

---

---

# THE BEE LINE

*The Newsletter of the Oregon State Beekeepers Association*

---

**Volume 28, Number 4**

**May 2003**

---

## **Bus Peterson Passes Away**

By Mary Moss

On March 13, 2003, Oregon lost another of its notable beekeepers. Mayland "Bus" Peterson of Scappoose died after a long decline following a stroke. At the time of his death, he and his surviving wife, Mavis, had been married for 60 years.

Bus was born in South Dakota on August 13, 1920. While his household nickname was "Buster," his little baby brother could only lisp, "Bus," and so "Bus" he became and remained for the rest of his life.

Bus went into the Army, specialized in radio repair, and saw considerable service overseas. His tour of duty included New Guinea, the North Solomons, Luzon, and the South Philippines. Bus received a Bronze Star, and was eventually discharged in September of 1945. After leaving the Service, Bus came out to Oregon, and was shortly thereafter joined by Mavis. (They had married prior to his going into the Army.)

To this day, Mavis says she still isn't sure what got Bus "into" bees. She does recall that they had 13 horses, and how Bus was finding their winter care to be tedious. He'd heard that honeybees require very little effort in the winter. So, he got some packaged bees and began his stint as a beekeeper. Apparently, it was an agreeable alternative to the horses, because Bus became a very enthusiastic beekeeper, an interest which he sustained over his lifetime.

While running bees as a hobby, Bus was an accountant for a major company. But, like so many

beekeepers, he was always ready to help anyone get started with bees, learn all he could from others, and share his knowledge. He had a small extracting plant at his home where he extracted his honey as well as honey for other beekeepers. For a couple of years,

(cont. on page 4)

## **Bee Day at the Legislature Planned**

**Mark your calendar for May 21<sup>st</sup>.**

Reservations for beekeepers have been made in room H470 in the Capitol Building. We will be meeting at 9:00 AM for a short briefing on HB 2805 and on legislative protocol and lobbying techniques.

You can call your legislator now and make arrangements for lunch, either in the legislator's office, at the Capitol Coffee shop or, if their time permits, at a nearby restaurant. (Call 1 800-332-2313 to make the appointment).

The OSBA Executive Committee will meet in the same room H470 from 2:00 to 5:00 PM on the same day, May 21<sup>st</sup>.

---

---

### **WHAT'S INSIDE:**

- A Question of Ethics
  - Spring Honeybee Workshop Registration
  - Apiary Registration Form
- 
-

## Oregon State Beekeepers Association

*The Bee Line* is the official publication of the Oregon State Beekeepers Association and is published ten times a year. Subscriptions are included with OSBA membership.

To join the OSBA, complete the membership application in this issue and send with payment to: George Steffensen, PO Box 956, Grants Pass, OR 97528.

Editorial Offices: Send news, announcements, letters, comments and advertising to: Diane Varner, Editor  
PO Box 123 Yamhill, OR 97148-0123  
Tel. 503-662-4559 Fax 503-662-4594  
e-mail Raybee@bandwidth.net

©2003 Oregon State Beekeepers Association

### Advertising Rates

#### Business Ads, per issue:

Business card size	\$10.00
Quarter page	25.00
Half page	50.00
Full page	100.00

Copy, art and payment must be submitted by the 15th of the month prior to publication. Contact the editor for any special requirements and mechanical information.

#### Classified Ads, 30 words, per issue:

OSBA members	\$ 3.00
Non-members	\$ 5.00

## Address Change? Officers Elected? Who Do I Tell???

A reminder from your editor that when you or your association experience changes due to moving, elections, change of meeting time and/or place, you need to notify the OSBA in **two** different ways to effectively get your message across. Send it to the BeeLine editor at the address above, **and** send it to the WebMaster for inclusion on the current OSBA web page (see page 10 in each month's issue for the WebMaster's contact information).



Happy Mother's Day May 11th

## President's Message

By Kenny Williams

At the end of March, Albany beekeeper Dirk Olsen invited me to join him in a presentation on bees and pollination at the meeting of the Oregon Blueberry Growers Association. I took the opportunity to inform growers that we are working to keep funding for a honey bee entomologist at OSU, and to explain the importance of this for growers as well as beekeepers. They responded with the offer of a letter of support which we may show to legislators, OSU officials and others. I hope to address more commodity associations in the near future as well.

In the April issue of *The BeeLine* (and again on the front page of this issue), member Fred Van Natta provided details of a Bee Day at the Legislature, when interested members may address senators and representatives regarding a honey bee entomologist at Oregon State University. Following this lobbying will be a debriefing with Fred, followed in turn by our next OSBA Executive Board meeting taking place in Room H470 of the House Office Wing of the Capitol at 2 pm. I hope to see you there.

## Beekeeping Lessons from our Friends in Alaska

(reprinted from SABA newsletter)

1. A smoker that is set down on a bee brush makes a stinky mess.
2. The process does not improve a brush that has had a smoker set on it for any length of time.
3. If you drop your smoker and run you will still have to go back for it.
4. Smokers go out only if they are going to be needed soon.
5. It is almost impossible to make a mad bee go away by whacking at it as it flies at you.
6. When a bee crawls up your pants leg past the knee, you will be stung.
7. A super that has the handles on the inside looks silly and is hard to pick up (and once you drive the nails in they are stuck that way).

## Beekeeping in Western Oregon

By Harry Vanderpool, WVBA

### May:

---

- Don't let colony stores get below two or three full frames of honey. Depending on your location, elevation, and the weather, you can still have periods of dearth.
  - Supply water in apiaries and out yards. Small wading pools for toddlers made out of hard plastic make a cheap water supply. Dump a bucket of water in and toss some rocks or boards for the bees to land on.
  - Inspect colonies at least every other week. Replace as many crummy frames as you can muster up replacements for. Toss them in the burn barrel and light a match before you change your mind. Don't be cheap!
  - Keep an eye out for American foulbrood. If you do not know what foulbrood looks like, your favorite bee-supply has a book available with excellent pictures for about 5 bucks. (Honey Bee Diseases & Pests, C.A.P.A)
  - Check your calendar and get your varroa mite strips out in accordance with the manufactures instructions.
  - Place honey supers on your hives only after the varroa strips are out, and after the prescribed rest period if you use coumophos. Read the label.
  - Stay a step ahead of the swarming tendency with thoughtful timing of your annual requeening program and making your splits and nucs. Supering ahead for honey, and increasing ventilation through the hive seems to help also.
  - Set out some extra hives with empty frames for swarm-decoys. Do this in order to catch swarms from those *other* beekeepers that have swarms issue from time to time.
  - Make this year a year to remember. This is the time of the year to try all of those cool procedures that you always have wanted to attempt. Whether it's raising queens, Demereeing a colony, starting a 2-queen colony or whatever; roll up your sleeves and get started.
- 

- Don't miss your regional beekeepers association meeting. You are truly missed when you do not attend.

---

(cont. from page 1)

he and OSBA member Alan Ehry of Dundee raised queens and sold them to local beekeepers. Bus also ran about 200 colonies with his friend, Clyde, for pollination and honey. Many motorists saw Bus selling his honey along Highway 30 during the summers.

For many years, the Petersons hosted the annual OSBA picnic under the giant fir trees at their home outside of Scappoose. The site was ideal, with a big fireplace, picnic tables, running water, swings for little kids, horseshoes for the big kids, and lots of door prizes supplied by Mavis. She collected items throughout the year just for that purpose. Also, Mavis is famous for her terrific cookies and delectable bread pudding, which she always supplied in generous quantities for the picnics. The annual picnic was a wonderful time for all the beekeepers to visit with friends and families, share ideas, gadgets, and tell stories, as beekeepers always must do.

Picnic guests always marveled at the interior of the Peterson home; it was always a treat to see Mavis' incredible array of bee décor including candles, knickknacks, and collectibles in every room of the house.

Mavis remembers how crazy Bus was about the bees; she felt the bees had priority in his heart and loved to tease him about that. Mavis admired how, whether it was working the bees with friends or capturing a swarm, Bus was always ready to jump in.

Ironically, Mavis herself is seriously allergic to bees. She has had to have monthly injections for over 20 years to protect herself against the danger of a possible bee sting. Nevertheless, Mavis will always treasure all of the bee items she has, including the great bee jewelry Bus helped her collect over time.

May 2003

Other members of the Peterson family include a son, a daughter, three grandchildren and eight great-grandchildren.

While most would remember Bus as “a man of few words,” he continued to love every minute with his friends, even after he suffered a serious stroke. It was the highlight of his life to give to his friends. He was a good friend and will be missed. Our hearts go out to his best friend, Mavis. We thank her for her care and support of Bus and his love for beekeeping.

Special thanks to Mavis Peterson and Marjorie and Alan Ehry for their assistance in compiling this story.

*Mary Moss is a beekeeper and freelance writer who lives in Forest Grove. She is a past officer with TVBA and a member of the OSBA.*

## Correction to Pollination Survey

After the April issue of *The BeeLine* went to press an error was discovered in Table 2. A corrected Table 2 is printed below, with the actual number of rental for berries and blueberries printed in bold type. Your editor apologizes for her error.

**Table 2. 2002 Average Commercial Pollination Fees by Crop**

Crop	#Rentals	Avg.Fee	Income
Pears	4,694	\$30.85	\$144,822
Cherries	5,566	30.05	176,156
Apples	46,657	32.30	1,506,986
Berries(1)	<b>2,460</b>	23.75	58,435
Blueberries	<b>1,103</b>	21.45	23,672
Cranberries	1,416	39.00	55,224
VegSeeds	1,748	36.60	64,008
CloverSeed(2)	420	32.00	13,440
CrimCloverSeed	75	15.00	1,125
RadishSeed	344	14.60	5,016
Cucumbers	400	23.00	9,200
Sq&PumpSeeds	532	32.60	17,354
Watermelon	1,132	34.80	39,420
Meadowfoam	42	35.00	1,470
Misc.(3)	337	27.05	9,112
Almonds	<u>37,396</u>	45.00	<u>1,683,374</u>

**Totals 104,322 \$3,799,814**  
**Avg. Pollination Fee \$36.40**

- (1) Includes blackberries, raspberries, Marionberries and Loganberries
- (2) Includes red and white clover grown for seed
- (3) Includes apricot, kiwi, vetch and holly.

## Long-time American Beekeeping Federation Members Noted

A number of Oregonians were recently recognized by the American Beekeeping Federation for reaching milestone year's status. Add them up – that's a total of 90 years of beekeeping experience right here in our state. Congratulations!

**30 years:** Fred VanNatta

**20 years:** Dee Keller, Todd Keller, Bob Allen

## Put Your Bees on a Diet

From the National Honey Board newsletter

Entomologists Gloria DeGrandi-Hoffman and Allen C. Cohen have developed a recipe for an artificial diet that gives honey bees the whole package of nutrients they need in an easy-to-feed liquid. It combines the sweetness of nectar and the nutritional punch of pollen in a formula that the domesticated honey bee, *Apis mellifera*, readily digests and enjoys. See details at the web site:

[www.ars.usda.gov/is/AR/archive/mar03/bees0303.htm](http://www.ars.usda.gov/is/AR/archive/mar03/bees0303.htm)

## Honey House Rules Set Forth in Document

The Oregon Administrative Rules Division 25, Food Establishment Standards and Standards for Retail Food Service Activities is a sixteen-page document that specifically outlines rules for honey houses, and the processing and packaging of honey. It is too lengthy to reprint in *The BeeLine*, but

copies can be obtained through the Oregon Department of Agriculture, 635 Capitol Street NE, Salem, OR 97301. See the related story on page 7 for the most common items for corrections to meet the intent of processing requirements.

## A Question of Ethics

By Harry Vanderpool

On more than one occasion during my term as president of the Willamette Valley Beekeepers Association, the Oregon Department of Agriculture, requested my assistance in helping mediate various issues related to beekeeping.

Because the W.V.B.A. is a satellite of the Oregon State Beekeepers Association, I turned to the O.S.B.A. leadership for support on these occasions. Thankfully, we were always able to arrive at some sort of closure on these issues, or at least the perception of closure.

Last fall, the question was raised as to the official position of the O.S.B.A. on various issues related to beekeeping. If approached by the O.D.A., the county, the police or even worse yet, the press, what would you or your officers position on the issues be?

Here is an example: A beekeeper, (hopefully not an O.S.B.A. member) has been feuding with his neighbor and places 500 hives on the property line, 50 feet from the neighbor's front door. The police, O.D.A. and finally the local press are contacted. Subsequently, officers of the O.S.B.A. are contacted. What should be their response?

What is the Oregon State Beekeepers Association's position on public safety related to beekeeping?

Yet another example: A rather large honey producer's honey is found to have substantial residues of a dangerous chemical that is illegal for use in honeybee hives. He is approached by the press and boldly states that the O.S.B.A. will come to his defense if necessary. Again, officers of the

O.S.B.A. are contacted. Where do we stand on this one?

Do we have standards for quality related to food products, hive strength for pollination, etc? Should the O.S.B.A defend beekeepers, no matter what their behavior? Could defending *beekeeping as an industry*, occasionally require officers and members of the O.S.B.A to make a statement less than supportive in regards to the actions of an errant beekeeper?

You may think to your self, "No sweat. If I was the one approached, I would just state common knowledge; these guys are clearly in the wrong, and jerks to boot!"

Can we say, "lawsuit", boys and girls? We must consider the liability involved in statements that are, "off the cuff". Just to break the ice, let me state my opinion on this, and then you can state yours for publication in a future BeeLine.

My experience in corporate policy suggests that we do need a set of written policy that state the ideals of our association. They would be general in nature; after all, we all do things a little differently. Most important is that the policy statements would cover general concepts of safety and quality. Maybe we would also want other issues addressed as well. Undercutting, for example....

Ok, now it is your turn to state your view. As an association member, your viewpoint has an equal footing with all others submitted. Speak up! E-mail your thoughts to [Shallotman@yahoo.com](mailto:Shallotman@yahoo.com) Try to be brief, say, two paragraphs or so, and to the point so that we can publish as many as possible. Don't be shy; you're a beekeeper!

## Honey House Requirements Update

*From presentation by OSDA representative at WVBA meeting, Feb. 2003*

Below is a list of common items for corrections to meet the intent of processing requirements in OAR Division 25 Food Establishment Standards (see

May 2003

article on page 5). This list is not intended to be neither specific to each honey house location nor inclusive but are most common changes needed for licensing.

1. Building tight fitting and rodent proof. Doors with thresholds, service entrances tight fitting. Windows screened.
2. Building would need to be constructed to meet local and state code requirements. Permits would be needed as required. Plumbing and waste discharge shall meet local and state codes.
3. Floors in extracting and bottling areas shall be smooth, impervious and sloped to drain. Floor to wall joints in the process area shall be coved or sealed.
4. Wall/ceilings in process area (extracting or bottling) shall be smooth and easily cleanable.
5. The bathroom shall be appropriately equipped, vented, have a self-closing door and not open directly to work areas.
6. A hand wash sink appropriately constructed would be needed convenient to the work area. At least a two-compartment sink would be needed for washing of utensils and equipment. Hot or tempered water would be needed at the sinks.
7. Hose bibs would be needed to wash down.
8. Lights in process area shall be protected from breakage (shielded or protected).
9. Private water systems would need to have water tested for coliforms (potability), a good test result obtained, and annual testing performed and submitted to the OSDA Food Safety Division thereafter.
10. Equipment contacting honey should be of good cleanable design, of a hard surface non-lead type of finish that will not permit reaction of the acid in honey. Exposed galvanized, aluminum, iron or copper allows honey to readily pick up lead, zinc, copper or steel ions.
11. Extractors and storage tanks shall be equipped with suitable covers, and kep closed when possible.

12. Use new retail size containers for packaging honey unless containers are designed for re-use and warewashing equipment is available for approved methods of washing, rinsing and sanitizing.
13. OSDA Food Safety Division should review retail sized labels for compliance with labeling laws prior to being printed.

**Application for Exemption from Licensing for Honey Extractor with Fewer than 20 Hives**

I, \_\_\_\_\_,  
(print name)

am extracting honey from fewer than 20 hives and do not extract honey for any other beekeeper(s). I will notify the Oregon Department of Agriculture if I begin extracting from 20 or more hives, or begin extracting for any other beekeeper(s).

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Address

\_\_\_\_\_  
City, State, Zip

\_\_\_\_\_  
Phone

Mail form to ODA, 635 Capitol St. NE,  
Salem, OR 97301.

Oregon Department of Agriculture
635 Capitol Street NE
Salem, OR 97301-2532
503-986-2532
Hearing impaired TDD 503-986-4762

License # License Type 54 Mail Firm#

PRINT OR TYPE

Business Name Phone Number

Licensee Name

Mailing Address

City State Zip

Circle one of the following: NEW LICENSE RENEWAL ADDITIONAL INFORMATION

\*\*\*\*\*APAIRY REGISTRATION\*\*\*\*\*

LIST EXACT LOCATION OF COLONIES

TOTAL NUMBER OF COLONIES

LICENSE FEE SCHEDULE: Basic License Fee for five colonies or more: \$10.00

NOTE: REGISTRATION IS NOT REQUIRED FOR LESS THAN FIVE COLONIES.

If new owner, print former owner's name

Signature Title Date

Return this application with your remittance payable to Oregon Department of Agriculture. For credit card charges, complete information below. To expedite credit card charges fax to 503-986-4769 Attn: Licensing.

VISA Mastercard Expiration Date / Total charges \$

Card number Signature

**Honey Bee Pest and Disease Updates  
For Hobbyist and Commercial Beekeepers**

Learn the sampling techniques for detection, threshold levels, and control methods for a variety of pests and diseases of honey bees in Oregon. This Friday evening/full-day Saturday workshop provides current information and hands-on experience with recommended practices for managing honey bees. The focus includes varroa mites, tracheal mites, nosema and foulbrood. In addition to the information provided during the workshop, participants will receive lunch during the field day, as well as workshop materials and updates on practices as they become available.

**Spring Workshops**

**Central Point/White City area: May 30 (7-9 pm) and May 31 (9 am-3 pm)**

**Cost per participant \$15\***

Pre-registration is advised. Although every effort will be made to accommodate on-site registration, lunches cannot be guaranteed nor may workshop materials be immediately available. Confirmation and directions will be sent to participants upon registration. Information is available at <http://www.orsba.org>.

For additional information, please email honeybee [workshop@attbi.com](mailto:workshop@attbi.com) or write:

Honey Bee Workshops  
PO Box 42363  
Portland, OR 97242

**Note:** Additional workshops are being planned for the fall. Let us know if you are interested in one being held in your area.

*\*workshops are supported by a grant from the Oregon Department of Agriculture to the Oregon State Beekeepers Association.*

***For each person registering, please provide the following:***

***Name of participant:*** \_\_\_\_\_

***Complete mailing address:*** \_\_\_\_\_

***Phone:*** \_\_\_\_\_ ***Email:*** \_\_\_\_\_

***Workshop materials: Printed version*** \_\_\_\_\_ ***Powerpoint version on CD:*** \_\_\_\_\_

***Any special meal considerations:*** \_\_\_\_\_

***Amount enclosed (number of participants x \$15)*** \_\_\_\_\_



May 2003

*The Bee Line*

Page 9

*Please make check or money order payable to Honey Bee Workshops and mail this form with payment to Honey Bee Workshops, PO Box 42363, Portland, OR 97242.*

---