

The Bee Line

Newsletter of the Oregon State Beekeepers Association

Volume 19
Number 3

April
1994

Branch associations schedule beekeeping courses in April

Willamette Valley—Salem

Colton beekeeper George Hansen will instruct all three sessions of the Willamette Valley Beekeepers Association's annual Beekeeping School.

A complete course in modern beekeeping will be offered at 7:30 p.m. each Monday - - April 11, April 18, and April 25 - - in Room 104 of Building 40 at Chemeketa Community College in Salem.

To reach Chemeketa Community College take exit 99E exit off the interstate freeway and right onto Lancaster Boulevard and go about 3 blocks.

George Hansen, a former teacher who turned to beekeeping, does custom extracting, crop pollination and produces honey at Foothills Honey on Oswalt Road in Colton. It's a family operation with wife Susan and two sons.

Tuition for all three classes is \$20. This covers a course book and all class materials; a year's membership in the Willamette Valley Beekeepers Association and subscription to WVBA's monthly newsletter.

Newsletter editor Ron Bennett notes that beekeeping is one of the most rewarding pastimes.

Modern beekeeping is a safe, easy and low-cost hobby. It does not require much of your time, and you learn not only about the society of bees, you become very in-tune to your surroundings and the subtle changes of the seasons, Bennett wrote.

"Beekeeping will help you to learn to see the world's wonders and the progression of the seasons through the eyes of another animal, your garden and orchard will benefit, and you will harvest the bounty of your own hive: Honey, beeswax, pollen, and propolis," Bennett added.

For more information and reservations for the beekeeping school, phone Walt Nichol, 585-5705, Fritz Skirvin, 581-9372 or Ron Bennett, 838-2328.

Or, pre-registers by sending your name, address and check to: Walt Nichol, 3100 Turner Road, Space 408, Salem, Or. 97303.

In addition to sponsoring a beekeeping course, WVBA puts up an educational exhibit in conjunction with the bees and honey competition

booth at the Oregon State Fair. Beekeepers then "man" the booth and answer questions. A planning meeting for the 1994 fair was scheduled at WVBA's March 28 meeting.

The Willamette Valley Beekeepers Association will also co-host OSBA's field day and spring meeting May 21.

The OSBA branch association meets at 7:30 p.m. on the fourth Monday of the month in Room 102, Building 40 at Chemeketa Community College.

Lane County—Eugene

Topics ranging from the introduction of package bees to swarm control to queen cell grafting will be presented at the Lane County Beekeepers Association's annual Bee School.

Registration starts at 8 a.m. Saturday, April 2 in the Extension Building at the Lane County Fairgrounds, 950 W. 13th St., in Eugene. Sessions run until 3:30 p.m., with discussion scheduled until 5:30 p.m.

The bee school is designed for beginning beekeepers: LCBA members will lead the sessions:

8:30 a.m., Bill King: Races of Honeybees

9 a.m., Grant Staley: Equipment use.

9:30 a.m., Gene Garner: Package Bees, Queen Introduction.

10:15 a.m., Lee Zigler: Brood-rearing, Bee Behavior.

11 a.m., Bill King: Mites, Bee Diseases (with demonstrations.)

Noon: Lunch Break

1 p.m., Vern Wilson: Swarming and Swarm Control.

1:30 p.m., Jim Sheridan: Supering, Extracting, Processing, Marketing.

2 p.m., Grant Staley: Nectar and Pollen Sources.

2:30 p.m., Vern Wilson: Queen Cell Grafting.

3:30 p.m., Discussion Period.

The registration fee includes a book on keeping bees: The fee is \$15 for one person or \$20 per couple, payable at the door. Lunch will be on your own. For more information, call Bill King, 1-503-746-3839, or Dick Turanski, 1-503-689-0913.

Mark your calendar: Events near and faraway

- Saturday, April 2: Lane County Beekeepers Association Bee School, 8 a.m. to 5:30 p.m., Lane County Fairgrounds, Eugene.
- Saturday, May 21: Oregon State Beekeepers Association Spring meeting and field day, 9 a.m. to 4 p.m., in Corvallis.
- Saturday, June 18: Washington State Beekeepers Association Annual Picnic, 11 a.m., Ellensburg City Park, Ellensburg, Wash.
- Sunday, Aug. 14: OSBA Annual Summer Picnic, site to be announced. Any ideas? Call OSBA President John Mespelt, 1-503-926-1850.
- Thursday-Saturday, Oct. 20-22, Washington State Beekeepers Association Annual Convention, Kelso, Wash.
- Friday-Saturday, Dec. 3-4: Oregon State Beekeepers Association Annual Fall Convention, The Shilo Inn, Lincoln City.
- Thursday-Sunday, Jan. 19-23, 1995: American Beekeeping Federation, Marriott Hotel, Austin, Texas
- Summer 1995: Apimondia (International Beekeeping Congress), Lausanne, Switzerland. Tour information: Paul Heins, Albany Travel, 1-503-967-1022

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State
Beekeepers
Association

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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**Business ads, per issue:**

Business Card Size	\$7.50
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OSBA Member	\$2.00
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Deadlines are the 15th of the month before the ad is to appear. Make checks payable to the OSBA.

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Editor's comments

Mistakes happen and corrections must be made: I was employed 26 years as a newspaper reporter and continue to contribute articles on a freelance basis. I know what it's like to be responsible for an error in print. And to grin and bear it when a correction is published and some 50,000 readers ask themselves, "How can that happen?"

Well, it happens because someone misses whatever it is that is incorrect. A reporter can make a mistake, re-read an article several times and have it go through several editors without it being caught.

So, corrections and apologies are due:

- Miller Wood Products does not sell "bops and bottoms" and it should be "nucs" and not "nuc's." The ad is being corrected in this issue: Tops and bottoms. Sorry about that.

- Ron Bennett, editor of the Willamette Valley Beekeepers Association, published a correction in the March publication. He apologized for putting April 16 instead of April 18 as one of the dates of WVBA's annual beekeeping course.

- Washington State Beekeepers Association will print a correction in its next issue, treasurer Judy Pefley said. The checking account had \$1,000 ... not \$91,000. (One digit off.) Several people have said they'd be glad to help proof-read the next issue.

Honey Pots International continues to increase in numbers. The organization is for collectors of honey pots and other memorabilia associated with the honeybee and beekeeping. However, sometimes those items resemble bumble bees more than the *apis mellifera*.

The club so far seems to be more of an exchange than an organization: It was formally organized last December with temporary officers. Betty Ramsey, the founder and president, continues to write a monthly newsletter. In return, she receives letters and offers to trade honey pots or other items, and some outright gifts from all over the world. She was very pleased recently when Atsuo Inoue of Nagoya, Japan, the designer of the honey pot for the 1985 Apimondia conference, sent the honey pot to her. I was jealous until I remembered my husband, who had attended that conference, brought the same pot home to me.

Betty's collection far exceeds mine: She has about 800 items. She needs to start a museum!

My collection, however, is older, dating to Christmas 1950 when a sister-in-law gave me a teapot, creamer, and sugar bowl with the clover leaf and bee design. In addition to honey pots, I enjoy art cards and books about bees and honey, especially children's books and cookbooks. Last winter, I received a book from Kalman Chaim of Israel, who has a bee farm near Moshave Gan-Halm. He hopes to turn his honey pot collection into a museum. Although the book is written in Hebrew, I can at least understand the pictures.

I heard from Diane Rains of Williamsburg, Ky., whose interest in collecting bears led to collecting honey pots. Local connection: she has relatives in Gresham, so perhaps she can attend an HPI gathering when she visits.

I keep plugging this organization because I think it's worthwhile to the beekeeping industry. It's another way of bringing like-minded people together. Most members are interested in, or have become interested in, beekeeping. Another plus: If the American Beekeeping Federation meets in Portland in 1996, the Oregon-based HPI could put on an international exhibit and meeting.

HPI will probably hold a breakfast meeting May 21, before OSBA's spring field day in Corvallis. Notice will be published in the May Bee Line.

HPI dues are based on the cost of mailing the newsletter: \$5 for U.S. residents and \$7.50 for overseas. To join, send a check to: Honey Pots International, 4455 Nevada St. N.E., Salem, Or. 97305

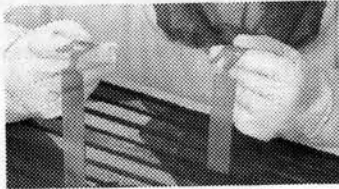
Washington beekeepers elected the same officers for 1994: Bob Zahler of Edmonds as president, Lee Massey of Grandview as vice president, Alice Bounds as secretary and Judy Pefley of Mt. Vernon as treasurer. Jeff Hoyt, a young beekeeper who lives in Arlington, has agreed to do the association's quarterly newsletter.

I talked to Judy Pefley about the status of beekeeping there. They lost about 25 percent of some 600 or so colonies. Most of their business is pollination of vegetable seed crops, cabbage, kohlrabi, turnips. They do some blueberry and apple pollination. "We pollinate anything," husband Jim said. Judy and Jim are among OSBA's Washington members.

The association will hold its annual picnic at 11 a.m. Saturday, June 18 in the city park in Ellensburg, Wash. The annual convention will take place Oct. 20-22 in Edmonds.

Connie Petty The Bee Line editor

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New 'Sweetened with Honey—The Natural Way' offers a variety of recipes calling for nature's sweet

The National Honey Board's new cookbook, "Sweetened with Honey - - The Natural Way," offers a variety of recipes for using nature's sweet in cooking.

The cookbook is available at many supermarkets for \$2.95. Beekeepers may obtain sample copies for \$2.50, or for resale or gifts as follows: 10 - 99 copies, \$1.75 each; 100 or more, \$1.25 each.

For a sample cookbook, send a \$2.50 check to: National Honey Board, Department BK, P.O. Box 7760 Marshfield, Wi. 54449.

For 10 or more copies, send check to: National Honey Board, 421 21st Avenue, Suite 203, Longmont, Co. 80501. Phone 1-800-356-5941.

Here's a sampling of the recipes from "Sweetened With Honey The Natural Way."

BEES IN THE GARDEN COLESLAW

- 1 head green cabbage, shredded
- 1 medium green pepper, diced
- 1/2 cup diced sweet red pepper
- 1/2 cup mayonnaise
- 1/3 cup honey
- 2 Tablespoons vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/2 teaspoon celery seeds
- 1/4 teaspoon black pepper

Toss cabbage and peppers in large bowl. Combine mayonnaise, honey, vinegar, salt, mustard, celery seeds and black pepper in medium bowl, then toss with cabbage mixture. Mix well; cover and refrigerate until thoroughly chilled. *Makes 8 to 10 servings.*

BUSY BEE BRAN MUFFINS

- 3 eggs
- 1/2 cup honey

- 1/2 cup vegetable oil
- 1 1/2 cups bran cereal
- 1 1/2 cups milk
- 2 1/4 cups all-purpose flour
- 4 teaspoons baking soda
- 1 teaspoon ground cinnamon

Beat eggs, honey and oil in small bowl until blended; set aside. Combine bran cereal with milk in large bowl; let stand 5 minutes. Add egg mixture to cereal mixture and mix lightly. Combine flour, baking soda and cinnamon in medium bowl; mix well. Stir into bran mixture. *Do not overmix.* Spoon batter into paper-lined or greased muffin cups.

Bake in preheated 350 degree oven 25 to 30 minutes or until wooden toothpick inserted near center of muffin comes out clean. Remove from pan; cool slightly on wire rack. Serve warm. *Makes about 1 1/2 dozen muffins.*

HONEY NUT STIR-FRY

- 1 pound pork steak or loin or boneless chicken breast
- 3/4 cup orange juice
- 1/3 cup honey
- 3 Tablespoons soy sauce
- 1 Tablespoon cornstarch
- 1/4 teaspoon ground ginger
- 2 Tablespoons vegetable oil, divided
- 2 large carrots, sliced diagonally
- 2 stalks celery, sliced diagonally
- 1/2 cup cashews or peanuts
- Hot cooked rice

Cut pork into thin strips; set aside. Combine orange juice, honey, soy sauce, cornstarch and ginger in small bowl; mix well. Heat 1 tablespoon oil in large skillet over medium-high heat. Add carrots and celery; stir-fry about 3 minutes. Remove vegetables; set aside. Pour remaining 1 tablespoon oil into skillet. Add meat; stir-fry about 3 minutes. Return vegetables to skillet; add sauce mixture and nuts. Cook and stir over medium-high heat until sauce comes to a boil and thickens. Serve over rice. *Makes 4 to 6 servings.*

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John Lorale

What is honey?

National Honey Board defines and approves definitions for the sweet

The National Honey Board recently approved a document which defines honey and honey processing terms. The document evolved over a year of industry discussions and expert review, said Steve Klein, chair of the honey board's Product Research and Development Committee.

"We finally have a document which describes and defines our product," Klein said.

The Board plans to review and revise the document next year, and

every two years thereafter.

Comments about the definitions or other information or questions should be submitted to the National Honey Board office: National Honey Board, 421 21st Avenue, No. 203, Longmont, Colo. 80501-1421. Phone 1-303-776-2337.

DEFINITION: Honey is the nectar and sweet deposits from plants as gathered, modified and stored in the honeycomb by honey bees.

TYPICAL COMPOSITION: As a natural product, the composition of honey is highly variable:

Chart goes here (see original copy)

	Average	Range	Standard Deviation
Fructose/Glucose Ratio	1.23	0.76 - 1.86	0.126
Fructose, %	38.38	30.91 - 44.26	1.77
Glucose, %	30.31	22.89 - 40.75	3.04
Minerals (Ash), %	0.169	0.020 - 1.028	0.15
Moisture, %	17.2	13.4 - 22.9	1.46
Reducing Sugars, %	76.75	61.39 - 83.72	2.76
Sucrose, %	1.31	0.25 - 7.57	0.87
Total Acidity, meq/kg.	29.12	8.68 - 59.49	10.33
True Protein, mg/100g.	168.6	57.7 - 567	70.9

References:

F:G ratio, Fructose, Glucose, Sucrose: J.W. White Jr., "Detection of Honey Adulteration by Carbohydrate Analysis, 11-18-1980.

Reducing Sugars: Calculated from data in J.W. White et al. Composition of American Honeys. Technical Bulletin 1261. Agricultural Research Service, U.S. Department of Agriculture, Washington, D.C. 1962.

Protein: J.W. White Jr., and O.N. Rudy, "The Protein Content of Honey," Journal Apiculture Research, 1978.

Moisture, Total Acidity, and Minerals: J.W. White Jr. et al. "Composition of American Honeys," Technical Bulletin 1261. Agricultural Research Service, U.S. Department of Agriculture, Washington D.C. 1962.

TYPES OF HONEY (There are two):

• Comb honey is presented in its original comb or portions thereof.

• Extracted honey is honey removed from the comb and presented in several forms, as defined in the United States Department of Agriculture Standards for Grades: (1) liquid, (2) crystallized or granulated, or (3) partially crystallized.

DESIGNATION OF HONEY SOURCE (The source determines many of the attributes of honey, e.g., aroma, flavor, color and composition):

• Floral: Indicates the primary flowers from which bees gathered nectar to produce the honey.

• Non-Floral: Indicates sources other than flowers such as extra-floral nectaries and honeydew.

• Seasonal: Natural mixtures, which occur in the hive, may be indicated by season, e.g., "spring, summer, autumn" honey.

• Geographic Origin: The name of an area of production (state, region) may be included, provided the honey has been produced entirely within that area. Blends containing honey of foreign origin must be labeled to indicate their origin(s), in accordance with the Code of Federal Regulations.

FORMS OF HONEY (The Board defined 13 forms):

• Blended: A homogeneous mixture of two or more honeys differing in floral source, color, flavor, density or geographic origin.

• Churned: See creamed honey.

• Creamed: Honey physically processed by controlled crystallization to a smooth spreadable consistency. Also called "Creamed Honey," "Spun (Trademark Symbol needed) Honey," "Whipped Honey," "Churned Honey," or "Honey Fondant."

• Crystallized: Honey in which part of the natural glucose content has spontaneously crystallized from solution as the monohydrate. Also called "Granulated Honey."

• Filtered: Honey processed by filtration to remove extraneous solids and pollen grains.

• Honey Fondant: See creamed honey.

• Honeydew: A sweet deposit, secreted usually by aphids or scale insects and sometimes fungus, found on leaves of many plants.

• Organic: Honey produced, processed, and packaged in accordance with State and Federal regulation on honey and organic products, certified by a State Department of Agriculture and/or an independent organic farming certification organization.

• Pasteurized: Honey which has been heated under time and temperature conditions that destroy spoilage microorganisms.

• Raw: Honey as it exists in the beehive or as obtained by extraction and settling or straining without applied heat.

• Spun (Registered Trademark symbol needed) Honey: See creamed honey.

• Strained: Honey which has been passed through a mesh material to remove particulate material (pieces of wax, propolis, other defects) without removing pollen.

• Whipped: See creamed honey.

HONEY PRODUCTS (Honey products do not meet the compositional criteria for honey):

• Deionized Honey: A honey product (manufacturing ingredient) which has been processed to remove selected ions.

• Deproteinized: A honey product (manufacturing ingredient) from which protein has been removed by appropriate processing.

• Dry: Honey from which substantially all of the moisture has been removed, without the use of drying adjuncts, and which can be returned to its original state by the addition of water.

• Dried: A dehydrated honey product (manufacturing ingredient) in which edible drying aids and processing adjuncts have been included to facilitate processing and improve product stability. Dried honey may be reduced to a powder.

• Honey Extract: A natural flavoring product derived entirely from honey by appropriate processes.

• Honey Spread: A variety of edible, extremely viscous honey products made from honey or creamed honey and sometimes blended with ingredients including fruits, nuts, flavors, spices or margarine but excluding refined sweeteners.

• Powdered Honey: See dried honey.

• Ultrafiltered: A honey product (manufacturing ingredient) from which all materials not passing a specified membrane pore size less than .1 micron under pressure have been removed. Material removed includes most proteins, enzymes and polypeptides. Evaporation required in the processing may also remove some volatile flavor and aroma constituents.

(NOTE: Imitation or Artificial Honey is a mixture of sweeteners, colored and flavored to resemble honey. This product does not meet the definition of honey.)

GRADING: Current U.S. Standards for Grades of Extracted Honey and Comb Honey are herein incorporated by reference. The grades of extracted honey include factors such as color, clarity, absence of defects, moisture, flavor and aroma.

METHODS OF ANALYSIS: The official methods of analysis for honey of the Association of Official Analytical Chemists International are herein incorporated by reference.

Are your dues due? Check address label. Fill out and send form on page 11 with check to OSBA secretary or pay dues to your local branch association. The information and dues will be sent to the state secretary. The state association and local branches need members. You need to belong to beekeeper associations to be aware of problems and research.

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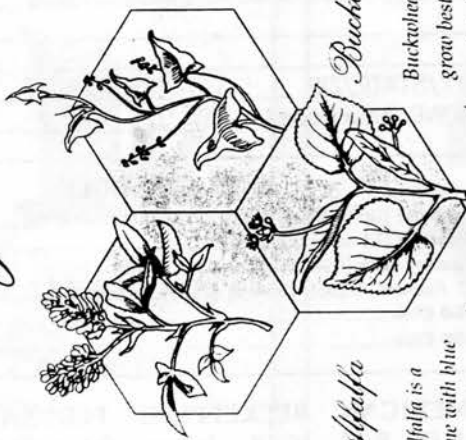
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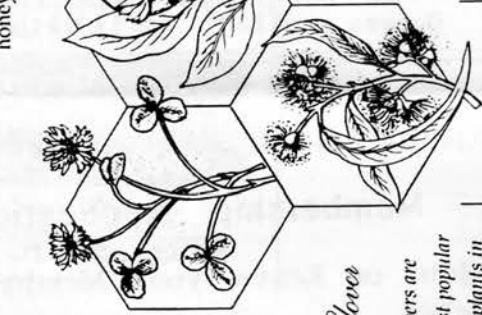
In fact, there are more than 300 unique types of honey available, each originating from a different floral source. As a general rule, the light colored honey is milder, and the dark colored honey is stronger. Some of the most common varieties of honey in the United States are:

The color and flavor of honeys differ, depending on the nectar source (the blossoms) visited by the honey bees. The color ranges from nearly colorless to dark brown, and the flavor varies from delectably mild to distinctively bold, depending on where the honey bees buzzed.



Alfalfa

Alfalfa is a legume with blue flowers. It blooms throughout the summer and is ranked as the most important honey plant in Utah, Nevada, Idaho, Oregon and most of the western states. Alfalfa honey is white or extra light amber in color with a fine flavor. The honey also has good body, which makes it a perfect table honey.



Clover

Clovers are the most popular honey plants in the United States. White clover, alsike clover, and the white and yellow sweet clover plants are the most important for honey production. Depending on location and source, clover honey varies in color from water white to extra light amber and has a mild, delicate flavor.



Orange Blossom

Orange blossom honey is often a combination of citrus floral sources. Orange is a leading honey source in southern Florida, Texas, Arizona and California. Orange trees bloom in March and April and produce a white to extra light amber honey with a distinctive flavor and the aroma of orange blossoms.



Sage

Sage honey can come from different species of the plant. Sage shrubs usually grow along the California coast and in the Sierra Nevada mountains. Sage honey has a mild, delicate flavor. It is generally white or water white in color.



Tupelo

Tupelo honey is produced in the southeastern United States. Tupelo trees have clusters of greenish flowers, which later develop into soft, berrylike fruits. In southern Georgia and northwestern Florida, tupelo is a leading honey plant, producing tons of white or extra light amber honey in April and May. The honey has a mild, pleasant flavor and will not granulate.

Basswood

This tree is distributed from southern Canada, to Alabama, to Texas. Basswood honey is often characterized by its distinctive biting flavor. The flowers are cream-colored and they bloom in late June and July. The honey is water white with a strong flavor.

Eucalyptus

Eucalyptus is one of the larger plant genera with over 500 distinct species and many hybrids. Eucalyptus honey varies greatly in color and flavor, but in general, it tends to be a bold flavored honey.

Tulip, Poplar

The tulip poplar is a tall tree with large greenish-yellow flowers. It generally blooms in the month of May. Tulip Poplar honey is produced from southern New England to southern Michigan and south to the gulf states east of the Mississippi. The honey is dark amber in color, however, its flavor is not as strong as one would expect from a dark honey.

Honey and Garlic: A Magic Merger

This article appeared in the National Honey Board newsletter.

Honey has merged with garlic in some new spreads and dressings which feature the honey bear logo.

Bull's Gourmet Foods of Ellensburg Wash., has qualified to use the honey bear logo on two of its products, Garlic Honey Blend and Garlic Honey Blend Gourmet Spread.

Bull's, in business since 1985, makes 11 condiment products- ranging from pepper jelly to pickled garlic. Owner Jack Bull retired from a career in farming and began concocting edibles in his kitchen as a hobby. Bull set up a booth at the Ellensburg Rodeo—an annual event attended by people from all over the Pacific Northwest. The response to Bull's was phenomenal and the business has been growing ever since.

"It may be hard for people to imagine the flavors of garlic and honey together, but if we can get people to try it, they like it," said Fresa Hatch, general manager for Bull's.

Garlic Honey Blend is used as a glaze or sauce base; Garlic Honey Blend Gourmet Spread, which is whipped and goes lighter on the garlic, is for use on breads and hot meats. The products contain only garlic and honey, with no artificial preservatives or color.

Hatch says the company's goal is to see Garlic Honey Blend products become a pantry staple, like ketchup or mayonnaise. "With consumers' growing taste for spicy/hot combinations, we have a good shot at meeting that goal."

"We received a mailing from the Honey Board about the honey bear logo," said Hatch. "We felt the logo would be an excellent way to help bring our products into the national scope."

Bull's products are currently available in gourmet and specialty shops in 21 states, as well as in three Pacific Northwest grocery store chains: Larry's Markets, Olson's Fine Foods and Super One stores.

Bull's will soon be going international according to Hatch. "The Sultan of Oman tried some at a hotel in New York. When he went back to Oman, he started buying several cases at a time from the hotel. One afternoon the Sultan served Garlic Honey Spread to a guest at tea. As it turns out, that guest owns a chain of grocery stores in Oman -- he recently placed an order for several thousand cases of our product. It knocked us all off our feet!"

"We find people prefer honey to other sweeteners we could have used," said Hatch. "It's a wholesome product. Besides customer preference for honey, Jack Bull just prefers the old-fashioned way of preparing foods: he doesn't take shortcuts."

Like Bull's, Sara's Food Products of Millbrae, Calif., has discovered the magic of honey. Sara's Honey and Garlic Salad Dressings in Original, Dijon and Tarragon varieties, have all qualified to use the honey bear logo.

Sara's was started in 1991 by Robyn Diehl and daughters Perrie and Sara. At age 10, Perrie began making salad dressings for the family because she didn't like the ones from the grocery store.

"One night I threw a clove of garlic into the blender of Perrie's dressing and

the result was something really special," said Robyn Diehl. Diehl began making and bottling the dressing out of her home to share with friends. "A bottle of our dressing made its way to a picnic which a food distributor happened to be attending. He fell in love with it and Sara's Food Products was born." (Though Sara lives in another part of the state, the family wanted to include her in the company in some way, hence the family name.)

"The taste of honey and garlic together is really unique—kind of reminiscent of Chinese food," said Diehl.

Diehl said she wanted to use the Honey Board's honey bear logo to reinforce the fact her products use a high amount of honey. "People just like honey, it's pure and natural food. Many people don't like corn syrup which is in most store-bought dressings."

Sara's dressings can be found in health food stores in 15 Western U.S. states as well as in the Lunardi's chain in the San Francisco Bay Area. Robyn Diehl says she has started to get requests from all over the country and is happy to ship special orders.

In addition to being a business venture, building Sara's Food Products has been great learning experience for my daughter, Perrie, Diehl said. She meets with company executives and does product demonstrations right along with me. She's gaining a lot of knowledge about business. Perrie has also been invited to speak about the family business at her high school and the school has scheduled a field trip to watch Sara's dressings being bottled. "It's really been good for Perrie's self-esteem, too," said her mother. Robyn feels great pride in the company as well. She related the response of one of her customers: This is the best bottled dressing I've ever tasted. I love it so much my wife put two jars of it for me under the Christmas tree.

Bee Trivia

- How many flowers must honey bees tap to make one pound of honey?
Two million.
- How far does a hive of bees fly to bring you one pound of honey?
Over 55,000 miles.
- How much honey does the average worker honey bee make in her lifetime?
1/12 teaspoon.
- How fast does a honey bee fly?
About 15 miles per hour.
- How much honey would it take to fuel a bee's flight around the world?
About one ounce.
- Why are honey bees sometimes called "white man's flies?"
North American natives called honey bees this because they were brought to North America by colonists.
- What is mead?
Honey wine.
- What scotch liquor is made with honey?
Drambuie.
- How many sides does each honeycomb cell have?
Six.
- What is the U.S. per capita consumption of honey?
1.1 pound.
- What state is known as the beehive state?
Utah.
- How many wings does a honey bee have?
Four.
- How many beekeepers are there in the United States?
The USDA estimates that there are 3.2 million honey producing colonies. This estimate is based on beekeepers who manage five or more colonies.
- How many flowers does a bee visit during one collection trip?
50-100.
- How do honey bees communicate with each other?
"Dancing." Honey bees do a dance which alerts other bees where nectar and pollen was located. The dance explains direction and distance. Bees also communicate with pheromones.
- What does "super" mean to a beekeeper?
The Super is the hive box in which honey is stored.
- Honey Bee Facts

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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, 1-503-396-4537
Vice-president: Vernon Hone, 1-503-572-2721

Klamath County

Meeting dates and sites vary.
Call officers:
President: Ken Crow, 1-503-882-1893
Vice president: Chet Hamaker, 1-503-882-2404

Lane County

Meets 7:30 p.m. second Tuesday;
Public Employees Credit Union,
1155 Chambers St., Eugene
President: Lee Zigler, 1-503-688-5675
Vice president: Dan Miller, 1-503-747-7044
Treasurer: Jim Sheridan, 1-503-344-1354
Newsletter Ed.: Robin Gage, 1-503-746-0808

Portland Area

Meets 7:30 p.m. fourth Monday,
Far West Federal Bank,
McLoughlin Blvd., Oregon City
President: Lewis Morgan, 1-503-775-2796
Vice president: Frank Courtway, 1-503-761-2961
Secretary: Carol/Scott McConnachle, 1-503-665-4241

Southern Oregon

Meets 7:30 p.m. first Monday;
Ag Extension Auditorium
Maple Park Drive, Medford
President: Rob Behrend, 1-503-664-3426
Vice president: John Campbell
Secretary: Lynne Behrend, 1-503-664-3426

Tillamook County

Meets 7 p.m. first Thursday;
Fish & Wildlife Bldg.,
4909 Third St., Tillamook
President: Bob Allen, 1-503-322-3819
Vice president: Fritz Hoffman, 1-503-842-6856
Secretary-treasurer: Gregg Cline, 1-503-842-6323

Tualatin Valley

Meets 7:30 p.m. second Wednesday
PGE Building,
Old Scholls Ferry Road & Murray,
Beaverton
President: Bill Rufener, 1-503-324-2571
Vice president: Jim Marshall, 1-503-642-3319
Secretary: Lew Wolf, 1-503-251-5482
Treasurer: PattiJo Campbell, 1-503-590-1336

Willamette Valley

Meets 7:30 p.m. fourth Monday;
Room 102, Building 40,
Chemeketa Community College, Salem
President: Walt Nichol, 1-503-585-5705
Vice president: Laurence Bower
Treasurer: Fritz Skirvin, 1-503-581-9372

**Directory:
The business of bees**

Keller's Apiary
4620 Hyline Road
Ontario, Or. 97914
Phone 1-503-889-8279
Owners: Maxine, DeWayne,
DeWayne, Katrina & Todd
Family business: Honey,
pollination services

Wild Harvest Honey
20367 Long Road
Blodgett, Or. 97326
Phone 1-503-456-2631
Owner: Kenny Williams
Crop pollination, honey,
beeswax candles

Joann's Honey
3164 Maple Court
Reedsport, Or. 97467
Phone 1-503-271-4726
Owner: Joann Olstrom
Basic bee supplies and
related books; honey
and limited pollination.

Mountain Meadow Honey
27997 Schiewe Drive
Colton, Or. 97017
Phone 1-503-824-3456
Owners: Charlie Mock
Nancy McSwane
Crop pollination;
honey production

**To be included in the
Directory...**

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

Name of business: _____
Owner/owners: _____
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City, state & zip: _____
Telephone number: _____
Service, what you sell or do: _____

Mail to:
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1033 Gibson hill Road N.W.
Albany, OR 97321

Classified Ad:

Please run this ad in the following issue / issues: _____

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Make checks payable to OSBA (amount): _____
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Albany, Oregon, 97321; FAX 1-503-926-1500

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.

Amt. Enclosed New?

OSBA Membership: \$15 per person. Includes
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Gleanings In Bee Cultures 1 yr. \$12.25 2 yrs. \$22.50 _____
The Speedy Bee 1 Yr. \$13.25 2 Yrs. \$25.25 _____

Name _____

Address _____

City _____ State _____ Zip _____

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

Classified - Want Ads

FOR SALE: Machinery to manufacture bee boxes and frames: Tom Walsh, Walla Walla Lumber Sales Inc., P.O. Box 2301, Walla Walla, Wash. Phone 1-509-529-63284. (Ad: 4/5-94)

PACKAGE BEES: Taking orders for spring delivery. Deposit required. Bee supplies available: Fairview Bee Supplies, 1033 Gibson Hill Road N.W., Albany 97321. Phone: 1-503-928-7924.

FOR SALE: 12 double deep 9-frame colonies, each includes 1 shallow 9-frame honey supers with foundation, \$55 each. Phone: Randy Stewart, The Dalles, 1-503-296-9614.

OUT OF BEE BUSINESS SALE: 48 deeps, new with frames, \$8; barrels, new, \$12; used, \$8; almost new propane brander, \$65; 9 feeders, \$2; 40 honey super pallets, \$1; 1,000 new frames: tops, \$10 per 100, bottoms, \$4 per 100 from United Bee Supply; 16-foot Kelly bee boom, \$700. Phone: Jo Ann or Dan Keeley, 1-503-633-2838. 5975 Buyseries Road N.E. St. Paul

FOR SALE: Supers with wax frames 50, 7-5/8-inch; 144, 6-5/8-inch; 49, 5-11/16-inch, all very good foundations; new foundation: 5-5/8-inch wired, 50-pounds, 5-5/8, unwired 25 pounds; 4-3/4 thin, 12-1/2 pounds; beeswax, 15 pounds; new frame wire, 10 pounds; 15 new inside feeders plastic, 9-1/8; 15 new 5 gallon pails with lids; 53 new clear plastic boxes (for cut comb), 4-1/8x4-1/8x1-3/8; 4 50-pound bags sugar; 1 Fumidil B, Nosem-x, 9 grams: \$1,850 or make cash offer. Gene Challis, Umatilla. Phone 1-503-922-4430.

FOR SALE: 1971 International with hive loader, 16-foot bed, runs good; hauls 96 hives. Kim Vander Sys, 81888 Bear Mountain Road, Creswell, Oregon Phone 1-503-895-4574.

ARE YOUR DUES DUE? Check mailing label. See member form on page 11. Send \$15 check to OSBA c/o OSBA Secretary -treasurer Phyllis Shoemake, 1874 Winchester N.W., Salem OR. 97304. 1-503-364-8401.

DADANT EXTRACTORS: Used Ranger; stainless steel electric, 3-6 frame, \$619 new, \$400. Two-frame stainless steel reversible hand crank extractor, \$375. Joann Olstrom, Reedsport, Phone: 1-503-271-4726

FOR SALE: 50 colonies in excellent condition with pollination accounts. \$3,300. Dennis Pydynkowsky, Vancouver, Wash. Phone: 1-206-695-0023.

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



Oregon State Beekeepers Association

The Bee Line

Connie Petty, editor
1033 Gibson Hill Road N.W.
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