For the past two years, the National Honey Board has worked to increase honey consumption by identifying and formulating promising honey-based products through its Applied Science program. NHB recently experienced sweet success when two product prototypes, solid honey and honey balsamic vinegar, were launched in the marketplace.

**Honey Drop™**

In January, Island Abbey Foods Ltd. introduced the Honey Drop™, the first 100% pure, solid honey product. The Honey Drop™ is an individual serving of dried honey without any additives or binding agents, making it a neat and convenient sweetener for hot beverages.

An inventor and entrepreneur, Island Abbey’s John Rowe independently conceived the concept of solid honey in the 1990’s. Rowe researched a natural, dried honey product and discovered none existed. Believing such a product would be a convenient form of honey with broad consumer appeal, Rowe began developing production methods.

Separately, prompted by growing interest from food manufacturers in dried honey, NHB initiated development of a solid honey concept on behalf of the U.S. honey industry to optimize the utility of the various forms and styles of honey. The board then prospected for food manufacturers willing to move the concept from ideation to the store shelves and connected with Rowe. The rest of the story is honey history!

The Honey Drop™ comes in two flavors, pure honey and pure honey and lemon, and is packed for both retail and foodservice sales. The Honey Drop™ has a shelf life of one year and contains no artificial coloring, flavoring or preservatives. For more information, visit www.NoStickyFingers.com.

**Balsamic Honey Vinegar**

Honey Ridge Farms, a honey products manufacturer, introduced Balsamic Honey Vinegar to specialty food buyers at the Fancy Food Show in San Diego, CA, in January. The sulfite-free product is made exclusively from honey in a classical fermentation process, and is based on a product prototype developed on behalf of the U.S. honey industry to optimize the utility of the various forms and styles of honey. The board then prospected for food manufacturers willing to move the concept from ideation to the store shelves and connected with Rowe. The rest of the story is honey history!

The Balsamic Honey Vinegar comes in two flavors, pure honey and pure honey and lemon, and is packed for both retail and foodservice sales. The Balsamic Honey Vinegar has a shelf life of one year and contains no artificial coloring, flavoring or preservatives. For more information, visit www.NoStickyFingers.com.

Join Us in Springfield March 14-15

Dr. Eric Mussen is featured speaker

It's not too late to sign up, but you'd better hurry! The hotel is holding a block of rooms until March 4, and on an availability basis after that. Registration information can be found on page 5 of this newsletter.

Don't miss this opportunity to learn from the experts and share ideas with beekeepers from around the state.

Pre-registration pricing has passed, but it's still possible to sign up.

Our primary speaker will be Dr. Eric Mussen, Extension Apiculturist at the University of California, Davis, Department of Entomology. For more about Dr. Mussen and our other speakers, as well as our complete meeting agenda, turn to page 7.

The meeting will take place at the Clarion Hotel, at the core of the dining and retail district of Springfield. The group room rate is $64.00 for King or Double. (Suites are available for $199 per night.) Please mention the Missouri State Beekeepers Association in order to get the special rate.

**Clarion Hotel**

3333 South Glenstone Ave.
Springfield, MO 65804
(417)883-6550 or (800)756-7318
The Clarion’s “Newsroom” restaurant has a daily breakfast buffet, at nominal charge. The hotel has an outdoor heated pool and an exercise room. Rooms include irons and boards, hair dryers and in-room coffee service. Battlefield Mall is located within a mile, and the world-famous Bass Pro Shop is within two miles of the hotel.
Swarm intelligence

After reading from the following article on swarm intelligence on the National Geographic website --

-- I have concluded that we have a model for more effectiveness in dealing with beekeeping issues throughout Missouri.

"On a small, breezy island off the southern coast of Maine, Thomas Seeley, a biologist at Cornell University, has been looking into the uncanny ability of honeybees to make good decisions. With as many as 50,000 workers in a single hive, honeybees have evolved ways to work through individual differences of opinion to do what's best for the colony. If only people could be as effective in boardrooms, church committees, and town meetings, Seeley says, we could avoid problems making decisions in our own lives.

"During the past decade, Seeley, Kirk Visscher of the University of California, Riverside, and others have been studying colonies of honeybees (Apis mellifera) to see how they choose a new home. In late spring, when a hive gets too crowded, a colony normally splits, and the queen, some drones, and about half the workers fly a short distance to cluster on a tree branch. There the bees bivouac while a small percentage of them go searching for new real estate. Ideally, the site will be a cavity in a tree, well off the ground, with a small entrance hole facing south, and lots of room inside for brood and honey. Once a colony selects a site, it usually won't move again, so it has to make the right choice.

"To find out how, Seeley's team applied paint dots and tiny plastic tags to identify all 4,000 bees in each of several small swarms that they ferried to Appledore Island, home of the Shoals Marine Laboratory. There, in a series of experiments, they released each swarm to locate nest boxes they'd placed on one side of the half-mile-long (one kilometer) island, which has plenty of shrubs but almost no trees or other places for nests.

"In one test they put out five nest boxes, four that weren't quite big enough and one that was just about perfect. Scout bees soon appeared at all five. When they returned to the swarm, each performed a waggle dance urging other scouts to go have a look. (These dances include a code giving directions to a box's location.) The strength of each dance reflected the scout's enthusiasm for the site. After a while, dozens of scouts were dancing their little feet off, some for one site, some for another, and a small cloud of bees was buzzing around each box.

"The decisive moment didn't take place in the main cluster of bees, but out at the boxes, where scouts were building up. As soon as the number of scouts visible near the entrance to a box reached about 15 -- a threshold confirmed by other experiments -- the bees at that box sensed that a quorum had been reached, and they returned to the swarm with the news.

"'It was a race,' Seeley says. 'Which site was going to build up 15 bees first?"

"Scouts from the chosen box then spread through the swarm, signaling that it was time to move. Once all the bees had warmed up, they lifted off for their new home, which, to no one's surprise, turned out to be the best of the five boxes.

"The bees' rules for decision-making -- seek a diversity of options, encourage free competition among ideas, and use an effective mechanism to narrow choices -- so impressed Seeley that he now uses them at Cornell as chairman of his department."

I know that was a long quote but it was needed to understand my thoughts on how to be more effective in decision making. The Missouri State Beekeepers Association has done a lot of work in developing tools for beekeepers throughout the state. These include an excellent newsletter, brochures, outstanding speakers at the State meetings and changing locations for meetings to make it possible for beekeepers throughout the state to attend. What we need now to be effective as an organization is input from local associations as to how the state organization can aid them in reaching beekeepers in their own areas. The locals are the 15 honeybees that report back to the cluster, which will change the direction of the Missouri State Beekeepers Association. This needs to be done at the Executive Board meetings, and the Board agenda has a place for it under Membership. You will notice at the March 2008 state meeting that there is a program on dealing with bears, which was brought up because of bear attacks near the Southern Missouri Beekeepers of Monet area. If the locals can't send a representative to the Executive Board meeting, then email and/or phone your thoughts to the Director in your region, who can be found on page 11 of this newsletter. By the State association receiving input from the locals, I believe it will be more effective in dealing with the needs of beekeepers throughout Missouri. I will finish with one more quote from the previous article:

"'I've applied what I've learned from the bees to run faculty meetings,’ [Dr. Seeley] says. To avoid going into a meeting with his mind made up, hearing only what he wants to hear, and pressuring people to conform, Seeley asks his group to identify all the possibilities, kick their ideas around for a while, then vote by secret ballot. ‘It's exactly what the swarm bees do, which gives a group time to let the best ideas emerge and win. People are usually quite amenable to that.’"
Bee strategy helps servers run more sweetly
Honeybees maximize efficiency with dance communication

November 16, 2007

Honeybees somehow manage to efficiently collect a lot of nectar with limited resources and no central command — after all, the queen bee is too busy laying eggs to oversee something as mundane as where the best nectar can be found on any given morning. According to new research from the Georgia Institute of Technology, the swarm intelligence of these amazingly organized bees can also be used to improve the efficiency of Internet servers faced with similar challenges.

A bee dance-inspired communications system developed by GeorgiaTech helps Internet servers that would normally be devoted solely to one task move between tasks as needed, reducing the chances that a Web site could be overwhelmed with requests and lock out potential users and customers. Compared with the way server banks are commonly run, the honeybee method typically improves service by four to 25 percent in tests based on real Internet traffic. The research was published in the journal Bioinspiration and Biomimetics.

After studying the efficiency of honeybees, Craig Tovey, a professor in the H. Milton Stewart School of Industrial and Systems Engineering at Georgia Tech, realized through conversations with Sunil Nakrani, a computer science colleague visiting from the University of Oxford, that bees and servers had strikingly similar barriers to efficiency.

“I studied bees for years, waiting for the right application,” Tovey said. “When you work with biomimetics (the study of how biological principles can be applied to design and engineering), you have to look for a close analogy between two systems — never a superficial one. And this definitely fit the bill.”

The more Tovey and Nakrani discussed bees and servers, the surer they became that somehow the bees’ strategies for allocating limited resources in an unpredictable and constantly changing environment could be applied to Internet servers.

Honeybees have a limited number of workers at any given time to fly out to flowers, collect nectar, return to the hive and repeat until all the requests to access and use the site have been fulfilled. Sometimes there are a lot of requests to access a site (for instance, a clothing company’s retail site after a particularly effective television ad during a popular sporting event) and sometimes there are very few. Predicting demand for Web sites, including whether a user will access a video clip or initiate a purchase, is extremely difficult in a fickle Internet landscape, and servers are frequently overloaded and later become completely inactive at random.

Bees tackle their resource allocation problem (i.e. a limited number of bees and unpredictable demand on their time and desired location) with a seamless system driven by “dances.” Here’s how it works: The scout bees leave the hive in search of nectar. Once they’ve found a promising spot, they return to the hive “dance floor” and perform a dance. The direction of the dance tells the waiting forager bees which direction to fly, the number of waggles turns conveys the distance to the flower patch; and the length conveys the sweetness of the nectar.

The forager bees then dance behind the scouts until they learn the right steps (and the particulars about the nectar), forming a bobbing conga line of sorts. Then they fly out to collect the nectar detailed in the dance. As long as there’s still nectar to be found, the bees that return continue the dance. Other forager bees continue to fly toward the source until the dancing slowly tapers off or a new bee returns with a more appealing dance routine. (“Hey, the nectar over here is even better!”)

While all that dancing may not sound like a model of efficiency, it’s actually optimal for the unpredictable nectar world the bees inhabit, Tovey said. The system allows the bees to seamlessly shift from one nectar source to a more promising nectar source based on up-to-the-minute conditions. All this without a clear leader or central command to slow the decision making process.

“But the bees aren’t performing a computation or strategy, they ARE the computation,” Tovey added.

Internet servers, on the other hand, are theoretically optimized for “normal” conditions, which are frequently challenged by fickle human nature. By assigning certain servers to a certain Web site, Internet hosts are establishing a system that works well under normal conditions and poorly under conditions that strain demand. When demand for one site swells, many servers sit idly by as the assigned servers reach capacity and begin shifting potential users to a lengthening queue that tries their patience and turns away potential customers.

Tovey and Nakrani set to work translating the bee strategy for these idle Internet servers. They developed a virtual “dance floor” for a network of servers. When one server receives a user request for a certain Web site, an internal advertisement (standing in a little less colorfully for the dance) is placed on the dance floor to attract any available servers. The ad’s duration depends on the demand on the site and how much revenue its users may generate. The longer an ad remains on the dance floor, the more power available servers devote to serving the Web site requests advertised.
NHB-funded study finds honey an effective cough treatment for children

Honey has been used as a home remedy for centuries to help alleviate some of the symptoms associated with the common cold. Now researchers have found through a recent study that honey proves a better option for childhood cough than over-the-counter medicines.

Researchers from Penn State College of Medicine recently published a study, funded by NHB, comparing honey to over-the-counter medicines for relief of upper respiratory infection symptoms, such as cough. Providing a safe alternative for children more than 12 months old, honey out-performed the cough medicine in offering a better night’s sleep and reducing cough severity.

In the study, the researchers enrolled 105 children between the ages of two and 18 at a single university-affiliated physician practice site. On the first night of the study, children received no treatment. Parents answered five questions about their child’s cough and sleep quality as well as about their own sleep quality. On the second night, children received either honey, artificial honey-flavored dextromethorphan (DM) or no treatment about a half hour prior to going to bed. Parents answered the same five questions the following morning.

Across the board, parents rated honey as significantly better than DM or no treatment for symptomatic relief of their child’s nighttime cough and sleep difficulty. In a few cases, parents did report mild side effects with the honey treatment, such as hyperactivity.

Ian Paul, M.D., M.Sc., a pediatrician, researcher and associate professor of pediatrics at Penn State College of Medicine and Penn State Children’s Hospital, said, “Additional studies should certainly be considered, but we hope that medical professionals will consider the positive potential of honey as a treatment given the lack of proven efficacy, expense and potential for adverse effects associated with the use of DM.”

The study results were published by Penn State College of Medicine researchers, led by Dr. Paul, in the December 2007 Archives of Pediatrics and Adolescent Medicine. The study results have received considerable press coverage in media outlets throughout the United States.

For more information, visit www.honey.com.

New honey-based products reach market

continued from page 1
originally developed by the National Honey Board.

The development of this new product began in the summer of 2006 when Honey Ridge Farms’ Leeanne Goetz saw NHB’s information about the honey balsamic vinegar concept. Goetz then embarked on more research and faced marketing challenges. According to Goetz, the payoff was well worth the effort. “The Balsamic Honey Vinegar makes an ideal addition to Honey Ridge Farms’ existing line of gourmet specialty honeys, while providing the consumer with healthier alternatives to what is currently on the market,” Goetz said.

For more information about Honey Ridge Farms Balsamic Honey Vinegar, visit www.honeyridgefarms.com. For more information about the NHB Applied Science program and other new honey product prototypes, contact Charlotte Jordan at charlotte@nhb.org
Missouri State Beekeepers Association
Spring 2008 Meeting Registration Form

NAME __________________________________________________________________________

ADDRESS _______________________________________________________________________

CITY ___________ STATE _____ ZIP+4 ________________________

PHONE _______________ E-MAIL ________________________________

Member $20.00 x ______ =________

Family Member (must have paid 2008 dues as a family member) $30.00 x ______ =______

Non-member (per person) $30.00 x ______ =______

Registrations made after FEBRUARY 29, 2008

Member $25.00 x ______ =________

Non-member (no family discount on late registrations) $35.00 x ______ =______

Friday Night Banquet: Beekeeper of the Year

Since it is Lent, we will offer a choice of:

Mango Salmon or Bourbon Street Sirloin (10 oz with sweet bourbon glaze). Please indicate choice.

☐ ADULT ($25.00 x _____) =________

☐ CHILD ($12.00 x _____) =________

(under 12)

Saturday Lunch: Smoked pulled pork on kaiser roll

☐ ADULT ($13.50 x _____) =________

☐ CHILD ($7.50 x _____) =________

(under 12)

Membership 2008 MO State Beekeepers Individual

Renewal New $15.00 $________

Membership 2008 MO State Beekeepers Family

Renewal New $20.00 $________

Queen Fund donation

Donation $________

Meeting Fund donation

Donation $________

TOTAL $________

Please make checks payable to: MO State Beekeepers Association. Send to Pam Brown, 1407 Sneak Rd., Foristell, MO 63348. If you pre-register and then cannot attend, your registration fee will be considered a donation and no refunds will be made. If you pay for meals and we are able to sell them you will be refunded for those.
2008 Spring Meeting Agenda

Friday, March 14

8:30-??? Executive Board Meeting
Meeting is open to all attendees, but a must for all officers and board members. A representative from each local association should also be there.

8:30-12:00 Set-up for Vendors in Ballroom 4
Tour Bass Pro Outdoor World on your own. Wonders of Wildlife is closed for major renovations.

Agenda

12:00-1:00 Registration open: Reception area outside Ballroom 4
1:00-1:15 Announcements from President Ken Norman
1:15-2:15 Dealing with the “new” *Nosema ceranae* -- origin, comparison to *Nosema apis*, diagnosis and treatments Dr. Eric Mussen
2:20-3:00 Best ways to requeen your hive Panel of beekeepers
3:00-3:30 Break
3:30-4:30 Keeping your honey safe with proper sanitation procedures Craig Farmer, Food Processing Inspector, Missouri Department of Health
4:30 Silence of the Bees PBS program from last October on DVD
6:30 PM Beekeeper of the Year Banquet: Ballrooms 2 and 3
Dinner menu: Bourbon Street Sirloin, served with garden salad, vegetables, tea or coffee and dessert (Optional: Mango Salmon for Lenten observance)
Presentation by Queen Lori Guthals

Support our Meeting Vendors
As of press time, the following vendors had confirmed plans to attend the meeting. You can save on shipping costs by placing orders with these vendors ahead of time to be picked up during the meeting.

**Femme Osage Apiary** (Ian and Pam Brown)
Handcrafted woodenware and other supplies 636-398-5014 femmeosage1@aol.com

**Bee Soft & Natural** (Carol Wade)
Soaps, candles, cosmetics 417-253-4315 www.beesoftandnatural.com sales@beesoftandnatural.com

**Draper’s Super Bee** (Larry and Brenda Draper)
All Beekeeping Supplies 402-274-3725 Draper’s Super Bee* 914 S. Street Auburn, NE 68305 Ph. (402) 274-3725 Fax: (402) 274-3128

**Heartland Honey** (Joli Winer and Cecil Sweeney)
All beekeeping supplies www.heartlandhoney.com 913-856-8356 Heartland Honey and Beekeeping Supplies 19201 South Clare Road Spring Hill, KS 66061 913-856-8356 www.heartlandhoney.com

*See ad in this issue
2008 Spring Meeting Agenda (continued)

Saturday, March 15

7:30-8:00  Registration
8:00-8:15  Welcome and Announcements by Ken Norman
8:15-8:35  Greetings from Queen Chairperson Joyce Justice and 2008 Queen Lori Guthals. Recounting of Lori’s trip to Sacramento to compete in the American Honey Queen contest. Bring silent auction items as a donation to support the queen program.
          Auction items will be set up inside Ballrooms 2 and 3
8:40-9:45  Declining honeybee health, CCD and Pesticides  Dr. Eric Mussen
9:45-10:00 AHB Traps  Collin Wamsley, State Entomologist, Missouri
10:0-10:30 Break and Raffle prize drawing
10:30-11:45 Bears in Missouri: Effect on beekeepers  James Dixon, Wildlife Specialist, Missouri Department of Conservation
12:00-1:00 Lunch: Ballrooms 2 and 3
          Smoked pulled pork on kaiser roll
1:00-2:15  Do you know what you are putting into your body? Using products from the beehive to better your health  Carol Wade
2:15-3:15  What do bees eat? A look at honey plants, pollination and honeybee nutrition  Dr. Eric Mussen
3:15 Break — End of Silent Auction. Raffle prize drawing

4:00  Annual Business Meeting, Election of Officers
          More door prizes

About our Speakers:

Dr. Eric Mussen is an Extension Apiculturist at the University of California, Davis Department of Entymology’s “Harry H. Laidlaw, Jr., Honeybee Research Facility”. This facility is in the process of being rebuilt with help from California beekeepers. Sue Cobey has recently been added to the staff.

Dr. Mussen received his B.S. in Entomology at the University of Massachusetts, Amherst, and both an M.S. and Ph.D. in Entomology at the University of Minnesota. His research interests include managing honeybees and wild bees for maximum field production, while minimizing pesticide damage to pollinator populations.

Dr. Mussen is known for his expertise on Africanized honeybees. He was named 2006 Beekeeper of the Year by the California State Beekeepers Association, and in January of 2007 was given the American Association of Professional Apiculturists’ award for Apicultural Excellence.

James Dixon is a wildlife specialist with the Missouri Department of Conservation Southwest Region. His specialty is bears.

Craig Farmer is the food processing inspector for the Missouri Department of Health.

Carol Wade owns her own business called Bee Soft and Natural, and lives in the Springfield area.
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Economy: The same precise fit as the other two grades bar is a lower wood quality. Does not pass quality standards for "select" or "commercial" but is a good serviceable box. Layer knots and knots with crack or splits are allowed.

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**Local Club Information**

Beekeepers Association of the Ozarks  
4th Tuesday of each month, 7:00 p.m.  
The Library Center, 4653 S. Campbell, Springfield  
www.ozarksbeekeepers.org

Boone Regional Beekeepers Association  
3rd Sunday of odd months, 1:00 p.m., Columbia Insurance Group, 2102 Westgate Dr. (back door), Columbia  
Contact Art Gelder 573-474-8837

Eastern Missouri Beekeepers Association  
2nd Wednesday of each month, 7:00 p.m., Powder Valley Nature Center 11715 Craigwold Rd., Kirkwood  
Bob Sears, President 314-479-9517  
www.easternmobeekeepers.com

Gasconade County Beekeepers Association  
2nd Sunday of each month, 7pm, Progressive Bank of Owossville  
Contact Rodney Angell 573-764-2922  
bbee143@fidnet.com

Jackson Area Beekeepers  
4th Tuesday of each month, 7:00 p.m.  
First Pres. of Jackson, 206 E. Washington  
Contact Grant Gillard 573-243-6568  
gillard5@charter.net

Jefferson County Beekeepers Association  
2nd Tuesday of each month, 7:30 p.m., Hwy B & 21  
Jefferson County Extension Center, Hillsboro  
Contact Scott Moser 636-285-7295

Joplin Area Beekeepers  
Last Thursday of each month, SW MO Bank Annex (7th and Duquesne)  
Contact Howard Thompson 417-781-0587

Mid Missouri Beekeepers  
3rd Sunday of each month, Bank of Salem, Salem  
Mel Williams, President

Midwestern Beekeepers Association  
3rd Wednesday of each month, 7:00 p.m.  
YMCA, 10301 E. 350 Hwy, Raytown  
Cecil Sweeney, President 913-856-8356

Mississippi Valley Beekeepers Association  
Last Tuesday of month in Quincy, IL  
Contact Debi Bridgman 573-439-5228

Missouri Valley Beekeepers Association  
3rd Monday of each month, 7:00 p.m.  
Scenic Regional Library, Union  
Contact Rodney Angell 573-764-2922  
bbee143@fidnet.com

Parkland Beekeepers  
3rd Tuesday of each month, 108 Harrison, Farmington  
Contact Gene Wood 573-431-1436

South Central Missouri Beekeepers Association  
Steve Teeple, President 417-261-2210

Southern Missouri Beekeepers of Monett (“MO Bees”)  
3rd Tuesday of each month, 7:00 p.m.  
Monett High School VO-AG Building  
Robert Sperandio, President 417-235-6959

Southwest Beekeepers Association  
1st Tuesday of each month  
Neosho High School FFA Building  
Contact Herb Spencer 417-472-7743

Is your club missing? Send your information to: 
editor@mostatebeekeepers.org

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ehoney37@netins.net

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MSBA Membership Application

Name ____________________________  Spouse’s Name ____________________________
Address ____________________________
City/State/Zip ____________________________
Phone Number ____________________________  Email* ____________________________

NOTE: If you belong to a local association, please pay your state dues through your local club.

State Association Dues (Check only one box)

Adult Membership $15.00  Family Membership $20.00  Student Membership $5.00

Amount Enclosed $ ______________
Make check payable to: Missouri State Beekeepers Association
Mail to: P.O. Box 448 Oak Grove, MO 64075

Magazine Discounts: Discounts are available for MSBA members to two beekeeping magazines. You may use their order forms and mail them yourself to the publishers as shown below:

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*Please discard any other forms. Use only this form. * Prices subject to change without notice.
Honey Queen Report
by Lori Guthals

Hello Beekeepers!

I hope this article finds everyone well! I am doing good, very busy, but good! Both school and the weather seem to be full speed ahead! Not that it has stopped me, but I must admit I am travelling much slower because of it!

Since the beginning of the year, like I said, I have been very busy. At the start of January, my mother and I had the pleasure of travelling to Sacramento, California, so I could compete in the National Honey Queen Contest. This was definitely an experience as this week long contest was very fast paced and kept us girls on our toes. I met some really great people and worked very hard to represent our state well. Unfortunately, I didn’t come out on top, but I sure learned a lot and had a great time doing it! Thank you all! I will be sure to give you all a more detailed description of my trip at the upcoming Spring Meeting in Springfield, Missouri. I will also have my scrapbook there for display.

As always, I would like to say as this year’s Honey Queen, I look forward to serving you! If you have a fair, festival, meeting or activity you would like me to attend, please contact Joyce Justice, Honey Queen Chairperson, so she may relay the message on to me. Her address is located in the column to the right, and on the association website.

Again, I thank you for this amazing opportunity and I look forward to promoting all aspects of honey throughout the New Year! God bless!

Lori Guthals

Report from the Queen Chair
by Joyce D. Justice

As the MSBA’s new Queen Chairperson, my goal is to focus on more cooperation from our local clubs. Please start now to look at the possible queen candidates you have in your local club. It would be fun to have a queen in your local club and encourage her to go for state queen and then national. This would be the ideal.

There will be queen applications, requirements and rules available at our Spring Meeting in Springfield. Please take a set back to your local club and help us get a queen that knows about the importance of honey production.

During the banquet at the Spring Meeting, our current queen, Lori Guthals, will give us a summary of her experiences in Sacramento in the competition for the National Honey Queen. A thanks goes out to Lori for making the effort to compete and show that we have a lot going for us in Missouri.

Please remember to bring items for the silent auction. The money from the auction goes into the Auxiliary for the queen fund.

Joyce

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As the sun sets on another Missouri winter, new life springs forth in beehives throughout the state. Whether your goal is getting started as a hobbyist, or improving on last year’s honey production, our annual Spring Meeting is the perfect place to get the education you need.

Springfield is also a great place to purchase supplies for the coming year. Call ahead to any of our exhibiting vendors (listed on page 6) and place an order to be picked up at the meeting. You’ll save the cost of shipping, and support our loyal vendors in the process.

This newsletter is published six times per year, in odd months. Submissions are due by the 15th of the month prior to publication.

The email edition is in color, and contains hyperlinks and bonus back-page material, while the print version is in black-and-white. If you are a member currently receiving the printed newsletter and you wish to upgrade, just send an email to editor@mostatebeekeepers.org with “email newsletter” in the subject line. I’ll reply with confirmation, and add you to my list.

Advertising rates are as follows:

- Business card size $15.00
- Half page $50.00
- Quarter page $35.00
- Full page $100.00

**Classified Ads:** Advertise one to three beekeeping-related items in a one-line ad at no charge. This service is for non-commercial MSBA members only, and is limited to one ad per item per calendar year.

**Honey Trading Post:** This is a free service to members wishing to buy or sell honey on a wholesale basis. Just email or call the editor with contact information and whether you are buying or selling. Pricing is between the interested parties.