Another wonderful weekend at the Lake

Spivak, Levi speak at Fall Meeting, new Honey Queen appointed

by Eugene Makovec

Over 140 beekeepers descended upon the small resort town of Lake Ozark for the annual Fall Meeting of the Missouri State Beekeepers Association. The Country Club Hotel and Spa was a new venue for us, boasting beautiful grounds and luxurious accommodations.

Our guest speakers included Marla Spivak, Distinguished McKnight Professor at the University of Minnesota Department of Entomology; Ed Levi, Master Beekeeper and Arkansas State Bee Inspector; and C. Marina Marchese, author and apitherapist. These and other speakers covered a variety of topics, some of which are detailed below.

Ed Levi talked chemistry, and chemical residues, in What’s in your Wax? "Bees make a perfect product,” he began. “It’s only damaged by how we handle it.” He talked about how NASA sent bees to space to study their behavior in zero gravity. They started out “helter-skelter” but adjusted to their environment and wound up making good honeycomb.

The wax they build may be perfect, but it soon becomes imperfect for two reasons: Beeswax is a fatty tissue, and just as in the human body, the fat allows it to to absorb a variety of things, good and bad. And, since honeybees are “like little environmental dust mops”, they manage to bring a lot of good and bad things back from their trips outside the hive.

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Newly crowned for 2012, Missouri Honey Queen Megan Allen, left, takes over from 2011 Honey Queen Lillian-Grace Misko.
From the President  by Grant Gillard

This is my favorite time of year. The farmers’ markets are over. The fever pitch of treating and feeding has subsided. There are no swarms to worry about. I’ve put the bees to bed with a hope and a prayer. I feel like I can breathe. In a way, it’s a forced sabbatical that I dearly need. My thoughts drift to lofty hopes and ambitious dreams for next year.

Thankfully, there is always a next year, a redemptive reprisal of what might have been. As long as I have bees, I have a future and a hope. I’ve been looking over my notes from this past summer. I’m a little perturbed at how I squandered some golden opportunities. I regret how the farmers’ markets consumed more time than I wanted. I’m making mental notes on how I can manage my various bee yards more effectively. There were some plans I never implemented because I let other things get in the way. Next year will be different.

For the next couple of months I’ll be working on equipment. I’ve got a bunch of frames I want to convert to foundationless frames. I’m also working on an aggressive frame-exchange program, culling those old, blackened frames and swapping them out for new frames.

I make foundationless frames, if you’re not familiar with them, by gluing popsicle sticks in the top bar slot where the wax foundation would normally go. The rest of the frame is conventionally wired and the bees will draw out their comb using the popsicle stick as a guide. There is no need to add additional wax to the popsicle stick, though it really helps to place the foundationless frame between drawn frames to insure a straight comb.

The benefits? Swapping out old frames for new is highly touted as a preventative measure against disease. Foundationless frames allow the bees to draw out “natural-sized” cells of their own choosing (a debatable benefit). As the bees draw out their own wax, I avoid the chemical contaminants found in sheets of commercial foundation.

And I save about 80 cents per frame. Yes, there is probably some honey consumed in the production of that wax, but I’m banking on the improved health to boost the honey production to offset that projected decline.

I’m also working on a bunch of boxes, primarily brood boxes that have started to rot from the bottom up. I’ll cut them down to mediums. I’m moving away from paint to a 2:1 mix of boiled linseed oil and turpentine. Dipping is easier than painting and it’s getting too cool to paint. By spring they’ll be dry enough to work with.

Once we clear the holidays, I’ll start working on my goals for each out yard. I’ll again consult my notes (a long list is better than a short memory!). I’ll cast a critical eye to where I have been, assess where I’m at this winter, and begin dreaming of where I want to go.

Winter is my time to dream and scheme, ponder and plot where I hope to be this time next year. I draw inspiration from the following:

Consult not your fears but your hopes and dreams.

Think not about your frustrations, but about your unfulfilled potential.

Concern yourself not with what you tried and failed in, but with what is still possible for you to do.

All the best.

Grant

Keep plenty of cows and bees, as the surest way of having milk and honey. Confin e your cows with a good fence but let your bees go at large. The American Farmer, 1831

quote courtesy of Joe Waggle, Historical Honeybee Articles

http://pets.groups.yahoo.com/group/HistoricalHoneybeeArticles/
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Megan Allen named Missouri Honey Queen at Fall Meeting

continued from page 1

Brood comb in particular can become a problem, as multiple layers of cocoons provide a perfect environment for viruses and bacteria. And we need to worry not only about agricultural and other outside chemicals, but the apicultural pesticides that we ourselves apply. Fluvalinate (Apistan), for example, damages the virility of drones, while coumaphos (Checkmite) affects the health of the queen.

Foreign chemicals in the hive also affect communication. Since bees communicate via chemical signals, added chemicals are like noise in the room.

Levi also discussed Integrated Pest Management, and the differences between mechanical tools for mite and beetle control (“dumb methods for smart beekeepers”) and some bee-friendly chemical options.

Dr. Spivak gave a couple of lectures about honeybee health and “socialized medicine” within the hive. Among the points she covered:

- The number of managed bee colonies has been declining in this country since 1945, from close to six million to 2.5 million, due in part to increased pesticide use and a decrease the rotation of crops with clover.
- Individual bees have effective defenses against various maladies, but do not produce antibodies, so there is no long-term memory of disease.
- At the colony level, there are a variety of defenses, from propolis production to grooming and hygienic behavior.
- Hygienic behavior consists of removing mite-infested pupae from their cells. It is the wound response due to feeding mites that is detected, with hygienic strains of bees being more sensitive to these odors.

Hygienic bees do not remove drone brood, only workers. Propolis is primarily tree resin, which the plant secretes around new buds to protect from injury as well as bacterial and fungal infection.

If a colony is infected with chalkbrood, it responds by increasing the number of propolis foragers.

Bees coat the rough surface of a tree hollow with propolis, but use little if any on the smooth inside walls of a man-made hive. Since studies show that propolis varnish makes for healthier bees, Marla suggested that maybe we should use unfinished lumber in our hive bodies.

C. Marina Marchese joined us to talk about her book Honeybee: Lessons from an Accidental Beekeeper, and her journey into the world of publishing. Apparently it’s not a matter of just sending your manuscript to various publishers in the hopes of getting it accepted somewhere. Marina was advised by her agent to submit a “book proposal”, consisting of a detailed overview, an outline and a couple of sample chapters.

Her proposal for a honey cookbook ran 85 pages! Then, after her agent shopped it around for six months, she was finally called in by a publisher who asked that she instead write a story about herself! And that was only the beginning. They gave her an approximate
MSBA Fall Meeting wrap-up

continued from previous page

word count and eight months to write the book, with submissions every couple of weeks. Her first printing was 20,000 books. Oh, and she’s still planning to write that cookbook. Leroy Raymond, an official from the Missouri Department of Agriculture, detailed the state’s regulations on Scales, Weights, Measures and Labeling.

We also had talks from several MSBA members.

Steve Moeller gave a presentation on Managing Bees in Single Brood Chambers, Bob Finck covered Mead Making, and Fred Meder gave a talk entitled How to Build a Better Mousetrap (Catching Swarms).

2012 Honey Queen Named

Megan Allen, of Amazonia, Missouri, was named 2012 Missouri Honey Queen. She was introduced to honeybees and beekeeping by none other than our outgoing queen, at a Women in the Outdoors event in Independence. You can read her introductory letter on page 7 of this newsletter.

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Larry Hensley (left) hangs out during a break with the good folks at the Dadant booth.

SPRING MEETING PREVIEW

Our Spring 2012 meeting is in the final planning stages! Here are some details:

March 9 & 10, 2012 with special activities on March 8, Chesterfield Marriott, West St. Louis County. Special speakers: Dr. Greg J. Hunt (Indiana), Dr. May Berenbaum (Illinois) and Jerry Hayes (Florida). Contests to be held: Cooking with Honey, bread (machine), brownies/blondes, jam/jelly, cheesecake, mead, and Beeswax Art. Watch your email and our website in January for early registration information.

Left to right: Program Director Pam Brown, President Grant Gillard, author and guest speaker C. Marina Marchese, Vice President John Timmons, 2011 Honey Queen Lillian-Grace Misko
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Greetings Missouri beekeepers. My name is Megan Allen, from Amazonia, Missouri, and I am your newly appointed 2012 Missouri State Honey Queen.

I would just like to take this opportunity to introduce myself to you in case you were not able to attend the Fall Missouri State Beekeepers meeting at the Lake of the Ozarks. I would also like to thank everyone for their warm reception; it made me feel royally welcomed into the Association and the world of beekeeping.

I would like to extend my thanks to Joyce and the board for electing me for this great opportunity and position to further my education in beekeeping and to also help others to learn the importance of honey bees as pollinators. I would also like to extend special thanks to Lillian and Kathy Misko for introducing me into the world of honey bees at a Women in the Outdoors event at the Bass Pro shop in Independence, Missouri, telling me about the Honey Queen Program and then extending a special invitation to my Mom and myself to come to their home and get some hands-on experience working with Honey Bees the week before the State Meeting.

For those who weren't able to attend the meeting in the Lake of the Ozarks I would like to let you know what a wonderful time I had and what a great job is done by your committee members to bring interesting people and topics to help other beekeepers to learn and better understand the honey bee. Some seminars were basic and some were very involved. There was also equipment available at booths that were staffed by very knowledgeable people who have been in the business and know bees. I am a novice where bees are concerned but I’m willing to learn about beekeeping and bees. I think it is very interesting and I have learned many interesting things which I have shared with family and friends who have been amazed that a bee could have so many interesting things that you can learn about them. I’m planning on continuing my education about them. After the state meeting I attended a meeting at the Northwest Missouri Bee Busters Association in Maryville. They are a great group of people who have come together with many years of knowledge in bee keeping. They were very welcoming and I look forward to the next meeting with them in January.

Also this fall, I have read several books on bees and beekeeping. I've been buying equipment and I bought my first hive at the state meeting. I plan on starting up a hive next spring. (I can hardly wait!!) My goals as Queen are to better educate people about bees as well as beekeeping, get more people involved in beekeeping, and promote all the many benefits. The only thing that I would ask is that if anyone has any information or ways that I can further my education or better myself as Queen, please feel free to come and talk bees, so that I can BEE all that I can BEE. I encourage any help you can give me to help do the best job I can in representing beekeepers and beekeeping. I look forward to meeting everyone.

PS: Package bee ordering time is just around the corner.

Megan Allen, 2012 Missouri State Honey Queen

Outgoing Honey Queen Lillian-Grace Misko (left) pins the sash on incoming 2012 Queen Megan Allen at the MSBA Fall Meeting.

A fond farewell: Lillian-Grace Misko reflects on an eventful year as Missouri Honey Queen. She will compete for American Honey Queen at the American Beekeeping Federation’s convention in January. photo by Eugene Makovec

From the Queen Chair by Joyce Justice

Exciting news: Lillian-Grace Misko, our present Missouri Honey Queen, has submitted her application to the American Beekeeping Federation to compete for the American Honey Queen. Go for it Lillian, we all know you should win!

More exciting news: Megan Allen was chosen to be our Missouri Honey Queen for 2012. She was given her equipment to become a beekeeper for her birthday and is waiting for spring to start her hive.

I am trying to retire as your Chairperson, so please someone step up to the plate and help promote the Missouri Honey Queen program. I will help you all I can. I have learned a lot that will be helpful. The beekeepers who have used the Queen to promote honey have been rewarded.

I wish to thank all who have helped promote the Queen program and their patience with the Chairperson when she became so nervous.

Thank you, Joyce

Queen Raffle: Competing queens are encouraged to sell raffle tickets at the ABF convention. Tickets are $5.00 each, and this year’s prize is a handmade quilt. Lillian would love to boast some ticket sales prior to the convention. If you wish to purchase tickets, please send payment to: Lillian-Grace Misko, 321 SW 58 Hwy, Centerview, MO 64019. Include your name and address and she can fill them into the tickets and take them with her to the meeting.
This story first appeared in the November 2011 newsletter of the Eastern Missouri Beekeepers Association.

The idea of going to Montalcino (mohn-tahl-CHEE-noh), Italy started with an article in Bee Culture magazine. It describes a medieval town with an entrance sign reading “La Citta del Miele”, or “City of Honey”. That certainly caught my attention. Upon further research I came to find out that this town also produces one of Italy’s top wines, the pricey Brunello de Montalcino, along with some excellent cheeses and extra virgin olive oil. The “foodie” that I am I knew it would be my next vacation.

My very good friend Leslie Lihou, a fellow member of Eastern MO Beekeepers, also agreed to go and would meet me in Florence. After two days of sightseeing and museums in Florence, I picked up a rental car and we proceeded to have a hair-raising day (one of many) getting to Montalcino. I would not recommend driving in Italy unless you have a death wish.

Few things in life exceed our expectations, especially if your expectations are high. Montalcino more than surpassed what I had hoped. This medieval town, which is about a one-hour drive south of Siena, has a military layout, furrowed with narrow, steep roads and views of the Val d’Orcia landscape which are absolute masterpieces. The highest point is a fourteenth-century fortress, complete with turrets and a commanding bird’s-eye view of the surrounding Tuscan landscape.

The fortress is where Montalcino hosted its 35th annual “Settimana del Miele”, or “Honey Festival”. Beekeepers from the region of Arezzo, Grosseto and Siena were presenting and selling their bee products for three days, September 9-11. Beekeeping appears to be an important trade and livelihood for the people in that region.

Some tents were set up outside the fortress and were mainly used for displaying bee blowers, clothing, extracting equipment, hives and hive equipment, etc. It appeared nobody in the equipment tents spoke English so I couldn’t get any explanations on some unusual items. However, the real action was inside the fortress which was a hollowed out area just perfect for setting up a huge tent. This tent was very crowded and had all the honey and honey products for tasting and selling. Everything was beautifully displayed. There were so many different honeys to taste. The displays were beautiful and the labeling very artistic. One table had an elegant row of wine glasses, each with honey in them. Little sticks were used for tasting.

It was fun and interesting to taste and smell the different honeys. A few were:

- **Castagna-Chestnut**
  - Color: dark amber with reddish tint.
  - Aroma: herbal and pungent
  - Texture: thick.

- **Corbessolo** -- a type of strawberry bush native to Italy.
  - Color: brown with green tint
  - Aroma: pungent and smoky
  - Texture: crystallized medium to thick granules

- **Tiglio** -- French Linden Tree
  - Color: pale crystallized
  - Aroma: strong
  - Texture: large granular crystals

To quote Marina Marchese, author of *Honeybee: Lessons from an Accidental Beekeeper*, “Honey has a strong culinary tradition in Italy. It is tasted and evaluated to detect botanical sources as well as to identify certain defects such as fermentation, impurities, off-odors and flavors. Honey is judged in its liquid state, with no extra straining or laborious preparation, just extracted honey, period. Clarity is not an issue. Honey is to be enjoyed for its distinctive flavor profile and harmonious pairings with local cheeses.”

After a full day of the honey festival, Leslie and I hurried to attend a Gregorian chant, a short distance from Montalcino at Sant’Antimo Abbey, which is one of the finest Romanesque religious buildings in Italy. The church dates from the 12th century.

When we left the service the sun had just set and a beautiful full moon was on the horizon. It was a perfect ending to a perfectly sweet day in the magical city of Montalcino.
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Beginning beekeeping workshops in planning stages for 2012
Stay tuned for more information in our February issue.

The following clubs and individuals have springtime workshops in the planning stages for the spring of 2012:

**Eastern Missouri Beekeepers** will host its Fifth Annual Beekeepers Workshop on February 11 in Fenton. It will feature Jennifer Berry, Erin Forbes and Grant Gillard, with instruction for beginners and experienced beekeepers. More at easternmobeekeepers.com.


**Boone Regional Beekeepers** will host a Beginning Beekeeping Workshop on January 28 in Columbia. Contact Marty Comstock for more information at lyleclair@hotmail.com.

**Cory Stevens** will host a field day at his queen mating apiary in Dexter on April 7. Call 573-225-6935 for more information.

**Valerie and Jim Duever** will do an all-day beginners’ workshop on January 5, 2010 at the Great Plains Growers Conference in St Joseph, MO. For more information, email valerie.duever@gmail.com.

**Jefferson County Beekeepers** is offering a three-night Beginners’ Beekeeping class. It will be January 25, February 1 and February 8 from 7:00-9:00 pm at the UMC Extension Office in Hillsboro. Cost of the class is $45.00 per person. To register, contact Wanda Kiggans at (636)797-5391.

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   The Library Center, 4653 S. Campbell, Springfield  
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2. **Boone Regional Beekeepers Association**  
   3rd Sunday of month, 3:00 p.m., Columbia Insurance Group, 2102 W. Hitegate 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  
   grnthumb@alltel.net

4. **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

5. **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

6. **Jackson Area Beekeepers**  
   4th Tuesday of each month, 7:00 p.m.  
   First Pres. of Jackson, 206 E. W. Washington  
   Contact Grant Gillard 573-243-6568  
   gillard5@charter.net

7. **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

8. **Joplin Area Beekeepers Association**  
   Last Tue. of each month, 7 pm, SM Bank Community Building (7th and Duesesne Rd), Joplin  
   Contact Gene Foley 417-624-6831

9. **Mid Missouri Beekeepers**  
   3rd Sunday of each month, 2 pm, St. James Tourist Ctr.  
   Charlotte Wiggins, President  
   charlotte@bluebirdgardens.com

10. **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  
    Andy Nowachek, President 913-438-5397

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 of each month, 7:00 p.m.  
    Location varies, call contact number below if unsure  
    President Calvin Brandt cvbrandt@landolakes.com  
    VP Rodney Angell bee143@fandnet.com

13. **Parkland Beekeepers**  
    3rd Tuesday of month, 7 pm, O’zark Federal Savings & Loan  
    President Bob Brenneke 573-518-1997 or 573-631-2782

14. **Pomme deTerre 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 each month, Poplar Bluff Extension Office  
    Contact Ernie Wells 573-429-0222  
    wells.ernie@gmail.com

16. **South Central Missouri Beekeepers Association**  
    1st Friday of month, Howell Electric Coop, West Plains  
    Monty W. Moser, 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 N W of Monett  
    Leon Riggs, President 417-235-5053

18. **Southwest Missouri Beekeepers Association**  
    1st Tuesday of month, Neosho High School FFA Building  
    Contact Glenn W. Smith 417-548-2255

19. **Three Rivers Beekeepers**  
    3rd Monday of each 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@threeriversbeekpekers.com

20. **Northwest Missouri Bee Busters**  
    1st Monday of odd months, 7:00 p.m.  
    511 4th Street, Conception Junction, MO 64434  
    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 Russell Kasnick 573-372-3122

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Greetings,

When I first started this journey I truly was unaware of the blessings and experiences I would receive through the Honey Queen Program and beekeeping. Initially I thought, “Bees are pretty fascinating and ‘cool.’” But now I realize they are extremely fascinating, vitally important, and intricately designed.

It was a delight to wrap up this year doing a few more events. At Deutsch Days I had the pleasure of promoting honey, bees and beekeeping at Ian and Pam Brown’s Femme Osage Apiaries booth. It was a joy to see children and adults spark up with interest at our observation hive full of “real” honeybees! I had a splendid time giving the Master Gardeners Club at Powell Gardens a detailed presentation on honeybees and beekeeping. They thoroughly enjoyed my “Microwave Munchies” I made for them with honey along with viewing an observation hive. The ladies were quite interested in what I had to say about the health benefits of honey along with Medihoney, (which is a medical grade honey that various physicians prescribe for burns, deep wounds, and even staph infections). Medihoney specifically is honey made from the manuka tree in New Zealand.

At the MSBA’s Fall Meeting I was showered with sincere “thanks” from numerous people for being your 2011 Missouri State Honey Queen. But honestly, I should be thanking YOU! I am blessed, or maybe I should say spoiled, spoiled with all of YOUR “sweet” support. As my year as Queen is coming to a close, I reminisce on all of my wonderful memories and experiences—experiences that have challenged and enriched my life! Never would I have imagined grabbing a handful of bees, cooking a four-course meal with honey in less than 45 minutes, and not to mention voluntarily getting stung by a bee on my knee!

I am not leaving you empty-handed, however; it is exciting to pass the duty to Megan Allen, 2012 Missouri State Honey Queen. She is intrigued with beekeeping and has a wonderful and joyful spirit! She will fulfill your expectations and more, so please continue to invite the Honey Queen to help promote bees, beekeeping, and honey at your upcoming events.

I am thrilled to announce I will be representing the Missouri State Beekeepers Association at the North American Beekeeping Conference and Tradeshow, January 2012 in Las Vegas! It will be an exciting meeting, so many beekeepers will attend from all over America and around the world! I encourage others to attend as well. Please do let me know if I should expect to see you.

Thank YOU for investing in me as I traveled more than 4,000 miles and reached more than 517,000 people as YOUR representative and advocate for honey, bees, and beekeeping!

I must say, none of this would have been possible without the encouragement, assistance, and mentorship of Joyce Justice (Queen Chairperson) and Cathy Misko—you are two very special, unique, and inspiring ladies in my life!

Blessings to all,

Lillian-Grace Misko
2011 Missouri State Honey Queen
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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