



# EAS JOURNAL

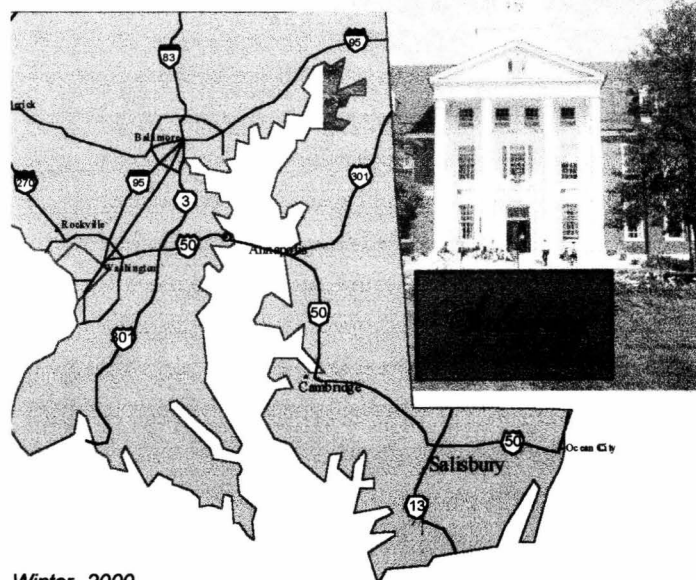
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## It's Happening In Salisbury (MD)

Now that the New Year has arrived, mark your calendars and plan to attend another exciting EAS conference and short course. This year EAS will be held at Salisbury State University (SSU) on Maryland's Eastern Shore, only 30 minutes from several mid-Atlantic beaches. EAS attendees will have the option of staying on campus, within easy walking distance of all conference and short course activities, or off campus by making their own arrangements at nearby hotels. Accommodations on campus will be in fully air-conditioned dormitories at an approximate cost of \$29 per night for a single occupancy room or \$23 per person per night in a double occupancy room. The accompanying list of hotels (page 14) in the Salisbury vicinity is provided for your convenience with a discounted EAS rate negotiated with the Ramada Inn and Conference Center just north of the SSU campus. Be advised that hotel reservations should be made no later than early spring since Salisbury hotel rooms fill quickly with beach-goers as summer approaches.

As is customary, the EAS Conference will be preceded by a 2-1/2 day short course. In keeping with recent designs, the short course will be divided into two concurrent sessions. The Level One short course session is aimed at hobbyist beekeepers who have a few hives or may be just beginning (or about to begin) in beekeeping, or who have been keeping bees many years but are unfamiliar with bee biology. In this session the fundamentals of honey bee biology will be presented and emphasis will be placed on using knowledge of this biology to better manage one's hives. Included in this session will be workshops and demonstra-

Continued on Page 5



Winter, 2000

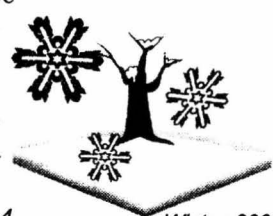
## SOMETHING DIFFERENT THIS YEAR!

EAS 2000 will feature two simultaneous competitive shows. All dues-paying EAS members attending the conference are encouraged to enter the EAS Show, which will run according to the rules established last year for the conference in Tennessee. In addition, all conference attendees are encouraged to enter the 64<sup>th</sup> Annual Honey and Honey Cookery Show sponsored by our hosts, the Maryland State Beekeepers Association (MSBA). Any item that conforms to the rules may be entered in either show without entering the other show or you may enter that item in both shows.

The rules and classes are different for each show. Please take the time to read over all of the rules carefully to avoid confusion when registering your entries. Beekeepers for whom this would be their first competition and exhibitors less than 19 years of age will find special classes in the MSBA Show. Also, there will be nearly \$1400 in premiums awarded. Judging criteria and rules for the MSBA Show will be available on the EAS 2000 web site, <http://iaa.umd.edu/mdbee/eas2000.html>

**Example 1:** You want to enter a single block of beeswax weighing 2 lbs.

**To enter the EAS Show** you would go to the EAS Show Registration table, and fill out a registration form indicating that you are entering Class B1. You would then be assigned a registration ID (for example, E19), and you would be given a white label to attach to your beeswax block, indicating Exhibitor E19, Class B1. **To enter the MSBA Show** you would go to the MSBA Show Registration table, and fill out a registration form indicating that you are entering Class 14. You would then be assigned a registration ID (for example, M26), and you would be given a blue label to attach to your beeswax block, indicating Exhibitor M26, Class 14. **If you enter both shows**, then your beeswax block will have two labels.



Continued on Page 4

Winter 2000

## What's Inside

- A word from our Chairman
- Honey Show Information
- More About Salisbury
- Honey Bee Research Foundation

## A Word From Our Chairman . . .

The Board meeting in February was well attended and we covered a lot of ground and my compliments go to the Directors for a focused and directed meeting. This is a diverse, and interesting group of people who come together three times a year to solve problems, settle troublesome issues, discuss local and regional issues that have arisen since the last meeting, and in general move EAS forward.

Highlights of the meeting included the upcoming Maryland conference, next year's Massachusetts meeting, followed by New York and then Maine. A budget was discussed, membership and losing members looked at, and the future of the Master Beekeepers' program was touched on.

Maryland has nearly completed their plans and the crew there seems prepared. A significant change this year will be how the Annual Show is handled. More detail is listed elsewhere in this issue but basically there will be two concurrent honey shows – the regular EAS show and Maryland's show. You can enter either or both, but there are some differences. Maryland has a few different classes than EAS, and they offer cash for winners. You only need one jar of honey to enter, as opposed to EAS's three, and the judging will be a bit more complicated. But Bart Smith seems to have it under control, and David Simmons, Maryland's President is confident it will be a success. Plan now to enter at least one of these shows, so we can put on a super display.

The Massachusetts' group is moving along, the site inspection went well, and *Bees By The Sea* seems the place to be in 2001. And New York has chosen a President, Mike Griggs, a researcher at Ithaca, who attended his first meeting and has a better feel for the bigger picture.

Don Chirnside put together an analysis of how EAS spends your money each year, and where money comes from. We spend more than we take in and a committee was chosen to evaluate expenses, and/or make proposals for generating additional revenue. Money generated for research and for awards isn't part of this equation, rather general operating funds were examined – the journal, Board meeting costs, insurance and the like.

A push for new members, and encouragement for renewal memberships was discussed and an information brochure will be made up this Spring for Directors to hand out. You, too can help by spreading the word about EAS and encouraging people to join. Contact your state's Director this spring if you can help at a meeting by handing out our newest promotion piece.

Also brought up was the continuing saga of the Master Beekeeper Program. Nancy Troup has completed the search for existing Master Beekeepers, with nearly 100 located. This is the first step in formally organizing this group in a cohesive unit of EAS. It's comforting to know there are that many dedicated, interested and skilled people in our organization.

There will be two more journals before this Summer's meeting, containing lots of details on the Maryland conference. Watch for the registration form and don't delay in returning yours – you don't want to miss this year's program. Plan now for July 31 – August 4 in Salisbury. Go Maryland!

*Kim Flottum, EAS Chairman*

## WANTED:

### PROBLEM SOLVING BEEKEEPERS

Have you overcome some sticky (pardon the pun) problem in your beekeeping? Have you been successful in finding new markets for your honey, making the transition from hobbyist to sideliner, building a better gadget, or keeping all of your bees alive? Would you be willing to share your ingenuity with others? If so, then here is your chance to share your experiences with other EAS members by presenting a workshop at EAS 2000 in Salisbury, Maryland. Write me at 26626 Howard Chapel Drive, Damascus, MD 20872 or email me at [amazingbee@earthlink.net](mailto:amazingbee@earthlink.net) describing your success.

*David Bernard, President 2000*

## EAS Journal

Journal of the Eastern Apicultural  
Society of North America, Inc.  
Volume 28, Number 1

### **Kim Flottum**

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Treasurer  
99 Weavers Road  
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401.295.9334

## (Over 100) Master Beekeepers Update

In the Fall 1999 Journal, a listing of all the EAS Master Beekeepers was published. Many of our Master Beekeepers contacted either Kathy Summers or myself with updates on their addresses and phone numbers and the year that they were certified. Some were contacted by their state's Directors and they relayed the information back to us. To all those who verified their information, I am grateful. As of this printing, I have heard from or about most of the Master Beekeepers. If you noticed your information was not current, please contact me by phone, surface, or e-mail. If you can assist by tracking down a friend who may be on the list, let me know. By EAS 2000 in Salisbury, MD, we hope to have compiled a complete and accurate listing of all the Master Beekeepers. Thanks for your help and consideration on this task. (The 1999 Master Beekeepers will be included on the roster and I'm sorry for their deletion on the Fall 1999 list.)

Contact: Nancy Troup, 10618 Honeyfield Road, Williamsport, MD 21795, 301.223.9662, e-mail: beestroup@erols.com

*Nancy Troup, MD*



## Life Membership News

Thanks and welcome to the ranks, William Evans and Bill Mondjack!! These are our new life members. They have chosen to support EAS and never pay annual dues again. You too could do this deed. For the fee of \$150.00 (payable in 3 installments, or at one time), you too could be a life member of EAS. Your pin and certificate will await you at EAS 2000 (along with William and Bill), and the knowledge you have contributed to the best bee organization in the east, EAS !!

Contact: Don Chirnside, Treasurer or Bill Troup, Life Chairman.

*Bill Troup, Life Member Chairman*

## What Is The Job Of . . .

### **An EAS Director?**

Each state/province is entitled to elect one Director on the governing board of the Society. Directors meet before and after each general meeting and set policy and guidelines for the operation of the business of the Society. Throughout the year, they serve as the liaison between the Society officers and the members in their respective states. They are responsible for recruiting new members, keeping track of state concerns and advising the membership of their activities through the EAS Journal which is published four times a year.

### **An EAS Delegate?**

Each member association in good standing shall be entitled to send one official delegate to each annual conference. A delegate acts on behalf of their local and/or state association by voicing the concerns and recommendations of their respective association. Recommendations that require action by the Board of Directors must be placed in written form to be voted on by the assembled delegates. The President will then report approved motions to the Board of Directors at the next scheduled board meeting. Action taken by the board will be reported to the delegates at the next regularly scheduled delegate's meeting.

*This year Nominate*

## DIVELBISS AWARD

Each year the Eastern Apicultural Society gives the Divelbiss Award to that person, or husband-wife team, who has – over a period of years – reached the non-beekeeping public to teach about the values of honey bees in our lives.

Each year you are asked to nominate someone, not necessarily from your own state, who would be a candidate for this award. You may wish to announce this award at your local and state organization meetings and in their newsletters. You may wish to inform officers of state and local organizations and request their input.

The nomination is really very easy. Write a letter outlining what the candidate has done in reaching the non-beekeeping public over a period of time. Such groups as 4-H, Scouts, school groups, media interviews, community organizations, Lions, Garden Clubs, county and state fairs, etc., all qualify as non-beekeeping public.

The letter may also include the teaching of beekeeper's Short Courses and other instructional work towards educating beekeepers and prospective beekeepers. The nominee does not need to be a member of EAS (but we'd be delighted if he/she would join).

Send the letter to: Ann Harman, 1214 North Poes Road, Flint Hill, VA 22627, Phone/Fax: 540-364-4660, e-mail: AHworkerB@aol.com

Since the award needs to have the recipient's name engraved on it, I have to request a deadline of April 1st.

If you have any questions, please give me a call.

*Ann Harman, Vice Chairman*

## Looking Ahead

**2001 – August 6-10**

**Massachusetts**

Maritime Academy, Cape Cod

**2002 – Dates to be determined**

**New York**

Cornell University, Ithaca

**2003 – Dates to be determined**

**Maine**

Bowdoin College Campus, Brunswick

## How Far Is Salisbury?

### From Salisbury to . . .

Albany, NY .....	353 miles
Atlanta, GA .....	693 miles
Baltimore, MD .....	108 miles
Bangor, ME .....	667 miles
Boston, MA .....	437 miles
Charleston, WV .....	458 miles
Cleveland, OH .....	482 miles
Columbia, SC .....	518 miles
Columbus, OH .....	527 miles
Dover, NH .....	56 miles
Hartford, CT .....	338 miles
Indianapolis, IN .....	707 miles
Knoxville, TN .....	618 miles
Louisville, KY .....	707 miles
Montgomery, AL .....	854 miles
Montreal, Quebec .....	584 miles
Nashville, TN .....	801 miles
Newark, NJ .....	203 miles
Philadelphia, PA .....	129 miles
Pittsburgh, PA .....	351 miles
Raleigh, NC .....	313 miles
Richmond, VA .....	225 miles
Toronto, ON .....	635 miles
Washington, DC .....	116 miles

Source: AOL NetFind - MapQuest

**MD State Honey Show  
Rules on Page 9**

**EAS Honey Show Rules  
on Page 10**

*Different ... Cont. From Pg. 1*

**Example 2:** In addition to your block of beeswax, you have three 1-lb jars of extracted light amber honey and three 1-lb jars of extracted amber honey.

**To enter the EAS Show**, on your EAS Show registration form you would indicate that you are also entering Class H3 and Class H4. You would be given 3 white labels to attach to your jars of light amber honey, indicating Exhibitor E19, Class H3, and 3 white labels to attach to your jars of amber honey, indicating Exhibitor E19, Class H4. **To enter the MSBA Show**, on your MSBA Show registration form you would indicate that you are also entering Class 3, if you have 10 or fewer colonies (Class 6, if you have more than 10 colonies). You would be given one blue label to attach to one of your six jars of honey, indicating Exhibitor M26, Class 3 (or Exhibitor M26, Class 6). **If you enter both shows**, then one of your six jars of honey will have two labels.

Join the fun. See how your products stack up against the competition, enjoy the prestige of displaying an EAS ribbon or trophy, and enjoy the unique opportunity to win a Maryland ribbon and carry home some Maryland prize money.

*David Simmons, President  
MD State Beekeepers*

## OBITUARY

**Lawrence Bixby**, 88, died February 22, in Cullowhee, North Carolina.

Larry was a President of the North Carolina State Beekeepers Association and a Director and past President of EAS. Larry worked as the registrar at Western Carolina College in Cullowhee, NC.

He was a native of Signal Mountain, TN, but had been a resident of Cullowhee since 1976, and was a member of the Church of the Good Shepherd of Cashiers.

He is survived by his wife of 42 years, Elaine Jones Bixby of the home, two sons, Lawrence Henry Bixby III of Blowing Rock and Charles Jones Bixby of Roseville, CA; two daughters, Virginia Battle Bixby of Cullowhee and Rosemary Elizabeth Bixby Turner of Charlotte; one brother, Nicholas M. Bixby of Orlando, FL and six grandchildren.

Memorials may be made to the Cullowhee Valley School Library, Cullowhee, NC 28723.

## EAS Dues Payment/Address Correction Form

Name \_\_\_\_\_

Address \_\_\_\_\_

City/State or Province/Code \_\_\_\_\_

Phone/Fax \_\_\_\_\_

Annual Dues: \$10 per person or family \$ \_\_\_\_\_

Life Membership Dues: \$150 \$ \_\_\_\_\_

EAS Foundation Gift \$ \_\_\_\_\_

**Do not send to EAS Journal Editor. Send your check to -**

**Don Chirnside, EAS Treasurer**

**99 Weavers Road North Kingstown, RI 02852-7135 USA**

tions on equipment assembly, obtaining and installing bees, honey extraction, honey bottling, bee diseases and more! New beekeepers are encouraged to attend as this promises to be an invaluable experience.

The Level Two short course session, with the help of Dr. Wyatt Mangum from Mary Washington College in Fredericksburg, Virginia, is aimed at individuals interested in using a knowledge of honey bee biology to explore some specialized aspects of bee behavior and bee management. Bee behavior lectures will include topics such as queen bee biology and pheromones, honey bee communication, and bee behavior during queen introduction. Bee management topics include four methods of queen rearing, queen marking, queen introduction techniques, diseases, mites and more. Special extended sessions, which run simultaneously to the main session, will include stinging insect identification, bumble bee and non-apis bee biology, and a training workshop for honey show judges. A variety of lectures, demonstrations, laboratories, and in-hive workshops during these sessions should provide even experienced beekeepers a chance to choose among stimulating topics.

Both short course sessions will begin at 8AM on Monday, July 31<sup>st</sup>. Sessions will run all day Monday and Tuesday and then end at noon on Wednesday, August 2<sup>nd</sup>. In case you've never attended an EAS Short Course be advised that "all day" means just that. There are short breaks each day, as well as lunch and dinner breaks, but presentation and/or activities continue until about 8 at night. This is not meant to discourage you - only to assure you that you **will** get your money's worth!

The annual EAS conference, a series of lectures and workshops generally attended by about 400 beekeepers,

begins just after lunch on Wednesday, August 2<sup>nd</sup>, and continues through Friday, August 4<sup>th</sup>, concluding with a banquet on Friday evening. I. Barton (Bart) Smith, the chief apiary inspector here in Maryland, is planning a power-packed conference program that includes lectures by nationally recognized bee experts such as Dr. Norm Gary, Emeritus Professor of Entomology at University of California, Davis; Dr. James Tew, Professor at Ohio State; Dr. John Harbo, Research Scientist from the USDA Baton Rouge Lab; and Drs. Jeff Pettis and Hachiro Shimanuki from the USDA Beltsville (MD) Bee Lab. Bart Smith is arranging for the American Association of Professional Apiculturalists (AAPA) to hold their annual American Bee Research Conference (ABRC) on Friday August 4<sup>th</sup>, thus offering EAS participants the chance to hear the most current research results presented by numerous nationally recognized bee researchers. A few of the bee researchers expected at the ABRC including, Dr. Marla Spivak, Dr. Anita Collins, Dr. Roger Hoopingarner, Dr. Nick Calderone, Dr. Frank Eischen, Dr. Marion Ellis, Dr. Keith Delaplane, and many, many others.

Those of us working on this conference are committed to offering a wide selection of superior choices to EAS 2000 attendees. We invite you to celebrate this 45<sup>th</sup> anniversary conference with us in Maryland, the state where EAS started! For more information, hotels and campus information, and Salisbury attractions please check the EAS 2000 website, hosted by the University of Maryland and the Maryland State Beekeepers Association, at <http://iaa.umd.edu/mdbee/EAS2000.html>. Further information can be obtained by email addressed to [amazingbee@earthlink.net](mailto:amazingbee@earthlink.net) or by phoning (301) 414-2317.

*David Bernard, President 2000*

## Get To Know . . .



**Bernard (Bernie) Bieder** is our Director from Rhode Island. Bernie was born on the Fourth of July. He graduated in 1947 from Boston University. Bernie served in the 78th Division of the 309th Infantry and was wounded in 1945 in Germany. He retired in 1984 from retailing.

He is the secretary and newsletter editor of RI Beekeepers and last year won the newsletter contest that *Bee Culture* magazine sponsored.

Bernie serves on the board of directors of Nickerson Community Center and Hebrew Free Loan Association. He also volunteers with Lifeline of RI, Greenhouse of Roger Williams Park and In-Sight Program (taping books for the blind).

Bernie is a semi-professional musician, playing the bassoon with various local orchestras.

He has one son and twin daughters.

Kathy Summers, EAS Journal Editor

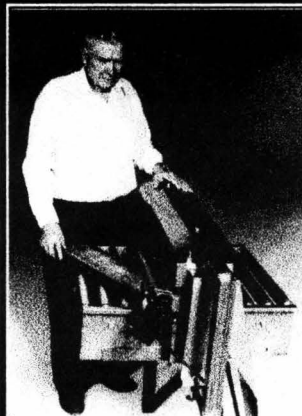
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# EAS FOUNDATION FOR HONEY BEE RESEARCH

## Call For Proposals

The EAS Foundation for Honey Bee Research is a competitive grant program developed from donations received from beekeepers and others interested in funding research on topical problems in honey bees. Proposals are hereby solicited with awards to be announced at the 2000 EAS annual meeting. Requests for support for student projects (undergraduate summer employees/graduate student) or for equipment/supplies for distinct research projects will be given highest priority. Requests for "seed money" to provide investigators the opportunity to collect preliminary data or as "add on" funds to combine with other funding sources to continue present research will also be considered. We welcome separate discreet project proposals and requests that identify pieces of ongoing research programs where additional funds can accomplish an objective of a larger program. Grant funds may be used for supplies, equipment, salaries, travel or other appropriate uses by the recipient.

There will be one award for \$4,000 - 5,000. The award will be announced at the EAS banquet but available by May 15, 2000. We intend to publicize the award to aid in solicitation of additional funds for subsequent years. DEADLINE for application is **May 1, 2000**.

### Proposal Submission Criteria

1. Proposals are welcome from any individuals conducting research on honey bees within the EAS territory. The exact role the investigator will perform if awarded the funds should be clearly stated.
2. Proposal should outline the objective and a plan of work, to be completed within one year of funding, and a justification for the proposed work. If intended as "seed money," the proposal should clearly state how the funds will enable the investigator to secure additional funding for project continuation. Proposals should not exceed five pages in total length (double-spaced) excluding title page, budget and resumes.
3. Proposal must indicate how results will be disseminated if grant is

funded. Investigators are encouraged to present their work to a future EAS annual meeting and through the EAS journal (summary form) if at all possible but other funds should be used for such dissemination. An acknowledgement of EAS support should be included in any presentations or publications resulting from the research.

4. The proposal should be arranged in the following format:
  - a. cover page to include title, name, address and telephone of investigator(s) and title/affiliation of investigator
  - b. justification
  - c. objective(s)
  - d. project description
  - e. plan of work/timetable
  - f. budget
  - g. resume of each participant
5. Proposals should be submitted by May 1, 2000 to EAS Foundation for Honey Be Research c/o EAS Secretary, Box 300A County Home Rd., Essex, NY 12936. Three copies should be made.

### Proposal Review Process

The EAS Board of Directors will review each proposal with a three person proposal review board and decide if an award is warranted. One member is an elected Director to the Board while the remaining two are researchers. None of the panel will have a direct connection to any research project for which a proposal has been submitted. In cases of conflict that panel member will be excused from voting. Evaluation of proposals will be made on the following criteria: Scientific merit, relevance of the proposed project to beekeeping, reasonableness of the budget proposal to the actual work to be performed, potential for securing or adding to funding from other sources, and finally, interest of proposed research to EAS members. All funds must be expended by June 30, 2001 and an accounting of expenditures made available to the EAS treasurer by August 1, 2001.

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# Maryland State Beekeeper's Association Annual Honey and Honey Cookery Show Rules and Premium List

## General Rules

Entries will be accepted from 9:00 a.m. until 1:30 p.m. sharp on Wednesday, August 2. Entries must remain in place until released by the show chairman between 4:00 p.m. and 5:00 p.m. on Friday, August 4.

Entries will be accepted from anyone **attending** the EAS meeting (MSBA members and non-members). Entries from exhibitors **not present** at the EAS meeting (entries brought to the show by someone else) will only be accepted if the exhibitor is a MSBA member.

Only one entry will be allowed in each class from any household, partnership or beekeeping establishment.

The exhibitor will select the class for his/her entry. (Assistance will be provided in selecting the correct class when making entries). The chairman of the show reserves the right to make a final determination and change, if necessary, entry classes. Classification of sweet and dry mead may be changed by judges (correct classification will be determined by chemical tests after the bottles of mead are opened).

No exhibitor's name or label will be allowed on any entry except in designated classes.

The decisions of judges are final. Judges may withhold prizes for insufficient merit or award a lower prize at their discretion. Entries that do not comply with the rules or class description may be disqualified.

The show chairman reserves the right to adjust any class and/or premiums offered. (For example: If sufficient entries are made for one stated color class for extracted honey to create two color classes, then two separate classes would be created with appropriate ribbons and cash awards).

Competition between local bee clubs is encouraged. An award will be presented to the local bee association who's members earn the highest number of points based on the number of quality products entered in the show. The following point system will be used: 1st prize - 3 points, 2nd prize - 2 points, 3rd prize - 1 point. If clubs are tied, the 1st place winner will be the club

with the most 1st place awards in the show. If a tie still exists, the club with the most exhibits in the show will win.

## Premium List

Individual Classes: Ribbon and Cash Award

Division Champion: Ribbon and Cash Award

Best in Show: John V. Lindner Award

Best Club Showing: Plaque

## Division I HIVE PRODUCTS

All entries must be the product of the exhibitor's bees and have been produced within a 12 month period prior to entry.

All honey exhibited must have been gathered and ripened in a natural way by honey bees.

An entry consists of 1 jar, container, frame, block, etc.

All extracted, chunk and finely granulated honey, and pollen pellets must be exhibited in 1 lb. glass or clear plastic jars, except Class 1. Beekeepers entering the first time in class 1 only may exhibit honey in 1 pint glass canning jars or 1 lb. honey jars.

## PREMIUMS

### Beekeepers entering for the first time

	1st	2nd	3rd	4th	5th
Class 1					
Extracted Honey	\$12	9	6	4	2

### Beekeepers with 10 colonies or less

Class 2					
Extracted Honey - Water White thru Extra Lt. Amber	\$12	9	6	4	2
Class 3 Extracted Honey - Lt. Amber thru Amber	\$12	9	6	4	2

Class 4 Extracted Honey - Dark	\$12	9	6	4	2
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### Beekeepers with 11 colonies or more

Class 5 Extracted Honey - Water White thru Extra Lt. Amber	\$12	9	6	4	2
Class 6 Extracted Honey - Lt. Amber thru Amber	\$12	9	6	4	2
Class 7 Extracted Honey - Dark	\$12	9	6	4	2

## Open to all

Class 8 Comb Honey - Square Section	\$12	9	6	4	2
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Class 9 Comb Honey - Round Section	\$12	9	6	4	2
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Class 10 Cut Comb Honey in clear plastic box	\$12	9	6	4	2
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Class 11 Chunk Honey in wide mouth 1 lb. jar	\$12	9	6	4	2
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Class 12 Finely Granulated Honey in regular or wide mouth lb. jar	\$12	9	6	4	2
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Class 13 One Shallow or Full Depth Frame Honey - must be protected with plastic wrap or suitable container	\$12	9	6	4	2
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Class 14 Beeswax Block 2 lbs. minimum	\$12	9	6	4	2
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Class 15 Dry Pollen Pellets in 1 lb. honey jar	\$12	9	6	4	2
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Division Champion: Ribbon \$10

Division I Total: \$505.00

## Division II ARTS AND CRAFTS

All entries must have been made or produced by the exhibitor.

Label for Honey Container - One marketable container of honey, any size, any form, WITH LABEL designed by the exhibitor and affixed to the container. The container, unless opaque, must contain honey. Commercial stock labels are prohibited. Apiary and/or exhibitor name is permitted on the label.

Presidents Prize - Any creative or artistic endeavor prominently featuring the honey bee, beekeeping or pollination.

Photography - A single black and white OR color print 5" x 7" minimum, suitably framed or mounted, pertaining to beekeeping.

Equipment or Gadget - Any original tool or equipment useful in beekeeping. A written description giving details of construction, materials, cost and labor MUST ACCOMPANY THE ENTRY.

Honey Wine - Entries must be at least 12 months old and shall be exhibited in unlabeled standard 750 ml.



or "fifth" wine bottles. Exhibitor must state whether entry is straight (honey-and-water "must" only) or augmented (honey-and water "must" plus fruit juices, herbs, spices, etc.) Allowed ingredients in all classes - sulfiting, yeast nutrients/energizers, tannin, citric acid or acid blends.

Gift arrangements/packs must include one or more products of the hive but may also include other items that enhance the appeal or promote the use of hive products. Personal gift arrangements should be suitable for personal gift use regardless of commercial applications, and should be in a box, basket or other suitable container. Mailable gift packs should be suitable for commercial applications and will be judged on mailability.

	PREMIUMS				
	1st	2nd	3rd	4th	5th
Class 16 Four Molded Beeswax Candles	\$12	9	6	4	2
Class 17 Four Dipped Beeswax Candles	\$12	9	6	4	2
Class 18 Artistic Beeswax – candles, figurines or other forms, at least 1 lbs.	\$12	9	6	4	2
Class 19 Label for Honey Container	\$12	9	6	4	2
Class 20 President's Prize	\$12	9	6	4	2
Class 21 Photography	\$12	9	6	4	2
Class 22 Equipment or Gadget	\$12	9	6	4	2
Class 23 Honey Wine – Sweet Mead, one bottle	\$12	9	6	4	2
Class 24 Honey Wine – Dry Mead, one bottle	\$12	9	6	4	2
Class 25 Honey Wine – Augmented Mead, one bottle	\$12	9	6	4	2
Class 26 Personal Gift Arrangement of honey bee products	\$12	9	6	4	2
Class 27 Mailable Gift Pack of Honey Bee Products	\$12	9	6	4	2
Division II Champion: Ribbon	\$10				
Division II Total:	\$406.00				

### Division III YOUTH DIVISION

	PREMIUMS		
Exhibitors age 18 or under	1st	2nd	3rd
Class 28 Extracted Honey (As in Div. I)	\$12	9	6
Class 29 Beecraft (As in Div. II)	\$12	9	6
Class 30 Honey Cookery (As in Div. IV)	\$12	9	6
Division III Total:	\$81.00		

### Division IV HONEY COOKERY

Entries in all classes must use honey for 50% of the sweetening with the following exceptions: frostings, fillings, glazes, dusts and meringue may contain up to 100% sugar. Honey used in entries does **not** need to have been produced by the exhibitor. Non beekeepers are encouraged to enter honey cookery.

Mixes and packaged prepared foods are not permitted.

Each honey cookery entry must be accompanied by **TWO** copies of the recipe for the entry. The ingredients in the entry must match the recipe. Recipes must not contain the exhibitor's name or other personal identification.

Plates and protective covers must be supplied by the exhibitor.

	PREMIUMS				
Class 31 Cake – One unsliced cake that may be unfrosted, frosted, filled, glazed or dusted.	\$12	9	6	4	2

Class 32 Cookies – 12 drop, refrigerator, rolled or filled cookies that may be unfrosted, frosted, glazed or dusted.	\$12	9	6	4	2
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Class 33 Cookies – 12 bar or sheet cookies (brownies, date bars, baked granola, etc.). May be unfrosted, frosted, glazed or dusted.	\$12	9	6	4	2
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Class 34 Pie – One unsliced pie.	\$12	9	6	4	2
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Class 35 Candy – 12 pieces. May be cooked, uncooked, or may be candied peels and candied fruits.	\$12	9	6	4	2
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Class 36 Yeast Bread (Non Sweet) – One unsliced loaf or 9 rolls.	\$12	9	6	4	2
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Class 37 Yeast Bread (Sweet) – One unsliced loaf, coffee cake, tea ring, or 6 danish or sweet rolls.	\$12	9	6	4	2
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Class 38 Quick Bread (Sweet) – One unsliced loaf. Examples are: banana bread, nut bread, etc.	\$12	9	6	4	2
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Class 39 Quick Bread (Other) – One unsliced coffee cake, tea ring, 6 doughnuts or 6 muffins.	\$12	9	6	4	2
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Class 40 Jellies, Jams, Preserves or Conserves – 1/2 pint or 1 pint in a jar, sealed with lid or paraffin.	\$12	9	6	4	2
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Class 41 Condiments, Salad Dressings, Barbecue Sauces – One half pint or one pint in glass jar. Examples are: catsup, pickles or relishes.	\$12	9	6	4	2
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Class 42 Any other entry – honey cookery	\$12	9	6	4	2
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Division Champion: Ribbon \$10  
Division IV Total: \$406.00

Grand Total: \$1,398.00

### Show Chairperson

I. Barton Smith  
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# 2000 EASTERN APICULTURAL SOCIETY COMPETITIVE SHOW RULES

THE PURPOSE OF THE EAS COMPETITIVE SHOWS IS TO PROVIDE A COMPETITIVE FORUM DIRECTED TOWARD IMPROVEMENT OF THE PRODUCTS OF BEEKEEPING. THIS POLICY STATEMENT IS INTENDED TO ESTABLISH GUIDELINES TO CLEARLY DEFINE THE RULES FOR ATTAINMENT OF THIS PURPOSE. As the show is to be a competition, it is fundamental that all participants know in advance the judging criteria for each class and follow the rules herein.

The Honey Show Committee is responsible for drafting policies, rules and judging criteria and for disseminating information. Judges will adhere to the Committee's policies and rules.

The judging criteria are designed to reflect the skill of the participant. Items over which the contestant has no direct control will be de-emphasized. These are best illustrated by honey color and flavor. Natural flavor or color of honey will not affect scoring, but alteration of either in handling or preparation of the entry by the beekeeper will adversely affect the score.

Judges may be professors of apiculture, or students of apiculture under a professor's supervision. Judges may be blue-ribbon winners of local, state and/or regional honey shows, but they may judge only in the area in which they excel. Professionals may judge in their fields, such as sewing or cooking.

Judges must completely fill out each score card unless an entry is disqualified. Then the reason for disqualification must be stated on the score card. Judges should make comments on score cards in order to help the exhibitor improve. Judges must break all contest ties.

The score cards and entries are the property of the exhibitor. Although EAS will exercise all due care in judging and displaying entries, exhibitors enter items at their own risk. If possible, judges may hold an open session to answer exhibitors' questions after the show is opened to the public.

Annually, a Honey Show committee within the host state will be responsible for:

1. Allocating space for the show and arranging entries.
2. Compliance with show rules and judging criteria.
3. Obtaining judges.
4. Cooperating with EAS Treasurer in obtaining awards.
5. Accepting entries and opening show at a predetermined, published time.
6. Within three weeks of the close of the Show, filling out a yearly comparison sheet and making recommendations for future shows.
7. Recording all Blue Ribbon winners for the EAS, and other Journals.

## GENERAL SHOW RULES

1. All entrants **MUST BE** current dues-paying members of the Eastern Apicultural Society and **MUST BE** registered and in attendance at the conference. Proof of conference registration or proof of current paid dues status must be submitted by the entrant at the time of making entries.
2. Only one entry in each class may be made by an individual family, or that individual's family, or that individual's apiary.
3. At the time of entering, the exhibitor may place a small label, with the exhibitor's number, inconspicuously on the entry. The exhibitor must fill out all labels. The labels will be available for the exhibitor's use at the show registration table.
4. Separate section or class rules will apply.
5. Identifying labels on the entries are forbidden. In Arts and Crafts and Gift Arrangements classes, if the exhibitor's name and/or apiary is an integral part of the entry, names are permitted.
6. The exhibitor must choose which classes to place entries in. Judges may adjust classes at their discretion.

7. Entries can only be made during the hours published.
8. Entries must be left intact and on display until released by the Show Chairman.
9. No commercial products or displays are permitted.
10. No EAS entry can be submitted again for three years.
11. The decision of the judges in all cases will be final.
12. All entries must have been produced and submitted by the exhibitor. Entries will not be accepted by mail.
13. The Show Chairman has the authority to accept, reject and classify entries in accordance with the show policies, rules and judging criteria.
14. Any exhibitor wishing to protest must do so to the Show Chairman within one hour of the public opening of the show.
15. EAS assumes no liability for loss or damage of entries. Although EAS will exercise all due care in judging and displaying entries, exhibitors enter items at their own risk.
16. Entries not claimed by the end of the conference will be disposed of by the Show Chairman.

## HONEY SHOW

CLASS	DESCRIPTION
H1*	Three 1-lb jars of honey, extracted, white
H2*	Three 1-lb jars of honey, extracted, light
H3*	Three, 1-lb jars of honey, extracted, light amber
H4*	Three, 1-lb jars of honey, extracted, amber
H5*	Three, 1-lb jars of honey, extracted, dark
H6	Three section boxes of comb honey
H7	Three packages of cut-comb honey, 4" square
H8	Three circular sections of comb honey
H9	Three 16-oz jars of creamed honey
H10	Three 16-oz jars of chunk honey
H11	One frame of honey

1. Entries in classes H1-H5, marked \*, must be in queenline type jars, and may have plain metal or plastic lids. Canadian exhibitors may enter Classes H1-H5 with 500 gram universal jars and Classes H9 and

- H10 with 500 gram barrel-type jars.
- Entries in class H11 must be displayed in bee-proof cases having both sides made of transparent glass or plastic.
  - Entries in classes H6, H7 and H8 must be in the appropriate container: window cartons, round section lids – both transparent, cut-comb box – all sides transparent.
  - Entries in classes H9 and H10 should be in cylindrically uniform, “wigwam” jar OR in the new “shoulder” jar.
  - Honey color classes H1-H5 will be determined by the Show Chairman and the judges. An official honey color grader (i.e. Pfund Color Grader, USDA Honey Comparator, etc.) may be used to make the final decision.
  - All entries must be the product of the entrant’s apiary and have been produced since the previous EAS Honey Show.

## JUDGING CRITERIA

### Extracted Honey

#### Classes H1 to H5 MAX. POINTS

1. Density	10
(water content above 18.6% will be disqualified and below 15.5% will be docked points)	
15.5 – 17.0% 10 points	
17.1 – 18.0% 9 points	
18.1 – 18.6% 7 points	
2. Absence of crystals	10
3. Cleanliness	40
a. Without lint - 10	
b. Without dirt - 10	
c. Without wax - 10	
d. Without foam - 10	
4. Flavor	10
a. Points will be reduced for honey flavor that has been adversely affected by processing.	
b. Disqualified for fermentation.	
5. Container appearance	10
6. Accuracy of filling	20
a. Headroom: ½ inch maximum, 3/8 inch minimum with no visible gap between honey level and cap.	
b. Uniformity of filling	
<b>TOTAL</b>	<b>100</b>

### Creamed Honey

#### Class H9 MAX. POINTS

1. Fineness of crystals	30
2. Uniformity and firmness of product	25
3. Cleanliness and freedom from foam	20

4. Flavor	15
a. Points will be reduced for honey flavor that has been adversely affected by processing.	
b. Disqualified for fermentation	
5. Accuracy of filling and uniformity	10
<b>TOTAL</b>	<b>100</b>

### Chunk Honey

#### Class H10 MAX. POINTS

1. Neatness and uniformity of cut	20
a. Upgrade for parallel & 4-sided cuts	
b. Downgrade 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 in capping structure, color, thickness of chunks and accuracy and uniformity of fill	20
5. Density and flavor of liquid portion of pack	
a. Density (water content above 18.6% will be disqualified)	10
b. Favor (points will be reduced for honey flavor that has been adversely affected by processing)	10
c. Disqualified for fermentation	
<b>TOTAL</b>	<b>100</b>

### Comb Honey

#### Classes H6, H8 MAX. 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
7. Uniform weight of each section	10
8. Total weight of entry	10
<b>TOTAL</b>	<b>100</b>

### HANDY HONEY CHART

The EAS Cookery Show Rules state that “At least 25% of the sweetening agent must be HONEY.” (Of course you can use all honey if you wish.) Frostings and decorations, which may be made with 100% sugar, are not included in the total sweetening. Here is a table of proportions to help you out.

Total Sweetening	Honey Requirements
2 cups (32 Tbs.)	1/2 cup (8 Tbs.)
1-½ cups (24 Tbs.)	6 Tbs.
1 cup (16 Tbs.)	¼ cup (4 Tbs.)
¾ cup (12 Tbs.)	3 Tbs.
½ cup (8 Tbs.)	2 Tbs.

If you get confused trying to figure out your recipe, please call Ann Harman at 540.364.4660 BEFORE the conference.

### Frame of Honey

#### Class H11 MAX. POINTS

1. Uniformity of appearance	25
2. Absence of uncapped cells	20
3. Uniformity of color	15
4. Absence of watery cappings	10
5. Cleanliness and absence of travel stains	20
6. Freedom from granulation and pollen	10
<b>TOTAL</b>	<b>100</b>

### Cut Comb Honey

#### Class H7 MAX. 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 product, absence of travel stains, crushed wax, and crystallization	20
4. Uniformity of appearance (color of honey, capping structure, thickness of comb)	15
5. Uniformity of weight	15
6. Total weight of entry	10
<b>TOTAL</b>	<b>100</b>

## MEAD SHOW

### CLASS DESCRIPTION

M1	Mead, dry
M2	Mead, sweet
M3	Mead made with fruit juices
M4	Mead, sparkling, made with or without fruit juices

**GENERAL RULES:** All wines should have been made by the exhibitor by the process of fermentation. A 3" x 5" card should accompany each mead entry. The card should have the exhibitor's number put on at the time of entry. The card should indicate the type of honey used (clover, wildflower, etc.) and in classes 3 and 4 the type(s) of fruit used. **BOTTLES:** Still wines should be exhibited in clear (not frosted), colorless (not tinted), wine bottles of approximately 750 ml or 25.4 fluid ounce capacity.

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

**CORKS:** Natural cork stoppers are preferred. Screw-top wine bottles or plastic corks may be used in classes 1-3. Corks may be driven straight cork or flanged and hand-applied. Corks are available from wine supply stores or vintners.

**LABELS:** Entries must not have any

identifying labels on the bottles. Small labels with exhibitor's number may be placed inconspicuously if the exhibitor chooses. Labels will be available at the entry desk.

**PRESENTATION:** Wine bottles should be filled so that when the cork is pushed right home, the air space is between 3/4" and 1" in depth. Sparkling wines should have an air space of 1" to 1-1/4".

### JUDGING CRITERIA

Mead	Still	Sparkling
<b>Classes 1-4</b>		
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>100</b>

## HONEY COOKERY SHOW

CLASS	DESCRIPTION
C1	Cookies, 1 dozen
C2	Bars or brownies, 1 dozen
C3	Cake, unfrosted or frosted, 1 cake
C4	Yeast bread, 1 loaf
C5	Yeast bread, fancy, 1 item
C6	Yeast rolls, 1 dozen
C7	Quick bread, 1 loaf
C8	Muffins, 1 dozen
C9	Candy 12 pieces

1. Entries must be accompanied by the recipe as used, written on white 3" x 5" cards in duplicate, without name of entrant.
2. EAS reserves the right to publish the recipes.
3. At least 25% of the sweetening agent must be HONEY. Frostings and decorations may be made with 100% sugar.
4. Entries must be made on plain paper or foam plates, in dome-top cake carriers, or on cardboard covered with foil. Plates and covers will not be furnished by the Show Committee.
5. Enter cake, yeast bread loaf and fancy, and quick bread unsliced.

### JUDGING CRITERIA

CAKE		MAX. POINTS
<b>Class C3</b>		
1. Outside appearance		30
a. Shape and color		
b. If frosted, etc.: distribution and suitability		
2. Inside appearance		40
a. Texture		
b. Grain		
c. Color		
3. Eating quality		30
a. Taste		
b. Odor		
<b>TOTAL</b>		<b>100</b>

Cookies, Bars, Brownies		MAX. POINTS
<b>Classes C1 &amp; C2</b>		
1. Outside Appearance		30
a. Shape and appropriate size		
b. Color		
c. Uniformity of entry		
d. If frosted, etc.: distribution and suitability		
2. Inside Texture		40
a. Texture characteristic of type		
b. Grain		
c. Color		
3. Eating quality		30
a. Taste		
<b>TOTAL</b>		<b>100</b>

Candy		MAX. POINTS
<b>Class C9</b>		
1. Texture		40
a. Characteristic of type		
b. Free from stickiness		
2. Flavor		40
3. Appearance		20
a. Uniformity of entry		
b. Bite-sized pieces		
<b>TOTAL</b>		<b>100</b>

Yeast Breads and Quick Breads		MAX. POINTS
<b>Classes C4 - C8</b>		
1. Outside appearance		30
a. Shape characteristic of type		
b. Crust or surface		
2. Inside Texture		40
a. Texture		
b. Grain		
c. Color		
3. Eating quality		30
a. Taste		
b. Odor		
<b>TOTAL</b>		<b>100</b>

## ARTS AND CRAFT SHOW

Class	Description
A1	Gift Arrangement
A2	Sewing or needlework items
A3	Novelty beeswax with additives permitted
A4	Misc. arts and crafts

1. All items must have a beekeeping theme.
2. Exhibitor must submit estimate of time to make item.
3. Small changes to commercial items or copies of commercial items may be downgraded.

### JUDGING CRITERIA

Gift Arrangement		MAX. POINTS
<b>Class A1</b>		
1. General appearance		30
2. Originality		30
3. Quality of honey & products		25
4. Variety of products		15
<b>TOTAL</b>		<b>100</b>

Classes 2-4		MAX. POINTS
1. Artistic Merit		25
2. Originality		25
3. Skill involved		25
4. Design		25
<b>TOTAL</b>		<b>100</b>

## GADGET SHOW

Class	Description
G1	Large devices (honey extractors, wax equipment, etc.)
G2	Small devices

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

Classes G1 & G2		MAX. POINTS
1. Explanatory text		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

Class	Description
B1	Single piece, pure beeswax, 2 lbs or more
B2	Candles, dipped tapers,

B3	one pair, pure beeswax Candles, molded tapers,
B4	one pair, pure beeswax Candles, novelty, single or coordinated set, containing beeswax

1. All entries in Class B1 must be covered with clean, transparent plastic film.

2. The optimum color for pure beeswax in Classes B1-B3 is light yellow.

#### JUDGING CRITERIA

##### Beeswax

Class 1	MAX. POINTS
1. Cleanliness	35
2. Uniformity of appearance	20
3. Color	15
4. Aroma	15
5. Absence of cracks & shrinkage	15
<b>TOTAL</b>	<b>100</b>

##### Candles, Tapers

##### Classes 2-3 MAX. POINTS

1. Cleanliness, color, quality of wax	25
2. Uniformity of appearance and shape	25
3. Uniformity of pair	25
4. Finishing details:	25
a. For molded: flat, finished bottom, wicks trimmed to ½"	
b. For dipped: last drip left on, wicks left joined	
<b>TOTAL</b>	<b>100</b>

#### Novelty Beeswax Candle

##### Class 4 MAX. POINTS

1. Cleanliness & quality of wax	25
2. Design & overall appearance	25
3. Finishing details wick trimmed to ½", flat, finished bottom	25
4. Originality	25
<b>TOTAL</b>	<b>100</b>

### PHOTOGRAPHY SHOW

#### Class Description

P1	Close-up, print; Subject must relate to beekeeping
P2	Scenic, print; Apiary subject such as flowers, hives, etc.
P3	Portrait, print; Person or beekeeping procedure in appropriate setting.
P4	Essay, prints; A set of from 4 to 7 pictures depicting a beekeeping story.

1. The photo contest is open to all photographers.
2. Prints must be 5" x 7" inches or larger, mounted on a mounting board that extends at least one inch beyond the print on each side. No frames are permitted. Essay prints may be mounted on one mounting board.
3. Prints may be black & white or colored.

4. Photographs can be entered only once in any EAS show.
5. Each photograph, including the Essay as a set, must be accompanied by a 3" x 5" card giving: photo title, entrant's name, address, city, state, zip or postal code, and telephone. The card must state the class entered.
6. Brief captions may accompany the Essay photographs. The order of Essay photographs must be indicated clearly.
7. Winners must agree to have their photos published.

#### JUDGING CRITERIA

Classes P1-P4	MAX. POINTS
1. Composition	35
2. Treatment of subject matter	35
3. Quality and presentation	30
<b>TOTAL</b>	<b>100</b>

### PLEASE TAKE NOTICE

Please read the information carefully, there have been some changes. The most notable change is in the Photography Show. The show is now open to all photographers (professional and amateur).

By reading all the information carefully, you will not be surprised when show time comes. And you may get the inspiration to enter a class you have never considered.

Please note the times for entry into the Competitive Show:

- Enter on Wednesday between 9:00 a.m. and 1:30 p.m. sharp.
- Entries may be picked up by exhibitors on Friday from 4:00 to 5:00 p.m. EAS is not responsible for entries left after 5:00 Friday. If you cannot retrieve your entries in person, please give your entry tag receipts to a friend who can do it for you, or make prior arrangements with the Show Chairperson.

**THE RULES ARE NOT THE SAME THIS YEAR. PLEASE READ OVER BOTH SETS OF RULES FOR MSBA AND EAS HONEY SHOWS. THERE ARE SOME DIFFERENCES.**

*WE HOPE YOU WILL CONSIDER ENTERING BOTH SHOWS AND HELPING US TO MAKE THIS BIGGEST AND BEST COMPETITIVE SHOW THAT EAS HAS SEEN IN A LONG TIME.*

### EAS SHOW AWARDS

Special awards may be given. Trophies may be awarded as appropriate. A trophy may be awarded to that person whose entr has the highest point score in a class within a given category. The EAS SWEEPSTAKES AWARD may go to that person or husband-wife team as joint exhibitors earning the highest number of points combined from all show classes. In the case of a tie, the judges decision will be final.

#### POINT SYSTEM FOR AWARDS

PRIZE	RIBBON	POINTS
First	Blue	10
Second	Red	5
Third	White	3
Honorable Mention	Pink	1

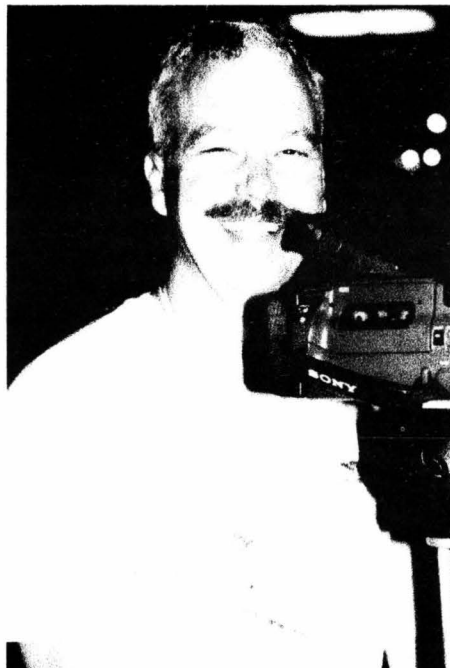
#### Show Chairperson

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# CAPE COD, MASSACHUSETTS

**CUT THIS NOTICE OUT—RIGHT NOW—AND PASTE IT TO YOUR REFRIGERATOR!**

Now, less than one-and-one-half years away. (Wow, where does the time go?) This lovely campus is surrounded on three sides by water—the scenic Cape Cod Canal and Buzzards Bay. A short walk to the bus or train station, and only one-hour driving time from either T.F. Green Airport (PVD) in Providence, RI -or- Logan Int'l Airport (BOS) in Boston, MA. Yes, The Eastern Apicultural Society of North America, Inc. will offer a spectacular Short Course and Conference—the week of August 06-10, 2001—at the Massachusetts Maritime Academy, Buzzards Bay, MA. Excellent speakers and instructors; great food, lodging, entertainment and location; wonderful excursions and workshops; commercial vendors; and fantastic auctions too! DON'T miss this one! (Go on now, get those scissors; this one's a keeper.) LOADS of activities for the family, too. Whale watches, swimming (on our own beach), Canal Cruises, birdwatching, Plimoth Plantation, WHOI, Ocean Spray Cranberry World, Martha's Vineyard, Nantucket, walking or biking along the Cape Cod Canal, deep sea fishing, Boston Freedom Trail and New England Aquarium, Newport Mansions, Mystic Seaport,

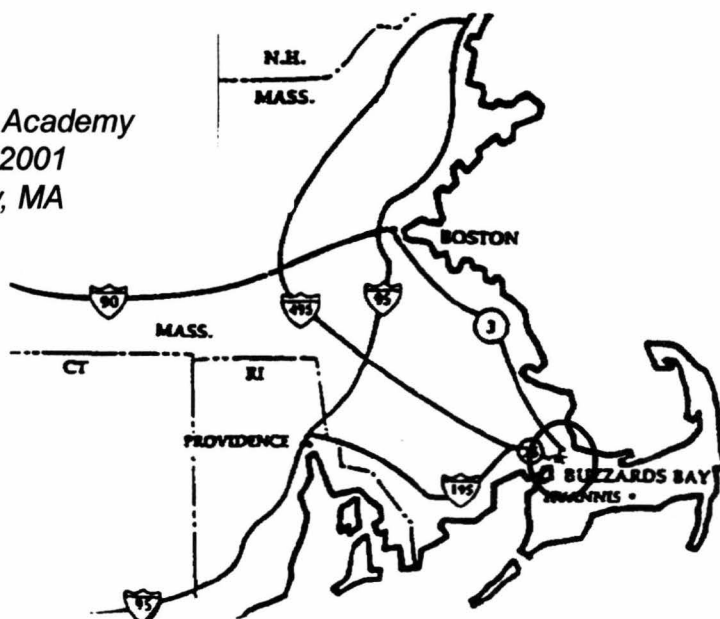


Jay Barthelmeus

and much more. For more information: visit our website URL (with many valuable links): [www.capecod.com/bcba/eas2001.html](http://www.capecod.com/bcba/eas2001.html) -or- Jay Barthelmeus, 7 McElway Drive, Harwich, MA 02645, tel. (508) 430-2740 eves. -or- Paul Desilets, P.O. Box 808, E. Sandwich, MA 02537, tel. (508) 888-2304. See you there!

*Jay Barthelmeus, 2001  
President*

**EAS 2001  
MA Maritime Academy  
August 6-10, 2001  
Buzzards Bay, MA**



## Places To Stay In Salisbury

### Ramada Inn and Conference Center

(2 miles north of SSU campus)  
300 S. Salisbury Blvd  
Salisbury, MD 21801  
410-546-4400  
888-800-7617  
157 units, restaurant, lounge, 6 suites, indoor pool  
EAS Discounted Group Rate  
\$99/night for single occupancy (normally \$139)  
\$109/night for double occupancy

### Other Salisbury Accommodations

#### Best Budget Inn

(5 miles north of SSU campus)  
1804 N. Salisbury Blvd  
Salisbury, MD 21801  
410-546-2238  
30 units

#### Best Western Salisbury Plaza

(5 miles north of SSU campus)  
1735 N. Salisbury Blvd  
Salisbury, MD 21801  
410-546-1300 • 800-636-7554  
102 units, hospitality suite

#### Budget Host Temple Hill

(0.5 miles south of SSU campus)  
1510 S. Salisbury Blvd  
Salisbury, MD 21801  
410-742-3284 • 800-272-7829  
63 units, swimming pool

#### Comfort Inn

(6 miles north of SSU campus)  
2701 N. Salisbury Blvd  
Salisbury, MD 21801  
410-543-4666 • 800-228-5150  
96 units, 3 family suites, restaurant

#### Days Inn of Salisbury

(7 miles north of SSU campus)  
2525 N. Salisbury Blvd  
Salisbury, MD 21801  
410-749-6200 • 800-329-7466  
99 units, swimming pool

#### Delmarva Inn

9544 Ocean Highway  
Delmar, MD 21875  
410-896-3434 • 888-288-5065  
91 units, swimming pool, restaurant

#### Econolodge

712 N. Salisbury Blvd  
Salisbury, MD 21801  
410-749-7155 • 800-553-2666  
92 units, swimming pool

### Hampton Inn

121 East Naylor Mill Rd  
Salisbury, MD 21804  
410-334-3080 • 800-426-7866  
150 units, indoor pool

### Howard Johnson

(7 miles north of SSU campus)  
2625 N. Salisbury Blvd  
Salisbury, MD 21801  
410-742-7194 • 800-446-4656  
123 units, swimming pool, cocktail lounge,  
restaurant

### Lord Salisbury Motel

(7 miles north of SSU campus)  
2637 N. Salisbury Blvd  
Salisbury, MD 21801  
410-742-3251 • 800-299-3232  
50 units, swimming pool, efficiencies

### Sandman Motel

1500 N. Salisbury Blvd  
Salisbury, MD 21801  
410-749-6178  
34 units

### Sleep Inn

Rt 50 E. at Autumn Grove Rd  
Salisbury, MD 21804  
410-572-5516 • 800-627-5337  
80 units, swimming pool, restaurant

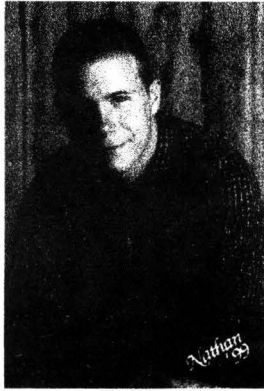
### Super 8 Motel

(6 miles north of SSU campus)  
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Salisbury, MD 21801  
410-749-5131 • 800-800-8000  
48 units

### Thrift Travel Inn

603 N. Salisbury Blvd  
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410-742-5135 • 800-457-3341  
40 units

# FFA RECIPIENTS



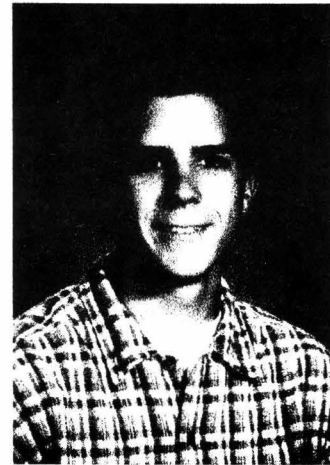
I am Nathan Hans, currently a freshman at The Ohio State Agricultural Technical Institute majoring in Beef Production. I was raised on a 1,100-acre grain and 300 head of

feeder cattle farm.

I attended National Trail High School where I played basketball for four years, was in the FFA chapter for four years, played baseball for two years. In the FFA chapter, I was Treasurer my junior year and Vice President my senior year. I participated in Adopt-A-Highway, Sow and Litter Exhibit, Soil and Livestock Judging, and helped prepare food for the Smorgasbord at the Preble County Pork Festival. I was also involved in the Fruit Sale, and riding on the float in the homecoming parade.

As a child, I got involved in 4-H. I have shown two steers and two pigs for the past 10 years. In the 4-H club, I have been President the last two years, Vice President two years, Recreational Leader, and Health and Safety. During my years in 4-H, I have learned how to be more responsible by taking care of my project. I have also had many class winners in both species of my animals shown.

My future aspirations are to receive an Associate Degree from The Ohio State Agricultural Technical Institute in Beef Production. After graduation, I would like to manage a cow-calf herd and begin to build my own herd in the process.



Hello my name is Adam Brodman and I am 18 years old. I grew up on a dairy farm just north of Carey,

Ohio. My parents are Charles and Teresa Brodman. I have two older sisters named Heather and Heidi. I also have a younger sister, Holly and younger brother, Albert. Graduating from Carey High School I was active in FFA, FHA, basketball, school play, and President of my senior class. During my four years in FFA, I was Secretary my third year in Vo-ag, President in my fourth year and received my State Farmer Degree at the Ohio FFA convention last May. My junior year I was also the FHA secretary.

I am furthering my education by being a full-time student at Owens Community College for Agri Business Management Degree. Presently I am working for the United Parcel Service (UPS) as a loader and farming 73 acres. I plan on graduating with a two-year degree in Agri Business Management at Owens Community College. After school I would like to get a job with my degree, farm, and start my own family.

**For information on the  
2000 EAS Conference in  
Salisbury, MD contact:  
David Bernard  
26626 Howard Chapel Dr.  
Damascus, MD 20872  
Amazingbee @ earthlink.net  
301.414.2317**

## What's Happening In Ohio

**April 1** – Medina County Beekeepers' Association Beginner's Class

**April 8** – Small Hive Beetle Meeting, Mike Allsopp & James Baxter  
Reynoldsburg,

**June 24** – Ohio State Beekeepers' Association Summer Meeting, Wooster

**November 11** – Ohio State Beekeepers' Association Fall Meeting,  
Reynoldsburg

*For information on any of these meetings contact Kim Flottum, 330.722.2021*

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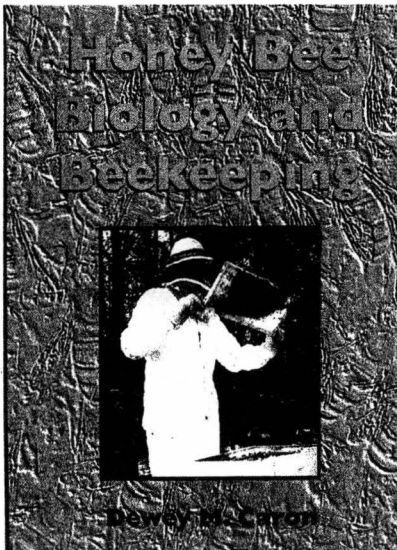
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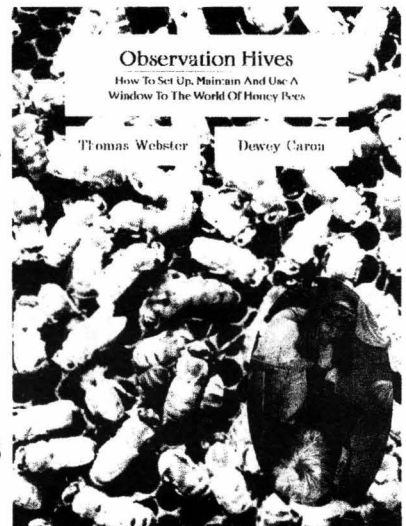
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# Detecting Varroa With Powdered Sugar

While seeking ways to recover varroa mites from bees for laboratory bioassays, Paula Macedo, a University of Nebraska Graduate Student, found a new way to check colonies for varroa that is more efficient than ether roll.

In addition to being more efficient, it is not necessary to kill bees to conduct the test.

## You will need the following:

1. A wide mouth canning jar (quart or pint) with two-piece lid.
2. #8 mesh hardware cloth (or any other mesh that will retain the bees while letting varroa pass through).
3. Window screen (or any other fine mesh hardware cloth that will let powdered sugar pass through but retain varroa).

Retain the metal ring that comes with the two-piece lid, and discard the center portion. Cut a circle of #8 mesh hardware cloth to fit inside the ring. Collect 200-300 bees in a wide mouth pint or quart canning jar. Add powdered sugar to the jar through the #8 mesh lid (enough to coat the bees, 1 tsp. to 1 tbsp. should be adequate). Roll jar around to distribute the sugar. Allow the jar to sit for a few minutes while you collect additional samples. Then invert the jar and shake to recover the mites. The bees will remain in the jar, and the mites and sugar will pass through to a piece of paper. The sugar will make it difficult to count the mites. You can pour the sugar and mites into another jar with a fine mesh lid. Shake again and allow the sugar to escape. Then, dump the mites on a clean sheet of paper and count them. A brief shaking will usually recover 70% of the mites. If you persist a little longer you can recover 90%.

Ms. Macedo suggests three possible reasons for the

efficacy of this technique. (1) Varroa mite legs have a sticky pad called the empodium that helps them adhere to their host. The presence of powdered sugar could make it difficult for mites to adhere to their host. (2) Powdered sugar stimulates the bees' grooming behavior (we know this is true from observation). (3) The powdered sugar on the mite's body may stimulate mites to release from feeding to groom themselves.

Powdered sugar applied to a colony will dislodge a few mites from their host bees, but it is not highly efficient. Furthermore, the mites will eventually recover and return to their hosts. However, when bees are isolated from nest materials, the mite recovery from exposing them to powdered sugar is impressive. In fact, if you are willing to collect the adult population of a colony in jars and subject them to powdered sugar shaking, you can lower the mite infestation comparably to a chemical treatment. Continue shaking until mites cease to fall, and then return the bees to their colony unharmed. In future studies, Ms. Macedo will examine the efficiency of the technique in bulk bee cages. One limitation to using this technique is that it is only efficient when brood is not present. When brood is present, 70 - 80% of the mites will be in sealed brood cells. Also, powdered sugar entering open brood cells can result in brood injury.

Ms. Macedo concludes that the method is a safe, inexpensive, and highly efficient way to check adult bees for mites. She hopes that beekeepers will find creative ways to use the technique to lower varroa mite infestations and reduce the frequency of chemical treatments. Dare we even dream of eliminating them altogether.

*Taken from a talk given by Dr. Marion Ellis at the Honey Producers meeting in San Diego.*

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## CONNECTICUT

The Connecticut Beekeepers Association will hold their Spring meeting Sunday, April 16 at the Windsor Connecticut Experimental Station, Cook Hill Road, Windsor, CT. That is Exit 37 off of Interstate 91. The program begins at 10:00 a.m. and will be followed by a potluck lunch around noon. Bring your favorite dish to share with all. The featured speaker will be Dr. Eric Erickson of the Tucson Bee Lab in Arizona. He will present two topics - *Facing The Africanized Honey Bee in the U.S.* and *Varroa Mite Resistant Bees*. Both topics are of great importance to all beekeepers, so come and learn and have a good time sharing with fellow beekeepers.

For more information contact Ted Jones, 55 Wolf Pit Rd., Farmington, Ct 06032, 800.677.9391, email: t.c.jones@snet.net

## PENNSYLVANIA

The Capital Area Beekeepers Association is offering its 13th Annual Short Course in Basic Beekeeping, May 13, 8:00 a.m. to 5:00 p.m. at the Dauphin County Agriculture and Natural Resources Center in Dauphin, PA and May 20, noon to 5:00 p.m. at the Milton Hershey Farm Conference Center and Apiary in Hershey, PA.

The course faculty includes Maryann Frazier, Jim Steinhauer, Jennifer Finley, Tracy Helton and more. Each registered attendee will receive a packet of beginning beekeeping information as well as other course-related handouts.

Pre-registration is requested before May 8, and the fee is \$25 per person. Participants are encouraged to bring a veil and beesuit and a brown-bag lunch is suggested. For a registration form and more information contact Maria Contino, 6087 Rockland Drive, Harrisburg, PA 17112, 717.657.3932.

# More About Salisbury & EAS 2000

## Tours & Day Trips

A bus trip will be offered to visit the charming and historic water front city of St. Michaels to learn about the War of 1812, visit the Chesapeake Maritime Museum or shops with everything from scrimshaw to foods to crafts to amber.

Another shopping trip will be offered to visit the Salisbury pewter Factory and the Country Store.

A tour of the Ward Museum of Wildfowl Art, featuring breathtaking carvings of ducks, birds, and decoys will be available.

Finally, we will offer a day trip to the beaches in Ocean City for a relaxing break for you or your family members.

## Entertainment & Special Events

*Wednesday* After the beekeepers social, Dr. Norm Gary will provide an entertaining look at his bee wrangling work with such Hollywood films as the X-Files, Fried Green Tomatoes, My Girl, Man of the House, and more.

*Thursday* After the crab feast and barbecue, there will be a live auction of donated beekeeping related items and memorabilia! This has been a popular and enjoyable event at past conferences.

*Friday* At the awards banquet, Dr. Marion Ellis will provide an entertaining slide show of a beekeeper's lifelong collection of bee stamps, postage, and stationary, including letters from Langstroth himself!

## Meals

All meals will be available in the Commons, the elegant SSU dining facility. The food service resembles an upscale food court set up with kiosks offering a wide variety of menus. **Wednesday evening** will feature a dessert social hosted by the Carroll County Beekeepers Association. **Thursday evening** will feature a crab feast and barbecue. **Friday evening** will feature a banquet meal with a choice of stuffed flounder or prime rib. Meal costs are as follows: Breakfast - \$4.75; Lunch - \$6.25; Dinner - \$9.30; Crab Feast & Barbecue - \$20; Banquet - \$22.

## Lodging

Lodging is available at very reasonable rates in air conditioned dormitory facilities at SSU. Single rooms are available for \$28 per night and double rooms are available for \$23 per person per night. The dormitories are arranged in suites with restrooms shared between rooms within the suite. *Handicap access rooms are available upon request.*

## Registration Costs

Registration forms will be mailed on May 1, 2000 to all EAS members. Registration must be received by June 23, 2000 or a late fee will apply.

Level I Short Course - \$65/person

Level II Short Course - \$85/person

Single Day Short Course - \$30/person

Conference - \$70/single; \$100/couple

Single Day Conference - \$40/person

Late Fee - \$20

## Master Beekeepers Exam

To get more information about or register for the exam, contact the EAS Secretary, Loretta Surprenant, Box 300, Essex, NY 12936, 518.963.7593.

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## The Value of Honey Bees As Pollinators of U.S. Crops

Roger A. Morse  
Nicholas W. Calderone  
Cornell University  
Ithaca, NY

The added value of pollination in the United States has risen from **9.3 to 14.6 billion dollars** in the last decade. This report documenting this increase and the values of individual crops is available as a 16-page full-color reprint from **Bee Culture Magazine** for only **\$3.00** each including U.S. postage. To obtain your copy send \$3.00 check or money order or \$10 minimum credit card to:  
Pollination Reprint  
623 W. Liberty St.  
Medina, OH 44256

## Things Are Happening . . .

**NEW YORK** – The Southern Adirondack Beekeepers' Association will host a seminar in Saratoga Springs, NY, May 13. Topics include small-scale queen production, TM resistant AFB, the small hive beetle, varroa tolerant Russian queens, and the importance of and selection for hygienic behavior in honey bees. Speakers include Susan Cobey, Dr. Hachiro Shimanuki and Dr. Marla Spivak. For more information contact Fred Ludewig, 518.885.9032, f.ludewig@gte.net or Lloyd Spear, 518.370.4989, lloydspear@email.msn.com

**NEW YORK** – Master Beekeeper Program 2000 – The Dyce Laboratory for Honey Bee Studies at Cornell University is pleased to announce the schedule of Master Beekeeper program courses being offered in the year 2000.

The Apprentice Level Spring Course gives a thorough theoretical and practical outline of bees and their keeping. Intended for new beekeepers and a review for experienced beekeepers, this course emphasizes spring and summer management. All courses are taught from 9:00 a.m. until 5:00 p.m. Participants are encouraged to bring brown bag lunch and snacks. The cost is \$125 and dates and locations are listed:

BetterBee, Greenwich – May 6 & 7

Suffolk Cty. CCE Office, Riverhead – May 20 & 21

Erie Cty. CCE Office, East Aurora – May 27 & 28  
Tompkins Cty. CCE Office, Ithaca – June 10 & 11

To register or for more information contact Master Beekeeper Program, Cornell University, Comstock hall, Ithaca, NY 14850.

**Vermont** – The Vermont Beekeepers Association will be holding a Reversing and Inspection Workshop, Saturday, May 6 between noon and 2:00 p.m. The workshop is free and open to the public and will be held at the Yankee Kingdom Orchard in West Addison, Vermont. For more information please call 802.948.2615

**Vermont** – The Vermont Beekeepers Association will hold a Nucleus Colony Making Workshop, Saturday, May 27 between noon and 3:00 p.m. The workshop is free and open to the public and will be held at the Yankee Kingdom Orchard in West Addison. For more information call 802.388.7571.

**West Virginia** – The WV Beekeepers Association will hold their Spring meeting, May 6 starting at 8:00 a.m. at the 4H Center at Clarksburg, Route 19 S, hosted by North Central Beekeepers Association. For more information contact Ray Kerns, Rt. 4, Box 253, Clarksburg, WV 26301, 304.783.4760.

### Ontario Beekeepers Association –

**March 20** Crops and honey Bee Pollination Symposium, Sincoc

**April 3** Commercial Meeting, Guelph

**April 4** Ontario Bee Breeders' Day, Guelph

**July 8** Summer Meeting, Kingston

**August 14** Commercial Meeting, Mississauga

**December** OBA annual convention held in Ottawa, dates to be announced

For more information on any of these meetings, contact Patricia Westlake,

519.565.2662, FAX 519.565.5452, email: ontbee@tcc.on.ca;

www.tcc.on.ca/~ontbee

## From the Editor ...

Hi there! Another year has come and gone and plans are gearing up for another exciting EAS. The Maryland team headed by David Bernard has things well in place. It's going to be a great Conference. Please make your plans now to attend.

The week in Salisbury promises to be one you will enjoy. Some things will be different. There are going to be two honey shows - our usual EAS Competitive Show and the Maryland State Show. All of the details are here in the Journal. Please take a look and if you have questions give Bart Smith a call. This should add to our Honey Show and make it exceptional this year. Bart and his team seem to have worked out all the details so it should run smoothly.

EAS has several Director positions coming available this year. If you take a look at the back page you can find out if your state is one of them. If it is, have you ever considered being an EAS director. Maybe now is a good time to think about it. Keep your state involved and active and have a say about what happens to EAS. If you are interested or know someone in your state that might make a good director, please let one of us know. Bob Cole is head of the nominations committee, 336.877.1321. Give him a call. It is important that EAS has an active Director from each member state.

I hope you are enjoying the Journal and that if you have comments, concerns or things that you would like to see, you will let me know. Send me information from your state. Let us know what's going on - photos, meeting notices, news that happens in your area. Remember this is your Journal - for you and about you.

I look forward to seeing many of you this Summer in Salisbury. You don't want to miss this opportunity.

*Kathy Summers*

**Please send your state or local newsletters to the Editor. Let us keep up with what's going on in EAS territory.**

## **EAS Journal**

Kathy Summers, Editor  
432 Baxter St.  
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Newfield, NY 14867  
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614.855.1656

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