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

November 2003

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From the President:

Hello again everyone, I hope your bees are doing well and have plenty of stores to make it through the next few months. If not, it is getting too cold for syrup and there is a nice and quick alternative. Use a one gallon ziploc bag, add one four pound bag of sugar and one cup of water. Mix well, sugar should not be runny. Slit an "X" in one side of bag and put a couple of sticks in bag through slits and lay over opening on inner cover. You will have to use upside down Hive top Feeder or empty honey super to make room for the bag. Then put the cover back on. The sticks help keep bag open so bees don't get trapped. Depending on the size of the colony, one bag will last about a month so be ready to do it again.

I keep getting comments on how wonderful our fall meeting was. I thought it was a very strong program and special thanks needs to go to all who helped. The Richardson Family, Teg Stokes, Sharon Gibbons, Jolie Wiener and Cecil Sweeney, Ray Nabors, Mike Brown, Rose Terrill, Dr. Summataro, Michael Meyers, Bill Ruzicka, Jaclyn DeWeese, Vera Gelder, Ladies Auxiliary and anyone who helped my mom unload her truck at the last minute. Also, the members of the Executive Board. Without all these people and probably some that I forgot to mention, this meeting could not have been such a success.

The Association has purchased a Senco Pneumatic Staplegun and an English garden hive to be raffled at the Spring Meeting. The garden hive is one that has a vaulted copper covered lid that would be the envy of beekeeper friends. The staple gun runs on air pressure and holds a quarter inch crown and anywhere from a quarter to an inch and one half long staples. We use one in our business and I can't think of a better all purpose tool. Tickets are $2.00 per chance and are on sale now. If Local Organizations can help, booklets of tickets can be purchased. Please contact Sharon Gibbons. The monies from this will help offset the cost of a projector the club plans to buy in conjunction with Kansas State Beekeepers. Mike Brown let us use his projector and laptop at the Fall Meeting and for this we are extremely thankful.

Dr. Jerry Bromenshensk, from the University of Montana, will be a featured speaker at our Spring Meeting to be held in Springfield, Missouri next year. Jerry conducted tests using bees to find hidden land mines at Fort Leonard Wood, Missouri. I met Jerry at the ABF Meeting in Kansas City and he was looking for someone to rent him beehives for these tests. The tests were to be done in late July of this past summer. I didn't really want to be moving strong and heavy hives at that time of year, as everyone who has moved bees can understand! I tried to find someone closer to the area to supply the bees. But he
originally wanted 100 - 150 colonies! He decided he only needed 10 - 15 colonies and agreed to pick them up at our farm. So in late July, I had to pull all honey and lighten up the brood boxes. I added empty honey supers for space, screened the top and entrance to prepare the hives for the move. God smiled on us that day and night, for temperatures were in the 60's and 70's. After quite a few stings that night, the bees were ready to move. These 2 guys, Jerry and his helper were really loaded down. They returned the hives, no worse for the wear, a couple of weeks later. For more information on this exciting project come to the Spring Meeting.

On another note, anyone using Comofous or Apilife, need to get the evaluation sheets turned into Mike Brown. These are important to getting our registration for these vital treatments as early as possible for 2004 Spring treatments. Everyone likes to get mad when they can't purchase these for lack of registration. Please help Mike help the beekeepers in our state.

May the winter be mild and bees be warm.

Thanks,

Your President,

Chris Gibbons

Announcements

National Meetings

NHFA January 6 - 10, 2004 Omni, San Antonio, Texas
ABF January 14 - 17, 2004, Sawgrass Marriott Jacksonville, Florida

2004 Honey Queen Jaclyn DeWeese


From the Editor.

The new Web Site is up and running. The address is .
www.mostatebeekeepersassociation.org
or
www.mostatebeekeepers.org

enjoy and feel free to submit a story

John
Hello All,

I feel safe in saying that Fall has struck the west central area of Missouri. The days are consistently in the 40's-50's and the nights are in the 30's. There's not much of a chance to do any serious bee work now. I find myself thinking more and more of my spring plans. Thinking about how many of my hives are most likely to survive winter, and of those that make it through to spring, which will be in shape to split. John's article earlier this year about how to split hives all spring/summer long is appealing. Now is the time to reflect on how this year has gone and make plans for next year. I can honestly say that I can hardly wait for Spring!

The Fall Meeting was Great!!! Sharon Gibbons and Teg Stokes did a marvelous job in putting it all together. A special thanks needs to go to all the volunteers at the registration desk and the silent auction area too. The speakers all had worthwhile and informative presentations that would appeal to small and large beekeepers alike. The accommodations at Ramada Inn were excellent as were the meals. If you were at the meeting you know what I mean. If you missed the fall meeting now is the time to make plans for the Spring Meeting in Springfield. Sharon, Teg, and the folks from the Springfield area will be putting together a tremendous program.

Recently one aspect of beekeeping has struck home on several fronts. Honey quality. In my particular circumstances I don't hold my honey all year long. As I extract I sell it. In a past life I sold all of my honey retail. That is I bottled it and either sold it directly to the consumer or to the stores that sold to consumers. Now I find myself selling to a few acquaintances and wholesaling the bulk of it to bottlers.

I find myself still thinking of my honey as going to the end consumer. I have heard from other beekeepers about health inspectors visiting their extracting/bottling operations. Worse than that I have had prospective customers visit my operation. There is nobody more critical than a customer. Most people do not look at a jar of milk and envision a muddy pasture or muddy barn. There is no reason people should look at a jar of honey and envision chunks of dark brood comb and dead bees either.

Health Code Statutes and Labeling Requirements are lengthy and somewhat confusing. And most beekeepers in Missouri are small operations, a few hives with a simple extractor and bottling setup. For the most part our industry hasn't received a lot of attention from health/food inspectors. I don't think it's necessary for the vast majority of us to invest several hundred or thousands of dollars in hi-tech equipment or complicated practices. But it is always good rule of thumb is to act like the customer is looking over your shoulder.

Self policing has been shown to be the best way to avoid problems with regulators and bueracracy. I see new thresholds being set for honey standards from hi-tech testing to "ultra filtration". The time of
hap-hazard extracting and bottling, whether in bulk or bottle, is coming to a close. We should abide by label instructions and registration requirements when using medication. Our extracting process, no matter how simple, should be clean and sanitary. Our packaging should reflect our pride in one of nature's simplest and most nutritious foods. Hopefully by doing so we can avoid criticism and unnecessary regulation.

Professionalism has never been about how many hives we have or whether we "strain" or "filter" our honey. It has always been about honest merchandising and being responsible caretakers of nature's most industrious insect. As the old year closes and the new one approaches, let's re-commit ourselves to high standards of quality; in our bees, our beekeeping practices, and our products.
2004 Missouri State Honey Queen

What did the queen bee say to the worker bee? Honey, you're the sweetest! How true — honey, the oldest known sweet to man, is a natural sugar that is the same today, as it was centuries ago. In fact, honey remains as unchanged as the popular never changing Hershey bar.

As we know, change can be good, but honey, the natural sugar made by bees, that remains the same with its sweet taste and smooth texture is even better. Honey is no longer just a sugar substitute for our favorite foods. It is a food source with minerals, nutrients, and a wide variety of uses.

Honey is beneficial for us from eating it as a sweet treat, to building tolerance to pollen, an allergy cure. Honey has also been credited with increasing stamina and helping athletes reduce fatigue from its natural glucose and fructose content. Researchers have found honey to be effective in the treatment of ulcers and as a great source of antioxidants, which play a role in the prevention of cancer and heart disease. Doctors also use honey in healing wounds, curing stomachaches, stopping the growth of bacteria, and healing burns.

Now that you know honey is a medically beneficial food, I'm sure that you won't turn down the sweetest honey ice cream, the next time you are at the Missouri Honey Bee booth during the state fair. You'll also be delighted to know honey is excellent for your skin, even those with sensitive skin, because of its minerals and moisture content.

With the versatility of honey, its nutritional content, and health and beauty benefits, organizations including the Missouri State Beekeepers Association are striving to make honey a main alternative, as it was centuries ago. In spreading the awareness
and advantages of honey, beekeepers nationally, as well as locally are receiving the
opportunity to showcase their trade to consumers abroad.

As consumers learn the benefits in cooking from pies to sauces, its traces of
nutritional content as compared to plain sugar, and health remedies, honey sales will
increase. With this increase, Missouri’s agricultural economy will also incline, as with
any product marketed and purchased locally. Now, as you purchase honey, you can rest
assured knowing the sweetest treat is beneficial in a vast variety of ways.

Jacie DeWeese our 2004 Honey Queen

Vera Gelder and Chris Gibbons making the Presentation

Plenty of food for everyone at the queen banquet.
July 23, 2003

Missouri State Beekeepers Association

Dear Sir:

We would like to thank you for your generosity. The bee pins are quite nice, and will be worn proudly by the Little Creek Envirothon Team. They will also be traded with other teams that will be attending the international competition. The team consists of five students, two from McCluer and three from McCluer North High Schools in the Ferguson-Florissant School District. The students volunteer their time to meet and work with each other and their adult sponsors.

The Canon Envirothon was initiated in 1978. Missouri began participating in 1988, with the support of the Soil and Water Districts of Missouri, Missouri Department of Conservation, and the Department of Natural Resources. The Envirothon is a science competition that involves five categories: soils and land use, aquatic ecology, forestry, wildlife and a current issue topic. Each team must also give an oral presentation. Each of these categories are evaluated and scored by judges, and the teams are awarded points. At the end of the competition, scores are combined for final ranking. Teams that place in the top three in their Regional competition move on to a State competition. The team that places first in State, then moves on to the international competition.

The Little Creek Team won the Missouri Regional Envirothon held in February, and the State Envirothon that was held in April. Now, the Little Creek Team will represent the state of Missouri in the International Envirothon in Maryland, July 27 – August 1st. This year, 42 states and 8 provinces of Canada will participate.

We are very proud of the Little Creek team and wish them well at the International competition. Again, thank you for your donation and your support of this unique opportunity for our students.

Cordially,

Jack Bowles, Teacher-in-Charge at Little Creek Nature Area
Diane Grubbs, Science and Technology Coordinator

September 3, 2003

Missouri State Beekeepers Association
Chris Gibbons, President

Dear Sir:

As mentioned in our previous letter, the Little Creek Team represented the state of Missouri in the International Envirothon in Maryland, July 27 – August 1st. This year, 41 states and 6 provinces of Canada participated. The Little Creek Team placed 19th overall. This is the highest showing for a Missouri team since we began participating in 1988 and we are very proud of them.

We have already started making plans for this year's team, and are glad that the two Juniors will be returning to lead the team.

Again, thank you for your donation and your support of this unique opportunity for our students. The honey bee pins were a "hot item" for trading and we were pleased to have them for ourselves, as well.

Cordially,

Jack Bowles, Teacher-in-Charge at Little Creek Nature Area
Diane Grubbs, Science and Technology Coordinator
August 24, 2003

Pam Brown
1407 Sneak Rd.
Foristell, MO 63348-2102

re: T-13: Colony Division & Requeening Made Easy
for Meeting on August 14, 2003

Dear Ms. Brown:

The Pomme de Terre Beekeepers Association, Hermitage, MO, borrowed the video tape, #T-1 Colony Division & Requeening Made Easy, and viewed it at their August meeting. Some of our members have many years experience, others only a year or two and some formerly kept bees but only recently had opportunity to again do so. Comments following the viewing indicated most were introduced to or revisited a technique or procedure they can or do use.

We find the Missouri State Beekeepers Association video tape library an excellent source for interesting and informative program material for our members. We plan to request other tapes as our program schedule allows and recommend it to other groups. Also, individuals might use the library to preview a video they may be interested in adding to their personal collection.

We also appreciate your efforts to assure the video was timely delivered for our meeting. Thank you for your help with keeping our meetings interesting & informative for the benefit of our members.

Sincerely,

Rachel Kinkenon
2003 Member, Missouri State Beekeepers Association

cc: John Sauls
52 Saline Valley Drive
Eldon MO 65026

Editors Note*

Our Library is available to all members if you have an event or just want to learn give Pam Brown a shout.

John
Women In Beekeeping

Recently, I was looking through some clip art for beekeepers and bees. I discovered that all the graphics were of men! I did not find one that portrayed a woman as a beekeeper! Who designs this graphics anyway!

Ladies, this is our opportunity to be a part of the newsletter. We encourage you to submit an article — maybe share about your beekeeping experience. If you aren't into the beekeeping part, perhaps you wash jars and extract honey.

I'm sure that each of you have something that you could share with the rest of us. If you aren't sure how to write the article, please get the information to John Sauls or May Schmitt, and we will write the article for you and let you proof it before it is printed.

May Bee

If you had told me years ago that I would dress as a bee and talk to crowds of people, I would have said you were nuts! That was before "Bee Fever" set in or maybe I had one sting too many on top of the head!

It started with a friend from church. She had found a book she got in Canada many years ago - and she felt led to share it to me. The Life of Betty Bee. I read the book, loved it - and started to see a puppet show coming to life. God had another plan! A friend in Mountain Grove, Mo had made herself a bee costume for a Sunday School lesson for the kids. She loaned me her costume and I wore it to church on Wednesday night— I told The Life of Betty Bee story to a group of 30 or so kids -- and I was dressed as a bee. It was a lot of fun and the kids loved it — but more important, they learned about the honeybee! Months later, I see some of the kids who were there, and they share with me the things they remember that "May Bee" told them.

This was the beginning of "May Bee" and "Joe Beekeeper". "May Bee" and "Joe Beekeeper" have visited several schools and a few churches this year. It has been a wonderful opportunity to share the fun and excitement of beekeeping - and to educate about bees. "May Bee" has been to several festivals, including the Howell County Fair, Baxter County Fair, and the MO State Fair. She has also been on local TV. The bee costume, just like the observation hive, is a tool which will attracts people to the booth. And most of the people who visit the booth will buy a jar of honey or something while there! September was a very fun month — National Honey Month! "May Bee" was "beazy" as she could bee, trying to attend all of the local festivals. When she was out buzzing around the crowd, the most popular question was: "Why are you dressed like a bee?" The answer: "September in National Honey Month. Have you been over to the beekeepers booth? They have live bees and honey!"

If you have a "tool" or "talent" that you can use to promote bees, beekeeping or honey, please use it! And have fun while you are doing it!

May Bee

Recipe

Honey Lime corn

2 Tablespoons Honey
2 Teaspoons Lime Juice
1 Teaspoon grated lime peel
20 ounces frozen corn
2 tablespoons butter
If desired 1/4 cup chopped cashews

1. mix wet ingredients and lime peel in a bowl
2. cook corn according to package (add butter )
3. Stir in honey mixture and sprinkle with cashews
The calendar tells us that Thanksgiving is just days away! Where has this year gone? For most of us, Thanksgiving is a time of reflecting on the past year and about the many blessings we have.

The cold, dreary days of winter were finally slowing down. The weather was warm enough that the bees could take a little stroll out of the hive. It must have really felt good to be able to go out side, stretch their wings, and to finally go to the bathroom in freedom! I am always so encouraged when the bees take that first flight after the cold winter. It is time to start pushing the feed - and I get so excited to see that the bees have made it though the winter!

The neighbors have a huge maple tree and it is usually the first thing the bees start to work. That is always a signal that it is time to check the status of the hive -- how is the queen doing? Do we need to replace her? This is also the sign that it is time to start moving the colonies out of the yard at our house. Our bees move out to "visit" people who want them to pollinate the garden or the fruit trees in their yard.

This year was a perfect year for the bees here in the central southern part of the state. We had plenty of rain — not too much at one time. The rain seemed to pace itself so that there was days that the bees could work. And the flowers were absolutely beautiful this year! The clover bloomed all summer and is still in bloom.

It has been a "beesy" year for May Bee. We have stepped through the open doors this year and have set up a booth at several area festivals including the Howell County Fair. We took the observation hive and the bee costume (May Bee). It was a great opportunity to talk about bees and beekeeping. We need more beekeepers - we need to get the youth involved. We need to get beekeeping back into our 4H groups and FFA. If your school or 4H group offers beekeeping, please support them and help them anyway you can!

The year is drawing to a close, winter is right around the corner. I hope that everyone can relax this winter, and enjoy their honey & biscuits while dreaming of the spring to follow!

May Schmitt

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A note from the South Central Mo. Beekeepers Association.

Yes, November 15 was the West Plains Christmas Parade. The President of the South Central Mo Beekeepers (May Schmitt) signed us up to have an entry in the parade. Joe Schmitt, with the help of his neighbors, made a "Bee Train" for the parade - which the children of our friends rode in. "May Bee" walked in the parade and watched over the children in case anyone was to want out of the "bee car".

We were really excited to have the Mo State Honey Queen, Jacie DeWeese, to join us for the parade. She rode in a 1965 Corvette convertible, driven by Tom McGoldrick (Joe & May Schmitt's mailman). Later, after a late lunch, Jacie and May went to the local Christian TV station where they were interviewed by Amber Shaw, General Manager.

Jacie is a super person - and she was such a trooper to help us with the parade (especially in the cold, damp weather). We encourage other associations to call on Jacie and to use her with their festivals, parades, farmer's markets, etc.
SPRING MEETING PREVIEW and FALL MEETING REVIEW

MSBA Spring meeting will be March 12th in Springfield, Mo. We will be at the Oasis Hotel at I-44 and Glenstone. It used to be the Howard Johnson Hotel. It has been recently remodeled. Our main speaker will be Dr. Jerry Bromeshenk from the Univ. of Montana. He has been working on training the bees to detect TNT in land mines. He was part of a research project at Fort Leonard Wood this past July. Other speakers have not been finalized at this printing.

The meeting last fall was well attended. We had 67 for the Friday night banquet. We honored Don Reinkemeyer as “Beekeeper of the Year”. We also crowned a 2004 Honey Queen. More details will come from the Queen Committee.

Our speaker for the banquet was Ray Nabors. He talked about unusual things insects do. The main speaker at the meeting was Dr. Diana Sammataro from the USDA Tucson Bee Lab. She gave 3 presentations, a workshop, and a beginner class. We really appreciated her sharing her research she has done on varroa mites, and also the new projects the Lab is working on.

Other speakers included Manley Bigalk, Cecil Sweeney, Mike Brown, Mike Meyers. Bill Ruzicka from British Columbia presented a program on Formic Acid use.

Tea Stokes and I thank all that helped to make it a success. We had some dedicated helpers with the sales of raffle tickets, shirts and also checking in attendees.

MSBA is sponsoring a raffle to help fund the cost of a power-point projector. To rent this projector costs $400 per day meeting, and most speakers use power point on a computer rather than a slide projector today. The cost of this projector will be assumed by four beekeeping clubs. The guardian of the projector will be Joli Winer of Mid-Con. We are charging $2 per ticket for a chance on $225 air-powered Staple Gun, or a English Garden Starter Kit. We will sell tickets through local associations, or by mail from Sharon Gibbons. You do not need to be present to win. Just contact your local assn. for more information, or send the money to 314 Quinnmood, Dr. Ballwin, Mo. 63011. I will send the ticket back to you. It also could be included with your dues. Be sure to indicate what it’s for.

Submitted by Sharon Gibbons

A must recipe for the Holidays:
CRANBERRY-ALMOND HONEY SAUCE
Recipe courtesy of Emeril Lagasse

¾ cup sugar
¾ cup orange marmalade
¾ cup honey
¼ cup toasted sliced almonds
½ cup water
nutmeg

2 cups fresh cranberries
2 cups fresh cranberries
In a sauce pot combine the sugar, honey, and water. Bring to a boil, stirring to incorporate the sugar and honey. Boil for 6 minutes. Add the cranberries, return to a boil, reduce the heat and simmer for 3-4 mins, until the cranberries pop, stirring occasionally. Remove from the heat. Stir in the marmalade and almonds. Season with nutmeg.

Freezes well

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