The Extension Service’s program national program responsible for the distribution of information concerning Africanized Honey Bees and related problems is now official. Since this project is the first of its kind, many new procedures had to developed before the project could begin to function. I personally appreciate the perseverance of Dr. Fred Westbrook and Dr. Ricardo Gomez of the Extension Service, USDA in Washington and my administrators at the Ohio State University for their continuing support of this program.

FUTURE ARTICLE ON APHIS/ARS ACTIVITIES IN MEXICO NEARING COMPLETION

A brief description of the "Africanized Honey Bee Cooperative Program in Mexico" was included in "Apiculture Awareness" Vol 1 No 2, 1988. Additionally, an article is being written for future publication in the US bee journals that will give additional information. The article, which explains the regulated zone in Mexico, is under the joint authorship of ES, ARS and APHIS personnel and should be completed within a few weeks.

AN UPDATE — EXTENSION SERVICE AFRICANIZED HONEY BEE FACT SHEET

The fact sheet on Africanized honey bees is a high priority project. The written text of the fact sheet will be general and plainly written. As briefly as possible, I have tried to tell the story of the Africanized honey bee from its beginnings in 1957, up through today’s current regulatory and research efforts. I hope that states having limited support services for bees will feel free to take this information and use it in any appropriate way. The text of the pamphlet is finished, but I am waiting on a bit of art work and type-setting. Ultimately, it is hoped that the pamphlet will be short, simple and easily reproduced. It will contain accurate information concerning the Africanized honey bee situation.

Along the same line, the APHIS Public Affairs Office has released an information sheet on "The Africanized Honey Bee: A Program Update and Background", which described the APHIS program in Mexico. The fact sheet is informative and has useful maps that show the location of the project and the movement of the bees. I will be happy to send a copy if requested.

VARROA MITE IN INDIANA

On May 24, 1988, the Agricultural Research Service confirmed the identification of Varroa mites at one apiary in Lake County, Indiana. Varroa mite was tentatively identified in this apiary on May 16, 1988, during Indiana’s Varroa mite survey. This survey is part of the nationwide survey supported by the Animal and Plant health Inspection Service (APHIS).
A total of 14 states have reported, at one time or another, infestations of the mite. These states are: Florida, Illinois, Indiana, Maine, Michigan, Mississippi, Nebraska, New York, Ohio, Pennsylvania, South Carolina, South Dakota, Washington, and Wisconsin.

A REPORT ON THE DEVELOPMENT OF "APICULTURE AWARENESS"

Thanks to all who have offered constructive comments on this new publication. Since the last mailing, the list has grown to approximately 230 listings. As the mail list has grown, we have had to develop a policy requiring that listed individuals be employed by a governmental agency, independent agency, national beekeeping industry organization, or have university status. It is our hope that individual cooperative extension services will distribute any pertinent information gleaned from the newsletter to interested beekeepers within a specific state.

NATIONAL PROGRAM LEADER TRAVEL POLICY

Many states have graciously invited me to attend visit their state meetings and describe the function of the national program or discuss a selected bee topic. As much as I would like, there is not sufficient funding to make so many trips. Top priority for funds will be given to national and regional meetings, then state meetings as long as funds are available.

EXTENSION SERVICE WORKSHOP INFORMATION

Last month, "Apicultural Awareness" described the Extension Service's Africanized Honey Bee Workshop that will be offered at Ohio State University, Wooster, Ohio. The program, which is intended to assist state extension services prepare for the arrival Africanized honey bees, is developing nicely. Registration is $100.00 not including travel or lodging. The workshop, offered only once this year, will meet on August 29-31, 1988. Contact me for more for registration material and more information.

NATIONAL HONEY BEE PUBLICATION CATALOG

Several months ago, I wrote many of you concerning individual state publications in beekeeping. Previous national catalogs of beekeeping publications have been found to be very useful, but such catalogs quickly became obsolete. If you have not yet sent me your state listings, I would appreciate you doing it. I don't mean to generate work for others, but such a comprehensive listing will help all of us know what is available and will reduce duplications. Also, video listing will be presented. I will keep you posted on the development of this project.

Thank You,

James E. Tew, PhD
National Program Leader, Apiculture
Extension Service, USDA

ATI/The Ohio State University
Wooster, OH 44691
(216)264-3911
TELEMAIL: JTEW (FOR MOST USERS)
BITNET TS4796@OHSTVMA
HONEY PRODUCTION:

Every year the Missouri Crop & Livestock Reporter publishes the statistics of honey production from producers with 5 or more colonies. It had been mentioned at the Board of Directors meeting of MSBA last March that the average price per pound of honey has dropped lower than neighboring states in the past few years. Please note the differences in the report from February, 1987; and the figures taken from February, 1982. The price has dropped 36% per pound during that five year period; but most alarming is the 75% decrease in colonies of bees and the almost 60% drop in honey production. Have we lost the same percentage of beekeepers also? I would think so, and that would explain why the membership in the MSBA has decreased from just under 800 to around 425 now.

HONEY PRODUCTION

Honey production in 1987 from U.S. producers with 5 or more hives totaled 227 million pounds, up 13 percent from 1986. There were 3.18 million colonies producing the honey, down slightly from 1986. Yield per colony averaged 71.1 pounds, up from 63.5 pounds in 1986. Problems developed late in the year as infestations of the varroa mite were discovered. Stocks of honey on hand December 15, 1987 totaled 33.1 million pounds, or 14.6 percent of the production.

Prices for the 1987 honey crop averaged 50.7 cents per pound, down 0.4 cents from the 1986 price of 51.1 cents per pound. Prices are based on sales to private processors and co-ops, and on retail sales by producers. All government payments and loans are excluded from the honey prices published in this report. The value of the total production was 115.4 million dollars compared to 102.7 million dollars in 1986.

Honey production in Missouri totaled 1.85 million pounds for 1987, up 23 percent from last year. Missouri producers received an average price of 47 cents per pound, up 1 cent from 1986. The value of Missouri's honey production was $917,000 compared to $731,000 in 1986.

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REMINDER. . .

THE NATIONAL HONEY BOARD'S SECOND ANNUAL SALES SEMINAR WILL BE HELD ON AUGUST 31 IN DENVER. A GREAT PROGRAM IS PLANNED. CONTACT THE NATIONAL HONEY BOARD OFFICE FOR REGISTRATION/TRAVEL INFORMATION:

The National Honey Board
9595 Nelson Rd., Box C
Longmont, CO 80501
(303) 776-2337
NATIONAL HONEY BOARD AWARDS "POT OF GOLD"

The National Honey Board awarded $10,000 to Stop & Shop Supermarkets, Boston, Mass., for being the grand prize winner in the "Pot of Gold" honey advertising and display contest.

Retailers across the country entered the contest by setting up special honey displays and by advertising honey in their local newspapers. Stop & Shop earned the most points with numerous honey displays and extensive advertising. Many of the store's honey displays featured teddy bears, honeybees and hives.

"Not only did we win $10,000 but our honey sales went up dramatically during the promotion as well," said Steve Flynn, buyer/merchandiser for Stop & Shop.

Flynn reported that honey sales increased by 210 percent during the contest.

In addition, the National Honey Board awarded three prizes of $250 or a gold constitution coin in each of four regions.

The twelve regional prize winners are:

West Region:
- Fred Meyer, Portland, Ore.
- Raley's, West Sacramento, Calif.
- Reeds Shoprite, Hadlock, Wash.

Honey -more-
Central:
Schott's Supermarket, Castroville, Texas
Rip's Supermarket, Gretna, La.
Park Pantry Co-op., St. Louis Park, Minn

Northeast:
DeMaulas Supermarket, Tewsbury, Mass.
Stauffers of Kissel Hill, Leola, Pa.
Nell's Food Market, Carlisle, Pa.

Southeast:
Musten & Crutchfield Food Market, Kernersville, NC
J&M Wholesale, Bristol, Va.
Ray's Shop & Save, Staunton, Va.

Regional winners also reported increased honey sales.
Richard Schott, owner of Schott's Supermarket reported that
honey sales increased by 300 to 400 percent.

"Our honey sales increased by 300 percent as a result
of displays, advertising, intercom announcements and a
person dressed up as a honeybee," said Ron Reed, owner of
Reeds Shoprite.

Musten & Crutchfield Food Market's promotions included
honey squeeze bears in fruit baskets during the Christmas
season and a two-page advertisement which included
information about the honeybee's contribution to
agriculture.

"We went all out for the promotions and it really paid
off with a dramatic increase in sales," said Everett
Crutchfield, co-owner of Musten & Crutchfield Food Market.

"The National Honey Board sponsored the contest to
bring the retailer's attention back to honey," Dan Hall,
manager of the National Honey Board, said. "We wanted them
to see that they could make money by promoting honey. It
appears that many retailers did."
April 27, 1988

Ms. Sharon Gibbons
314 Quinnmoor Drive
Ballwin, Missouri 63011

Dear Sharon,

Enclosed you will find the apistan (fluvalinate) label to be used for varroa mite survey in Missouri. Please state that we do NOT have varroa mite in Missouri at this time and treatment is not needed. Apistan strips can only be used by the State Entomologist and his employees for survey work at this time. When varroa mites are found in Missouri, apistan will become available to any certified, licensed, pesticide applicator who needs them. Beekeepers who think they will need them in the future should become certified, licensed, pesticide applicators as they will not be able to purchase them without this license.

Anyone wanting to have their bees surveyed for varroa mites should contact my office at (314)751-5505. We will survey as many hives as possible as time permits. Remember apistan strips cannot be used in hives during the honey flow; i.e., when supers are on the hive.

Sincerely,

[Signature]
Joseph E. Francke
State Entomologist

JEF:Ja

Enclosure
Letters

Use Chemicals Responsibly

DEAR SPEEDY:

The beekeeping industry and the National Honey Board have been working hard to promote the use of honey. Considering the problem with mites and the current lack of a legally registered chemical for control - the potential of misusing potentially toxic materials in attempts to control infestations may lead to contamination of honey.

Be Responsible! Honey is highly valued as a healthy, natural food. Please avoid chemical misuse and creating a negative public perception of honey.

The California Food and Agriculture Code 12996 states that chemical misuse is a misdemeanor and punishable by:
- Destruction of the contaminated crop and:
  - First offense: A minimum fine of $500, and a maximum fine of $5000 and/or six months in jail.
  - Second offense: A minimum fine of $1000, and a maximum fine of $10,000 and/or six months in jail.
- Intentional misuse of a chemical that poses a potential health or environmental threat is a felony and punishable by a minimum fine of $5000, and a maximum fine of the amount of $50,000 and/or one year in prison.

Susan Cobey, Chairman
Publicity Committee
California State Beekeepers Association, Inc.
MISSOURI STATE FAIR
SEDALIA, MO. AUGUST 18-28th.

This year the Chairman of the Apiculture section of 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 Honey booth and exhibit should contact Jim immediately at P.O. Box 141, Lincoln, Mo. 65538 or phone (516) 547-2495.

The Fair is open each day from August 18 through August 28 from 9am to 9 pm. If you wish to help, please give your choice of day and hours able to work. Also include your full address and zip code. PLEASE HELP!!!

All Missouri beekeepers are urged to exhibit their honey, bees, beeswax, and honey cookery. On the following pages you will find the apiculture section from the Fair Book reproduced with the categories, class descriptions, regulations, score sheet and deadlines. All exhibits must be in place by 5:00 pm on Wednesday, August 17th. To save yourself some time, please use the enclosed entry blank to pre-register.

Once again there will be a Group Competition between the local beekeeping associations. This year a new class for round section comb honey has been added. Remember: to be eligible for the Grand Champion Ribbon, you must enter all the classes of Section A or Section B except Class 16.

Department O-c
APICULTURE
Superintendent—Joseph E. Franckx, Jefferson City, Mo.
Assistant Superintendent
Honey Cookery—Loretta Wolter, Jefferson City, Mo.
Judges
Bee Culture—Gary R. Ross, Ottawa, Kan.
Honey Cookery—Viola M. Young, Columbia, Mo.
Amount offered by Fair in this Department $1,501.00
JUDGING PROGRAM—Thursday, August 18, 9:00 a.m.

REGULATIONS
1. Entries close August 17. No entries will be accepted after that date. Exhibitors in Class 1 are requested to pre-enter by mail with entries being received by 5:00 p.m., August 16.
2. Exhibits that are to be shipped must be on the grounds not later than 3:00 p.m. Wednesday, August 17. All exhibits must be in place by 5:00 p.m. Wednesday, August 17 and not released before 6:00 p.m. Sunday, August 23 and must be claims prior to 5:00 p.m. August 28 or will be forfeited to the Fair Management.
3. 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.
4. 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 exhibit shall be entered in the name of the firm or company.
5. All exhibits must have been produced in a Missouri apiary of the exhibitor since the 1987 Fair. Dark honey may be a 1987 product but produced since the 1987 Fair. All exhibits must be under the direct management of the exhibitor. Premiums will be paid to Missouri exhibitors only.
6. The exhibitor may place his name and address on his exhibit after the judging has been completed.
7. Exhibitors may distribute honey recipes, bearing their name and address from their exhibit space.
8. 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.
9. 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.
10. Shallow and Brood Frame Comb honey should not be coated by any opaque covering on either side.
11. A class tag must be on the honey sample to be judged.
12. Signs on Apiary exhibits will be limited to 10 by 15 in size.

SCORE SHEET FOR JUDGING APIARY PRODUCTS
EXTRACTED HONEY
(Clases 3, 5, 8)
1. Degree of Density
   Above 16.5% moisture 0 or Disqualify
   16-16.5 10
   15.5-16 15
   15-15.5 20
   15-16.5 25
   15-17 30
2. Freedom from crystals 10 points
3. Degree of cleanliness and freedom from foam (clarity) 20 points
4. Clarity and cleanliness of containers 10 points
5. Flavor and aroma 20 points
6. Absence of off-color, oceanating, and fermentation 20 points
7. Color 10 points
8. Accuracy and uniformity of volume 5 points
9. Appearance and suitability of containers 5 points
10. Uniformity of weight 10 points
11. Total weight of entry 100 points

CUT COMB HONEY AND BULK HONEY FRAME
(Clases 4, 5, 10, 11)
1. Uniformity of appearance 20 points
2. Absence of uncapped cells 10 points
3. Uniformity of color 10 points
4. Absence of water cappings 10 points
5. Clarity of section and frame 10 points
6. Freedom from granulation and pollen 5 points
7. Uniformity of weight 15 points
8. Total weight of entry 100 points
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 wateryappings, uncapped cells, and pollen cells 20 points
3. Cleanliness of product
   a. No travel stains, specks of foreign matter, flakes of wax, foam, and crystallization 15 points
   b. Uniformity of appearance 20 points
4. Density of comb, flavor and appearance of liquid part 25 points
   a. Density determined as 81 under extracted honey 30 points
5. Uniformity of volume 5 points
   100

CANDIED HONEY
(Class 13)
1. Appearance, suitability and uniformity of containers 10 points
2. Color 15 points
3. Crystallization (texture-smooth and fine) 15 points
4. Firmness of set (not runny but spreadable) 20 points
5. Absence of impurities, including frizz, as blennians 15 points
6. Flavor and aroma 15 points
7. Uniformity of volume 100

BEESWAX
(Classes 13 and 14)
1. Color, white on class 12 and between straw and canary yellow on class 13 30 points
   (undamaged by propolis, iron-stain, etc.)
2. Cleanliness, freedom from dirt, honey, and impurities 25 points
3. Freedom from cracking, shrinkage and marks 20 points
4. Aroma 15 points
5. Texture (grain) 15 points
   100

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

STORE DISPLAY
(Class 2)
1. Attractiveness (pleasing and eye-catching) 15 points
2. Quality and variety of products in the display 20 points
3. Originality of arrangement 15 points
4. Sales appeal 20 points
   100

Section A
BEE CULTURE
Amount offered in this Section by State Fair .............................. $1,224.00

HONEY
Class
1. Display of Apiary Product, including bees in frame observation hive, (one 54" frame of honey permitted above if desired) beehive and at least 150 pounds of honey. Must include classes 2 to 15. Exhibitor has the privilege of pyramidizing exhibit. 
   $40 35 25 15
2 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. 
   $25 20 15 12 10 8 6 4
3. Display of light extracted honey in standard honey jars, assorted sizes, 25 to 50 pounds.
   $12 10 8 6 4
4. Cut comb honey in plastic boxes, all sides visible. Six packages of approximately one pound.
   $12 10 8 6 4
5. Round section comb honey, six packages.
   $12 10 8 6 4
6. Light bulk comb honey, six 2 or 2½-pound jars.
   $8 7 6 5

7. Dark bulk comb honey, six 2 or 2½-pound jars.
   $8 7 6 5
8. Light extracted honey, six 1-pound jars.
   $7 6 5 4 3 2 1
9. Dark extracted honey, six 1-pound jars.
   $7 6 5 4 3 2 1
10. Sealed honey, white, brood size frame (54" x 17¼")
    $7 6 5 4
11. Sealed honey, white, shallow depth honey frame (54" x 6¼" x 17¼")
    $7 6 5 4
    $7 6 5 4

BEES AND BEESWAX
13. White Beeswax, 3-pound cake not over one year old.
    $6 5 4 3
14. Yellow Beeswax, 3-pound cake not over one year old.
    $6 5 4 3
15. Queen and her bees, with emerging brood, in one-frame observation hive. One 54" frame of honey permitted above bees if desired. Identification of Race preferred.
    $10 8 6 4

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

Group Competition
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 will be awarded as listed above.

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

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

Section B
HONEY COOKERY
Amount offered in this Section by State Fair .............................. $277.00

Note: The score card used in judging the Foods exhibits will be used in judging honey cookery and awads 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 breads, pastries, candies, also canning. (No open liquids) Recipes attached.
   $20 15 12 8 6 4
18 Honey Fruit Cake, recipe attached.
   $12 10 8 6 4
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.
    $16 12 10 8 6 4
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

Specials: A Champion Ribbon will be awarded to the outstanding exhibitor in the Honey Cookery Section 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.
### MISSOURI STATE FAIR ENTRY BLANK

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

**August 18-28, 1988**

**ENTRY FORM FOR ALL OTHER DEPARTMENTS**

(Livestock Entries — Use other side)

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#### Sample

<table>
<thead>
<tr>
<th>Dept. Letter</th>
<th>Sec. Letter</th>
<th>Class No.</th>
<th>Name of Article (PLEASE IDENTIFY)</th>
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<tbody>
<tr>
<td>0-c</td>
<td>A</td>
<td>1</td>
<td>Display of Apiary Products</td>
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<tr>
<td>0-c</td>
<td>B</td>
<td>18</td>
<td>Honey Fruit Cake</td>
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<td>Honey Cookery</td>
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<td>Classes 17-24</td>
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<td>Like this example</td>
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<td>Section A Group Competition</td>
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<td>16-1 Display of Apiary Products</td>
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<td>16-2 Store Display</td>
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<td>16-3 Display of Light-extracted honey</td>
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<td>etc.</td>
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Total Entered

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Please accept the following entries subject to the rules and regulations as carried in the 1988 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.
Display of Apiary Products

Section B
18 Honey Fruit Cake
Honey Cookery
Classes 17-24
Like this example

16-1 Display of Apiary Products
Section A Group Competition
16-2 Store Display
16-3 Display of light extracted honey
Classes 16-1 thru 16-15 only

Total Entered

Please accept the following entries subject to the rules and regulations as carried in the 1986 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 Not Needed

Address

City/Town State Zip Code

Telephone Number ( )

Pay Premium Money To: Put local beekeeping Assn. here if it is Group Competition

Social Security Number or Tax ID Number

If you pre-enter something and later find out that you can't bring it we will take care of that when you get there.
MISSOURI STATE BEEKEEPER ASSOCIATION
FINANCIAL REPORT
MARCH 19, 1933

Cash in Bank -- 10-15-37 $ 8,289.22

Income:
Dues $374.00
Interest - C D & Cking acct 210.02
Cook Book Sales 493.20
Total Income 1,077.22
$ 9,366.44

Expenses:
State Meeting - Maryville $150.00
Newsletters 547.01
President 21.83
Secretary -0-
Treasurer 8.80
Honey Promotion 50.92
Miscellaneous expenses 301.78
1933 Fair Expense 709.59
Total Expenses 1,789.93

Cash in Bank -- 3-10-38 $ 7,576.51

ASSETS:
Checking Account $3,576.51
C D -- Farmers Bank of Lincoln 4,000.00
Inventory Cook Books 120.19
Fair Merchandise 883.67
$ 8,585.37
MEMBERSHIP APPLICATION

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 CODE_____
PHONE __________________________

MAIL DUES TO: JIM HAUSAM - TREASURER
P.O. BOX 141
LINCOLN, MO 65538

IF A RED CHECK MARK IS ON YOUR ADDRESS LABEL, THIS WILL BE THE
LAST NEWSLETTER YOU WILL RECEIVE; PLEASE SEND IN YOUR RENEWAL!

MISSOURI STATE BEEKEEPERS ASSN.
314 Quinnmoor Drive
Ballwin, Missouri 63011

ADDRESS CORRECTION REQUESTED