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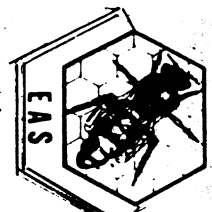
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# EAS JOURNAL

Eastern Apicultural Society of North America, Inc.  
 Founded 1973

Vol. 9 No. 4 July, 1981

**27TH ANNUAL EAS CONFERENCE**  
 August 5-8, 1981  
 RUTGERS UNIVERSITY COOK COLLEGE CAMPUS  
 NEW BRUNSWICK, NEW JERSEY

### PROGRAM

- 7:00 - 8:30 a.m. **BREAKFAST** - (Neilson Dining Hall)
- 9:00 a.m. **Call to Order** - Dr. Radclyffe B. Roberts, EAS President
- Invocation - Abbott, Augustine Hinchies, St. Paul's Abbey, Newton, N.J.
- Welcome - Dr. Roger R. Locandro, Associate Dean, Cook College
- "Using Bees for T.V. & Films Behind the Scenes", Dr. Norman E. Gary, University of California at Davis
- BREAK** - Coffee & Sweet Rolls (Terrace outside Hickman Hall)
- "American Foulbrood & Its Prevention", Dr. H. Shimanoff, USDA, Beltsville, Maryland
- "Using Queens in Your Management Program", Dr. Lawrence J. Connor, Beekeeping Education Service, Cheshire, CT
- LUNCH** - Neilson Dining Hall (Rectangular Room)
- LADIES LUNCHEON & FASHION SHOW**, Neilson Dining Hall (Round Room)
- "All About Queens & How to Find Them", Dr. Norman E. Gary, University of California at Davis
- "Processing & Using Beeswax", Dr. Robert Berthold, Delaware Valley College, Doylestown, PA
- Annual EAS Board of Directors Meeting (Upstairs, Student Union)
- "Problems with Pesticides", Dr. Charles E. Mason, University of Delaware
- "Bait Techniques", Room 112, Hickman Hall, Theresa Locandro
- "Rolled Candles", Room 113, Frank Wojcik, Pres. North West Beekeepers
- "Dipped Candles", Room 114, J.D. Dutton, Chairman EAS Honey Show
- "Ukrainian Easter Eggs", Room 115, E. Abplanalp, Embow, PA
- "Poured Candles", Room 123, Dr. Robert Berthold, Delaware Valley College
- "Mobile Honey House", Hickman Hall Terrace, Walt Wilson, N.J. Bee Inspector and EAS Director, N.J.
- "Bee Diseases", J.C. Mathenius, Jr., N.J. State Apiarist (Hickman Hall)
- Jersey Shore Dinner Barbecue - Log Cabin
- "Bee Beard Demonstrations", Bob Harvey, Commercial Beekeeper, N.J.

- NOON
- 6:00 - 7:00 p.m. **REGISTRATION** - Desk open & manned 24 hrs./day (Housing Office)
- Refreshments - Student Union
- 7:00 - 8:30 p.m. **Dinner** - Neilson Dining Hall
- 8:00 - 9:00 p.m. **Professional Apiculturists Society Meeting** (Upstairs, Student Union)
- 9:00 - 10:00 p.m. **Annual EAS Delegates Meeting** (Upstairs, Student Union)
- Thursday, August 6, 1981
- 7:00 - 8:30 a.m. **BREAKFAST** - (Neilson Dining Hall)
- 9:00 a.m. **Call to Order** - Dr. Radclyffe B. Roberts, EAS President
- Invocation - Abbott, Augustine Hinchies, St. Paul's Abbey, Newton, N.J.
- Welcome - Dr. Roger R. Locandro, Associate Dean, Cook College
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**Friday, August 7, 1981**

- 7:00 - 8:30 a.m. **BREAKFAST - Neilson Dining Hall**
- 9:00 a.m. "Beekkeeping Around the World", Dr. James E. Tew, Agricultural Technical Institute, Wooster, Ohio
- 9:40 a.m. "Flowers, Bees & Evolution", Dr. Radclyffe B. Roberts, Prof. of Apiculture, Cook College
- 10:20 a.m. **BREAK - Coffee & Sweet Rolls, Terrace outside Hickman Hall**
- 10:40 a.m. "Communication in Honey Bees - Truth in Sending", Dr. Roger Hoopinger, University of Michigan
- 11:20 a.m. Annual EAS Business Meeting - J.C. Matthenius, Jr. Presiding
- 2:00 - 1:30 p.m. **LUNCH - Neilson Dining Hall**
- 1:30 p.m. "Honey Cookery", Ann Harmon, Maryland State Beekeepers Association
- 2:15 p.m. "Producing Chunk Honey", Al Delicata, Mass. Beekeeping Federation, Inc.
- 3:00 p.m. "Mead Making", Dr. Roger A. Morse, Cornell University, Ithaca, N.Y.
- 3:45 p.m. "Assembling Equipment", John Barlow, Sales Mgr., A.I. Root Co., Medina, OH
- 4:30 p.m. "Southern Beekeepers Conference", Dr. John T. Ambrose, N.C. University
- 5:00 p.m. Refreshments, Upstairs in Student Union Center
- 6:00 p.m. Buses to **BANQUET** at Browers Hall (do not drive your own cars)
- 6:30 p.m. **BANQUET** - Awards, Entertainment, Miss Kimberly Ganey, American Honey Queen, J.I. Hambleton & EAS Student Awards
- 9:00 p.m. 1st bus leaving to Housing and/or Student Union

**Saturday, August 8, 1981**

- 7:00 - 8:30 a.m. **BREAKFAST - Neilson Dining Hall**
- 9:00 a.m. EAS 1981 Student Apiculture Award Recipient, Osman Katanoglu, University of California at Davis
- 9:40 a.m. EAS 1981 J.I. Hambleton Award Recipient, Dr. Elton W. Herbert, Jr., USDA, Beltsville, Maryland
- 10:20 a.m. **BREAK - Coffee & Sweet Rolls, Terrace, outside Hickman Hall**
- 10:40 a.m. "Maternal Kinship Recognition", Dr. Michael Burgett, Oregon University
- 11:20 a.m. "Bees in an Urban Setting", John A. Root, Vice President, A.I. Root Co.
- 2:00 - NOON **LUNCH - Neilson Dining Hall**
- GOODBYE** - Until we meet again August 4-7, 1982 at Morgantown, W. VA.

**NOTE!** All lectures will be conducted in **HICKMAN HALL**, unless otherwise stated. If registration exceeds 600, all lectures will run consecutively in both auditoriums, A & B

**NOTE!** The following rooms in Hickman Hall will be open from 9:00 a.m. to Thursday, Friday and Saturday. They will also be open from 1:30 to 4:40 p.m. Thursday and Friday.

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**• Conference Program Cont.**

- |               |   |
|---------------|---|
| Room          | Activity or Display                           |
| 117           | - EAS Memorabilia                             |
| 119-120       | - Extracted honey, Creamed honey, Chunk honey |
| 122           | - Comb honey, Cut Comb honey, Beeswax         |
| 125, 126, 127 | - Commercial Exhibits                         |
| 128           | - Honey Show Registration                     |
| 130           | - Mead, Crafts, Gadgets                       |
| 131           | - Honey Cookery                               |
|               | - Child Care, upstairs in Hickman Hall        |

**JERSEY SHORE DINNER BARBECUE**

4:30 p.m., Thursday, Aug. 6th  
Log Cabin, Cook College Campus

**MENU**

- Clams on Half Shell
- Steamer Clams
- Mussels Marinara
- Manhattan Style Clam Chowder
- 1 lb Lobster (steamed) 1 each
- Top Round Roast Beef (carved to order)
- Barbecue Chicken
- Sausage w/Peppers & Onions
- Corn on the Cob
- Baked Beans

**SALAD BAR**

- Spinach Salad, Mixed Tossed Salad, Assorted Salad Dressings, Potato Salad, Macaroni Salad, Cole Slaw, Cucumber Salad, Julienne Strips of Ham, Julienne Strips of Cheese, Cottage Cheese Platters w/Fresh Fruit Salad, Tomato Wedges, Sliced Onions, Grated Cheese, Croutons, Chick Peas, Grated Carrots, Bacon Bits, Chopped Hard Cooked Eggs, Black Olives, Green Olives, Rye, Pumpernickel and Italian Bread & Butter.

**WIENNESE TABLE**

Fresh fruits, Miniature Italian Pastries, Italian Cookies, Rice Pudding, Jello, Assorted Layer Cakes, Assorted Pies, Watermelon Boat.

**BEVERAGES**

Birch Beer, Iced Tea, Lemonade, Beer on Tap, Coffee, Tea.

Price: \$17.00 per person

**HICKMAN HALL**

Room A - Signments for Various Activities

- |          |   |
|----------|---|
| Room No. | Activity  |
| 112      | Batik - Theresa Locandro                                |
| 113      | Rolled Candles - Frank Wojcik                           |
| 114      | Dipped Candles - J.D.D.                                 |
| 115      | Ukrainian Easter Eggs - Abplanalp                       |
| 117      | EAS Memorabilia - Ed & Inga Littig                      |
| 118      | Equipment Assembly - John Barlow                        |
| 119-120  | Honey Show - Extracted, Creamed and Chunk honeys        |
| 122      | Honey Show - Comb, Honey, Cut Comb Honey & Beeswax Show |
| 123      | Poured Candles - Robert Berthold                        |
| 125*     | Child Care - Resting area                               |
| 126      | Commercial Exhibitors                                   |
| 127      | Commercial Exhibitors                                   |
| 128      | Honey Show - Registrations of Entries                   |
| 129      | Exhibits & Mail Display                                 |
| 130      | Honey Show - Mead, Crafts and Gadget Shows              |
| 131      | Honey Show - Honey Cookery                              |
| 132      | Commercial Exhibitors                                   |

\*NOTE - Child care will be provided upstairs in Hickman Hall. Room 125 will be used only for a resting area for the children.

**EAS JOURNAL**

Chairman of the Board: Mr. J.C. Matthenius, Jr.  
516 Victory Avenue, Phillipsburg, N.J. 08865  
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157 Five Point Road, Colts Neck, N.J. 07722  
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EAS Journal \$2.00 Membership in EAS - Single \$3.00 Couple \$4.00 Family \$6.00 Commercial Membership \$30.00 Beekeeper Assoc. \$25.00 Individual Life Membership \$100.00 Membership will include a subscription to the Journal.

## 1981 EAS Revised General Rules For All Shows

1. All entrants, whether or not they attend the reference, must be a member in good standing, and membership) of the Eastern Apicultural Society.
2. Only one entry in each class may be made on individual.
3. Identifying labels on entries are forbidden.
4. Entries can be registered Wednesday 8-9 p.m. and Thursday 8 to 9:30 a.m.
5. No commercial products or displays.
6. No same entry can be submitted again for two years.
7. The decision of the judges in all cases will be final.
8. All entries must have been produced by the exhibitor.
9. Prize ribbons will be awarded to the top winners in each class, however, all winners must enter a minimum of 80 points.
10. A sweepstake awards will be made on the basis of the cumulative score obtained by individuals participating in the show. The highest individual will obtain the sweepstake prize.
11. A Best of Show Award will be made to the most outstanding entry determined by a committee of judges considering all first place winners as a group.
12. Sectional grand prizes will be awarded to the Blue Ribbon winner in each section having the highest accumulated points in the section, provided the number of section entries is five (5) or better.

- ### HONEY SHOW RULES
- To establish color grade, the total number of entries will be divided into four classes (Class 1 - Class 4).
- CLASS 1\*** Three 1-lb. jars of extracted, Light CLASS 2\* Three 1-lb. jars of extracted, Light member.
- CLASS 3\*** Three 1-lb. jars of extracted, Amber.
- CLASS 4\*** Three 1-lb. jars of extracted, Dark.
- CLASS 5** Three packages of Cur Comb Honey, square.
- CLASS 6** Three 16 oz. jars of Creamed Honey
- CLASS 7** Three 16 oz. jars of Chunk Honey
- CLASS 8** One frame (unwired) Cur Comb Honey
- CLASS 9** One frame of Extracted Honey.
- CLASS 10** - 3 sections of Rectangular Comb oney
- CLASS 11** 3 sections of Circular Comb Honey
1. Entries in Classes 8, 9, and 10, must be displayed in bee-proof containers having both sides made of transparent glass or plastic.
2. Entries in Class 5 must be in window cartons wrapped individually in transparent plastic.
3. Colors of honey in Class 1 through 4 will be determined by the Official Grading Committee.
4. All entries must be the product of the entrant's apiary and have been produced during the period of 1980-1981.
- \*5. Entries in Classes 1 through 4 (marked \*) must be in Queen Line Type glass jars.

- ### SECTION 1 - EXTRACTED HONEY
- Class - 1-2-3-4.**
- 5 Ribbons per class**
- Maximum Points
- CORING OBJECTIVES:** Extracted Honey
- Density (water content above 18.6% and below 15.5% will be disqualified)
- Absence of crystals 20
- Cleanliness 10
- a. Without lint (7) 4

- 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
- Total 30
- 100

- ### SECTION 2 - CREAMED HONEY
- Class - 6**
- 3 Ribbons per class**
- SCORING OBJECTIVES:** Creamed Honey
1. Finessness of crystals 30
2. Uniformity and firmness of product 25
3. Cleanliness and freedom from foam 15
4. Flavor
- a. Points will be reduced for honey flavor that has been adversely affected by processing
- b. Disqualify for fermentation
5. Accuracy of filling, uniformity of entry
- Total 100

- ### SECTION 3 - CHUNK HONEY
- Class - 7**
- 3 Ribbons per class**
- SCORING OBJECTIVES:** Chunk Honey
1. Neatness and uniformity of cut
- a. Up-grade for parallel and 4-sided cuts
- b. Down-grade for ragged edges
2. Absence of watery cappings, uncapped cells and pollen
3. Cleanliness of product (down-grade for travel stain, foreign matter, wax flakes, foam & crystallization)
4. Uniformity of appearance of capping structure and color and thickness of chunks.
5. Density and flavor of liquid portion of pack.
- 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
- Total 20
- 100

- ### SECTION 4 - COMB HONEY
- Classes - 8-9-10-11.**
- 3 Ribbons per class**
- SCORING OBJECTIVES:** Comb Honey, Section & Frame Honey
1. Uniformity of appearance 20
2. Absence of uncapped cells 10
3. Uniformity of color 15
4. Absence of watery cappings 10
5. Cleanliness of product & absence of travel stain 15
6. Freedom from granulation and pollen 10
7. Uniformity or weight of each section (except bulk frame) 10
8. Total weight of entry 10
- Total 100

- ### SECTION 5 - CUT COMB HONEY
- Class - 5**
- 3 Ribbons per class**
- SCORING OBJECTIVES:** Cut Comb Honey
1. Neatness and uniformity of cut, absence of liquid honey 20

2. Absence of water 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 comb)
5. Uniformity of weight 15
6. Total weight of entry 10
- Total 100

- ### SECTION 6 - MEAD SHOW
- Classes 1-2-3.**
- 3 Ribbons per class**
- GENERAL - All wines should have been made by the exhibitor by the process of fermentation.**
- BOTTLES -** Wines should be exhibited in clear (not frosted) white (not tinted) glass 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.
- CORKS -** Natural cork stoppers should be used. They may be drive straight corks, or flanged and hand applied. All cork flanged stoppers, available in wine supply stores, are excellent. Corks may be wired for traveling.
- LABELS -** A tag tied around the neck, indicating the class, exhibitor's name or number, and a description of the wine is appropriate, standard labels will be provided at the time of entry.
- PRESENTATION -** Wine bottles should be so filled that when the cork is pushed right home, the air space is between 1/4" and 1/2" in depth. Sparkling wines should have an air space of 1 inches to 1 1/2 inches.
- AWARDS -** Individual exhibitors may not make more than one entry per class and no single bottle may be shown in more than one class.
- Class 1 - Dry Mead, Honey only, one bottle only.**
- Class 2 - Sweet Mead, honey only, one bottle only.**
- Class 3 - Mead, Honey and Fruit, one bottle only.**
- SCORING OBJECTIVES: Mead**
1. Clarity 20
2. Color 10
3. Taste 20
4. Body 10
5. Bouquet 20
6. Bottle 10
7. Bottle Closure 10
- Total 100

- ### SECTION 7 - HONEY COOKING SHOW
- (non-professional)**
- 3 Ribbons per class**
- Class 1 - Cookies - 1 dozen**
- Class 2 - Cakes - One**
- Class 3 - Bars/Brownies - 1 dozen**
- Class 4 - Yeast Bread and Rolls - 1 loaf or 1 dozen**
- Class 5 - Yeast Bread Fancy - 1 loaf**
- Class 6 - Quick Bread (fruit and/or nuts optional) - 1 loaf**
- Class 7 - Muffins (fruits and/or nuts optional) - 1 dozen**
- Class 8 - Pie - one**
- Class 9 - Candy - 1/2 lbs. or 1 dozen**
- SPECIAL RULES:**
1. Entries must be accompanied by the recipe as used, written on 3" x 5" cards in triplicate
2. At least 25% of the sweetening agent must be honey.
3. Entries will be exhibited as received. Plates will not be furnished by the Show Committee.
4. Pie crust will be judged on appearance - i.e., not burned or broken up, etc.
5. If entry is not within policy, it may not be judgeable.
- SCORING OBJECTIVES: Baked Goods**
1. General appearance 20
2. Flavor 35
3. Texture, grain, moisture, uniformity of color 30
4. Lightness 15
- Total 100

- ### SECTION 8 - CRAFT SHOW
- 3 Ribbons per class**
- Class 1 - Sewed items Related to Beekeeping**
- Class 2 - Other items Related to Beekeeping**
- SCORING OBJECTIVES: Crafts**
1. Originality 25
2. Workmanship 50
3. Attractiveness 25
- Total 100

- ### SECTION 9 - GADGET SHOW
- 4 Ribbons per class**
- All entries must be accompanied by a typed or written explanation.**
- This is to be used in scoring by the judges.**
- Class 1 - All items**
- SCORING OBJECTIVES: Gadget Show**
1. Exploratory 25
2. Practicality 20
3. Ease of Reproduction 15
4. Help to Beekeeping 25
5. Originality 15
- Total 100

- ### SECTION 10 - BEESWAX SHOW
- 3 Ribbons per class**
- Class 1 - Single piece, pure beeswax, 1 lb. or more.**
- Class 2 - Beeswax candles, dipped, - 1 pair.**
- Class 3 - Beeswax moldings (including candles)**
- SPECIAL RULES:**
1. All entries must be composed of 100% Beeswax
- SCORING OBJECTIVES: Beeswax**
1. Color and odor (straw, canary yellow or lemon yellow color desirable). 30
2. Cleanliness, freedom from propolis, honey and other impurities. 35
3. Uniformity of appearance 20
4. Freedom from cracking, blemish and shrinkage 15
- Total 100

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4. Freedom from cracking, blemish and shrinkage 15
- Total 100

### EAS MEETING SCHEDULE

**1981 MEETING**

Rutgers University, New Brunswick, N.J. - August 5-8.

**1982 MEETING**

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

## EAS CONFERENCE

The 27th Annual EAS Conference, August 5-8, 1981, presents a honey of an opportunity for beekeepers. EAS members from North Carolina to Quebec, and as far west as Ohio will gather on the campus of Cook College (Rutgers University), New Brunswick, New Jersey to hear bee experts from across the nation speak on everything from the use of bees by the film industry, to how a bee knows its mother. For three days, these beekeepers will talk about bees, hear about bees, learn about bees and perhaps, even dream about bees.

Direction signs will be posted in key spot locations of all major roads leading to Cook College. Please look for them. Bulletin boards with message exchanges will also be located in all buildings used for the Conference. Parking is available at each housing area. But six mini-vans (15 passenger), will circulate throughout the campus to provide transportation from housing to meals, to lectures, etc.

Some recreational facilities will be provided (no swimming). Paddle ball and Tennis courts are available. Please bring your tennis racket. There is a recreation room upstairs in the Student Union Center will billiard, ping-pong tables and electronic games.

Child care will be provided for children 3 to 12 years of age under the supervision of a Registered Nurse from 9 a.m. to noon and from 1:30 to 4:30 p.m. An additional charge for babysitting services of \$2 per hour, per child will be assessed upon registration. A children's program has been formulated to hold the interest of your child.

Each morning there will be a series of lectures by recognized authorities on bees. Afternoons will be spent participating in workshops and how-to sessions, covering everything from assembling equipment and protecting bees from pesticides, to the making of mead (honey wine), and Ukrainian Easter eggs.

There will even be a demonstration of bee beard styles for the more adventurous. Living colonies of honey bees, and their cousins, the yellowjacket wasps and white faced hornets will be on display. An exhibit of EAS memorabilia from previous EAS Conferences will be displayed. A welcome banner with EAS logo will be displayed at the Housing office.

The housing office will be the main headquarters for registration and it will be manned 24 hours a day. College students will be available to answer questions and to carry registrants luggage to their housing quarters.

For those who would like to learn the fundamentals of beekeeping, or those who wish to update their skills, Dr. Dewey Caron has organized a 3-Day beekeeping short course to be held in the Food Science Building. The course will begin Monday, Aug 3rd, and end Wednesday, when the EAS Conference begins. Instructors will be: Dr. Dewey Caron (MD), Dr. Clarence Collison (PA), Dr. Robert Berthold (FA), Dr. Lawrence Connor (CT) and Jack Mathemius, (NJ). The course is geared for the beginner and the advanced beekeeper. The fee is \$35, and the college can furnish room and board at reasonable costs.

Certification for the Master Beekeepers Program will be introduced at this Conference. The Program is to certify qualified beekeepers to provide assistance and help educate beginners, or to serve in other capacities in the community as expert beekeepers. Certification will qualify them to teach others. Testing will take place during the day, Wednesday, August 5th. To receive a flyer

and application form before the June 5th deadline, write to: Mrs. Liz Rodrigues, 157 Five Point Rd., Colts Neck, N.J. 07722. Dr. Roger Morse, Dr. Dewey Caron and Dr. Clarence Collison will supervise the testing.

The Ladies Luncheon will be a sit-down dinner with table favors. By popular demand, a Ladies Fashion Show with bee-related items will be featured in conjunction with the luncheon, in the Round Room of Neilson Dining Hall. The only rules are that the items entered in the Fashion Show have to have been made by the contestant. The categories are: Dresses & gowns, Sportswear, Accessories and Bee Bonnets. Ribbons and prizes will be awarded to the top three winners in each category.

A refreshment hour will precede the barbecue early Thursday evening at the Log Cabin. No need to drive your cars. Mini-vans will provide transportation there. A picnic meal consisting of charcoal roasts of beef, lobster and other seafood, washed down with a variety of beverages will be accompanied by an old-fashioned 5 pc. Ompoh band.

A refreshment hour will precede the annual Banquet held in air-conditioned Brower Hall. Buses leaving at frequent intervals will transport conferees from the housing office to the Banquet site. No table favors will be distributed at the Banquet this year. Instead, an attractive coffee mug with EAS logo will be distributed at the registration desk to each adult who has registered for the full, 3-Day conference. Awards for Honey, Honey Cookery, Mead, Gadgets, Beeswax and Bee-related Crafts will be presented to the top winners in each category. Entertainment will be a humorous banquet speaker.

The 1981 EAS Honey Show rules have been completely revised. Contestants should review the new rules which will be published in the June and July EAS Journals. Silver trays and bowls, one EAS Sweepstake award and a Best-in-Show award will be awarded this year. All entries will be entered and displayed in ground floor rooms at Hickman Hall.

There are no Competes within a 20 mile radius of Cook College Campus. Those interested in campground information should contact their local KO agent and make reservations far in advance of the pre-registration deadline of July 15th. The cost of children's meals will be the same as adults. Meals are varied to provide sufficient quality and quantity meal portions for vegetarians. During the EAS Conference, there will be many opportunities to renew friendships and/or meet newcomers. A large lounge, accommodating more than 100 people is located upstairs in the Student Union Center. The recreation room is located there also, as are the meeting rooms for the Professional Apiculturist Society, Delegates and EAS Board of Directors.

An information brochure will be included in the centerfold of the April and June EAS Journal as a pull-out sheet. No beekeeping short courses or EAS Conference pre-registration forms will be included in the EAS Journal this year.

Those interested in taking the 3-Day beekeepers short course are to write to the address below if they would like to receive a flyer, with course and registration details. If you are planning to attend the '81 EAS Conference (whether it be for 1, 2, or 3 full days), please write for pre-registration forms to: Mrs. Norma Wanson, (continued on next page)

## EAS Conference

(continued from previous page)

Office of Resident Instruction, P.O. Box 231, Cook College, New Brunswick, N.J. 08903.

All meal reservations must be made at least 10 days in advance of the Conference, regardless of whether you plan to stay in Campus housing or commute daily. Anybody registering after the DEADLINE OF JULY 15TH, or at the door (whether it is for 1, 2, or 3 full days), will be assessed a \$12. per person late registration fee. No credit cards honored.

Conference organizers have worked hard to hold costs to a minimum. The total package costs for a couple housed in WOODBURY DORM, including conference & registration fees, meals and lodging without air-conditioning, will pay a low price of \$198.55. A single, male person can attend for a low cost budget, in non-air-conditioned WOODBURY DORM, including all meals, Conference and Registration fees, for a total of \$115.65.

A total package for a couple at the VOORHEES DORM, including all conference fees, meals and air-conditioned lodging, will pay a moderate cost of \$221.35. For a "top-of-the-line" total cost for a couple in air-conditioned STARKET APTS., including private bath, 2 Bedrooms, a Living Room, Dining Room and Kitchen (can accommodate a family of five comfortably), for a total cost of \$525.55. You bring cooking and eating utensils. The cost is higher for a family of five.

### 1981 EAS Honey Show Policy

The purpose of the 1981 EAS Honey Show is to provide a competitive forum directed toward improvement of the products of beekeeping. This policy statement is directed toward establishing 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. All judging must be confined strictly to these published criteria. A sub-committee will be charged with the responsibility for drafting detailed criteria for judging each class, and a second sub-committee charged with responsibility for disseminating information relating to these rules.

Judges chosen to officiate will adhere to this policy, and confine their activity only to the specific rules. The rules sub-committee will develop all rules to reflect skill of the participant.

Items over which the contestant has no direct control will be deemphasized. This is best illustrated by honey color and flavor. Natural flavor or color will not affect scoring. But, alteration of either in handling by the beekeeper will adversely affect the score.

As the competition classes established for this show may not satisfy all potential exhibitors, the following procedure is provided for additional classes:

1. Participants desiring a new class must assure a minimum of five (5) entries.
2. A set of judging rules must meet the basic show policy, must be agreed to by the class contestants, and must be submitted to the judging committee not less than 30 days in advance of the show.

## 1981 EAS AWARDS

For EAS Tracted Honey	Speedy Bee Award	Silver Tray
For Comb Honey	The A.I. Root Award	Silver Tray
For Beeswax	The Dadtant & Sons, Inc. Award	Silver Tray
For Cut Comb Honey	Jack's Honey Farm Award	Silver Tray
	The Thomas E. Raney Award	Silver Tray
For Honey Cookery	The Liz Rodrigues Award	Silver Tray
For Crafts	The Directors Award	Silver Tray
For Gadget Show	New Jersey Beekeepers Award	Silver Tray
For Creamed Honey	The President's Award	Silver Tray
For Chunk Honey	The Edward A. Weiss Award	Silver Tray
For Mead	The E.A.S. Sweepstakes Award	Silver Tray
Honey Cookery	The Hugh J. Macleod Award	Silver Bowl
Best in Show		Silver Bowl

### TIPS ON HOW TO HANDLE BEES

#### WHAT TO WEAR

1. Always wear a veil. Stings on the face are painful and you could have permanent injury to the ear drum or eye if stung at these sites. If a bee gets inside the veil, walk away from the apiary and remove the bee. Do not remove your veil in the apiary.

2. Use protective clothing. Wear white or light colored coveralls over regular clothing if it's not too hot. Use boots and securely fasten the coveralls in or over the boots. Tuck pants into socks, or tie with string, rubber bands or elastic if coveralls not used. A windbreaker jacket will help avoid stings.

3. Use gloves sparingly. During unfavorable weather or when moving colonies, gloves are handy. Otherwise, you can manipulate colonies better and with a finer touch without gloves.

4. Do not wear dark or rough textured clothes. Beware of dark socks when boots are not used. Bees can grab hold of rough texture better than smooth surfaces. Avoid wool, suede or leather.

5. Keep veil, pant legs and shirt sleeves bee tight. If a bee gets inside clothing squeeze them in the clothing or walk from the apiary and open your clothes to allow the bee to escape.

6. Do not use sweet smelling cosmetic materials such as perfumes, hair sprays, colognes, (Continued next page)

## Tips On Handling Bees (Continued from previous page)

etc. before handling bees. Bees may be attracted or irritated by such smells. Some people feel sweat may attract bees and lead to stings but other disagree.

### HOW TO MANIPULATE COLONIES

1. Make certain you have a lighted smoker that readily dispenses "cool" smoke. Puff smoke in the hive entrance and proceed into each colony at a leisurely pace to permit the bees time to respond to the smoke. Continue using your smoker as you examine the hive. If bees are "looking at you" on the top bars, disperse them with one or a few puffs of smoke.

2. Make all movements around bees smooth and deliberate. Avoid jerky or rapid movements. Pry hive covers off gently. Avoid jarring or bumping any part of the bee hive. Bees are very sensitive to vibrations.

3. Work from the back or sides of your bee hives. Stay out of the bee's flight path when walking near colonies or working them.

4. After removing hive covers begin examining by removing a frame near the outside; the frame adjacent to the outermost one is a good first one to remove. If robbing is not a problem (nectar is available and bees are busily working on flowers) you can lean the first frame against the outside of the hive leaving room to work the remaining frames with ease. If robbing could start be sure to cover hive bodies you remove and do not leave any frames exposed.

5. If you wish to examine all boxes start with the lowest one. Pry up the top box to break the propolis seal and puff smoke between the boxes. Remove the top box and place it on the hive cover. Which should be placed upside down on the ground. Proceed to remove all boxes until you reach the lowest one. Cover the boxes not being examined. Examine each box after you replace it on the lower one.

6. When removing a frame, pry it loose on both ends from adjacent frames with the hive tool. Grasp the loosened frame firmly and pull it up gently, being careful not to scrape the bees on the adjacent frame. This is difficult to accomplish with the first frame you remove but be as careful as possible. After one frame is removed, leave it outside to give a working space for subsequent frames. Frames with much burr or brace comb may take extra prying. When replacing the frames use the working space and replace the last frame (first one removed) carefully.

7. If you scrape burr and brace comb as you examine the colony, put it into a can or container of

some sort. Do not leave bits of comb or frames lying about the apiary. Scraping can be irritating to the bees so scrape only comb that is in the way.

### WHEN TO MANIPULATE BEES

1. Open and examine bee colonies on warm, dry windless, sunny days between 10 a.m. and 4 p.m. when most older bees are out foraging. Avoid cold, windy or showery days when foragers are in the hive. More bees are in the hive on cloudy days than on sunny or partly sunny days.

It is easier to examine bees during a nectar flow; Even the most gentle bee colony may be hard to handle during a nectar dearth. Feeding colonies sugar syrup may aid your manipulations but doesn't always help. Most of Maryland experiences a nectar dearth in late July and August.

3. Colonies are easier to examine when they have a smaller population. Inspections are usually easier in the spring than in summer or fall due to the smaller populations and other factors. Fall inspections of large colonies that often have few flowers available for forage are usually the most difficult to conduct.

### HOW LONG TO KEEP A HIVE OPEN

1. Bees are usually quite tolerant to moderate beekeeper manipulation of 10 to 15 minutes. Avoid keeping colonies open where there is danger of chilling brood. Brood examinations should never be prolonged. In all examinations keep the colony open only as long as necessary.

2. If a colony becomes noisy or very flighty it is best to close the hive. Hive bodies can usually be separated for 15-20 minutes under normal conditions.

From: The Pollen Basket  
by Dewey M. Caron  
Univ. of MD - Oct. 1980

### DEE HOUSTON'S FEEDING IDEA

A feeding idea comes from Dee Houston, Falls Church, VA (EAS Director from VA). She says she hasn't lost a colony since she adopted this method during "the ferocious Winter of '77-'78".

Her method is to mix a slurry of sugar (two cups moistened with ¼ cup of water) and plop it on a piece of waxed paper. The mixture holds its shape and is placed directly over the cluster, which will be near the top of the upper hive body when it needs feeding, she says. Poking holes in the waxed paper, to quicken acceptance of the sugar, is optional.

Mrs. Houston received a one-year subscription to THE SPEEDY BEE newspaper for her honorable mention tip.

From: Nov. '80 Speedy Bee

## HOW TO MIX DRUGS FOR BEE DISEASES

Drugs can be given to bees for both AFB and EFB once the disease has been diagnosed or as a preventative measure. Terramycin (TM) is used and mixed with syrup, dry sugar or mixed in a patty. Drugs used in a preventative measure should be applied in the Spring and Fall, not during a honey flow. If drugs are used during a honey flow, the honey must not be used for human consumption. Here are some formulas:

Terramycin: (Animal formula Soluble Powder from Farm and Bee Supply Stores)

In Syrup: (TM loses strength after one week in Syrup) Mix 2 teaspoonsfuls of TM-25 per gallon of sugar syrup. Sugar syrup can be made up of 1 part sugar and one part water, or 2 parts sugar and 1 part water.

Or Dry: Mix 2 tablespoonsfuls of TM-25 in 20 tablespoonsfuls of sugar. Then dust 4 tablespoonsfuls of either the above mixtures on the top bars of the brood nest being careful not to dust it directly on brood frames containing uncapped larvae since TM is toxic to them.

Patties: Mix ¼ pound confectioners sugar (powdered), with 1 tablespoon TM-25 or 1 teaspoon TM-50, ¼ pound shortening. Blend together and roll into a ¼ inch thick patty. Place on top bars as if feeding pollen patties.

Fumidil-B: Fumidil-B is used to control Nosema disease in bees. Bee suppliers have it for sale.

Formula: Use 1 teaspoonful per gallon fed in sugar syrup, or 1 package 0.5 grams mixed in 6 gallons of syrup made up of 2 parts sugar and 1 part water. Dosage for bees confined for long periods of time: 2 gallons medicated syrup per hive. One gallon of 2 parts sugar and 1 part water, equals 7½ pounds sugar and ½ gallon of water.

Nosema Disease: It is quite common and often shows up in the spring after a hard winter. It reduces adult bee population and often causes queen supercedure of package bee queens, setting

back the growth of the colony. Some beekeepers, after installing a package of bees, feed a gallon of syrup treated with Fumidil-B just in case Nosema might have been present in the queen rearing yard that the queen in the package came from.

Symptoms of Nosema: Symptoms pointing to Nosema disease in bees are very much like symptoms when bees are poisoned by pesticide spraying. Some symptoms are listed as follows:

Bees cannot fly or can fly only a short distance; Bees seem quivering and trembling, colony appears restless; Feces on combs and bottom boards and outside walls of hives; Bees are seen crawling aimlessly on bottom board, near entrance or on ground, some dragging along as though their legs were paralyzed. Their wings positioned at various angles from body — not folded in normal position over abdomen — abdomen distended, swollen.

From Beekeepers Handbook

### VANILLA METHOD

Mix cup vanilla water, (not syrup), about 2 ounces of vanilla, (either pure or imitation) to a quart or 3 pints of water. Use a spray gun. A window window spray bottle is O.K. to use for small operation. Kill the old Queen and destroy all Queen cells. Spray the sides of all frames in brood chambers. Then spray the Queen and attending bees in Queen cage liberally. Remove cork from end of Queen cage so Queen can walk out. Release her among the bees. They will readily accept her because they will all have the same odor. This method has been used for years with good success.

From The Bee Buzzer, Oct. 1980

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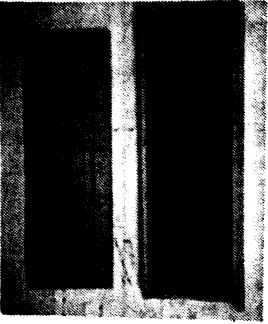
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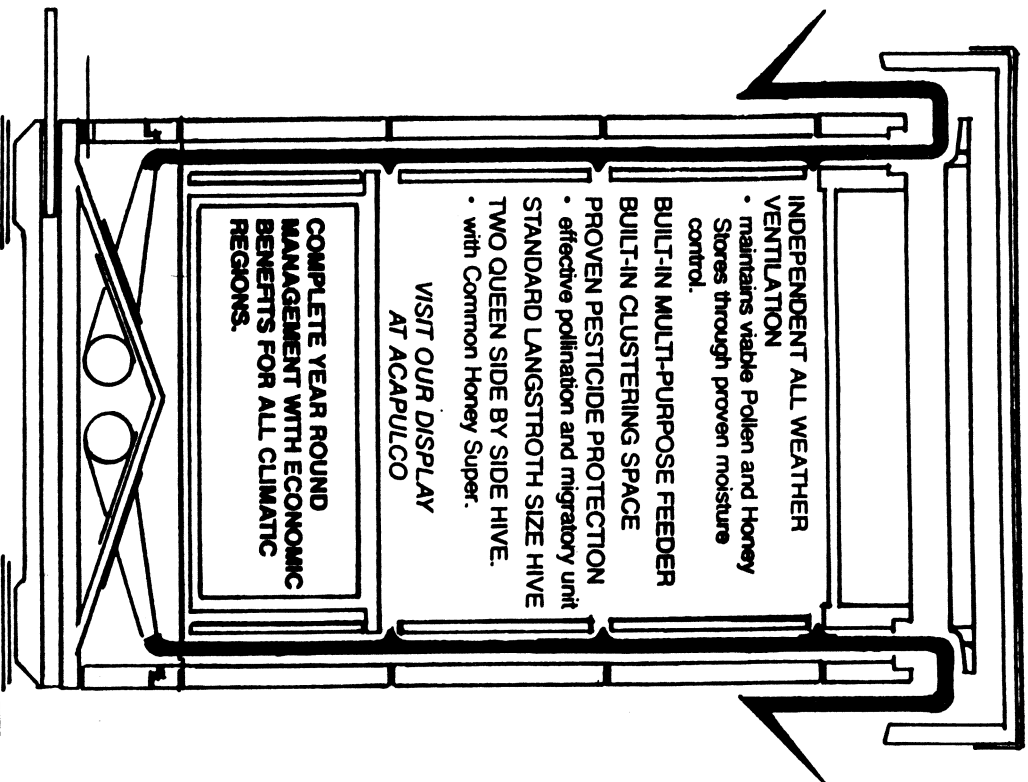
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