

EAS MEETING SCHEDULE

1982 MEETING

West Virginia University, Morgantown, West Virginia, August 4-7.

1983 MEETING

University of Maine at Orono, Maine, August, 1983.

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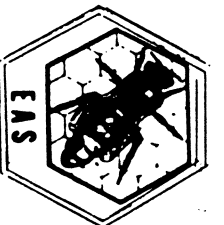
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EAS JOURNAL

Founded 1973

EASTERN APICULTURAL SOCIETY OF NORTH AMERICA, INC.

Vol. 10

No. 3

June, 1982

PROGRAM

1982 EAS CONFERENCE

Hosted by West Virginia University
Morgantown, West Virginia

Monday, August 2 - Wednesday, August 4

EAS Short Course: Registration Monday 8:00 a.m. - 10:00 a.m.

Wednesday, August 4

12:00 Noon Registration Desk Open (Open 24 hours)

1:00 - 5:00

Registration of Honey Show entries.

4:00 - 5:00

Honey Queen Reception and Fruit Punch Social. Towers - East Breezeway

5:30 - 6:30

Meat & Cheese Reception Hosted by Professional Apiculturists Association, Holiday Lounge.

6:00 - 7:30

Dinner - Towers Cafeteria

7:00 - 8:00

Apimonda: 10 Years in Slides - Arthur Strong. Towers - Rooms A & B, lower level

8:00 - 9:00

Delegates Meeting. Towers - Formal Lounge

9:00 - 10:00

Directors Meeting. Towers - Formal Lounge

Thursday, August 5

7:00 - 8:30 a.m.

Breakfast - Towers Cafeteria

9:00 a.m.-5:00 p.m. Educational and Commercial Exhibits Open. Towers - Blue Room

9:00

President's Call to Order. Towers - Rooms A and B, lower level

9:05

Invocation: Rev. Earl P. Cochran

9:15

Welcome: Dr. Gordon Gee, President, West Virginia University

9:25

Opening Remarks: The Honorable Gus R. Douglass, West Virginia Commissioner of Agriculture

9:35

History & Methods of Mead Manufacturing in the U.S.A.: Dr. Roger A. Morse, Co University

10:20

Coffee Break

10:40

Deadline for Honey Show entries. Towers - Gold Room

10:40

Pest Control & Bee Protection in West Virginia: Alan R. Miller, Forest Entomologist, W

11:20

Bee Venom Allergy: LTC Arlie Shelton, Walter Reed Army Hospital

12:00 - 1:30 p.m.

Lunch - Towers Cafeteria

12:30 p.m. Buses depart Towers for Ladies Luncheon
 1:00 - 2:30 Ladies Luncheon: Hostess - Nancy Ramsey, WVDA, Lakeview Inn
 1:30 - 3:00 Panel Discussion on "Bees: Insecticides and Alternatives": Towers, Rooms A and B, lower level.

Jock Matthienus - New Jersey's Experience
 Jesus Cort, Forest Services - Gypsy Moth Control, bee notification
 Rob Rose, Bio-Chem - BACILLUS THURINGIENSIS, Biocontrol.
 Alan Mueller, W. Va. Dept. of Agriculture

1:30 - 3:00 Movies - Room 315, Forestry Building
 QUEEN MATTING by Dr. Gudrun Koeniger
 ISRAELI MODULAR NUCLEI by Gideon Sheloch, Hulirot Plastics Industries, Israel.
 VARROA JACOBSSON, A NEW PARASITE IN THE BEE HIVE. by Donat Waidenberger, Deutscher Imkerbund, German Federal Republic.

1:30 - 5:00 Honey Show Open, Gold Room, Towers
 Buses Depart from Towers and from Lakeview Inn for Glass Factory Tour, Return by 4:30.

3:00 - 3:45 WORKSHOPS:
 Transferring a Box Hive - Stanley Loudenmilk, Apkary Inspector - Near Tennis Courts
 Beeswax and Candle Making - Bob Berthold - Room 332, Forestry Building
 Mead Making - Dr. Roger Morse - Room 335 Forestry Building

3:45 - 4:30 WORKSHOPS:
 Pollen Trapping and Harvesting - Ernest Milner and Melonie Odium - Room 316, Forestry Building
 Honey Cookery - Ann Hamon - Room 335, Forestry Building
 Honey Cookery - I. Barton Smith, Maryland Dept. of Agric. - Bee Cage near Tennis Courts
 Bee Beards: International Contest. Near Tennis Courts

EAS JOURNAL

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 Tel. 203-271-0155

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 \$50.00. Beekeeper Assoc. \$25.00. Individual Life
 Membership \$100.00. Membership will include a subscription
 to the Journal.

5:15 - 5:45 Shuttle Buses to Mountain Lair
 5:30 - 7:00 Country Vitties Buffet Mountain Lair
 6:00 Mountain Harmony Chapter of Sweet Adelines
 Concert & Square Dance - Michael Kline, Ekins, WV, Mountain Lair
 7:30 - 10:00 Shuttle Buses to Towers from Mountain Lair
 9:30 - 10:00

Friday, August 6

7:00 - 8:30 Breakfast, Towers Cafeteria
 9:00 a.m.-5:00 p.m. Commercial and Educational Exhibits open. Towers Blue Room
 9:00 a.m. President's Call to Order. Towers, Rooms A and B, lower level.
 9:05 Beekkeeping in Philosophy and Practice. Earl P. Cochran, EAS President 1972-1973
 9:45 Identification of Honeybee Races. Dr. Hachiro Shimanuki - USDA, Beltsville
 10:25 Coffee Break
 10:40 Pollen, Propolis, Royal Jelly, and Venom. Dr. Lawrence J. Connor - Beekkeeping Education Service

11:20 Assessing Effectiveness of Pollination: Dr. Lawrence J. O'Connor, Beekkeeping Education Service

12:00-1:30 p.m. Lunch, Towers Cafeteria
 1:00 - 2:00 Business Meeting, Towers, Rooms A and B, lower level
 2:00 Buses Depart Towers for Preston County Honey Tour - Return by 5:30. Fair Weather Only

2:00 - 3:00 Panel Discussion on "Small is Beautiful in Beekkeeping" - Moderator: Peter Bizzoso, Long Island Beekkeepers Association. Towers, Rooms A and B, lower level.
 2:00 - 6:00 Honey Show open, Gold Room, Towers. (Entries may be claimed after 4:00 p.m.)

2:00 - 3:00 Movies - Same as Thursday's program. Room 315, Forestry Building

3:00 - 4:30 WORKSHOPS: Same as Thursday's program

4:30 - 5:30 Professional Apkiculturists Association Meeting. Towers - Formal Lounge
 6:00 - 6:20 Shuttle Buses Depart Towers to Mountain Lair
 6:30 - 9:00 Banquet - Mountain Lair. Presentation of awards. Speaker: U.S. Senator Robert C. Byrd
 9:00 - Shuttle Buses Depart Mountain Lair to Towers

Saturday, August 7

7:00 - 8:30 Breakfast - Towers Cafeteria
 9:00 a.m.-12:30 Commercial and Educational Exhibits Open. Honey Show Open: entries must be claimed
 9:00 President's Call to Order. Towers, Rooms A and B, lower level
 9:05 EAS Student Award Winner
 9:40 Beekkeeping and Development in the Third World. Diana Sammarino, Co-Author, THE BEEKEEPERS HANDBOOK

10:20 Coffee Break

10:40 J.I. Hambleton Award Address

11:20 The International Bee Research Association and North America. Dr. Karl Showler, IBRA, Hill House, Gerrards Cross, Bucks, England

12:00 Conference Adjourned to Midline, August 1983

12:00 - 1:30 p.m. Lunch - Towers Cafeteria

12:30 p.m. Deadline for claiming Honey Show entries

1:00 p.m. Checkour deadline from Towers Residence Halls.



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1982 EAS GENERAL RULES FOR ALL SHOWS

1. All entrants, whether or not they attend the convention, must be a member in good standing (paid membership) or the Eastern Apicultural Society.

2. Only one entry in each class may be made by an individual, only one entry per opory, all classes may be entered by an individual or an opory.

3. Identifying labels on entries are forbidden.

4. Entries can be registered Wednesday 4 - 6 p.m. and Thursday 8 - 10:40 a.m.

5. No commercial products or displays.

6. No same entry can be submitted again for three years.

7. The decision of the judges in all cases will be final.

8. All entries must have been produced by the exhibitor.

9. Prize ribbons will be awarded to the top winners in each class, however, all winners must score a minimum of 80 points.

10. A sweepstakes awards will be made on the basis of the cumulative score obtained by individuals participating in the show. The highest total number of score points accumulated by one individual will obtain the sweepstake prize.

11. A best of show Award will be made to the most outstanding entry determined by a committee of judges considering all first place winners as a group.

12. Sectional grand prizes will be awarded to the Blue Ribbon winner in each section having accumulated points in the section, provided the number of section entries is five (5) or better.

13. For class blue ribbons to be awarded there must be a minimum of five entries per class. If five entries are entered in a class not provided by these rules, then a new class will be established at the current show.

14. The Chairman of all shows has authority to accept, reject and classify all entries.

15. Entries not claimed by the schedule deadline will be disposed of by the Chairman.

HONEY SHOW RULES

To establish color grade, the total number of entries will be divided into four classes (Class 1-4).

CLASS 1* Three 1-lb. jars of extracted, Light.

CLASS 2* Three 1-lb. jars of extracted, Light Amber.

CLASS 3* Three 1-lb. jars of extracted, Amber.

CLASS 4* Three 1-lb. jars of extracted, Dark.

CLASS 5 Three packages of Cur Comb Honey, 4" square.

CLASS 6 Three 16 oz. jars of Creamed Honey.

CLASS 7 Three 16 oz. jars of Chunk Honey.

CLASS 8 One frame (unwired) Cur Comb Honey.

CLASS 9 One frame of extracted Honey.

CLASS 10 3 sections Rectangular Comb Honey.

CLASS 11 3 Sections of Circular Comb Honey.

CLASS 12 3 Sections of Circular Comb Honey.

1. Entries in Classes 8, 9, and 10, must be displayed in bee-proof containers having both sides mode of transparent glass or plastic.

2. Entries in Class 5 must be in window cartons or wrapped individually in transparent plastic.

3. Colors of honey in Class 1 through 4 will be determined by the Official Grading Committee.

4. All entries must be the product of the entrants opory and have been produced during the period of 1981 - 1982.

5. Entries in Classes 1 through 4 (marked *) must be in Queen Line type glass jars.

SECTION 1 - EXTRACTED HONEY

Class - 1-2-3-4

5 Ribbons per class

Maximum Points

SCORING OBJECTIVE: Extracted Honey

1. Density (water content above 18.6% and below 15.5% will be disqualified).

2. Absence of crystals

3. Cleanliness

a. Without lint (7)

b. Without dirt (10)

c. Without wax (7)

d. Without foam (5)

4. Flavor (points will be reduced for honey flavor that has been adversely affected by processing)

5. Container appearance

Total

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4. Uniformity of appearance of capping structure and color and thickness of chunks

5. Density and flavor of liquid portion of pock.

a. Density (Water content above 18.6% and below 15.5% will be disqualified).

b. Flavor (points will be reduced for honey flavor that has been adversely affected by processing)

c. Disquality for fermentation

Total

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SECTION 6 - MEAD SHOW

Classes - 1-2-3
3 Ribbons per class

GENERAL - All wines should have been made by the exhibitor by the process of fermentation.

BOTTLES - Wines should be exhibited in clear (not frosted) white (not tinted) glass purled (re-cessed bottom) wine bottles of approximately 26 fluid ounces capacity. Bottles should have rounded shoulders and not the long, sloping shoulders as found containing most Riesling or Rhine wines. The white glass French Sauterne type bottle with a shallow punt is satisfactory.

CORKS - Natural cork stoppers should be used. They may be drive straight corks, or flanged and not applied. All cork flanged stoppers, available in wine supply stores, are excellent. Corks may be wired for traveling.

LABELS - A tag tied around the neck, indicating the class, exhibitor's name or number and a description of the wine is appropriate, standard labels will be provided at the time of entry.

PRESENTATION - Wine bottles should be so filled that when the cork is pushed right home, the air space is between 1/4" and 1/2" in depth. Sparkling wines should have an air space of 1 inch to 1 1/4".

AWARDS - Individual exhibitors may not make more than one entry per class and no single bottle may be shown in more than one class.

Class 1 - Dry Mead, Honey only, one bottle only.
Class 2 - Sweet Mead, Honey only, one bottle only.

Class 3 - Mead, Honey and Fruit, one bottle only.

SCORING OBJECTIVE: Mead	Maximum Points
1. Clarity	20
2. Color	10
3. Taste	20
1. Body	10
3. Bouquet	20
3. Bottles	10
7. Bottle Closure	10
Total	100

SECTION 7-HONEY COOKING SHOW

(non-professional)
3 Ribbons per class
Class 1 - Cookies - 1 dozen
Class 2 - Cakes - one
Class 3 - Bars/Brownies - 1 dozen

Class 4 - Yeast Bread and Rolls - 1 loaf or 1 dozen

Class 5 - Yeast Bread Fancy - 1 loaf

Class 6 - Quick Bread (Fruit and/or nuts optional) - 1 loaf

Class 7 Muffins - (Fruit and/or nuts optional) - 1 dozen

Class 8 - Pie - one

Class 9 - Candy - 1/2 lb. or 1 dozen

Class 10 - Baked goods and confections in which sweetener is at least 25% honey.

SPECIAL RULES:

1. Entries must be accompanied by the recipe as used, written on 3" x 5" cards. Two copies must be submitted.

2. EAS reserves the right to publish the recipes.

3. 100% of the principle sweetening ingredient of entries must be honey. However, secondary sweetened ingredients or ingredients which contribute to the appearance of the entry may contain sweeteners other than honey. Secondary ingredients include chocolate, candy bits, coconut, preserved fruits and peels, marshmallows, nuts, colors and flavors. Appearance items include the above ingredients and icings, fillings, dustings, decorations, glazes and toppings.

4. Entries will be exhibited as received. Plates will not be furnished.

5. Pie crust will be judged on appearance - i.e., not burned or broken up, etc.

6. The Honey Show Chairman has authority to accept, reject, and classify entries in accordance with the rules.

SCORING OBJECTIVE: Baked Goods

	Maximum Points
1. General appearance	20
2. Flavor	35
3. Texture, grain, moisture, uniformity of color	30
4. Lightness	15
Total	100

SECTION 7-HONEY COOKING SHOW

(alternative)
(non-professional)
3 Ribbons per class

Class 1 - Cookies - 1 dozen

Class 2 - Cakes - one

Class 3 - Bars/Brownies - 1 dozen

Class 4 - Yeast Bread and Rolls - 1 loaf or 1 dozen

Class 5 - Yeast Bread Fancy - 1 loaf

Class 6 - Quick Bread (Fruit and/or nuts optional) - 1 loaf

Class 7 Muffins - (Fruit and/or nuts optional) - 1 dozen

Class 8 - Pie - one

Class 9 - Candy - 1/2 lb. or 1 dozen

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SPECIAL RULES:

1. Entries must be accompanied by the recipe as used, written on 3" x 5" cards. Two copies must be submitted.

2. EAS reserves the right to publish the recipes.

3. 100% of the principle sweetening ingredient of entries must be honey. However, secondary sweetened ingredients or ingredients which contribute to the appearance of the entry may contain sweeteners other than honey. Secondary ingredients include chocolate, candy bits, coconut, preserved fruits and peels, marshmallows, nuts, colors and flavors. Appearance items include the above ingredients and icings, fillings, dustings, decorations, glazes and toppings.

4. Entries in which the sweetener is at least 25% honey, but less than 100% honey, will be accepted in Class 10. In accord with general rule # 13, additional classes may be established for this category.

5. Entries will be exhibited as received. Plates will not be furnished.

6. Pie crust will be judged on appearance - i.e., not burned or broken up, etc.

7. The Honey Show Chairman has authority to accept, reject, and classify entries in accordance with the rules.

SCORING OBJECTIVE: Baked Goods

	Maximum Points
1. General appearance	20
2. Flavor	35
3. Texture, grain, moisture, uniformity of color	30
4. Lightness	15
Total	100

SECTION 8 - CRAFT SHOW

3 Ribbons per class

Class 1 - Sewed items related to Beekeeping
Class 2 - Other items related to Beekeeping

SCORING OBJECTIVE: Crafts

	Maximum Points
1. Originality	25
2. Workmanship	50
3. Attractiveness	25
Total	100

SECTION 9 - GADGET SHOW

4 Ribbons per class

All entries must be accompanied by a typed or written explanation. This is used in scoring by the judges.

Class 1 - All items

SCORING OBJECTIVE: Gadget Show

	Maximum Points
1. Explanatory	25
2. Practicality	20
3. Ease Reproduction	15
4. Help to Beekeeping	25
5. Originality	15
Total	100

SECTION 10 - BEESWAX SHOW

3 Ribbons per Class

Class 1 - Single piece, pure beeswax: 1 lb. or more.
Class 2 - Beeswax candies, dipped: 1 pill
Class 3 - Beeswax moldings (including candies).

SPECIAL RULES:

1. All entries must be composed of 100% Beeswax.

SCORING OBJECTIVE: Beeswax

	Maximum Points
1. Color and odor (straw, canary yellow or lemon yellow color desirable).	30
2. Cleanliness, freedom from propolis, honey and other impurities	35
3. Uniformity of appearance	20
4. Freedom from cracking, blemish and shrinkage	15
Total	100

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COURSE DESCRIPTION

The Eastern Apicultural Society will offer this three day course in conjunction with their Annual Conference to be held at West Virginia University, August 4 - 7, 1982. This program is designed for beginning and advanced beekeepers, and is suitable for high school science teachers, county extension agents, and many others.

PROGRAM

The program will consist of general sessions for all participants, and separate sessions for New and Hobbyist beekeepers, and a second session for Intermediate and Advanced beekeepers. These divisions are flexible, and the individual may change from one to another. Participants should bring bee veils if they own one. Otherwise, veils will be provided. Lectures will be combined in field demonstrations.

TEACHING STAFF

- 1. James Amrine, Division of Plant and Soil Sciences, West Virginia Un.
- 2. Robert Berthold, Biology, Delaware Valley College, Doylestown, PA
- 3. Warren Berthold, Doylestown, PA
- 4. Clarence Collison, Entomology, Penn State University, University Park
- 5. Dewey Caron, Entomology, University of Delaware, Newark, DE
- 6. Lawrence Connor, Beekeeping Education Service, Cheshire, CT

REGISTRATION

RE-REGISTRATION IS REQUIRED BY JULY 14. After that date, an additional registration fee is charged. Complete the form below and mail to Mrs. Liz Rodrigues, 157 Five Point Road, Colts Neck, New Jersey 07722, phone 201-462-4591

NAME	_____
ADDRESS	_____
CITY	_____ STATE _____ ZIP _____
PHONE	_____ PAYMENT ENCLOSED _____
REGISTRATION FEE \$40.00	LATE REGISTRATION (After July 14) \$50.00
MEALS AND LODGING IN UNIVERSITY TOWERS \$40.00 (double) or \$55.00 (Single)	

MONDAY, AUGUST 2, 1982 - BASIC COLONY STRUCTURE AND CARE

9:30 a.m. Registration
 10:30 a.m. An Overview of the Occupants of the Hive
 11:15 a.m. Where to Put Bees - The Bee Yard
 12:00 LUNCH

1:15 p.m. Basic Beekeeping Equipment
 2:15 p.m. How To Examine A Bee Colony - FIELD
 3:45 p.m. BREAK
 4:00 p.m. Plants Important to Honey Bees

1:15 p.m. Specialized Beekeeping Equipment
 2:15 p.m. Key Factors in Nectar and Pollen Collection by Bees
 3:15 p.m. BREAK
 3:30 p.m. Colony Management and Manipulation FIELD

5:00 p.m. DINNER AND BREAK
 7:30 p.m. Information Sources
 8:00 p.m. REACTIONS TO STINGS
 8:30 p.m. Hive Products
 9:00 p.m. Questions and Answers

TUESDAY, AUGUST 3, 1982 - COLONY MANAGEMENT

8:30 a.m. Increasing Colony Numbers
 9:10 a.m. Fall and Winter Management
 9:40 a.m. Feeding Bees
 10:20 a.m. BREAK
 10:40 a.m. Spring Management
 11:20 a.m. Swarm Prevention and Control
 12:00 LUNCH

1:15 p.m. Confidence Building - FIELD
 3:00 p.m. BREAK
 3:15 p.m. Package Bees
 4:00 p.m. Nuclei, Splits, and Swarms

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MASTER BEEKEEPERS CERTIFICATION PROGRAM

the second testing for the Master Beekeepers Certification Program (MBCP) will be held in conjunction with the 26th Annual EAS Conference at Virginia University, August 4, 7, 1982.

If qualified applicants must be present in person at the Conference Site in order to take the tests on date specified by the certification committee.

This highly successful program will be conducted under the supervision of Chairman Dr. Clarence H. Ison, Pennsylvania State University; Dr. Roger A. Se, Cornell University, New York; Dr. Dewey M. Johnson and Dr. Charles E. Mason, University of Iowa; Peter Blazos, New York and Annman, Maryland (Master Beekeepers), and K.G.A. Pearson, EAS Director from Massachusetts.

Those interested in taking the MBCP testing must have at least 5 years of experience in some aspect of beekeeping and have at least the equivalent of a college level correspondence course in beekeeping.

The Program is to certify beekeepers to provide assistance and help educate beginners, or to serve other capacities in the community as expert beekeepers.

After the certification committee reviews applications (after the June 4, 1982 deadline), each applicant will be notified. Then, at least one month prior to the date set for the test, the committee will send a packet of information to each applicant which will contain a reference list from which they study to help prepare for the tests.

On the date specified for the MBCP testing, applicants pay a \$20 fee for taking the: 1) Written and 2) Laboratory portions of the testing. If they are the first two parts of the testing, they are then qualified to take part 3) Apiary Performance (an experience exam). Upon the successful completion of all three parts, the applicant will pay either \$20 for a total of \$40 per person for the CP testing.

Each candidate who successfully completes all the portions of the EAS Master Beekeeper Certification Program testing will receive a certificate

suitable for framing and a wallet size laminated card showing certification as a Master Beekeeper.

Applications can be obtained from EAS Secretary, Mrs. Liz Rodrigues, 157 Five Point Road, Colts Neck, N.J. 07722. Please return the completed forms before the June 4, 1982 deadline.

WHY UNITED CONCERNED BEEKEEPERS?

1. To provide accurate and positive information about bees, beekeeping, pollination and pesticides (as they affect honey bees) to farmers, spray applicators, other beekeepers, and the general public.

2. To develop and provide information and educational materials for use by beekeepers and beekeeper groups to help them deal with pesticides and other problems.

3. To prepare and provide information about the above to radio and TV stations, daily and weekly newspapers, and magazines in the areas of interest.

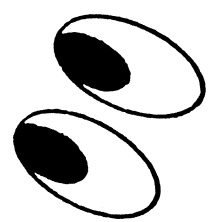
4. To provide a mechanism for the reporting and documentation of pesticide losses to honey bees, and to follow through with whatever action (legal, legislative) as may be necessary.

5. To support research in bees, beekeeping, pollination and pesticides as they will help provide solutions to bee kills and other problems.

6. To work to obtain legislative reform in regard to bee laws as they concern pesticides and related areas.

7. To develop contacts and maintain communication with friends of bees, such as Audubon and garden groups, extension agents and vo-ag instructors, and all members of the general agricultural and scientific communities.

8. To strive to maintain a strong status for the honey bee, looking at threats presented by Varroa and Acarine mites, African honey bees, foreign trade competition, adulterated honey and pollen products etc.



EAS

LOOK TO

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AT THE WEST VIRGINIA EAS CONFERENCE
AUGUST 4-7, 1982
WEST VIRGINIA UNIVERSITY, MORGANTOWN, W. VA.

NAME _____

ADDRESS _____

AMOUNT OF SPACE REQUIRED _____

MAIL TO:
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Mrs. Liz Rodrigues, EAS Sec. - Treas.
157 Five-Point Road
Colts Neck, N.J. 07722

At the 1980 EAS Conference held in Vermont, some exhibitors displaying and/or selling wares complained because a fee was being charged. Some felt this space should be provided "free of charge" to the EAS membership or EAS Journal advertisers.

Space required for EAS Conferences is not free to those conducting the Conference. Fees charged to Commercial Exhibitors were assessed by the EAS Board of Directors, are liberal, and must be paid by those planning to sell or display their products.

If you are interested in setting up a Commercial Exhibit at the 1982 EAS Conference at the University of West Virginia at Morgantown, August 4 - 7, 1982, you will need to pay a fee of \$5.00 per running foot. Smaller exhibitors can get together and share table space with somebody else.

In no case shall any person exhibit their products "free of charge". Anybody setting up a commercial exhibit who has not paid the assessed fee/s, will be asked to remove their merchandise.