



Fall meeting draws 100 to Lake of the Ozarks

About 100 beekeepers made the trip to the Lake of the Ozarks for the MSBA's annual Fall Meeting. The featured speaker was entomologist **Marion Ellis**, professor and Extension Apiculture Specialist at the University of Nebraska. We were also treated to several lectures by our own **Grant Gillard**, a pastor and sideline beekeeper in Jackson, MO.

Dr. Ellis lectured on a variety of topics over the course of the two-day meeting. He and his graduate students have done extensive research on honeybees, and he shared some of their findings:

Varroa

It's been 21 years since this scourge of beekeeping first arrived on the American scene. During that time it has mostly wiped out the feral honeybee population and reduced genetic diversity among managed colonies.

The adult mite needs to feed on an adult bee before it can reproduce. It can spend anywhere from 4-16 days on an adult before moving into a brood cell. Mites are difficult to see on adult bees, but are usually found on the underside of the abdomen between the third and fourth sterae. Mites are drawn to cells by a brood pheromone released when brood cells is ready to be sealed.

Screened bottom boards have not been found to have much effect on mite levels. They do, however, seem to increase brood production due to the added ventilation.

Drone comb removal can remove a good quantity of mites from a colony, but at a cost: It takes roughly a frame of honey to raise a frame of brood.

Powdered Sugar dusting isn't all that effective when done in the conventional way. Dr. Ellis described the method his team uses:

During a broodless period, dump all the hive's bees into a screened box. Dust them all with powdered sugar, sift the mites out, and then dump the bees back into the hive. It's labor-intensive and time-consuming, but effective.

Chemicals such as fluvalinate (Apistan) and coumaphos (Checkmite) target one biological function so mites are quick to develop resistance. In Ellis's opinion, these treatments have not worked in years, and *should not be used on Varroa*.

Chemicals like Oxalic Acid, Formic Acid and menthol-based treatments (Apiguard and Api-Life VAR) target a wide range of biological systems. In essence, they are toxic to bees and mites alike, and are effective in their recommended dosages because "mites are small and bees are large".

Communication

Honeybees communicate through a complex system of visual, tactual and chemical stimuli. Examples of these include the well-documented waggle dance used to map foragers' routes to food sources; the buzz runs employed by scouts to motivate a swarm to take flight; and the Nasanov pheromone sent forth to direct swarming or displaced bees to "enter here, for this is home".

Human interactions can sometimes seem primitive by comparison. Sure, we have advanced technology, but attend any business seminar and observe what happens when the PowerPoint breaks down.

There were no such breakdowns at this year's Fall Meeting, where a good number of our members were educated on a variety of beekeeping-related topics. See the complete story at left.

*The caption for this photo could be: "Here, **you** find a place for this nectar. There's nothing but plastic as far as the eye can see!"*

— photo by Eugene Makovec

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Honey Drop to debut in Pacific Northwest grocery chain

Alternative to the sugar cube set to launch at Fred Meyer stores

(A press release by Island Abbey Foods)

Montague, PE, Canada - November 17, 2008 - Island Abbey Foods Ltd. today announced its distribution agreement with North American retail chain Fred Meyer. A division of Kroger foods (the second-largest grocery retailer in the country), this agreement would see Island Abbey Foods Ltd's flagship product, the Honey Drop - a honey you can hold, sold in over 125 Fred Meyer locations throughout the Pacific Northwest.

The Honey Drop solves a common problem: Liquid honey can be messy. The Honey Drop is an individual serving (one teaspoon/5 grams) of 100% pure dried honey without any additives. It is ideal for sweetening tea or coffee.

Simply drop into a hot beverage and stir. You have all of the natural honey flavor without the usual honey mess.

"We are excited to announce the availability of the Honey Drop in all Fred Meyer stores across Oregon, Washington, Alaska and Idaho," stated John Rowe, president of Island Abbey Foods Ltd. "The Pacific Northwest is home to many coffee and tea enthusiasts, and we are pleased to now be able to offer these consumers a pure honey alternative to the sugar cube. Fred Meyer is an ideal partner for us as they

offer their customers a large selection of teas and coffees, and the Honey Drop is the perfect complement."

The Honey Drop comes in boxes of 20 pieces. The Honey Drop is only 20 calories, has a shelf life of one year, and does not contain any artificial coloring, flavoring, or preservatives. The Honey Drop is a product of Prince Edward Island, Canada.

For more information and a list of Fred Meyer stores, please visit us on the web at www.Honibe.com.

Island Abbey Foods Ltd. is a specialty food producer based in Prince Edward Island, Canada. We are a 6th generation PEI agricultural family business with our feet firmly planted in our Island's bright red soil (ideal for farming with its high iron and nutrient content). Honibe (hon-ee-bee) brand honey is our line of all natural, specialty

honey from PEI. We offer varieties as found on the mainland, as well as, a few local varieties that are unique to our Island. We also offer the Honey Drop, the world's first 100% pure, no mess, non sticky honey.

Honey Drop was developed with the help of research by the National Honey Board. It was featured in this newsletter in March 2008.



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BEEKEEPING OF YESTERYEAR

A look back at the literature of the last century

Magic with packages in Green Bay, WI

by Myron R. Frisque (an interview with G.H. Cale)

Reprinted from the American Bee Journal, February 1956

I started to keep bees in 1930, when I was 23 years old, with 15 colonies in my back yard. I bought these during the depression days, after I had read about bees and talked with George Mueller, an old time beeman. I was then in a contracting business, painting and decorating.

These first 15 colonies were kept in double walled hives and the queens had the run of two standard brood chambers. They were wintered in double bodies so they came through the winter in good shape. I tried all kinds of wintering plans, some of them good and some bad, but gradually as the years went by we developed this plan of beekeeping with package renewal every year.

I opened up a couple of outyards in 1935 and finally in 1937 decided to go into commercial beekeeping. As I have said I was then wintering most of my bees supplemented with packages for the replacement of the poor colonies of the fall before. During the war I built up to about a 600 colony outfit with nine outyards but I was gradually getting away from wintering. All of my experiments were leading to the use of packages instead of wintering over colonies. With good queens and good stock I felt I could work out a more uniform system of beekeeping with less work. Now, in an all package operation, we run five to six outyards with about 400 colonies. I believe we are better off running less colonies more efficiently than a thousand colonies haphazardly.

My folks have no beekeeping background. My father, Eugene Frisque, a native of Belgium, had been a tailor most of his life. He is now retired and helps me with my bees along with other members of my family, particularly my brother Merrill, four years my junior, who works with me on a year round basis. He is a natural born mechanic and so, in addition to the bee work in season, he always has plenty of occupation during the off months.

Our main package shipper supplies us with two and a half pound packages (which we like the best) and they are installed between April 5 and April 15 in standard 10 frame Langstroth bodies of comb containing pollen and honey. These installation bodies have been in storage all winter. They were removed with the crop of the year before and the middle portions of the center combs were extracted, the remaining honey left with whatever pollen may have been gathered, for use in spring when the packages are received. These bodies are painted gray to distinguish them from the other supers. They contain dark combs while the actual super combs are mostly light colored or white combs since they are not allowed to be used for brood rearing at any time.

Each year I have some additional packages shipped (35 in 1955) to keep the outfit up to par, so they are all good colonies and no duds.

Some of these packages come through with two queens and these are divided to make two units. The majority of the package colonies usually go along without any trouble. But those that must be requeened are requeened with nucs which were formed from the extra packages. An entire nuc is slipped into the center of the hive body of the colony to be requeened.

The dandelion flow from May 12-30 carries the colonies over the critical period from June 1-15 without any additional feeding. In an

average year, by May 15-20 the colonies are ready for the addition of a second body. This is a jumbo size body (10 frame width and modified Dadant depth) with dark combs containing honey and pollen. These are slipped under the standard bodies in which the packages were originally hived. Before the addition of the jumbos and only then, all the standards are examined by tipping them back and examining the combs from the bottom. You can

tell the condition and the strength of the colonies better from the bottom than from the top without having to pull out combs. Any colony not up to par can then be taken care of separately without disturbing the rest of the outfit. Since the queens usually have the standard 10 frame bodies well filled with brood when the jumbos are added, the queens continue to work on readily and keep a fairly clear brood nest down below.

Between June 12-15 the colonies are ready to be demareed and supered just as the honeyflow is beginning. We then clip the queens and box them down to the jumbo bodies with excluders. One empty super of extracting combs (nice white combs) is put above the excluder. Then the standard body, chuck full of brood, is placed above the first super; then a couple of additional supers of combs on top of all. This takes the pressure off below and, properly timed, stops 90% of the swarming and gets the bees working in the supers right away.

Within a week after the flow has started each colony will be working in three and four supers above the bottom brood chamber. Of course, one of these is the original brood chamber which is now being filled with honey as fast as brood emerges. Keeping the producing colonies going full blast is now the main job. Principally it means making sure that they have plenty of super room at all times. We top super, of course, otherwise it would be a man-killing job. When excluders are used the top super is always the one that lets you know what the colony is really doing. Colonies are watched closely for proper supering.

When most colonies have six to eight supers that is usually the saturation point and it is time to take them off. This is about July 15-20 and we take off everything but the first super above the excluder and possibly the top super which may not yet be finished. From then on after extracting we continue to give the empty supers back to the colonies for the second flow which comes in August.

continued on page 4

All of my experiments were leading to the use of packages instead of wintering over colonies.



BEEKEEPING OF YESTERYEAR

continued from page 3

We take off the honey with acid trays and average 100-125 supers a day with two men. We remove the gray supers that served as starting chambers for the packages right along with the other supers. These are usually well filled with honey in their dark combs and usually with enough pollen to last in spring until new pollen comes in from early maple.

The second flow usually comes about the first of August and some years it may be as good as the early flow. After the first run of extracting in this second flow is over we cage the queens in the jumbo brood chambers usually about August 10. Caging the queens is quite a job but at the same time we inspect for disease and the heavy stacks are lifted off all at once with a hive lifter so that finding the queen is not too difficult.

Usually by September 1, the flow is entirely over with the alfalfa crop in hand, all brood emerged and colonies ready for gassing. We gas the entire yard when there are no robber bees around and it does not take long to get the honey in, clean brood chambers and store them away, along with the package-hiving standards, in a small building right in the center of the yard. The jumbo brood chambers will then contain quite a lot of pollen brought in during August after the queens have been caged and stopped from egg laying, and

some honey. The jumbo brood chambers and the standard brood chambers are stored in the buildings together so that we have them handy to put out early in the spring for the packages. Roads are never too good in spring, and we try to avoid all unnecessary hauling.

This system can be worked with two standard brood chambers, but the standard is really too small. You can use three standards but the extra work and cost is not worth it. I prefer the jumbo or the Dadant with shallow supers.

I might say something about our honey house and honey hauling. Our honey house is equipped with two stainless steel extractors, special capping buckets with removable fronts, sump tank with two baffle plates, and two tall settling tanks. The honey is not strained. It is heated and pumped over from the sump tanks and is cleared by gravity.

We use a closed panel truck which can handle two tons to a load. At the honey house all stacks of supers roll out into an extracting platform which is at truck level. We wholesale our honey and do not care to go into the retail end of it. One interferes too much with the other and it is hard to do a good job at both.

With a small and efficient crew and our farthest outyard only twelve miles away, and taking full advantage of the season, I believe we can operate at considerably more profit with less overhead and depreciation with this system. We shift very few frames, take a yard as a complete unit, with the two proper brood chambers as the key to the whole plan.

We have made some progress but there is room for further improvements each year and with the advent of better bees, we can see that four to five hundred pound averages are not impossible.

Beekeeping has got to be in your blood. Experience is not just a matter of adding up the years but of continuous improvement, learning what to do and what not to do.

Editor's note: "Beekeeping of Yesteryear" is included in this newsletter for its historical interest only. The Missouri State Beekeepers Association does not advocate the type of wholesale destruction of honeybees described by the subject of this article.

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The Honey Board is dead ... Long live the Honey Board!

Name and assets adopted by new honey packers and importer board

(National Honey Board – Firestone, Colorado, September 12, 2008)

The new honey packers and importers board held its first meeting on Sept. 4 in Denver, Colorado. After an orientation presentation by representatives from USDA, the new board voted to operate under the name National Honey Board and to continue operations out of the same office as the pre-



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vious honey board in Firestone, Colorado.

To ensure a smooth transition of operations, the new board purchased the assets of the old National Honey Board. As instructed by USDA, the new board will set aside a percentage of the value of the acquired assets - 35% or \$58,753 based on proportionate assessments paid - to be held for producers and a possible future producer-funded U.S. honey board.

The board also voted to pick up the National Honey Board's ongoing bee research projects and to begin promotional programs and other activities as of October 1st. Promotional materials that have been available to the industry in the past will continue to be available as usual. Elected officers for the new board include: Buddy Ashurst, Chairman; Clint Walker III, Vice-Chairman; and Nancy Gamber-Olcott, Secretary- Treasurer. The board hired Bruce Boynton as Chief Executive Officer.

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Marion Ellis covers a lot of ground in two days at Fall Meeting (continued from page 1)

Colony Collapse Disorder

We're still searching for the causes, but it may be a combination of factors:

Pathogens: In 600 years of North American beekeeping, there was one major disease introduced, and that was chalkbrood. In the last 20 years, there have been six new pests: Tracheal mites, Varroa mites, Africanized honeybees, small hive beetle, *Nosema ceranae* and Israeli acute paralysis virus.

Nosema ceranae, like *Nosema apis*, is an intracellular parasite. It was discovered in 1909, but has not become a problem until recently. It was present in an estimated 13 percent of American colonies in 1999, but now infects about 97 percent. In fact, it appears to have replaced the *apis* strain in this country. It is unlikely the sole cause of CCD, but could very well be a contributor. *Nosema apis* was prevalent during the last great unexplained bee die-off, the "disappearing disease" of the 1970s.

Pesticides: These are present in ever-greater numbers, both agricultural and in-hive. Are they physically lethal or sublethal? Do they affect behavior?

Genetic diversity: The loss of diversity due to the loss of the feral population may affect bees' ability to adapt to other stresses.

Nutrition: As agriculture becomes more monocultural, it may be necessary to feed pollen substitutes to bees in those areas.

Bee movement: If one beekeeper has resistant mites, putting them down in an almond orchard spreads the genes around.



Dr. Marion Ellis

Pollination of this crop requires about 1.4 million colonies, out of a U.S. total of 2.4 million.

Small Hive Beetle

Identification of larvae: Beetle larvae have three pairs of legs (toward the front), as opposed to wax moth larvae which have legs all along the underside. They also have two rows of spines on the back.

Life cycle: Beetles lay eggs along the periphery of the brood nest, where a strong colony removes them. After hatching, larvae will feed on honey, pollen and even bee larvae before leaving the hive and burrowing underground to pupate. Mature larvae typically mass on the bottom board before moving to the light of the entrance and then exiting. They will travel a considerable distance to find suitable soil, so a strip of carpet or plywood out front will not stop them.

Contrary to what was previously believed, soil moisture rather than type governs the ability of larvae to pupate. Without adequate moisture they will dry out. Depending on environmental conditions, pupation can take anywhere from 8-60 days.

Heavy infestation is manifested by tens of thousands of larvae, slime everywhere, and the rotten orange smell of fermentation.

Control: Maintain strong colonies and avoid damp yards. Avoid upper entrances and keep pollen out of supers, as this is a beetle attractant.

Grant Gillard joined the small hive beetle discussion with the following observation: In his experience, he said, healthy bee colonies keep beetles under control until they are subjected to some major stress, such as a truck crash or storm damage,

which causes the beetle population to mushroom (possibly as a survival mechanism?) and take over the hive.

Rev. Gillard recommended keeping hives strong, unstressed, and in full sun. He also discussed several types of hive beetle traps, and laid out instructions for a homemade one, complete with a banana and cider recipe he has used to lure the beetles to their demise. The recipe is available at www.beekeeperlinda.blogspot.com/2007/05/small-hive-beetle-trap-saga.html

Grant also spoke to us about marketing varietal honeys at farmers



The Queen banquet took place on Halloween, so several attendees decided to look the part. From left to right: Bernie Andrew, Yvonne Von Der Ahe, Gay Andrew and Martha Evans.

CCD = deja vu?

This seems all too similar to the "disappearing disease" of the 1970s, or a large bee die-off detailed in an 1897 American Bee Journal report. Is it possible this is a cyclical occurrence, something that sporadically affects individual beekeepers but is magnified this time around by the almond pollination situation?

Speaking of which, California now produces 95 percent of the world's almonds, on almost 600,000 acres.



Grant Gillard



Tara Fisher named 2009 Missouri Honey Queen (continued from page 6)



Susan Ellis

markets, and shared his guidelines for placing hives on other people's property. Information from all of Grant's lectures can be accessed at: www.msbafall2008.homestead.com

Scott Moser gave a few pointers on Saturday morning about Fall and Winter management in Missouri.

At Friday night's annual Honey Queen Banquet, Queen Chairperson Joyce Justice presented the title of 2009 Missouri Honey Queen to **Tara Fisher**, daughter of Jim and Tanya Fisher of Raymore. Tara introduces herself on page 11.

Also at the banquet, **Susan Ellis** treated attendees to a highly entertaining slide presentation of the experiences she and Dr. Ellis had in France during his recent six-month sabbatical there. Stunning photos of the French countryside were balanced by her sometimes sweet, sometimes hilarious insights on her relationship with Marion, and stories of the people they met.



President Kenny Norman congratulates Tara Fisher after her Honey Queen acceptance speech.

Spring Meeting preview

Joint meeting with Kansas in Overland Park

Following the wildly successful joint meeting in 2006 with our neighbors to the west, we will get together once again **March 6-7, 2009** at the Overland Park Marriott.

Speakers booked so far include **Clarence Kellison**, Extension Service Entomologist and head of the Department of Entomology and Plant Pathology, Mississippi State University; and **Jennifer Berry**, Apicultural Research Coordinator and Lab Manager, University of Georgia.

Mark your calendar! Complete details will be in your February newsletter.

Cookin' with honey!

by Carrie Sayers

*This is to be a regular column of recipes with honey as a significant ingredient. **Carrie Sayers** is a first-year beekeeper and a member of the Missouri State Beekeepers Association and the Eastern Missouri Beekeepers Association. She operates Sayers Catering (www.sayerscatering.com) in Glendale, MO, and has been cooking with honey for years.*

Honey Basted Chicken Breasts

Serves 4-6 (depending on how many chicken breasts used)

Prep time including baking one-ish hours

Ingredients & Method

Preheat oven to 350 degrees

4-6 boneless chicken breasts

Rinse, pat dry and place in shallow glass baking dish. Set aside.

1/3 cup Honey

1/3 cup melted Butter (not margarine)

2 T Dijon Mustard (Grey Poupon is the best!)

1 t Freshly Ground Black Pepper

1 t Curry Powder

Salt to taste

Whisk all above ingredients together and pour over chicken. Bake uncovered for approximately 45 minutes – basting chicken with sauce every 10-15 minutes. Chicken is food safe when it reaches an internal temperature of 180 degrees.

If using bone-in breasts, cooking time may be longer.

Remove from oven and let chicken rest for approximately 5-10 minutes before serving. Serve over white or brown rice. Enjoy!

Suggestion: I usually make a double batch of the sauce – so you have extra to baste with and extra to eat !



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Beekeepers Association of the Ozarks

4th Tuesday of each month, 7:00 p.m.
The Library Center, 4653 S. Campbell, Springfield
www.ozarksbeekeepers.org

Boone Regional Beekeepers Association

3rd Sunday of odd months, 1:00 p.m., Columbia Insurance Group, 2102 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

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

3rd Wednesday of each month, 7:00 p.m.
YMCA, 10301 E. 350 Hwy, Raytown
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
Steve Teeple, President 417-261-2210

Southern MO Beekeepers of Monett ("MOBees")

3rd Tuesday of each month, 7:00 p.m.
Monett High School VO-AG Building
Robert Sperandio, President 417-235-6959

Southwest Beekeepers Association

1st Tuesday of month, Neosho High School FFA Building
Contact Herb Spencer 417-472-7743

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Honey Queen Report

by Tara Fisher

Hello!

I am so pleased that I got the chance to meet so many wonderful people at the fall meeting. I would like to thank all of you for your support. It was a beautiful weekend to spend at the Lodge of the Four Seasons! So far, I have truly enjoyed filling in for a few events in 2008! I enjoyed the weekend that I spent at the State Fair. It was a lot of fun to share information about beekeeping with all the different people. I have also enjoyed going to the Columbia and Parkville Farmers' Markets. I hope that I get to attend many more events!

For those that I did not get to meet at the fall meeting, I would like to share a little about myself. I live on a farm in Raymore, MO with my parents Jim and Tanya Fisher and my older brother Matt.

I graduated from Raymore-Peculiar High School in 2007. While in High School I was a member of the varsity golf team and I did stats for the wrestling team. I earned five varsity letters for participating in both of these activities. I was also a member of National Honor Society for three years and served as the Historian my senior year. I earned the A+ Scholarship that is awarded for academics, community service and mentoring.

Currently, I am attending the University of Missouri-Kansas City on a Chancellor's scholarship that was awarded for academics. In December, I will be a Junior and continuing on in my pursuit of a Bachelor of Science in Accounting. I plan to graduate in May of 2010 and continue my education to obtain my Masters in Accounting with an emphasis on Taxation.

When I am not at school or studying, I enjoy spending time with my family, hanging out with my friends, reading, riding four-wheelers, working, and playing with my Labrador Retriever Arbee. I also enjoy helping my parents with beekeeping.

Once again, I look forward to serving as the 2009 Missouri Honey Queen. I would love to come promote honey and beekeeping at any of your events. If you would like me to attend any of your events, please contact Joyce Justice, Honey Queen Chairperson. Her contact information is in the column to the right. Again, I thank you all for this opportunity.

Sincerely,
Tara Fisher



New Officers elected for 2009

Following a vote at the recent Fall Meeting, the following board members will be new for 2009:

Scott Moser will replace outgoing President Ken Norman.

Grant Gillard will become Vice President.

Ken Sona will step into the now-vacant position of Secretary.

We wish to thank all of them for generously taking on these new responsibilities.

Directory of Officers

President: Ken Norman 417-669-4452
3634 Shiloh Church Road, Marionville, MO 65705
president@mostatebeekeepers.org

Vice President: Scott Moser 636-285-7295
6600 Davis Lane, Cedar Hill, MO 63016
vicepresident@mostatebeekeepers.org

Secretary: Ken Sona 314-303-4646
19 McClay Crossing, St. Peters, MO 63376
secretary@mostatebeekeepers.org

Treasurer: Ron Vivian 816-690-7516
443 Fricke Road, Bates City, MO 64011-8280
treasurer@mostatebeekeepers.org

Past-President: Monte Richardson 660-826-4917
1405 S. Prospect Ave., Sedalia, MO 65301
pastpresident@mostatebeekeepers.org

Western Area Director: Glenn Davis 816-690-8007
4618 Highway Z, Bates City, MO 64011
westdir@mostatebeekeepers.org

Southern Area Director: Marlin Trout 417-830-7749
20445 Lawrence 2070, Ash Grove, MO 65604
southwdir@mostatebeekeepers.org

Eastern Area Director: Steve Harris 636-946-5520
1224 Sherbrooke Road, St. Charles, MO 63303
eastdir@mostatebeekeepers.org

Southeastern Area Director: Ray Batton 573-686-4888
3032 N. 14th St., Poplar Bluff, MO 63901
southedir@mostatebeekeepers.org

Program Chairperson: Sharon Gibbons 636-394-5395
314 Quinmoor Dr., Ballwin, MO 63011
sgibbs314@earthlink.net

Newsletter Editor: Eugene Makovec 314-965-4631
643 Pearl Ave., Kirkwood, MO 63122
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 cell 816-456-4683
37804 Old Pink Hill Road, Oak Grove, MO 64075

Assist. Prof. Entomology/Extension Spec.:
Dr. Richard Houseman
1-87 Agricultural Building, University of Missouri-Columbia, Columbia, MO 65211

Missouri State Beekeepers Association

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Those feral bees are NUTS! This bee tree was felled in Kirkwood, MO in September. I was called to remove the bee colony. After sawing and removing comb from one section at a time, and finding no sign of a queen (only sealed brood, no eggs or larvae), we discovered these curious protrusions in one section. Crawling with bees, they defied me to get a good look, but I stuck a camera in for some close-ups. I was convinced they were exotic-looking queen cells until I pulled up the photos on my computer. They were just too shiny and perfect. I emailed them to Ted Jansen, who opined that they were something the bees had sealed in because they were too large to carry out. And sure enough, once the bees vacated the log, I took a closer look. Firmly attached and propolised, these pretend cells were in fact **acorns!**

— photo by Eugene Makovec

Newsletter schedule to change

Beginning with the next issue (February 2009), this newsletter will be published in even months rather than its current odd-month schedule. This will allow for more timely information surrounding our Spring and Fall meetings.

-- Editor

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.

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