State Fair Chairman Dean Sanders reports that he is still dangerously shorthanded 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.

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! Wheat has 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

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**Land Mines, Honey Bees and CCD**

by Tina Casey, 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
Research bees in our tests, for example, have readily mastered the durable capacity for learning and can be trained.

For three centuries of organized effort to solve that puzzle, have measurably 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 greenhouses 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.
Missouri State Beekeepers Association

**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.

### 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](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/FVPromotion](http://www.ams.usda.gov/FVPromotion) 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.
establish their colonies as close as possible to suitable bee "pastures" and not result in rebuilt tissue or any restoration of energy. 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 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 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.
**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 Leeola 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 flavor 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 flavors: 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 coloring, flavoring, or preservatives. The Honey Drop™ is a product of Prince Edward Island, Canada.
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), 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!

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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

Spend the Day in the Country
Enjoy Some Wine and Music
Bring a Picnic and a Chair
(limited chairs available)

‘Kentucky 31’
Bluegrass Band
Will play 2-4 pm each day
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) is a second-year beekeeper in Glendale, MO, and has been cooking with honey for years.
6-12 Frame Radial Extractor—No more hand reversing of frames - uncap, load, extract, and unload. Reel capacity 6-9 1/8" deep frames; 12-6 1/4" or shallow frames. Frame guides provide positive frame placement. Ball bearings top and bottom. Powered by specifically designed direct drive motor with manually controlled electronic speed control. 120 v. operation. All welded 24" dia. 28" tall Type 304, 20 gauge stainless steel tank with inverted coned bottom and 1 1/2" welded fitting. 1 1/2" plastic honey gate w/barbed adapter included. Stainless steel stand sold separately.

M00411 6-12 Frame Extractor
Ship Wt. 105 lbs . . . . . . $1,219.00

M00415 Stand Only, Sold separately; Ships Freight Only
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• 20 Gauge Stainless Steel
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❖ We use stainless that in some cases is almost TWICE as THICK as our competitors’ stainless steel. You want durability? Here it is.

❖ Sheets of stainless steel are difficult to permanently join together. Instead of using the old technology of soldering, caulking or crimping stainless steel together, we use state-of-the-art, Automatic MIG welders to actually melt and weld our stainless steel together. Smooth welds inside and out that won’t ever leak. No sealants are used to hide poor quality welds and prevent leaks. Dadant manufacturing standards are rigid. We meet them on each and every all-welded stainless steel tank sold. Each tank is tested before it leaves the factory.

❖ A team of 15 is involved in the over 25 steps it takes to make the durable, efficient and sanitary stainless steel extractors from Dadant.

All Dadant Extractors are Made With Gauges of Steel Heavier than our Competitors!
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

Boone Regional Beekeepers Association
3rd Sunday of odd months, 1:00 p.m., Columbia Insurance Group, 2102 W Higate 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 N eil Brunner 314-276-4252
grnthumb@alltel.net

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

Jackson Area Beekeepers
4th Tuesday of each month, 7:00 p.m.
First Pres. of Jackson, 206 E.W ashington
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 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-October, 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 Angel 573-764-2922
bee143@fidnet.com

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

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

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EMAIL: rweaver@rweaver.com
WEBSITE: www.rweaver.com
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 □  Amount Enclosed $ _____________
Family Membership $20.00 □ Make check payable to: Missouri State Beekeepers Association
Student Membership $5.00 □ 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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Return white copy to: Bee Culture, Subscription Dept., P.O. Box 706, Medina, OH 44258
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.

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This newsletter is published six times per year, in even 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.

“One of the most interesting relationships is the relationship between honeybees and alfalfa (Medicago sativa). While honeybees will work the alfalfa fields they do not like to do so since they get hit by part of the flower when working the alfalfa blossom. Nevertheless, contrary to what the government agriculture people say, the honeybee will work alfalfa fields and they will very quickly fill bee hives with honey from alfalfa.”

-- Arizona Wild Flowers, George and Audrey Delange (http://www.delange.org/Alfalfa/Alfalfa.htm)

photo by Eugene Makovec