The Lodge of Four Seasons at the Lake of the Ozarks provided an idyllic setting for the annual Fall Meeting of the Missouri State Beekeepers Association. After a rain-soaked Friday, Indian summer made its appearance on Saturday, with autumn leaves in full regalia and temperatures to match. For meeting details, see Scott Moser’s story on page 7.

By Sharon Gibbons, Program Director

The Fall Meeting at the Lodge of Four Seasons was well attended. I would ask for comments, likes and dislikes about the meeting and the facility. I am planning for next year’s meetings and I need feedback.

Keith Delaplane, Reyah Carlson to Speak

Plans for the 2007 Spring Meeting are in the works. We have reserved the Capitol Plaza Hotel in Jefferson City for March 16-17. Our program includes Dr. Keith Delaplane and Reyah Carlson. Delaplane is Professor of Entomology at the University of Georgia, and author of numerous books and articles on honeybees and beekeeping. Carlson, of Bruner, MO, is Secretary of the American Apitherapy Association. She will do a presentation on apitherapy, which will be open to the general public.

We will also have a tour of the Capitol (hopefully by one of our agriculture-minded legislators), and possibly an outdoor beekeeping demonstration. As always, thanks to all our vendors and locals who donated door prizes and raffle items:

- Dadant and Sons, Hamilton, IL
- Draper’s Super Bee, Auburn, NE
- Dr. Larry Connor, Wicwas Press
- Femme Osage Honey Farms
- Mid-Continent Agrimarketing, Olathe, KS
- Motherlode Plastics, Sonora, CA
- Sailor Plastic, Adrian, MN
- Walk-About Acres, Columbia, MO
- Beekeepers of the Ozarks
- Eastern Missouri Beekeepers
- Midwestern Beekeepers

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Hello Everybody,

If you haven’t finished up your bee yard work I’m sure you don’t have more than a day or two left. It seems that the calendar seasons just don’t jive with beekeepers. It’s still fall by the calendar but it’s all but winter for most of us.

A friend of mine gave me a clipping from the St. Louis Post-Dispatch dated 10/26/06 entitled “Forget The Birds, Bees Are The Buzz”. It was a story about the honeybee genome project and what the scientists have discovered from DNA research on honeybees. I found the article to be very interesting. It explained that honeybees have a gene that may aid in age related problems in humans. The other item of interest to me was that of the three insects that have had their DNA mapped -- honeybees, fruit flies and mosquitoes - bees have fewer immune system genes than the others. That means that they are more susceptible to disease than the others. This is especially interesting considering that bees live more closely together than fruit flies or mosquitoes. Another point worth mentioning is that the story gave a brief economic explanation for bees, citing their $10-20 billion impact on agriculture.

We have just finished up the Fall Meeting at The Lodge of Four Seasons. It was a spectacular meeting. Dr. Larry Connor and Nick Aliano provided two full days of presentations concerning various facets of beekeeping. Dr. Connor is very knowledgeable about practical beekeeping and has a vast background in bees that spans decades. Dr. Connor’s talks centered on how to raise healthy hives, which in turn makes it possible to make splits (nuclei) in the spring. This wasn’t a talk about how to take four frames from a hive and introduce a queen as much as how to manage the whole process, the use of drone selection, different options for making new hives, etc.

Nick Aliano is a research assistant to Dr. Marion Ellis at the University of Nebraska, Lincoln. I have to admit that I find “research” related discussions to be boring. But Nick did an outstanding job! Right from the start I could tell that he was a smooth, organized speaker, able to bring research information into relevant applications for beekeepers. Two years ago I first heard of the possibility of Oxalic Acid as a means of controlling Varroa Mites. Nick Aliano provided the results of his research into the viability of Oxalic Acid and different application methods that could be used. Oxalic Acid HAS NOT been approved for use as a control against Varroa mites. But I feel certain that Nick’s research results will play an important part in the approval process.

The fall business meeting was held on Saturday afternoon during the Fall Meeting as well. A new slate of officers was voted in to fill vacancies. Vice President Kenny Norman will be stepping up as President of the Association in January, and Scott Moser will move to the Vice President’s position. I’ve gotten to know Kenny and Scott over the last couple of years. Both of them will bring a wide assortment of talents and abilities to the board.

As my term winds down I would like to thank all of the people that have made things happen in the association. The Local Presidents have been valuable assets to the Association. Michael Brown, the State Entomologist, has been a keen supporter of beekeeping in Missouri for several years. His insights have been valuable to me personally. I wish that I could have devoted the time to foster more support from others at the State level. I would like to thank everybody that has participated on the Executive Board over the last four years. Each and every one of them has been a valuable asset to keeping all of the interests in beekeeping represented.

There are a few people that I feel have really sacrificed for this Association over the years and deserve special mention. First of all is Art Gelder. Art managed the State Fair booth for several years and brought it to an enviable position both in exposure to the public and in revenue for the Association.

The second person I would like to recognize is John Sauls. John is the definition of courage and sacrifice. John took over a newsletter that was faltering and put a lot of effort into keeping it alive. John and I have had our differences of opinion. But I respect the effort that he put into the newsletter.

Eugene Makovec has done a wonderful job with the newsletter. His professional talents with layout and design have made our newsletter very attractive. It takes a lot of time to prepare, print and mail the newsletter. Both John and Eugene have stepped up and put a lot of effort into the task. And let’s not forget their wives.

Sharon Gibbons has spent huge amounts of time and effort in putting together our Spring and Fall Meetings. It is a complicated process to get accommodations and speakers for a quality meeting and Sharon has done a wonderful job. We always try to keep costs down as much as possible. The Board is very aware of the travel and hotel costs associated with the meetings and we try to keep expenses as low as possible so that more people can attend the meetings.

And finally, there is Ron Vivian. Ron has a long history of service to the Association. I remember how he took me under his wing when I
**MSBA Policy Statement on the Africanized Honey Bee**

The following policy statement was adopted by the Missouri State Beekeepers Association on June 3, 1994. Given the continued northward march of AHB, their arrival in Missouri may now be more a question of when than if.

The apiculture industry in Missouri includes a diverse group of commercial and noncommercial operators, providing pollination services to agricultural producers, and producing honey, beeswax, and other hive products for Missouri consumers. Beekeepers in 1992 assisted apple growers in producing a $7.5 million crop through pollination services. Many other crops require or benefit from bee pollination, accounting for millions of dollars in agricultural production. Honey production in Missouri during 1992 was 1,925,000 pounds valued at $1,232,000.

Africanized honey bees, Apis mellifera scutellata, sometimes known as Killer Bees, represent a serious threat to the beekeeping industry specifically, and to Missouri citizens generally. During their 40 year journey from South America, through Central America and Mexico, and recently into Texas, the African bees experienced very little dilution of their aggressive traits. Crossbreeding with the more docile European honey bee population already established in the Americas, has not helped despite the programs of trapping and drone saturation that were undertaken in Mexico.

The Africanized honey bee has retained much of its highly-defensive behavior in spite of this cross-breeding. The trait makes the bees more difficult to manage, for numerous reasons.

The Missouri State Beekeepers Association recognizes that management of Africanized honey bees is a problem because of:

- Extreme defensiveness - multiple stinging incidents - hives must be located remote from people and livestock - very difficult to do in Missouri.
- Excessive swarming --- 10-15 swarms per year.
- Reduced pollinating efficiency.
- Increased liability to beekeepers.

Members of the Missouri State Beekeepers Association also recognize that the state beekeepers neither want nor need Africanized honey bees disrupting their production of honey and pollination of agricultural crops, native plants and wild flowers in this state. The Missouri State Beekeepers Association further recognizes that to protect the apiculture industry, other agricultural operations, and the general public; the following management strategies should be implemented now, in preparation for the eventual arrival of Africanized honey bees:

**Education**

Missouri Department of Agriculture, Missouri State Beekeepers Association, Missouri University Extension, USDA-Plant Protection and Quarantine, et. al. will be responsible for providing educational materials to the general public (particularly urban), public health officials, media and public land use managers.

**Apicultural Training**

The Missouri State Beekeepers Association and the State Entomologist should cooperate in a training program for the following:

- Fire Department Personnel — for removal of Africanized honey swarms in cities
- Public Land Use Managers — State and Federal parks personnel for Africanized honey bee inspection and swarm removal.
- Public Health officials -- to deal with stinging incidents.
- Emergency Medical Technicians — to respond to accidents.
- First Responders — to respond to accidents.

**Regulation & Quarantine**

Current Missouri Apiculture Law is adequate to deal with Africanized honey bees except for abandoned apiaries. Begin legislative action to require care or destruction of abandoned apiaries that will be suitable nesting sites for Africanized honey bees.

Ability to rapidly detect, identify and destroy isolated colonies when necessary (State Entomologist and field personnel).

Establish Quarantine if necessary.

**Other Strategies**

In conjunction with all Missouri Beekeepers:

- The Missouri State Beekeepers Association should publicly recommend requeening of hives with gentle European bees on an annual basis.
- Care in selecting apiary sites.
- Management of colonies for European drone production.
- Management of feral colonies through:
  - Use of bait hives and destruction of all Africanized honeybee swarms captured; and
  - Destruction of all feral Africanized Honey bee colonies when discovered in nature.

Actual economic and environmental impacts of Africanized honey bees are speculative at this point; however, it seems reasonable to assume that their eventual introduction into Missouri will cause irreparable harm to the beekeeping industry as it currently exists. This will be a direct result of the Africanized honey bee's defensive nature, making hobbyists and sideline beekeepers both unwilling to work with the more hostile bees, and unable to accept the increased liabilities associated with maintaining bees. Most hobby beekeepers will cease to exist, thus creating a potential problem of pollinating native plants and wildflowers. Tourist activity could be negatively impacted also, should Africanized honey bees become established throughout Missouri. Therefore, an immediate proactive campaign to provide all citizens with information relative to the positive aspects of beekeeping, as well as protective guidelines for dealing with the harmful Africanized Honey Bee, should begin now.
August 8, 2006
Jennifer Harper
The Washington Times

It could be sweet news, indeed. German medical researchers have announced that honey -- yes, the breakfast favorite -- is more effective in healing problem wounds, ulcers and skin conditions than standard antibiotics.

"In hospitals today we are faced with germs which are resistant to almost all the current antibiotics," said Dr. Arne Simon, an oncologist with the Children's Hospital at the University of Bonn. "As a result, the medical use of honey is becoming attractive again for the treatment of wounds."

Dr. Simon is the first to acknowledge that honey is a "millennia old" panacea for all sorts of ills, from baldness to intestinal distress. But the emergence of multi-drug resistant bacteria in the last decade has generated new interest in an old remedy.

With cooperation from specialists in a dozen German hospitals, Dr. Simon is planning a large-scale study on honey's curative effects. He has already charted the success of traditional honey poultices on troublesome surgical wounds and skin conditions.

"Even chronic wounds infected with multi-drug resistant bacteria often healed within a few weeks," Dr. Simon noted, adding that the honey method was particularly helpful for young patients with weakened immune systems -- deeming it "astonishing." Honey also made dressings easier to change and even reduced distressing smells associated with some skin conditions.

Ancient Egyptians, soldiers in the field and assorted healers who have relied on honey over time may not have understood the science behind it all. The bees -- who typically visit 2 million flowers to produce a pound of honey -- may not know it either. It's the bees themselves who are the heroes, however. During the honey-making process, they add an enzyme called glucose-oxidase, ultimately generating a mild form of hydrogen peroxide -- an antibacterial agent.

In the last five years, researchers in Australia, New Zealand, Europe and the U.S. have found that honey is effective against about 60 strains of bacteria -- including staphylococcus and heliobacter pylori, which causes stomach ulcers. Honey is also thought to reduce inflammation and provide a source of cancer-fighting antioxidants.

None of this has escaped the commercial sector. "Medical-grade honey" is now a reality. MediHoney -- sterile, prepackaged applications of honey -- is now manufactured by Australia's Capilano Honey to treat stubborn surgical wounds, oral infections and skin conditions. New Zealand's Comvita annually sells $30 million worth of wound dressings that combine "medical-grade active manuka honey" -- made from a local plant -- and seaweed fibers. British-based Medlock Medical and Advancis Medical also offer sterile honey dressings and creams, noting the only potential caution for patients is "known allergy to bee venom."

Will Americans have access? Perhaps. According to a recent report from CNN, MediHoney has applied for approval from the Food and Drug Administration and expects an answer late this year -- and a potential gateway into our annual $2.8 billion "wound care market."
Longmont, Colorado (August 2006)— Honey Balsamic Vinegar, the first balsamic vinegar made exclusively from honey, is the newest brainchild of the National Honey Board’s product development program. Committed to increasing the demand for honey, the National Honey Board (NHB) has established a product development program utilizing honey’s unique flavor and attributes to create new twists on familiar foods.

The benefits of Honey Balsamic Vinegar start with the label. Consisting of just two honey-based ingredients—naturally brewed honey vinegar (55%) and caramelized honey (45%)—the product contains no sulfites (the Food and Drug Administration estimates one in every 100 consumers is sensitive to sulfites). This pure honey product delivers the deep, mellow flavors typical of traditional balsamic vinegars but ends with a distinctive sweet-tart finish, making it an ideal choice for salad dressings, sauces and reductions, and condiments and relishes.

With the popularity of gourmet vinegars and condiments on the rise, the National Honey Board projects their newest product concept is a likely candidate to flourish in both retail and foodservice markets. While honey vinegars can be found on European grocery shelves, purchase options in the U.S. are uncommon, and none are balsamic varieties. National Honey Board Marketing Director Bruce Wolk predicts a promising future for Honey Balsamic Vinegar. “Honey’s all-natural status has a proven track record for consumer appeal. Coupled with the widespread popularity of Mediterranean cuisines and ingredients, Honey Balsamic Vinegar is positioned for consumer approval,” said Wolk.

Honey Balsamic Vinegar has been developed according to modern balsamic production, utilizing industrial acetator fermentation and rapid wood aging. The National Honey Board has taken the concept to the plant trial stage, and is offering the product formulation and process at no charge to any manufacturer interested in producing and marketing Honey Balsamic Vinegar. However, full-scale production, product identity, packaging and distribution would be the responsibility of the manufacturer or marketing entity.

To find out more about Honey Balsamic Vinegar or other new honey products, including solid honey disks, contact Charlotte Jordan at (303) 776-2337 or charlotte@nhb.org. For more information about the National Honey Board and its marketing and promotion programs, visit www.honey.com.

The National Honey Board, through its staff in Longmont, Colorado, conducts research, advertising and promotion programs to help maintain and expand domestic and foreign markets for honey. The Board’s work, funded by an assessment of one cent per pound on domestic and imported honey, is designed to expand the awareness and use of honey by consumers, the foodservice industry and food manufacturers.
A hard-earned hornet’s nest

It was my first year keeping bees. I’d gotten a late start (a three-pound package in early June), managed to kill my queen (another story entirely) and had little hope of getting any honey for my efforts. Nevertheless, I was happy and proud to be a beekeeper. I’d only been stung a couple of times, and was feeling cocky.

So when a lady named Teresa approached me about getting rid of a hornet’s nest in her yard I quickly obliged. I’d never met Teresa, but she cleaned offices for my father-in-law and he’d told her I was a beekeeper. (Becoming a beekeeper is like buying a pickup truck – soon everyone wants you to help them move.) And besides, I’d always wanted one of those nests.

I made a quick visit to Teresa’s house to check it out, and went to a bee club meeting the following evening to ask for guidance. My primary concern was preservation of the nest. I received two recommendations:

- Suit up well: Wear the full bee suit, plus jeans and a long-sleeved shirt underneath. Hornets have industrial-strength stingers, and they pack a wallop.
- As for removing the nest, it’s pretty simple: Just go out at night, snip the branch on both sides, drop the whole nest into a plastic bag and tie it tight. After a night in the deep freeze, shake the dead critters out on the ground and the nest is yours.

I went by Teresa’s house on a Sunday evening. The nest was football-shaped but beach ball-sized. It hung in a bush along the driveway, about five feet off the ground and 15 feet from the house. It was pretty dark in that part of the yard, though there was a small light on the house by the side door.

I suited up as advised, grabbed my trash bag and pruning shears and approached the target. I shined a flashlight on the nest, and one of its denizens immediately crawled out to investigate. Well, they’re not sleeping, I thought.

I hated to arouse them further, but I was going to need light to see what I was doing. After a minute or two, I was able to prop the flashlight in the grass in such a way that it illuminated the nest. I picked up the shears and went to work.

My initial surveillance had not been thorough. I soon found that there were about a dozen branches routed through the nest. It took several minutes and quite a bit of jostling to snap them all, and by that time I was pretty well surrounded by curious hornets. I say curious because, amazingly enough, they did not seem agressive. Not that the sight and sound of them wasn’t a little unnerving – I was used to the hum of honeybees, but this tone was of a deeper, more ominous nature.

I finally extricated the huge nest from the bush and, with some further effort, managed to stuff it, branch amputees and all, into the trash bag and seal it. I turned to head for the car and saw scores of disoriented hornets circling the light on the house. I wondered if there were any left in the nest.

At home, I dropped the nest into my basement chest freezer, and didn’t give it another thought until about 2:00 a.m. Tuesday. I was working the night shift at the time, and when I arrived home I pulled the bag out of the freezer and hauled it outside. After shaking a few dozen frozen hornets out onto the grass, I dropped my prize nest back into the bag, set it just inside the front door, and went to bed.

At about 9:00 a.m., I awoke to a shriek from my wife. Even in my groggy state, I immediately knew what it was about. I also knew that it was not so much a cry for help as a cry of – well, let’s just say I was the one who was going to need help. My wife had not been thrilled about the whole bee thing to begin with, and the idea that I would bring stinging insects into the house (even if I had every reason to believe they were dead) -- well, that was just unacceptable.

After a brief, futile attempt to explain myself, I stalked and killed the revivified varmint, then hauled the nest back outside. Upon opening the bag, I was greeted by two more live hornets, who buzzed lazily away. I shook the nest for a few seconds and out fell a handful of dead ones, on top of what looked like the majority of those I’d shaken out the previous night. I still wonder why some survived the zero-degree temps while the rest perished.

As for the original job, Teresa called a couple of days later to say that the hornets were busy building another nest in a neighboring bush. I went back that night, this time stopping off at the hard-ware store for some wasp spray. (The heck with the nest — I was getting tired of this.)

The new nest was already about the size of a football, but rounder. I didn’t mess around this time. No need to suit up — I just soaked it down with wasp killer, clipped the branches and stuffed it into a bag, this time for trash.

Teresa was very appreciative. She gave me a whole $5.00, which marked the beginning of a lucrative career in pest removal. Minus the cost of the wasp spray, and not counting gas, I cleared almost 75 cents. The trash bags I was able to reuse. And as for my time — well, I’ve learned in the 10 years since that I’m much better off not keeping track.

The Empty Super … Diary of a Hopeful Hobbyist
by Eugene Makovec

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Connor and Aliano Impress, Educate Fall Meeting Attendees
By Scott Moser, Secretary

The 2006 fall MSBA meeting was held the weekend of October 27-28 at The Lodge of Four Seasons at Lake of the Ozarks. This was a new venue for our meetings, and aside from a little much needed rain on Friday, the meeting went very well. As usual, vendors were present, selling and explaining their wares. Draper’s, Femme Osage, Dadant, Mid-Con, Wikwas Press, and Walk-About Acres were all present displaying their products. Due to a scheduling conflict, Dr. Marion Ellis was unable to attend, but in his place, his graduate entomology student Nick Aliano filled in exceptionally well.

President Monte Richardson opened the meeting after lunch on Friday with some encouraging words about beekeeping and the State Fair. Despite poor weather and low attendance, the State Fair did pretty well for the MSBA. The remainder of the day and all of Saturday were filled with outstanding presentations by the guest speakers.

Throughout the course of the two-day meeting, Nick Aliano proved to be a worthy speaker. He covered a wide variety of topics, including Honeybee Biology, Queen Rearing, Varroa Detection and Control, and the use of Oxalic Acid. Many members expressed a desire to hear Nick speak at another function, either local or state.

Dr. Larry Connor enlightened the audience on a variety of topics, which included Fall and Winter Management, Drone Biology and Saturation, Survivor Stock, and How to Purchase Queens and Pick a Queen Breeder. In addition, a panel discussion about the eventual arrival of the African Honeybee was held, which included Monte Richardson, Mike Brown (Missouri State Entomologist) and Dr. Larry Connor. The panel agreed that it is just a matter of time before the African Honeybee gets here; the big question seemed to be the extent of the invasion.

The meeting wrapped up with the business meeting and election of officers. This will be the last meeting for current President Monte Richardson. Ken Norman became President, Scott Moser was elected Vice President, Paul Harris was elected Secretary, Ron Vivian remained as Treasurer, Marlin Trout was elected to serve as southern director, Sharon Gibbons as Program Chairperson, and Kathy Hogan as Queen Chairperson.

It was announced that the Spring 2007 meeting will be held at the Capitol Plaza Hotel in Jefferson City, and that Dr. Keith Delaplane will be the guest speaker. The meeting was wrapped up with the raffle of door prizes. If you didn’t attend, you missed out on another wonderful meeting. Thanks to Sharon, and all who worked to make this meeting possible.

Congratulations to Eve Riley of St. Louis, who won our email membership drawing for a free 2007 MSBA membership. Our email subscribers save the Association considerable time and money on the printing and mailing of newsletters, and this is our way of saying, “Thanks!” So if you’re not currently receiving your newsletter via email, please contact the editor and become eligible for our next drawing, to be held at the Spring meeting. (You need not be present to win.)
The natural way to healthy bees

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Want to be included? Just send an email to Eugene at editor@mostatebeekeepersassociation.org with “Trading Post” in the subject line. Or call 314-965-4631.

New MSBA Logo Needed
Your state association is in the market for a new logo, and we would like your help. Whether you're an expert in computer-assisted design, are good with a pencil and paper, or just have some ideas, we'd like to hear from you.

Send your ideas to the editor in one of the following ways:
Eugene Makovec
643 Pearl Ave. Kirkwood, MO 63122
editor@mostatebeekeepersassociation.org
314-965-4631

Please respond by December 31, as we would like to complete the new logo design in time for the Spring Meeting.

Beginning Beekeeping Workshop
Boone Regional Beekeepers Association

Over the course of two days, experienced beekeepers will teach you all of the basics of beekeeping, including how to establish and keep up an active beehive, how to collect honey, basic hive troubleshooting and much more!

Date January 20-21, 2007 (Saturday 9-5 and Sunday 11-4)
Location Columbia Insurance Group — Clark Lane
Columbia, MO (directions available)
Cost $50 ($40 students with ID). This fee includes a beekeeping manual and a catered, honey-themed Saturday evening dinner.
Contact Art Gelder at walkabot@midamerica.net or 573-474-8837.

Local Club Meeting Information
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

Midwestern Beekeepers Association
Third Wednesday of each month 7:00 p.m.
YMCA, 10301 E. 350 Hwy, Raytown
Bob Justice, President, 816-358-3893

Eastern Missouri Beekeepers Association
1st Thursday of each month at 7:30 p.m., Kirkwood
Community Center, 111 Geyer Rd, Kirkwood
Steve Harris, President 636-946-5520

Beekeeper’s Association of the Ozarks
4th Tuesday of each month, 7:00 p.m.
The Library Center, 4653 S. Campbell, Springfield
www.ozarkbees.org

South Central Missouri Beekeepers Association
May Schmitt, President 417-256-9447

Boone Regional Beekeepers Association
3rd Sunday of every odd months, 1:00 p.m., University Outreach & Extension Office, Rt. UU, Columbia
Contact Art Gelder 573-474-8837
or bee143@fidnet.com

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

Southwest Beekeepers Association
1st Tuesday of each month
Neosho High School FFA Building
Contact Herb Spencer 417-472-7743

Joplin Area Beekeepers
Last Tuesday of each month, SW MO Bank Annex
(7th and Duquesne)
Contact Gene Foley 417-624-6831

Parkland Beekeepers
3rd Tuesday of each month, 108 Harrison
Farmington, MO
Contact Gene Wood 573-431-1436

Mid Missouri Beekeepers
3rd Sunday of each month, Bank of Salem
Salem, MO
Mel W illiams, President

Is your club missing? Contact Eugene at editor@mostatebeekeepersassociation.org
MSBA Membership Application

Name ____________________________

Spouse’s Name ______________________

Address ________________________________

City/State/Zip ________________________

Phone Number ________________________ Email* ______________________

*Check here to receive your newsletter via email. This saves us roughly $5.00 per year in printing and mailing costs.

NOTE: If you belong to a local association, please pay your state dues through your local club.

State Association Dues (Check only one box)

Adult Membership $15.00 □

Family Membership $20.00 □

Student Membership $5.00 □

Amount Enclosed $ _________

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Mail to: P.O. Box 448 Oak Grove, MO 64075

Magazine Discounts: Discounts are available for MSBA members to two beekeeping magazines. You may use their order forms and mail them yourself to the publishers as shown below:

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All other foreign add $20/year

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*Please discard any other forms. Use only this form. * Prices subject to change without notice.
Officers Elected for 2007

A new slate of officers for 2007 was put together by the MSBA Executive Board and approved by voice vote at the Fall meeting. The slate is as follows:

President  Ken Norman
Vice President  Scott Moser
Secretary  Paul Harris
Treasurer  Ron Vivian*
Program Chair  Sharon Gibbons*
Queen Chair  Cathy Hogan

Directors
West   Glenn Davis*
South   Marlin Trout
East   Steve Harris*
Southeast  Ray Batton*

*Held in 2006

From the President

(Continued from page 2)

was Vice President and started educating me about the affairs and issues that needed to be handled. If it hadn’t been for him I would have made a mess of things.

As the Treasurer he has been a good steward of the funds entrusted to him, including the Association and Auxiliary accounts. Ron took this organization from the brink of literal poverty to a point where we have a cushion in case of a rainy day. Some people might say that he has been too frugal. I say that he has been right on target. It makes good fiscal sense to have a certain amount of funds set aside for emergencies. I would like to see more in savings but we have enough for “just in case”.

As I leave office there are issues that will need our attention as beekeepers. Honey quality, mite treatment and pollination will remain factors that significantly affect our hobby and industry. But probably the most pressing issue that will affect all of us is the Africanized Honey Bee.

Educating the public about Africanized Honey Bees will become an issue in the next few years. Most of Missouri will only have intermittent problems with AHB. A brash attitude can be just as destructive as sticking your head in the sand in this case. If handled correctly, this “issue” can strengthen the bond between beekeepers and their local community. It will be our responsibility to educate our local citizens, public officials and state leaders as well about the dangers of AHB and how important it is to support the local “managed” bee population. Through relatively minor adjustments to our beekeeping practices we can manage the threat of AHB infestation and maintain strong colony counts in our local area. Maintaining managed bee colonies has been shown to reduce the likelihood of AHB infestations.

I wish all of you luck in your endeavors and look forward to seeing you soon.

Monte Richardson
Friday evening's banquet included the **Second Annual Halloween Costume Party**, which brought out the best (and some might say the worst) in beekeepers' costume creativity.

Clockwise from left: Leprechaun Chris Gibbons with sons Nicholas the Spider and Matthew the Pirate (tied for Best Child Costume); Ron Vivian, the “World’s Smartest Beekeeper”; Brian Norris, the Hunter (Best Costume); and Monte and Glenda Richardson, the “World’s Oldest Beekeepers” (Best Couple).