

The Bee Line

Newsletter of the Oregon State Beekeepers Association

Volume 17
Number 4

August
1992



Tyler Jones, 12, poses with hive.

Beekeeping Becomes A Family Affair

By Marilyn Weatherly

Lessons learned from beekeeping extend far beyond either 4-H or the classroom for the Jones family of Corvallis.

While the dad, Bradd Jones, is a fourth grade teacher and the mom, Heather, sometimes speaks to elementary classrooms about honeybees, the 4-H beekeeping activities of sons Tyler, 12, and Kyle, 9, helped the family acquire most of its beekeeping know-how. Younger brother Caleb, 7, is officially too young to join 4-H, but he sits in on most meetings because they're enroute to his piano lessons.

Tyler and Kyle belong to the Honey Hustlers 4-H club of North Al-

bany. The Jones brothers, along with 11 other 4-Hers, learn apiary how-to's from veteran beekeeper Oliver Petty who has led the 4-H club for the last 34 years.

Part of a select group, the Honey Hustlers 4-H Club was one of only five beekeeping 4-H clubs throughout Oregon in 1991, according to the latest statistics available from the state 4-H office. (The other clubs are located in Coos, Hood River, Marion and Polk counties.) Statewide, 4-H beekeeping membership totaled 27 in '91.

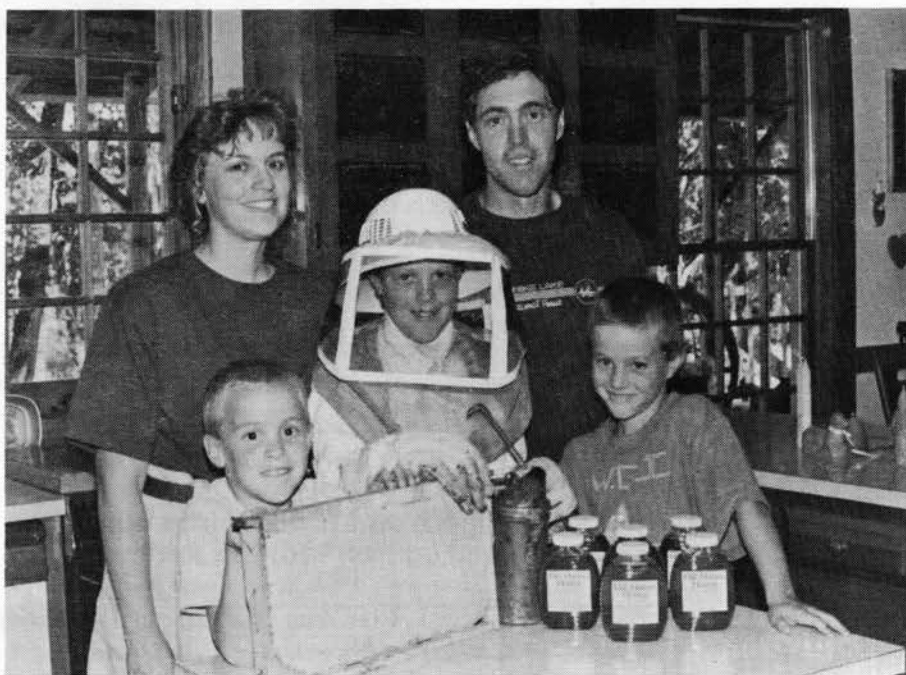
Tyler and Kyle exhibited at the Benton County Fair in late July and plan to show at the Oregon State Fair Aug. 27 to Sept. 7. Encouraging his 4-H members to share what they learn with others is important to Oliver Petty. Often, his Honey Hustlers club is the only organized 4-H club exhibiting at the Oregon State Fair.

The most exciting thing about keeping honeybees is "winning the grand champion" prize at the Benton County Fair, Tyler says as he proudly displays huge purple ribbons earned two years in a row.

The family's interest in beekeeping began seven years ago when Heather received some beeswax from her mother. She spent a year experimenting and refining the art of molding wax into ornaments and candles. "I wanted an at-home business while the boys were small," Heather explains.

When Tyler started 4-H beekeeping three years ago, Heather quickly learned to shut the screen doors when she's working with wax because the bees followed the scent inside the house.

Tyler and Kyle care for 13 colonies. Two hives are currently out polli-



Heather and Bradd Jones with sons Calib, left, Tyler and Kyle.

(Beekeeping is family affair cont.)

nating clover fields south of Corvallis. Part of the youngsters' 4-H project income comes from pollination fees. More income comes from honey sales. At the end of the 4-H year, the club leader buys any honey that the youngsters haven't sold through private sales and want to sell to him.

The remaining 11 hives are located down a gentle slope less than a city block from the Jones home. On hot summer days, the air is full of thirsty honeybees flying to drink water from an ornamental pool on the patio. "It's like Dallas International Airport around here," Bradd Jones jokes, referring to the honeybees' tendency to follow a regular flight pattern when flying in for a drink. Another convenient source of water is a child's wading pool, set up in this case for the honeybees, not the Jones boys.

"By having the bees here at the house we get a feel for what is going on in the farmers' fields," Heather says. On four occasions, Tyler and Kyle have been able to add to their honeybee colonies by going after swarms. The swarms were found on the side of a house, on a tree trunk, a tree branch and in a box.

Each of the moves to the Jones property was initially successful, although they lost one colony when the bees swarmed again.

Beekeeping has evolved into two home-based businesses for the Jones family. Tyler, Kyle and Caleb sell "Jones Brothers Hill Haven Honey" and Heather sells beeswax items under the "Wax Poetic" label. Their products include bottled honey, honey sticks, beeswax candles and ornaments in 35 designs. Because of reasonable pricing (nothing over five dollars) sales are steady.

The boys have learned to wait on customers, make change, answer questions, work as a team. At farmers markets and craft shows, they work in shifts with their parents who are teaching them marketing skills. Each boy has found his own niche. Tyler likes to work with the bees, Kyle likes to wait on customers and Caleb likes to manage the operation.

When they aren't busy with the honeybees, the Jones family participates in baseball, basketball, flag football, piano lessons and 4-H.

Heather and Bradd hope their sons will develop enough honeybee income by the time they are in high school so that they will be earning their own

money and putting some of it away for college. The parents see the potential that their sons "could be self-employed and set themselves up."

"Beekeeping is something we've all been able to be involved in," Heather says. Bradd, Tyler, Kyle and Caleb build the supers and frames together. Extracting and selling honey are family projects.

As their beekeeping knowledge has grown, Jones family members have willingly shared honeybee facts. "We try to educate people as we go along," Heather says. When speaking about honeybees at elementary schools, she takes along a frame, a smoker, a hive tool, a veil and sample honey, both liquid and comb. She gives students a simple overview of the honey-making process. "I try to get across to them that a bee isn't something to be squashed," she says. "Bees produce so much. It's really amazing."

Kyle has learned one first-hand. He likes to chew beeswax like chewing gum, just as many of today's senior citizens did when they were kids. As Kyle says, with beeswax, "You can't blow bubbles."

Membership and Publications

Membership in the Oregon State Beekeepers Association is open to anyone who has an interest in bees and beekeeping. You do not need to own bees or reside in Oregon to join.

OSBA Membership: \$15 per person. Includes 10 issues of the BEE LINE and a vote in all OSBA elections. If you belong to a local group, which one? _____ (Your local gets \$1 of your dues.)

Foreign subscriptions are \$23.

25% Membership Discount on All Magazine Subscriptions:

		Amt Enclosed	New?
<i>American Bee Journal</i>	1 yr \$11.22, 2 yrs \$20.85	\$ _____	<input type="checkbox"/>
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1991 Oregon Pollination Survey

By Michael Burgett

Department of Entomology

Oregon State University

Corvallis, Oregon 97331-2907

For the past six years a pollination survey has been sent from the Honey Bee Laboratory at OSU to all Oregon beekeepers who register more than 25 colonies with the Oregon Department of Agriculture. The survey requests information on the number of colonies rented, rental crops, and rental fees. More than 200 beekeepers receive the survey each year. Approximately 30 percent of the surveys were returned for 1991. The return rate for commercial beekeepers (owning more than 300 colonies per operation) is around 50 percent. This year the total number of colonies registered by those participating in the survey was 18,854 hives. These represent a total of 30,000 reported pollination rentals.

This information has been very valuable in developing an understanding of the economics of honey bee pollination rental and the dependence by Oregon's larger agricultural economy on the beekeeping industry. The latest in-

formation for the 1991 pollination season is summarized in Table 1.

Once again the dominating rental crops are tree fruit. This should not be unexpected as Oregon currently has some 38,500 acres planted in apples (10,500 a), pears (16,900 a) and sweet cherries (11,290 a). Beekeepers responding to the 1991 survey were responsible for renting 13,377 colonies for tree fruit pollination, with an average rental fee of \$20 per colony.

The crop with the highest average rental fee (\$25.15), was once again vegetable seed, primarily onions and carrots. As much of this acreage is in hybrid seed, it requires a high colony density and the high value of the seed crop allows growers to invest more in pollination costs.

Table 2 shows the average pollination fee for the past six years. The average pollination rental fee for 1991 was \$19.45. This is a 6 percent increase from the \$18.40 average fee for 1990. It is a 20 percent increase from the \$16.15 fee of five years ago (1987). The total pollination income generated from the 60 bee-

keepers returning the surveys was \$481,046!!! Commercial beekeepers owned 85 percent of the colonies involved in the survey, therefore we can compute that the average pollination income for each commercial beekeeper was \$27,130!!! Based on additional survey data we find that once again pollination income is responsible for more than 60 percent of a commercial beekeeper's annual gross income.

Many acres of a number of commodities are still receiving "free" pollination from Oregon beekeepers. This is not unexpected in crimson clover and hairy vetch which are viewed (rightly or wrongly) by beekeepers as honey crops as opposed to outright pollination rentals. Even so, we still see significant free pollination in tree fruit, red clover, berries and radish seed.

I wish to thank all the beekeepers who took the time to complete the surveys. I encourage all beekeepers who receive the survey, even if they are not involved in pollination rental, to take the time to fill it out and return it.

For Table 2 - see page 4

Table 1.

1991 POLLINATION SURVEY - SUMMARY

<u>CROP</u>	<u>Hives</u>	<u>hi-low fee</u>	<u>avg. fee</u>	<u>n</u>
Pears	4,896	27/12	\$21.70	18
Sweet cherry	5,395	23/12	20.30	25
Apples	3,086	25/0	19.00	16
Vegetable seed	3,961	29/15	25.15	11
Red clover	2,192	20/0	11.20	10
White clover	250	(25)	(25.00)	1
Crimson clover	4,326	10/0	0.03	13
Vetch	960	-0-	-0-	4
Berries	2,151	24/0	11.95	15
Cucumbers	433	25/17	19.40	5
Blueberries	809	24/0	16.15	12
Radish seed	644	26/0	17.00	8
Minor crops ¹	885	25/0	20.40	11
Totals	30,008 rentals		19.45 ² average fee	

¹ Includes arrowleaf clover, holly, squash & pumpkins and melons

² Excludes crimson clover and vetch which are really honey crops, not pollination rentals.

Total rental income by responding beekeepers = **\$481,046**

Honey board offers honey brochures

The National Honey Board is offering free copies of two new honey promotion sales publications. Beekeepers and bottlers can purchase additional copies.

Both publications contain recipes using honey and suggestions for its uses. Both feature pictures of the familiar plastic squeeze-bottle bear.

On the one-page leaflet — "Invite Me to Your Next Party"— the bear wears party hat. The leaflet is mostly about partying, with recipes for fruit and honey punch, honey roasted bridge mix, honey caramel corn, honey and nut glazed brie (cheese), honey fruit fondue, and a dip made of sour cream, honey, and herbs.

Suggestions include adding honey to your favorite barbecue sauce, as a topping for sundaes, and adding it to plain yogurt. There's also a section about types of honey.

"Honey, Chances are You'll Love Me Once You Get to Know Me" is a small 6-page brochure filled with cooking and storage tips, easy-use suggestions, simple recipes and some "fun" facts about honey.

For free copies, specify "party leaflet" or "Chances Are" brochure, or both. Write to: National Honey Board, . 421 21st Ave. No. 203, Longmont, Colo. 80501. Or call Tina Tindall, 1-303-776-2337. Additional copies of the party leaflet are 5 cents each; "Chances Are" brochures are 50 cents each.

Attention, honey pot collectors!

Or those who collect beekeeping memorabilia, or would like to. Or who are just interested.

Betty Ramsey of Salem, who is probably Oregon's best-known collector of honey pots, would like to get acquainted with other collectors and possibly start a club.

She started her collection in 1986 and has acquired about 600 items, including honey pots, dishes, and objects related to bees and honey.

If enough interest is shown, collectors might get together at the fall convention.

For more information, write Betty Ramsey, 4455 Nevada St., Salem, Oregon 97305. Or give her a call at 1-503-393-3357



(Oregon Pollination Survey Cont.)

Survey Response

Total of 60 beekeepers returned survey forms.

- 15 Commercial (>300 hives) owning 15,975 colonies
- 38 Sideliners (<300 hives) owning 2,772 colonies
- 7 Hobbyists (<25 hives) owning 107 colonies

18,854 colonies
in survey

Table 2. Average colony pollination fee in Oregon 1986 - 1991

	1986	1987	1988	1989	1990	1991
Avg. Fee	\$14.75	16.15	17.50	16.05	18.40	19.45

Mark Your Calendar

The Oregon State Beekeepers Association and Washington State Beekeepers Association will meet jointly again this fall.

It's in Oregon: The dates are November 13 and 14 and the place is The Greenwood Inn in Beaverton.

The next Bee Line will give a preview of the topics, speakers and special activities.

For more information about lodgings, write: The Greenwood Inn, 10700 S.W. Allen Blvd., Beaverton, OR 97005, or telephone 1-503-643-7444 or 1-800-289-1300.

To obtain information about the Beaverton area, write: Beaverton Area Chamber of Commerce, 4800 S.W. Griffith Drive, Suite 100, Beaverton, OR 97005. The phone number is 11-503-644-0123.



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Beekeepers
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The Bee Line, the official publication of the Oregon State Beekeepers Association, is published 10 days a year. Subscriptions are included with OSBA membership.

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Do You Know Your History Honey?

LITERATURE: Honey is alluded to in the Sumerian and Babylonian cuneiform writings, the Hittite code, the sacred writings of India, the Vedas and in the ancient writings of Egypt.

21ST CENTURY B.C.

BIBLICAL: Palestine is often referred to as "the land of milk and honey." (Ex 3:8)

ANCIENT EGYPT: Honey was used in most households as a sweetening agent.

40TH CENTURY B.C.

The people of this time valued honey highly; thus, it was commonly used as a tribute or payment.

Honey was used to feed sacred animals.

SUMERIA, ASSYRIA AND BABYLONIA: Honey was poured over thresholds and stones bearing commemorative offerings. Honey and wine were also poured over bolts that were to be used in sacred buildings.

21ST CENTURY B.C.

GREECE: An ancient custom was the offering of honey to the gods and to spirits of the dead.

(date unknown)

Mead, an alcohol drink made with honey, was considered the drink of the Greek gods.

GERMANY AND CENTRAL EUROPE: German beer was sweetened with honey.

11TH CENTURY A.D.

German peasants were required to give their feudal lords a payment of honey and beeswax.

AMERICAS: Conquering Spaniards found that the natives of 16th Century A.D. Mexico and Central America had already developed beekeeping. A distinct family of honey bees were native to the Americas.

AMERICAN COLONIES: European settlers introduced European honey bees to New England in about 1638. The North American natives called these honey bees the "white man's flies."

17TH CENTURY A.D.

Honey was used to prepare food and beverages, to make cement, to preserve fruits, to concoct furniture paste-polish and varnish, and for medicinal purposes.

ADVERTISING RATES

Business ads, per issue:

Business Card Size	\$7.50
Quarter Page	20.00
Half Page	35.00
Full Page	100.00

Classified ads, per 30 words.

OSBA Member	\$2.00
Non-member	3.00

Deadlines are the 15th of the month before the ad is to appear. Make checks payable to the OSBA.



Enter honey cooking contest get a ticket to the state fair

The Oregon State Fair is in full swing this week and through Monday, Sept. 7 at the state fairgrounds in Salem, 2330 17th St. N.E.

It's too late to enter the agriculture show but there's time to prepare a dish for the honey cookery contest.

Information about prizes was not available when this was being written, but one "prize" is free admission at the gate for contest entrants. Just ask one of the attendants.

This contest is sponsored by the Oregon State Beekeepers Association. Entries should be taken to the Jackman-Long Building by 11 a.m. Monday, August 31. They'll be pre-judged and the top three entries judged at 2 p.m.

There are several requirements: The contest is open to anyone 18 and older. Honey must have been produced in Oregon.

Contestants should include two 4-by-6-inch cards with the recipe typed or clearly written on one side and name and address of the entrant on the other.

This year's contestants are invited to enter a 4-cup main dish using honey as the primary sweetening agent.

For more information, contact OSBA President Marjorie Ehry, 1-864-2138, or Coralee Cox at the state fair, 1-378-3247.

Need an idea of what to prepare? Here are few recipes:

Recipes

ALL-PURPOSE HONEY TERIYAKI SAUCE

(National Honey Board recipe)

This sauce and its variations can be stored in the refrigerator for ready use any time.

1 cup honey	1 large clove garlic, minced
1 cup each soy sauce and sake (rice wine) or substitute a dry white wine.	1-1/2 teaspoons grated fresh ginger root
	1 teaspoon sesame oil

Combine all ingredients and blend well. Makes 3 cups.

Usage tip: Marinate chicken, fish, beef or pork in sauce for 1 or more hours. One recipe is enough for about 4 pounds of meat.

Variations:

*Sesame marinade: Add 1 teaspoon toasted sesame seeds to 1 cup all-purpose honey teriyaki sauce; mix well.

*Stir-fry seasoning: Dissolve 1 tablespoon cornstarch in 1/2 cup honey teriyaki sauce to season 4 cups stir-fry ingredients. Serve stir-fry with sauce over rice, noodles, or baked potatoes.

HONEY BAKED RIBS

(Recipe provided by 1991 Indiana honey queen Linda Sickman)

Approximately 8 spare ribs	2 tablespoons wine vinegar
1/2 cup catsup	1 1/2 teaspoon salt
1/4 cup honey	1 minced onion

Place ribs on rack in a shallow baking pan. Combine other ingredients and brush over the ribs. Bake at 350 degree, basting occasionally, for 1-1/2 hours.

HONEY PORKCHOPS & APPLES

(Honey and the Goodwill Games, a NHB pamphlet)

6 pork loin chops (about 3/4-inch thick)	1 tablespoon butter or margarine
Salt, pepper and ground sage	1/4 cup honey
2 Granny Smith or other tart apples	6 maraschino cherries

Brown chops slowly in skillet; remove to shallow baking dish. Season chops with salt, pepper and sage. Core and slice apples into 1/2 inch rings. Add butter to skillet and apple rings until crisp-tender. Place 1 apple ring on each chop. Cover and bake 30 minutes at 300 degrees. Drizzle honey over apples and chops; baste with drippings. Cover and bake 15 minutes longer or until pork is fully cooked. Place cherry in center of apple rings before serving. Makes six servings.



Everything's up to date in Kansas City... they've gone about as far as they can go

By Connie Petty

These lines are from a song in the musical "Oklahoma!"

The setting for the musical was the turn of the century, and Kansas City is still pretty much up-to-date according to the beekeepers of the states of Missouri and Kansas who want you come and see for yourselves.

In January 1993, the Mo-Kan committee will host the 50th anniversary convention of the American Beekeeping Federation in Kansas City, Missouri.

(That's Kansas City, Mo. — Kansas City, Kan., is just across the border).

Here's what the hosts have to say about the city and its environs:

Kansas City is one of this country's finest treasures. Sitting proudly in the heartland of America, the city provides sophistication in a hometown atmosphere.

Part of the charm is its beauty: The city has more fountains than any city except Rome, Italy. And more boulevard miles than Paris, France.

Local attractions include a world-renowned Oriental art collection in the Nelson-Atkins Museum of Art; and a sculpture garden featuring the works of Henry Moore.

The Harry S. Truman Library and home are both open to the public.

The city also offers live theater, concerts, music clubs, dog and horse races, the World of Fun theme park, and shopping at the Crown Center and Country Club Plaza.

Whether from the East or West, visitors find it easy and affordable to get to Kansas City. The central location is a three-hour flight from almost everywhere in the U.S. The Westin Crown Hotel convention site is a 20-minute drive from the airport. Amtrak provides passenger service to the city. Motorists can reach it on Highway 70.

For more information about the convention, contact the ABF office, P.O. Box 1038, Jesup, Ga., 31545, phone 1-912-427-8447.

For tourist information, contact the Kansas City Visitors Association, 1100 Main St., Kansas City, Mo. 64105, or telephone 1-816-221-5242.

Recipes

HONEY BAKED RED ONIONS

(Karen Levin, Highland Park, Ill., third place winner: Honey: the Natural Winner contest.)

3 large (about 3 pounds) red onions	1 teaspoon each paprika* and ground coriander
1/3 cup honey	1/2 teaspoon salt
1/4 cup water	1/8 teaspoon cayenne pepper
3 tablespoons butter or margarine, melted	

Peel and cut onions in half crosswise. Place cut side down in shallow baking dish just large enough to hold all onions in one layer. Sprinkle with water; cover with aluminum foil. Bake 30 minutes at 350 degrees. Turn onions cut side up. Combine remaining ingredients. Spoon half of mixture over onions. Return to oven and bake, uncovered, 15 minutes. Baste with remaining honey mixture; continue baking 15 minutes or until tender. Makes 6 servings. Tip: Serve over poultry or pork.

* Preferably sweet Hungarian paprika.

SWEET & HOT MARINATED MUSHROOMS

(Roxanne Chan, Albany, Calif., Award of Merit winner, Honey: the Natural Winner contest)

1/3 cup honey	1 teaspoon grated fresh ginger root
1/4 cup each white wine vinegar and dry white wine	1/2 teaspoon grated orange peel
2 tablespoons vegetable oil	1/4 teaspoon cayenne pepper
1 tablespoon each soy sauce and sesame oil	1 pound fresh small button mushrooms
1 clove garlic, minced	
1 small green onion, chopped	

Garnish: parsley sprigs and orange wedges
Combine all ingredients except mushrooms and garnish in saucepan. Cook and stir over low heat until the mixture is well blended. Place mushrooms in a heat-proof bowl; pour hot marinade over mushrooms. Cover and marinate 2 hours, stirring occasionally. Arrange mushrooms in serving dish, garnish and serve. Makes 4 to 6 appetizer servings.

Bee-lieve it or not

Beekeepers buzz with pride over beards

This article appeared in the Aug. 13 edition of the Corvallis Gazette Times newspaper. The event took place during the Western Apiculture Society meeting on the Oregon State University campus.

A photograph with the article featured Jo Miller of Bellingham, Wash., wearing a beebeard, and noting that she was stung during the stunt.

By Dan Eisler
Corvallis Gazette-Times reporter

For some it was a stinging experience. For others, it was a honey of an event.

About 20 bee enthusiasts gathered outside the LaSells Stewart Center on Wednesday Aug. 12, to grow long, thick beards ... of bees.

That's right, bees.

The two-hour event was a break from the scientific presentations on pollination, nectar foraging and bee physiology at this week's 1992 meeting at the Western Apiculture Society, held at Oregon State University.

Apiculture means beekeeping.

"It's a test of your love of bees," said Michael Burgett, an OSU professor of entomology and conference host.

At the start of the event, Burgett brought out two separate wooden posts, each covered with a honeybee swarm from the OSU honeybee laboratory. Each swarm had about 12,000 bees and weighed three pounds.

Chemical secretions, or pheromones, from the equivalent of 10 queen bees were placed on wax discs, about the size of silver dollars, then fastened to necklaces, Burgett said.

The pheromones were mixed with worker bee chemicals, which signal the workers to the queen's location.

Participants then put cotton in their ears and nostrils, dabbed insect repellent on their noses and lips, and donned the necklaces.

Despite their appearance, Burgett said, beebeards are actually quite safe.

As a precaution, Burgett took the bees away from the hives the night

before and fed them sugar syrup. Full bees are less likely to sting than hungry bees, he said.

In addition, the bees had been kept away from the hives long enough to lose their inclination to defend them.

"Ninty-nine percent of stings occur because someone disturbs the hive," Burgett said.

As a further precaution, the participants' shirt collars and sleeve openings were taped so bees couldn't crawl inside.

A tight-fitting, long-sleeved, light-colored cotton shirt is the preferred clothing to avoid bee stings, Burgett said. Darker colors stimulate bees.

Panicking — even if a bee stings — is crucial, Burgett said. Commercial and hobbyist beekeepers probably get stung 100 to 1,000 times a year.

Panicking is probably the worst thing someone can do, said Rick Hicks from San Jose, Calif. Hicks, a hobbyist beekeeper for more than 20 years, took a turn growing a beebeard Wednesday.

While Hicks enjoyed the experience, other participants weren't so enthused.

"I don't think I'd do it again, but it's something you should do once," said Tom Queer,

who used to work for a queen bee breeder in California before moving to Oregon.

Another first-time participant described it as "quite an experience."

"Until two weeks ago I thought these people were nuts," said Jo Miller, a former seasonal bee inspector for the state of Washington.

"I'm not sure I'm converted entirely."

Although Miller was stung while donning her beebeard, she shrugged it off as a common occurrence.

"You work with bees, you get stung," she said. "Beekeepers don't regard it any more than carpenters worry about hitting their thumbs."

Removing the bees required some help.

Burgett removed the necklaces from around the participants' necks. Then the participants bent forward, jumped backward and shook vigorously. Then someone brushed off the remaining

bees.

The Western Apiculture Society consists mostly of part-time commercial beekeepers and honeybee hobbyists. This is the third time the annual meeting has been held at OSU since its formation in 1978, Burgett said.

At the rest of the conference, participants learned about the most modern techniques of bee care, biology and some research findings.

Bee beards

~ WHAT: A demonstration that involved attracting real, live honeybees to participants' faces.

As the bees accumulated, the participants The event was a light hearted break in the Western Apiculture Society conference now being held at Oregon State University. Apiculture is beekeeping.

~ NUMBER OF BEES: Two bee swarms, containing about 12,000 bees each, were used. While about 20 people participated, only a couple grew "beards" at the same time.

~ HOW IT WORKED: Participants wore necklaces impregnated with chemical secretions from a queen bee. The chemical attracted the bees to swarm around the participants' faces.

~ STINGS: At least one person was stung during the event.

~ SAFEGAURDS: About 99 percent of the bee stings occur because someone disturbs a beehive. The bees used in this event had been kept away from the hive overnight. Thus they had no reason to defend it. Also, participants' shirt collars and sleeves holes were taped to keep bees from crawling inside. Since dark colors stimulate bees, participants were advised to wear long-sleeved cotton shirts in light colors.

~ KILLER BEES: Africanized or "killer" bees can be used for beebeards. The same precautions apply.

~ REAL BEARDS: A real beard does not interfere with a beebeard. In fact, it helps because the bees have something to hang on to.

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Salem, OR 97310

EXTENSION ENTOMOLOGIST

Dr. Michael Burgett 737-4896
Department of Entomology
Oregon State University
2046 Cordley Hall
Corvallis, OR 97331-2907



Local Group Meetings

COOS
7:30 p.m.,
third Friday, except Dec.
Coquille Annex.

KLAMATH
Dates and places vary.
Call officers above.

LANE
7:30 p.m.,
second Tuesday;
Public Employees Credit
Union Bldg., 1155
Chambers St., Eugene.

PORTLAND
7:30 p.m.,
fourth Monday;
Far West Federal Bank,
McLoughlin Blvd.
Oregon City

SOUTHERN OREGON
7:30 p.m.,
first Monday;
Ag Extension
Auditorium,
Maple Park Dr.,
Medford.

TUALATIN
7:30 p.m.,
first Wednesday during
school year,
Bldg. No. 3, Rock Creek
Campus of Portland
Community College.

WILLAMETTE
7:30 p.m.,
fourth Monday;
Room 32B, Chemeketa
Community College.



The Bee Line would like to tell others when and where your group meets and publish your calendar and reports of activities before - or after - they happen. Please send information before Sept. 10, 1993 to:

The Bee Line,
1033 Gibson Hill Road N.W.,
Albany, Oregon 97321.

Name of local chapter: _____

Meeting time and day: _____

Place (include address): _____

City: _____

Contact (name, address, phone): _____

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The Federation's 50th Anniversary Convention is set for Jan. 20-23, 1993, at the Westin Crown Center Hotel. The convention schedule calls for:

Tuesday, Jan. 19: Trade Show set-up and ABF Executive Committee, afternoon. Committee meetings, evening.

Wednesday, Jan. 20: ABF Directors, morning. General Session begins, afternoon. Welcome Reception, evening.

Thursday, Jan. 21: General Session, morning. Special Interest Sections, afternoon.

Friday, Jan. 22: General Session, morning. Concurrent Workshops, afternoon.

Saturday, Jan. 23: General Session, morning. Business Meeting, afternoon. 50th Anniversary Banquet and Honey Queen Coronation, evening.


More details on the convention will be published as they develop. For specific information needs, contact the ABF office.

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HONEY MUSTARD DRESSING

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- 1 tablespoon half-and-half*
- 3 tablespoons Dijon-style mustard*
- 2 tablespoons honey*

Combine all of the ingredients in a large mixing bowl and mix thoroughly. Use generously over fresh fruit or any type of fresh garden salad.

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FOR SALE: Fairview Bee Supplies: Open noon to 6 p.m. Wednesdays, 9 a.m. to 5 p.m. Saturdays. 1033 Gibson Hill Road N.W. Albany, Oregon 1-503-928-7924

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The Bee Line

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