

The Bee Line

Newsletter of the Oregon State Beekeepers Association

Volume 19
Number 4

May
1994

Willamette Beekeepers co-host Spring Field Day

The Salem-based Willamette Valley Beekeepers Association will co-host Oregon State Beekeepers Association's annual Spring Field Day to be held Saturday, May 21 near and in Corvallis.

Two activities are planned at two different sites. Oregon State University entomologist Dr. Michael Burgett is coordinating the program.

Registration will start at 9:30 a.m. in the library of the first site - the U.S. Department of Agriculture's National Germplasma Repository at 33447 Peoria Road, east of Corvallis.

At 10 a.m., USDA personnel will conduct a two-hour tour of the repository. According to Burgett, the repository, started about 10 years ago, is the first of its kind.

"It's the world leader in the collection of berries and tree fruits, especially pears, from around the world. It's a bank of genetic diversity, he said.

Lunch will be "on your own." Bring a sack lunch and picnic under the trees at the repository. Or, there should be time to stop for lunch in Corvallis on the way to the 1:30 p.m. session at the OSU Honeybee Laboratory.

At the bee lab, Burgett will discuss the treatment of the Varroa mite and give demonstrations on how to control the pest. OSBA President John Mespelt plans a short business meeting.

There's a \$5 fee per person for registration to help with expenses for the field day.

Here's the schedule for the day:

When: Saturday, May 21, 1994

Registration: 9:30 a.m., USDA Germplasma Repository Library, 33447 Peoria Road, Corvallis.

Morning: 10 until noon - tour USDA Germplasma Repository.

Lunch: Bring a sack lunch and beverage to picnic under the trees. Or stop for something as your drive through town on your way to the next session.

Afternoon: 1:30 until about 4 - Treatment of mites, Oregon State

University Honeybee Laboratory, near Harrison and 35th Street.

To reach Corvallis:

• For the morning session: From I-5, go west on Highway 34 for about 8 miles, turn south onto Peoria Road. Follow OSBA signs to the USDA National Germplasma Repository.

• Afternoon session: Take Peoria Road back to Highway 34, follow signs into Corvallis. You'll be on Harrison Boulevard: Continue until 35th Street, then turn left and go about 2 miles, cross the railroad tracks and just past a storage shed, turn left onto a gravel road to the Honeybee Lab. If you come to the Oak Creek bridge, you've gone too far. If you get lost, phone 737-4896.

(See map for both locations.)

Collectors to gather May 21

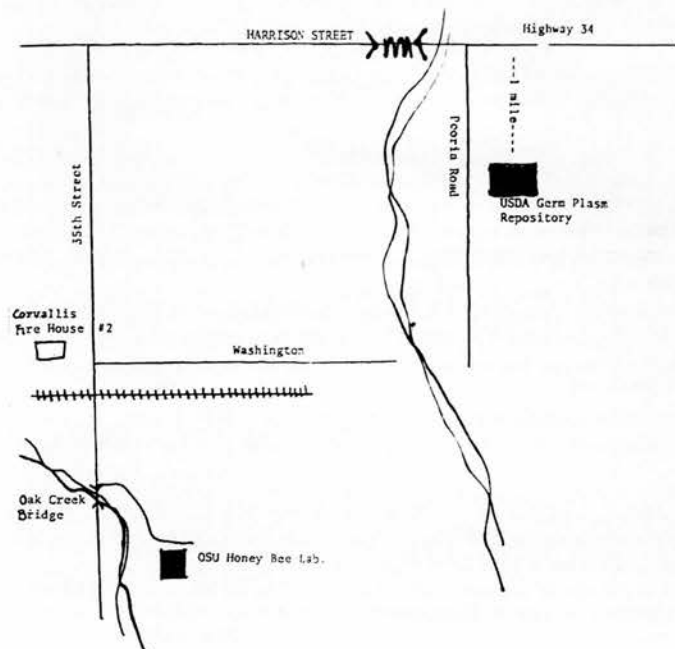
Honey Pots International - and those interested in joining them - will hold an informal no-host breakfast meeting at 7:30 a.m. Saturday, May 21 at New Morning Bakery, 219 S.W. Third St. in Corvallis.

This precedes the Oregon State Beekeepers Association's 1994 Spring Field Day. It's early - to give people time to get to the field day tour by 10 a.m. at the USDA Germplasma Repository.

Following the afternoon field day session, HPI members are invited to tour the home of "Bee" Kropf on Boston Mill Road near Shedd. Kropf started collecting honey pots and other bee memorabilia in 1950 when her husband, Milton, nicknamed her "Bee." She has an extensive collection. Kropf is not a beekeeper, but she bakes and prepares spreads and other products with honey to sell at farmers markets.

For more information about the breakfast or outing, contact Connie Petty, secretary, Honey Pots International, 1033 Gibson Hill Road N.W., Albany, Or. 97321. Or phone 1-503-928-7924 or 1-503-926-8718.

New Morning Bakery is located at 219 S.W. Third St. in downtown Corvallis. From Highway 34, cross the bridge and turn left at the first light, continue to the red light, stop, then proceed. New Morning Bakery is located in the middle of the block on the left side of the street.



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

Send news items, announcements, letters advertising, requests and suggestions to:

Connie Petty, Editor
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Albany, OR 97321
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Help finance the research that will help you

Guest editorial
By Joann Olstrom

Just like any other group of farmers, bankers, fishermen, teachers, or loggers, beekeepers tend - at times - to complain about how things are going. Besides problems like adulterated imported honey, the Varroa mite is a big gripe item now among us beekeepers.

If you'd like to - as they say, "put your money where your mouth is," consider making a donation for honeybee research. Yes, I know everybody wants your donation: your mail boxes are sagging from the weight of donate-donate-donate mail.

Anyway, research programs under Dr. Michael Burgett can always use help, especially financial help. Such donations are tax deductible and hopefully will be of some use to all of us beekeepers.

The best way to donate is to a "roll-over account." That means that if by some chance it is not all spent in the current year, it can be put into an account for the next year (July 1, 1994-June 30, 1995.)

You can donate money for bee research in the memory of a loved one, in honor of your birthday, for the joy of seeing that most of your bees made it through the winter - or just for the heck of it!

Your donation can help support graduate students through the Herman Scullen Fellowship. The late Dr. Scullen was an Oregon State University entomologist and a founder and leader of the Oregon State Beekeepers Association. For many years, he served as secretary-treasurer.

Donations should be sent to the Oregon State Agriculture Research Foundation (not Oregon State University) and marked for "Honeybee Program." This is a private, non-profit foundation that can be used for specific programs, Burgett said.

Any donation is welcome. Financial support from people in the industry would help Mike feel that we are behind him, that we appreciate and support his efforts on our behalf.

So get busy and start thinking up a bee-utiful reason for your donation to a good cause!

Please make checks to: Oregon State Agriculture Research Foundation, marked for "Honeybee Program." Mail checks to:

Dr. Michael Burgett,
Department of Entomology,
Oregon State University,
Corvallis, Oregon 97330

(Joann Olstrom is a Reedsport beekeeper who sells "Joann's Honey" locally and around the state in specialty shops. She is also a member of the OSBA Board of Directors, serving as representative of beekeepers in the South Coast region.)



President's message:

Each one recruit one.

I am making an appeal for new members—or if you're an old member and haven't paid your dues—for beekeepers to renew their memberships.

A lot of beekeepers may feel the Oregon State Beekeepers Association is not important since the State of Oregon has dropped the laws pertaining to beekeeping.

It is important, however, to register as a beekeeper with the state, which is still a requirement.

But just as in the past, the Oregon State Beekeepers Association is the single voice of all beekeepers in the state. OSBA can deal with state agencies and the State Legislature on your behalf if and when problems arise.

We never know what issues or problems may come up in the future. The tracheal mite moved quietly into Oregon a few years ago. Last year, the Varroa mite took most of us by surprise.

Beekeeping is a changing industry. OSBA, through its meetings and newsletter, can help beekeepers keep in touch. OSBA can provide information not available from other sources. Getting together with other beekeepers is a great way to get and share ideas and learn how to tackle the problems, and the joys and fellowship, of beekeeping.

How about a membership campaign: Each one recruit one? And bring the new member to the Spring Field Day on May 21 in Corvallis. As a bonus, new members (or those who renew) won't have to pay the \$5 registration fee to attend.

Please try to attend. See you there.

John Mespelt

OSBA dues are \$15 per person. This includes a vote in OSBA elections and 10 issues of The Bee Line. (If you are joining or renewing through a local branch association, send \$14 to OSBA and give \$1 to the treasurer when you pay your dues to your local organization.)

Use the form on page 11 of this newsletter - send checks payable to OSBA to: Phyllis Shoemake, OSBA Secretary-treasurer, 1874 Winchester N.W., Salem, Or. 97304.

A cherry farmer's bee journal

By Phil Walker

Servicemen refer to it as "O-dark-thirty." A period of an hour or two before dawn. This time of year, in early April, it's about 4:30 a.m.

If you're in the bee business, these are normal working hours for moving colonies. I am not. I'm a farmer and this is a little early — even for me. But I grow cherries, which require cross pollination between compatible varieties. Recent warm temperatures have caused the buds to start popping open like crazy, so I have a very personal interest in the work of my beekeeper this week.

Over the years, we've developed an arrangement that allows me to exercise that interest by assisting in the placement of colonies in our orchards. It is a task I accepted only because I need to set a cherry crop to feed my family and pay my bills.

After a number of seasons putting on veils and gauntlets, and firing up the smoker, I've learned a lot about the little critters while developing an appreciation for the work the beekeeper and his millions of charges do.

In late winter, he'll load his colonies on semi-trucks and head for California almond country. There burgeoning thousands of acres of blooming trees provide early fodder for honeybees and needed rental revenue for their owner.

Normally there are a few weeks off between California almond bloom and our Northwest pollination season. Other years, such as 1992, a late season in the South and an early one in Oregon overlapped to cause a major scramble.

We like the little ladies to have time to fly around in the wild to rid themselves of contaminated California pollen before we put them in our orchards. When we're early and they're late, there's no time for that. Pallets of colonies come right off the truck and into cherry and pear orchards with no time to spare.

That's my job in this bee business. Instead of a few large customers — like in California — Western Oregon cherry farms are generally smaller operations. Naturally, they're all blooming about the same time, and every owner expects bees in his orchards RIGHT NOW!!!

We're a larger grower with cherry sites at several elevations. This allows us staggered time frames for functions like spraying, harvesting ... and putting in bees.

Over a course of a few days, while the owner of the hives is taking care of his other customers, I'll take a small truck load to different orchards every morning before the "girls" come out.

The colonies have been placed on pallets in units of four. They've been strapped down, so — unless I screw up with the fork lift or break a strap — I never have to handle them directly.

A few years back, a weather-beaten drunk who worked for us decided to prove his macho by unloading bees without a veil. He dropped a pallet a little too roughly.

The offshoot of this was that the old boy took so many stingers in his face, it swelled to the point that his own wife didn't recognize him for several hours. The rest of us thought he came from another planet.

Not for me, baby.

More often than not, we fear our bloom season is too cold or too wet for the bees to get the job done. When I'm putting out the palletized sets, I'm always seeking maximum early light exposure to get 'em up and out to work. Over the years, I've noticed that bees will fly at temperatures in the forties, if the sun is shining on their porch.

That's why dawn is a great time to put colonies out. The long shadows of early morning tell where not to set the hives down. I used to think the best place in an orchard to set bees was next to blank spaces or little replanted trees. I now believe it's the next space to the west-northwest from the blanks and replants because that's where little or no morning shadow will shade the hives.

Centrally located open spaces like roads or loading areas are also good for light exposure as long as they allow even distribution for good coverage of the orchard.

When the morning bee distribution chores are done, I head the truck home for breakfast and then get ready for the problems of fertilizing, spraying and cultivation. I'm able to help my beekeeper get the hives out in a timely manner. It's been good for both of us.

(Editor's note: Phil Walker is a Salem cherry grower who majored in political science in college. His editorials appear every other Monday in the Salem Statesman-Journal newspaper. OSBA President John Mespelt is his beekeeper.)

Branch association and other news

Jamie Dunn of Tillamook now serves as president of the Tillamook Beekeepers Association. Other officers are Kyle Christensen, vice president, and Grant Christensen, secretary-treasurer.

If you're ever in the land of milk and honey...er, cheese...and want to learn how they keep bees on the Oregon coast, call one of the officers: Jamie's number is 1-503-842-7850. The Christensens can be reached at 1-503-842-1033.

Or, if you happen to be there on the first Thursday of the month, attend a meeting. The association meets at 7 p.m. in the Fish & Wildlife Building in Tillamook, 4909 Third Street.

For more information about the Tillamook club, write Grant Christensen, secretary-treasurer, Tillamook Beekeepers Association, 11100 Sollie Smith Road North, Tillamook, Or. 97141.

Bill King of the Lane County Beekeepers Association sent the following letter to the editor:

"Connie Petty, editor: The Lane County association wants to thank you for the first coverage in the Bee Line of our just-completed Bee School. This year marks the 20th year since Dick Turanski started the school. Our club has run the school for the last five years. Over 40 people were in this year's group. We had in attendance this year as follows: A couple from Bremerton, Wash.; a couple from Olympia, Wash.; four beekeepers from the towns of Sisters, Madras and Terrebonne, and people from Albany to Cottage Grove in the Willamette Valley. Gene Garner and I just returned from California with 500 packages of bees. Enclosed please find a video of our 1993 school. It might be of interest to you and others. I have made several copies for our club members' use. You may keep your copy. Thanks again."

Albany beekeeper Oliver Petty, who suffered a heart attack in January 1993, is back keeping bees. That is, after he bought packages to replace the ones he lost due to Varroa mites. The good news is that his cardiologist says he can get back to work ... the activity he always said "would cure anything." He still must take daily walks, abide by a special diet and take a few pills, but he passed the stress test like someone 50-years-old or younger. (He probably won't read this: if anyone wants to send him a card, he'll celebrate his 80th birthday June 9.)

Willamette Valley Beekeepers gained 25 members through its Bee School last month. Colton beekeeper George Hansen conducted the school which covered everything from supering to swarm control and making comb honey. WVBA newsletter editor Ron Bennett is looking for recipes and formulas based on beeswax or propolis for publication in the newsletter. His phone number is 1-503-838-2328.

Send branch association news to Connie Petty, The Bee Line, 1033 Gibson Hill Road N.W., Albany, Or. 97321. If you have an idea for an article, please call 1-503-926-8718 or 1-503-928-7924.

OSBA president John Mespelt was the subject of a business page article last month in the Albany Democrat-Herald. Business editor Cami Swanson wrote the article: "Mites keep beekeepers busy ... parasites can destroy hives." Mespelt lost nearly 900 colonies to the Varroa mite. He confessed the heavy loss was because he put miticide strips in the hives too late to be effective. Mespelt bought 260 hives to replace the lost colonies. This spring, he made two trips to California to purchase package bees. (Come to the May 21 field day and learn why, when, what, and how to apply miticide strips for the treatment of Varroa.)



I visited the Butte Creek Mill at Eagle Point recently. The 122-year-old grist mill still produces stone-ground flour. Owners Cora and Peter Crandall sell flour and other Oregon-grown and produced items in the mill's General Store. Spotted a few jars of honey on the shelves. The mill is one of two water-powered mills still operating in Oregon. The other is the old Boston/Thompson Mill two miles east of Shedd in Linn County. Both mills are listed on the National Register of Historic Places. Butte Creek is 12 miles north of Medford (off Highway 62.)

—Connie Petty

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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What is this mite we call the Varroa; what is its lifestyle that we so dread?

The *Varroa jacobsoni* is an Asian mite. It was discovered in 1904 by a Dutch scientist named Jacob Varroa. It has been a pest in Europe since the 1960s.

The following information was taken from an article by Roger Morse of the New York Apicultural Extension. The article and the sketch on this page appeared in a recent Bee Culture magazine.

It is presented here to help beekeepers understand the Varroa mite. Those who attend the May 21 Field Day in Corvallis will learn more about the mite and its treatment.

On September 25, 1987, Varroa mites were found for the first time in the United States, in a colony of bees in Wisconsin. The infested bees belonged to a Florida-Wisconsin migratory beekeeper. Searches of bees in Florida, New York and several other states soon revealed that Varroa mites were widespread in the U.S. By the time the mites were discovered, it was too late to prevent their further spread.

Mated female Varroa mites ready to lay eggs move into brood cells with mature worker and drone larvae that are about to pupate. They crawl to the bottom of the cells and burrow into the small amount of larval food that is found there. Other than bee's blood, larval food is all that the mites feed on. The mites, and the maturing honeybee larvae, engorge on the larval food until it is consumed.

The female Varroa deposit eggs in the cells and the hatching young and the old mother mites feed at will on the pupa's blood. The mites do not attach permanently to the pupae. If the number of feeding mites in a cell is small the bee will mature but may have deformed wings and legs and a shorter life. If the number of mites in a cell is greater, the pupae may die. Offspring from the original female mate in the cell. The males remain there and die. Mature

females crawl out of the cells when uncapped by the emergency larva and attach themselves to a passing worker. They burrow under the sclerites, the overlapping body segments, and insert their mouth parts into the adult bee's body and feed on its blood. When the female mites have had a large blood meal, they detach and move into brood cells and the cycle is repeated. Mites are spread from hive to hive in an apiary primarily by drifting bees.

Missouri beekeeper shares experiences with Varroa

Sharon Gibbons, president of the Missouri State Beekeepers Association, says she now has a better understanding of how to work with honeybees infected with the Varroa mite.

Gibbons made the announcement to her members in a copy of the Missouri association's newsletter. She sent a copy to Dick Turanski of Glorybee Honey of Eugene.

This information is taken from the newsletter:

I had the privilege this past October of spending many hours visiting with and working bees with Dr. Oldrich Haragsim, a scientist from Prague, Czechoslovakia. He spent five weeks in St. Louis with his son, a medical intern at St. Louis University.

They have had Varroa mites in his country since 1968 and tracheal mites a lot longer. I feel I now have a much better understanding of working bees with mites. Since Varroa has been found in the Kansas City area, I can safely say mites can be found on honeybees in most parts of the state. All of us will have to become better beekeepers in order to stay in business.

Some significant differences and advantages Czech beekeepers have in controlling the spread of mites has to do with politics. Under the communist regime, their borders were closed to any movement of bees to and from other countries. All beekeepers had to register and belong to a beekeeping club. Only one race of bees was allowed, the Carniolan. All feral (wild) colonies and managed colonies found with Varroa were exterminated.

Dr. Haragsim considers American Foul Brood to be their worst disease problem. This is because the government does not allow antibiotics to be used when a food product is involved. As a contrast, they can use formic acid to kill mites, plus they are allowed to use it when the honey supers are on. Formic acid has not been approved for use in this country.

He does not consider tracheal mites a problem: if you lose colonies to tracheal mites, it really is because the bees have other problems, primarily nosema. They regularly treat with Fumidil-B. As for Varroa, he does not believe bees will develop a resistance to the mite, but rather through genetics, a shorter life cycle in the honeybee will limit the development of the mite.

His research involves feeding patterns of the larvae in mite-infested colonies. He says there is a difference in the way summer larvae and fall larvae are fed. He calls these the "winter bees" - they must take the colony through the winter to spring. If those larvae do not develop properly, your colony will collapse with the first frost.

Dr. Haragsim said summer bees will hold on as long as possible, but if there are not enough properly nourished and developed winter bees to take over the cluster, you will not have a hive that survives.

For me, this explained why I had an abundance of bees in September, and hardly enough to keep the hive going in late October.

According to Dr. Haragsim, the hives need to be treated in late summer as soon as all the honey is harvested. Waiting until late September can spell disaster for the colony with Varroa mites.

My style of beekeeping will have to change entirely. I like to harvest fall honey, so I usually leave supers on until the first part of October. As I watched many of my hives collapse last October ... that I had set aside for fall honey production ... I now know that I cannot afford to do this. I'm looking forward to the coming new season and with my new understanding, I'm hoping for a successful new year.

-Sharon Gibbons

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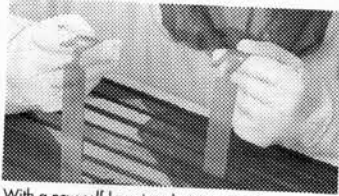




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National Honey Board News

Marita Trunk of Newberg wins 'Best of Show' in national contest

"Raspberry Honey Syrup" entered by Marita Trunk of Oregon Apiaries in Newberg was named "Best of Show" in the National Honey Board's third annual Best Honey-Containing Product Contest held in February in San Francisco. Winners were announced March 25. The news was received too late for the April Bee Line.

The Oregonian was among 60 speciality and gourmet food manufacturers who entered the contest. In addition to Best of Show, her Raspberry Honey Syrup also took honors as the Best Honey-Containing Condiment, and she won two additional awards: Her Butter Rum Syrup was named the Best Honey-Containing Two-Ingredient Product, and Honey Cream received a merit award for Best Honey-Containing Whipped/Creamed Product.

Other "best honey-containing product" winners were:

- Candy, Gum, and/or Snack Product - - Hi-Honey Raspberry Fruit Bar, produced by Honey Acres of Ashippun, Wis.

- Cereal Product - - Nutty Raisin Granola, Michaelene's Gourmet Granola of Clarkston, Mich.

- Processed Meat Product - - Ham Sweet Ham, Ham Sweet Ham of King of Prussia, Pa.

- Baked Product - - Honey Applesauce Cake in a Can, Honey House Bakery of Lansdale, Pa.

More than 133 products were judged under six categories. Winners in each category competed for Best of Show. Prominent chefs and food industry representatives judged the contest.

More National Honey Board news:

- Secretary of State Mike Espy has announced seven new appointments and five reappointments to the NHB Nominations Committee. Members represent beekeeping organizations in each state and are responsible for nominating members and alternate members to the National Honey Board. New appointees include Joan Olston of Reedsport, Oregon.

- Beekeepers who sell honey to a food manufacturer or baker whose products may qualify to use the NHB honey bear logo are asked to contact Crystal Chalmers at the Honey Hotline, 1-800-356-5941.

- People who purchase Webilt brand bread machines will get a bonus: A copy of the NHB's "Bread and Spreads." The new brochure features recipes for Honey Whole Wheat Bread, Poppy Seed Loaf, Dutch Dill Bread and Cajun Tomato Bread, as well as honey spreads to top breads, muffins and rolls. Webilt Corporation inserted the brochures in 100,000 bread machines. For your free copy, write: Bread Machine Brochure, National Honey Board, 421 21st Avenue, #203, Longmont, Co. 80501.

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Suggestions are invited. If you're not on the mailing list, write Sherry S. Jennings, industry relations director, at the above address.

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The issue contains a reminder to start thinking about how to promote honey in September - - National Honey Month. NHB is sending gift packs - three kinds of honey and beeswax candles and beauty products - - to magazine food editors. To receive a free National Honey Month Media Kit, write Tracy Baker at the NHB office.

Besides an editorial stressing the cooperation of honey producers and packers, there's an open letter to producers about the "Buy American Honey" promotion. The latter was re-published in the April Bee Line.

Compiled by Connie Petty

New NHB brochure teaches how to drizzle, dabble, sizzle, dazzle honey

A new brochure published by National Honey Board teaches cooks how to "make magic in minutes" with honey. The three-color, eight panel brochure is a collection of quick and easy tips for adding honey to dressings, desserts, drinks, sauces and spreads. Recipes vary from boiled bananas to lemonade to Dijon tarragon sauce. As the brochure cover explains: It's easy to drizzle, to dabble, to sizzle, to dazzle - use honey.

For a free sample, send a self-addressed, legal-sized, stamped envelope to: National Honey Board Magic, 421 21st Avenue, Suite 203, Longmont, Co. 80501. Quantities are available for 15 cents each.

The idea of drizzling may be new to some. To begin with, honey needs to be warm. Here are two ways to warm honey:

Pour desired amount of honey into a microwave-safe container and microwave on high for 30 seconds to 1 minute. Or, place honey jar (lid off) or honey squeeze bear in a pan or bowl of hot water for several minutes.

Then, instead of using syrup, drizzle warm honey over such foods as crepes, waffles, pancakes or ice cream. Or try drizzling warm honey over split, buttered scones, biscuits or cornbread, or over sliced fresh fruit or baked apples.

The brochure offers dressing recipes:

Classic Honey Mustard Dressing

In blender or food processor, mix 1/2 cup salad oil and 1/4 cup lemon juice. Add 2 tablespoons honey, 1 tablespoon prepared dry mustard and 1/4 teaspoon salt. Add more mustard for a stronger flavor, more honey for a sweeter taste.

Quick Honey Mayonnaise Dressing/Dip

Mix 2 tablespoons each minced onion, red wine vinegar and warm honey with 1/2 cup mayonnaise and 1/4 teaspoon paprika. Use for green salads or as a dip.

Honey Lime Dressing for Fruit Salad

In a blender or food processor, mix 1/2 cup each honey and lime juice. Add a pinch of nutmeg or cinnamon. For a thicker dressing, mix in 1/4 cup dairy sour cream.



Italian
Package
Bees
and
Queens

1994 Package Bees and Queens Price List Please call for prices.

| Evenings Preferred | | | |
|--------------------|----------|---------|---------|
| Spring Queens | 1 - 101 | 1 - 24 | 25 - up |
| thru May 1 | \$ 10.00 | \$ 8.00 | \$ 6.50 |
| May 2 - on | \$ 10.00 | \$ 7.00 | \$ 5.50 |

All queens are sent air mail and insured.

Breeder queens selected in Northern California and Southwestern Montana.

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8700 Honey Lane - Millville, CA 96062

Phone (916) 547-3387

FAX (916) 547-5327

John

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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

Classified Ad:

Please run this ad in the following issue / issues:

Blank lines for specifying issue numbers.

Your name:

Address:

City: State: Zip:

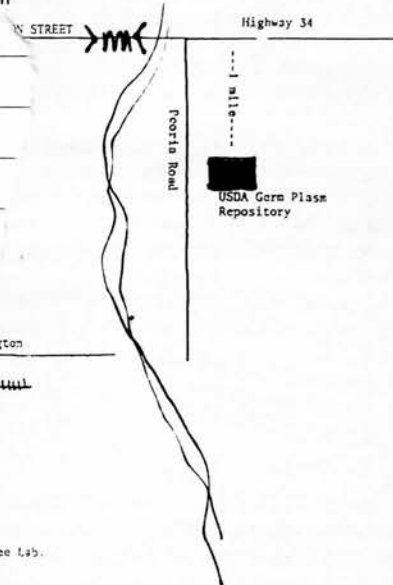
Telephone: ()

Rate: Up to 30 words: \$2 for OSBA members; \$3 non-members per issue
Make checks payable to OSBA (amount):
Please send classified ad to: The Bee Line, 1033 Gibson Hill Road N.W., Albany, Oregon, 97321; FAX 1-503-926-1500

To be included in Directory...

Please send your business form below (or use a separate paper with the following information)

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



Mail to: The Bee Line, 1033 Gibson Hill Rd, Albany, OR 97321

Interested in... hold an information breakfast meeting at 7:30 a.m. at New Morning Bakery, 219 S.W. Third St. in Corvallis. This precedes the Oregon State Beekeepers Association's 1994 Spring Field Day. It's early - to give people time to get to the field day tour by 10 a.m. at the USDA Germplasma Repository. Following the afternoon field day session, HPI members are invited to tour the home of "Bee" Kropf on Boston Mill Road near Shedd. Kropf started collecting honey pots and other bee memorabilia in 1950 when her husband, Milton, nicknamed her "Bee." She has an extensive collection. Kropf is not a beekeeper, but she bakes and prepares spreads and other products with honey to sell at farmers markets. For more information about the breakfast or outing, contact Connie Petty, secretary, Honey Pots International, 1033 Gibson Hill Road N.W., Albany, Or. 97321. Or phone 1-503-928-7924 or 1-503-926-8718. New Morning Bakery is located at 219 S.W. Third St. in downtown Corvallis. From Highway 34, cross the bridge and turn left at the first light, continue to the red light, stop, then proceed. New Morning Bakery is located in the middle of the block on the left side of the street.

Beyond page one
Page 2: Editorial comments
Page 3: Advertisements
Page 4: National Honey Board news
Page 5: A cherry grower's view of pollination
Page 6: Advertisements
Page 7: Advertisements
Page 8: What a beekeeper learned about Varroa
Page 9: Travel and learn about beekeeping
Page 10: Who's Who in Oregon beekeeping
Page 11: Classified ad and membership forms
Page 12: Classified ads

Classified - Want Ads

FOR SALE: Datsun flatbed bee truck. Bill DeWitt, P.O. Box 174, Colton, Or. Phone 1-503-630-6031.

FOR SALE: 10-frame Maxant extractor SS radial, \$300; vibrating uncapping knife, \$100. Call Kenny Williams, 20367 Long Road, Blodgett, Or. 97326. Phone 1-503-456-2631.

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: 5-94)

BEE SUPPLIES: 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: Stewart, The

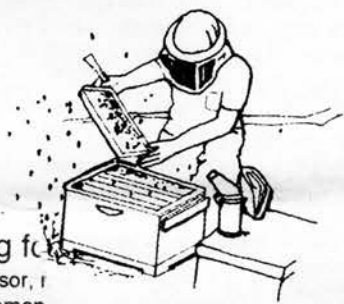
FOR SALE: Supers with wax frames 50, 7-5/8-inch; 144, 6-5/8-inch; 49, 5-11/16-inch, all very good foundations; new foundation: 5-5/8-inch wired, 50-pounds, 5-5/8, unwired 25 pounds; 4-3/4 thin, 12-1/2 pounds; beeswax, 15 pounds; new frame wire, 10 pounds; 15 new inside feeders plastic, 9-1/8; 15 new 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, P. Box 6321, Umatilla, Or. 97882-0621. 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, Phone 1-503-895-4574.

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: 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.

PICNIC SITE NEEDED: For August 14 picnic. Call OSBA President John Mespelt, 1-503-926-1850 or Connie Petty, 1-503-926-8718 or 1-503-928-7924.



Editor's note: A skatnp. mentioned on p...

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