

Missouri State Beekeepers Association
PO Box 7514 Columbia, Missouri 65205

www.mostatebeekeepers.org

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Editor

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Changes in store for MSBA in the new year

New President and VP elected;
membership system to be revamped

At our Fall Conference business meeting, the MSBA membership voted to approve the board's revised bylaws, which include major changes to the way our memberships are handled.

To begin with, your membership will now run for 12 months from when you pay your dues, rather than January to December as before. We are also modernizing the dues-paying process, with most of it to be handled online via our website.

President John Timmons discusses these changes in his letter on page 2.

In addition, a new slate of officers was elected for 2015, including the following new members: **Valerie Duever**, President; **Clayton Lee**, Vice President; and **Mike McMillen**, Program Director.

Another harsh winter coming? Using phrases like "Arctic air" and "polar vortex", many prognosticators see another brutal winter in our immediate future. But whether they rely on satellite imagery or woolly worms, we should know by now that meteorologists have difficulty predicting the weather for the coming week, much less the next four months.

So keep an eye on your colonies, do an occasional tip test for weight, and throw on a candy board if needed to tide them over.

photo by Eugene Makovec

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From the President by John Timmons

I just took a look at the past several letters I've submitted, only to discover that I started almost every one of them with the state of the weather outside my den office window. Once again I can't resist the observation. Those who know me well know I'm not a big fan of the sustained cold and snow extremes we endure here in the Midwest. Don't get me wrong, I enjoy plenty of snow when skiing, but I love to come out of the mountains to sunshine and warmth! As I look outside this morning, I don't have to tell you my disappointment as my barbeque grill becomes covered with snow. Oh well, here we go again.

I've got a couple of important things on my mind and then I'm going to sign off and turn things over to the next administration. More on that subject later.

It's been several weeks since we concluded our Fall 2014 Membership Conference in Jefferson City. The Truman Hotel did a fabulous job of welcoming more than 185 beekeepers for the two day event. With little exception, we were treated to wonderful service and a very accommodating staff willing to put up with some extraordinary requests. I'm closing in on my ninth year of attending these conferences, and I must say the meal served by the hotel at the Friday evening banquet was one of the best I've experienced.

The presentations were, once again, top notch. As we had planned, our presenters dished out an eclectic mix of subjects, from sustainable beekeeping to insurance to queen rearing to regulations governing honey sales, and more. All our presenters were definitely "on" for the weekend. Thanks to all who assisted with the event.

Since the conference we've been busy with a complete, and sometimes daunting, overhaul of our membership system. Shortly, we'll be announcing and launching our new online membership system, giving you full control of your membership profile and full access to your membership information – all online. If you go out to the MSBA website, you'll already see evidence of things to come. By the time you read this letter you should have received an email with information on how to access

your online membership profile. By that time we will have securely uploaded the more than 800 MSBA membership accounts into the website. All that will remain is for you to complete the process by updating your membership profile. Once complete, you'll have access to all the information we have, with the ability to make changes where necessary. You'll be able to view your membership status,

expiration date, and contact profile. As the private membership area evolves, you'll see more and more premium content loaded into the member-only area. We've worked hard to make this all very user-friendly and provide you with the premium services and content you've come to expect. If you haven't already received notice, look for something in your email inbox soon.

As we approach the end of 2014, I approach the end of my term as President of the MSBA. When I awaken January 1st, my title will have changed from President to Past-President. The reins will have been passed over to a new, yet well-seasoned, executive staff. I look forward to the bold and innovative ideas I'm hearing from your next MSBA President, Valerie Duever. Valerie is greatly respected in and around the beekeeping community of Columbia, Missouri, and comes to us with fresh ideas, yet a deep and abiding respect for the history and ideals of our organization. Thank you, Valerie.

Joining Valerie as she takes the reins of leadership are our new Vice-President, Clayton Lee, new Program Chair, Mike McMillen, and new Secretary, Charlotte Wiggins. Over the short time that I've worked with Clayton, Mike and Charlotte, I've come away very impressed with their knowledge and rock solid experience with organizations such as ours. I'm particularly looking forward to the ideas coming from Mike as our new Program Chair. It's past time for us to take a hard look at different models for our membership conferences, and Mike comes to the table with some fresh ideas.

I can't close without a mention of the wonderful people - MSBA board members, volunteers and members - that I've been associated with over the past four years and that have guided me as I stumbled through some difficult changes in the organization. Their dedication and commitment is unparalleled, and working with them has been an honor I'll never forget. Thank you.

Even though I'll remain as Past-President, my role will become less "big picture" and more targeted; both as a consultant for the board and as I focus on enhancing the MSBA website. I look forward to the new year and new challenges.

John





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An encyclopedia for the beekeeper's library

The Bee, A Natural History
Noah Wilson-Rich
Princeton University Press
224 pages, hardcover, \$27.95

Reviewed by Eugene Makovec

When I picked up "The Bee", I expected it to be one of those books I'd flip through to read a few side panels, admire the photos and then put on a shelf for later reference.

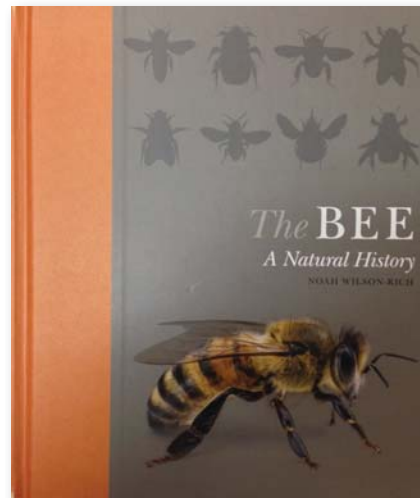
Boy, was I wrong. This book is a veritable encyclopedia of science and history. I have spent hours reading through it, flipping from section to section, and have nowhere near completed it. The photography is exquisite, the history is fascinating, and the biology is sound. But it will definitely make it to my reference shelf, as it contains a wealth of information on the many species of bees that I see flitting around my yard but have previously been unable to positively identify.

I was a bit disappointed to find that the photos in Chapter 6's "Directory of Bees" are of dead specimens, and thus not entirely representative of their normal appearance and behavior. But as one who has spent a good deal of time flitting around the yard myself, I can attest to the difficulty of capturing on camera some of these tiny

and elusive creatures.

If there is one complaint I would voice about "The Bee", it would be its play on the popular conception that honeybees are endangered. The claim on page 6 that "potentially all of human life" is threatened by today's challenges to bees seems to me a tad cataclysmic. And the book's treatment of the dangers of pesticides is too short and simplistic.

But I wholeheartedly commend the author on an excellent job of presenting the extraordinary contributions that *Apis mellifera* and thousands of other bee species make to humankind and the planet as a whole.



Local clubs, schools announce beginning beekeeping workshops

Wright County Beekeepers will hold Beginning Beekeeping classes on five consecutive Thursdays, from January 8th through February 5, with a makeup date of February 12. All will be 7-9 pm at the Laclede Electric Co-Op, 5900 Highway 5, **Hartville**, MO 65667.

This course will introduce students to beekeeping, give a basic understanding of honey bee biology, seasonal management of bees, and the equipment needed to keep bees. A survey of honey bee pests and diseases will be presented. Harvesting and packaging honey will be discussed.

The **Columbia Area Career Center** will hold an Introduction to Beekeeping Overview on Wednesday, January 28, 5:30 to 7:00 pm.

The Center will also present a Beginning Beekeeping-Year 1 course on Wednesdays, February 4, 11, 18 and 25, 5:30 to 7:00 pm. See <http://career-center.org/adult/> for info.

For more information contact wrightcountybeekeepers@gmail.com or 417-741-6134.

Three Rivers Beekeepers will offer its Beginning Beekeeping Workshop on Friday and Saturday, January 30th and 31st, at the University of Missouri Extension Center in **St. Peters**. Details and registration are available at <http://threeriversbeekeepers.com/>

The **Eastern Missouri Beekeepers Association** (EMBA) will offer its 8th Annual Beekeeping Workshop on Saturday, February 7th, at Maritz in **Fenton**. This is an all-day workshop with tracks for both beginning and experienced beekeepers, led by nationally renowned researchers and educators. Registration is now open at <http://www.easternmobeekers.com/events/spring-workshop/>

North Central Missouri Beekeepers and the Macon Vo-Tech School in **Macon** will hold a Beginning Beekeeping-Year 1 course on Saturday, February 7th, 9:00 am to 4:00 pm. See www.ncmobees.org for info.

The University of Missouri **Extension Center of Adair County** will hold a Beginning Beekeeping-Year 1 course on Saturday, February 21st from 9:00 am to 4:00 pm. Contact Jennifer Schutter, schutterjl@missouri.edu for details.

Midwestern Beekeepers holds its 20th Annual Beginning Beekeeping Workshop on Saturday, March 7, 2015 (8-5:30). The location is: The Point @ Graceway, 5600 Blue Ridge Cutoff, **Raytown**, MO 64133 (across the street and south of the Graceway Church Fellowship Hall).

For information, see www.midwesternbeekeepers.org, or call Cathy at 660-656-3485.

Got a spring workshop?

editor@mostatebeekeepers.org

Send us the details, and we'll include you in February's newsletter.

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Missouri health inspector gets cool reception at Fall Conference

Enforcement of obscure honey sales regulation is at issue

by Eugene Makovec

One of the breakout sessions at the recent Fall Conference was billed as “Keeping Bees and Selling Honey in Missouri: An Open Forum Discussion on the Rules and Regulations”. Moderated by MSBA Vice President Valerie Duever, it featured **Virginia Phillips**, Missouri Environmental Public Health Specialist; **Cindy Thompson**, Department of Agriculture, Ag Business Development; **Anastasia Becker**, Integrated Pest Management Program; and **Ian Brown**, Missouri State Bee Inspector – each of whom would presumably tell a little of what they were about before the forum was opened up to questions.

Things did not go quite according to plan.

Virginia Phillips was up first, to discuss state regulations on food processing as they relate to honey. At issue was the state’s requirement that any honey sold through a third party must be “processed” in an “inspected kitchen”. Many small beekeepers sell honey through corner markets, gift shops and other retailers, and have been doing so without incident for years, but regulators have recently stepped up enforcement of a little-known rule that apparently has been on the books for decades.

Virginia had a PowerPoint presentation ready to go, but did not get past her introduction before the questions began. The resulting dialogue took on the feel of a lawyer presenting oral arguments in front of an unsympathetic Supreme Court.

First came a spirited discussion about the definition of “food processing”, which a couple of questioners defined, in the conventional way, as the making of a food product by mixing or modifying ingredients - leading them to wonder what it has to do with the bottling of pure honey. Virginia, however, defined the term much more broadly to include virtually any handling of a food product. As such, she said, “honey processing” is subject to state regulations requiring an “inspected kitchen” - except in cases where the product is to be sold directly, and in person, to the end user.

What difference does it make, someone asked, whether it’s sold directly or indirectly, when it’s the same honey, in the same bottle, with the same label? Virginia responded that if you sell directly to the consumer, he or she can ask you questions about the product. But even then, she added, the law requires the product to contain a label stating that it was not inspected by the state.

“Where do we get those labels?” asked a woman toward the back of the room.

Virginia smiled. “You get to provide those labels yourself.” In fact, it should be noted that if one is selling honey at a farmers’ market, craft show or other such display, a prominent placard is also required, stating the same warning to the public.

As for honey processing, it isn’t just bottling, said Virginia; it begins at the point when a frame is uncapped. “So it doesn’t apply to comb honey?” one man asked. Actually it

does, she clarified, as you are cutting the combs out of the frame for packaging.

“So Ross Rounds are okay?” someone else asked, noting that these are self-contained and would thus fall outside that definition. Nope, came the reply - just removing it from the hive counts as processing, as that exposes it to an environment where it could become contaminated. All stages of the operation, therefore, need to be conducted in an inspected kitchen.

She was then asked about picking apples from a tree; isn’t that food processing too? No, she said, as the apple is still the same as when it was on the tree. Packaging of uncut fruits and vegetables does not fall under guidelines on food processing; only once they are cut do they become subject to regulation.

We then moved on to the topic of food-borne illness, with the question being, just what is the government trying to protect us from with these rules? Virginia cited botulism, which this writer described as “really a non-issue”.

“It’s an issue to the babies who die from it,” she retorted.

“Yes,” I said, “but it’s very rare, and has nothing to do with how I bottle my honey.”

“That’s true,” she conceded, but added that honey can be contaminated or even adulterated during “processing”. She offered no other examples of food-borne illnesses related to honey contamination, nor an explanation of how an inspected kitchen would prevent someone from adulterating honey.

Regarding the criteria for such an “inspected kitchen”, Virginia did say that it was not the same as the “certified kitchen” required in a restaurant or bakery. Through a series of questions, we established the following stipulations: The kitchen can be located in one’s home, but must be separate from the primary home kitchen, and must include a separate hand-washing sink, washable walls and ceiling, and a floor drain. If a separate building is used, it must include its own bathroom, and all sink and floor drains must be connected to a

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Virginia Phillips answers a question about honey bottling regulations, as other panel members look on. Seated, left to right: Cindy Thompson, Anastasia Becker and Ian Brown.

photo by Eugene Makovec



New enforcement policy not a hit with beekeepers

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proper sewer or septic system.

Several attendees cited the impracticality of having to rent such a facility for all stages of production, necessitating numerous trips to bottle different sizes as needed. Others complained of the impossibly high cost for small-time beekeepers of building such facilities for themselves.

Virginia's suggestion was that local bee clubs host extracting days at approved sites where members can all extract honey together. So, someone asked, can members extract their honey into food grade buckets that day and bottle at home as needed? No, she said, all bottling needs to be done in an inspected kitchen as well.

At one point, Virginia clicked through part of her slide show, which included a photo of her own beehive in St. Louis. "I'm a beekeeper too," she said. "I know how proud you are of your product."

But she had long since lost the crowd, and this attempt to present the state's regulatory face as "one of us" did not appear to mitigate the widespread feeling that the rules she is tasked with enforcing are

both unrealistic and unnecessary.

As for the others on the dais, Valerie finally intervened to give them each a chance to plug their own roles. Cindy Thompson talked about her department's role in assisting organic and farm markets to get their products before the public. Among other things, the department's Agri-Missouri program promotes members' products at the Missouri State Fair and other events.

Anastasia Becker promoted her department's role in Driftwatch, which connects beekeepers to crop farmers to promote communication prior to insecticide applications. This seemed to be welcome information, though one attendee lamented the fact that not all growers bother to alert their neighbor beekeepers before spraying near their hives.

Ian Brown spoke a bit about state inspection services. Any beekeeper can request state inspection of his bees, for a nominal fee and mileage reimbursement, he said. Inspection is required, however, before moving bees out of the state. When ordering or moving bees into Missouri from another state, the beekeeper is required to obtain that state's inspection paperwork.

Commentary:

State honey regulation has little to do with public safety

by Eugene Makovec

Even before she signed on for the MSBA Fall Conference, I had arranged for Virginia Phillips to speak to Three Rivers Beekeepers in November. Virginia is a Food Processor Inspector with the Missouri Department of Health and Senior Services, and the person to whom I was referred the day my honey was pulled from the shelves of a small grocery in Lincoln County.

Unfortunately, Ms. Phillips did not show up at Three Rivers, explaining days later that she'd forgotten due to a sick child. But we were fortunate to have a former state inspector in the audience, who got up and offered a semi-official explanation of the regulations. He began by citing the 1980s Tylenol tampering scare and the 9-11 terrorist attacks as justification for these types of regulations, but admitted upon questioning that neither tampering nor terrorism would be prevented by an inspected kitchen. And like Virginia, he could offer no examples of food-borne illnesses prevented by the state's "honey processing" rules. He did, however, candidly advise us that there is no point in seeking regulatory relief from the regulators themselves; that needs to come from the legislature.

By way of background, I first received a call in late August from a Lincoln County health inspector, who informed me that she'd removed my product from the aforementioned store shelves, and asked if I had an "inspected kitchen". I said I did not, and that I was unaware of any such requirement by Lincoln County. "It's not Lincoln County," she replied, explaining that her department is also tasked with enforcement of state regulations.

"So what's changed?" I asked her. I argued that I'd had honey in that

store for over a year, and in other markets previously for over 15 years. I asked her if this action was in response to a complaint, or if all local beekeepers could now expect such treatment.

"The state has been training us" on enforcement of rules pertaining to honey, she explained.

I then asked if she could cite the law in question so I could look it up. "No," she said, "but I can give you a phone number for someone who can." That someone was Virginia Phillips.

It took Virginia a week to return my calls, but when she did she was very nice. "My husband and I used to be beekeepers," she said, explaining that she understood how I felt. She graciously offered to speak to our local club to explain the rules, so I

scheduled her for November. I also brought the issue to the attention of some fellow MSBA board members, who scheduled her to speak at the state meeting in October.

I would like to think that Virginia's failure to make her scheduled appearance at Three Rivers had nothing to do with the cool reception she'd received in Jeff City. But the truth is, while most of the questioners at the state meeting were polite, it quickly became clear that we had little respect for the message she was delivering.

Virginia was a good sport throughout, exercising patience and a sense of humor. But from her department's expansive definition of "food processing", to the regulations' arbitrary exemptions, to her inability to cite past health hazards from unregulated honey, Virginia failed to in any way justify the state's newfound desire to inconvenience the hundreds of small-time Missouri beekeepers who currently sell

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Fall Conference draws crowd to Jefferson City

An impressive crowd of 185 beekeepers showed up at our state capitol's Truman Hotel and Conference Center on October 24-25, for the MSBA's annual Fall Conference.

Among the top draws were a forum on Missouri's beekeeping regulations (see page 6) and a presentation on Russian apiculture.

Russia's **Fedor Lazutin**, author of *Keeping Bees With a Smile*, gave a fascinating talk about the rich history of beekeeping in Russia and how it has affected modern methods in that country. Titled "Natural Beekeeping in Russia & What We Can Learn", it was presented with the help of interpretation by **Dr. Leo Sharashkin**, a Russian immigrant and MSBA member who spoke to us last spring about his large-volume "horizontal hives", and who credits Mr. Lazutin as his mentor.

For centuries, Fedor said, the only kind of beekeeping in Russia was "living tree" beekeeping. Hives were hewn out of large, living trees, and fitted with an entrance and removable door. Families passed down plots of these trees through generations. The hives were inspected just one a year and the honey harvested.

Later, people migrated to vertical log hives, which took 5-6 men to move, and from there to "bee gums" made from smaller logs.

Moveable-frame hives appeared in the mid-1800s as in other parts of the world, though in Russia they were composed of one very large, horizontal box with large frames. The bees used in northern Russia were European dark bees, which were quite defensive.

The Bolshevik Revolution, Fedor said, was a "great calamity for Russia". Among other things, the Soviet government got involved in beekeeping, mandating movable frames and promoting the eradication of the indigenous dark bees, to be replaced with gentler bees from southern Russia.

Northern beekeepers soon became dependent on the South for packages, as the southern bees could not survive the winter. Though many beekeepers still kept bees in the horizontal hives, following World War II the government forced a move to all vertical hives.

Despite all the meddling from the Soviet government, some Russians keep northern bees in horizontal hives to this day, especially in the Caucasus region. The standard Russian frame measures 18x18 inches,

and the total hive volume is equivalent to five Langstroth deeps.

This large volume gives room for plenty of build-up in spring, and a single fall extraction, leaving adequate food storage for the long northern winter, which can feature a no-fly period of up to six months. The hive features double-wall construction with 2" of insulation between.

Fedor said he only inspects the brood nest once, in the spring. In the fall he pulls honey frames from the end with the fewest bees.

Fedor does not buy bees or queens; he relies on swarms from his own hives

to replace failing queens. Swarm season, from late May to early July, is thus the most important part of the bee season - so much so that he built a gazebo in the midst of his apiary so he can be there full-time for those few weeks.

Other speakers included **Grant Gillard**, with "Sustainable Beekeeping"; **Linda Hezel**, "Keeping Bees Without Chemical Input";

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Fedor Lazutin displays one of the oversized frames used in the traditional Russian horizontal hive.



Yvonne Von Der Ahe, second from right, invites audience members to help as she demonstrates the making of cold-processed soap.



Fall Conference (continued from previous page)

Cory Stevens with a three-part course on “Backyard Queen Rearing”; and the ever-popular **Yvonne Von Der Ahe**, who presented “Making Aunt Bee’s Cold-Processed Soap Using Honey & Wax”. We also heard **Kevin Gubbels**, of Farmers Union Insurance, talk about federal crop insurance for the beekeeper.

This conference also saw the return of our food and art contests. Speakers Leo Sharaskin and Fedor Lazutin both took home ribbons in the artwork category, and Honey Princess Erin Mullins cleaned up with several ribbons in the cooking arena.



Leo Sharaskin, right, talks with attendees about natural beekeeping in horizontal hives.



Erin Mullins, 2014 Honey Princess, shows off her raft of cooking contest ribbons with President John Timmons.



Outgoing Missouri Honey Queen Lauren Collins, at left, and incoming Queen Erin Mullins show off a table full of merchandise about to be auctioned by Bernie Andrews at Friday night’s Queen Banquet. The auction raised money to support the Honey Queen program.



Should pure honey be regulated as a processed food?

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honey through third party vendors.

Someone in the audience asked the same question I had asked during my first phone conversation with Virginia: Why the distinction between the product I sell direct and what I sell through a third party, when it's the same honey? She gave him the same response she'd given me - that the direct buyer can ask the seller questions about that honey. I didn't get it then, and I don't get it now.

I have sold thousands of bottles of honey through third-party vendors since the late '90s. During that time I've had the occasional customer question referred back to me, but none have had anything to do with product safety. They have, in fact, been the same kinds of questions I am asked by direct customers, such as:

- Where are your bees located (i.e., how "local" is this honey)?
- Why is this honey a different color than what I bought last fall?
- Why does this honey taste so much better than what I buy in the supermarket?
- Can I buy this in a larger size?

Frankly, the law's distinction between direct and indirect sales makes no sense in terms of safety, as the product and the package are exactly the same. And what of the distinction between sales of over \$30,000 per year and those under that threshold? Does the company that grosses \$30,000 in sales care less about its product than someone who sells only \$29,000? These kinds of rules are always presented as being about safety, but when they start writing meaningless exemptions they disprove their own premise.

Further, Virginia's suggestion that the local club simply host an extracting day for everyone at an approved kitchen displays a curious lack of understanding of the process. The fact is, some local clubs host extraction days now, for the benefit of members who do not have their own extractors, but this is not normally done in an inspected kitchen. Furthermore, these events are geared to those with small amounts of honey, and attendees are in fact limited to small amounts in order to give everyone a chance. If we're talking about people who actually produce enough honey to want to sell through a third party, it would be all but impossible to find an approved facility large enough to accommodate even a dozen such folks with all their supers and containers, and with adequate counter space for all of them to bottle all of their honey in a very limited time frame.

Not to mention, you'd be hard put to find such a beekeeper who bottles every bit of that honey on the day of extraction. Not only is this honey typically bottled as needed in whatever sizes are currently in demand, but care is usually taken to avoid bottling so much that it ends up crystallizing in the bottle.

Now, to the subject of "contamination", which our speaker said becomes possible as soon as we pull honey off the hive. At the risk of giving the regulators ideas, what about contamination between the hive and the inspected kitchen? What about every time I open the hive and pull frames out for inspection? How about when I open the hive a few days before extraction, to move frames around, consolidate the full ones into one super and the empty or uncapped ones into another? By Virginia's definition, that is food processing, and should take place in a sanitized environment.

Perhaps the state should mandate that the hive itself be permanently located in an inspected kitchen, with a food-grade plastic tube connecting to the outside environment. But then, how would we regulate the bees' whereabouts when they are outside the hive? Bees have been seen collecting water from mud puddles and stagnant ponds; should I spray the tube with disinfectant spray once a day to ensure that all colony members "wipe their feet" upon entrance?

I know, I'm being ridiculous now. So I will simply ask once again: Just *what* is the state protecting us *from*? What food-borne illnesses were commonly associated with honey consumption before the state stepped in to make work for its inspectors?

To define one of nature's purest and most perfect products as a "processed food" is to besmirch our reputation as beekeepers and insult the intelligence of our customers. To further force us to clutter our packaging with a "WARNING: UNINSPECTED!" label implies an inherent danger for which there is no supporting evidence.

The consumer who seeks out local honey at his local market has a favorable, and accurate, understanding of it as a wholesome and healthy food product. He does not need the state to protect him by making that product more expensive and harder to find.

Preventing small-scale beekeepers from selling honey in local shops denies choice to consumers. It causes marginal harm to the many small grocers, quick shops, gas stations, feed stores and similar venues who currently supply sought-after local honey. But it significantly impacts the ability of beekeepers to support their hobbies or sideline businesses – which, by the way, provide valuable pollination services to their local farmers and gardeners, mostly at no charge.

It's no secret that this is personal for me. Some have suggested that it would be best not to make a big deal of this. Perhaps the state is just making a point with a handful of "busts", and if we keep a low profile they will again lose interest and go after real problems.

But I believe there is a larger issue here. This is a regulation with no logic or justification to back it up. Even if they back off for awhile, why should we forever live in fear of the next crackdown?

Our current governor and his wife are friends to beekeeping. Our legislature is dominated by Republicans who proclaim a desire for limited government. The time to act is now.

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Local Beekeeping Associations in Missouri

- 1 Beekeepers Association of the Ozarks**
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Darr Ag Center, 2401 S. Kansas Expwy, Springfield
Jeffrey Maddox, President maddox65804@yahoo.com
www.ozarksbeekeepers.org
- 2 Boone Regional Beekeepers Association**
3rd Sunday of month, 3:00 p.m., Columbia Insurance Group, 2102 Whitegate Dr. (back door), Columbia
President Jim Duever, 573-254-3373 www.boonebees.org
- 3 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
- 4 Eastern Missouri Beekeepers Association**
2nd Wednesday of each month, 7:00 p.m., location changes. Bob Sears, President 314-479-9517
www.easternmobeekeepers.com
- 5 Golden Valley Beekeepers**
2nd Monday of each month, 7:00 p.m. (but varies)
Henry County Courthouse, Clinton MO
Tom McCormick, President 417-644-7507
tlmccormick@mccormickcos.com
- 6 Jackson Area Beekeepers**
4th Tuesday of each month, 7:00 p.m.
First Presb. of Jackson, 206 E. Washington
Contact Grant Gillard, gillard5@charter.net, 573-243-6568
- 7 Jefferson County Beekeepers Association**
2nd Tuesday of each month, 7:30 p.m., Hwy B & 21
Jefferson County Extension Center, Hillsboro
Contact Marvin Hook 636-274-1759
- 8 Joplin Area Beekeepers Association**
Last Tue. of each month, 7 pm, SM Bank Community Building (7th and Duquesne Rd), Joplin
Contact Dale Foley 417-850-0285
- 9 Mid Missouri Beekeepers**
3rd Sunday, 2 pm, Old Train Depot, St. James.
Pres. Mat Woessner, matt@inv-rel.com, 573.308.7006
- 10 Midwestern Beekeepers Association**
Most meetings: Fellowship Hall at Graceway, 5460 Blue Ridge Cutoff, Kansas City, MO 64133
Visit midwesternbeekeepers.org for calendar
Pres. Cathy Misko, 660-656-3485 cathymisko@earthlink.net
- 11 Mississippi Valley Beekeepers Association**
Last Tuesday of Month in Quincy, IL
Contact Bernie Andrew 217-938-4975
- 12 Missouri Valley Beekeepers Association**
3rd Monday, 7pm, Union, location varies
President Calvin Brandt cvbrandt@landolakes.com
- 13 Parkland Beekeepers**
3rd Tuesday of month, 7pm, Ozark Federal Savings
President Gregg Hitchings glhitch@hotmail.com
- 14 Pomme de Terre Beekeepers**
2nd Thursday of each month, 7 pm
Missouri Extension Office, Hermitage
Contact Bessi Shryer 417-745-2527
- 15 SEMO Honey Producers**
2nd Thursday of month, Church of Christ, Poplar Bluff
Contact Cory Stevens 573-225-6935
wells.ernie@gmail.com
- 16 South Central Missouri Beekeepers Association**
1st Friday of month, Howell Electric Coop, West Plains
Monty Wiens, President 417 257-3994
- 17 Southern MO Beekeepers of Monett "MOBees")**
3rd Tuesday of each month, 7:00 p.m.
United Methodist Church, Hwy 37 NW of Monett
Kevin Young, President 417-847-5464
- 18 Southwest Missouri Beekeepers Assn. of Neosho**
1st Tuesday of month, Neosho High School FFA Bldg
President Roger Ross 417-472-3504
- 19 Three Rivers Beekeepers**
3rd Monday, 7pm, University of Missouri Extension, 260 Brown Rd, St. Peters, info@threeriversbeekeepers.com
President Eugene Makovec 314-703-7650
- 20 Northwest Missouri Bee Busters**
2nd Monday of month, location varies,
nwmobeebusters.blogspot.com, beebusters2012@gmail.com
Gerald Auffert, President 660-944-2535
- 21 Lake of the Ozarks Beekeepers**
3rd Saturday of month, 1:00 p.m.
UMC Extension Office, 100 E. Newton, Versailles MO
Contact Garrett Blackwell 573-374-7402
- 22 Northeast Missouri Beekeepers Association**
1st Friday of month, 6:30 pm Running Fox Elementary (3 miles south of Wayland) Acting President
Randy Ewart 573-248-5561 rewart@centurytel.net
- 23 Gasconade Region Bee Keepers**
2nd Tuesday 7:00, First State Comm. Bank, Owensville
President Rod Weakley 573-746-0383
gasconaderegionbeekeepers@hotmail.com
- 24 St. Louis Beekeepers**
4th Tuesday 6:30, Schlafly Bottleworks
contact@saintlouisbeekeepers.com
www.saintlouisbeekeepers.com
- 25 Western Missouri Beekeepers**
2nd Tuesday 6:30, Moor-View Community Room, Nevada
Caroline Phillips, President 417-321-3587
bcphillips81@gmail.com
- 26 Meramec Valley Beekeepers**
First Sunday 2:30 pm Bourbon, MO American Legion Hall
Contact Sam Elia 573-732-5597
- 27 Quad County Beekeepers**
1st Tuesday, 7:00 pm, Missouri Extension Office, Troy
Contact Fred Meder (573) 760-2574
quadcountybeekeepers.com
- 28 North Central Missouri Beekeepers Association**
1st Monday, Area Career Center, Macon, 7:00 pm
Contact Dan West (660) 651-7582, www.ncmobees.org
- 29 Bees Alive (Springfield area)** www.beesaliveclub.com
1st Thursday, 7pm, Empire Bank, Highlandville
Dan Barton, dannyohboy@hotmail.com
- 30 Wright County Beekeepers**
2nd Thursday, Laclede Electric building, Hartville, 7 pm
Rick Bledsoe, Contact 417-741-7466
wrightcountybeekeepers@gmail.com
- 31 Rolla Bee Club**
4th Tuesday, Rolla Public Library, Rolla, 6 pm
Contact Charlotte Wiggins 573-364-1908 evenings
chargardens@gmail.com
- 32 Swarm Chasers**
% MO Dept. of Conservation, 701 McCarthy Dr., St. Joseph
Contact Shannon Holcomb 816-261-8647
holcomb_shannon@yahoo.com

See our interactive club map on the website at:
<http://batchgeo.com/map/e64a9d35b439c5309794fbea8516f333>

**MSBA Membership Application**

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Honey Queen report

by Erin Mullins

Hello All!! I am so excited to begin this new year as your 2015 Missouri Honey Queen!! I had a blast this year at the Fall Meeting. Not only was I crowned as the Queen but I got to listen to some amazing presentations. I never leave the state meeting without 100 new ideas to try for the upcoming year. It just fuels me and really gets me even more excited to keep bees.

Not only do I learn while I'm there but I also get to reconnect with all the wonderful people who are involved in the MSBA. To me it's like one big family reunion. I walk in and it's hugs and greetings and catching up with some amazing people. You all have welcomed me into this organization and really make me excited to be a part of it.

I have already made several arrangements to visit clubs and events and I am excited to see what this year will bring!! If you have an event or meeting you would like me to attend please get in touch with Wanda the Queen Chair and we would love to set it up.

I hope you all have a great winter and many blessings to you all this Holiday season!

Erin Mullins



Queen Erin



Incoming Missouri Honey Queen Erin Mullins, center, poses with 2014 Honey Queen Lauren Collins and Queen Chair Wanda Johnston.

Directory of Officers

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president@mostatebeekeepers.org
- Vice President: Valerie Duever** 314-402-4841
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vicepresident@mostatebeekeepers.org
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secretary@mostatebeekeepers.org
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queenchair@mostatebeekeepers.org
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Missouri State Beekeepers Association
PO Box 7514 Columbia, Missouri 65205
www.mostatebeekeepers.org



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.