

Missouri State Beekeepers Association
P.O. Box 448 Oak Grove, MO 64075
www.mostatebeekeepers.org

October 2010

Eugene Makovec
Editor
editor@mostatebeekeepers.org



In what appears in this close-up photo as an organized activity (but which most assuredly is not), honey bees clean honey from a bucket lid on a recent fall afternoon.

Join us October 22-23 in Cape Girardeau for our annual Fall Meeting

... and make 2011 your best year ever!

Make plans now to attend our annual Fall Meeting on October 22-23. It will take place in Cape Girardeau at the Plaza Convention Center. Acting Program Director Grant Gillard has put together an impressive lineup of speakers and topics.

Our headliners include David Burns of Long Lane Honey Bee Farms in Illinois (www.honeybeesonline.com), and Michael Palmer, past president of the Vermont Beekeepers Association.

Adjacent hotels giving group rates for attendees are the Holiday Inn Express (\$99.00): <http://www.hiexpress.com/capegirardeau> 573-334-4491 or 800-645-3379; and the Victorian Inn (\$79.00): <http://www.midamcorp.com/victorianinn/> 573-651-4486 or 800-331-0445. These group rates are available to those who register under "MO State Beekeepers".

The slogan for this year's meeting is: **Making 2011 your best year ever!** There is no shortage of challenges facing beekeepers today, from varroa mites and hive beetles to pesticides and whatever this CCD thing is all about. Whether you're a hobbyist or a full-time beekeeper, continuing education and communication with other beekeepers are among the keys to your success.



Michael Palmer

Vermont Beekeeper **Michael Palmer** and his wife Leslie started with two hives in 1974, and currently run 750. Michael has developed an apiary management system with an emphasis on sustainability, which

he practices through queen-rearing and the overwintering of nucleus colonies. He is currently leading a two-year queen-rearing project for Vermont beekeepers.

David Burns has been a beekeeper for 16 years and runs about 100 hives. Several years ago his family started a bee business manufacturing and selling beekeeping woodenware. They began by primarily producing honey, but three years ago shifted to package bees, nucs and queen production.

David is a part of the Illinois Queen Initiative, an effort to improve local queen stock in the Midwest. He serves as President of the Central Eastern Beekeepers Association, and Central Director of the Illinois Beekeepers Association. David also hosts the Wildlife Pro Network's monthly Beekeeping Podcast.

Long Lane Honey Bee Farms also offers the following monthly beekeeping classes at the apiary: Basic Beekeeping, Advanced Beekeeping and Queen Rearing. They also offer a podcast and free online lessons in beekeeping through their website, www.honeybeesonline.com.

continued on page 4

INSIDE THIS ISSUE

<i>From the President</i>	2	<i>Fall Meeting vendors</i>	7
<i>Honey laundering</i>	3	<i>Place your orders now!</i>	
<i>Indictments handed down</i>		<i>State Fair wrap-up</i>	8
<i>From the queen chair</i>	4	<i>Cookin' with honey!</i>	10
<i>2011 meeting previews</i>	4	<i>Apple crisps with craisins</i>	
<i>Dates set for Spring and Fall,</i>		<i>Local associations</i>	13
<i>National meeting in Galveston</i>		<i>Membership application</i> ..	14
<i>Fall Meeting registration</i>	5	<i>Honey Princess report</i>	15
<i>Fall Meeting agenda</i>	6	<i>Directory of Officers</i>	15
<i>Volunteers needed</i>			



From the President

by Scott Moser

The calendar may not show it as I write this, but this weekend, fall came at my house.

Everyone marks fall in a different way. Some wait until the calendar says September 21, some mark it with the first frost, some mark it with the changing leaves, or the geese flying south for the winter. For me, fall is officially here when I extract that last super of honey for the year.

For me, fall came on September 6, 2010. It was 6:25 on that Monday evening when fall came to me. Oh, don't get me wrong, I still have fall chores to do such as installing entrance reducers, feeding light colonies, mite checking, and hoping that they bring some in from the upcoming goldenrod flow. Those kinds of chores never go away as far as I can tell.

As I placed that last super onto the stack of extracted supers, I reflected on the year. All of the woulda's, coulda's, and shoulda's flooded back. I was hoping for a lot more honey this year, but Mother Nature had other plans in store. After the first of June, the weather went from mild to sweltering, with no period of "just plain old hot" in between. By the second week of June, the temperatures were hovering near 100 degrees, and stayed that way until mid August. Even though there was rain, the flowering plants just gave up nectar production and focused on surviving the heat. And there was a lot of heat this summer!

The nectar flow stopped here by the second week of June, and

the bees went into survival mode. If you didn't pull supers early, they were eating it up pretty quickly. Most of the honey that I managed to get had to be extracted in July in order to even hope to get a bit of the spring flow. And working in those hot and humid conditions really took a toll on the beekeeper. If I was going to work in that heat, I had to be out in the bee yard by 7:30 a.m., and headed back to the house by noon, or else risk heat stroke, or even worse.

Even though it sounds like the honey harvest was bad, all in all, things worked out pretty good. I lost a

lot of colonies last winter, but through splits from my surviving colonies, and 30 purchased nucs, I managed to get my number of colonies back up to last fall's numbers. Now I am focusing on keeping those numbers up this winter. Hopefully, the winter isn't as cold as the summer was hot, or else I am going to be in trouble again.

Now that the honey has been harvested and stored, I can turn my attention to other details once again. Grant has put together a wonderful program for the Fall Meeting, which will be held in Cape Girardeau on October 22-23. For complete information about the Fall Meeting, please visit our website. There will be great speakers as always, and all of them are quite knowledgeable about their subject matter. In addition, Pam Brown has put together a wonderful program for the Spring Meeting in Branson. More information about that meeting will be posted after the Fall Meeting. While on the website, visit the Missouri State Beekeepers Facebook page as well.

In closing, this is my second to last President's message of my tenure. I want to take a moment to thank all of those who have helped me out the past two years. First, I want to thank Grant for all the help he has been with everything ranging from the normal duties of Vice President, up to acting Program Chair for two meetings. To Ron Vivian, for always being there when I had a question about funds or the history of the MSBA. Thanks to Eugene Makovec for putting out the best newsletter of any state association in the country. I always say that Bee Culture stopped awarding the best newsletters when Eugene took over, because they knew the MSBA newsletter would always win once he took over.

I want to thank the Board of Directors for all the work that they have done for the Missouri State Beekeepers Association. Finally, I want to thank the two Program Chairpersons for all the work that they have done the past two years. Sharon Gibbons did a wonderful job, but decided to retire last year. Pam Brown stepped in and, without missing a beat, picked up where Sharon left off and has done a tremendous job so far. I know that I will be leaving all of you in capable hands when my term ends. Here's to your fall! Happy Beekeeping.



Bee Culture

THE MAGAZINE OF AMERICAN BEEKEEPING

Here's what you'll get

- Honey bees • Beekeeping • Beekeepers •
- Honey • Propolis • Bee Equipment •
- Beeswax • Current Research •
- Beginning Beekeeping How-To •
- Sideline Beekeeping • New Products •
- Honey Recipes • Book Reviews •
- Market Reports • More • More • More • More!

Skip the secretary • Call Today
Tell Us What Club You're In -
Get The Discount

**GET YOUR
BEE CLUB DISCOUNT**

\$21/1 year

\$38/2 years

Send check to:

Bee Culture Magazine
623 W. Liberty St., Medina, OH 44256
or call 800-289-7668, Ext. 3220
with credit card

DRAPER'S SUPER BEE

Specializing in:

Bee Pollen

Beekeeping Supplies

Containers

Observation Hives

Call for a free pollen sample & supply catalog

(402) 274-3725



Eleven executives, six foreign firms caught in honey sting

Andrew Schneider, Senior Public Health Correspondent

aolnews.com (Sept. 2) -- U.S. consumers stand a better chance of buying honey free of drugs, chemicals and other illegal contaminants because investigators from several federal agencies have scooped up some of the biggest players in the sticky, international honey-laundering maze.

A 70-page indictment, released in Chicago by U.S. Attorney Patrick Fitzgerald, reads like Cliffs Notes for a spy novel: smuggling, bogus shipping papers, phony lab tests, shipments to Chicago warehouses and small honey-packing plants in Washington's Cascade Mountains. All that's missing is the sex.

Eleven Chinese and German executives and six of their food supply and honey export companies were charged Wednesday with 44 counts of conspiring to illegally import Chinese-origin honey, including honey tainted with antibiotics, into the U.S. by mislabeling it as originating in other countries to avoid paying anti-dumping fees, Fitzgerald said.

Why the foreign intrigue with something as benign and universally loved as honey? The one-word answer is money. Tens of millions of dollars, and that's just what the field agents and federal prosecutors can prove at this point.

These are not nickel-and-dime scams. "They are charged with conspiring to import more than \$40 million of Chinese honey to avoid paying anti-dumping duties of approximately \$80 million," said Leigh Winchell, special agent in charge of Homeland Security Investigations in the Pacific Northwest. (HSI was formerly known as ICE, or Immigration and Customs Enforcement.)

Illegal Additives Create Health Problems

Fitzgerald said the defendants were distributing "adulterated honey that never should have reached the U.S. marketplace."

The adulterants -- illegal additives that the U.S. Food and Drug Administration says cannot be permitted in any food product -- included mostly small amounts of the antibiotics and antibacterial drugs Ciprofloxacin, Norfloxacin, Chloramphenicol and Furazolidone.

Health officials say these chemicals can create health problems for just a small percentage of the population with specific chemical sensitivities. Public health experts say the public should never be exposed to unneeded antibiotics.

The Chinese used these drugs in the late 1990s and into the new century to fight off a massive outbreak of bee-killing disease that swept like a tsunami across millions of bee colonies throughout their huge country.

As part of the conspiracy, the indictment alleges that the defendants had honey en route to the U.S. tested by a German laboratory. After they learned that the honey contained antibiotics, it still was to be sold to U.S. customers and even resold to some after it was rejected by others due to the presence of antibiotics.

The thousands of drums of Chinese honey, or sweetened product being sold as honey, allegedly were falsely declared as having originated in Russia, Australia, India, Indonesia, Hong Kong, Malaysia, Mongolia, the Philippines, South Korea, Taiwan and Thailand.

Sometimes the drums were actually shipped to the second country before being transshipped with new country-of-origin identification

to the U.S. Often, the switch was done by just painting the blue drums -- which are almost always used in China -- a different color and typing up bogus shipping papers.

Federal authorities have seized more than 3,200 drums of honey in Seattle; Tacoma, Wash.; Minneapolis; and the Chicago area during the investigations that led to the indictments.

AOL News Watched Inspection

Last September, AOL News watched a honey packer examine rows of steel drums in a bonded customs warehouse near the docks in Tacoma. They were reportedly filled with white honey from Indonesia, according to the importers from Southern California.

The deal didn't smell right to the packer. The price was too low, and that specific type of honey wasn't what Indonesian bees produce. He even tried to test what was being sold. He popped the bung on several drums, carefully drew out samples of honey from each and squirted the pale, yellow-white syrup into clean jars.

The results were inconclusive, the certified lab reported. The "honey" had been so thoroughly filtered that it was difficult to say if it was even honey, the analyst told the packer.

Eventually, he declined the bargain prices even though the brokers repeatedly told him they were selling hundreds of other drums from the same shipment to other packers.

Problems Were No Secret

The honey laundering and the alleged fraud listed in the indictments has never been a secret among the U.S.'s largest honey importers and packers. All the major players knew who was buying what and at what price. The bogus, mislabeled or transshipped honey stood out, as if it had red flags waving from the shipping pallets, several in the industry told AOL News.

These experienced honey producers knew that tens of thousands of pounds of honey entering the U.S. each year come from countries that raise few bees and have no record of producing honey for export. Their newsletters, conference reports and honey market analysis laid it out in great detail.

Only as the honey industry learned of the pending indictments did it publicly anguish over the problem.

"We estimate that millions of pounds of Chinese honey continue to enter the U.S. from countries that do not have commercial honey businesses," Jill Clark, president of Dutch Gold Honey of Lancaster, Pa., said at a meeting of honey packers this spring.

Warrants Expected for Defendants Still Outside U.S.

Two of the defendants, Stefanie Giesselbach and Magnus von Buddenbrock, were executives of Alfred L. Wolff Inc., the Chicago-based U.S. affiliate of the German corporation, which is believed to be the world's largest honey importer, Fitzgerald reported.

Four were Chinese or Republic of China nationals (three of whom are also cooperating), who have pleaded guilty to related federal charges -- two of them in federal court in Chicago and two others in Seattle. Nine of the accused live abroad, and authorities said arrest warrants will be issued in the U.S. for those defendants living outside the country.

Fitzgerald and Seattle U.S. attorney Jenny Durkan may be the

continued on page 11



2010 Fall Meeting

continued from page 1

We've also lined up a number of MSBA members to lecture in their areas of expertise:

Yvonne Von Der Ahe will tell us how she markets various products of the hive, and **John Timmons** will discuss how he markets such things online. **Grant Gillard** will talk about comb honey production, and **Nathan Zenser** will show off his collection of Missouri native plants.

Cory Stevens will tell us how to raise queens in an already queenright hive. **Ian Brown** will explain how they keep bees in Uzbekistan, and second-year beekeeper **Suzanne Stiegemeyer** will talk about her experiences as a beginner.



David Burns

Note from the Queen Chair

by Joyce D. Justice

Our Missouri Honey Princess has been representing our industry in a grand way, in spite of the hot weather.

She has covered the state well and the response on all of her appearances has been great. She will tell about it at the upcoming state meeting in Cape Girardeau.

Now, in order to pay expenses for the Queen Program we need items for the silent auction. How about donating cookbooks, preferably on cooking with honey, that you are not using? If you do not have one on honey, how about just an old-timer that someone would like to collect? Anything you are not using that someone else would like, bring it and help us generate money for the Honey Queen Program.

Thank you,
Joyce D. Justice

Wanted: Mentoring stories

The MSBA Executive Board has decided to recognize some of the many mentors who pitch in each year to help beginning beekeepers figure things out. To that end, we are seeking nominations from our membership for our **2010 Mentor of the Year Awards**.

If you have been the beneficiary this year of an extraordinary mentoring effort, please tell us your story. Contact Vice President Grant Gillard with the details. (Grant's contact information appears on page 15.)

The awards will be announced in early 2011.

UPCOMING STATE MEETING HIGHLIGHTS

Our next few semi-annual meetings are in the final planning stages. Here are some updates:

March 11 & 12, 2011, with special events March 10 & 13, Lodge of the Ozarks, **Branson**. Special speakers include Dr. Don Steinkraus (Univ. of Arkansas), Dennis vanEngelsdorp (Univ. of Pennsylvania.), and Reyah Carlson (Vermont). Contests to be held: Cooking with Honey (quick bread, cookies, BBQ sauce, scones) Art (paint, ink, pencil, watercolor).

October 28 & 29, 2011, with special events on Oct. 27, Country Club Hotel, **Lake of the Ozarks**. Special speakers include Dr. Marla Spivak (Univ. of Minnesota), Ed Levi (Arkansas), and C. Marina Marchese (Connecticut). Contests to be held: Cooking with honey (wheat bread, cake, wings), Soap, Needlework.

North American Beekeeping Conference

This will be a joint convention between the American Honey Producers Association and the American Beekeeping Federation, in Galveston, Texas at the San Luis Resort, January 3-9, 2011.

Contact AHPA Executive Secretary Jerry Brown at brownhoneyfarms@hotmail.com with questions, or learn more at www.americanhoneyproducers.org or www.abfnet.org. Log on to www.sanluisresort.com/media/docs/meetingfacility.pdf for full Convention Center details.

Remember to make your reservations SOON as this conference is expected to fill up quickly.

Heartland Honey and Beekeeping Supplies

19201 South Clare Road

Spring Hill, KS 66061

913-856-8356

www.heartlandhoney.com

Missouri State Beekeepers Association Fall 2010 Meeting Registration Form

List all names for name tags. List any pertinent info such as Master Beekeeper, Beekeeper of the Year (and which year), name of honey business, etc.

NAME _____

MY LOCAL ASSOCIATION IS _____

ADDRESS _____

CITY _____ STATE _____ ZIP+4 _____

PHONE _____ E-MAIL _____



Pre-registration fees (Registration must be received by October 10, 2010)

Member \$22.00 X _____ = _____

Member Family (i.e. husband & wife, father & son etc.) \$32.00 _____
(Must have paid 2010 dues as a family)

Non-member (per person) \$30.00 X _____ = _____

Registrations made after October 10, 2010

Member \$25.00 X _____ = _____

Non-member \$35.00 X _____ = _____
(No family discount on late registrations)

New, reduced meal prices!

Friday night Queen Banquet

We are offering a buffet featuring pork and chicken.

Adult - \$11.00 per person (\$11.00 x _____) = _____

Child - \$5.00/child under 12 (\$ 5.00 x _____) = _____

Saturday lunch: Little Taste of Italy buffet

Adult - \$7.00/person (\$7.00 x _____) = _____

Child - \$4.00/child under 12 (\$4.00 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: Missouri 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. Please note – no receipt will be sent. Checks will be deposited after the meeting.*



2010 Fall Meeting Program

(subject to change)

Friday, October 22

- Morning **Optional, self-guided tour of Cape Girardeau (maps available)**
- 9:00 Executive Board Meeting, room TBA
- 9:30-12:00 Setup for vendors
- 12:00 Registration open
- 1:00 Setup for Silent Auction. Joyce Justice is in charge. Please bring items to donate.
- 1:00-1:15 Call to order by President Scott Moser; welcome, announcements, introductions
- 1:15-2:15 **Rearing Quality Queens** Michael Palmer
- 2:20-2:45 **On-line Marketing for the Small-scale, Artisan Beekeeper** John Timmons
- 2:45-3:15 Break, opportunity to visit vendors
- 3:15-3:40 **Blame it on the Catalogs ... Making and Selling Products of the Hive** Yvonne Von Der Ahe
- 3:45-4:15 **Benefits of Raising Local Queens** David Burns
- 4:20-4:45 **Queen Rearing in a Queenright Hive** Cory Stevens
- 6:00-6:30 **Social Hour** Cash bar available
- 6:30 **Honey Queen Banquet** Buffet is served
- 7:30 **Honey Queen Program** Joyce Justice
- 8:00 **Program: Farmer to Farmer - Beekeeping in Uzbekistan** Ian Brown
- 9:00-10:00 **Networking and Fellowship Hour** Cash bar open until 10:00

Saturday, October 23

- 8:00am Call to order and Invocation by Vice-President, Rev. Grant Gillard; welcome, announcements, introductions
- 8:15-8:25 **Greetings from Queen Chair Joyce Justice and 2011 Missouri Honey Queen.**
Introduction of silent auction items as a donation to support the queen program.
- 8:30-9:30 **Making and Over-wintering Nucleus Colonies** Michael Palmer



2010 Fall Meeting Program (continued)

- 9:35-10:00 **What I Learned My First Two Years of Beekeeping** Suzanne Stiegemeyer
- 10:00-10:20 **Break, door prize drawings**
- 10:25-10:45 **Options in Comb Honey Production** Grant Gillard
- 10:50-11:15 **Over-wintering Colonies in Nucs and Single Deeps** David Burns
- 11:20-11:45 **A Plant Traditionalist and his Honey Bees in a Global World** Nathan Zenser
- 12:00-1:00 **Lunch Buffet** Side room
- 1:15-2:15 **My Management Plan for Honey Production** Michael Palmer
- 2:20-2:45 **Pheromones in the Hive** David Burns
- 2:45-3:15 **Break, end of Silent Auction**
- 3:20-4:00 **Annual Business Meeting, followed by raffle prize drawing**

Support our meeting vendors and advertisers

As of press time, the following vendors had confirmed plans to attend the meeting. You can save on shipping costs by placing orders ahead of time to be picked up during the meeting.

Dadant and Sons*

All beekeeping supplies 888-922-1293
www.dadant.com

Isabees

(Authorized Walter T. Kelley dealer)
 All beekeeping supplies 314-894-8737
www.isabees.com
 Jane Sueme

Femme Osage Apiary

Handcrafted woodenware & bee supplies
 636-398-5014
 Ian and Pam Brown

Long Lane Honey Bee Farms

Bees and beekeeping supplies
 217-427-2678
david@honeybeesonline.com
 David Burns

***See ad in this issue**

Meeting volunteers needed

Starting in 2011, we will need some volunteers to help with the semi-annual meetings. Please contact Pam Brown, femmeosage1@aol.com, 636-398-5014. Remember, MSBA is run by volunteers. PLEASE HELP!!

1. Pre-registration
2. Registration table
3. Assist in cooking contests
4. Art contest: paint, ink, pencil, watercolor, etc.; setup and/or judge
5. Beeswax art, setup/judge
6. Poetry, setup/judge
7. Raffles/literature/prizes/gifts – we have chairpersons, but they could use help
8. Hospitality room/suite – part time hostess/host
9. Queen auctions/raffles/prizes – we have a chairwoman, but she could use help
10. Make centerpieces
11. Make signs/posters
12. Present break-out presentations



Memories of the State Fair by Dean Sanders

Many, many hours go into making the Missouri State Fair booth a success. Steve Harris, our assistant manager this year, suggested putting together the number of hours it takes, so here is an attempt at his suggestion.

A minimum of five people working 12 hours a day from 9 a.m. to 9 p.m. equals 60 hours a day, times 11 days of the fair comes to 660 hours just to man the booth. Actually the planning starts in February when the notice from the MO State Fair arrives requesting a check for the booth rent. There are also many phone calls made among the executive board members and others from February to August to make sure everyone involved is on the same page.

The executive board meets in June for a planning meeting mostly concerning the fair. It takes time to organize our suppliers of honey products from bid sheets sent in, gather supplies for the booth, schedule workers, get freezers to our ice cream vendor, etc. Setting up the booth starts two days prior to opening day. This includes setting up tables, labeling and pricing products, putting up banners and signs, etc. Most of the setup of the booth took place Wednesday afternoon after the honey judging was completed. Lawanda Branson, Ron and Dolores Vivian, Steve Harris and I took care of that job. As you can see it would be hard to determine just how many actual hours it takes.

Every year we try to have something different to present at our booth. This year Steve Harris and volunteers enjoyed introducing the "White Bees" to our fair visitors. Steve also had a riddle or two to ask these eager learners. Of course the observation hive is always a hit and this year was no exception. A big thank you goes to Ron Vivian for providing the only observation hive for the booth. There were even a couple of days when there was no queen in the hive. She had been marked two days before the bees were put in the observation hive but she could not be found. The weather and honey bees were not cooperating with many of our beekeepers this year.

We had three local beekeeping clubs work the booth for a full day. They were Boone Regional, Eastern and Beekeepers of the Ozarks. Thanks to all of you; it gave the managers some much needed time off.

A special thank you goes to Lawanda Branson, who worked a total of 10 days. Ron Vivian worked eight days, Deena Beebe seven and Tim Hyde three. These few people put in

lots and lots of hours. Thank you, Irish Spring, for providing us with the computer, monitor and pictures and videos. Lillian Misko, our Missouri Honey Princess, did a fantastic job with the kids as well as adults visiting our booth. You were a big hit, Lillian!

Our vendors are at work weeks before the fair, providing us with the great products to sell. Thank you, Roger and Jerry Nichols, Brian Norris, Ed Fisher, Cathy Morrison, Dolores Vivian and John Stephens for your wonderful products.

Other workers not mentioned above were: Hal and Linda Reidler, Cathy Misko, Jerry Nichols, Irish Spring, Tanya and Jim Fisher, Ralph Dickinson, Tom O'Neal, Albert Martin (and Roger and Derrick), Stephanie Sneed, Bob Harrison, Bruce and Shirley Harris (non-members), Glenn Davis, Carolyn Worthey (non-member), Travis Harper, Steve Boxx and Ed Fisher.

I must not forget to thank Mary Carol and Dale Bersano, and Stephanie and Jim Sneed, who provided lodging for our managers. Their hospitality was wonderful and greatly appreciated. If anyone was left out, I apologize. I hope you all had fun and will be ready to help out again next year. Thanks also to all of you who had entries for the competition. The results of the prizes are elsewhere in this newsletter. Hopefully the weather will cooperate and our bees will do better next year so we can have twice as many entries.

Editor's note: There is one guy that needs special recognition. That guy is Dean Sanders, our booth manager. He is the most dedicated person in this whole process of the Missouri State Fair Booth. He takes his job very seriously, and the best part about him is that he really enjoys these Fair Days. It takes a special person who is dedicated like this to make the Fair Booth a success, and he cares about his workers so much that he will spend his own money to make sure everyone is comfortable and enjoys the hours spent in

the booth. Everyone who has worked in the booth will agree that Dean is always looking out for his workers and will neglect his own personal problems just to make sure everyone else is taken care of.

Thank you, Dean, for a job well done. The club appreciates you!

(Dean's hours are from around 8 a.m. until 9 p.m. when the building closes. After getting something to eat, he goes to his room and is up until after midnight doing the required paperwork.)



Fun at the fair: Steve Harris, left, and Princess Lillian do some clowning around with Loyd LaRue, a new acquaintance selling elk-related products at a neighboring booth. Photo by Dean Sanders

MISSOURI STATE FAIR

2010 Apiculture Judging Contest Results

INDIVIDUAL ENTRIES			
Candied Honey	1 st Place	Yvonne von der Ahe	Washington
	2 nd Place	Lowell Hutchison	St. Joseph
Cut Comb	1 st Place	Jim Fisher	Raymore
Light/Amber Extracted	1 st Place	Bob Finck	Fenton
	2 nd Place	Michael Godfrey	Valley Park
	3 rd Place	Bob Ferraris	St. Louis
	4 th Place	Dana Gray	St. Louis
	5 th Place	Steve Moeller	Columbia
	6 th Place	David Appelbaum	St. Louis
	7 th Place	Bob Sears	Clayton
	8 th Place	Kenneth Heitkamp	St. Louis
Dark Extracted	1 st Place	Bob Sears	Clayton
	2 nd Place	Dolores Vivian	Bates City
	3 rd Place	Bob Ferraris	St. Louis
	4 th Place	Matthew Marciano	St. Louis
	5 th Place	Lowell Hutchison	St. Joseph
	6 th Place	Ted Jansen	Chesterfield
Light Bulk Comb	1 st Place	Jim Fisher	Raymore
Yellow Beeswax Cake	1 st Place	Bob Finck	Fenton
	2 nd Place	Yvonne von der Ahe	Washington
	3 rd Place	Lowell Hutchison	St. Joseph
	4 th Place	Dolores Vivian	Bates City
Art Designs in Beeswax	1 st Place	Kirby von Shouse	St. Louis
	2 nd Place	Dolores Vivian	Bates City
Beeswax Candles	1 st Place	Lowell Hutchison	St. Joseph
Sealed Shallow Frame	1 st Place	Harold Reidler	Holden
	2 nd Place	Jim Fisher	Raymore
INDIVIDUAL GRAND CHAMPION		Jim Fisher	Raymore

LOCAL ASSOCIATION ENTRIES			
Light/Amber Extracted	1 st Place	Eastern	Bob Finck
	2 nd Place	Eastern	Bob Ferraris
	3 rd Place	Eastern	Michael Godfrey
	4 th Place	Eastern	Dwight Wyatt
	5 th Place	Eastern	Tim Hyde
	6 th Place	Eastern	Kenneth Heitkamp
	7 th Place	Eastern	Laurie Miller
	8 th Place	Midwestern	Jim Fisher
Dark Extracted	1 st Place	Eastern	Bob Sears
	2 nd Place	Eastern	Ted Jansen
	3 rd Place	Eastern	Priscilla Ward
	4 th Place	Midwestern	Lowell Hutchison
	5 th Place	Eastern	Jacynthe Marroux
	6 th Place	Midwestern	Dolores Vivian
Art Designs in Beeswax	1 st Place	Eastern	Bob Finck
	2 nd Place	Eastern	Yvonne von der Ahe
	3 rd Place	Midwestern	Dolores Vivian
CLUB GRAND CHAMPION		Eastern MO Beekeepers	



6800 North Kircher Road
Columbia MO. 65202-7652
573-474-8837
fax 573-474-5830
walkaboutacres@agristar.net
www.walk-aboutacres.net

Your local dealer for beekeeping supplies

We generally have all of the basic
supplies in stock.

*Make your visit a family outing! We
have a "walk-about" farm,
greenhouses and honey ice cream.*

Sharon Gibbons has for sale:

- **Honey Supers** with drawn comb: \$20.00 each Illinois, \$15 each shallow.
- Dadant **Bottling Tank**, 45 gallon, stainless, double water jacket - \$1200.
- 1 gallon **Plastic Bottles** with handles - \$.95 each
- **Barrels** \$8 and five-gallon **buckets** \$1
- Round section **Crystal or Opaque Covers** \$20/100
- Hotsy commercial **Pressure Washer**, 1725 RPM - \$2000
- Heavy duty **Engine Hoist** w/barrel grabber - \$400

Call :636-394-5395 or sgibbons314@att.net

THE HAWLEY HONEY COMPANY

220 North Elm Iola, KS 66749
620-365-5956 (After 8 pm 620-365-7919)

White clover honey strained in 5-gallon buckets. We will pack it in your jars for an extra fee.

Bee Equipment - New and Used - Used Extractors
Corn syrup, sugar syrup and SUGAR
Bees -- Frames of brood

Call for prices.

Can deliver to Kansas City, Joplin or Butler, MO

Cookin' with Honey!

by Carrie Sayers

Apple Crisp with Honey and Craisins

Topping Ingredients:

3/4 C all purpose flour

1/4 C Oats

1/3 C firmly packed brown sugar

1/2 teaspoon ground cinnamon

1/2 teaspoon baking powder

1 stick unsalted butter cut into pieces

Topping Method:

Mix first three ingredients in bowl. Add butter and rub with fingers until it forms small clumps/combined. Set aside.

Apple Ingredients:

2# Granny Smith (or other tart apple variety), peeled, cored and sliced

1/2 C Craisins

1/4 C Orange Juice

1/4 C HONEY

1 teaspoon ground cinnamon

1/4 teaspoon ground clove

1 teaspoon baking soda

2 Tablespoons flour

Apple Method:

Mix together flour, baking soda, clove and cinnamon in bowl. Toss prepared apples and Craisins with this mixture. In a separate bowl, whisk honey with orange juice and then add to apples. Mix until incorporated/apples coated.

Place apples in a large skillet on the stove & cook over medium heat for approximately 12-15 minutes – stirring occasionally. Add a bit more OJ if gets dry. Transfer mixture to glass Pyrex pan or pie pan.

Sprinkle topping over apples. Bake at 375 for approximately 30 minutes until golden. Let rest for minimum 15 minutes before serving with brandied whipped cream, caramel sauce or ice cream. Top with honeyed almonds or pecans for that something extra special.

Bon Appétit!

Carrie Sayers (www.sayerscatering.com) is a beekeeper in Glendale, MO, and has been cooking with honey for years.



Walter T. Kelley Co.

Manufacturing Quality Products at Fair Prices for 86 Years



Uncapping Kits
Extractors
Bottles and Jars
Custom Labels

1-800-233-2899
www.kelleybees.com

To market,
to market
To buy a ...
**Jar of
Honey!!**

Walter T.
Kelley Co.
can get you
from the flower
to the market!

WEAVER'S FAMOUS QUEENS

And Package Bees

Buckfast & All-American

OVER 121 YEARS OF SERVICE

THE R WEAVER APIARIES, INC.

16495 C.R. 319, NAVASOTA, TX 77868

Phone (936) 825-2333 FAX (936) 825-3642

EMAIL: rweaver@rweaver.com

WEBSITE: www.rweaver.com

HONEY
TRADIN'
POST

Wanted to buy:

Extracted honey in five-gallon
buckets. Call Dalton Turner
at 573-680-7678 or e-mail at
jdaltonturner96@aol.com

*Need to buy or sell honey or related
products? Contact the editor to post
your needs here. Members only.*

Honey laundering indictments

continued from page 3

exceptions when it comes to prosecutors going after these smugglers. Federal investigators on the East Coast and in the South interviewed by AOL News lamented that their U.S. attorneys thought the illicit honey smuggling was of little importance and not worth pursuing.

However, at least this investigation was a unique example of everyone playing nicely together.

Winchell said that in addition to HSI, FDA, U.S. Customs and Border Protection and the U.S. attorneys' staffs, ICE attache offices in Bangkok, Hong Kong and Manila worked closely on the investigation. And as one told AOL News, he'd learned more about honey than he ever wanted to know.

Winchell tactfully declined to comment on whether he thought this week's indictments were a wrap-up of the honey laundering or transshipping scams.

However, he said he has a newly created, 15-person, full-time team of federal, state and local investigators "closely watching what comes through our ports."

The first major investigation into honey laundering was done by the Seattle Post-Intelligencer. You can link to those stories at <http://www.seattlepi.com/specials/honey/>



Control Varroa Mites Naturally With Apiguard—Another “Bee Friendly” Product From Dadant!



***Late summer or early fall are the
best times to treat with Apiguard.***

Wake up to the natural efficacy of Apiguard®

**A slow release thymol gel, a new and effective
treatment for varroa mites.**



M01480
Apiguard® c/10 Foil Pack
Ship Wt. 2 lbs
1-9\$30.95
10-99\$28.50
100 +\$23.50

Foil pack contains 10 individual
50g treatments ready for application.

- A natural and non-toxic treatment
- Through thousands of treatments efficacy rates ranged from 85% to 95% with an overall average of 93%.
- It respects both the hive products and the consumer.
- Encourages the hygienic behavior of the honey bee, preventing a number of related problems.
- Resistance is controlled and unlikely to occur with Apiguard.
- Ease of use: 2 x 50gm treatment trays per hive, with an interval of 14 days, in summer just after the honey flow.
- Best results occur when bees are active and maximum daily temperatures are between 60°F and 105°F.

To Use Apiguard

Place the dosing tray or pad centrally on the top of the brood frames gel side up. Be sure to allow at least 1/4" of spacing between the top of the tray and the cover using spacer boards or empty supers as needed. Apply the second dose 14 days after the first. Screened bottom boards should be closed while Apiguard is being applied.



Bulk tub comes
complete with
dosing scoop,
spatula, and
delivery pads.

M01481 Apiguard® Bulk Tub (6.6 lbs.)
Contains 60 50g treatments in bulk gel form.
Ship Wt. 8 lbs
1-19\$87.50
20-99\$85.40
100-299\$83.55
300 +\$79.50



Foil tray shown on brood frames.

Dadant & Sons, Inc.

1318 11th., Sioux City, IA 51102
712-255-3232 ph.
712-255-3233 fax
Toll-free 877-732-3268

51 South 2nd St., Hamilton, IL 62341
217-847-3324 ph.
217-847-3660 fax
Toll-free 888-922-1293

www.dadant.com



Local Beekeepers 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 month, 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

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

Golden Valley Beekeepers

2nd Monday of each month, 7:00 p.m. (but varies)
Henry County Courthouse, Clinton MO
Contact Kathy Murphy 660-678-5171
murftk@copper.net

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

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, 2nd Sunday of each month, 2:30 p.m.
April-Oct, 2nd Thursday of each month, 7:00 p.m.
(Schedule varies; please call first to confirm.)
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

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 Missouri Beekeepers Association

1st Tuesday of month, Neosho High School FFA Building
Contact Glenn W. Smith 417-548-2255

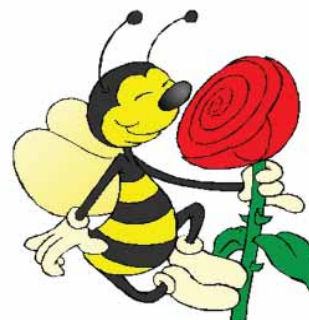
Three Rivers Beekeepers

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



www.7cswinery.com
dwight@7cswinery.com
417-788-2263
502 E 560th Road
Walnut Grove MO 65770

Live Music Sunday Afternoons
May thru September
Check Website For Mead Availability



We Want to Buy
Varietal Honey
2-3 Buckets or more
Per Variety

**MSBA Membership Application**

Name _____ Spouse's Name _____

My local association is _____

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 ☐Family Membership \$20.00 ☐Student Membership \$5.00 ☐**Amount Enclosed \$** _____

Make check payable to: Missouri State Beekeepers Association

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:**AMERICAN
BEE JOURNAL****ASSOCIATION
MEMBER SUBSCRIPTION****SAVE 25%**

Association _____ Secretary's Name _____

Subscriber's Name _____ Address _____

Address _____ City _____

City _____ State, Zip _____

State, Zip _____ Comments _____

☐ NEW ☐ RENEWAL U.S. ☐ 1 Yr. - \$19.50 ☐ 2 Yr. - \$37.00 ☐ 3 Yr. - \$52.15

(PRICES GOOD THROUGH DEC. 31, 2010)

Return white copy to: American Bee Journal, 51 S. 2nd St., Hamilton, IL 62341

• Retain yellow copy for your records.

ROOT™
PUBLICATIONS**ASSOCIATION MEMBER SUBSCRIPTION**
Bee Culture Magazine

Please Print Clearly

Association _____ Secretary's Name _____

Subscriber's Name _____ Address _____

Address _____ City _____

City _____ State, Zip _____

State, Zip _____ Comments _____

Phone # _____

For Office Use Only
Acct. # _____☐ NEW ☐ RENEWAL ☐ 1 Yr. - \$21.00 ☐ 2 Yr. - \$38.00Canada - add \$15.00 per year
All other foreign add \$20/year

Return white copy to: Bee Culture, Subscription Dept., P.O. Box 706, Medina, OH 44258

*Please discard any other forms. Use only this form. * Prices subject to change without notice.



Honey Princess Report by Lillian-Grace Misko

Greetings everyone,

I am sure you can all relate to the celebration that it is now Fall -- goodbye summer heat! Most of you are probably busy harvesting your honey and preparing for Winter. I am busy myself while back at college. This semester I am taking classes at Calvary Bible College and at the University of Central Missouri. I am excited to announce that I will be majoring through CBC in Communications with a minor in Biblical Counseling.

The past few months have been packed with exciting adventures as the Honey Princess. At the end of July, the Beekeepers Association of the Ozarks sponsored me at the Ozark Empire Fair in Springfield to promote their honey and products. To my surprise, I met KC and the Sunshine Band. I have to admit that I did not know who they were when I first met them. But, when I left the fair at the end of the day, I heard their band playing. It just so happened that I knew every single song they played that night! On top of that excitement, I crossed paths with them again at the hotel.

The day after the Ozark Empire Fair, I went straight over to Dwight Crevelt's 7C's Winery Mead Fest in Walnut Grove. What an exciting time this was. I, your princess, had a blast learning archery (after having a difficult time convincing the teacher that I was fully capable of shooting an arrow!!!), was interviewed on "The Lake" radio and Fox TV (promoting beekeeping and honey), judged a costume contest, and gave out oodles of honey sticks. I cannot forget to mention the new friend that I made, "Petey the Wonder Chicken". Since mead is their choice of drink, many Vikings were also present. (They also love honey sticks.)

My most recent event was the State Fair in Sedalia. I was so spoiled to receive Walk-About Acres' Honey Ice Cream for each of the four days that I was there -- yum yum! It is always so much fun to be at these types of fairs with an observation hive. For a couple of days, the observation hive I was using did not have a queen. Because there was no queen for people to find, I had people search for the drone bees . . . now that was fun! By the time the bees went home, knowing their need they had made a supercedure cell to make themselves queenright.

To end the Fair with a bang, with Mr. Dean Sanders by my side, I had the privilege of collecting donations from the generous vendors for the custodian workers in our building -- they did such a wonderful job with smiles always upon their faces! Upon my return home, I had the blessing of delivering Honey Sticks to the Missouri Veteran's Home in Warrensburg, in honor of Mr. Harold Shanks' 98th Birthday. Mr. Shanks said his secret to turning 98 was, "Number one, I don't smoke or drink. And number two, honey!" He said that he eats about 5 pounds of honey a month. What an example to follow!

I could not thank you all enough for your generous support; see you at the October Fall meeting in Cape!

With much care,

Lillian-Grace Misko, Honey Princess 2010



Directory of Officers

- President: Scott Moser** 636-285-7295
6600 Davis Lane, Cedar Hill, MO 63016
president@mostatebeekeepers.org
- Vice President: Grant Gillard** 573 243-6568
3721 North High Street, Jackson, MO 63755
vicepresident@mostatebeekeepers.org
- Secretary: Steve Moeller** 573-886-0662
7035 N. Kircher Rd., Columbia, MO 65202
secretary@mostatebeekeepers.org
- Treasurer: Ron Vivian** 816-690-7516
443 Fricke Road, Bates City, MO 64011-8280
treasurer@mostatebeekeepers.org
- Past-President: Ken Norman** 417-669-4452
3634 Shiloh Church Road, Marionville, MO 65705
pastpresident@mostatebeekeepers.org
- Western Director: Brian Norris** 816-668-9365 cell
3388 Mountain View Road Bates City, MO 64011-8161
bellhiloperators@yahoo.com
- Southern Director: Dave Kayser*** 417-767-2435
76 Canterbury Drive, Fordland, MO 65652
southwdir@mostatebeekeepers.org
- Eastern Director: Steve Harris** 636-946-5520
1224 Sherbrooke Road, St. Charles, MO 63303
eastdir@mostatebeekeepers.org
- Southeastern Director: Ray Batton** 573-785-1980
3032 N. 14th St., Poplar Bluff, MO 63901
southedir@mostatebeekeepers.org
- Program Chairperson: Pam Brown** 636-398-5014
1407 Sneak Road, Foristell, MO 63348
femmeosage1@aol.com
- Newsletter Editor: Eugene Makovec** 314-965-4631
643 Pearl Ave., Kirkwood, MO 63122 314-703-7650 cell
editor@mostatebeekeepers.org
- Auxiliary Treasurer: Dolores Vivian** 816-690-7516
443 Fricke Road, Bates City, MO 64011-8280
H1ybee@aol.com
- Queen Chairperson: Joyce Justice** 816-358-3893
P.O. Box 16566, Raytown, MO 64133-0566
queenchair@mostatebeekeepers.org
- State Fair Chairman: Dean Sanders** 816-456-4683 cell
37804 Old Pink Hill Road, Oak Grove, MO 64075
- State Entomologist: Collin Wamsley** 573-751-5505
collin.wamsley@mda.mo.gov
- Associate Professor of Entomology: Richard Houseman**
HousemanR@missouri.edu 573-882-7181
1-87 Agricultural Building, University of Missouri-
Columbia, Columbia, MO 65211

*We need a volunteer to fill this position. Please contact Scott Moser or Grant Gillard for information.

Missouri State Beekeepers Association

P.O. Box 448 Oak Grove, MO 64075

www.mostatebeekeepers.org



Is it straw, tongue, or spoon? Try all of the above. The Hive and the Honey Bee (at least my 2000 edition) devotes six pages to the structure and function of the honey bee proboscis. We are accustomed to seeing this as a straight tube plunged into the nectary of a flower. But as it turns out, several distinct organs must come together to form the sucking instrument necessary for a worker to ingest nectar. In the above photo, with honey adhering to a flat surface, the proboscis appears to function as a sort of broom to mop up the sticky substance.

Front and back page photos by Eugene Makovec

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.