



## Blowing Smoke

By Bob Williams, President

While we have had some very hot and humid days this spring and now summer, we have also had regular intervals of rain, which seems to have extended the blooming season for the white dutch clover, alfalfa, and even the yellow sweet clover, just to name a few. As we approach the first week of July, usually the spring nectar (honey) flow is starting to wind down a bit, but this year, we may get a little extra honey if this weather pattern continues. I have even heard from several first year beekeepers, who were putting on supers a couple weeks ago. First year beekeepers should not expect to get surplus honey in their hives, because your main concern is to get your bees built up into a strong hive, in order to make it through the first winter, but if all the conditions are right, it is very possible, and hopefully you will too. If you started your hives in April or early May, and you don't have strong hives by now, you may need to requeen. We always tell new beekeepers, that it is better to start with two hives, because then you can compare the two. If you have two hives, and one is going gangbusters, while the other is just limping along, then you know that the weaker hive has problems that need to be addressed, sooner the better. You can harvest your honey, any time after the bees have capped at least roughly 3/4 of a comb, or expand that to be at least roughly 3/4 of your total harvest, as long as your mix it all together. You need to check the moisture content of your honey to make sure that it is around 18% or less, with optimal range of 16-16.9%. The only way to know the moisture content for sure, is to measure the honey with a refractometer. I like to measure the moisture content before extracting, it is easier to reduce the moisture content while the honey is still in the frames, rather than in a five gallon bucket. You can do this by stacking and crisscrossing your frames, while providing adequate air flow and/or a dehumidifier until you get the right reading. I have also heard that a florescent light in the area, helps to drive the small hive beetles away. If you have a freezer available, I would recommend that you put your honey frames in the freezer for at least 24 hours to kill any hive beetles. Make sure after extraction, to put the honey supers, back on the bees for them to clean out before you store them. Check your mite load after you harvest the honey.

I want to thank 5-time State Grand Champions, Jim and Tanya Fisher for their presentation on the "Missouri State Fair." They provided the dates and details of entering your honey products in the State Fair. They also provided a lot of tips on how to best present your entries. For more information; visit our website under the Resources tab, where you will find "Missouri State Fair 2017 and how to enter", and the "Missouri State Fair-Vendor input form" as well as "Making Creamed Honey." Deadline for entries is 5:00PM August 7<sup>th</sup>. Dean Sanders has offered to take your entries with him, because he has to go down early to setup for the FAIR. You can bring your entries to the August 6<sup>th</sup> picnic, and Dean will take them from there.

Dean Sanders is also looking for more volunteers to help out at the State Fair booth. It is a lot of fun, air conditioned, and you get to pick up free tickets at the hospitality booth before entering the Fairgrounds, which means that you can also enjoy the Fair. I also want to thank Wes Johnston for hosting the Questions and Answer session for the beginning beekeepers, before the General Meeting.

The General Meeting will be Sunday, July 16<sup>th</sup>, 2:30PM, where Trapper John will be presenting "Preventive Practices" and general bee discussion, Q&A session for beginning beekeepers start at 2:00PM. Come join us, it'll be fun!!!

## COMING UP

JULY GENERAL MEETING  
SUNDAY, JULY 16 2017

Bass Pro Shop  
Independence MO

2:00 PM

Q&A Session for  
Beginning Beekeepers

2:30 PM

General Meeting



AUGUST ANNUAL PICNIC  
SUNDAY, AUGUST 6, 2017

2:30 PM

FLEMING PARK

BLUE SPRINGS MO

**NO AUGUST GENERAL MEETING**



[midwesternbeekeepers.org](http://midwesternbeekeepers.org)



Membership/Renewal



MidwstnBeekprsA



Midwestern Beekeeper's  
Association



Midwestern Beekeepers  
Association  
Members Closed Group

## Welcome New Members

By Terry Wright



**July General Meeting**  
**Sunday, July 16, 2017**  
**Bass Pro Shop at Independence MO**

**Mindy Maucelli**  
 Liberty, MO  
**Brittany Frazier**  
 Kansas City, MO  
**Loulla Efstathiou**  
 Liberty MO



## Midwestern Beekeepers Name Tags

Order yours at any General Meeting. Magnetic bar or pin back clasps available. \$8 each with proceeds going to Youth Scholarship.



## Library News

By John Martin



Please examine the entire list of titles on our website, then make your request to John, by email or phone call, and he will bring your requested books or videos to the General Meeting. To make a request, go to: [www.midwesternbeekeepers.org/library/](http://www.midwesternbeekeepers.org/library/);

- View the list and make your selections
- Include the book number from the left column and title
- Contact John Martin at [jmartin98@comcast.net](mailto:jmartin98@comcast.net) or 816-726-6371

You must be a member of Midwestern Beekeepers Association to check out books or videos.

Midwestern Beekeepers Association Page 2

**2:00 PM**

## Q&A Session for Beginning Beekeepers

**2:30 PM**

**Trapper John**

presents

## *Preventive Practices*



The Midwestern Beekeepers Association's Nominating Committee for 2018 Officers is now forming and will be voted upon at our July General Meeting.

The objections MBA are:

- ♦ To promote the general welfare of the beekeeping industry.
- ♦ To better the standards of beekeeping.
- ♦ To be a vessel of education to future and established beekeepers.
- ♦ To secure adequate laws for the protection of beekeeping in its entirety.

It takes many volunteers to make MBA successful. We need YOU!



Community America Credit Union Transactions for the Month of May 2017	
Bank Balance as of April 30, 2017	\$ 12,449.09
Total Receipts Deposited	1,890.30
Total Expenses Paid (-\$ 3,055.55 Pending)	-1,215.51
Interest on Savings & Checking Account	.53
Bank Balance as of May 31, 2017	\$ 13,124.41

A complete report is available under the member's area on the website.

# August Annual Picnic

Sunday, August 6, 2017, 2:30 PM

Fleming Park Meeting Hall



## Honey Plants

By Luanne Oneal



Fleming Park Meeting Hall  
21906 Woods Chapel Road  
Blue Springs, MO 64015

Bring your lawn chairs and join us for a time of good food and fellowship at our annual picnic.

Meat, Bread, Drinks and Paper  
Goods will be provided.

Please bring the following:

*Last Name Beginning with A-H*

Chips and Dips

*Last Name Beginning with I-P*

Salad or Vegetable Dish

*Last Name Beginning with Q-Z*

Desserts

Missouri State Fair entries may be dropped off at the picnic for delivery to the fair.

Refractometers will be available to test a sample of your honey



Photo by Luanne Oneal

In the garden, cosmos, hyssop, lavender, mint, butterfly weed and coriander are only a few of the plants in bloom now being visited by our bees. In a pasture or field, partridge pea, borage, buckwheat, birdsfoot trefoil and milkweed all raise their showy heads inviting the bees to drink of their nectar while aiding with pollination, a beautiful relationship in and of itself. A few trees being worked over might be Sourwood and the Korean Bee Bee tree.

Are you interested in how the plants your bees visit influence the flavor and color of your honey? Check out Kim Flottum's book The Backyard Beekeeper's Honey Handbook.





## Market Place



## Missouri State Fair By Dean Sanders



### Crooked Hill Beekeeping, LLC.

**Bill and Tammy George**

**19133 LIV 355**

**Chillicothe, MO 64601**

**(660)214-0132**

**[www.chbeekeeping.com](http://www.chbeekeeping.com)**

Open by appointment most days. Store is located on our farm; early, late and week-end hours are available.

Packaged bees and NUCs available in the spring. Locally manufactured high quality woodenware in stock.

We offer a complete line of beekeeping supplies and equipment. Including: Wood-ware (assembly and painting available), frames, foundation, smokers, tools, bee suits, Bug Bafflers, veils, books, feed supplements, honey containers, extracting equipment, NUC boxes, materials to build your own hives.



### Jordy's Honey

**Robert Hughes**

**12333 Wedd Street**

**Overland Park, KS 66213**

**913-681-5777**

**[www.beekeepers.com](http://www.beekeepers.com)**

Monday through Friday 8 am to 6pm

Weekends by appointment.

Please call in advance so we can have your supplies ready when you arrive. We carry a full line of beekeeping supplies. Bee hives, supers, frames, foundation, honey containers, smokers, beekeeping books, queens, packaged bees and much more.



**[Jim Fisher 816-918-6648](tel:816-918-6648)**

Do you need your honey supers extracted? Contact Jim for custom extracting.

Midwestern Beekeepers Association Page 4



We have made it easy for you to enter either the Individual (Division A) or Honey Group (Division B) Competition. You may bring your entries to our Midwestern Beekeepers August Picnic on August 6th, at Fleming Park, Blue Springs, MO and MBA officers will deliver and return your entries for you. We will have entry forms available. Otherwise, apiculture entries are due by 5 PM on August 7, 2017 at the fairgrounds. Judging is arranged by the Missouri Department of Agriculture and will be on Tuesday,

August 8th. Competition entries will be on display until the end of the fair and must be picked up after 6 PM on August 20, 2017.

Competition entry forms and information can be found at:

<http://www.mostatefair.com/wp-content/uploads/premium-guide/agriculture.pdf>

<http://www.mostatefair.com/wp-content/uploads/premium-guide/entry-blanks/agricultureEB.pdf>



Volunteers are needed to work in the Missouri State Beekeepers Association booth. It is a great way to meet with Missourians, both beekeepers and bee friendly folks. Help is needed with the cash drawer, educating people about honey bees, assistance with the observation hive, restocking, and visiting with the fair visitors. It is a lot of work, but certainly a lot of fun. To schedule your time to work the fair booth, please contact Dean Sanders, MBA State Liaison and MSBA's Missouri State Fair Chairman, at (816) 456-4683 for more information



The Missouri State Beekeepers Association will recognize members who won State Fair classes at the MSBA Fall Conference, on October 27-28, 2017 in Springfield Missouri. The MSBA will award \$200 to the outstanding MSBA member exhibitor in Division A who won the Grand Champion Rib-bon. Matching monetary awards will be given to MSBA members who place first in Individual (Division A) and Honey Group (Division B) Classes.



# Missouri State Beekeepers Association



## 2017 Missouri State Beekeepers Association Awards

Nominations may now be made for these 2017 MSBA Awards:

Lifetime Achievement Award  
Beekeeper of the Year  
Junior Beekeeper of the Year  
Mentor of the Year

Nominations must be submitted by September 1, 2017. Submissions are to be made via email to Bill Allinder ([william.allinder@gmail.com](mailto:william.allinder@gmail.com)), Dan Lake ([DanoDCIwn@aol.com](mailto:DanoDCIwn@aol.com)), and Bob Brammer ([rbrammer@cvalley.net](mailto:rbrammer@cvalley.net)). Nomination submissions must identify the MSBA member or association making the nomination and the person being nominated, and provide adequate information to demonstrate that the nominee meets the award criteria listed below. There are no minimum or maximum length requirements, but it is recommended that the description of qualifications be sufficiently extensive to permit an informed comparison against other nominees for the award. Winners will be announced and the awards presented at the MSBA Fall Conference.

The MSBA Executive Committee will also consider other possible awards this year, such as the MSBA Volunteer of the Year and State Fair Volunteer of the Year



The Missouri State Beekeepers Association (MSBA) has developed best management practices as suggestions for people who currently keep, or are thinking about, keeping bees in Missouri.

Show-Me beekeepers should note:

- MSBA intends for these to be concise “suggestions” of what to do, not a detailed explanation of how or why to do it. Details are readily available through other sources. Some links to MSBA reviewed and endorsed information are provided.
- Many of these practices will be recognized as common sense steps in being a “good neighbor” or pertain to keeping bees in an urban environment.
- Adherence to these management practices will provide benefits to the beekeeper, his apiary and the surrounding community while reducing potential conflicts.
- Things change. MSBA will revise and edit this list of BMP’s as new information becomes available and changes are warranted.

You can find the best management practices at:

<http://mostatebeekeepers.org/best-management-practices/>

### Lifetime Achievement Award

- Active MSBA member who has given many years of service in promoting the art of beekeeping, promoting the MSBA, mentoring beginning beekeepers, assisting other beekeepers, and actively volunteering in support of MSBA activities
- Nominated by Executive Committee, a local association or a MSBA member

### Beekeeper of the Year

- Did the most to promote the art of beekeeping
- Promoted membership in MSBA
- Promoted the MSBA
- Publicized beekeeping and introduced the art of beekeeping to prospective future beekeepers
- Was an active member in good standing in the MSBA
- Nominated by a local association or MSBA member
- Not a member of the MSBA Executive Committee

### Junior Beekeeper of the Year

- Age 18 or younger
- Enthusiastic beekeeper
- Has been a beekeeper for at least 1 year (i.e., at least a second-year beekeeper)
- Promotes beekeeping
- Good peer-group role model
- Nominated by a local association or MSBA member

### Mentor of the Year

- Actively promoted beekeeping by teaching and guiding new beekeepers in the art of beekeeping
- Was an active member in good standing in the MSBA
- Nominated by a local association or MSBA member
- Not a member of the MSBA Executive Committee



## Basic Beekeeping

By Kyle Day



The first week of July usually marks the end of our spring nectar flow but with the rain we have gotten our flow may extend past that (Depending on your area.) In the month of July, most will start harvesting honey. If you keep up with beekeepers on Facebook, you will notice some have already started. In my opinion, I wait until the last part of July to first of August just to make sure they can get all the nectar they can. But I risk losing some honey and I also let my hives keep fall honey for winter. If your hive is only two deeps or 3 mediums do not take any off. I always tell first year beekeepers that you most likely will not get surplus honey because you want your hive to build up and be strong for the first winter. Harvest your honey after the bees have capped  $2\frac{2}{3}$  to  $3\frac{1}{4}$  of a comb. You can do this to the entire harvest as long as you put it all in one container like a five-gallon food grade bucket and mix together. The only way to tell for sure that your honey is ready is to use a Refractometer which you will want it to read 18% or lower (honey with a moisture content below 17.1% does not ferment.) If you have high moisture content you will need to lower it. I usually extract honey then put the bucket (s) in a small room/closet with a dehumidifier and stir twice a day until the moisture content is around 16.6%. I also saw where Matt Winstead used box fans on top of a stack of supers full of unextracted frames until they were low enough to extract. I have used a refractometer and I have guessed on moisture content and have not had a problem, but I like to use a refractometer just to be safe. There are a lot of club members that own them so you should be able to find one to borrow. For bottling honey, I use five gallon buckets with a tap on the bottle, then use plastic honey bottles. Processed honey should be stored between 64-75°F (18-24°C.) Honey can be exposed to higher temperatures for small periods; however, heat damage is cumulative thus heat exposure should be limited. It is best to minimize temperature fluctuations and avoid storing honey near heat sources. The recommended storage temperature for unprocessed honey is below 50°F (10°C.) The ideal temperature for both unprocessed and processed honey is below 32°F (0° C.) Cooler temperatures best preserve the aroma, flavor and color of unprocessed honey. If selling honey, always use a brand-new food grade container. I order my own labels from vistaprint.com and they have a lot of different options and have never found anyone using a label similar to mine. Bee supply companies sell labels too. Always put your name and contact information so if you sell to someone you don't know, they can contact you to buy more and I do believe it is state law if not selling face to face. But you may not want to put your address so you don't have people showing up at your home. A phone number and/or an email will work just fine. After I extract, I like to put supers back on the hive for the bees to clean up before storage. Separate dark combs from supers because wax moth will only go after the dark comb.

After the supers are off, I like to check and treat for mites and evaluate overall hive health. Be careful because the bees will be testy during this time because of no flow so they will be overprotective of their hive and population will be at a high.

Mowing close to your hive can be a challenge so be safe and wear your veil and make sure your exhaust is not going towards your hive or bad news is sure to come to you. It is best to communicate with experience beekeepers in your area to see what is going on. Like always if anyone is in need of help or is needing questions answered I am available via email @

[kyle.day.1999@gmail.com](mailto:kyle.day.1999@gmail.com). I will be starting college in August so I may not be able to answer right away or know the current conditions in this area because I will be at MSU in Springfield but I am currently working on joining the campus beekeepers to work the hives on campus.



[https://  
missouristate.collegiatelink.net/  
organization/Beekeepers](https://missouristate.collegiatelink.net/organization/Beekeepers)

The purpose of MSU Beekeepers is to educate the student body about bees and their conservation, to provide the opportunity to MSU students hands-on experience with bees, and to make a positive impact on Missouri State University's sustainability.







Dr. Judy Wu-Smart, <http://entomology.unl.edu/faculty/dr-judy-wu-smart>,



demonstrates the Powdered Sugar Roll Method to test for varroa mites. Monitoring of varroa mites should be done in early spring (April-May), and twice in late fall (August/September and again in October.) Testing should be done on a frame containing brood (look for your queen) and collect about 1/2 cup of lightly packed bees (300 bees) by tilting the sampling cup

(she suggested a juice box container) downwards over the back of the bees. Place the bees in a mason jar with a mesh cap and add 2-3 Tablespoons of powered sugar. Set the jar out of the sun for a 1-3 minutes then invert the jar and shake out the loose sugar from the bees into a white container filled with water. Count the number of dislodged mites. Release the bees back into the hive. Count the number of mites collected, divide by the number of bees in the sample and multiply by 100. For example, if a beekeeper collected 15 mites, then:

$15 \text{ mites} \div 300 \text{ bees} = 0.05 \times 100 = 5\%$  (or 5 mites per 100 bees)

## BAKED HONEY

## BACON BENEDICT

### INGREDIENTS

4 tablespoons - butter  
1 package - English muffins split  
1 lb. - thick bacon  
1/4 cup - honey  
1 dozen - eggs  
Salt and pepper to taste  
For Hollandaise:  
2 packages - hollandaise sauce  
2 cups - 2% milk  
1 stick - butter  
Fresh parsley or chives and paprika for garnish

### DIRECTIONS

Preheat oven to 350°.

Spread each muffin half with butter and bake for 10 minutes on a sheet pan, set aside.

Spread the bacon out on a parchment lined sheet pan and drizzle with the honey. Bake for 20-25 minutes turning once. Remove each piece of bacon to a cooling rack to drain and cool. Cut each piece of bacon in half.

Prepare the hollandaise sauce according to the package directions and keep warm.

Place the muffin halves on a sheet pan and evenly divide the bacon over each muffin. Gently break one egg over each muffin half and sprinkle with salt and pepper. Bake for 12-15 minutes or until the eggs are cooked to your preference.

Serves immediately topped with warm hollandaise and garnished with fresh herbs and a sprinkle of paprika.

*Tip: You can use the traditional method of poaching the eggs if you prefer, but this method of baking the eggs is much easier and great for entertaining.*

<https://honey.com/recipe/baked-honey-bacon-benedict>

# Useful Resources

By Janice Britz



## A Lot about Drones Webinar

Recorded 6/21/2017 (52 minutes)

**Kim Flottum**, Author and Editor,  
Bee Culture Magazine

<https://u.osu.edu/beelab/a-lot-about-drones/>



**Kim & Jim SHOW**

Kim Flottum, Editor-in-Chief Bee Culture Magazine and  
Dr. James "Jim" Tew, Emeritus Professor, Entomology, OSU

Become a better beekeeper. Get five key insights from every episode.

The Kim & Jim Show have archived recordings for you to view. During Pollinator Week in June, they had these three shows during the week.:

- Smarter Hives, healthier bees
- The Keys to Colony Success
- Tracking the Changing Deformed Wing Virus

<http://www.beeculture.com/kimandjimshow/>



<http://honeybeehealthcoalition.org/>

<http://millionpollinatorgardens.org/>



Why is it important to check the moisture content of your honey? According to *Shelf Life & Stability of Honey*, [www.honey.com/images/downloads/shelflife.pdf](http://www.honey.com/images/downloads/shelflife.pdf), "The most important cause of fermentation in honey is the increase in its free-water content. Honey with a moisture content below 17.1% does not ferment. The stability of honey with a moisture content > 17.1% depends on its microbial content.

To check your moisture content, you will need a refractometer. You should always read the directions that come with your device, but here are some basic steps to use one correctly and to get as accurate a reading as possible.

1. Calibrate the device with distilled or deionized water
2. Put a drop of honey on the prism
3. Close the trap door that flattens the specimen
4. Focus the eyepiece
5. Read the scale
6. After you have extracted, make sure the container of honey from which your sample comes is well-mixed.
7. Take multiple readings, and average the readings, especially if you are sampling in the comb.



## Conferences & Events

# Bee Culture

The Magazine of American Beekeeping

[www.beeculture.com](http://www.beeculture.com)

(800) 289-7668



August 6, 2017

Midwestern Beekeepers  
Annual Picnic

Fleming Park Meeting Hall  
Fleming Park, Blue Springs MO



August 10-20, 2017

Missouri State Fair  
Sedalia, Missouri

[www.mostatefair.com](http://www.mostatefair.com)

Contact Dean Sanders (816) 456-4683 to volunteer to work the Missouri State Beekeepers Association booth



October 28, 2017

Midwestern Beekeepers  
Fall Beginning Beekeeping Class  
Fleming Park, Blue Springs MO  
[www.midwesternbeekeepers.org](http://www.midwesternbeekeepers.org)



Sep. 8-12-2019

46th Apimondia  
International  
Apicultural  
Congress

Montreal Canada

[www.apimondia2019mtl.com/](http://www.apimondia2019mtl.com/)



October 27-28, 2017

Missouri State Beekeepers Assoc  
Fall Conference

Springfield, MO

[www.mostatebeekeepers.org](http://www.mostatebeekeepers.org)



AMERICAN BEE JOURNAL		Discounted Rates!		Association Member Subscription			
				U.S.	Canada	Foreign	
<input type="checkbox"/> New	<input type="checkbox"/> Renewal	<input type="checkbox"/> 1 Yr.	\$23.80	<input type="checkbox"/> 1 Yr.	\$40.00	<input type="checkbox"/> 1 Yr.	\$48.00
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		<input type="checkbox"/> 3 Yr.	\$63.75				

Prices good through Dec. 31, 2017

Return white copy to: American Bee Journal, 51 S. 2nd St., Hamilton, IL 62341  
Retain yellow copy for your records.

Subscriber's Name _____	Association _____	Midwestern Beekeepers Association
Address _____	Secretary's Name _____	Wesley Johnston, Treasurer
Address _____	Address _____	401 NW Heady Avenue
City, State, Zip _____	Address _____	
Phone _____	City, State, Zip _____	Ferrelview, MO 64163
Email _____	Phone _____	(816) 392-4960



**Fall Beginning Beekeeping Class**  
**Featuring Robert Hughes of Jordy's Honey**  
**Saturday, October 28, 2017**  
**Fleming Park Meeting Hall**  
**21906 Woods Chapel Road, Blue Springs, MO 64015**  
**Registration: 8:00-9:00 AM, Class: 9:00 AM-4:00 PM**

(Print)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Email for Newsletter: \_\_\_\_\_

**Pre-Registration Required—Class Size Limited**

**Registration Closed When Class Is Filled or By October 21, 2017**

**Class Fee, Lunch,**

**& Midwestern Beekeepers Association One Year Membership** **\$55 ea** \_\_\_\_\_

Membership is open to all people interested in beekeeping and entitles you to our monthly newsletter, free 30-day loan of books from our extensive library, discounts on bee journals, and the right to free non-commercial advertising in the newsletter plus the opportunity to attend our informative monthly meetings.

**Current Midwestern Association Members:**

**Class Fee & Lunch:** **\$45 ea** \_\_\_\_\_

**Make Checks Payable to: Midwestern Beekeepers Association**

**Mail registration form and fees to:**

**Cindy Connell**

**365 SW 1081**

**Holden MO 64040**

**For More Information, call Bob Williams at (816) 331-6634 or Janice Britz at (816) 419-1327**

**<http://www.midwesternbeekeepers.org>**

# Missouri State Beekeepers Association

## 2017 Fall Conference

### October 27 - 28, 2017

University Plaza Hotel, 333 S John Q Hammons Pkwy, Springfield, MO, 65806

Online Conference registration at [www.MOStateBeekeepers.org](http://www.MOStateBeekeepers.org) will earn you two (2) FREE tickets for prize drawing!!! You can pay your dues online, too. Thank you!

**Regular mail registration (Please print name as you prefer on name tag):**

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_

Street: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Email: \_\_\_\_\_ Telephone: (\_\_\_\_) \_\_\_\_\_

**Your Local Beekeeping Club/Association:** \_\_\_\_\_

**Conference Cost:** \$80 each and includes 3 meals at the University Plaza Hotel for Friday evening's Banquet, Saturday's Breakfast and Lunch. Please note this fee does not include membership dues.

**Registrations submitted on-line or postmarked date – Before October 1, 2017**

Individual Registration: ..... \$ 80.00 X \_\_\_\_\_ = \_\_\_\_\_

**Registrations submitted on-line or postmarked date – On or After October 1, 2017**

Individual Registration (All meals are not guaranteed w/late registration) \$ 80.00 X \_\_\_\_\_ = \_\_\_\_\_

**So, You Wanna Be a Beekeeper (designed for people exploring beginning beekeeping)**

Taught by Area Club Presidents on Friday – 12:30 to 4:30pm .....\$0.00 X \_\_\_\_\_ = No Charge

**Preconference Events (Each event limited to 25 attendees-2 groups of Hive Inspections)**

Hive Inspections w/**Erin McGregor-Forbes**.....\$0.00 X \_\_\_\_\_ = No Charge

Microscopy of Bees\* w/**Tom Coudron, PhD & Maciej A. Pszczolkowski, PhD** \$0X \_\_\_\_\_ = No Charge

\* Priority given to Spring 2016 attendees

**Other**

Honey Queen/Ambassador Fund Donation (\$10.00 Suggested): ..... \_\_\_\_\_

Silent Auction and Banquet Auction Items – please bring to the Fall Conference – Thank you!!

**TOTAL AMOUNT ENCLOSED:** \$ \_\_\_\_\_

**If you have any questions, please email Bruce Snavely Conference Chairman [brucesnavely@hotmail.com](mailto:brucesnavely@hotmail.com)**

If you cannot register online, please make checks payable to the **Missouri State Beekeepers Assoc.**, and send it along with your completed registration form to:

**Clayton Lee, 90 East Pope Lane, Smithville, Missouri 64089**

If you provide an email, we will send you an acknowledgment of your registration.

Please contact the University Plaza Hotel at (417) 864-7333 and tell them you are with the MSBA.

You can reserve your rooms now by clicking on this link:

<http://bookings.ihotelier.com/bookings.jsp?groupID=1747347&hotelID=17728>

**Remember the hotel discount cutoff date is September 24, 2017. Thanks!**





RETURN SERVICE REQUESTED

Terry Wright  
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Grain Valley MO 64029

Non-Profit Organization

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Permit No. 16

**General Meeting  
Sunday, July 16, 2017**

**Bass Pro Shop  
Independence MO**

**2:00 PM**

**Q&A Session for  
Beginning Beekeepers**

**2:30 PM**

**General Meeting**

***In case of inclement weather on the day  
of a meeting, please check our website,  
Facebook, or call an officer.***

Membership dues are \$15 per year for an individual, prorated for new members after July 1st to \$7.50. Family membership available. Membership is open to all people interested in beekeeping and entitles you to our monthly newsletter, free 30 day loan of books from our extensive library, discounts on bee journals, and the right to free non-commercial advertising in the newsletter plus the opportunity to attend our informative monthly meetings.

Members of Midwestern Beekeepers Association can advertise for free in the newsletter! Commercial Vendors may advertise for \$25 per year plus your annual or lifetime membership. Contact the editor to place your ad.

**Midwestern Beekeepers Association 2017 Calendar**

August 6, 2017	Picnic, Fleming Park, Blue Springs MO
September 17, 2017	General Meeting at Bass Pro, 2:30 pm
October 15, 2017	General Meeting at Bass Pro, 2:30 pm
November 19, 2017	General Meeting at Bass Pro, 2:30 pm
December 17, 2017	Christmas Social