

The Bee Line

Newsletter of the Oregon State Beekeepers Association

Volume 18
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July
1993



FAMILIAR SCENE? Not recently although nothing has changed: When beekeepers get together, they love to look at bees. Such a gathering could occur at the annual OSBA picnic on August 8. This photograph, however, was taken in the early 1920s when the late Dr. Herman A. Scullen was entomologist at Oregon State University. Checking bees was part of a beekeeping training program for World War I veterans. Photo courtesy OSU ARCHIVES.

Hansens host August 8 picnic

Susan and George Hansen will host this summer's picnic on Sunday, August 8 at their home and business near Colton, Oregon.

Registration begins at 11 a.m. The potluck dinner will be served at 1 p.m.

Bring a dish to share at the potluck-style picnic: If your last name begins with A through L, bring a hot or main dish; M through Z should bring a salad or dessert or bread. Someone should bring a little honey for the bread.

This should provide a more-or-less balanced meal with something to please everyone. Bring your own table service including a glass or cup. Beverages will be provided.

Plans call for an informal afternoon: A chance to renew friendships, or make new friends: talk about beekeeping and the good and bad things that are happening, and/or other subjects.

The real treat will be a chance to tour of the Hansen's operations of Foothills Honey and their yard and garden.

What: OSBA Annual Summer Picnic

When: 11 a.m. until 4 or 5 p.m.

Date: Sunday, August 8, 1993

Where: Susan and George Hansen's Foothills Honey

Address: 30576 Oswalt Road, Colton, Oregon.

Phone: 1-503-824-2265

DIRECTIONS

Here's how to get there: From Interstate 5: Take exit 271 (Woodburn) off Interstate 5 and go east on Highway 211. Follow 211 through Molalla. Watch for OSBA and Foothill Honey signs. It's about 8 miles from the junction of 211/213 to Oswalt Road. Watch for a Union 76 service station on the right side of the road; Oswalt is just beyond the station.

You can also reach Colton by going south on Highway 213 from Oregon City or north on Highway 213 from Salem through Silverton. From both directions, you need to turn onto Highway 211. Road signs will point to Molalla. Continue as above.

Oregon State Beekeepers Association

1993 officers

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Send news items, announcements, letters and advertising to:

Connie Petty, Editor
1033 Gibson Hill Road NW.
Albany, OR 97321
Telephone: (503) 928-7924 or
(503) 926-8718

ADVERTISING RATES

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Business Card Size	\$7.50
Quarter Page	20.00
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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.

Mail To: The Bee Line
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1033 Gibson Hill Road N.W.
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New registration regulations.

Senate Bill 117 requiring beekeepers with five or more colonies to pay a \$10 registration fee has been passed by the House and Senate. Gov. Barbara Roberts is expected to sign the bill, effective 90 days after the adjournment of the Legislature this summer.

Leaders of the Oregon State Beekeepers Association believe this is a fair law. It will enable the Department of Agriculture to know how many bees there are in Oregon and where they located.

Under the law, beekeepers who wish their bees inspected will have to pay for the inspection.

The new law means all beekeepers will be treated equally regardless of the number of

colonies he or she owns. The fees will be used to compile and maintain a list of beekeepers. This may seem costly. However, should a disease or other problem arise effecting beekeeping, this list would be the only way to contact the beekeepers.

It means beekeepers are responsible for the health of their own colonies

Similar laws have or will be approved in other states. Mandatory inspection laws were approved in the 1950s when no treatment or only unapproved treatments were available to control bee diseases.

A full copy of the law will be printed in the August newsletter. Copies will be available at the Aug. 8 picnic.

A reprint of the article appears on page 9 of this issue of The Bee Line. *Please read it.*

Problems facing beekeepers ...

I was upset when I heard on the radio and then read the story about the first U.S. victim of "killer bees." The victim was an 82-year-old man in Rio Grande, Texas, who discovered the bees in the wall of a building and poured gasoline on them to destroy them. What distressed me was how he tried to get rid of the bees

I think any type of bee might have responded in the same way.

The radio reporter said the man intended to burn the hive. The Associated Press story said he had poured gasoline on the bees. The man's son told the reporter his father's death should teach people to call in a professional rather than try to get rid of bees on their own. However, the son said he probably would have done the same thing.

All AP newspapers and stations carried the story. I asked OSU entomologist Mike Burgett to respond to the story but he believes the less said the better. In order words, people could become more fearful of the Africanized bees.

According to Mike, Africanized bees have been in Texas three years. During that time, three people have died from stings of European honeybees. There was bound to be a first-time fatality by Africanized bees, he said.

I think it's interesting that I came across a pamphlet urging beekeepers to "learn the facts" about Africanized honeybees just last week: It was published by several Texas groups, including the Rio Grande Valley Beekeepers Association in the part of Texas where the victim lives.

Speaking of Africanized bees ...

If you really want to learn about Africanized bees, you might sign up for a beekeeping/sightseeing trip to Costa Rica scheduled January 7-17, 1994. The tour is hosted by Dr. Dewey M. Caron of the University of Delaware who took 14 students to Costa Rica a few years ago. All questions should be addressed to Harold Liberman of Global Nature Tours, P.O. Box 555, Upper Marlboro, Md. 20773-0555, or phone 1-301-627-4777. Better phone: a deposit is due August 1.

More tours and beekeeping lore ...

OSBA President John and Judy Mespelt and Oliver Petty are among beekeepers who will attend the 33rd International Apimondia Conference and Tour Sept. 19-Oct. 3 in Beijing, China. If anyone is still interested, call Paul Heins of Albany Travel for more information: 1-503-967-1022 or 1-800-327-2699.

Paul is the official travel agent for the American Beekeeping Federation and will be arranging tours and transportation to the American Beekeeping Federation next January in Orlando, Fla.

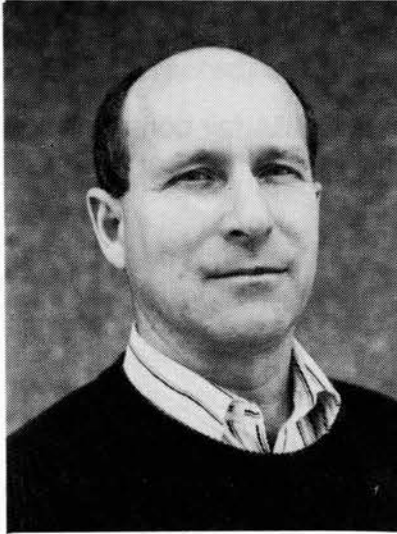
And, mark your calendar for the first weekend in December and plan to attend the 1993 OSBA Fall Conference on the Oregon Coast.

Western Apicultural Society conference ...

It's not too late to go to Burnaby (near Vancouver) B.C. See article on page 6, this issue.

-- Connie Petty, Editor

Beekeeping instructor receives WAS award



Denis McKenna

The Western Apicultural Society is proud to announce that Denis McKenna of Fairview College, Alberta, is the recipient of its 1993 Outstanding Service to Beekeeping Award. This award is presented annually to an individual who has demonstrated an unusually high level of service to our industry, and Denis is a particularly deserving individual.

The honoree was born in Ontario, but the lure of western beekeeping called him at a young age. He and a friend received a job offer to work for a commercial beekeeper in northern Alberta, and thumbed their way west. The friend never made it, but Denis has been there ever since.

Denis worked in commercial beekeeping in the highly productive Peace River area for a number of years, eventually running his own bee outfit. However, in 1979 the Alberta government was looking for someone to head an unusual project, the development of a commercial beekeeping course at Fairview College. They chose Denis, and he's been there ever since.

This program is unusual in focusing on job training in commercial beekeeping, and Denis has been the inspiration and driving force behind its success. The course begins in February each year with classroom instruction, then moves into the field during the summer with each student placed with a commercial beekeeper. The course concludes in the fall with a classroom wrap-up. The instruction includes just about everything a commercial beekeeper needs to know: biology, management, carpentry, truck repair, business skills, and much more. By now, several generations of beekeepers have taken the course. The college is the only training facility of its kind in North America, and its efforts have been recognized all over the world.

Denis McKenna has contributed tremendously to our industry, through his inspired and practical-oriented teaching, and his dedication to improving international apiculture. He has been involved in numerous foreign development programs, particularly in Tanzania, Central America, and the Philippines. In addition, students from more than 20 countries have come

to Fairview to benefit from his expertise and skill as an instructor.

More locally, Denis has been a leading figure in developing innovative management in northern Canadian beekeeping, particularly in such subjects as queen rearing and over wintering. For example, Denis was instrumental in developing management techniques that allowed for bee stock self-sufficiency and improved wintering following the 1988 closure of the Canadian border to bee importations from the United States. He is an excellent speaker, and most energetic and enthusiastic proponent of innovation and progress. Denis was awarded the 1991 Alberta Beekeepers Association Achievement Award in recognition of his valuable contributions to the beekeeping industry.

It is with great pleasure that the Western Apicultural Society awards Denis McKenna its 1993 Outstanding Service to Beekeeping Award. He is a highly valued and deserving member of our beekeeping community, and we recognize his achievements through this award.

Contributed by Dr. Mark Winston,
Department of Biological Sciences,
Simon Fraser University, Burnaby, B.C.,
Canada.

National Honey Board offers new honey recipes

The National Honey Board has published a recipe leaflet for breads and spreads made with honey. The recipes are easy to whip up: Honey Blueberry Spread, Spiced Honey Butter, Honey Cream Cheese Icing are among the offerings.

Here are a couple recipes from the leaflet plus others that should taste good this summer. Consider preparing these recipes and then offering them to your local newspaper or radio station for September: National Honey Month.

Honey Blueberry Spread

1/2 cup fresh or frozen blueberries (they're in season: use the fresh ones)
1/4 cup honey, divided
1/2 cup butter or margarine, softened to room temperature

Bring blueberries and 2 tablespoons honey to boil over medium-high heat, stirring con-

stantly. Cook 3-4 minutes or until mixture thickens and is reduced by half. Beat in butter. Great for topping bagels, biscuits and toast. Makes about two-thirds cup.

Honey Cream Cheese Icing

A delectable icing for carrot cake or date bread: Take 8 ounces of cream cheese, 1/4 cup honey and a pinch of salt. Whip ingredients together until smooth. Makes about three-fourths cup.

Honey Hazelnut Spread

Oregonians ought to consider this recipe: Use Oregon honey and Oregon hazelnuts (filberts). Oregon is one of the few places in the world where the nut of the hazel thrives:

1/2 cup each honey, butter or margarine and ground, roasted, skinned hazelnuts. Cream honey and butter; stir in hazelnuts. Makes 1-1/4 cup.

(To roast hazelnuts, place nuts in flat pan at 325 degrees for 15 minutes or until skins blister and

nuts are lightly colored. Cool slightly; rub between palms of hands or with clean towel to remove skins.

Korean-style Honey Marinade

Korean legend proclaims that honey is good for the health. A hot steamed rice and honey pudding with nuts and raisins is called "Yak-Sik" or "medicine food." Honey plays an important role in cooking in Korea, particularly as a marinade for meat. Known as Bulgoki, thinly sliced cuts of marinated meat are a favorite among Koreans.

1/2 cup each soy sauce and dry white wine
1/4 cup honey
2 green onions, chopped
1 to 2 tablespoons sesame oil
1 tablespoon grated ginger root
1 clove garlic minced

Combine ingredients; mix thoroughly. Marinade flank steak, short ribs or chicken pieces at least 1 hour before cooking. Makes about 1-1/3 cups marinade.

Oregon State Fair: It's time to think about entering

Have you set aside a sample of your best honey for the Oregon State Fair? Better do so soon: This year's statewide exhibition - - "Oregon or Bust" - - will be held Aug. 26-Sept. 6 in Salem.

Entries in the honey and bees division are not due until Aug. 24, but entry forms should be returned by August 3. However, Gail Case of Albany, superintendent of the agriculture department, said she's extending the entry deadline a week or so.

For one thing, all entries are late this summer because of the uncertain weather, she said. Anyone with questions can contact Gail at her office, 1-503-378-5910.

You may be on the mailing list and already have a 1993 premium booklet/application. If not and you are interested, phone 1-503-378-5910 or write for a copy:

Oregon State Fair,
Agriculture/Horticulture Division,
2330 17th Ave. N.E.,
Salem, Oregon 97310.

Entries should be delivered to the fairgrounds between noon and 8 p.m. Tuesday, Aug. 24. Entries for the honey cookery contest should be delivered at 2 p.m. Monday, Aug. 30. (See article Enter favorite honey baked beans.)

The fair always welcomes honey and honeybees. It's not only an attractive exhibit but an educational one. This started in the late 50s when Oliver Petty was OSBA secretary and asked fair officials if an educational display could be set up in conjunction with the exhibit.

Beekeepers have continued to take responsibility for the exhibit. In recent years, the Willamette Valley Beekeepers Association has put it up, assisted by OSBA members from throughout the state who stay with the exhibit and answer fairgoers' questions.

By the way, Walt Nichol, OSBA fair committee chair, will be seeking volunteers. Call him at: 1-503-585-5705 if you'd like to volunteer.

Entering the fair is a great way to show off and promote your products. There are classifications and premiums for four types and most varieties of honey, as well as beeswax, special exhibits, and the honey cookery contest.

Two revolving trophies are available: Sweepstakes, sponsored by OSBA, and First-time Exhibitors, by Ruhl Bee Supply of Portland.

In 1992, Torey Johnson of Molalla won both trophies. In addition, Rosette Awards went to first-time exhibitors Lawrence Bower, Doreen Gruenfelder and Phyllis Shoemake of Marion County and Renata Stanko of Linn County.

GENERAL RULES

All exhibits (entries) must have been produced in the apiary of the exhibitor during 1993 and under direct management of the exhibitor. Premiums will be restricted to exhibits within the state of Oregon and to beekeepers who have honeybees registered with the Oregon State Department of Agriculture.

* After judging, nucleus (observation hives) may be removed and replaced with fresh nucleus (bees).

* First-time exhibitors must notify the superintendent in order to be eligible for the trophy or rosette awards.

* All bees/honey will be judged by rules and guidelines supplied by OSBA.

Each entry form must identify the exhibitor's category:

* **Commercial beekeeper:** Someone who owns 20 or more hives and produces honey and other bee products to sell to the public.

* **Hobbyist beekeeper:** Someone with less than 20 hives who produces honey /other bee products primarily for her or his own use.

HONEY: Extracted, comb, chunk comb, creamed, etc.

All honey entered must have been produced in Oregon during 1993; produced by bees with no additives; entered under the proper classification, and be true to type and of characteristic flavor and color.

Honey not protected (in jars) must be enclosed in plastic wrap.

There are sections for commercial and hobby beekeepers, but classifications are the same. For instance, both may enter clover honey. These are designated on the form. Following are some classifications/categories and rules:

* Honey: Enter three containers each: Extracted honey, 3 one-pound jars; comb honey: 3 sections or 3 rounds; extracting frame, 3 frames; other honey, 3 pint jars.

* Extracted honey varieties: Alfalfa and/or sweet clover, clover, fireweed, vetch, blackberry, any other fruit (state source on entry form), any other wildflower (state source), any other mixed flower (state source), any other source (state source).

* Comb honey (round), comb honey (square).

* Chunk comb honey (in 3 pint jars).

* Creamed honey (in 3 pint jars)

* Extracting frames: 3 of each, full depth, shallow, western, or/and semi.

OTHER ENTRIES

* Honeybees: Single-frame nucleus, classifications for Caucasian, Italian and Carniolan bees; queens must be marked.

* Beeswax: Natural or sun bleached, one two-pound piece. Beeswax novelties are not eligible for premiums in this division.

SPECIAL EXHIBITS

The Family Apiary: Display must show three main

products: extracted honey, comb honey, and beeswax, with minimum of 10 pounds and maximum of 15 pounds total products. Design may include tools used in beekeeping, honey plants and products of honeybees. Varieties in texture, shapes, forms and color add interest. Be imaginative. Displays must be maintained for duration of fair. Display area: 2 feet-by-3-feet.

Bee Pollination in Food Production: Open to individuals as well as associations. Display should highlight the role of honeybees in the production of food. To be judged on educational value and quality of design. Display area: 2 feet-by-3-feet.

COOKING CONTEST

Cooks invited to prepare baked beans using Oregon-made honey as sweetener

The Oregon State Beekeepers Association is seeking cooks to prepare baked beans using honey produced in Oregon as the primary sweetening agent.

The "Homesteaders Honey Baked Bean Contest" will be held at 2 p.m. Monday, August 30, in the Jackman-Long Building Demonstration Stage at the Oregon State Fairgrounds, 2330 17th St. N.E., in Salem.

The contest is open to anyone 18 years and older.

Contestants must bring two copies of the recipe typed and clearly written on one side of 4-inch-by-6 inch cards. The name and address of the contestant must be printed on the back of the cards.

The contestant should prepare a 4-cup serving of baked beans using plain or a combination of beans with Oregon honey as the primary sweetener.

More information is available by contacting OSBA representative Marjorie Ehry, 19500 N. Highway 99W, Dundee, Or., 97115, phone 1-503-864-2138; or Coralee Cox, Oregon State Fair, 2330 17th St. N.E., Salem, Or. 97310, phone 1-503-378-3247.

By the Secretary of Agriculture of the United States of America

□ A PROCLAMATION □



Honey, mankind's oldest sweetener, is rich in history and flavor. Hailed as "the nectar of the gods," honey has been used as a sacred tribute, a tax, a medicine, and was even discovered in a pharaoh's tomb. Today, honey's popularity as a natural, wholesome treat remains strong.

Americans enjoy the sweet, natural taste of honey, as a topping for biscuits or pancakes, as a sweetener for tea, as a glaze for ham, or blended with mustard.

Honey is also used as a wholesome ingredient in hundreds of manufactured food products such as breads, crackers, cereals, meats, ice creams, and yogurts. While adding sweetness and flavor, honey also possesses unique qualities which can be advantageous to products. Honey is a natural flavor enhancer that can replace chemical flavor enhancers. Honey also retains moisture to keep baked goods fresher longer.

The color and flavor of honey differ depending on the blossoms visited by the honey bees. The color ranges from water white to dark amber and the flavor varies from delectably mild to distinctively bold.

While gathering nectar to produce honey, the hardworking honey bee is performing a vital pollination service for agriculture and wildlife. Approximately one-third of the human diet is derived directly or indirectly from crops pollinated by honey bees.

Approximately 200 million pounds of honey are produced in the United States each year by hardworking honey bees and beekeepers. There are more than 100,000 beekeepers in the United States who manage colonies of bees as a hobby or profession.

NOW, THEREFORE, I, MIKE ESPY, Secretary of the United States Department of Agriculture, do hereby proclaim September 1993 as National Honey Month. I encourage all Americans to take this opportunity to enjoy the natural goodness of honey and to recognize the contributions of the honey bee and America's beekeepers.

IN WITNESS WHEREOF, I have hereunto set my hand this 7th day of May, 1993, the two hundred seventeenth year of the Independence of the United States of America.



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Entomologists need bumblebees for research

Oregon State University entomologists Lynn Royce and Bill Stephens are asking Oregonians to collect bumblebees for them for a new research project.

The researchers are studying the feasibility of using bumblebees as pollinators for greenhouse crops such as tomatoes and cucumbers.

"Honeybees don't like being confined, but bumblebees don't mind," explained Lynn Royce, bee biologist in OSU's department of entomology. "And they are good pollinators."

Royce and Stephens are also studying how bumblebees overwinter in Oregon's climate and bumblebee nest parasites. They hope to learn enough to raise hives of bumblebees from queens collected in the wild and help people develop a commercial bumblebee pollination industry in Oregon.

Bumblebee pollination can be a lucrative business, explained Royce. "Folks who rent hives of bumblebees to greenhouses (elsewhere) are getting \$200 to \$500 rental per hive," she said.

According to Royce, If you see big, heavy, dark bees coming and going, flying into a hole in the ground or into a small cavity or bird house, chances are, you have a bumblebee nest.

If you find a bumblebee nest on their property and would like to donate the bees to OSU research, contact Royce at 1-503-929-5337 or Stephens at 1-503-737-5512.

Directory . . . The business of bees

Keller's Apiary
4620 Hyline Road
Ontario, Or. 97914

Owners: DeWayne & Maxine,
DeWayne & Karina & Todd.
The family business produces honey and provides pollination services:
Phone 1-503-889-8279.

Wild Harvest Honey,
20367 Long Road
Blodgett, Or. 97326

Owner: Kenny Williams provides crop pollination, produces and sells honey and makes and sells beeswax candles.
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Editor's note: The following information may seem a bit elementary for even novice beekeepers, but it is important for you - - and the public - - to understand the Africanized or so-called "killer" honeybee. The honeybee has been living in the state of Texas for the past few years. Now one person has been killed by its stings. You need to learn about the Africanized bee in order to help educate the public:

The following information was compiled for beekeepers by the Texas Africanized Honeybee Program, Texas Agricultural Extension Service, Rio Grande Valley Beekeepers Association, and the U.S. Department of Agriculture/Agricultural Research Service.

Africanized Honey Bees: Know the Facts

Q - What are Africanized Honeybees?

Honeybees were not present when the first settlers came to North and South America. They were brought by early settlers and were called the 'white man's fly' by the Native Americans. Most honeybees came from Europe: We call them European Honey Bees (EHB). The Africanized Honey Bee (AHB) was brought into Brazil from Africa to produce bees that would perform better in the hot tropical climate. In 1957, some of these bees escaped and have been gradually increasing in numbers and spreading northward.

Q - Is the Africanized honeybee a honeybee? Yes: It looks like a honeybee, it acts like a honeybee, and it has the same sting and venom as other honeybees.

Q - How do Africanized and European honeybees differ? The AHB is slightly smaller than the EHB, but you cannot see the difference: Scientists use special tools to tell them apart. The differences most important to us are in the way the AHB behaves. These differences are that one bee does something that the other does not do, but in how *strongly* or how often some actions occur.

Some differences include:

- * The AHB defends its hive more vigorously - - if the hive is in danger, more bees defend the colony and more bees will sting.
- * AFB bees store less honey.
- * AFB colonies split (swarm) more often;
- * The AFB will nest in areas where the EHB usually will not.

Q - Will the Africanized honeybee be a problem for you? The Africanized honeybee produces more wild (feral) colonies of bees in an area than European

honeybees, and is less selective in choosing nesting sites. This means people will be more likely to see the AFB. This does not mean you are in danger, but simply that you should learn what to do when you see these honeybees.

Q - What should I do if I see Africanized honeybees? In most cases, the best thing to do is simply avoid direct contact. The basic rule to remember is that if you leave them alone, they will leave you alone. The problem arises when the bees think their nest is in danger. Some things to keep in mind are: Africanized honeybees do not like fast motion - - do not swat at them - - and bees are not aggressive. They do not attack but will defend themselves and their nest.

Q - When do bees sting? Honeybees usually only sting in defense of themselves or their nest. You might see honeybees as:

* Single bees or small groups searching for food or water: These bees are not defensive (they are away from the nest), they usually sting only when in danger (swatted or caught in hand or hair, etc.)

* A large group of bees flying or hanging together (not honeycomb): This is called a swarm. A swarm occurs when bees leave a hive in search of a new place to nest. Bees in a swarm are not defensive because they do not have a hive to defend. If you see a swarm, move away slowly. More than likely, a swarm will move within a day or two once a good nesting site is found.

* An established nest (honeycomb present): bees will defend an established nest. Once comb has been produced, food stored, and young bees (brood) are present, honeybees will defend their nest vigorously. Nests are usually found in holes in trees, walls and other protected areas.

If you disturb a nest of bees, run away - - bees fly slowly - - and keep running until you reach shelter or the bees stop chasing you.

Q - What if I get stung? The honeybee stinger is shaped similar to a fish hook that has been straightened out. Once it stings you, the bee cannot pull the stinger out. When it flies away, the stinger, venom sack and other material is left in your skin. The stinger should be removed immediately by *scraping* with a knife, fingernail or some other object. Trying to *pull* it out may result in squeezing the venom sack and forcing more venom into your body.

In most cases, a single sting is not a serious problem. Most people feel pain and may swell up where they are stung. Some people (less than 1 out of 100) are allergic to bee venom and may have a bad reaction to even a single sting. If you are allergic to bee stings, receive many stings, or experience a bad reaction after being stung, get medical attention immediately.

How can I help? Honeybees are generally considered a beneficial insect and should be left alone to do their work. If you find bees where you think they may cause a problem, do not try to remove them yourself, contact your local extension office.

Presently our battle is against misinformation about the Africanized honeybee. You can help by giving this information to someone else so they may also *know the facts*.



Who's Who...In The OREGON STATE BEEKEEPERS ASSOCIATION

OFFICERS

President

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Secretary-treasurer

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Salem, Or. 97304
Telephone 1-364-8401

Past president

Marjorie Ehry
19500 N. Highway 99W
Dundee, Or. 97115
Telephone: 1-864-2138

REGIONAL REPRESENTATIVES

Central Oregon:

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3800 Benson Road
The Dalles, Or. 97058
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Eastern Oregon:

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1-938-3286

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4390 Lords Lane
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1-322-3819

South Coast:

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6134 Maple Court
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1-271-4726

Southern Oregon:

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1634 Fish Hatchery Road
Grants Pass, Or. 97527
1-474-4305

Willamette Valley:

Don Ames
25222 Arnold Lane
Elmira, Or. 97437
1-935-1644

COMMITTEE CHAIRMEN

Honey promotion: Joann Olstrom
Nectar & pollen plants: Bertie Stringer
Pollination: Don Kelley
Laws & regulations: Fritz Skirvin
Oregon State Fair: Walt Nichol

APIARY ADVISORY BOARD

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Bruce Yeager, 1-888-6833

Vice president

Bill Rufener, 1-324-2571

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DeWayne Keller, 1-889-8279
John Mespelt, 1-926-1850
Bob Morgan, 1-298-5719
Fred Van Natta, 1-585-8254

RESOURCE PEOPLE

State Apiary Inspector

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Oregon Department of Agriculture
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Extension Entomologists:

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Dr. Lynn Royce

Assistant/associate
Department of Entomology
Cordley Hall 2046
Oregon State University
Corvallis, Or. 97331-2907
Telephone: 1-737-4733

REGIONAL BRANCH ASSOCIATIONS

Officers and meetings

Coos County

Meets 7:30 p.m. third Friday (except December)
Coquille Annex, Coquille

President: Gordon Starr, 1-396-4537

Vice-president: Vernon Hone, 1-572-2721

Klamath County

Meeting dates and sites vary. Call officers:

President: Ken Crow, 1-882-1893

Vice president: Chet Hamaker, 1-882-2404

Lane County

Meets 7:30 p.m. second Tuesday,

Public Employees Credit Union,

1155 Chambers St., Eugene

President: Lee Zigler, 1-688-5675

Vice president: Jeff Darling, 1-741-1582

Secretary: Christine Erwin, 1-942-7061

Treasurer: Jim Sheridan, 1-344-1354

Portland Area

Meets 7:30 p.m. fourth Monday,

Far West Federal Bank,

McLoughlin Blvd., Oregon City

President: Lewis Morgan, 1-775-2796

Vice president: Frank Courtway, 1-761-2961

Secretary: Carol/Scott McConnachle, 1-665-4241

Southern Oregon

Meets 7:30 p.m. first Monday,

Ag Extension Auditorium

Maple Park Drive, Medford

President: Rob Behrend, 1-664-3426

Vice president: John Campbell

Secretary: Lynne Behrend, 1-664-3426

Tillamook County

Meets 7 p.m. first Thursday,

Fish & Wildlife Bldg.,

4909 Third St., Tillamook

President: Bob Allen, 1-322-3819

Vice president: Fritz Hoffman, 1-842-6856

Secretary-treasurer: Gregg Cline, 1-842-6323

Tualatin Valley

Meets 7:30 p.m. second Monday,

PGE Building,

Old Scholls Ferry Road & Murray,

Beaverton

President: James Marshall, 1-642-3319

Vice president: George Robins, 1-244-5746

Secretary-treasurer: PattiJo Campbell, 1-648-9820

Willamette Valley

Meets 7:30 p.m. fourth Monday,

Room 32B,

Chemeketa Community College, Salem

President: Walt Nichol, 1-585-5705

Vice president:

Secretary: Hamid Kaskale

Treasurer: Fritz Skirvin, 1-581-9372



Korean style honey marinade:

For recipe, see page 3

U.S. Secretary of Agriculture Mike Espy has proclaimed September 1993 as National Honey Month. To receive a packet of recipes and information for the media, write: National Honey Board, 421 21st Avenue No. 203, Longmont, Colo. 80501-1421.

Please send your business card and the form below (or use a separate piece of paper with the information:

Name of business: _____

Owner/owners: _____

Street address: _____

City, state and zip code: _____

Telephone number: _____

Services, what you sell or do: _____

Mail to:

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

Questions?
Phone Connie Petty,
1-928-7924 or 1-926-8718

British Columbia to host 1993 WAS conference

It's not too late to attend Western Apicultural Society's 1993 conference. Just show up and pay your registration fee at the door.

The conference is scheduled Aug. 16-20 at Simon Fraser University in Burnaby.

Conferees will be housed at the university located atop scenic Burnaby Mountain overlooking the city of Vancouver. The meeting will open Monday, August 16 with registration, directors/delegates meeting and a welcome reception with a light dinner that evening. The conference will end Friday morning after the directors/delegates meeting.

Mark Winston, WAS president and professor of entomology at Simon Fraser, heads the committee. Winston promises a blend of bee science, practical beekeeping, and lots of fun, including the Bee Olympics/Dances with Bees (the bee beard).

Speakers and topics include: Denis McKenna, on wintering bees in the Peace River area; Margariet Wyborn, bumblees under glass; Eric Mussen, control of varroa; John Corner,

traditional beekeeping, Don Dixon, silkworms and honeybees in India; Bob Smith, honey labels, and Dan Mayer, pollination.

Tempting meals are planned: a salmon barbecue and a banquet at the Pink Pearl, which serves the best Chinese-Cantonese cuisine in the country, or anywhere, Winston said.

Registration fee is \$90 for U.S. participants. Meals range from \$13 to \$28. Room rates are \$29.50 single, \$44 per couple or \$53 for a family.

For more information, contact Winston: 1-604-4475, or FAX 1-604-291-3496.

SUMMER PICNIC

Sunday
August 8
George Hansen's
Foothills Honey
30576 Oswalt Rd.
Colton, Oregon

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.

	<u>Amt. Enclosed</u>	<u>New?</u>
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.)	_____	<input type="checkbox"/>

Foreign subscriptions are \$23.

25% Membership Discount on All Magazine Subscriptions:

<i>American Bee Journal</i>	1 yr. \$11.70, 2 yrs. \$21.72	_____	<input type="checkbox"/>
<i>Gleanings In Bee Cultures</i>	1 yr. \$10.45, 2 yrs. \$19.15	_____	<input type="checkbox"/>
<i>The Speedy Bee</i>	1 Yr. \$13.25 2 Yrs. \$25.25	_____	<input type="checkbox"/>

Name _____
Address _____
City _____ State _____ Zip _____

**Please make checks payable to OSBA and send to :
Phyllis Shoemaker, 1874 Winchester NW, Salem OR 97304.**

Classifieds

WANTED: A Better Way wax melter. Joann OIstrom, 3164 Maple court, Reedsport, Oregon, 97467 or phone 1-503-271-4726.

HELP WANTED: Someone to move my 6 colonies of bees about 10 miles. Will pay reasonable amount. Also wanted: wax melter. Call Ann: 1-503-538-7887 (Newberg). Suggestions gladly accepted.

FOR SALE: 10 frame boxes, full depth, semi and westerns, \$3 each. Lids and bottom boards, \$1.50 each. Volume discount. Garry Seeley, Salem. 1-503-792-3523.

POLLINATION SERVICE: I will broker and transport your bees to Callifornia for almond pollination. If you are interested in making more money with your bees, call me! References and many years of experience. Garry Seeley, 6527 Waconda Road, Salem, Or. 97305. Phone 1-503-792-3523.

FOR SALE: 10 double deep, 9-frame colonies, each includes 1 shallow 9-frame honey super with foundation. \$58 each; two complete Ross Round supers, \$30 each. Phone Randy Stewart, The Dalles, 1-503-296-9614.

WRITE NOW: September is National Honey Month. For information about a media kit to promote your products, write: National Honey Board, 421 21st Avenue No. 203, Longmont, Colo. 80501-1421, Phone 1-303-776-2337; FAX 1-303-776-1177.

Oregon State Beekeepers Association

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