Missouri State Beekeepers Association
52 Saline Valley Dr.
Eldon Mo. 65026

September 2004

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Editors Forum,

Why The newsletter is late !!!
Well it’s fall and I can’t ever remember a nicer summer than the one we just had.
Everyone should have received the fall meeting info by now.
I was in Florida cleaning up from the hurricanes. I started out going down to help our family in Melbourne. Hurricane Frances knocked them for a loop and we spent the first week mostly on family houses. We drove through the then tropical storm Frances in Macon Georgia on the way down. The storm was still packing forty mile per hour winds and tornados were everywhere. The rain was coming down in sheets and visibility was down to nothing. We were searching for a hotel when a tree suddenly appeared on the Interstate. Two semi trucks hit it and I think busted out their front windows. I dodged but it still got my side glass. If you can imagine a forty mile an hour glass laced shower in the cab of a pickup then you can catch the Kodak moment. The next morning we went into town and bought forty five sheets of plywood for family in Florida. Then we proceeded to drive south through the storm. About twenty miles latter The Interstate came to a stand still; four hours , a two lane detour, and a hundred miles later we cleared the accident that closed Interstate 75. What a start to an adventure that I will never forget.

After Melbourne we went to Orlando to help some friends and make some money to cover our expenses. Every baseball field and park in the city has been converted to a debris collection center for the thousands of trees down in every neighborhood . Five weeks after Hurricane Charlie and the cleanup was still in full battle mode. Hurricane Frances just added to the mix. We all had one eye on Ivan the terrible and breathed a sigh of relief when it went west of Florida. Then we were shocked to watch it trail into Pensacola. I grew up in Florida and I can’t ever remember three hurricanes hitting us in one season. We we’re already loaded with chainsaws , generator, tools, etc. etc. so we decided to head to Pensacola and try and help out.

Pensacola ???? Every main hwy going into the area was knocked out by Ivan. We charted our route to get off Interstate 10 at the thirty six mile mark. It was shut down at the eighty five mile mark so we again sat in traffic inching along for ten miles till we finally hit the detour and made it into town. The city was shut down so we ended up sleeping in the truck somewhere near the Alabama line. The next mourning we went into the city. Charlie and Frances didn’t hold a candle to Ivan. Whole subdivisions were gone over two hundred 911 calls from the families in the affected areas who refused to evacuate. Now the houses and likely the people are gone. One gentleman we helped had forty trees down in his yard. Three were on his roof, one on the side of the house, and one on his truck. The water was four feet deep in the house but they had survived . Interstate 10 over Escambia bay was hit by a wall of water that had the force to move several sections of the six lane concrete bridge. Boats were in trees and on land. Some were just gone. Roofs and trees, power lines and red lights, houses ,cars, boats, ships, and human lives. More than I could ever put on paper. The Bible says the love of money is the root of all evil.

Somewhere in the middle of it all I realized how much some of us, including my own family, love our material stuff. For fear of someone looting, fathers and mothers put not only their selves, but also their children in harms way . All for stuff that, in many cases is at the bottom of the ocean. But stuff, even houses, can be replaced. Lives can’t.

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The Missouri State Fair turned out to be another great fair. Thursday was opening day and very busy; then Saturday came and made Thursday look calm. We had over $3000 gross sales for the first time in one day. Wednesday, Thursday and Friday attendance was not good and we had low gross sales for those days. The last weekend made up for the bad days. We sold out of our Honey Ice Cream again and had 500 more cups than last year, which totals 6000 cups this year. We topped our sales again this year, and grossed over $18,500.00.

I wish to thank everyone who pitched in to help at the fair this year. It was really appreciated. Special thanks to Don Reinkemeyer who can always be counted on to do a great job. And a round of applause to Dean Sanders, Bob McCarty, Glenda Richardson and Don Dick who were there to help on a phone call’s notice.

As some of you already know, I will be stepping down as the State Fair Coordinator. I have enjoyed managing the Fair for the State Beekeepers, and hope that whoever takes over the job will enjoy it as much as I have. I will still help at the fair one or two days and help the incoming Fair Coordinator as much as possible but because our personal business continues to grow also, I am unable to manage the fair appropriately. Again, I thank everyone with all the help you have given me over the last eight years of managing the Fair booth for you.

Art Gelder

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Please be aware the subscription prices in the fall meeting mail out are incorrect. the rates on the membership page of this newsletter are correct. Sorry for the inconvenience.

John
Missouri State Beekeepers Membership Application

Name ____________________________________________

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Address ____________________________________________

City ____________________________ State _______ Zip code __________

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*** If you are a member of a local club please include your state membership dues in your
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Membership one adult = $10.00    Family Membership = $15.00 (includes spouses
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Total $________

Make Checks Payable to:
Missouri State Beekeepers Association
P.O. Box 448 Oak Grove, Mo. 64075
Recipe

Gourmet Ice cubes !!!!!!

This is a recipe my wife made from scratch and to her taste so feel free to tinker with it any way your heart desires. But it really perks up a glass of ice tea.

Ingredients

Boiling water

Two to Three large lemons roughly sliced

Hand full of fresh mint washed and bruised (remember it’s to taste)

Honey (to taste)

Bring the water to a boil, add lemons and mint. Bring back to a boil and simmer for about 10 minutes. Turn off heat and let steep. While it’s still warm enough but not too hot add honey to taste. Remember it’s going to melt and reduce in your tea. Let cool, strain, pour into molds or ice trays. Bag, label, and keep in the freezer till your ready to use them.

The honey will make your tea look cloudy but it tastes great.

If anyone has figured out how to overcome this cloudy problem please let us know. My wife is determined to overcome this dilemma.

John Sauls
Editor