

# Deadly disease stings bee population

BY KARA SAVAGE  
Staff Reporter

Beekeepers continue to find themselves in sticky situations as a honey crisis spreads across the nation.

Clifford Hollenbeck is the owner and producer of Hollenbeck Honey, which is sold locally at Hy-Vee, the Kiwanis farmers market and Manhattan Café and Bakery. Hollenbeck Honey has not been affected by the honeybee crisis, but Hollenbeck said there always is a possibility that this mysterious crisis could influence its production.

"Two years ago we were producing around 50,000 pounds of honey a year, but in the past two years, we have produced significantly less honey," Hollenbeck said. "However, we cannot relate the loss in production to the Colony Collapse Disorder."

The honeybee crisis, known as the Colony Collapse Disorder, has affected the amount of honey the bees can produce, which puts an added strain on commercial beekeepers, Hollenbeck said. One sign commercial beekeepers look for to judge whether they have been affected by CCD is the disappearing of bees from the hives, he said.

"Colony Collapse Disorder is very mysterious because a lot of colonies lose their population of bees, and researchers are not really sure why this is happening," Hollenbeck said.

When bees disappear because of something other than CCD — like mites, diseases or weather — wax moths will eat the remainder of the hive. But Hollenbeck said that in instances in which CCD has affected the bees, wax moths will not go near the hive.

"It is almost as if the hive is toxic," Hollenbeck said.

Researchers have been developing different ideas as to why the bees die off and cannot be found anywhere around the hive, he said. Hollenbeck said that in recent years, the United



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The Hollenbeck Honey farm is located at the southeast corner of Kirksville. Clifford and Margaret Hollenbeck make and sell their honey locally at Hy-Vee, the Kiwanis farmers market and Manhattan Café and Bakery.

States has imported Australian bees, which researchers believe might be a link to one of the causes of CCD.

"Researchers are continuing to study the Australian bees that were imported into the United States because they have found a common virus among these groups of bees," Hollenbeck said.

Different diseases and viruses, including mites, have caused the loss of bees since the mid-1980s, he said. Mites transmit different viruses to the bees, Hollenbeck said, which is

another factor researchers have been developing that might be a cause of CCD. They have found viruses that link to mites in a majority of the samples they have recorded, he said.

"Anybody that has any bees alive must use various control methods in order to reduce the number of mites that live in the hives," Hollenbeck said.

Chemical strips and different applications kill the mites or slow down their reproduction, but these controls do not harm the bees, he said. However, Hollenbeck said many of these

controls are becoming ineffective.

Joe Graham, editor of the American Bee Journal, said CCD reduces the number of bee colonies, which has in turn led to smaller profits for the beekeepers. He said CCD has affected the production of honey nationwide, which has required the United States to import honey to replace the amount of honey being lost to the honeybee crisis.

"CCD has not only affected commercial beekeepers, but it also has affected farmers who count on the bees

to pollinate their different crops," Graham said.

The honeybee crisis has destroyed a large majority of the colonies of bees, which has directly affected the amount of honey that can be produced, Hollenbeck said.

"If a commercial beekeeper has 500 hives, the normal loss with mites, diseases and the weather is considered about 15 percent," Hollenbeck said. "But with the effects of CCD, there are a lot of colonies that experience losses between 60 percent and 80 percent, which affects the honey production because they cannot make up from these losses in such a short amount of time."

University Farm Manager Bill Kuntz said the University has a hive at the Hollenbeck farm, but they have not been successful in keeping the colony alive for more than a year because of the winter weather. However, he said the University Farm has wild bees that are crucial to the pollination of crops, especially pumpkins and gourds.

"Without the bees, the plants do not get pollinated as frequently and will produce less fruit or fruit of lesser quality," Kuntz said.

Junior Maggie Rainey has purchased Hollenbeck Honey at the farmers market this year. She said it was not until recently that she started to buy honey and has become addicted to the taste.

"I had no clue there was even a honeybee crisis taking place in the United States and was even more surprised it was affecting the amount of honey being produced," Rainey said.

Hy-Vee's store director Jon Broce also was unaware that the United States was experiencing a honeybee crisis. He said that even though the nation is being affected by CCD, the price of honey has not fluctuated.

"The Hy-Vee brand and the other brands Hy-Vee sells have not been affected by the honeybee crisis," Broce said.

# Music lessons amplify liberal arts education

Harmonious hobbies create rewarding moments for all

BY VALERIE SPENCER  
Staff Reporter

For those missing all the toe-tapping or band practice they had back home, Kirksville has the solution.

Opportunities abound for Truman students to take private music lessons and refine many of the skills they might be learning in class. Even those who aren't music majors or University students have the chance to pick up a new skill or fulfill a lifelong dream through the individual attention private lessons provide.

Mike Tripp, guitar and bass teacher at Circle M Music in Kirksville, said he has been involved in music since he was in second grade. He said he had his own band and a job as a

house musician at a club in Columbia, Mo., before deciding to give lessons.

"I was going to start giving lessons on my own in my house or going to people's houses and giving lessons," he said. "I called [Dave Daniels, the owner of Circle M] to see if he had anyone looking to take lessons, and he said he would think about it and call me back. And maybe about 10 minutes later, he called me back and said, 'Why don't you just give lessons here at the store?'"

Tripp said he has been giving lessons at Circle M for about five or six years and that it has been a great experience.

"I've had many normal jobs," he said. "I've been in music my whole life, and those other types of jobs didn't really make me very happy. It was just kind of a paycheck. But now I'm doing something that I love to do anyway ... and this way I get to help people get started with their music."

Tripp said he has been able to attend individual and school performances of students he has taught and has found them very rewarding.

"It's just really awesome to see them put to use something that we've worked on in lessons," he said.

However, lessons aren't just limited to the young. Tripp said adults also take lessons and that it's exciting to see the moment everything clicks.

"You see those light bulb moments from time to time where they're just like, 'Oh, that's how that goes,' and they figure out they can do it — it's not a mystery to them anymore," he said. "I've never had a bad day of guitar lessons."

University President Barbara Dixon gave individual music lessons until 1995. Dixon said all three of her degrees are in music, and she both taught and played piano.

"I do not remember life

without playing the piano," she said. "My mom was a pianist, a graduate of the Oberlin Conservatory and the Juilliard School.

... She was my only teacher. And because of that I don't really remember piano lessons at an early age, I just remember being able to play."

Dixon said that before she came to Truman, she was part of the music faculty at another university where she taught several different classes, as well as giving private lessons to younger students.

"It's always great fun to help kids explore some creativity and to see them grow and to watch them

learn new things," she said.

Freshman Adam Phillips plays the trumpet and has been taking lessons for several years. Phillips said he currently takes lessons from Greg Jones, professor of music and trumpet instructor at the University, and that the personal lessons have helped in his playing.

"In a full-band setting you can't get the same attention that you need to be a successful musician," he said.

Jesse Krebs, assistant professor of music, gives private clarinet lessons to both high school and University students. Krebs said the one-on-

one interaction that individual lessons provide is fundamental for improving musical skills.

"You can't teach a whole class of clarinetists at the same time," he said. "Having a student come in and ... play one-on-one with me, then I can give them direct feedback, ... is really important for their learning process and their growing."

Although Dixon said she hasn't taught in more than 10 years, she still thinks music is an important facet in her life and the lives of others.

"I think that music is something that adds a huge amount of enrichment to your life," she said. "... For people who can enjoy and appreciate both kind of the pop styles, the passing fads, but also appreciate our heritage of western music, or whatever your heritage is that goes back, that if you can add that it adds a dimension to your life that you don't have without it."

# Kraft Foods offers more than meat to students seeking job experience

BY JENIFER CALANDRA  
Staff Reporter

University students interning at Kraft Foods are bringing home the bacon.

Senior Carrie Abram is one of six of Kraft Foods' interns this semester. Kraft Foods, located on Industrial Road in Kirksville, produces ham and bacon products for food service and retail.

Abram said the semester-long internship began about two weeks ago

with safety training and a plant tour last Thursday, during which the interns had the opportunity to see how the plant makes and packages the pork products.

Abram said she thought the ham production was interesting.

The ham products start in a vat of "ham mush" and are formed into thick slabs to slice, she said.

"It's not gross, really, because it's food, and everything was really clean," Abram said.

So far, she said her internship

is not what she anticipated.

"It's totally not what I expected, but I like that," she said.

Abram said that instead of working directly with the ham and bacon, the interns are responsible for reorganizing the maintenance department facilities to make them more efficient. She said that so far, the interns have not started that task yet but soon will.

"I'm really excited to get started and hopefully help these people," she said.

For Abram, the internship at Kraft Foods is a starting point for the rest of her career.

"This is a jumping off point to give me an idea [of what I want to do]," she said.

Melissa Rhomberg, University alumna and materials supervisor at Kraft Foods, started her career in the same way as Abram.

Rhomberg obtained an internship project the spring of her junior year and subsequently was hired to help in the finance department the following summer and during

her senior year, she said.

Now Rhomberg manages the departments that bring materials into the plant and ship out the finished products.

Rhomberg's job with Kraft Foods is completely different from what she did during her internship at the plant, she said.

During the internship, Rhomberg and the other interns were responsible for observing the plant's bacon sanitation processes to determine during which steps time and supplies could be eliminated.

As a result of the internship project, the company saved more than \$500,000 in one year, she said.

As an employee, Rhomberg said she knows the importance of providing University students with quality internships.

"It's our goal at Kraft to give TSU students real work experience while taking classes ... and helping them to build their résumé," she said.

So far, all internship projects at Kraft Foods are kai zen projects, or assignments focused on continuous improvement and waste elimination.

"The concept is to work smarter, not necessarily to work harder," Rhomberg said.

She said interns implemented processes that can be used for years to come and that this is an accomplishment



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Kraft Foods, located on Industrial Road, provides several different internships for Truman students. Truman alumna Melissa Rhomberg began working at Kraft as an intern her junior year and made a career there, working her way up to Materials Supervisor.

worthy of mentioning in a job interview.

Rhomberg said she plans to continue her career with Kraft Foods.

"This is definitely just the beginning for me," she said. "I'm hoping to stay with Kraft for my whole career."

Alumna Erin Kolley, detail process sheets writer and training coordinator at Kraft Foods, said she heard about the Kraft Foods internships while working as a waitress at Ruby Tuesday.

Kolley said the plant man-

ager and contractors frequently would eat at the restaurant, and she would wait on them.

Kolley said she asked the plant manager if there were any openings because she needed a second summer job, and the plant manager told her about the available internships and encouraged her to apply.

"It was a very unorthodox [way that] I found out about it," she said.

Kolley, who initially was hired to write the detail process sheets, said she had to work all the operation jobs in

the plant to better understand how to write instructions for machinery usage.

Kolley said she does not plan to continue her career at Kraft Foods because she wants to go to graduate school to become a teacher.

But she said the company provides career opportunities for those interested, like Rhomberg.

"Once you get your foot in the door and get a grasp on how things work, [there is] a lot of potential for a career with them," Kolley said.