

# Missouri State Beekeepers Association

P.O. Box 448 Oak Grove, MO 64075

[www.mostatebeekeepers.org](http://www.mostatebeekeepers.org)

August 2009

Eugene Makovec  
Editor



*Named for its attractiveness to monarchs, the Missouri-native butterfly milkweed (Asclepius tuberosa) is an excellent nectar source for bees and other pollinators. Thriving in full sun, its bright flower clusters emerge in early June and persist for many weeks. (www.grownnative.org) Thanks to Nathan Zenser for identification.*

*photo by Eugene Makovec*

Honey booth chief says:

**Meet me at the fair, August 13-23**



State Fair Chairman Dean Sanders reports that he is still dangerously short-handed for the upcoming fair in Sedalia.

While a number of local clubs have signed up to man the booth and display their club banners for a day, Dean says as it stands

now there are some days when he may end up working alone.

The Missouri State Fair booth is our chance to promote honey and beekeeping to the public. While you're there you can also enjoy a variety of activities, including rodeos and tractor pulls, agricultural exhibits, games and carnival rides, and musical acts including Brooks & Dunn and Kansas.

There's also time to prepare honey and other entries for judging in the fair. See your June newsletter for information.

But most importantly, **we need you** in our booth! Please call Dean at 816-456-4683 to volunteer your time.

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## Make plans now for Fall Meeting October 30-31, 2009 in Jefferson City

Marla Spivak, who spearheaded development of the Minnesota Hygienic strain of disease-resistant bees, will head up our list of speakers as we gather in the state capital for our annual Fall Meeting.

The meeting will be held at the Capitol Plaza Hotel, 415 W. McCarty Street, Jefferson City 65101. The legislature will be in session, so call 800-338-8088 now to book your room at our group rate of \$72.00. That price is good through September 30, assuming availability.

See pages 4-5 for more information and your registration form.



## From the President

by Scott Moser

Between the storms and rain, my bees got out and brought in a bit of nectar last month. At the beginning of June, I was beginning to worry; lots of clover and other flows blooming, lots of bees, but not much coming in. I went ahead and supered the hives before I left on vacation. When I returned ten days later, they had been pretty busy. Bumper crop? I don't think so, but it will be better than nothing. I have heard a lot of mixed information about the honey crop this year. Some people have a lot, some have little. I think the rains played a large role in the bees' ability to find nectar.

I do know it was a year with a lot of swarms. I don't know if it was as bad as last year, but I got several swarm calls this year. Some, like the one that was 25 feet up in a pine tree that had a trunk diameter of about an inch, were allowed to fend for themselves, because they didn't settle a second time lower to the ground. Sometimes a swarm of bees isn't worth the risk to collect.

No matter what, it was overall an experience for everyone. A lot of the new beekeepers in the St. Louis area, and around the state, learned some very valuable lessons about bees. The important thing for the newbees is that they don't get discouraged if their first year was not that good. Learn from your experiences, and use those experiences to become a better beekeeper.

Beekeeping isn't as easy an endeavor as many people think it is. Often times the pop culture makes it out to be much more romantic than it actually is. The closest thing to the actual world of beekeeping that I have seen is the old standby movie, "Ulee's Gold". Ulee Jackson didn't sugarcoat the truth. Hard work, long days and bad backs are all part of it, but we work around those kinds of problems to keep doing what we are doing. We work to produce a wholesome product that we can all be proud of, knowing that we kept it as pure as nature intended.

In that vein of being proud of our product, I want to remind all members that the Missouri State Fair is coming up quickly. I want to encourage every member to try their hand at producing honey, wax and other bee products that can be entered in the fair for the judging competition. The rules are fairly straightforward, and must be followed to ensure that your product is not disqualified and is showcased in its best light. Check out the Missouri State Fair website (<http://www.mostatefair.com>) for more information about the honey judging.

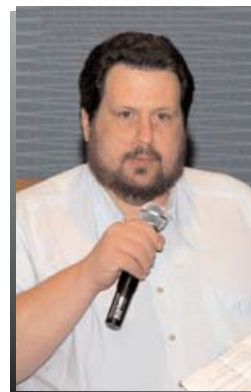
Also, we need volunteers to work the MSBA booth. There are plenty of time slots available for people to work. In addition, we would like local associations to sign up for association work days. The theme of the day will be YOUR CLUB! What a great way to let people know about your local club, recruit new members, get someone interested in beekeeping, etc. Many locals took advantage of it last year and had a great time. If you are interested, contact booth manager Dean Sanders at (816)456-4683. As Dean said at the recent Executive Board Meeting, "Once you come work the fair booth, you'll be hooked!" Hopefully, we will see Steve Harris working the booth at some point this year.

Finally, this is just a reminder about this year's MSBA Fall Meeting. Plans are being finalized for the meeting. It will be October 30 & 31

at the Capitol Plaza Hotel in Jefferson City. We have secured a tour of the Capitol Dome once again. The information will be posted in the newsletter, and online as soon as possible. While online, be sure to check out the MSBA Beekeepers Map, and the Discussion Forum that can be found there.

Happy Beekeeping!

Scott



## Land Mines, Honey Bees and CCD

by Tina Casey, [cleantechnica.com](http://cleantechnica.com)

June 2, 2009

Abandoned land mines have been called "the worst form of pollution on earth." They kill up to 20,000 people every year, and according to one recent study it will take 450 years to find and clear all of them. That estimate might be too optimistic, because new mines can be laid as fast as the old ones are cleared. Ridding the world of land mines sounds like a Sisyphean task of epic proportions. Or is it? Enter DARPA (the Defense Advanced Research Projects Agency) and the humble bee.

### Bees and Chemicals

Using bees to detect land mines has its roots in decades-long research at the University of Montana, conducted by research professor Dr. Jerry J. Bromenshenk. Dr. Bromenshenk and his team have found that bees are expert sample-takers. They collect everything: air, water, vegetation, and chemicals in gaseous, liquid and particulate forms. A single colony can generate up to hundreds of thousands of flights every day, each bee returning to the hive with her collection.

### Bees, DARPA, and Odors of Interest

More recently, Dr. Bromenshenk and his team began focusing on "odors of interest" under a DARPA contract. The team was able to document that the bees' acute sense of smell enables them to function as fine-tuned, highly accurate vapor detectors for chemicals that are present in explosives, bombs, and landmines. Under certain conditions they can detect concentrations at approximately 30 parts per trillion, with the potential to reach an even lower threshold.

### How to Make a Bee Find a Land Mine

Like mine-sniffing dogs and other mammals, bees can be trained with a food reward. Within a matter of hours, they can learn to associate designated odors with food. Dr. Bromenshenk's team found that bees will detect a vapor plume and follow it to the source. By comparing the density of bees in different areas over time, observers can pinpoint the likely sources. Lasers, radar and other new developments in surveillance technology can enable researchers to track and count practically every single bee.

### Bees to the Rescue

Aside from their accuracy, bees have a number of strong advantages when it comes to land mine detection. As lightweight hoverers, they can cover an area without accidentally discharging a mine. They are much cheaper than high-tech equipment and much easier to train

*continued on page 6*



# BEEKEEPING OF YESTERYEAR

## A look back at the literature of the last century

### Bee Brains and Honey

by James I. Hambleton

*Rural Progress Magazine, May 1935*

*Mr. Hambleton is director of the Government's bee laboratory at Somerset, Maryland, the largest and most successful research establishment of its kind. It is the scientific proving grounds of this country's apicultural industry which produces about 225,000,000 pounds of commercial honey annually, worth approximately \$25,000,000. A seasoned corps of scientists under Mr. Hambleton's leadership seeks to solve all the mystifying riddles of apiculture and, as far as possible, to standardize professional and avocational beekeeping. Our national experts and various cooperative research agencies have discovered more new facts about honeybees during the last decade than did the Egyptians, Greeks and Romans during centuries of experimentation and study.*

-- The Editor

At the government bee culture laboratory near Washington, Uncle Sam has discovered that honeybees, whose system of honey manufacture is still secret despite some thirty centuries of organized effort to solve that puzzle, have measurable capacity for learning and can be trained.

Research bees in our tests, for example, have readily mastered the "lesson" that a red light is the experimental sign of food supply. They sought nourishment wherever such a lamp was displayed. When the signals were changed and the food was moved to the vicinity of a green light, these insects, gifted with a certain degree of intelligence, searched for the missing viands instead of remaining inactive near the red color station. Soon the bees mastered their second "lesson" -- that the green light was the new guide-sign to their commissary. And thus the tests were continued until all colors of the spectrum were used successively as indicators of the apiary "lunchroom".

We believe that as great progress can be made potentially in the development of desirable strains of honeybees by technical breeding as has been accomplished in the improvement of livestock and

plants. Previously, queen-breeders and beekeepers have been impeded in their efforts to develop better races of bees by difficulty in controlling the mating. In nature, bees mate during flight and never within the hive. Experimental attempts to control that process by confining queens and drones in spacious wire enclosures and large green-houses have failed.

This fact led to comprehensive research at the Government bee culture laboratory on the artificial insemination of queen bees, that is, test-tube breeding. Special systems of catching and marking the drones have been perfected so that accurate records can now be kept of the parentage and age of the drones used in these tests. The goal sought is the future development of bee races which will live longer, fly farther, work harder and produce more honey. The life span of the ordinary worker-bee during the busy summer season is now only six weeks, one-third of that period being spent in the beehive nursery. Thus the bee's activity as a nectar-hunter is concentrated into four weeks of tireless labor during which the insect really works herself to death. If scientific breeding can extend the life of the worker-bee seven days, honey production will be increased most economically.

Little, based on research, is known concerning the biological differences of the various races of bees such as the Caucasian, Italian, Carniolan, Cyprian and German bees. The ordinary observer distinguishes between them only by differences in color, size and disposition. The question of tongue length in bees is now important in order that satisfactory pollinizers of the red clover crop may be provided. Short-tongued bees are unable to gather the nectar from that important crop. Italian bees are now most popular in this country because they best satisfy the needs of commercial beekeeping, maintain their hives clean and sanitary, and are particularly resistant to leading bee diseases. Rather exaggerated claims have been made that Caucasian bees are more effective in pollination because of their inclination to fly under more adverse weather conditions than do Italian bees. Research is now in progress to determine if such differences actually occur.

"Is there a stingless race of bees?" you may ask.

Yes, in South America there is a species of bees which does not sting. However, those bees are objectionable in that they bite viciously, invading the ears, nostrils and mouths, and generally make themselves almost as objectionable as hungry mosquitoes. These stingless bees do not produce as much honey as the commercial varieties of honeybees, and hence have not gained much economic importance. They are interesting from the standpoint that they do not sting, using other methods of self-defense than that historic with the honeybee.

Weather conditions influence honey manufacture vitally. On warm, bright days, the commercial bees are docile and anxious to work, while on cloudy, cold days, the self-same insects are irritable, hostile

*continued on page 6*

## Bee Culture

THE MAGAZINE OF AMERICAN BEEKEEPING

Here's what you'll get

- Honey bees • Beekeeping • Beekeepers •
- Honey • Propolis • Bee Equipment •
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## Marla Spivak to speak at Fall Meeting in Jefferson City

by Sharon Gibbons, Program Chairperson

Our Fall Meeting will be held October 30-31 at the Capitol Plaza Hotel in Jefferson City.

The regular meeting will start at 1 pm on Friday and continue all day Saturday. Please register with the hotel for sleeping rooms: Capitol Plaza Hotel, 415 W. McCarty Street, Jefferson City MO, 800-338-8088 or 573-635-1234.

The hotel is three blocks from the Capitol Building. The nightly special rate is \$72.00 plus taxes. Since the legislature is in session, please make reservations early. The deadline for that rate is 9/30/2009. After the cut-off date, any additional room requests will be made subject to availability and rate change.

As we did in 2007 when we last met in Jefferson city, we will have a tour of the Capitol and Governor's Mansion on Friday morning. Friends and children are welcome to accompany you.

Remember also that we are not charged a meeting room rental based on revenue the hotel generates from rooms and meals sold.

The meeting speakers are from the University of Minnesota Entomology department. I am hoping that both **Dr. Marla Spivak** and **Gary Reuter** will be attending. Last time I talked to Marla, she didn't know if the University would allow both to go at the same time. Dr. Spivak works in the Minnesota Extension Service, and has been instrumental in developing bees with hygienic traits so that we can use fewer chemicals in our hives. She has written several books, including *Successful Queen Rearing* and *Beekeeping in the Upper Midwest*.

I'm hoping that we will be able to have a live beehive demonstration as we did last time. Usually the weather is pretty cooperative at that time of year.

Join us for a special tour of our State Capitol, including a walk up to the top of the dome. Then walk over to the Jefferson Landing

Historical Site. This site is housed in the Lohman Building one block east of the Capitol. The Lohman Building was built in 1839, and is significant as a rare surviving Missouri River landing. It houses exhibits on the city's history. You can then tour the Carnahan Memorial Garden, on your way to view the Governor's Mansion. Wear comfortable shoes! Our tour of the Governor's Mansion is scheduled for 11:00 a.m. **I need to know how many people are planning on going on the tours. Please call me at 877-736-8607, or e-mail me at [sgibbs314@earthlink.net](mailto:sgibbs314@earthlink.net).**

### Capitol Tour Group 1

Meet in hotel lobby on Friday at 8:30 a.m. Meet with group leader Chris Gibbons, and start for Capitol at 8:45.

### Capitol Tour Group 2

Meet in hotel lobby on Friday at 9:15 a.m. Meet with group leader Jann Amos, and start for Capitol at 9:30.

The Capitol Tour will take about one hour, and is given by the normal Capitol Tour guides. One word of caution: The dome tour is not for the faint-hearted. Most everyone can go to the Whispering Gallery, but it is a total of 250 steps to the dome. This dome tour is not available to all tour groups. Please bring a "thank-you" jar of honey as a gift.

## USDA seeks comments on proposed honey producer order

*The following USDA press release comes to us from the American Beekeeping Federation, by way of Sharon Gibbons:*

WASHINGTON, July 13, 2009 -- The U.S. Department of Agriculture today announced that it is seeking comments on a proposal for a new national U.S. Honey Producer Research, Promotion, and Consumer Information Order.

The proposed order would be administered by a seven-member board and their alternates, responsible for carrying out activities intended to strengthen the position of U.S. honey in the marketplace; developing, maintaining and expand existing markets; and enhancing the image of domestic honey.

Only producers of U.S. honey would pay an assessment of \$0.02 per pound of domestic honey produced. A producer who produces less than 100,000 pounds of U.S. honey per year would be eligible for a certificate of exemption.

The proposed rule will be published in the July 14, 2009, Federal Register, along with a proposed rule on the procedures to be used in the referendum to determine if the program will go into effect. Comments on both rules must be received by Sept. 14, 2009.

Interested parties are invited to submit written comments on the Internet at <http://www.regulations.gov>, or mail them, in triplicate, to the Research and Promotion Branch, Fruit and Vegetable Programs, AMS, USDA, Stop 0244, 1400 Independence Avenue SW, Washington, DC 20250-0244; by calling (888) 720-9917; or faxing (202) 205-2800.

Copies of the proposed rule and any comments that are received may be requested from the same address or viewed at: [www.ams.usda.gov/FVPPromotion](http://www.ams.usda.gov/FVPPromotion) or [www.regulations.gov](http://www.regulations.gov).



*Dr. Keith Delaplane of the University of Georgia enjoys the view from the top of the Capitol Dome before speaking at our 2007 Spring Meeting.*

*photo by Eugene Makovec*



## Missouri State Beekeepers Association Fall 2009 Meeting Registration Form

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP+4 \_\_\_\_\_

PHONE \_\_\_\_\_ E-MAIL \_\_\_\_\_



### Pre-Registration Fees: Registration must be received by OCTOBER 15, 2009

Member \$22.00 X \_\_\_\_\_ = \_\_\_\_\_

Member Family -- must have paid 2009 dues as a family \$32.00 \_\_\_\_\_

Non-member -- per person \$30.00 X \_\_\_\_\_ = \_\_\_\_\_

### Registrations made after OCTOBER 15, 2009

Member \$25.00 X \_\_\_\_\_ = \_\_\_\_\_

Non-member \$35.00 X \_\_\_\_\_ = \_\_\_\_\_

### 2008 HONEY QUEEN BANQUET

#### Friday night: 6:00pm social time; dinner served at 6:45pm

Adult - \$25.00 per person (\$25.00 x \_\_\_\_\_) = \_\_\_\_\_

Child - \$12.00/child under 12 (\$12.00 x \_\_\_\_\_) = \_\_\_\_\_

#### Saturday Lunch:

Adult - \$12.50/person (\$12.50 x \_\_\_\_\_) = \_\_\_\_\_

Child - \$7.50/child under 12 (\$ 7.50 x \_\_\_\_\_) = \_\_\_\_\_

Membership 2010 Missouri State Beekeepers Assn. Individual: ☐ Renewal ☐ New \$15.00 \_\_\_\_\_Membership 2010 Missouri State Beekeepers Assn. Family: ☐ Renewal ☐ New \$20.00 \_\_\_\_\_

Queen fund donation Donation \$ \_\_\_\_\_

Meeting fund donation Donation \$ \_\_\_\_\_

Total \$ \_\_\_\_\_

Please make checks payable to MO State Beekeepers Assn. 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.*



## BEEKEEPING OF YESTERYEAR

*continued from page 3*

and inimical. One of the end-points of our selective breeding experiments is to try to develop bee varieties which will be more weather-worthy and not so susceptible to temperature changes and lack of sunshine. By supplying future honeybees better qualified to resist cold climate hardships, we can, at least partially, reduce the annual losses of more than \$10,000,000 which now occur in those honey-producing regions where our winter weather is severe.

We have studied the honeybee through her intriguing life history by use of special, glass-windowed hives which facilitate watching the bees both at work and rest. Bees multiply rapidly so that practically all stages of the life cycle are present simultaneously in the hive. We have even marked single cells and have observed the daily development from the egg stage to the maturity of the honeybee three weeks later. The observation hives have plate glass walls with air spaces between, the bottoms being wide and deep to provide adequate ventilation and clustering space for the insects. The queen is confined to the brood nest by use of excluder wires. Thus we have spied upon all the activities of normal colonies without disturbing the bees. Mysteries of the honeycomb are thus unraveled.

The eggs which the queen deposits daily weigh as much as does the queen. The average egg is about as large as a small needle tip. Seventy-two hours after the eggs are deposited, the legless, blind larvae emerge. At that time they do not look as though endowed with extraordinary powers of rapid growth. But they are! These remarkable larvae increase more than 1200 times in weight during the next six days. That means the individual larva doubles her original size every 7.2 minutes during that period. If the average baby boy in your family made similar growth, he would develop into a behemoth weighing 4.2 tons at the age of one week.

Probably you interpret the ordinary buzz of the bee-hive as a signal of danger. Actually, however, that tumult is the song of the busy bees at work. It is caused by the wing-flapping antics of a certain corps of bees which has been assigned the task of ventilating the hive when it is warm, and heating it when the outdoors carries the sting of winter temperatures. When the bees serve as "furnace-stokers", they consume maximum amounts of honey and exercise very vigorously. The heat energy thus produced regulates hive temperature. In incredibly short periods, the "bee-firemen" are qualified to increase the hive temperature from 25 to 30 degrees in this unique way, as, for example, from a low of 55 degrees F. to a high of 85 degrees F.

The general supposition is that the worker-bee when old enough to begin her unending labor is charged like an electric battery with a given amount of energy. Day by day during her short existence, her original energy assets decrease. She runs down gradually but surely until, finally, after all her vital energy is exhausted, she dies. Study of the bee-hive activities shows that although the worker-bees rest occasionally from their strenuous activities, such spells of temporary leisure do not result in rebuilt tissue or any restoration of energy.

Our tests prove that bees will fly at least 8½ miles in one direction to secure nectar, if obliged to do so. Professional apiarists, however, establish their colonies as close as possible to suitable bee "pas-

turage". Bees tend to concentrate their flight in only one or two directions from the hive, even though nectar of equal attractiveness is present in other directions, and closer to the colony. Where several apiaries are located fairly close together, bees apparently make mutual satisfactory arrangements concerning the division of the "pastures" and do not seem to trespass on each other's fields to any extent. On bright, summer days, the worker-bees leave the hive as early as 4 a.m. and persist in their labors until 7 or 8 p.m. They make anywhere from four to thirty flights daily. The average worker-bee weighs 80 milligrams in flight and can carry a burden equal to one-half her weight.

If you were asked to name our oldest and best known food, you probably would say it is bread. Bread is, perhaps, our most popular common food, but it is not the oldest. Honey heads the list as dean of our nutritional products. It was available to the ancestors of man at a time when only the merest rudiments of civilization existed. Honey, our most romantic food, is the sweetest known substance,

delicious in aroma, possessing exquisite taste and having a clear, sparkling body like liquid gold. It is the end product of that tale of enchantment about the sacrifice of the bees by the many million who give up their lives in gathering nectar from myriads of flowers.

Honey is as old as antiquity, recorded in the writings of the early philosophers, while allusions to bees and honey occur in the Bible, in the picture writings of the Egyptians and in the history of decadent empires. For almost twenty centuries, philosophers, investigators, scientists and students have tried to unlock the secrets of the honeycomb. Despite their determined attacks, the miracle of honey still remains an enigma. Its production is a secret known in its entirety only to the bees.

### Bees helpful in detection of land mines

*continued from page 2*

than dogs and other mammals, lending themselves to use in areas where funds for mine removal are thin (one leading mine removal organization, HALO Trust, has stopped using dogs due to lack of consistency). Amazingly, bees from one hive will recruit others, so only one trained hive is needed to start surveilling a large area.

Last year the previous administration halted plans to move the tests overseas -- a crucial step needed to explore conditions in actual minefields. With a new administration dedicated to more federal funds for scientific research, there's a chance that the research will resume soon, and negotiations are underway on arrangements for a new round of trials.

#### Colony Collapse Disorder: To the Rescue of the Bees

The mine-detecting potential of bees adds another dimension of urgency to the mystery of colony collapse disorder, which has been decimating bee populations around the globe. Changing the bees -- introducing hardier species or using genetic modification to produce a resistant species - is one avenue being explored. Bromenshenk, a leading researcher in the phenomenon, has been studying colony collapse disorder from early on, and University of Montana researchers have been investigating a number of possible causes including *Nosema ceranae*, a single-celled fungus.

The individual larva doubles her original size every 7.2 minutes over a six-day period, increasing more than 1200 times in weight.



## Honibe™ – Honey Drop™ continues inroads into Canadian market

*What follows is a pair of press releases from Island Abbey Foods. Its solid honey product, Honey Drop™, was developed with the help of funding from the National Honey Board.*

Montague, PE, Canada - April 22, 2009: Island Abbey Foods Ltd. today announced its distribution agreement with distributor Tree of Life. A leading distributor of natural, organic, specialty, ethnic, and gourmet food products, Tree of Life Canada will spearhead national sales and service of Island Abbey Foods Ltd's flagship product, the Honey Drop™ hot beverage sweetener.

"We are excited to announce the availability of the Honey Drop™ to retailers and food service customers across the country through Tree of Life Canada," stated John Rowe, President of Island Abbey Foods Ltd. "Tree of Life Canada is an ideal distribution partner for us as they have been a leader in the natural and organic food industry since their inception over 30 years ago."

"We are very pleased to have the Honibe™ – Honey Drop™ among our line of gourmet products. The Honey Drop™ is an award winning, innovative new Canadian food product, and we are looking forward to introducing the Honey Drop™ to our customers," said Leola Zanetti, Director of Marketing - Premium Taste, Tree of Life Canada.

Montague, PE, Canada - May 28, 2009: Island Abbey Foods Ltd. today announced it had been named a Top 10 Food and Beverage Idea for 2009 by Springwise for its Honey Drop™ - A Honey You

Can Hold – the world's first non sticky honey. Springwise searches the globe to identify the world's most promising business ventures, ideas and concepts that are ready for regional and international growth.

The Honey Drop™ solves a common problem: Liquid honey can be messy. The Honey Drop™ is an individual serving (1 tsp/5 g) of 100% pure dried honey without any additives. It is ideal for sweetening tea or coffee. Simply drop into a hot beverage and stir. You have all of the natural honey flavour without the usual honey mess.

"We are honored to be named as one of the top prospective businesses for growth for 2009 in the global marketplace in the food and beverage category for our Honibe™ – Honey Drop™," stated John Rowe, President of Island Abbey Foods Ltd. "The Honey Drop™ is an extremely unique product as it is the first of its kind in the world. After 10 years of extensive research and testing to launch this product, it is great to see that honey lovers enjoy that they no longer have to deal with messy liquid honey for sweetening their coffee and tea."

The Honey Drop™ comes in two flavours: Pure honey and pure honey with lemon. It comes in boxes of 20 pieces. It is only 20 calories, has a shelf life of three years, and does not contain any artificial colouring, flavouring, or preservatives. The Honey Drop™ is a product of Prince Edward Island, Canada.



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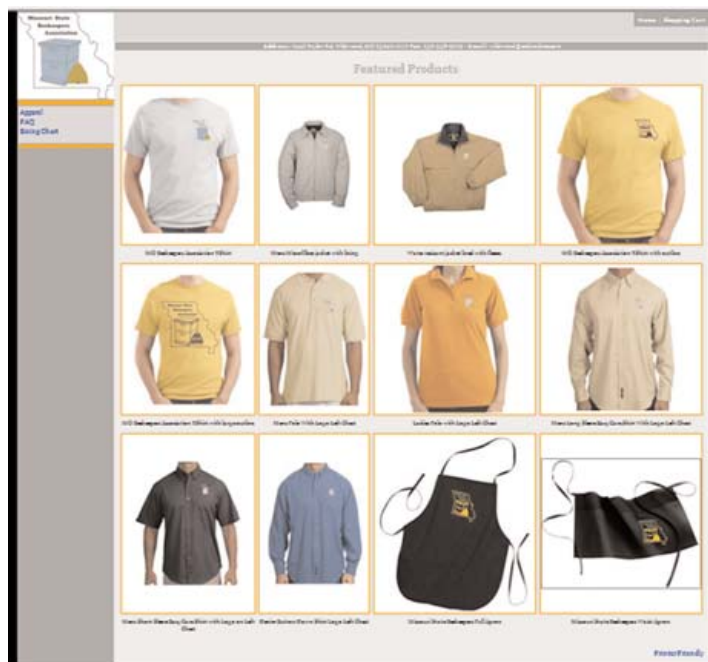
## Online store offers MSBA clothing

If you have not yet checked out our online store, take a look at the merchandise we have to offer with the Missouri Beekeepers logo.

You may have noticed a few members walking around in MSBA shirts at past state meetings, and a few styles were offered for sale during breaks. But given the difficulty of stocking (and keeping track of) colors and sizes, we have since decided to move the "marketing department" online.

Shirts, hats, jackets and aprons are available in a variety of colors and styles, with more merchandise to come in the future. Just go to our MSBA website ([www.mostatebeekeepers.org](http://www.mostatebeekeepers.org)), click on the link that says "Official MSBA Clothing", and place your order. An FAQ section provides answers to common questions, along with contact information for our clothing vendor, Embroidme of Wildwood, MO.

Happy shopping!



**Grand Opening**  
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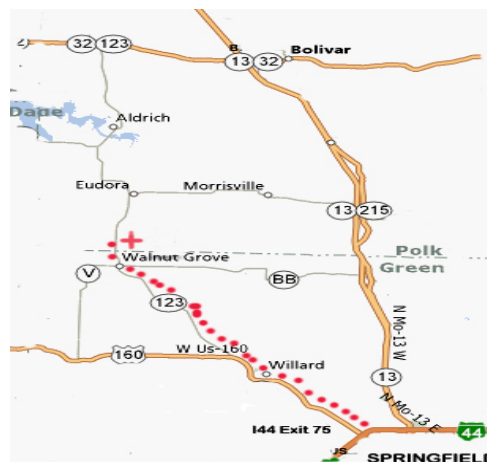
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#### From Springfield:

Off of Interstate 44 Take US 160 West at Exit 75 toward Willard - Go thru Willard and turn right on Hwy 123 toward Walnut Grove (approx 8 miles) -Go thru Walnut Grove on Hwy 123 (approx 9 miles) - 1.8 miles North of Walnut Grove turn right on 560th road - proceed down 560th for 1/4 mile our Winery is on the right

#### From Bolivar

Take Hwy 32 west to Hwy 123 south and turn left (approx 7 miles) - Take Hwy 123 south approx 15 miles to 560th Rd turn Left - proceed down 560th for 1/4 mile our Winery is on the right





## Cookin' with honey!

by Carrie Sayers

### Orange Honey Scones

#### Ingredients

- 1-1/3 C Self Rising Flour\*  
\*if you do not have self rising flour - add 1 t. baking powder & 1/2 t. salt to 1-1/3 C regular flour
- 1/2 Stick (4 T) unsalted BUTTER, cold - cut into small bits
- 3 T sugar
- 1/3 C raisins or craisins or mini chocolate chips or nuts (whatever you like !)
- 1 Egg
- approx. 1/3 C Milk

#### Method

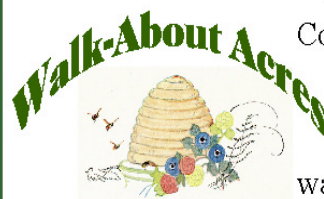
- Preheat oven to 400 degrees
- Butter a pie plate (preferably glass) - set aside
- Place flour in a large bowl - add cut up bits of butter and crumble / rub butter into the flour with your hands - lifting up to add air to the mixture. Rub in the 3 T of sugar. Mixture should be almost corn meal-like when ready.
- In a glass measuring cup - crack the egg and then fill to 1/2 C mark with milk - whisk well.
- Mix egg mixture into the flour/butter mixture (you may not need all egg/milk mixture). Add whatever raisins or nuts at this point. Mix together with your hands into a round loaf shape.
- Place in the buttered pie plate - sprinkle with sugar if you like.
- Bake for 15-18 minutes until golden on top
- Let it cool for 10 minutes before icing.

#### Icing Ingredients

- 1-1/4 C T Powdered Sugar
- 3 T fresh Orange Juice
- 2-3 T HONEY
- 1 t Grated Orange Rind (optional)

**Method:** Mix all icing ingredients together in a bowl. Pour/Drizzle over your scone loaf - let it cool for another 10-15 minutes if you can stand it, cut into wedges ..... enjoy!

Carrie Sayers ([www.sayerscatering.com](http://www.sayerscatering.com)) is a second-year beekeeper in Glendale, MO, and has been cooking with honey for years.



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## Local bee associations

### Beekeepers Association of the Ozarks

4th Tuesday of each month, 7:00 p.m.  
The Library Center, 4653 S. Campbell, Springfield  
[www.ozarksbeekeepers.org](http://www.ozarksbeekeepers.org)

### Boone Regional Beekeepers Association

3rd Sunday of odd months, 1:00 p.m., Columbia Insurance Group, 2102 Whitegate Dr. (back door), Columbia  
Contact Art Gelder 573-474-8837  
<http://beekeeper.missouri.org>

### Busy Bee Club

4th Tuesday of each month, 7:00 p.m., Cedar County Health Center, Owens Mill Road, Stockton  
Neal Lee 417-276-3090 Neil Brunner 314-276-4252  
[grnthumb@alltel.net](mailto:grnthumb@alltel.net)

### Eastern Missouri Beekeepers Association

2nd Wednesday of each month, 7:00 p.m., Powder Valley Nature Center 11715 Craigwood Rd., Kirkwood  
Bob Sears, President 314-479-9517  
[www.easternmobeekeepers.com](http://www.easternmobeekeepers.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](mailto: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 Association

Last Tue. of each month, 7 pm, SM Bank Community Building (7th and Duquesne Rd), Joplin  
Contact Gene Foley 417-624-6831

### Mid Missouri Beekeepers

3rd Sunday of each month, 2 pm, St. James Tourist Ctr.  
Contact Don Moore 573-265-8706

### Midwestern Beekeepers Association

Nov-March, 3rd Sunday of each month, 2:30 p.m.  
April-Oct, 3rd Thursday of each month, 7:00 p.m.  
Bass Pro Shop, Independence, Conservation Room  
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  
[bee143@fidnet.com](mailto:bee143@fidnet.com)

### Parkland Beekeepers

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

### Pomme de Terre Beekeepers

2nd Thursday of each month, 7 pm  
Missouri Extension Office, Hermitage  
Contact Bessi Shryer 417-745-2527

### South Central Missouri Beekeepers Association

1st Friday of month, Howell Electric Coop, West Plains  
Monty Wiens, President 417 257-3994

### Southern MO Beekeepers of Monett ("MOBees")

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 month, Neosho High School FFA Building  
Contact Herb Spencer 417-472-7743

### Three Rivers Beekeepers

3rd Monday of month, University of Missouri Extension, 260 Brown Road, St. Peters, Missouri, 7:00 p.m.  
For info: 2952 Greenleaf Drive, St. Charles, MO 63303  
[info@threeriversbeekeepers.com](mailto:info@threeriversbeekeepers.com)

Can't find a club near you? Contact President Scott Moser for help getting one started.

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**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 \$** \_\_\_\_\_

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## Honey Queen Report

by Tara Fisher

Hello!

I hope that everyone is enjoying their summer! I know that I am except for the really really hot days and the days that it rains! I wish that I could make the weather around 75 and sunny all day every day!

Other than my summer class and relaxing, I have travelled to a few events! Joli and Cecil, Midwestern Beekeepers, asked me if I would attend their Kansas Fun Day. It was the first weekend of June.

I did a cooking demonstration. I made honey treats, a honey cheese ball, a juice drink (with honey of course!), and strawberry-banana pound cake (also with honey!)! There were about 60 people who attended my demonstration! I had a lot of fun! While at their fun day, I attended a swarm demonstration, but the bees didn't swarm. At the end of it a guy volunteered to do a bee beard! That got the bees to swarm! It was fascinating to see what a short amount of time it took to get that amount of bees in one location! I also attended Joli and Cecil's farmers' market on June 20th! They have a huge farmers' market and many regulars that come and see them! I stood with their observation hive and helped shoppers, more adults than children, find the queen!! It was a fun day getting to share information about beekeeping with all the people!

Although summer is nearing an end, it has been enjoyable being able to travel to all the events that I have gotten to do! I am looking forward to the Missouri State Fair, and hope to see many of you there! With that, I would love to come to more events! If you have a meeting, market, fair, or any other event that you would like me to attend, please contact Joyce Justice with more information!

Enjoy the rest of your summer!!

Tara



## From the Honey Chair

by Joyce Justice

Beekeepers, please remember to canvas your clubs for candidates for our Honey Queen.

Honey Queen applications should be submitted by August 31, 2009. Of course, it is always good if we can get a Honey Queen that knows about bees and their importance to our food supply. Get in touch with Joyce Justice and an application will be sent quickly.

## Directory of Officers

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# Missouri State Beekeepers Association

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-- Arizona Wild Flowers,  
George and Audrey  
D e l a n g e  
(<http://www.delange.org/Alfalfa/Alfalfa.htm>)  
photo by Eugene Makovec

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