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EAS

# EAS JOURNAL

Founded 1973

EASTERN APICULTURAL SOCIETY OF NORTH AMERICA, INC.

Vol. 12

No. 1

Spring 1984

1984 EAS CONFERENCE ALBERT R. MANN LIBRARY  
UNIVERSITY OF RHODE ISLAND TACCA, N.Y. 14853

## PROGRAM

JUN 27 1984

### Monday, August 5

EAS Short Course: Registration, Monday 8:00 A.M.  
8:00 - 9:00  
9:00 - 9:00

Dr. Larry Connor, Program Director  
Short course registration/check in  
EAS short course

### Tuesday, August 7

EAS Short Course/Seminar  
8:00 - 8:00  
8:00 - 5:00

Main EAS short course continues  
\*OPTIONAL Honey Bee Disease and Pest Seminar  
(seminar is optional to main short course — pre-registration required)

### Wednesday, August 8

EAS Short Course/ Seminar - Conference registration  
8:00 a.m.  
8:00 - 12:00  
8:00 - 4:00  
  
11:30 - 1:00  
1:00  
  
1:30 - 6:30  
  
3:00 - 4:00  
5:30 - 6:30  
5:45 - 6:00

Conference registration desk open. Student Union (8 a.m. to midnight)  
Main EAS Short Course Continues  
\*OPTIONAL Queen Rearing and Bee Breeding Seminar  
(Seminar is optional to main short course — pre-registration required).  
Lunch — Hope Dining Hall (cash lunch)  
Master Beekeepers Certification Examination — Woodward Hall  
Dr. Clarence Collison — Director  
Registration for Honey, Gadget, Wax, Cooking & Photo Shows —  
Student Union  
Delegates Meeting — Charles McKellar, Student Union, Room 258  
Dinner — Hope Dining Hall  
Buses depart for Bay Cruise and Buffet Dinner

\*NOTE: Those attending the 3 day EAS Short Course may elect to attend seminar (s) in lieu of Tues/Wed of standard short course.

### Thursday, August 9

7:00 - 9:00  
8:00 - 9:00  
9:00 - 9:10  
9:10 - 9:15  
9:15 - 9:25  
9:25 - 9:35  
9:35 - 10:05  
10:05 - 10:25  
10:25 - 11:00

Program Chairman of the Day — Charles McKellar  
Breakfast — Butterfield Hall  
Registration for all shows, Student Union  
President's Call to Order — Edwards Hall  
Invocation: Rev. Stanley Pratt  
Opening Remarks: Joseph P. Garrahy, Governor of Rhode Island  
Welcome: Dr. Eddy — President URI  
Hobby Beekeepers — A Profile of Their Uniqueness — Dr. James Tew  
Break — coffee, tea, punch, pastry  
Impact of Parasitic Mites on the Beekeeping Industry — Dr. Shimanuki

11:00 - 11:30  
 11:30 - 11:45  
 11:45 - 1:30  
 12:00 - 12:15  
 1:30 - 2:00  
 2:00 - 2:30  
 2:30 - 2:50  
 3:00 - 4:00

4:00 - 5:00

3:30 - 5:00

5:00 - 6:00  
 5:30 - 7:00  
 7:00 - 9:00  
 8:00 - 9:00

Drugs used in the prevention of bee diseases — Dr. H. Meyers  
 National Extension Apiculture Program — Dr. Basil Furgala  
 Lunch — Butterfield Hall (overflow at Hope Dining Hall)  
 Buses depart for Ladies Luncheon (Dunes Club, Narragansett, RI)  
 African Bee Update — Dr. Basil Furgala — Chafee Hall  
 A Worldwide Overview of Apiotherapy today — Dr. J. Bellevue

Break — soda, punch  
 Workshops — Dr. Robert Berthold, Director  
 Observation Hive and Solar Extractor Building — Dave & John Ambrose — Independence Auditorium  
 Mechanics of Judging Honey — Roger Morse — Chafee Hall, Room 271  
 Nonsema — John Vandenberg — Quinn Auditorium  
 Different Ways of Removing Bees From Honey Supers  
 Al Avitabile — Chafee Hall, Room 277  
 Hands-on-bee Diseases — Jack Matthenius — Quinn Auditorium  
 Bees Wax Workshop — 5 simultaneous demonstrations  
 Rams Den Batique — Ann Harman  
 Ukranian Easter Eggs — E. Leonor Abplanalp  
 Dipped Candles — J. D. Ditson  
 Poured Candles — Robert Berthold Jr.  
 Rolled Candles — Joseph F. Mello  
 Bee Beard Contest — Robert Harvey, Bio-Science Center Amphitheatre  
 Chicken Barbeque — Quadrangle — URI  
 German Band — Quadrangle — URI  
 Professional Apiarist Meeting — Dr. Berthold — Americas Cup Room — Student Union

8:00 - 11:30  
 8:00 - 9:00

Commercial Exhibits open 9-5 and 7-9  
 Wax, Gadget and Cooking Show open 11-5  
 Photo Show open 12 noon - 5:00 PM

**Friday, August 10**

7:00 - 9:00  
 9:00 - 9:05  
 9:05 - 9:35  
 9:35 - 10:05  
 10:05 - 10:25  
 10:25 - 10:55  
 10:55 - 11:25  
 11:25 - 11:45  
 11:45 - 1:30  
 1:00 - 2:00  
 2:00 - 2:30  
 2:30 - 3:00  
 3:00 - 4:00

3:30 — 5:00

Be

**EAS RESOLUTIONS**

Anyone wishing to submit a Resolution for consideration at the Annual Business meeting held during the coming 1984 EAS Conference, is asked to please write it as best you can and send it to: Jack Matthenius, 516 Victory Ave., Phillipsburg, N.J. 08865. (Tel. 201-454-7316)

**OBITUARY**

NORMAN SHARP, 61, of Fishers, New York died February 1, 1984 of cancer. One of the fewer than 50 full-time beekeepers in New York, and one of the largest operators in the state, he rented out his hives to fruit growers in the region to pollinate their crops. He also sold from 40 - 50 tons of honey annually.

He became interested in beekeeping as a 16-year old by watching bees in a tree. That interest led to a 4-H project and later to his own business which he started with four hives.

He eventually had as many as 2,000 hives, some of which he kept over the winter in North Carolina and Florida to replace those lost in the harsh New York winters.

Besides pollinating fruit crops, his bees had been used locally on onion for seed and on clover and crown vetch. He used to truck hives to Maine for blueberry pollination and to Massachusetts for cranberry pollination.

Mrs. Sharp will continue the family beekeeping business, renting hives for pollination this spring and selling honey wholesale and retail at Sharp's Honey Farm in Fishers.

Norm was a veteran of World War II, having served as a master sergeant with the Army Air Force in India.

He was a Director of the Empire State Honey Producers (New York), and a former president. He was a recipient of the New York State beekeeper of the Year Award. Norman had served for many years as a director for the American Honey Producers, and for four years as an EAS Director. He was a Deacon of the First Prysbyterian Church of Victor.

In addition to his widow, Lucie, Norman Sharp is survived by two sons, Leonard of Brockport, N.Y. and Gordon of Boston, Mass., his mother, a brother, and a granddaughter.

The EAS Officers and Board of Directors extend sincerest sympathy to the family. He will be missed.

4:00 - 5:00

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4:00 - 4:30  
 4:30 - 5:00  
 6:00  
 6:30  
 7:30  
 9:00  
 10:00 - 10:30

Commercial Exhibit open 9 AM - 5 PM  
 Honey, Gadget, Wax, Cooking Shows  
 Photo Show open 9 AM - 5 PM

**Saturday, August 11**

7:00 - 9:00  
 7:30 - 8:30  
 9:00 - 9:05  
 9:05 - 9:35  
 9:35 - 9:45  
 9:45 - 10:15  
 10:15 - 11:00  
 11:00 - 11:35  
 11:35 - 12:00  
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 12:00 - 1:30  
 1:30

9:00 - 12:30

Entries in the honey, wax, gadget, foo

**EAS JOURNAL**

Chairman of the Board . . . . . J. C. Matthenius, Jr.  
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President . . . . . Charles W. McKellar  
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 Tel. Home 717-534-4495

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 157 Five Point Road, Colts Neck, N.J. 07722  
 Tel. Home 201-462-4591

Historian . . . . . K.G.A. Andersson  
 5 Rooney Street, Northboro, MASS. 01532  
 Tel. Home 617-393-8897

Editor . . . . . J.C. Matthenius, Jr.  
 516 Victor Ave., Phillipsburg, N.J. 08865  
 Tel. Office 609-984-2266 Tel. Home 201-454-7316

Journal published: FALL, WINTER, SPRING & SUMMER

8:00 - 11:30  
8:00 - 9:00

Directors Meeting — Jack Matthenius — Room 364 — Student Union  
Bees in Art: E. B. Hayden — Quinn Auditorium

Commercial Exhibits open 9-5 and 7-9  
Wax, Gadget and Cooking Show open 12 noon - 5:00 PM  
Photo Show open 12 noon - 5:00 PM

**Friday, August 10**

7:00 - 9:00  
9:00 - 9:05  
9:05 - 9:35  
9:35 - 10:05  
10:05 - 10:25  
10:25 - 10:55  
10:55 - 11:25  
11:25 - 11:45  
11:45 - 1:30  
1:00 - 2:00  
2:00 - 2:30  
2:30 - 3:00  
3:00 - 4:00

Program Chairman of the Day (Don Chirside)  
Breakfast — Butterfield Hall  
President's Call to Order — Edwards Hall  
Recent Progress with Instrumentation Insemination of Queens — Dr. John Harbo  
"Bee Swarms - How to Use them Profitably" — Dr. Caron  
Break — Coffee, tea, punch, pastry  
Creative Ideas in Packaging and Labeling of Honey — Ann Harman  
Honey, Hive to Table — Bob Cole  
Save the Bees — Steve Forrest  
Lunch — Butterfield Hall (overflow at Hope Dining Room)  
EAS Business Meeting — Election of Officers, Chafee Hall  
Roadside Marketing — Dr. Richard Taylor  
Judging Honey — Dr. Roger Morse  
Workshops — Dr. Robert Berthold, Director  
Observation Hive and Solar Extractor Building —  
Dave & John Ambrose — Independence Hall

3:30 — 5:00

Mechanics of Judging Honey — Roger Morse — Chafee Hall Room 271  
Nosema — John Vandenberg — Quinn Auditorium  
Bees Wax Workshop — 5 simultaneous demonstrations — Rams Den Batiq — Ann Harman  
Ukrainian Easter Eggs — E. Leonor Abplanalp  
Dipped Candles — J. D. Ditson  
Poured Candles — Robert Berthold Jr.  
Rolled Candles — Joseph F. Mello

4:00 - 5:00

Different Ways of Removing Bees From Honey Spears — Al Avitabile — Chafee Hall, Room 277  
Hands-on-bee Diseases — Jack Matthenius — Quinn Auditorium  
Master Beekeeper Examination Critique — Dr. Collison — Room 364 — Student Union

4:00 - 4:30

4:30 - 5:00

6:00

6:30

7:30

9:00

10:00 - 10:30

Buses depart for Breakers, Newport  
Last Bus to Sheraton Inn, Newport  
Cocktails (cash bar) Sheraton Inn, Newport  
Banquet with 1984 Awards — Sheraton Inn  
Speaker: Tony DiBiasio  
Buses Depart to URI

Commercial Exhibit open 9 AM - 5 PM

Honey, Gadget, Wax, Cooking Shows open 9 AM - 5 PM

Photo Show open 9 AM - 5 PM

**Saturday, August 11**

7:00 - 9:00  
7:30 - 8:30  
9:00 - 9:05  
9:05 - 9:35  
9:35 - 9:45  
9:45 - 10:15  
10:15 - 11:00  
11:00 - 11:35  
11:35 - 12:00  
12:00  
12:00 - 1:30  
1:30

Program Chairman of the Day (Bob Shaffer)  
Breakfast — Butterfield Hall  
Conference Critique — Charles McKellar — Room 364 Student Union  
President's Call to Order — Chafee Hall — Main Auditorium, Room 271  
EAS Student Award Winner (lecture)  
Master Beekeeping Certification Program — Dr. Collison  
Diverting Bees From Pesticide Contaminated Fields — Dr. Roger Hoopingartner  
J. I. Hambleton Award Winner (lecture) — Chafee Hall  
Pesticide Update — Dr. Larry Connor  
Conference Wrap-up — Steve Forrest  
Conference Adjourned to Pennsylvania, August 1985  
Lunch — Hope Dining Hall  
Check out — All dormitories

9:00 - 12:30

All Education and Commercial Exhibits open

Entries in the honey, wax, gadget, food and photo shows may be removed after 11:00 AM Saturday, August 11, 1984.

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## 1984 RHODE ISLAND CONFERENCE

**Welcome** — A warm welcome and invitation is extended to beekeepers, friends and members of EAS to attend the 30th Annual EAS Conference hosted by the Rhode Island Beekeepers Association and the University of Rhode Island, Aug. 8-11, 1984 at the University's Kingston Campus. The Ocean State, with its miles of beaches, historic villages and towns, provides a wide variety of activities for visitors from around the world.

**Registration** — Will take place commencing at 8:00 a.m. on Wed., Aug. 8, in the Student Union Bldg. To accommodate late arrivals, the registration desk will remain open to midnight.

Registration forms will have been mailed to all EAS members by June 1, 1984. Forms may be copied locally or additional copies requested from: EAS-84 Committee, 107 Chatsworth Rd., No. Kingstown, RI 02852.

The 3-Day full Conference registration fee of \$34 per person, includes your EAS dues for the coming year (Sept. 1 - Aug. 31, 1985). Life members should deduct \$3. Those wishing to attend one or two days only, may register by the single day rate of \$15.00 per day. Please be sure to circle the days you wish lodging, circle the meals desired, and indicate how many of each. Total each day's meals. Add all the totals and enter total Conference cost in the Grand Total box. Please check your registration form for accuracy and enclose the required funds in U.S. Dollars before the JULY 20th DEADLINE. Registration forms received after the July 20th date will be subject to the late registration fee of \$10 per person.

**3-Day Beekeeping Short Course** — Dr. Larry Connor, Director will head up the EAS Short Course which will precede the Conference Aug. 6-8, and is designed for beginners and advanced beekeepers. The basic course's theme of understanding bees and beekeeping will cover such topics as bee biology as it affects our actions, honey bee management and challenges of beekeeping.

Applicants may select, on a first-come basis, to attend two specialty courses on Tues., Aug. 7, a laboratory course on honey bee diseases and pests (enrollment limited to 20), or on Wed., Aug. 8, a one-day course on Introduction to Queen Rearing and Bee Breeding. This latter course will also be offered to early registrants. The 3-day Short Course, with choice of optional special courses is \$45 per person, plus meals and lodging. The Wed., Aug. 8 one-day seminar on Queen Rearing and Bee Breeding is \$20 per person. The teaching Staff includes Dr. Connor, Dr. Clarence Collison, Dr. Dewey Caron, Ms. Melanie Odum, Dr. Robert Berthold, John Vandenburg and Dr. Shimanuki. Early registration is recommended.

**NOTE:** Those attending the Short Course will register on Monday morning at the MEMORIAL UNION. Those arriving on Sunday and residing on Campus will check into their assigned dormitories and will join the others in registering Monday morning. For additional information contact: EAS Short Course, 107 Chatworth Rd., North Kingstown, RI 02852.

**Master Beekeepers Certification Program** — Testing for the 3-phase MBCP will be on Wednesday, Aug. 8. All applicants (new and those wishing re-takes), will assemble in

the ADMIRAL'S CUP ROOM at the Student Union Bldg. at 12:45 p.m. All applicants should have pre-registered by the extended JULY 1st DEADLINE with EAS Secretary, Liz Rodrigues or with Dr. Collison, Chairman of the MBCP. The deadline was extended to accommodate additional applicants.

**EAS Delegates Meeting** — Will be held Wed., AUG 8 from 3 - 4 p.m. in ROOM 253 (Admiral's Cup Room), in the Student Union Bldg. At their Fall 1983 Board meeting, the Directors approved this change of meeting time to permit Delegates to take part in the Bay Cruise, should they desire.

All beekeeping organizations should have pre-paid their \$25 annual dues prior to the call of the meeting. Beekeeping organizations with 25 or more members who wish to send a DELEGATE should send their \$25 annual dues to: Mrs. Liz Rodrigues, EAS Sec., 157 Five Point Rd., Colts Neck, N.J. 07722 as soon as possible.

**Board of Directors Meeting** — The Annual Board of Directors meeting will be held on THURS., Aug. 9 at 8 p.m. in ROOM 364, Radio Station area 3rd floor of the Student Union Bldg.

**Professional Apiarists Meeting** — This annual meeting will commence at 7:30 p.m. on THURS., Aug. 9 in ROOM 253, the Admiral's Cup Room in the Student Union Bldg.

**EAS Annual Business Meeting** — This meeting will be held on FRI., AUG. 10 at 1:00 p.m. in CHAFFEE AUDITORIUM.

**Bay Cruise & Buffet** — A Moonlight Cruise on Narragansett Bay with dancing under the stars, will be held on WED. evening. Buses will depart at 5:45 p.m. and will return at approximately 11 p.m. THERE IS A LIMIT OF 350 PEOPLE! Reservations will be booked on a **first-come, first-served basis**. The date the completed registration form is received (along with the required fees) will determine the reservation cut-off date. All of those who requested early registration forms **must return them promptly** to ensure a reservation.

**Commercial Exhibits** — Will be located in the BALLROOM and adjoining room of the Student Union Bldg. All exhibitors **must have** pre-registered with the EAS-84 COMMITTEE and paid the \$7.50 per running foot costs. There is a 4 foot minimum. There is no charge for a non-profit educational exhibit but please notify the Committee if you would like to set up a display. Peter Golomb is in charge of the exhibit area and will assist exhibitors in locating their assigned tables. Contact: EAS-84 Committee, 107 Chatworth Rd., No. Kingstown, RI 02852 if you wish Commercial Exhibit space.

**EAS Honey Show** — The EAS Show consists of: Honey Show, Mead, Cooking, Beeswax, Gadgets, Crafts and a Photo Contest (a first-time event this year). All Shows will be conducted in the Student Union Bldg., 3rd floor (an elevator is available in the Commercial Exhibit area). The **HONEY SHOW** will be held in ROOM 330 (Student Senate Room), **MEAD AND COOKING SHOWS** will be in ROOM 348. The **WAX, GADGET and CRAFT SHOWS** will be in ROOM 352. Richard "TIM" May is CHAIRMAN of all shows.

Registration forms for all shows will be included in the registration packets for those who have pre-registered for the Conference, or they may be obtained from the Information Booth. **REGISTRATION** of the entries will be on AUG. 8 from 1

- 5 p.m. and Thursday 8 - 9:30 a.m.

The various shows will be open for is completed. It is expected that all: sometime THURS. afternoon. The H: Show is expected to be open for vi following the judging. It is requested REMOVED without express permission Tim May.

**Photo Contest** — The 1st An (open to amateurs), will be held in RO (Study) in the Student Union Bldg. Regi included in the registration packet for for the Conference, or may be obtained Booth. The Chairman is Dr. Alan Humphr

Registration for the Photo Conte AUG. 8 from 1 - 6 p.m. and THURS., Al Photo Contest will be open for viewing f sometime Thursday afternoon. Those: the contest MAY NOT remove them with Chairman.

**EAS Honey Display** — All regist Conference are requested to bring Queenline jar of honey, complete with honey will be placed on display in the area, or if room permits, in the Hon display of several hundred jars of hone unique label, will provide a vivid di produced by members of the EAS.

**Child Care** — For children between will be available. No children in diaper: summer camp program has been: youngsters being picked up at 9:15 a.m. and will be returned about 3 p.m.

**Teen Program** — A Program for yo include Ocean beach swimming and a vi well-known attraction and home of the M

**Bee Beard Contest** — All persons: previous EAS bee beard contests are in this contest. Bob Harvey will be Chairma

**Newport Mansion Tour** — A New; the Breakers will take place on FRI., AU buses will depart from the Campus for Pre-registration is required and all feed

**Barbecue** — On THURS. evenir p.m., a chicken barbecue will be held QUADRANGLE. Immediately following: BAND will provide music until 9 p.m.



**FIRST FUNDAM**  
**You've Tr**

Write today for

ROOM at the Student Union Bldg. at  
nts should have pre-registered by the  
DEADLINE with EAS Secretary, Liz  
Collison, Chairman of the MBCP. The  
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Meeting — The Annual Board of  
held on THURS., Aug. 9 at 8 p.m. in  
n area 3rd floor of the Student Union

Meeting — This annual meeting  
m. on THURS., Aug. 9 in ROOM 253,  
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Meeting — This meeting will be  
10 at 1:00 p.m. in CHAFFEE

Event — A Moonlight Cruise on  
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Event — Will be located in the  
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The EAS Show consists of: Honey  
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M 330 (Student Senate Room),  
WS will be in ROOM 348. The  
SHOWS will be in ROOM 352.  
MAN of all shows.

All shows will be included in the  
who have pre-registered for the  
obtained from the Information  
entries will be on AUG. 8 from 1

- 5 p.m. and Thursday 8 - 9:30 a.m.

The various shows will be open for viewing once judging  
is completed. It is expected that all shows will be open  
sometime THURS. afternoon. The Honey portion of the  
Show is expected to be open for viewing FRI. morning  
following the judging. It is requested that entries NOT BE  
REMOVED without express permission of Show Chairman,  
Tim May.

**Photo Contest** — The 1st Annual Photo Contest  
(open to amateurs), will be held in ROOM 338 (Commuters  
Study) in the Student Union Bldg. Registration forms will be  
included in the registration packet for those pre-registering  
for the Conference, or may be obtained from the Information  
Booth. The Chairman is Dr. Alan Humphrey.

Registration for the Photo Contest will be on WED.,  
AUG. 8 from 1 - 6 p.m. and THURS., AUG. 9, 8 - 9 a.m. The  
Photo Contest will be open for viewing following the judging,  
sometime Thursday afternoon. Those submitting entries in  
the contest MAY NOT remove them without permission of the  
Chairman.

**EAS Honey Display** — All registrants to the EAS-84  
Conference are requested to bring along a one-pound  
Queenline jar of honey, complete with their own label. The  
honey will be placed on display in the Commercial Exhibit  
area, or if room permits, in the Honey Show room. The  
display of several hundred jars of honey, each with its own  
unique label, will provide a vivid display of the honey  
produced by members of the EAS.

**Child Care** — For children between the ages of 3 and 12  
will be available. No children in diapers will be accepted. A  
summer camp program has been developed with the  
youngsters being picked up at 9:15 a.m. on THURS. and FRI.  
and will be returned about 3 p.m.

**Teen Program** — A Program for youths (ages 13-18) will  
include Ocean beach swimming and a visit to Mystic Village, a  
well-known attraction and home of the Mystic Aquarium.

**Bee Beard Contest** — All persons who participated in  
previous EAS bee beard contests are invited to participate in  
this contest. Bob Harvey will be Chairman of this project.

**Newport Mansion Tour** — A Newport Mansion Tour of  
the Breakers will take place on FRI., AUG. 9 at 4:30 p.m. The  
buses will depart from the Campus for the BREAKERS tour.  
Pre-registration is required and all feed paid.

**Barbecue** — On THURS. evening commencing at 7  
p.m., a chicken barbecue will be held on the University's  
QUADRANGLE. Immediately following the meal, a GERMAN  
BAND will provide music until 9 p.m. The R.I. Beekeepers

Association will provide complimentary refreshments during  
and immediately following the meal. In the event of inclement  
weather, the same meal will be served in the BUTTERFIELD  
AND HOPE dining rooms. Music, dancing and refreshments  
will be provided in the RAM'S DEN.

**Ladies Luncheon** — Buses will depart 12:00 - 12:15  
p.m. on THURS., AUG. 9 for the exclusive, private DUNES  
CLUB on the shores of Narragansett Bay, for the Ladies  
Luncheon in a great atmosphere. If you never signed up for a  
ladies luncheon before, DON'T MISS THIS ONE!

**Banquet** — The Annual Banquet will be at the  
SHERATON ISLANDER, overlooking Newport Harbor. Buses  
depart no later than 6 p.m. A cash bar will be available prior to  
the Banquet. The Banquet commences at 7:30 p.m. Banquet  
Speaker will be Rhode Island's own radio personality, Tony  
DiBiasio. Awards will be presented at the Banquet. Buses  
depart 10 - 10:30 p.m.

**Meals/Lodging** — Meal prices are included on the pre-  
registration form and each dining hall. (BUTTERFIELD &  
HOPE), will be set up to receive our meal tickets. No dinner  
meals will be served in lieu of the Thurs. night Barbecue  
Buffet or Fri. night Banquet.

**Lodging** — Will be in the non-airconditioned University  
dormitories. It is recommended that a small fan be brought  
along. Rooms have adjoining baths. Room rates are \$13.25  
for a single room, per day and \$11.00 per day, per person for  
a double room. Children under 12 may share their parent's  
room at no charge by utilizing a sleeping bag because no cots  
will be provided or available.

**Shuttle Buses** — Will be available to transport  
conferees from housing to dining halls and other buildings  
utilized during the Conference.

**Travel Information** —  
**By Auto from South:** Proceed north on Interstate 95.  
Shortly after crossing into Rhode Island from Conn., signs  
will be seen indicating the route to the Newport Bridge Exit on  
Route 138 towards Kingston, RI/the Univ. of Rhode Island.  
Travel due east on Route 138. As you approach the  
University (tennis courts on the left), watch for the EAS signs,  
turn left onto Lower College Road, proceed straight to  
Memorial Union (Student Union Bldg.).

**Travelling from the North:** On Route 95, exit at Route  
138, travel east toward the University, follow directions as  
above.

**Bus Service:** Greyhound and Bonanza is provided to  
Providence, RI. The Bonanza line also runs to the University.  
Check your connections prior to your departure from home.



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**Commercial Air Service:** Is provided to the T.F. Green Airport in Warwick, approximately 17 miles south of Providence and 20 miles from the University. Private aircraft may use T.F. Green or Quonset Point State Airport.

Travelers who arrive by bus, train or air, and are unable to make local connections may contact the EAS Conference Center at the University of Rhode Island for assistance. The telephone number will be on the information sheet provided with Conference registration confirmation.

**Campsites** — A large number of state, municipal and private campgrounds are available. State, and most municipal campgrounds operate on a first-come, non-reservation system. Information is available from the EAS-84 Committee, 107 Chatworth Rd., North Kingstown, RI 02852. A toll-free number 1-800-556-2484 is available for additional information from state agencies.

**Motels** — The following motels are located within 4 - 10 miles of the University of Rhode Island: HOLIDAY INN, 401-789-1051 (100 rooms); LARCHWOOD INN, 401-783-5454 (18 people); DUTCH INNS OF AMERICA, 401-789-9341 (100 units); COACHMAN MOTOR INN, 401-783-2516. Also, a number of other fine, small motels are to be found in the villages and towns near the University.

**Highlights** — Of the Conference will include programs by noted researchers and authors in Apiculture: Dr. James Tew, Dr. H. Shimanuki, Dr. H. Meyer, Dr. B. Furgala, Dr. J. Belleview, Dr. John Harbo, Dr. D. Caron, Bob Cole, Steve Forrest, Dr. R. Taylor, Dr. R. Morse, Dr. C. Collison, Dr. L. Connor and Dr. R. Hoopingarner. Participants in the Workshops will be: Dave & John Ambrose, Roger Morse, John Vandenberg, Prof. A. Avitabile, Jack Matthenius, Ann Harman, J. D. Ditson, Dr. R. Berthold, J. Mello, B. Harvey, E. B. Hayden, E. Abplanalp. The J. I. Hambleton Award recipient and the EAS Student Apiculture Award recipient will speak on Saturday morning.

## 1984 EAS REVISED GENERAL RULES FOR ALL SHOWS

Richard "Tim" May, Show Chairman

1. All entrants, whether or not they attend the Conference **MUST BE** registered with, and have paid the registration fee to the Eastern Apicultural Society.
2. Only one entry in each class may be made by an individual family.
3. Identifying labels on entries are forbidden.
4. Entries can be registered 1:00 - 6:00 p.m. on Wednesday, August 8 and Thursday morning, August 9, from 8:00 - 9:30 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.
10. A sweepstakes award 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 sweepstakes prize.

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

13. Entries not claimed by the end of the Conference will be disposed of by the Chairman.

## HONEY SHOW

Prize ribbons will be awarded to the top six winners in each class.

### EXTRACTED HONEY — SECTIONS 1-5

Class 1\* — Three 1-lb. jars of Honey, Extracted, Water White

Class 2\* — Three 1-lb. jars of Honey, Extracted, Light

Class 3\* — Three 1-lb. jars of Honey, Extracted, Light Amber

Class 4\* — Three 1-lb. jars of Honey, Extracted Amber

Class 5\* — Three 1-lb. jars of Honey, Extracted Dark

Class 6 — Three section boxes of Comb Honey

Class 7 — Three packages of Cut Comb Honey, 4" square

Class 8 — Three Circular sections of Comb Honey

Class 9 — Three 16-oz. jars of Creamed Honey

Class 10 — Three 16-oz. jars of Chunk Honey

Class 11 — One shallow super frame Cut Comb Honey

Class 12 — One shallow super frame of Extracting Honey

Class 13 — One full-depth frame of Honey

Class 14 — Three identical novel-shaped, Honey filled Containers

Class 15 — One Novelty Gift Box of packaged honey

1. Entries in Classes 1 through 5 (marked \*) **must be** in Queenline type jars.

2. Entries in Classes 6, 7, 8, 11, 12 and 13 **must be** displayed in bee-proof cases having both sides made of transparent glass or plastic. Round Comb Honey cover to be taped neatly in place.

3. Entries in Classes 7 and 8 must be in window cartons or wrapped individually in transparent plastic.

4. Colors in Honey in Class 1 through 5 will be determined by the Official Grading Committee.

5. All entries must be the product of the entrant's apiary and have been produced during the period of 1983-1984.

### SCORING OBJECTIVE

#### EXTRACTED HONEY CLASSES 1-5

Extracted Honey	Maximum Points
1. Density (water content above 18.6% and below 1.5% will be disqualified)	20
2. Absence of crystals	10
3. Cleanliness	30
a. Without lint (7)	
b. Without dirt (10)	
c. Without wax (7)	
d. Without foam (6)	

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

### SECTION 2 CREAMED HONEY, CLAS

#### SCORING OBJECTIVE:

Creamed Honey

1. Fineness of crystals
2. Uniformity and firmness of product
3. Cleanliness and freedom from foam.
4. Flavor
  - a. Points to be reduced for honey flavor that has been adversely affected by processing
  - b. Disqualified for fermentation
5. Accuracy of filling, uniformity of entry

### SECTION 3 chunk honey, class

#### SCORING OBJECTIVE:

Chunk Honey

1. Neatness and uniformity of cut
  - a. Up-grade for parallel and 4-sided c
  - b. Down-grade for ragged edges

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ual will obtain the sweepstakes  
 Award will be made to the most  
 ned by a committee of judges  
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 all shows has the authority to  
 ll entries.  
 ed by the end of the Conference  
 airman.

**KEY SHOW**

warded to the top six winners in

**KEY - SECTIONS 1-5**

1. jars of Honey, Extracted, Water  
 2. jars of Honey, Extracted, Light  
 3. jars of Honey, Extracted, Light

4. jars of Honey, Extracted Amber  
 5. jars of Honey, Extracted Dark  
 6. 10 boxes of Comb Honey  
 7. packages of Cut Comb Honey, 4"

8. 12 large sections of Comb Honey  
 9. 12 jars of Creamed Honey  
 10. 12 jars of Chunk Honey  
 11. 12 super frame Cut Comb Honey  
 12. allow super frame of Extracting

13. depth frame of Honey  
 14. optical novel-shaped, Honey filled  
 15. 16. Gift Box of packaged honey  
 17. 1 through 5 (marked \*) must be in

18. 6, 7, 8, 11, 12 and 13 must be  
 19. 20. 21. 22. 23. 24. 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. 39. 40. 41. 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52. 53. 54. 55. 56. 57. 58. 59. 60. 61. 62. 63. 64. 65. 66. 67. 68. 69. 70. 71. 72. 73. 74. 75. 76. 77. 78. 79. 80. 81. 82. 83. 84. 85. 86. 87. 88. 89. 90. 91. 92. 93. 94. 95. 96. 97. 98. 99. 100.

1. and 8 must be in window cartons  
 2. transparent plastic.  
 3. in Class 1 through 5 will be  
 4. grading Committee.  
 5. be the product of the entrant's  
 6. produced during the period of 1983-

**SCORING OBJECTIVE  
 HONEY CLASSES 1-5**

|  | Maximum Points |
|--|----------------|
| 1. Density (Water content above 18.6% and below 15.5% will be disqualified)                        | 20             |
| 2. Flavor (points will be reduced for honey flavor that has been adversely affected by processing) | 10             |
| 3. Disqualify for fermentation   | 30             |

|  |            |
|--|------------|
| 4. Flavor (points will be reduced for honey flavor that has been adversely affected by processing) | 30         |
| 5. Container appearance  | 10         |
| <b>TOTAL</b>   | <b>100</b> |

**SECTION 2  
 CREAMED HONEY, CLASS 6**

**SCORING OBJECTIVE:**  
 Creamed Honey

|   | Maximum Points |
|---|----------------|
| 1. Fineness of crystals   | 30             |
| 2. Uniformity and firmness of product   | 25             |
| 3. Cleanliness and freedom from foam  | 15             |
| 4. Flavor   | 10             |
| a. Points to be reduced for honey flavor that has been adversely affected by processing | 10             |
| b. Disqualified for fermentation  | 10             |
| 5. Accuracy of filling, uniformity of entry   | 10             |
| <b>TOTAL</b>  | <b>100</b>     |

**SECTION 3  
 chunk honey, class 7**

**SCORING OBJECTIVE:**  
 Chunk Honey

|   | Maximum Points |
|---|----------------|
| 1. Neatness and uniformity of cut         | 20             |
| a. Up-grade for parallel and 4-sided cuts |                |
| b. Down-grade for ragged edges            |                |

|  |            |
|--|------------|
| 2. Absence of watery cappings, uncapped cells and pollen   | 20         |
| 3. Cleanliness of product (down-grade for travel stains, foreign matter, wax flakes, foam and crystallization) | 20         |
| 4. Uniformity of appearance of capping structure and color and thickness of chunks                             | 20         |
| 5. Density and flavor of liquid portion of pack  | 20         |
| 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. Disqualify for fermentation   |            |
| <b>TOTAL</b>   | <b>100</b> |

**SECTION 4  
 COMB HONEY  
 Classes 6, 8, 11, 12, 13**

**SCORING OBJECTIVE:**  
 Comb Honey, Section & Frame Honey

|   | Maximum Points |
|---|----------------|
| 1. Uniformity of appearance                 | 20             |
| 2. Absence of uncapped cells                | 10             |
| 3. Uniformity of color                      | 15             |
| 4. Absence of watery cappings               | 10             |
| 5. Cleanliness and absence of travel stains | 15             |
| 6. Freedom from granulation and pollen      | 10             |



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|   |            |
|---|------------|
| 7. Uniformity or weight of each section (except bulk frame) | 10         |
| 8. Total weight of entry                                    | 10         |
| <b>TOTAL</b>  | <b>100</b> |

**SECTION 5  
CUT COMB HONEY, Class 7**

**SCORING OBJECTIVE:**

| Cut Comb Honey   | Maximum Points |
|--|----------------|
| 1. Neatness and uniformity of cut, absence of liquid honey                           | 20             |
| 2. Absence of watery cappings, uncapped cells and pollen                             | 20             |
| 3. Cleanliness of products, absence of travel stain, crushed wax and crystallization | 20             |
| 4. Uniformity of appearance (color of honey, capping structure, thickness of combs)  | 15             |
| 5. Uniformity of weight  | 10             |
| 6. Total weight of entry   | 10             |
| <b>TOTAL</b>   | <b>100</b>     |

**MEAD SHOW — SECTION 6,  
Classes 1, 2, 3 & 4**

Prize ribbons will be awarded to the top six winners in each class.

- CLASS 1** — Mead, Dry
- CLASS 2** — Mead, Sweet
- CLASS 3** — Mead, Made with Fruit Juices
- CLASS 4** — Mead, Sparkling, made with or without fruit juices

**General Rules:** All wines should have been made by the exhibitor by the process of fermentation.

**Bottles** — Still wines should be exhibited in clear (not frosted) white (not tinted) glass punted (recessed bottom) wine bottles of approximately 26 fluid ounces capacity. Bottles should have rounded shoulders and not the long, sloping shoulders as found containing most reisling or rhine wines. The white glass French sauterne-type bottle with a shallow punt is satisfactory.

Sparkling wines **must be** exhibited in champagne-type bottles. The domestic (U.S.) Champagne bottle is excellent.

**Corks** — Natural cork stoppers should be used. They may be driven straight corks or flanged and hand applied. Flanged corks should be plain (not bearing a trade name or the like). All cork-flanged stoppers available in wine supply stores are excellent. Corks may be wired for traveling. Domed plastic champagne stoppers **must be** used for sparkling wines.

**Labels** — Bottles containing wine for competition **should not** have stick-on 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 and put on at 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 3/4" in depth. Sparkling wines should have an air space of 1 inch to 1 1/4 inches.

**Awards** — Exhibitors may not make more than one entry per class and no single bottle may be shown in more than one class. Entries from persons of the same surname and address **should not** be considered separate entries.

**Objections** — Any exhibitor wishing to protest, must do so to the show chairman within one hour of the public opening of the show. Your judge will gladly hold a "judges at the bar" session, and answer questions after the show has been opened to the public, if requested.

**SCORING OBJECTIVES:**

| Mead—Classes 1, 2, 3 & 4 | Still Wine | Sparkling Wine   |
|--------------------------|------------|------------------|
| 1. Clarity               | 20         | 15               |
| 2. Color                 | 10         | 10               |
| 3. Taste                 | 20         | 15               |
| 4. Body                  | 10         | 10               |
| 5. Bouquet               | 20         | 15               |
| 6. Bottles               | 10         | 10               |
| 7. Bottle Closure        | 10         | 10               |
| 8. Carbonation           | 0          | 15               |
| <b>TOTAL</b>             | <b>100</b> | <b>TOTAL 100</b> |

**GADGET SHOW — SECTION 9  
CLASSES 1, 2**

Prizes will be awarded to the top six winners in each class.

- CLASS 1** — Large devices (honey extractors, wax rendering equipment, etc.)
- CLASS 2** — Small, miscellaneous items

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

| SCORING OBJECTIVE:      | Maximum Points |
|-------------------------|----------------|
| 1. Explanatory Test     | 25             |
| 2. Practicality         | 35             |
| 3. Ease of Reproduction | 15             |
| 4. Help to Beekeeping   | 10             |
| 5. Originality          | 15             |
| <b>TOTAL</b>            | <b>100</b>     |

**BEESWAX SHOW — SECTION 10  
CLASSES 1-6**

Prize ribbons will be awarded to the top six winners in each class.

- CLASS 1** — Single piece, pure Beeswax, 2 lbs. or more
- CLASS 2** — Candles, dipped, one pair, pure Beeswax
- CLASS 3** — Candles, molded, one pair, pure Beeswax
- CLASS 4** — Candles, fancy, one pair, pure Beeswax
- CLASS 5** — Candles, novelty, six assorted, containing Beeswax
- CLASS 6** — Novelty Beeswax

**SCORING OBJECTIVE:**

| Beeswax                            | Maximum Points |
|------------------------------------|----------------|
| 1. Cleanliness                     | 35             |
| 2. Color and Aroma                 | 30             |
| 3. Uniformity of appearance        | 20             |
| 4. Absence of cracks and shrinkage | 15             |

**SPECIAL RULES:**

1. All entries in Class 1 must be c transparent plastic film.
2. All entries in Class 5 must contain some
3. All entries must have been made by the

**HONEY COOKING SHOW —  
NON-PROFESSIONAL**

Prize ribbons will be awarded to the each class.

- CLASS 1** — Cookies, Crisp — 1 dozen
- CLASS 2** — Cookies, Soft — 1 dozen
- CLASS 3** — Bars or Brownies — 1 dozen
- CLASS 4A** — Cake, Unfrosted — 1 cake
- CLASS 4B** — Cake, Frosted — 1 cake
- CLASS 5** — Yeast Bread — 1 loaf
- CLASS 6** — Yeast Bread, Fancy — 1 loaf
- CLASS 7** — Yeast Rolls — 1 dozen
- CLASS 8** — Quick Bread (Fruit or nuts optional)
- CLASS 9** — Muffins (Fruits or nuts optional)
- CLASS 10** — Candy — 1/2 lb. or 12 pieces
- CLASS 11** — Pie — 1 pie (rules apply to fill)
- CLASS 12** — Products baked with 100% sweetening

**SPECIAL RULES:**

1. Entries must be accompanied by the written on 3" x 5" cards, in triplicate.
2. EAS reserves the right to publish the recipe.
3. At least 25% of the sweetening agent **MUST** be furnished by the Show Committee.
4. Entries will be exhibited as received. F
5. Pie crust will be judged on appearance, i. broken up, etc.
6. The Honey Show Chairman has the authority to reject and classify entries in accordance with

**SCORING OBJECTIVES:**

- Baked Goods
- 1. General Appearance
- 2. Flavor
- 3. Texture, grain, moisture, uniformity of color
- 4. Lightness

**SCORING OBJECTIVES:**

- Candy
- 1. Attractive Appearance
- 2. Flavor
- 3. Texture
- 4. Handling quality in serving

**ARTS & CRAFTS SHOW**

Prize ribbons will be awarded to the top each class.

- CLASS 1** — Wood



bitors may not make more than one  
 o single bottle may be shown in more  
 s from persons of the same surname  
 it be considered separate entries.  
 y exhibitor wishing to protest, must do  
 rman within one hour of the public  
 our judge will gladly hold a judges at  
 answer questions after the show has  
 lic, if requested.

|              | Still Wine | Sparkling Wine |
|--------------|------------|----------------|
| 4            | 20         | 15             |
|              | 10         | 10             |
|              | 20         | 15             |
|              | 10         | 10             |
|              | 20         | 15             |
|              | 10         | 10             |
|              | 10         | 10             |
|              | 0          | 15             |
| <b>TOTAL</b> | <b>100</b> | <b>100</b>     |

### SHOW — SECTION 9 CLASSES 1, 2

awarded to the top six winners in each

ces (honey extractors, wax rendering

ellaneous items  
 e accompanied by a typed or written  
 e used in scoring by the judges.

| Maximum Points |
|----------------|
| 25             |
| 35             |
| 15             |
| 10             |
| 15             |

**TOTAL 100**

### HOW — SECTION 10 CLASSES 1-6

be awarded to the top six winners in

3. pure Beeswax, 2 lbs. or more  
 oped, one pair, pure Beeswax  
 olded, one pair, pure Beeswax  
 1cy, one pair, pure Beeswax  
 novelty, six assorted, containing

|   | Maximum Points |
|---|----------------|
| 3 | 35             |
| 2 | 30             |
| 1 | 20             |
| 0 | 15             |

**TOTAL 100**

#### SPECIAL RULES:

1. All entries in Class 1 must be covered with clean, transparent plastic film.
2. All entries in Class 5 must contain some Beeswax.
3. All entries must have been made by the exhibitor.

### HONEY COOKING SHOW — SECTION 7 NON-PROFESSIONAL

Prize ribbons will be awarded to the top six winners in each class.

- CLASS 1 — Cookies, Crisp — 1 dozen
- CLASS 2 — Cookies, Soft — 1 dozen
- CLASS 3 — Bars or Brownies — 1 dozen
- CLASS 4A — Cake, Unfrosted — 1 cake
- CLASS 4B — Cake, Frosted — 1 cake
- CLASS 5 — Yeast Bread — 1 loaf
- CLASS 6 — Yeast Bread, Fancy — 1 loaf
- CLASS 7 — Yeast Rolls — 1 dozen
- CLASS 8 — Quick Bread (Fruit or nuts optional) — 1 loaf
- CLASS 9 — Muffins (Fruits or nuts optional) — 1 dozen
- CLASS 10 — Candy — 1/2 lb. or 12 pieces
- CLASS 11 — Pie — 1 pie (rules apply to filling)
- CLASS 12 — Products baked with 100% Honey used for sweetening

#### SPECIAL RULES:

1. Entries must be accompanied by the recipe as used, written on 3" x 5" cards, in triplicate.
2. EAS reserves the right to publish the recipes.
3. At least 25% of the sweetening agent **MUST BE HONEY**.
4. Entries will be exhibited as received. Plates will not be furnished by the Show Committee.
5. Pie crust will be judged on appearance, I.E., not burned or broken up, etc.
6. The Honey Show Chairman has the authority to accept, reject and classify entries in accordance with the rules.

#### SCORING OBJECTIVES:

| Baked Goods                                      | Maximum Points |
|--|----------------|
| 1. General Appearance                            | 20             |
| 2. Flavor  | 35             |
| 3. Texture, grain, moisture, uniformity of color | 30             |
| 4. Lightness                                     | 15             |

**TOTAL 100**

#### SCORING OBJECTIVES:

| Candy                          | Maximum Points |
|--------------------------------|----------------|
| 1. Attractive Appearance       | 20             |
| 2. Flavor                      | 35             |
| 3. Texture                     | 25             |
| 4. Handling quality in serving | 20             |

**TOTAL 100**

### ARTS & CRAFTS SHOW

Prize ribbons will be awarded to the top six winners in each class.

CLASS 1 — Wood

- CLASS 2 — Sewing items
- CLASS 3 — Ceramics
- CLASS 4 — Other

Items must be related to beekeeping which could not be included in any other class.

### EAS HONEY SHOW REGISTRATION

Richard "Tim" May is Show Chairman. Registration of entries will be conducted as follows: WED., Aug. 8 from 1:00 to 5:00 p.m. and THURS., Aug. 9 from 8:00 to 9:30 a.m. The HONEY SHOW in ROOM 330 (Student Senate Room), MEAD and COOKING SHOWS will be in ROOM 348. The WAX, GADGET and CRAFT SHOWS in ROOM 352 in the Student Union Bldg.

The Honey Show will be open to the membership and entrants for viewing as soon as judging is completed. The HONEY portion of the Show is expected to be open for viewing FRI. morning following the judging.

No entries may be removed without the express permission of Richard "Tim" May, Show Chairman.

**VIEWING HOURS:** THURS., Aug 9, 6:00 p.m. -- FRI., Aug. 10, 9:00 a.m. to 6:00 p.m. -- SAT., Aug. 11, 9:00 a.m. to 12:30 p.m.

#### ALSO COMMERCIAL EXHIBITS

### FIVE SPECIAL DRAWING AWARDS

To stimulate a greater interest in competition for entering the EAS HONEY SHOW, five (5) special drawings will be held at the Annual Banquet. One lucky person's name will be drawn from all of those who have won BLUE RIBBONS in the Show. This person will be awarded one (1) free full Conference fee.

The names of all entrants in the 2nd through 6th place ribbon category will be placed in a receptacle and four (4) other special drawings will be held. Each of these four winners will be awarded \$25.00.

### 1984 EAS SHORT COURSE PROGRAM UNDERSTANDING HONEY BEES AND BEEKEEPING

MONDAY, AUGUST 6, 1984

#### BEE BIOLOGY AS IT AFFECTS OUR ACTIONS

|           |  |
|-----------|--|
| 8:00 a.m. | Registration   |
| 9:00      | Orientation and Welcome                                  |
| 9:15      | General Colony Structure                                 |
| 10:00     | Swarming Biology   |
| 10:30     | Break  |
| 10:45     | Reproductive Biology of the Honey Bee                    |
| 11:30     | Dance Communications by bees                             |
| 12:00     | Noon Break   |
| 1:15      | Field Session  |
| 3:30      | Chemical Communications by Bees                          |
| 4:00      | Bee Anatomy as it affects function                       |
|           | Dinner Break   |
| 7:15      | The Bee Tree: Natural Home of the Honey Bee              |
| 7:45      | Bee Botany: Pollination:<br>Pollen and Nectar Production |

**TUESDAY, AUGUST 7, 1984**

Participants may elect either of the following sessions at no additional charge. Enrolling in the Disease/Pest program is limited to about 15.

**HONEY BEE COLONY MANAGEMENT**

|           |   |
|-----------|---|
| 8:00 a.m. | The Management Triangle                               |
| 8:45      | Spring Management, Swarm Prevention, Swarm Control    |
| 9:30      | Summer Management, Honey Production, Honey Harvesting |
| 10:00     | Break   |
| 10:30     | Fall and Winter Management                            |
| 12:00     | Noon Break  |
| 1:15      | Field Session   |
| 3:15      | Pollination Rentals: Facts and Figures                |
| 4:00      | Pollen Collection                                     |
|           | Dinner Break  |
| 7:15      | Feeding Bees  |
| 8:00      | Optional Discussion Session                           |

OR

**HONEY BEE DISEASE AND PEST SEMINAR**

8:00 a.m. to 5:00 p.m. — A laboratory, hands-on program for about 15 people who desire an intimate knowledge of bee diseases and pests. Dr. John Vandenburg, Lead Instructor.

**WEDNESDAY, AUGUST 8, 1984**

Participants will elect either of the following sessions at no additional charge. The Queen Rearing and Bee Breeding Short Course may be enrolled in at a fee of \$20 per person without taking in the entire Short Course.

**CHALLENGES OF BEEKEEPING**

|           |                                   |
|-----------|-----------------------------------|
| 8:00 a.m. | Common mistakes beekeepers make   |
| 8:30      | Honey Bee Disease and Pests       |
| 9:15      | Bees and Insecticides             |
| 9:45      | Break                             |
| 10:00     | Honey Grading and Quality Control |
| 10:30     | Wax Processing and Grading        |
| 11:00     | Honey Packing and Labeling        |
| 11:30     | Sales Ideas and Aids              |
| 12:00     | Certificates of Completion        |

**EAS SHORT COURSE TEACHING STAFF:**

Dr. Larry Connor  
Dr. Dewey Caron  
Ms. Melanie Odum  
Dr. Robert Bethold  
Dr. John Vandenburg  
Prof. Alphonse Avitabile  
Dr. H. Shimanuki(?)

OR

**QUEEN REARING AND BEE BREEDING SEMINAR**

An introduction to Queen rearing, especially for the hobby beekeeper. Basic ideas of selection for honey production, wintering, and other characteristics. Lead instructors: Ms. Melanie Odum and Dr. Larry Connor.

8:00 a.m. to 4:00 p.m.  
REGISTRATION FEE: \$45.00 for total Short Course, Meals/Lodging extra; \$20.00 for one or two day sessions, per day.

**1984 EAS PHOTOGRAPHY CONTEST****Entry Classes**

- 1. MACRO:** Close-up of a bee, flower, beekeeping or related subject.
- 2. SCENIC:** Apiary subject such as flowers, hives, etc.
- 3. PORTRAIT:** Photo of a beekeeping procedure or person in an apiary site.
- 4. ESSAY:** (Slides) — A set of from 4 to 7 slides depicting a beekeeping story.

**RULES**

- The contest is open to amateur Eastern Apicultural Society photographers only (anyone attending the full three day Conference becomes a member).
- The prints must be 8 x 10 inches, mounted, unframed, in black and white or color.
- Slides should be submitted in plastic pocketed sheets.
- All entries should be recent and taken by the individual submitting the photo.
- Maximum of two photos per person per category 1, 2 or 3 and one set in category 4.
- Each photo must be accompanied with the following information on a 3 x 5 card:

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

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

City: \_\_\_\_\_

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

Telephone: \_\_\_\_\_

**CATEGORY(1) MACRO, (2) SCENIC, (3) PORTRAIT, (4) ESSAY, (Slides)**

- Winners must agree to have their photos published.
- Photos will be returned if a \$3.00 entry fee is included with the registration.
- Photos will be judged on the following criteria:
  - General appeal
  - Content, as related to beekeeping
  - Photography skill
- Decision of the judges is final.
- EAS assumes no liability for loss or damage of entries.
- All entries must be received by mail no later than Monday, August 6, 1984, or hand delivered to the registration desk by midnight Wednesday, August 8, 1984.
- Send entries to:
 

EAS-84 Photo Contest  
107 Chatworth Road  
North Kingstown, Rhode Island 02852
- Ribbons will be awarded to the top six winners in each class.

THE SPEEDY BEE AWARD  
THE A.I. ROOT AWARD  
THE DADANT & SONS AWARD  
THE THOMAS E. RANEY AWARD  
THE EAS DIRECTORS AWARD  
THE EAS PRESIDENTS AWARD  
THE HUGH J. MACLEOD AWARD  
THE ROSS ROUNDS AWARD  
THE LIZ RODRIGUES AWARD  
THE RHODE ISLAND AWARD  
THE EDWARD A. WEISS AWARD  
THE EAS SWEEPSTAKES AWARD  
THE BEST OF SHOW AWARD

1984

AMERICAN BEE JOURNAL AWARD  
THE A. I. ROOT AWARD  
THE SPEEDY BEE AWARD  
THE EAS CONFERENCE AWARD

**DEAR COMMERCIAL EXHIBITOR:**

The EAS can afford you the opportunity to sell your products at \$7.50 per running foot EAS Conference to be held Aug. 8-11, 1984 in Rhode Island, Kingston, R.I.

If you are interested in setting up a Con you will need to prepay the fee when you register. There is a 4 foot minimum.

In no case shall any person set up a "charge". Anyone doing so without first assessed fee, will be asked to remove their material.

Smaller Commercial Exhibitors can share table space with each other. Space will be a first come, first served basis.

Peter Golomb will be assigning the room fill out the form below. Make your check payable to EAS Conference and mail it before the July 20th deadline.

**SEND YOUR ADS TO:** Mrs. Liz Rod  
Five Point Road, Colts Neck, N.J. 07  
RATES are as follows: \$3.00 per additional inch, \$3.00 and each additional inch \$1.50, full page, \$48, 1/2 page, \$12. If repeat AD copy is same, there is a 10% discount. Rates in issue. Deadline, the 15th of preceeding month.

## 1984 EAS HONEY SHOW AWARDS

THE SPEEDY BEE AWARD  
 THE A.I. ROOT AWARD  
 THE DADANT & SONS AWARD  
 THE THOMAS E. RANEY AWARD  
 THE EAS DIRECTORS AWARD  
 THE EAS PRESIDENTS AWARD  
 THE HUGH J. MACLEOD AWARD  
 THE ROSS ROUNDS AWARD  
 THE LIZ RODRIGUES AWARD  
 THE RHODE ISLAND AWARD  
 THE EDWARD A. WEISS AWARD  
 THE EAS SWEEPSTAKES AWARD  
 THE BEST OF SHOW AWARD

For Extracted Honey  
 For Comb Honey  
 For Beeswax  
 For Honey Cookery  
 For Gadgets  
 For Chunk Honey  
 For Cut Comb Honey  
 For Circular Comb Honey  
 For Arts & Crafts  
 For Creamed Honey  
 For Mead  
 For Honey Show

Silver Tray  
 Silver Tray  
 Silver Tray  
 Silver Tray  
 Silver Tray  
 Silver Tray  
 Silver Tray  
 Golden Bee  
 Silver Tray  
 Silver Tray  
 Silver Tray  
 Silver Bowl  
 Silver Bowl

## 1984 PHOTO CONTEST AWARDS

AMERICAN BEE JOURNAL AWARD  
 THE A. I. ROOT AWARD  
 THE SPEEDY BEE AWARD  
 THE EAS CONFERENCE AWARD

For MACRO  
 For SCENIC  
 For PORTRAIT  
 For SLIDE SET

Silver Tray  
 Silver Tray  
 Silver Tray  
 Silver Tray

### DEAR COMMERCIAL EXHIBITOR:

The EAS can afford you the opportunity to display and sell your product/s at \$7.50 per running foot of space at the EAS Conference to be held Aug. 8-11, 1984 at the University of Rhode Island, Kingston, R.I.

If you are interested in setting up a Commercial Exhibit, you will need to prepay the fee when you request the space. There is a 4 foot minimum.

In no case shall any person set up an exhibit "free of charge". Anyone doing so without first prepaying the assessed fee, will be asked to remove their merchandise.

Smaller Commercial Exhibitors can get together and share table space with each other. Space will be available on a first come, first served basis.

Peter Golomb will be assigning the room space. Please fill out the form below. Make your check payable to: EAS-84 Conference and mail it before the July 20th deadline.

**SEND YOUR ADS TO:** Mrs. Liz Rodrigues, 157 Five Point Road, Colts Neck, N.J. 07722.

**RATES** are as follows: \$3.00 per inch, each additional inch, \$3.00 and each additional 1/2 inch \$1.50, full page, \$48, 1/2 page, \$24, and 1/4 page, \$12. If repeat AD copy remains the same, there is a 10% discount. Rates are per issue. Deadline, the 15th of preceeding month.



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 AUGUST 8 - 11, 1984

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AMOUNT OF SPACE REQUIRED \_\_\_\_\_

CHECK PAYABLE TO: E.A.S. '84 CONFERENCE

MAIL TO: EAS-84

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(ALL FEES MUST BE PREPAID BY JULY 20th.)

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Colts Neck, N.J. 07722  
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