DEAR BEEKEEPING FRIENDS,

Fall is here and with it comes football, the World Series, colored leaves and the annual Fall meeting of the Missouri State Beekeepers Association. This year our meeting will be held at the Student Union Building on the North East Missouri State University Campus.

The meeting begins Saturday, October 28, with Registration at 8:30. The Student Union is located at City Highway 63 and Randolph Street in KIRKSVILLE. There was a misprint in the last issue as to the location of the meeting so please note! KIRKSVILLE!!!!!

The program will include movies from Wisconsin and the USDA. Featured speakers will be Mr. John A. Root, and Mr. and Mrs. W. A. Stephens. Mr. Root is Vice President of A. I. Root Company, and will speak on A Closer Look At the HoneyBee. Mr. Stephens, a retired Extension Specialist in the field of Apiculture, will present a program on What the Better Beekeeper Should Know and Do. Mrs. Stephens will present a Honey Exhibition Bee-Hives. This will be a good opportunity for everyone to increase his knowledge of bees and beekeeping.

This meeting is also important as there will be selection and election of officers for the coming year. There will be time and space for those who have any equipment, pictures, samples, display items or anything else of interest to beekeepers. Demonstrations and displays add a great deal of interest and we encourage you to bring anything you might have to SHOW AND TELL.

The Executive Board meeting will be held on the previous evening, Friday, October 27, at the Shamrock Inn Best Western Motel at Highway 63 and Business Route 6 in KIRKSVILLE. All state officers and local delegates are urged to attend. This will be a business session and all interested beekeepers are cordially invited to attend, too.

A Buffet Luncheon will be available at the Student Union Building on Saturday for those attending the meeting. Hope to see all of you there in KIRKSVILLE!!!

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MISSOURI STATE FAIR

There were fifteen entries in the Honey competition and thirteen of them were State Association members. Due to advance notice, good publicity, and aroused interest, there were a record number of entrants in the Apiary Division of the State Fair in Sedalia this past August. There were fourteen categories of honey, wax, bees and comb. For those who entered all fourteen categories there was an additional competition for the Championship Ribbon. This year's winner was Roger Nichols (yours truly).

The Missouri State Fair Committee can look at the results of the Honey Sale booth and smile with a measure of success. About 2500 pounds of honey were sold during the ten days. Cookbooks and How-to-Do-It beekeeping books were also on sale. Several pamphlets were distributed and on the first weekend two honey Queens were there adding their talents. Gloriann Glawe, American Honey Queen, and Beth Haworth, Kansas Honey Queen, were our reigning beauties. These young ladies gave out samples of honey, answered questions, put on demonstrations and promoted good will throughout the Fair Grounds. Expenses for the Fair and all the goods sold was high but we were still able to turn a profit.

A lot of hard work went into this venture and THANKS are in order. First to Ester and Chester Crain who spent the entire time of the Fair working, answering questions in the honey competition area, filling in wherever needed and providing transportation, to Charles Wills and Truman Hardin who worked both weekends setting up and taking down; to Dave Robins and his two daughters, Elizabeth and Ann, who did the decorating; to Thelma and Cliff Saxby who transported and chaperoned the two queens; to Joe Maher who worked and handled the money end; to Charles Perrin who helped set up and take down and who transported honey for us; to Joe Francka and Jim Holeman for behind-the-scenes advice and publicity; to Gloriann Glawe and Beth Haworth for their grace and charm; and to the loyal members who kept their commitment and worked in the booth on their day: Dr. Flermo Jones, Linda Hudson, Carol and Vic Frentzel, Henry Harrison, Dave Mason, Dick Harris, Larry Hensley, Gaylon Webb, Ken Cobb, Don Taylor, Louis Smith and the other five couples who came on Saturday from the Two Rivers Association whose names I was not able to get but who took their turn nonetheless. And, of course, my wife Sue and two daughters, Nancy and Janet, who spent the entire time of the Fair filling in at the booth, keeping the counters stocked, and seeing to the smooth transition from day to day. On behalf of the Missouri State Beekeepers, An additional THANK YOU to George Vanarsdall for packing the honey and bringing it to the Fair. Also to Joe Maher and Truman Hardin for bottling and labeling.
STATE FAIR FINANCIAL REPORT

EXPENSES
Parking pass, Camp fee, Season tickets $ 79.50
Concession rent 200.00
Los Angelus Honey Co. (cookbooks) 346.00
Linden Books (Dr. Taylor) 129.50
Justrite stamp (collar stamp) 13.54
Lettercraft (labels) 98.93
First National Bank (change) 50.00
Sales tax paid at Fair 85.06
Sales tax paid at Fair 81.97
Sue Nichols-Living expense 100.00
Thelma Saxby-Queen expense 109.94
Truman Hardin (Kelly books) 145.32
Paul Clegg (1st Lessons...) 24.99
Chester Crain (Cobanas and Comb) 73.00
George Vanarsdall (Honey for sale, samples and demonstrations) 1999.34
Sue Nichols-expenses other than living 154.94
Cash Expenses at Fair 136.32

$3822.35

INCOME
August 18 198.54
August 19 533.35
August 20 666.55
August 21 398.60
August 22 349.25
August 23 572.45
August 24 534.45
August 25 306.60
August 26 454.80
August 27 442.01
Change 50.00
Roger Nichols-Books 20.81

TOTAL FAIR INCOME 4527.41

INCOME STILL DUE
Agricultural Dept. 14.15
Inventory returned 373.90

LESS EXPENSES 3822.35

PROFIT 1093.11

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APIARY LAW!!

The Apiary Law has been passed and now regulations are in the works for the smooth enforcement to begin January 1, 1979. Joe Francka, State Entomologist, and his staff have put in many hours setting up a realistic set of rules for the operation of this law. A public hearing has tentatively been set for Monday, December 4, 1978, at the Plant Industries Division Office in Jefferson City, Missouri. This hearing is scheduled to begin at 1:30 p.m. The Plant Industries Division Office is located at 2632 Industrial Drive. All interested beekeepers are encouraged to attend and express their feelings on these regulations. This law will affect all beekeepers so now is the time for us to hear from you on this subject.
It is in deep sympathy and with sincere regret that we share the sad news of the death of Dorothy Young. Dorothy and her husband Fowler helped to found the new association Boone Regional in the Columbia area. Mrs. Young died August 22. Our hearts and prayers are with Fowler and his family at this time.

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This letter was sent to the Roger Nichols family, but since so many people helped with the Fair booth we would like to share it with everyone.

Mr. & Mrs. Nichols and Kids,

I want you all to know how much I enjoyed my visit to Missouri. All of you offered so much sincere friendship that it made my trip a very treasurable experience. It seems that once I get to know someone that I am scheduled to leave again, I would of liked to lengthen the time that we had together. But once again, I want to thank you for everything that was given me. I wish you all the very best.

Your 1978 American Honey Queen and Friend,

Gloriann

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This letter was sent to Chester Crain, Secretary of the Missouri State Association.

Dear Missouri Beekeepers:

Thank you so much for hosting me at your State Fair. Gloriann and I had so much fun with the Honey buttons and samples and especially with the Honey demonstrations. Actually the title Honey Queen should be changed to Honey Ambassador, but then where would the crown and banner come in? After seeing what a Honey Queen can do for the industry, I hope Missouri will join the Bandwagon to develop their own program. If I can be of any help, please give me a call. I'd love it!

Hope to see you again,

Beth Haworth
Kansas Honey Queen

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Treasured Honey Recipes put out by the California Honey Advisory Board and My Favorite Honey Recipes by Mrs. Walter Kelly and available from the Kelly Company will be available for sale at the State meeting in October. These are books that were bought for sale at the booth at the State Fair but not all were sold. They will be for sale to the members for the lower price we obtained when buying several hundred. We will also have some of Dr. Richard Taylor's books. These were bought at a discount but we did not receive them in time for the Fair.
The fall season brings the harvest and what better way to enjoy the vegetable harvest than to top it with the honey harvest.

**PEANUT HONEYED YAMS**
1/4 cup butter or margarine
1/4 cup honey
1/2 teaspoon ground ginger
1/4 teaspoon cinnamon
1/4 teaspoon salt
4 medium yams, cooked, peeled and halved or 2 cans (16 oz. each) drained
1/3 cup chopped, salted peanuts


**HONEYED VEGETABLES**
1 10-ounce package frozen peas
6 small green onions, cut in 1" pieces
2 cups sliced celery
2 cups sliced carrots
1 cup water
1 teaspoon salt
1/4 cup honey
1/4 cup vinegar
2 Tablespoons soy sauce
1/4 cup cold water
2 Tablespoons cornstarch
1/2 teaspoon ground ginger

Cook carrots and celery in 1 cup water until crisp—about 10 minutes. Add green onions, peas and salt and cook about 2 minutes. Combine honey, vinegar and soy sauce and stir into vegetables. Bring to a boil. Mix cornstarch and ginger into 1/4 cup cold water. Gradually add, stirring constantly. Add a little salt if needed. Cook a few minutes and serve at once. Makes 5 or 6 servings.

Fall can also be a time for catching colds. With warm days and cool nights, or temperatures changing from one day to the next it is easy to get the sniffles or a cough or a sore throat or a mild case of the flu or all of the above symptoms. A good cough syrup can be made from one cup honey and the juice of one lemon. Mix well and use a teaspoonful at a time as needed. If you or someone in your family is sick enough to require bed rest, you might find this recipe inviting:

**HONEY CUSTARD**
3 eggs, slightly beaten
1/4 cup honey
Few grains cinnamon and nutmeg
2 cups milk
1/8 teaspoon salt

Scald milk. Combine eggs, honey, salt and add milk slowly, stirring constantly. Pour in custard cups and set in pan of warm water. Sprinkle with cinnamon and nutmeg. Bake at 350° for 1 hour.
QUESTIONS AND AT LEAST ONE ANSWER

I HAVE HEARD SOMETHING ABOUT INFANT BOTULISM IN REFERENCE TO HONEY. WHAT IS IT AND HOW DOES IT AFFECT ME?

To answer your question it would probably be easiest to just quote from the Apiary Inspectors of America Newsletter of August 1978. It reads as follows: "Since 1976, when the disease was first diagnosed, 70 cases of infant botulism have been reported. Two of the 70 cases resulted in fatality. This disease seems to affect infants less than 26 weeks of age. It is believed that some cases of mortality reported as "Sudden Infant Death Syndrome" or "Crib Death" may in reality be infant botulism.

Classical botulism occurs when toxin is ingested by man whereas, in infant botulism the disease results after spore ingestion. It is believed that in infants less than 26 weeks, the spores can germinate in the digestive tract. No germination of spores takes place in older children or adults.

Of the 70 cases that have been diagnosed, honey has been implicated in 5 cases. In other words, spores of *Clostridium botulinum* were found almost everywhere in the environment, even in house dust. Since honey has been implicated in some instances, it is imperative that honey house sanitation be practiced. Although honey may not be the primary carrier of *C. botulinum* spores, every effort should be made to maintain a clean honey house."

WHEN DO I TAKE OFF SUPERS FOR THE SEASON?

Now. For the most part the honey flow is over and there will not be any more excess honey. Since the weather is turning cold the bees will take any honey in the supers and bring it down to the brood chambers and you will lose whatever excess you might have. If the supers are left on, the bees are also apt to go up into the supers to cluster for the winter nearer to a food source. Since the Queen will not be able to get through the queen excluder she will be left behind and she will freeze. Remove the supers and remove the queen excluder.

I HAVE A WEAK COLONY THAT I AM NOT SURE WILL MAKE IT THROUGH THE WINTER. SHOULD I TRY TO FEED THEM ALL WINTER?

If the colony does not have enough honey stored to last the winter or if there are not enough bees to form a warm cluster it would be better to unite them with a stronger colony this fall, stimulate feed early next spring, then divide late in the spring. You can unite by removing the telescope cover and inner cover on a strong colony, lay a sheet of newspaper over the top frames, and placing the hive body with the weak colony on top of the newspaper. Replace the inner cover and the telescope cover. The bees will tear the paper and unite. The weakest queen will be killed. If your weak colony is only a handful of bees simply shake them out in front of another colony. Most of them will be accepted into that colony.

I HAVE A COLONY WITH A WEAK QUEEN. SHOULD I REQUEEN NOW OR WAIT TILL SPRING?

Wait till spring. All the drones have been thrown out of the hives by now. You would have no way of knowing if she was mated.
BE SURE TO PUT IN ENTRANCE REDUCERS NOW OR YOU WILL BE HOSTING A FAMILY OF FIELD MICE FOR THE WINTER. MICE CAN DO EXTENSIVE DAMAGE TO COMBS WHILE THE BEES ARE CLUSTERED AT THE TOP!

THERE WERE THREE SWARM CALLS THIS PAST MONTH. WHY WOULD THE BEES BE SWARMING NOW?

If the colony was really strong they would be crowded for space once the supers were removed. Crowded conditions would cause swarming. If you catch a swarm this late your best bet would be to unite them with a stronger colony as there is no flow on for them to build up reserves for themselves.

SHOULD I TREAT EMPTY SUPERS BEFORE STORING THEM OR WILL THEY BE O.K. NOW IT IS COLD?

Be sure to fumigate them. The cold will cause the wax moth eggs and larvae to be inactive but once there is any warmth at all they will become active. By the time you are ready to super, your combs could be ruined.

I REMOVED MY SUPERS IN JULY. IS IT TOO LATE TO EXTRACT? IF THE WAX MOOTH GOT IN THEM CAN I STILL EXTRACT THEM?

It is not too late to extract. However, you may experience some trouble getting the honey out of the comb if they have been stored where it is cool. You would also experience difficulty if any crystallization has taken place. Take the supers and put them in a warm place for 24 hours or so or build a warming box to place them on. Using 2" X 8" boards build a box to the same dimensions as the supers. Nail a strip of wood lengthwise across the top and install two porcelain light sockets about 8" apart on the bottom side of this strip. Use two 60 watt light bulbs for heat and stack 4 or 5 shallow supers on top. Cover with an inner cover and be sure to keep the warm box about 2" off the floor. With the hand hole in the inner cover a draft should be created pulling the warm air from around the bulbs up through the supers. If you find wax moth in your extracting supers, use a sharp knife to dig out all the larvae you can find. Uncap and extract as usual making sure you strain the honey well.

SHOULD I GIVE MY BEES ANY MEDICINE THIS FALL? WHAT CAN I GIVE AND HOW SHOULD I PREPARE IT?

Since sulfathiazole is not registered with the F.D.A. for use against American Foul Brood the only medication available to beekeepers is TM 25. You MUST remove the supers first so no medication will be stored in the surplus honey. Mix 1 teaspoon TM 25 (Terramycin) with 3 Tablespoons powdered sugar. This makes enough mixture for one colony. Sprinkle the substance over the ends of the top bars. Do not mix TM 25 with a sugar syrup feeding as TM 25 quickly losses it potency in the liquid state. Remember that TM 25 is a drug and should be used according to instructions. Just because one teaspoon is good, two are not necessarily better. Use with caution.

WHAT CAN I DO WITH FALL HONEY THAT HAS A BITTER OR STRONG TASTE?

Perhaps the best use for this honey is to save it to feed back to the bees next spring. If it is not too strong it can be mixed with a mild, light spring honey for a good tasting product. You can cook with this honey if the flavor is not overbearing and you use a recipe calling for milk. Milk seems to neutralize the flavor somewhat.
SEE YOU ALL IN KIRKSVILLE ! ! ! !
FALL MEETING
October 28

NORTH EAST MISSOURI STATE UNIVERSITY     STUDENT UNION BUILDING

8:30-9:00  Registration-No Fee
9:00-9:05  Meeting called to order-President Jay Tohtz
9:05-9:15  Invocation-Dr. Mark Appold, Pastor Faith Luthern Church
9:15-9:30  Introduction of State Officers, local Association Presidents and guests
9:30-9:45  "Promoting Missouri Honey at the State Fair"-Joe Francka, State Entomologist
9:45-10:00 Break

10:00-10:40 "A Close Look at the Honey Bee" Mr. John A. Root, Vice President of A. I. Root Co., Medina, Ohio
10:40-10:50 Questions and Answers
10:50-11:20 "What the Better Beekeeper Should Know and Do"-W. A. Stephen, Professor Emeritus and retired Extension Specialist-Apiculture, Ohio State University
11:20-11:30 Questions and Answers (More in afternoon Buzz session)
11:30-11:45 U.S.D.A. Movie Killer Bee-Fact or Fanasy-rebuttal to African Bees
11:45-1:00 Lunch-Buffet, Student Union
1:00-1:20  University of Wisconsin Movie-"Bee Management" (a) Fall and Winter (b) Late Winter and Early Spring
1:20-1:50  "Honey Exhibition Bi-hives" Mrs. Beth Stephens, Worthington, Ohio
1:50-2:10  University of Wisconsin Movie "Bee Management" (a) Honey Handling
2:10-3:00 Buzz Session-John Root, Beth and W. A. Stephens
3:00-3:30 President's Message and business session-Jay Tohtz
   1. Report of Fair Committee Chairman-Roger Nichols
   2. Treasurer's Report-Joe Maher
   3. New Officers election
3:30-4:00 Door Prizes and Adjournment

EXECUTIVE BOARD MEETING-State Officers and delegates from local associations plus interested beekeepers will meet at the Shamrock Inn Best Western Motel, Junction 63 and 6 Business Route in Kirksville at 7:30 p.m. Friday, October 27 for a business session. Telephone 816-665-8352 for Motel Reservations.