“Bee Hunters” take in Hannibal
Caron and Purvis do not disappoint
by Eugene Makovec

“Do bee hunters like snakes?” asked the trolley driver. “I don’t like bees, but I like snakes.”

Having thus exhausted his knowledge of apiculture, our Hannibal tour guide proceeded to educate a couple of dozen out-of-town beekeepers on the history and folklore (sometimes indistinguishable) of the boyhood home of Samuel Langhorne Clemens, a.k.a. Mark Twain.

We had taken a break from Saturday morning’s educational sessions for an hour-long trip through and around this historic river city. The autumn scenery was breathtaking, and the guide added his own local color, which your editor took with a grain of salt. I wondered if anyone else caught the discrepancy in his story of the Mark Twain Lighthouse on Cardiff Hill. We were told it was rededicated by President Kennedy in 1960, though JFK did not in fact take office until 1961.

Continued on page <None>

Lori Guthals to repeat as queen
Will compete in Nationals in January

Missouri Honey Queen Lori Guthals has agreed to return for a second year, extending her reign through 2008. She was asked to stay on after no qualified candidates were found to replace her.

Lori is a senior at the University of Missouri-Columbia, majoring in Agriculture.

Lori also announced at the Fall Meeting that she will compete in the American Honey Queen competition at the National Beekeeping Conference January 8-12 in Sacramento, CA.

Queen Program chairperson Cathy Hogan also announced that she would be stepping down from the position due to time considerations and the demands of her career. She will be replaced by Joyce Justice, who said she is looking forward to working with the state’s local organizations, both to support the existing queen and to produce candidates for future years.
The Missouri State Beekeepers Association Fall meeting in Hannibal was a success, with over 100 beekeepers attending from three or more states. I would like to thank all the officers and workers I had to grab at the meeting to aid in the ebb and flow of the meeting to make it as productive as possible to all the beekeepers.

If you were unable to attend, you missed out on discussions by Dr. Dewey Caron on Fat Bees and Skinny Bees and the influence of nutrition on the honeybee population. The web has a site by the Australian Government on Fat Bees and Skinny Bees, and it is located at http://www.rirdc.gov.au/reports/HBE/05-054.pdf. This 150 page site discusses several methods of feeding, uses of pollen and sugar and other nutrition requirements of bees, and is a welcome addition to the beekeeper’s library.

Dann Purvis, the other main speaker, is a queen breeder from the hills of north Georgia. He stated that his main concern with bee problems was there was not enough diversity in the honeybee queen population, and by expanding this diversity it will enable the honeybee to be healthier. Dr. Malcolm T. Sanford has a website at http://gbba.vze.com. In it he gives the same rationale and several links to aid in breeding the honeybee.

I hope to see all the beekeepers from Missouri and other states in Springfield in March, at the Spring meeting of the Missouri State Beekeepers Association.

The Governor’s Conference on Agriculture will be held in St. Louis this year, on January 6, with the banquet beginning at 5:00 p.m. If you would like to help the MSBA provide honey products to the conference, contact past President and National Honey Board delegate Chris Gibbons at 573-256-8687 to help in this project.

The Executive board meeting will be held Saturday, January 26 at 9:00 a.m. in Columbia, at Ryan’s restaurant off of Interstate 70. All executive board members and a representative from each local are welcome to attend.

From the President
by Ken Norman

Beekeeping of Yesteryear

A look back at the literature of a century ago

Bee-Keeping
by E.Y. Terrall

From The Lone Star Apiarist, January 1902 – Vol. 1, No. 1

Bee-keeping is different from all other pursuits, either connected or independent of agriculture or other callings. The most ignorant may succeed in almost any calling or profession, but in bee-keeping, never.

Unless the bee-keeper is thoroughly posted in modern bee-keeping in connection with several years practical experience, success is impossible.

I am satisfied from more than twelve years experience in apiculture, that if the honey crop of Texas could be saved, it would be more valuable than any other crop, cotton not excepted.

Every farmer in Texas can produce more honey than his family can consume and not miss the time out of his crop if he be educated to manipulate bees. Educate our people in apiculture and honey will pour from Red River to the Rio Grande.

“Wherefore did nature pour her bounties forth with such a full and unwithdrawing hand?”

The wise God has placed within easy reach of his most favored creature – man, a bounteous supply of the purest and best of sweets; at times almost dripping from the weeds, trees and vines under which he bask all summer; and he is too ignorant of God’s laws to utilize it, and feeds his family the year round on black sorghum. The harvest is bounteous to those that know how to manipulate bees and no reason why a man of ordinary intellect and energy should not only make a living, but become wealthy, keeping bees for honey alone; to say nothing of the production of wax, and queens. His laborers can not be numbered, and are never idle during harvest. They board and clothe themselves, roaming at will gathering treasures from the hedges and by-ways, from mountains and meadows without hinderance which cannot be saved by any other means than the agency of the honey bee.

Apiculture is the most pleasant and inspiring of all other pursuits.

“Erato thy poet’s mind inspire; and fill his soul with thy celestial fire.”

After research and study for a lifetime, I have failed to master the little honey bee. I will give twelve months time and a hundred dollars to any one who knows all about bees to answer to questions that are of great importance to the apiarist, vis:

How to “successfully” fertilize queens in confinement.

How to distinguish fertile workers from other bees.

Yes, Judge, one can have no idea of the immensity of honey annually going to waste. You should come to see our country down this way. Beekeeping pays, especially for the lucky fellow who should succeed in capturing that nice reward. Who’ll he be?
Honey Board focuses on foodservice industry during Honey Month

Honey promoted via visits to food editors

Top tier editors throughout the U.S. were treated to personalized visits from NHB to learn more about honey and beekeeping. In each city visited, NHB representatives included local honey producers who shared their beekeeping and honey production expertise, as well as information on honey varieties found in their region. The producers included Indiana’s David Shenefield, Ohio’s Jim Tew, Virginia’s Ann Harmon and Missouri’s Sharon Gibbons. NHB representatives met with editors from newspapers, magazines, radio and television in Indianapolis, Cleveland, Washington, DC, and St. Louis. The visits resulted in extensive media coverage about honey.

Giant honey bear invades NYC

To commemorate September’s National Honey Month, NHB, along with architect Bryan Berg, constructed a 13-foot tall honey bear out of 3000 smaller honey bears. The bear was constructed on September 18 at Citigroup Center in New York City. After the Bear Build-a-Thon, the honey was donated to the New York Food Bank. The event resulted in local and national media coverage.

Prior to the bear building event, NHB hosted a rooftop garden editor event promoting honey. The event was attended by 15 editors from consumer and foodservice magazines and web sites. Chef Peter Hoffman of Savoy restaurant, located in the trendy Soho New York City neighborhood, prepared several delicious dishes using honey.

Hands-on honey demos in test kitchens

NHB conducted three Test Kitchen Demos during the last year for editors to promote the benefits of using honey in cooking, as well as in beauty applications, and to provide recipes using honey. The demos were conducted at the following locations:

- Birmingham, AL, at Southern Progress, which owns many magazines such as Southern Living and Cooking Light.
- Des Moines, IA, at Meredith Publishing, which owns Better Homes and Gardens and Midwest Living.
- New York, NY, at Woman’s Day and Redbook.

Nancy Dell’Aria, Test Kitchen Director at Woman’s Day, said afterward: “We all enjoyed meeting with you and were so impressed by the presentations not only of the food but also the information. We want to thank you and your colleagues for one of the very best desk-sides we’ve experienced.”

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We generally have all of the basic supplies in stock.

Make your visit a family outing! We have a "walk-about" farm, greenhouses and honey ice cream.
Summary: Despite recent advances in antimicrobial chemotherapy and burn wound management, infection continues to be an important problem in burns. Honey is the most famous rediscovered remedy that is used to treat infected wounds and promote healing.

The present study aims to evaluate the antimicrobial effect of bee honey on organisms isolated from infected burns in comparison to the antibiotics used in treatment of burn infection, and to evaluate the effects produced when bee honey is added to antibiotic discs...

The mean inhibition zones (in mm) produced by honey (18.2 ± 2.5 mm) when applied to isolated gram-negative bacteria were significantly higher than amoxicillin/clavulinic acid, sulbactam/ampicillin, and ceftriaxone (p < 0.005 for each).

When honey was added to the antibiotic discs there was a highly significant increased sensitivity of isolated gram-negative bacteria compared with each of the antibiotic discs alone and with honey alone.

The susceptibility of isolated staphylococci revealed the synergistic effect of added honey to the antibiotic discs tested. The antimicrobial effect of honey (18.7 ± 2.2 mm) was significantly higher than antibiotics - ciprofloxacin, sulbactam/ampicillin, ceftriaxone, and vancomycin (p < 0.05 for each).

After the addition of honey to the tested antibiotic discs there were highly significant increased inhibition zones of antibiotic mixed with honey compared with antibiotic alone - ciprofloxacin, vancomycin, and methicillin (p < 0.001 for each). Also, the increase was significant compared with antibiotics alone - imipenem, amoxicillin/clavulenic acid, and ceftriaxone (p < 0.05).

In conclusion, honey had more inhibitory effect (85.7%) on isolated gram-negative bacteria (Pseudomonas aeruginosa, Enterobacter spp., Klebsiella) than commonly used antibiotics, while it had an inhibitory effect on all methicillin-resistant Staphylococcus aureus (100%) compared with antibiotics used.

A synergistic effect of honey was observed when it was added to antibiotics for gram-negative bacteria and also for coagulase-positive staphylococci.

Governor’s Ag Conference to be held in St. Louis January 6-7, 2008

Governor Matt Blunt and Katie Smith, director of the Missouri Department of Agriculture, are excited to bring the 41st **Missouri Governor’s Conference on Agriculture** to St. Louis on January 6-7, 2008 at the Millennium Hotel, presenting opportunities to network with Missouri agricultural producers and agribusiness leaders. Plan to join the Department of Agriculture, Missouri agribusinesses and commodity organizations as they bring a full schedule of speakers and events focused on “Agriculture — Gateway to the Future.”

Don’t miss an opportunity to join Missouri producers and agriculture industry leaders as they join together to discuss industry trends, success stories, challenges and new marketing opportunities for the Missouri farmer.

**Sunday, Jan. 6, 2008**

A Taste of AgriMissouri: A true highlight of Missouri’s commodity organizations and a wonderful display of Missouri’s finest foods and beverages

Live Auction: Benefiting the Missouri FFA Leadership Fund, Missouri 4-H Foundation, Agriculture Future of America (AFA) and Agricultural Leadership of Tomorrow (ALOT)

Monday, Jan. 7, 2008

**Presenters and Topics:**

- Governor Matt Blunt
- Center for Food Integrity
- Livestock Panel Discussion
- Dennis Avery
- Senator Kit Bond (Invited)
- Carl Hausmann
- Dr. Jay Lehr

Semi-Formal Dinner Banquet featuring Comedian Todd Oliver
Are you smarter than a fifth-grader?
When it comes to honeybees, you are.

by Eugene Makovec

I am not a talkative guy. I'm not a meeter-greeter. You could put me in a room with a hundred people where I knew no one, and three hours later I might still know no one. I can take a four-hour plane flight, sit between two other passengers and never strike up a conversation.

It isn't that I’m antisocial; I'm just not social. I don’t share a lot of interests with most of the people I run into, and I've never been comfortable making small talk with strangers. Give me a newspaper and I'll happily occupy myself while others around me chitchat about the weather or local sports teams.

But that doesn’t mean I can’t be engaged in conversation. Bring up my favorite sports team, and you will likely get my input. Broach the subject of honeybees, and you’ll have trouble shutting me up.

That's one thing you and I have in common. We are passionate about bees. In fact, it's rare to find a beekeeper who is not.

It's also rare to find a person without some passing fascination with bees. If I happen to be reading a beekeeping magazine on that plane, chances are good that one of my neighbors will ask me about it. And if I happen to know one other person in that crowded room and she asks me about my bees, I'll likely find myself discussing the subject at length with several of her other acquaintances.

Of course, these conversations usually begin with, “Do you ever get stung?”, “What about those killer bees?”, or “Is it true the bees are dying?” Most people know very little about honeybees, and cannot differentiate them from other stinging insects. But what a wonderful teaching opportunity – we're starting with someone who's already interested in what we have to say.

That’s really every schoolteacher’s wish, isn’t it? Please, God – let just a couple of these kids show an interest in what I’m trying to teach them.

But unfortunately, teachers have to cram so much uninteresting information down kids’ throats that it’s hard to get them to pay attention to the good stuff.

That's where we come in. Any time a guest speaker comes in from the outside, the students’ interest is automatically piqued. They begin the class period paying attention; and trust me, when the subject is honeybees, they continue paying attention right up to the closing bell.

The teacher’s biggest challenge is to keep them from all shouting questions at the same time. When class time is over, there's no shortage of volunteers helping the guest lecturer pack up, continuing the question-and-answer period all the way out to the car.

I have spoken about honeybees and beekeeping to classes ranging from 150 first-graders to a dozen high school Ag students, and have yet to find a group that was not receptive to the topic. Of course, you have to tailor your presentation to the audience. It's not easy (or advisable) to discuss bee sex with first-graders.

I have found that the best audiences are in about the fifth grade. These kids are young enough to pay attention, yet old enough to understand some basic bee biology.

I remember the first time I was asked to do a presentation on bees. I was less than a year into keeping bees, and had just written an article about my experiences for a local weekly newspaper. A first-grade teacher who read the story looked me up and gave me a call. “How would you like to come speak to my first graders about honeybees?” she asked.

Of course, I was scared to death. “I was just thinking about doing a talk for my daughter’s first grade class,” I said. “How about I do that and get back to you?”

I printed a handful of bee photos I had taken (a worker on a purple hyacinth, a blue-marked queen bee, eggs and larvae, emerging workers, honeycomb with fresh white cappings) and affixed them to dry-mount boards. I drew up a general outline of things I wanted to cover in my talk, packed up my bee suit, smoker and other tools of the trade, and showed up at St. Peter Elementary more than a little apprehensive.

Ten minutes into the talk, my apprehension went out the window, along with my outline. Most of my time was spent answering questions, from both the children and their teachers. When the hour was over I realized I had covered only a fraction of what I'd intended. I also realized I'd had a blast!

And remember, I had less than a year of beekeeping under my belt. I'd done a good deal of reading and asked a lot of questions, but I was by no means an expert. Someone once said, “You don’t have to be an expert to lecture on a subject. You just need to be smarter than a fifth-grader.”

In this case, you just need to be smarter than a fifth-grader.
Nutrition and genetics touted as keys to honeybee health
Speakers share their secrets to surviving CCD, varroa

Continued from page 1

One could only hope the speakers at the MSBA Fall Meeting had more reliable information for us. They certainly came highly recommended. Dr. Dewey Caron teaches in the Department of Entomology at the University of Delaware. He is a past president of the Eastern Apicultural Society and has written numerous books and research papers on honeybees and beekeeping. Dann Purvis is a renowned queen breeder and researcher, and founder of Purvis Brothers Apiary and Lab in Blainsville, GA.

They did not disappoint the crowd of over 100 attendees. Of course, like beekeepers everywhere, they did not agree on every issue either. Although Dr. Caron made liberal mention of CCD and its possible causes, Mr. Purvis questioned whether this newest bee malady even exists. Referring to it as a “money grab”, he at one point asked his audience, “Does anybody know anyone who’s got CCD?” No hands were raised in response. (Later that evening in a less public setting — the hotel bar — one sideliner detailed her experiences from last Spring, describing the classic CCD symptoms of no adult bees, small patches of dead brood and plenty of stores.)

“I’m not saying we don’t have a problem,” Purvis insisted. But he maintained that the biggest disaster in apiculture was not so much the advent of varroa, but the “missed opportunity” to gather up survivors, both feral and domestic, and use them to breed resistant stock. Instead, he says, researchers rushed to develop chemical treatments, ultimately resulting in the development of a super-race of mites.

Purvis said he takes issue with researchers giving the latest die-off a new name so that they can get papers published and prod Congress into providing funding to “the same people who caused the problem to begin with”. He recommended that we instead “find the people who are solving the problem” (those who are raising survivors an opportunity to adapt to the poison.

Dr. Caron also decried the growing resistance by mites to chemical pesticides. There are, he stated, two causes for this resistance:

- Chemicals kill all but the strongest of the species, which then breed and adapt further.
- Some beekeepers use less than toxic doses, giving resulting survivors an opportunity to adapt to the poison.

Since the lifespan of varroa is so short, adaptation happens quickly, and the time between miticide development and resistance is also short.

Along with developing mite-resistant bees, Caron said, it is extremely important that we make certain our bees have the proper nutrition needed for normal glandular development and disease resistance. This nutrition can be supplemented via pollen substitutes when natural pollen is in short supply.

Referring to healthy bees as “fat” bees, Caron said this season’s bees need to be healthy in order to survive the winter. Fat bees raise more brood, produce better drones, and are more responsive to environmental changes. “Skinny” bees, he said, are less hygienic, of poorer temperament, and more susceptible to things like nosema and chalkbrood.

Dr. Caron also gave us his take on Africanized Honey Bees (AHB) and how they could affect Missouri beekeepers. To the question of when they might arrive in Missouri, he answered that they are already here; we just don’t realize it.

While AHB moved steadily through Central America and some of our western states, migration to southeastern states like Florida came via “repeated isolated instances” — on shipping containers, in package bees and the like. These isolated instances are occurring in our own state, but AHB are having a more difficult time of it in our climate. The fact that we are a border state makes it all the more critical that we are vigilant in re-queening aggressive hives.

Caron made several interesting observations about the aggressiveness of AHB:

- AHB greater sensitivity to alarm pheromone quickly ratchets up the response to a perceived threat.
- They tend to leave the hive and defend it from the outside. (It’s already warm inside the hive, and gets even warmer as large numbers of bees get excited and beginning running around.)
- The most defensive colonies are the first to colonize an area.
- An early warning of such colonization is the death of animals in an area.

Stinging death is not from an allergic response, but from toxin overload.

Not all AHB colonies are “killers”; just as in European populations, there is variation in defensiveness among hives.

One consolation for us northerners is that AHB appear to be less aggressive in more temperate climes; this has been the case at higher elevations in Latin America.

AHB also exhibit some positive characteristics, said Caron:

- Queens tend to be more fertile. (Of course, this is a negative when they are moving into an area and out-breeding European bees.)
- They are mite-resistant, due to better grooming and a shorter brood cycle.
- They work earlier and later in the day.
- They are excellent pollinators. (They are, however, poorly suited to modern American agriculture, as they are “gleaners” — they bounce from one crop to the next, and tend to fly right over your orchard looking for something else.)
From honey house to classroom

Clockwise from top left:
First four photos: Bernie Andrew (yellow T-shirt) demonstrates his extracting equipment and methods at his honey house near Quincy, IL.; Dann Purvis talks with MSBA President Kenny Norman, bottom right; and with Bernie Andrew, bottom center; Ian Brown begins his demonstration on the construction of screened bottom boards, bottom left; Dr. Dewey Caron answers questions following a lecture on Africanized Honeybees.

photos by Eugene Makovec
Honey Containers

Queenline Glass Honey Jars

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<td>MO01992</td>
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Lid Style: White plastic (glass not shipped by UPS)
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Check out our catalog for other types and sizes of quality honey containers!

* 8 oz. and 2 lb. bears are also available.

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Carton of 12 with white plastic lids
MO01932
1-99 ........ $11.12 per Carton
(All Ship Wts. 12 lbs. per carton.)

Classic Plastic Honey Jars with 38mm Snap Caps

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Local Club Information

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., University Outreach and Extension Office, Rt. UU, Columbia
Contact Art Gelder 573-474-8837

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

Gasconade County Beekeepers Association
2nd Sunday of month, 7pm, Progressive Bank of Owensville
Contact Rodney Angell 573-764-2922
bee143@fidnet.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
Last Thursday of each month, SW MO Bank Annex (7th and Duquesne)
Contact Howard Thompson 417-781-0587

Mid Missouri Beekeepers
3rd Sunday of each month, Bank of Salem, Salem
Mel Williams, President

Midwestern Beekeepers Association
3rd Wednesday of each month, 7:00 p.m.
YMCA, 10301 E. 350 Hwy, Raytown
Bob Justice, President 816-358-3893

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

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

Southern Missouri 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 each month
Neosho High School FFA Building
Contact Herb Spencer 417-472-7743

Is your club missing? Send your information to:
editor@mostatebeekeepers.org

Congratulations to Joseph Baumann of Hartsburg, who won our email subscriber drawing for a free 2008 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!” If you’re not 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.)

Spring Meeting Preview
Date: March 14-15, 2008
Location: Springfield, MO (hotel to be announced)
Speakers: Eric Mussen, Extension Apiculturist, Department of Entomology, University of California Davis

More to Come!
**MSBA Membership Application**

Name ____________________________
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Phone Number ____________________________ Email*

*Check here to receive your newsletter via email. This saves us roughly $10.00 per year in printing and mailing costs.

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

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Adult Membership $15.00  
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Student Membership $5.00  

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Make check payable to: Missouri State Beekeepers Association

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Honey Queen Report
by Lori Guthals

Hello Beekeepers!

Oh, how I love the cool, brisk feeling of fall! There's really nothing like that nice, chilly morning, when you've got your coffee in one hand and morning paper in the other. I just love it, and the time of year it represents! It lets me know that Thanksgiving is here and Christmas is right around the corner! What a fun time for family and fellowship!

First off, let me begin by saying this has been one amazing and crazy fall, all in one! I just got back from the Fall Meeting last week in Hannibal. I had a wonderful time and want to start off by saying thank you to all who attended and I hope you all had as much fun as I did! Next, let me fill you all in on a little exciting news for those of you who weren't able to make it: While at the meeting, I announced my decision to run for Nationals, which will be held in Sacramento, California, in January. I am very excited and nervous, but also ready to represent the Show-Me state and compete for the title of American Honey Queen! Also, one other bit of exciting news: With your blessings, I have also decided to continue my reign as the 2008 Missouri Honey Queen! I have had a wonderful time this year and look forward to doing it again!

Well, it's that time, when I must let you go, but as always, I would like to say that as this year's Honey Queen, I look forward to serving you! If you have a fair, festival, meeting or activity you would like me to attend, please contact Joyce Justice, Honey Queen Director, so she may relay the message on to me. Her contact information is located on the association website, and in the column to the right.

Again, I thank you for this amazing opportunity and I look forward to promoting all aspects of honey throughout the remainder of the year and into the new year! Finally, I hope everyone has a safe and happy holiday season. God bless!

Sincerely,
Lori Guthals

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Queen Chair Cathy Hogan, at left, displays a “bee catcher” for the Queen Banquet attendees, as auctioneer John Sauls, at right, takes a bid. This item brought $30 from Mike Brahms; over $250 was raised for the Queen Program.

Judy Finck and Marlene Jansen, bottom left, attend to their own hobby while Bob and Ted attend meetings.

John Gibbons, in red shirt at bottom, is surprised with a 75th birthday cake during Saturday’s lunch.

photos by Eugene Makovec

This newsletter is published six times per year, in odd 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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