
The Bee Line



The Newsletter of the Oregon State Beekeepers Association

Volume 23, Number 6

July, 1998

Sampling for Tracheal Mites

by Dr. Lynn Royce

Most of us do not have access to a microscope, a necessary tool for checking bees to see whether or not they have tracheal mites. We are, therefore, taking a sample of bees from colonies to be sent to someone else who will dissect them and look in their trachea for mites and send us a report on what they find. Whoever you pick to look at your samples will have some specific instructions on how they want the bee sample to be handled. Follow those instructions carefully or your results may not be accurate.

So how do you get a sample of bees? How many bees should be in a sample? Where in the colony should the sample be taken? How many colonies in an apiary should be sampled?

The colony is our basic unit and we need to sample enough colonies to have an idea what tracheal mites are doing in any particular apiary. Statistically it is nice to have at least 30 units sampled, but time and money often win over what would be statistically most satisfying. It is much better to keep the colony as the individual units; do not mix bees from different colonies to make one sample per apiary. For example, if you have an apiary with 100 colonies you should take at least 30 individual samples (one from each of 30 different colonies). But collect at least samples from five different colonies.

Where in the colony do you take the sample? The best sample would be one where all the bees were shaken out of the comb and mixed well, then a sample of 30-100 bees taken. I prefer to take a sample that is least stressful to the colony, because my research often

has me sampling bees in the winter. If I can get enough bees off the top just under the lid I use those, but if not I take one or two frames from the top super. I like to use 30 bees per colony but 100 would be better. The number may depend on who is doing the sample for you.

Now we have the bees on the colony lid. How do we get them in the sample jar? Do not try to do this on a warm afternoon. Pick early morning, but not so early that you will unnecessarily stress the bees. Late afternoon or early evening (depending on temperature and wind) may also work. If it is hot and bright the bees just fly out of the container. When it is cooler and not so bright the bees will stay in the container. I like to use a plastic cup, the kind used for urine samples. The cup has a narrow lip and is easier to scrape the bees off the lid or comb. Glass jars are OK, but the lip of the jar is usually thick and more difficult to scrape bees into. I do a scrape-shake kind of motion to get bees into the container. Thirty to 100 bees is not a lot so my container need only be 1/3 to 1/4 full.

Spring is a bad time of year to sample. Mite population will be low and you may get a lot of false negative readings. Sample during late spring, summer or fall. Remember we are looking at statistics and probability. To be 100 percent sure that there are or are not tracheal mites we would have to sample every bee in the colony. The more bees in the sample the more confidence we can have in the results, but time and money will limit the number.

Editor's note: See enclosed letter from Research Committee. This is a self-help activity to provide a basis for quantifying a problem and taking steps to deal with it.

Oregon State Beekeepers Association

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

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President's Notes

by Torey Johnson

Did your spring management pay off? Did you feed, medicate and super on time? How about splitting? Take a few minutes to write down your successes and failures. Get ready for next year now, mentally. Put these things down in writing so you don't forget what worked, or make the same mistakes.

Fall management needs your utmost concern. Make a plan when to take honey off, when to medicate and when to feed, if needed. In the long run, planning and management makes the difference between success and failure.

Beekeeping is dynamic and it's a good idea to keep on educating yourself to what's changing in the bee world. Ten years ago things were fairly slow to change, but with the introduction of mites that's no longer the case. We have two opportunities to learn in 1998. One is the upcoming OSBA picnic, where members share what they've experienced and learn from each other. The other is the Fall Conference in Seaside where there will be speakers from all around the U.S. (see the article about the Conference in this issue of *The Bee Line*).

The Executive Committee met in June at the OSU Bee Lab. Discussions included a final report on Field Day attendance at George Hansen's place (170 people), the OSBA Web Page progress, a status report on the Fall Conference, and the Research Committee activities re: voluntary sampling for tracheal mites (look for articles on those last two in this and the August issue of *The Bee Line*).

A reminder about the OSBA summer picnic scheduled for July 26 at Doug and Maryann Davis' home just north of Keizer (Doug is President of the Willamette Valley Beekeepers). Hope to see you there!



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"Northwest Corner" Beekeepers Conference Report

by Bart Snyder

The OSBA is hosting the Second Annual "Northwest Corner" Beekeepers Conference this year at Seaside "On the Promenade". We are arranging for top quality national speakers on the beekeeping subjects that interest you most.

The Oceanview resort has been renovated and is in wonderful condition to host our event. We will have the Silent Auction, the Oral Auction, Vendor Displays, Wine and Cheese Reception (Thursday night), a fine Banquet/Auction (Friday night) and the OSU Scholarship Luncheon.

Those of you who attended the Conference in Hood River last year will be pleased at the new facilities and new program material. It is going to be an event that you cannot afford to miss. The area around Seaside has many attractions (a new Outlet Mall and many shops in town and in Cannon Beach nearby) and of course there is the beach to walk on.

The room rates for the event are:

Mountain View/Standard Rms. (1 queen bed) \$55.00
 Partial Ocean View Rooms (2 queen beds) \$65.00
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 Ocean Front Jacuzzi Rooms (1 king bed) \$135.00

Make your motel reservations early to get the best rooms. Call 1-800-234-8439 or email at oceanview@transport.com. If you prefer to use the mail, the address is Oceanview Resort, 414 N. Prom, Seaside, OR 97138. Mention the Northwest Corner Beekeepers Conference when you contact them for the special rates.

Registration forms will be available soon and we will look forward to seeing yours among those returning to us. Call ICDB Apiary at 503-245-4524 with questions.

Transportation to Seaside can be by personal vehicle (about 1.5 hours from Portland) or the Bay Shuttle which is an on call bus service that will take you from the airport or anyplace in Portland directly to the door of the resort.

CALENDAR OF EVENTS

- July 20 Deadline for *The Bee Line* articles
 July 26 OSBA picnic, hosted by Willamette Valley Beekeepers at the home of Doug & Maryann Davis
 Aug.10-13 Western Apiculture Society Conference, Moscow, Idaho. For information contact Dr. Steve Sheppard at WSU, Pullman, WA 99164-6382, by phone at 509-335-5180 or email at shepp@mail.wsu.edu
 Nov.12-14 Northwest Corner Beekeepers Conference, Seaside, Oregon. For more information see article in July *Bee Line* or contact Bart Snyder at 503-245-4524.

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TODAY

Northwest Beekeeping

July - Crops in bloom producing nectar and/or pollen: alfalfa, lima beans, various herbs, carrot, clover, corn, fireweed, melon, mustard, radish, spearmint. Others: holly hock, snowberry, teasel.

- Provide water continuously.
- Examine supers frequently but don't leave much empty comb on colonies that are light in stores in the brood nest. Add supers only to the top of the filled ones, not below them, unless hives are near a commercial crop (add supers below filled ones).
- Check colonies for queen and requeen if queenless.
- Check colonies for old queens and replace with young ones.
- Requeen any colony with undesirable characteristics such as poor production, mean temper, European Foulbrood, poor brood pattern, unwanted color markings, etc.
- Continue to be on the lookout for American Foulbrood.
- Remove supers containing well ripened honey to extract.
- Don't tempt robber bees with exposed honey.
- Place any extracted honey frames to be stored in a dry, cool area, with moth crystals.
- Depending on your apiary location and on the weather, a critical nectar dearth exists between July 10 and Sept. 1 in this area. Leave 40-50 lbs. of honey in each colony for fall buildup or feed equivalent amount of sugar syrup (2:1). Feed supplementary pollen patties if stored pollen is inadequate and pollen dearth exists.

Thank you to Portland Beekeeper Association members Stephanie Barnes, David Gage, Rosemary Marshall, Ernie McCormack and Bill Ruhl, for Almanac review and suggestions, 1996.

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Do-it-Yourself Honey Promotion

by Joann Olstrom

The National Honey Board has developed three nifty new full color promotional folders: "Good and Golden" (baked goods and desserts), "Healthy and Hearty" (cooking for two) and "Sweet and Savory" (quick/from scratch recipes). These are available to those of us who have paid our pennies --- up to 500 (total) free --- can mix and match. For additional folders or for those who haven't paid pennies per pound of honey produced, send 12 cents per folder.

"What's Cooking" will be available for use at Fairs.

The National Honey Board is entirely supported by assessments of a penny per pound of honey produced (paid by producers in the US and by the importer of foreign honey). The Board of Directors is elected from among US producers/packers/importers/exporters of honey.

The Board, monitored by the USDA, directs the areas of work for the paid employees. All Board members serve as volunteers, with only their travel and board/room paid at certain mandated meetings.

The purpose of the Honey Board is to encourage honey consumption in the home, in food services and restaurants, and by the industrial producers of breakfast cereals, breads, sauces and other foods.

Recipes and formulas continue to be developed for using honey as the sweetening agent. Articles are supplied to food editors in consumer and trade newspapers and magazines.

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Bee Musings

by Diane Varner

My apologies for *The Bee Line* being late this month. Ray and I took the week through the 4th of July off for a brief vacation (the 4th is his birthday).

Our travels in June took us to Coquille on the Southern Oregon coast. The Coos County Beekeepers invited us down for their potluck social meeting on June 19th. The folks were very friendly and the food was delicious!

Coos County Beekeepers claim the Darwin theory of beekeeping: "only the strongest and fittest survive." With the challenges in keeping bees on the coast --- wind, rain, wind, rain, wind (did I mention wind?--- a beekeeper has to keep a close eye on his hives. Bees rely less on field crops than on native plants for nectar flows, such as madrone, manzanita, wildflowers, maple and blackberry. Some clover is grown inland, but it is not a dominant source. Bears are a threat to hives tucked into valleys and canyons.

The majority of beekeepers on the south coast are hobbyists. The Coos County folks have a strong mentor system, with experienced beekeepers helping those just starting out or facing new situations. Former commercial beekeepers like Jack Devereaux generously share their time and talents.

Problems faced at the coast are similar to what we've been hearing at other areas: lots of swarming, queen problems, terrible weather during May, more wet weather than usual. Bob Olstrom reported calls on more than 30 swarms, the highest number in years. "It's the goofiest year I've ever seen," said Bob. Other oddities included reports of only three nucs out of eleven being successful, swarms with more than one queen, and virgin queens with deformed wings so they couldn't fly to mate. American Foul Brood is also a problem.

In an effort to help each other and control costs, the group has a wood-working activity that includes buying wood and making hive bodies and other hive components. Volunteers maintain the inventory and the tools, and schedule work parties.

Marketing honey is largely word of mouth, which works well for hobbyists. Good tasting, high

quality honey usually sells itself, if there's any left over after family use and gifts. We tasted some of Bill Winsor's Coquille Valley Wildflower Honey, and it was terrific. He and wife Cora label their honey "Little Guy Apiaries" after their grandson.

I would encourage you to visit the Coos County Beekeepers. See page 10 ("Who's Who") for a listing of contacts, meeting dates and times. It's a great way to make new beekeeper friends! And I hope we see some of you South Coast folks at the annual OSBA picnic on July 26th. Look for the map and directions on page 9.

While on vacation Ray and I visited the Tillamook County Beekeepers at their regular meeting July 2nd. I'll tell you more about that visit next month. We're doing our best to get around to everyone, as promised. We have enjoyed our travels and look forward to getting on the road again.

Interesting publicity this last month: the *Oregonian* featured a story on honey and beekeeping in their June 30th FOODday section. This was another article from the National Honey Board's visit to George Hansen's Foothills Honey Company during the International Association of Culinary Professionals visit to Portland. (Good photos of Torey Johnson working the hives, without a suit, gloves or veil!) The July issue of *Northwest Palate* also featured a story and color photos of the above-mentioned visit to Foothills Honey. The June 5th *Capital Press* featured an article on the Oregon Gourmet Foods Association, including a focus on creamed honey, and the July 3rd *Capital Press* gave an update on the hazards of PennCap-M to bees. Beekeepers are joining forces to protest the use of the chemical, which is believed to have claimed 30% of Colorado's hives two years ago.

I'd be interested in doing an article on how to keep bees in bear country. If anyone has some stories, tips, ideas, etc. please contact me by phone, fax or email (see page 2 for the numbers).

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Preparation of Honey for Competition

by Bill Ruhl

Select two or three frames of honey in new combs for each entry.

Place a clean nylon stocking in a gallon jar with the top stretching over the jar (or a piece of nylon strainer cloth fastened tightly over the top). With a hive tool, scrape comb and honey into the strainer cloth, starting in the lower corner and proceed up the comb, breaking it all up except the midrib. If you are careful, the foundation can be saved. Everything must be clean and kept clean, the jar, hive tool and stocking. I use new nylon knee high stockings.

With wax and all the jar should be 3/4 full, to be sure there will be enough honey for each entry. Cose the top of the stocking, tie and hang to drain into a clean container.

Warm the honey to 110-120 degrees. Strain through 74 mesh nylon bottling cloth. Bottle into one pound fancy honey jars, filling well to the top. It is good to have one or more jars than is required for entry, in case more is needed to bring the jar up to the right level.

Three jars are required for most county and state fair entries, but four for the national competition.

Hear jars again to 110-120 degrees so bubbles and any wax will rise to the surface. With a teaspoon skim off all bubbles and wax to about 3/8 inch from the top, having all jars equal.

With a damp cloth wipe honey from the neck of the jar, both inside and outside. Put on a good clean cap.

From this time on keep the jars perfectly upright so honey will not get on the inner cap. Wipe glass jar clean of all fingerprints, lifting only by the top.

Be sure to enter honey in the right category or class. Good luck!


Processing Creamed Honey

by Bill Ruhl

Honey should be heated until totally liquefied and a temperature of about 125 degrees is reached. It should then be thoroughly strained through fine nylon strainer cloth to remove all wax particles, etc. The honey should then be cooled to about 80 degrees.

When the temperature of the honey is between 70 and 80 degrees F., ten percent (10%) of starter, which consists of fine, creamy, previously processed honey, is thoroughly mixed with the honey that has been heated, strained and cooled. The seeded honey is left to settle for an hour or two to allow large air bubbles to rise to the surface. Skim and fill containers of desired size.

Store the containers at a temperature not higher than 57 degrees or lower than 45 degrees until completely crystallized. This usually requires about eight days. Moisture content should be 17.5% to 18%.



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OSBA

Research Committee
P. O. Box 123
Yamhill, Oregon 97148-0123
April 25, 1998

Research Committee Members:

Bill Rufener (503)324-2571
Jan Lohman (541)567-3209
Ray & Diane Varner (503)662-4559
Anita Alexander (503)668-5033
Rosemary Marshall (503)631-7313
Christian DeHaze (503)266-335

DEAR OSBA MEMBER:

The Research Committee would like to ask your participation in sampling your Honeybee Colonies this year. We request one sample to be taken in the spring, prior to treatment, and another in the fall after treatment has been completed.

We will provide tips and instructions to you today to help you complete this report accurately, and ask that when the final sample is evaluated you complete the attached form and mail it to the Research Committee of the OSBA so that we can further study the results. A Photocopy of your results from the lab will also work for us if you prefer, and your name and address are not necessary.

We are including in your information today addresses of people that can study your samples and the costs involved.

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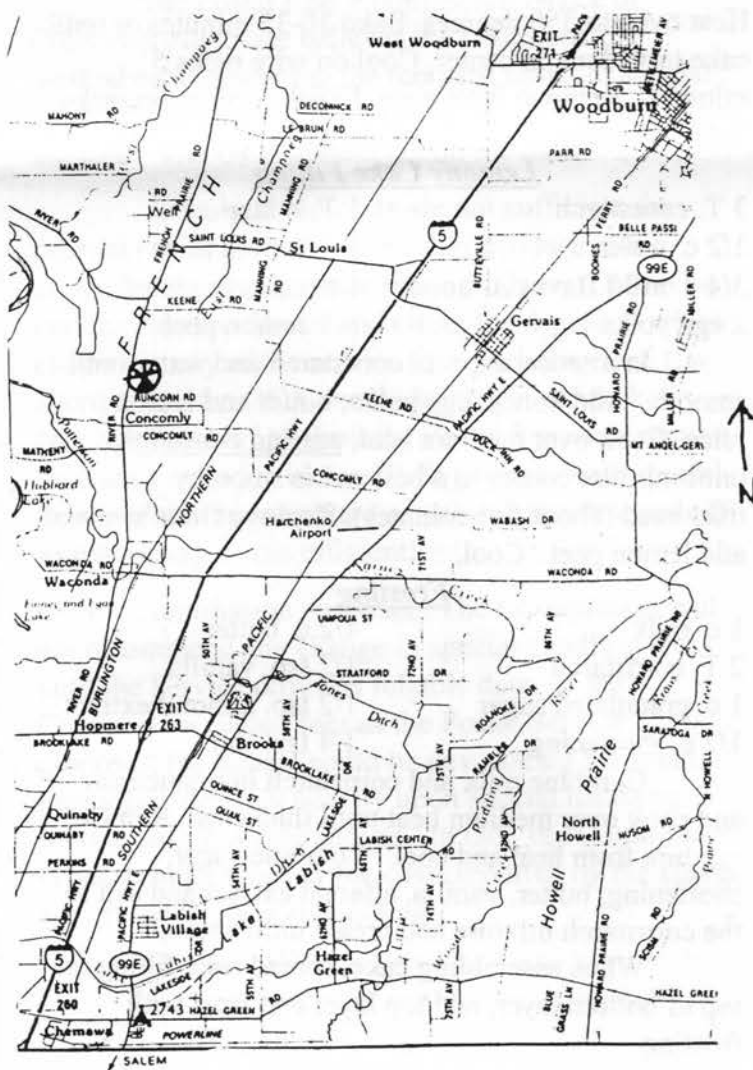
If you have any questions, please feel free to call anyone on the Research Committee for help with your problems.

THANKS AGAIN WITH YOUR HELP WITH THIS PROGRAM

OSBA Summer Picnic

The annual OSBA summer picnic will be hosted this year by the Willamette Valley Beekeepers Association. Scheduled for **July 26th**, the picnic will be held at the home of Doug and Maryann Davis. Their home, Rossmoor Farms, is located at 12524 River Road, Northeast. Although they have a Gervais address, they are located on the west side of I-5, eight miles north of Keizer on River Road (see map). They are four miles from the Brooks or Gervais exit off I-5. The nearest crossroad is Runcorn Road.

There will be a meeting at noon, followed by a great potluck picnic at 2 pm. Please bring chairs, eating ware and your favorite food. The club will furnish drinks. Doug and Maryann are also ostrich ranchers, so you can look forward to a fun and interesting day.



Sanitary Guidelines in Honey Houses

by the Oregon Dept. of Agriculture/Food Safety Division

(A) CONTAINERS

1. No used containers shall be used that have previously been used for non-food products.
2. All used containers shall be cleansed, rinsed and sanitized by an approved method prior to use.
3. Re-useable containers shall be designed to be easily cleaned i.e. no small openings.
4. Containers shall be made of a material that does not react with honey i.e. glass, plastic, tin. No rust shall be present in containers.

B) EQUIPMENT DESIGN/MATERIAL

1. Equipment material shall be a hard surface non-lead type of finish, that will not permit reaction of the acid in honey. Exposed galvanized, aluminum or iron allows honey to readily pick up lead, zinc or steel ions. Steel or galvanized equipment may be protected with tinning or baked on lacquer.
2. All storage tanks and extractors shall be equipped with suitable covers and kept closed when possible.

(C) OPERATIONS

1. Use only approved chemicals for bee removal from supers, being extremely careful that chemical does not contact honey. Adequate ventilation of frames is required prior to uncapping.
2. Use only food grade grease on extracting and processing equipment.
3. Strain honey through a screed or baffling prior to pumping.
4. Avoid contamination of honey during uncapping operation with paint chips from supers, foreign material, brood or larvae, and insects or mice.

(D) LABELING

1. All containers of honey shall be labeled with name of product, net weight or volume and packer with address.

"Honey of a White Cake" County Fair Baking Contest

Local Oregon wheat farmers are sponsoring a County Fair Baking Contest, with awards being presented by the Oregon Wheat Growers League. This year's recipe features **honey** as a prominent ingredient. Following are the rules and the recipe:

Enter Your County Fair Baking Contest

Follow these easy rules using the *Honey of a White Cake* recipe.

1. The cake baking contest will be held at your local county fair, and cakes will be judged at your fair.
2. Each contestant must use the same 1998 Honey of a White Cake recipe.
3. No substitutes, additions or deletions will be allowed to the official recipe, except for those necessary at altitudes over 3500 feet.
4. Contestants must be resident of the county in which he/she resides.
5. Premium books with rules regarding entries for this contest are available at your local OSU Extension Office or fair office, which lists the time and date your entry should be in place.
6. Contestants must be 18 or older to enter.
7. The cake baking contest will also be held at the Oregon State Fair and is open to those who have not entered their local county fair OWGL cake baking contest.
8. All cakes must be brought to the fair on a covered board or cardboard.
9. After the cakes are judged at the county fairs and state fair, the contestant may take at least 1/2 of their cake home, leaving 1/2 on display for the remainder of the fair, providing this does not conflict with the local fair board policy.
10. The Oregon Wheat Growers League will present an award to the first place winner at each county fair, as well as the Oregon State Fair. Ribbons will be presented to the first, second and third place winners at the fairs.

Honey of a White Cake

- 1/2 c. shortening
- 1/2 c. sugar
- 1/2 c. mild flavored honey**
- 3 1/4 c. sifted cake flour
- 3/4 tsp. salt
- 4 tsp. baking powder
- 3/4 c. milk
- 1 tsp. vanilla
- 1/2 tsp. almond flavoring
- 4 egg whites
- 1/2 tsp. cream of tartar

Cream shortening and sugar until light and fluffy. Continue creaming while adding honey in a fine stream. Sift together flour, salt and baking powder. Add alternately with milk to creamed mixture, beating until smooth. Add flavorings.

In a bowl, beat egg whites with cream of tartar until they hold their shape when beater is lifted out of bowl. Fold carefully into cake mixture. Spoon batter into two 9 inch greased, lightly floured cake pans. Heat oven to 350 degrees. Bake 30-35 minutes or until cake tests done in center. Cool on wire racks 5 minutes. Remove from pans. Finish cooling on racks before frosting.

Lemony Cake Filling

- 3 T. cornstarch
- 1/2 c. water
- 3/4 c. mild flavored honey**
- 2 egg yolks
- 1 T. butter
- 3 T. lemon juice
- 1 tsp. finely grated lemon peel

In a saucepan, mix cornstarch and water until smooth. Add honey, egg yolks, butter and lemon juice. Cook over medium heat, stirring constantly, until mixture comes to a boil and is smoothy thickened (about five minutes). Remove from heat and add lemon peel. Cool.

Frosting

- 1 c. milk
- 2 T. cornstarch
- 1 c. granulated sugar
- 1/2 c. shortening
- 1/2 c. butter
- 1/2 tsp. vanilla
- 1/2 tsp. almond extract
- 1/4 tsp. salt

Combine milk and cornstarch in a saucepan and cook over medium heat until thickened. Remove mixture from heat and cool. Combine sugar, shortening, butter, vanilla, almond extract and salt to the cornstarch mixture and cream until smooth.

When assembling cake, spread cake filling on top of bottom layer, add top layer and frost with frosting.



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Postal Fee Update

from the American Beekeeping Federation

On May 11th, the Postal Rate Commission ruled that the U.S. Postal Service had failed to justify the proposed 220% rate increase in special handling fees. The American Beekeeping Federation had filed a formal intervention protesting the proposed special handling fee increase. Danny Weaver filed the intervention. Mr. Weaver is a member of the ABF Executive Board, an attorney and package bee shipper.

The ABF estimated the proposed increase would have added \$12.25 to the cost of mailing a one-pound package and \$16.50 to the cost of mailing a two- or three-pound package.

The following is excerpted from the section of the decision dealing with the special handling fee:

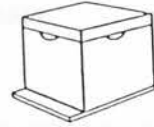
"The Postal Rate Commission Office of Consumer Advocate believes the USPS costing method data underlying the reported costs for special handling are an insufficient basis for such a huge fee increase. The OCA comments on the data:

...Clearly, these costs are not sufficient for ratemaking---especially when they produce rate increases of the magnitude proposed here...Observing that the data are flawed and citing the degree to which customers rely of the service for which there are few alternatives, the OCA concludes that it would be "unconscionable" to grant the Postal Service's request for such a large fee increase...Experience with special handling mail has declined as volume has dropped off, so processing is less efficient.

Commission Analysis. The Commission will not recommend any change in special handling fees until the Service provides reliable data. If the Commission tripled fees as the Postal Service proposes, the impact could be devastating for small businesses that rely heavily upon special handling, a service with few alternatives. In fact, the Commission is questioning whether the costs reported by the USPS are caused by special handling."

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Portland, OR 97266
503-771-3942

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4628 SE 49th Ave.
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503-245-4524

E-mail: NewLeif@aol.com

Secretary/Treasurer

Phyllis Shoemake
1874 Winchester NW
Salem, OR 97304
503-364-8401

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541-354-2610

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503-322-3819

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George Steffensen
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541-474-4305

E-mail: George@cdsnet.net

Willamette Valley

Ron Bennett
11260 Simpson Road
Monmouth, OR 97361
503-838-2328

WEB PAGE

<http://members.aol.com/osbeeeea/>
WebKeeper: Bill Rufener 503-324-2571

COMMITTEE CHAIRMEN

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Pollination: **ANNOUNCED**
Laws & Regulations: " "
Oregon State Fair: " "

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VP: Bill Rufener 503-324-2571

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RESOURCES:

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Dept. of Entomology
Cordley Hall 2046 / OSU
Corvallis, OR 97331-2907
541-737-4896

Dr. Lynn Royce
Assistant/Associate
Dept. of Entomology
Cordley Hall 2051 / OSU
Corvallis, OR 97331-2907
541-737-5520

Jim Cramer
Oregon Dept. of Agriculture
635 Capitol Street NE
Salem, OR 97310-0110
503-986-4620

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Meets 7:30 pm third Friday (except
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V. President: Doug Soules

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Meeting dates and sites vary

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VP: Chet Hamaker 541-882-2404

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V Ps: Gene Garner 541-746-5972
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VP.: Bill Kruger 503-266-7249

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3356

Southern Oregon

Meets 7:30 pm first Monday
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569 Hanley Rd., Central Point
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VP: John Campbell 541-664-4867
Sec.: George Steffensen 541-474-
4305

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President: Bob Allen 541-322-3819
VP: Doug Taylor 541-842-4245
Sec./Treas.: Wayne Auble

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Meets 7:30 pm fourth Friday
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Walker Rd., Beaverton
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V P: Roy McMillan 503-628-0277
Sec.: Jerry Schwanke 503-357-9284
Treas.: Dan Hiscoe 503-662-4502

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Classified Ads

Classified advertising rates per issue: 30 words, per issue: OSBA members, \$2.00, non-members \$3.00. Copy and payment must be received by editor no later than the 15th of the month prior to publication.

FOR SALE: FOUNDATION. Make honeycomb candles. 8"x16 3/4" medium brood, \$100 per 25 lb. case; 4"x16 3/4" medium brood, \$125 per 30 lb. case. Colored 100% beeswax sheets \$.80 each. Christine Erwin, 541-942-7061, Cottage Grove.

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FOR SALE: 4 & 5 frame nuc boxes with new frames, \$10 each. Call 503-225-0755.

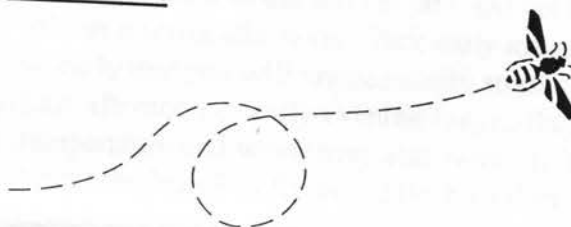
FOR SALE: 98 singles - \$5,000; nucs: 4 frame-\$32.50*, 5 frame \$35.00*. Frame exchange on nucs. *Minimum 25 order. Call 541-826-7621. Southern Oregon

FOR SALE: 300 colonies of bees with inside feeders on 4/way pallets. Call 503-225-0755.

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FOR SALE: 1 incubator for raising queens, stainless steel inside, good condition \$500. 503-225-0755.

CLASSIFIED ADS CONTINUED ON PAGE 12.



Membership and Publications

Membership in the Oregon State Beekeepers Association is open to anyone who has an interest in bees and beekeeping. You do not need to own bees or reside in Oregon to join. OSBA membership is \$15 per person and includes a vote in OSBA elections, discounts on other bee related publications, ten issues of *The Bee Line*, and more. Foreign membership is \$23.

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Make checks payable to OSBA and send this form with payment to:

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FOR SALE: Steel 55-gallon open head drums, \$6.00 each. Free catalog, includes beekeeping equipment, candle and soap making supplies. Contact Glorybee, 1-800-GLORYBE (456-7923) or in Eugene, 689-0913.

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