



Blowing Smoke

By Bob Williams, President

The weather in August has been unusual this year to say the least and with all the torrential rains, our lawns are green and lush. The bees are working the white dutch clover that is still blooming in my yard. With all this rain and high humidity, it makes it more difficult to get the moisture content of the honey down to a level to prevent fermenting. You should test your honey with a refractometer before you extract, because it is much easier to reduce the moisture content while in the frames rather than after you put it in a bucket. You can put the supers in a closet or small room, stacked criss-cross, with a dehumidifier and or fan to help reduce the moisture content. After you extract, put the frames back on the hives to allow the bees to clean them up before you store them, using Moth crystals (Para dichlorobenzene) to prevent wax moths. You should check that you have a good laying queen, with eggs, larva and sealed brood. Test your mite load and treat if necessary, install entrance reducers and mouse guards and feed with sugar syrup to build up winter stores.

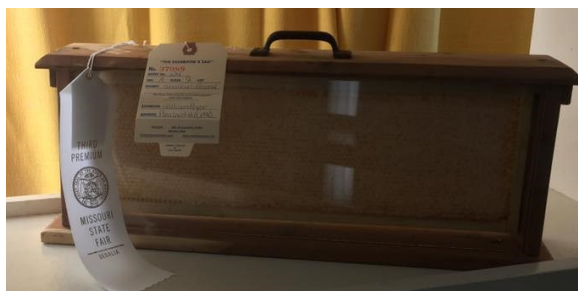
At our July General Meeting, Trapper Jon, a Certified Wildlife Biologist, presented "Preventive Practices." He gave advice and solutions for nuisance animals and insects, such as removing their habitat by cleaning up debris, plugging up holes and using Boric acid to deter pests. Thank you Trapper Jon.

The turn out at the August picnic was about 45 people, likely hampered by the 5-9" inch rains that ended the morning of the picnic. While most folks opted to stay indoors, a few ventured outdoors staying on the hard surfaces. I believe a good time was had by all that where able to make the trip.

Thank you to all of those who helped setup and clean up afterwards.

Thank You to Dean Sanders, Wes and Wanda Johnston, who manned the booth at the State Fair for the entire 10 days, as well as setup and take down of the booth. Thanks also to the folks who worked the booth and helped pack up afterwards. Members of Midwestern Beekeepers won at least 14 ribbons at the State Fair, including a third place ribbon for scholarship student Will Pryor, for his shallow super frame. Well done everyone!!

At the September 17th General Meeting, Clayton Lee, President of the Missouri State Beekeepers Association, will be presenting "Fall Management" and general bee discussion. Q&A session for beginning beekeepers starts at 2:00PM. Come join us, it'll be fun!!!



COMING UP

SEPTEMBER

GENERAL MEETING
SUNDAY, SEPT. 17 2017

Bass Pro Shop
Independence MO

2:00 PM

Q&A Session for
Beginning Beekeepers

2:30 PM

General Meeting



September 9-16, 2017

2017 North American

Mite-A-Thon

See Page 6 for Details



September 26-29, 2017

American Royal

School Tours

Hale Arena



October 28, 2017

Midwestern Beekeepers

Fall Beginning

Beekeeping Class



midwesternbeekeepers.org



Membership/Renewal



MidwstnBeekprsA



Midwestern Beekeeper's
Association



Midwestern Beekeepers
Association

Members Closed Group



Welcome New Members

By Terry Wright



September General Meeting

Sunday, September 17, 2017

Bass Pro Shop at Independence MO

Athena & Randy Bradshaw

Leawood KS

Cynthia Moran

Pleasant Hill MO

Linda & Michael Kitson

Pleasant Hill MO

Geoff Knoll

Wellington MO

John & Jane Gaughron

Independence MO

2:00 PM

Q&A Session for Beginning Beekeepers

2:30 PM



**Clayton Lee, President
Missouri State Beekeepers**

Association

Presenting

“Fall Management”

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.



Thank you to Ralph Dickinson and James Reeves for serving on the Nominating Committee for the 2018 Midwestern Beekeepers Association Officers and Committee Chairs. We need people willing to serve to make our club beneficial to our members.

If you would like to volunteer or nominate a person for a position, please talk with a current board member and we will pass the information to Ralph or James.

THANK YOU

American Royal School Tours, Hale Arena

September 26-29, 2017, 8 am-Noon

We set up a beekeeping booth for the nearly 5000 school age students that participate in the school tours. Thank you to Ian Parrish, Will Pryor, Phil Duncan, Russell Correll, Jolene Hallam, Tom Britz and Bob Williams for assisting with the school tours, but we could use a few more members to help. If you could spare a morning, please call/text Janice Britz at 816-419-1327.

Beginning Beekeepers Class, Fleming Park Meeting Hall

October 28, 2017, 8 am-4 pm,

We can use some more members to help plan and assist on the day of the class. Please call/text Janice Britz at 816-419-1327.

Basic Beekeeping

By Kyle Day



Hopefully by now, your spring honey supers are off hives and extracted and in storage. In September, you want to start thinking about getting the hives ready for winter if you haven't already started. First, you want to start configuring your hives for winter, remove excess space and bring your hives to the equivalent of two deep boxes if they have been larger. Smaller hives must be evaluated as to their winter viability. There are different paths you can take and none of them are better or worse, just different. One of the simplest ways, if you do not have a mentor, would be to combine smaller hives to make up a larger two box hive. The two most important elements to winter survival, assuming that food is plentiful:

- A. A large proportion of the hive population which are new young bees laid and hatched in the fall: September through early November.
- B. A large enough population that can cover a larger patch of food during a cold spell.

The first can allow even a small colony of bees to survive and the second increases the odds of the colony making it through longer stretches of cold weather without the need to move to new honey on the comb. A second wintering path for colonies less than two deep boxes, is to winter them in their smaller spaces (one deep box, or multiple nuc boxes.) I would suggest only doing this if you have a mentor to help you with this path because it takes some experience of winters and colony evaluation.

Check your hives to make sure they are queenright and healthy. Anything below normal or a population below a full box of bees should be addressed by either replacing the queen, combining, treating for disease or pests and supplemental feeding. You want to build to four or five full frames of brood some time toward the end of September and into October (for a two deep box size hive) as long as the winter weather doesn't come early. Once we reach weather in the 30's or 40's, the cluster will shrink and you will not be able to manipulate population. Those first few days of cold weather you will see many old bees carried out. It is normal but can also indicate your population is on the old side. Bees will die throughout the winter and you will notice more on certain weeks than others, usually after a cold snap. This is still normal and nothing you can do about it. Once your hive enters winter, other than supplemental feed, there is not much you can do but wait for spring. Your population will naturally dwindle to the youngest bees that were raised in late September and October. You want to feed any hives that you think will need food for the winter. Lift your boxes from the back and get a feel for weight. Also look at the frames and determine how full the box is of stores. If food is needed, sugar syrup should be mixed at two parts sugar, one-part water. This will require less work for the bees driving off the moisture.

If you have your space sized right for your colony size and you fill all excess space with food, your colony has a good chance to survive a normal winter. Winter survival is always a gamble. We can only try to increase our odds and hope. So, when you hear the advice to have 90lbs of food stored, that is relative to the size of your colony. Smaller colonies of young bees can survive with much less, larger colonies might need more. It has been my observation that larger colonies have more of everything, old bees and new bees. You will see more dead bees during the cold periods and it will dwindle in population much faster but it is all relative to each individual hive. Check your mite levels and treat accordingly if so inclined. I think that if your mite levels are high at this time of year, you will lose that hive before spring buildup. If small hive beetle are high in number, you can lose weaker hives to their persistence. In my opinion, if you see more than 15 adults during an inspection you should do something to help reduce that number, chemically or mechanically. Always I like to prevent robbing by reducing entrances and add mouse guards as a precaution. If possible, your hive(s) location should be out of direct prevailing winds or have winter wind blocks. It should be sunny all day. The entrances should be pointed away from those winter winds. If you have solid bottoms, the hives should slope forward slightly to allow water to run out. Like always feel free to contact me with any questions you have at kyle.day.1999@gmail.com, or contact any of the club officers, or bring your questions to the next meeting. This time is very important because what happens in the next few months can make or break a hive in the fast approaching winter months. 🍯

Market Place



Honey Plants

By Luanne Oneal

Crooked Hill Beekeeping, LLC.

Bill and Tammy George

19133 LIV 355

Chillicothe, MO 64601

(660)214-0132

www.chbeekeeping.com

Open by appointment most days. Store is located on our farm; early, late and weekend 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 Baffles, 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

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

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

Midwestern Beekeepers Association Page 4

The bees from our 'town hives' were certainly on a mission, a mission swiftly luring them to the southeast. I couldn't see any blossoms on the neighboring land but while out driving about a mile in that direction I spotted an alfalfa field in bloom. Purple flowers dotted the hayfield soon to be baled. Upon investigation, I found the alfalfa flower actually presents a challenge to our nectar seekers. The bee must press its head against the flower petal to expose the male and female parts getting slapped in the face by the stamen in the process. This process is called tripping and is necessary for alfalfa pollination. Honey bees have learned how to negotiate the blossom without tripping the flower. Nectar is gathered but the alfalfa isn't pollinated. This job is for the pollen gatherer, or more commonly seen in the alfalfa field, the leafcutter bee. (An interesting blog can be found at peacebeefarm.blogspot.com) While walking thru the gardens I see the bees working hyssop, buckwheat, sunflowers, cosmos and mint. Goldenrod, Rosin Weed and Aster are a few honey plants still supplying nectar and pollen. Soon the season will draw to an end, marked by our critters visiting open soda cans and dumpsters.



These 2 tree toads made their home here in the super handle for most of that summer, sometimes getting inside the hive! Photo by Luanne Oneal



Retail Honey Prices

Unit Honey Prices January through July, 2017

Average retail price per pound across all reporting regions. Data from *Bee Culture* magazine used by permission. Based upon average price across all reporting regions. Assumes various sizes sold at the same rate.

2017	Jan	Feb	Mar	Apr	May	Jun	Jul
	\$7.35	\$6.99	\$6.85	\$7.04	\$7.06	\$7.25	\$7.05

<https://honey.com/honey-industry/statistics/retail-honey-price>

Missouri State Beekeepers Association



Pictured L to R: Wes Johnston, Wanda Johnston, Dean Sanders.

Dear Fellow Beekeeper:

This year, a few beekeepers in Missouri are being asked if they wish to participate in a voluntary National Honey Bee Pest and Disease Survey. Details about this survey can be found at this link: https://www.aphis.usda.gov/plant_health/plant_pest_info/honey_bees/downloads/SurveyProjectPlan.pdf. The Missouri State Beekeepers Association's Executive Committee supports this survey.

The goal of the national survey is to broadly provide baseline knowledge of honey bee pests in the United States. The survey is assessing hives for the presence of parasitic mites, insects, and viruses and analyzing wax and pollen samples for the presence of pesticide residues, all of which may affect honey bee health.

Here in our state, the Missouri Department of Agriculture (MDA) will provide leadership in surveying 24 apiaries. They hope to survey approximately 12 in the central/east central and 12 in the southwest Missouri regions. The MDA has two employees with beekeeping experience that will be doing the survey work and they are located in those regions. They plan to do half of the apiaries this fall, and the other half in the spring. This is an effort to spread the workload out for the two MDA staff whose normal workload is pretty demanding.

The survey is voluntary and each participating apiary will receive survey results from their apiary. Only apiaries which have a minimum of eight hives with both queens and brood will be sampled. Samples of both live bees and an alcohol sample of bees (one quarter cup each) will be taken from each of the eight hives plus pollen and wax samples from each. These samples will be sent to the University of Maryland for processing. Since some of the tests require more time to do, all results will not be fully known until up to one year after sampling.

If you are interested and have at least eight hives, please call or email Doug LeDoux, MDA survey coordinator at 573-522-9948 or douglas.ledoux@mda.mo.gov.

We very much appreciate your participation in this important survey and thank you for your consideration!

Sincerely,
Clayton Lee, President - MSBA



October 27-28, 2017
Missouri State Beekeepers Association
Fall Conference
Springfield, MO
www.mostatebeekeepers.org



"I want to take a moment to brag on the following 3 individuals. Dean Sanders and Wes and Wanda Johnston.

They just finished up another successful year at the Missouri State Fair. For 2 solid weeks they were promoting the MSBA and putting our name out there in front of hundreds of people during the fair. Not only do we sell honey and bee products but the booth helps positively educate the public about our favorite insect. This is hard and tiresome work. For months before the fair they have to plan and line up people to make sure they have products to sell and workers to man the booth each day. Then, during the fair, it is 13+ hour days on the fairground and another couple hours after counting money and preparing for the next day. Our organization is extremely lucky to have them take on this task and I wanted to give them a shout out of Thanks for all their hard work. Thank you for representing the MSBA so well."

-Erin Mullins



State Fair Winners
Three Rivers Beekeepers
Group Competition Grand Champion
Timothy Fredricks
Individual Grand Champion



Basic Labeling Requirements

2017 North American Mite-A-Thon

September 9-16, 2017

The “Common” Name of the Product

The word “honey” must be visible on the label.

Net Weight

The net weight of your product (excluding packaging), both in pounds/ounces and in metric weight (grams) must be included in the lower third of your front label panel in easy-to-read type (e.g., Net Wt. 16 oz. (454 g)).

Ingredients

Single-ingredient products (such as honey) do not have to name that single ingredient when already used in the common or usual name on the front panel. However, if there are ingredients other than honey, you must list them in an ingredient statement.

Contact Information

The label must let consumers know who put the product on the market and how to contact that person. The name and the address of the manufacturer, packer or distributor of a packaged food product are required to appear on the label of the packaged food.

For more information see the National Honey Board:



[HTTPS://HONEY.COM/HONEY-INDUSTRY/REGULATION/HONEY-LABELING](https://honey.com/honey-industry/regulation/honey-labeling)

Mite-A-Thon is a national effort to collect mite infestation data and to visualize varroa infestations in honey bee colonies across North America within a one-week window. All beekeepers will be asked to participate, creating a rich distribution of sampling sites in Canada, the United States, and Mexico. Their varroa monitoring data will be uploaded to www.mitecheck.com.

The parasitic mite, *Varroa destructor* (varroa), and the viruses it vectors is a significant driver of this honey bee colony mortality. Yet, indicators suggest that many beekeepers are not monitoring honey bee colony varroa infestations and therefore not able to connect infestation to colony loss.

OBJECTIVES: 1. To raise awareness about honey bee colony varroa infestation in North America through effective monitoring methods. 2. Management strategies will be made available for discussion within bee organizations utilizing Mite-A-Thon partner developed information and outreach materials.

DATE: The week of September 9, 2017

PARTICIPANTS: All beekeepers are encouraged to participate

COST: There is no cost. You can create your own test materials or kits can be purchased online.

DATA COLLECTION: Participants will monitor the level of mites (number of mites per 100 bees) using a standardized protocol utilizing two common methods of assessment (powdered sugar roll or alcohol wash) and then enter data, including location, total number of hives, number of hives tested, local habitat, and the number of varroa mites counted from each hive. The published information will not identify individual participants.

CONTACT: Miteathon@pollinator.org. 415-362-1137

TO DO: Determine your preferred method of testing for mites and commit to a day for testing, and report your data (see above).

RESOURCES:

<http://honeybeehealthcoalition.org/varroa/>

<https://www.beelab.umn.edu/bee...>

<https://beeinformed.org/2015/03/20/know-your-honey-bee-colonies-non-destructive-testing-for-varroa-mites/>

<https://www.mannlakeltd.com/bee-squad-varroa-mite-testing-kit>



University of Minnesota Bee Lab

Powdered Sugar Roll Method to Test for Varroa Mites



Our long-term goal is to figure out a way to reduce, and eventually eliminate, the use of chemical treatments in bee hives to control *Varroa destructor* mites. In the meantime, we are saddened when many beekeepers decide not to manage mite levels and their bee colonies die from effects of the mites and the bee-viruses the mites transfer from bee to bee.

One way to manage mite levels is to keep your colonies highly isolated from other bee colonies (over 2-3 miles away from other beekeepers), but this is not feasible in most areas. This isolation will prevent mites from coming into your colony on drifting and robbing bees.

Other ways to manage mite levels involve using a combination of screened bottom boards, sticky boards and drone brood removal; these techniques are discussed in our [Honey Bee Diseases and Pests Manual](#). Some beekeepers have success giving their colonies a 30-day brood break during the summer months and wintering nucleus colonies. Michael Palmer - <https://www.youtube.com/watch?v=nznzpiWEI8A> and Adrian Quiney - <https://www.youtube.com/watch?v=MatoOA9TapA>

We encourage beekeepers to use stocks of bees bred for resistance to mites: Hygienic, VSH (Varroa Sensitive Hygiene), and Russian stocks. However, in areas highly populated with bee colonies and beekeepers, even these stocks will become overrun with mites and viruses if left unchecked. *Note: The University of Minnesota Bee Lab does not sell bees. We encourage you to use your local beekeeping organization, bee journals and internet sites that discuss beekeeping to locate different bee stocks.*

There are effective organic treatments to control mites: formic acid, oxalic acid, botanical oils of thymol formulations. These treatments are discussed in our [Honey Bee Diseases and Pests Manual](#), and we urge all beekeepers to follow the label on these products very carefully.

In all management strategies, it is critical to monitor mite levels before *and particularly after* treatment. Sometimes the treatments are not effective (e.g., under certain weather conditions). Sometimes colonies become re-infested after an effective treatment because the bees enter and rob honey from colonies dying from mites in the area; these robbing bees pick up mites from the dying colonies and bring them back home – discouraging!

How low should mite populations be in your colony? In areas densely populated with beekeepers and bee colonies, mite levels should be below 3-4 mites/ 100 bees, particularly in September and October. Use the Varroa mite testing kit (link) to find out what your colony's mite levels are.

<https://www.beelab.umn.edu/bee-squad/resources-beekeepers/varroa/threshold>



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 (such as 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 powdered 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:

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



Also see, [UMN Bee Lab Varroa Brochure](#), partially shown on Page 8.



https://www.beelab.umn.edu/sites/beelab.umn.edu/files/varroa_brochure_final_print_2.23.17.pdf



INSTRUCTIONS

1



Shake bees from a brood frame into the large white tub. Don't forget to check for the queen. If the queen is present, select a different frame.

2



Pour or scoop bees into the measuring cup and tap it on a hard surface. Your goal is to fill the cup to 100 ml, approximately 300 bees, for your mite test.

3

Pour the measured bees into the plastic jar and seal with the screened lid.



4



Using your hive tool, press 2 tablespoons of powdered sugar through the screened lid, and shake/roll the jar until all bees are coated. Set the bees in the shade for 2 minutes.

5



Tip the sealed jar over the white tub, and shake vigorously up and down for at least 1 minute, allowing all mites to dislodge from the bees and fall into the large container.

6



Photo by Paul Kozarek

Count the number of mites you find on the bottom of the white tub. For a clearer view, add some water to the tub to dissolve the sugar, revealing the oval-shaped, reddish-brown mites.*

7

Return the sample of bees to their colony. Don't worry, their sisters will clean them off and they'll go back to work.



8

Your mite kit measuring cup holds about 300 bees. To estimate the number of mites per 100 bees, divide the total mites found in your sample by 3.



Consult your local beekeeping experts for treatment options. Treating your bees keeps them healthy and also decreases the likelihood that neighboring colonies will become infested. Make sure you test again after treatment to monitor results.

***Make sure your tub is dry before performing your next mite test.**

Ellis, Marion D. and MacLeod, Paul A. "G01-1430 Using the Sugar Roll Technique to Detect Varroa Mites in Honey Bee Colonies" (2001). *Historical Materials from University of Nebraska-Lincoln Extension*. Paper 1173.
<http://digitalcommons.unl.edu/extensionhist/1173>

www.beelab.umn.edu



Turn Your Honey into Profitable 'Stix' Locally

Anybody who sells or buys honey is probably familiar with "honey stix." They are straws filled with delicious honey and sold at various events, farmers markets and the Missouri State Fair.

In the past, honey stixs were produced in the state of Oregon. Last fall, Domenic and Nancy Giofre decided it was time to look for a machine to produce them here in Missouri. Well, the machines in Oregon were designed and built by the company that produces the stix, and give them credit, they did an excellent job! Turns out, they won't sell the machines, and its way too expensive to design and build.

Nancy gave up, but Domenic plowed on. He came up with the idea of checking into sheltered workshops, to see if they could fill stix with honey. They have a certified kitchen and all the requirements necessary to produce and market stix. Domenic found the Pulaski County Sheltered Workshop and they are thrilled to have the work.

They have agreed to set the price at 10 cents per stick, and bulk pack for Missouri beekeepers. If the beekeeper would like them packaged and labeled, that will have to be discussed with them.

We think this is a fantastic opportunity for Missouri Beekeepers, and hope they will patronize the shop and keep them busy!



PCSW's Harvested Here Kitchen Processing Honey Straws for Missouri Beekeepers

Richland, MO – June 6, 2017 – The Pulaski County Sheltered Workshop (PCSW) is proud to now offer full scale processing and packaging for local, Missouri honey producers and beekeepers at our Harvested Here Kitchen centrally located in Richland, Missouri. PCSW is a registered non-profit and provides meaningful and enriching employment opportunities to the developmentally and physically disabled members of our community.

PCSW's Harvested Here Kitchen, funded in part by a USDA Farmers' Market Promotion Program grant, opened in April 2017 as the only processing and packaging facility in the state uniquely meant to serve Missouri's small and mid-sized producers. The Kitchen at PCSW is staffed by a highly skilled differently-abled workforce with over 100 years combined experience in quality assurance, regulation compliance, and strict production deadlines. The Kitchen is state inspected, has two full-time food safety managers on staff, and observes HAACP-based record keeping and food safety guidance.

Interested producers may contact PCSW's General Manager, Lacie Karr, via phone or email for more information.

CONTACT INFO

Lacie Karr

Phone: 573.765.2500

Web: www.pcsw.org

Email: pcsw2@outlook.com



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 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 Snavelly Conference Chairman brucesnavely@hotmail.com

If you cannot register online, please make checks payable to the Missouri State Beekeepers Association 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
9203 South Litchford
Grain Valley MO 64029

Non-Profit Organization

U.S. POSTAGE
PAID
Warrensburg, MO
64093
Permit No. 16

General Meeting
Sunday, September 17, 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

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