



# CAPPINGS



The Official Newsletter of the  
Kansas Honey Producers Association  
[www.KansasHoneyProducers.org](http://www.KansasHoneyProducers.org)

Promoting Mankind's Most Beneficial Insect – The Honey Bee – It's Products and Services

October 2009

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## The Western View

*From the President – Jim Kellie*

*“Bit and Pieces”*

Honey harvest first pull is over and preparation for second pull is ready. We start Friday bringing in the honey. From here on in, it is full power getting harvest over, preparing colonies for winter, taking part of the colonies into the winter yards and the rest headed to Texas. In there somewhere our KHPA officers are making time for many hours packing honey, working the state fair, and getting the convention ready for us all. I appreciate so much the hours and time the volunteers put in for our

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organization.

As far as the honey harvest, I am hearing different reports throughout Kansas. Western Kansas is about average with some good fall flows in the South central. Most honey is white ranging from about 15mm to 28mm. Southeast is lower than average with dark honey. I understand Northeast has had a lot of moisture problems and the crop is spotty in areas. North central is just starting the honey pull, so not enough information has come in yet. By convention time we all should have a good handle on how much honey was produced in Kansas. Prices are ranging from \$1.65 to \$1.90 for honey in buckets. Larger lots are around \$1.50 to \$1.55. Semi loads ranging from \$1.34 to \$1.45. The world market still indicates not enough honey for everyone and shortage will continue to keep prices either stable or higher. Packers at this time are trying to hold down offers until they see what is happening in Argentina after the first of the year. In the mean time, consumers continue to keep sales of local honey trending up at a steady rate. The economy has forced many to look locally and going green means buying close to home. The consumer is getting more and more educated on quality of honey and taste preferences are beginning to show. Many beekeepers at farmers markets are stating that sales are brisk and rising. Joli is putting a panel together for our

## **KHPA Fall Meeting**

### **October 16 -17, 2009**

### **Guesthouse Inn**

### **Emporia, Kansas**

[www.guesthouseintl.com/location-KS-Emporia.htm](http://www.guesthouseintl.com/location-KS-Emporia.htm)

**Room rate is \$59.00 per night for KHPA members. For reservations, call (620) 341-9199. Please make reservations by October 2<sup>nd</sup>.**

**Meeting Information and Registration Form on pages 10 and 11.**

convention on “Going from 10 colonies to 100” and the unseen danger that lurks out there when making that decision. There were so many disheartening phone calls this year of people jumping in without really looking and I heard many a disastrous horror story of loosing bees, money, etc. I hope you all can come to our convention in Emporia to listen and get ideas, so your next move will not be

*The Western View continued on page 3*



so painful. Clint Walker will be our featured speaker and I hope he joins us in the panel. As usual, we learn as much out in the hall as we do in the class room.

I wanted to let all of you know that 2010 will be my last year as President. Next year I will begin my sunset years and frankly it is time I begin to reap the harvest of all my work. I am speaking of family of course. My lovely wife and I have begun planning things we would like to do together before we are too old and can only think about them. I have seven grandchildren all wanting Grandpa's undivided attention. All our children, but one, have started their own lives and I am

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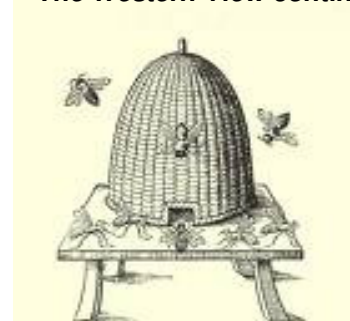
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suddenly smart again. They are begging for Mom and Dad to come help and be with them during the busy times of their careers. I am sure there are younger pups out there that can do the job of President of KHPA. I have been in the organization for some 32 years. During that time we have changed a lot of legislation in the state level, talking to Governors, and Legislatures, helped form bills that changed beekeeping, changed killing pesticides and gained entrance for controls on our own bee pests. We have also talked with US Senators and Congressman helping form opinions on the national scene.

During Bob Dole's tenure, when a couple of us would call his office in Washington, say hello and they already knew who you were, we knew we were making an impact.

Having had the unique position of being all three, Hobbyist, Sideliner, and Commercial operator, I have tried to make an effort that all three get something out of our work and most importantly out of our conventions. I have seen all three rise in numbers during my time, going from mostly all commercial, to hobbyist, to sideliner, which currently seems to be the most. I hope that whoever takes over keeps this in mind and that all three groups are important to our industry. We actually do have commercial operators in our state and they make up for a startling 75% of honey produced in our state. Hobbyists' bring the joy and excitement plus new blood that are waiting to start careers in beekeeping. This is desperately needed. Sideliners are the meat and potatoes of our organization, volunteering to help in our promotion of bees and honey, while bringing in the much needed family income in these times.

*The Western View continued on page 4*



*The Western View continued from page 3*

As you can see from my rambling I am quite proud of KHPA which has lasted over 100 years and I hope the person next up can take on the understanding of our industry, while keeping that family feeling of togetherness that we share. I will try to talk to each and everyone of you as possible at the convention because I enjoy learning what you have done and how your bees have been doing. See you at the convention.

Jim. ❖

<b>Nutrition Facts</b>	
Serving Size 1 Tbsp (21 g)	
Servings Per Container 22	
Amount Per Serving	
Calories 64	
%	
Daily Value*	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 17g	6%
Sugars 16g	
Protein 0g	
* Percent Daily Values (DV) are based on a 2,000 calorie diet	

### Honey's Nutritional Profile

Honey is composed primarily of carbohydrates and water, and also contains small amounts of a wide array of vitamins and minerals, including niacin, riboflavin, pantothenic acid, calcium, copper, iron, magnesium, manganese, phosphorus, potassium and zinc.

Of recent interest is the antioxidant content of honey. Honey contains a variety of flavonoids and phenolic acids which act as antioxidants, scavenging and eliminating free radicals. Generally, darker honeys have higher antioxidant content than lighter honeys.

## Butternut Squash Soup

(makes 6 servings)



- 2 Tablespoons butter
- 1 onion, chopped
- 2 cloves garlic, minced
- 3 carrots, diced
- 2 celery stalks, diced
- 1 potato, peeled and diced
- 1 butternut squash, peeled, seeded and diced
- 3 cans (14.5 oz. each) chicken broth
- 1/2 cup honey
- 1/2 teaspoon dried thyme leaves, crushed
- Salt and pepper, to taste

In large pot, melt butter over medium heat. Stir in onions and garlic. Cook and stir until lightly browned, about 5 minutes. Stir in carrots, celery, potatoes, squash, chicken broth, honey and thyme. Bring mixture to boil; reduce heat and simmer 30 to 45 minutes or until vegetables are tender. Remove from heat and cool slightly. Transfer mixture to blender or food processor; process until smooth. Return pureed soup to pot. Season to taste with salt and pepper. Heat until hot and serve.

*Recipe courtesy of the National Honey Board.*

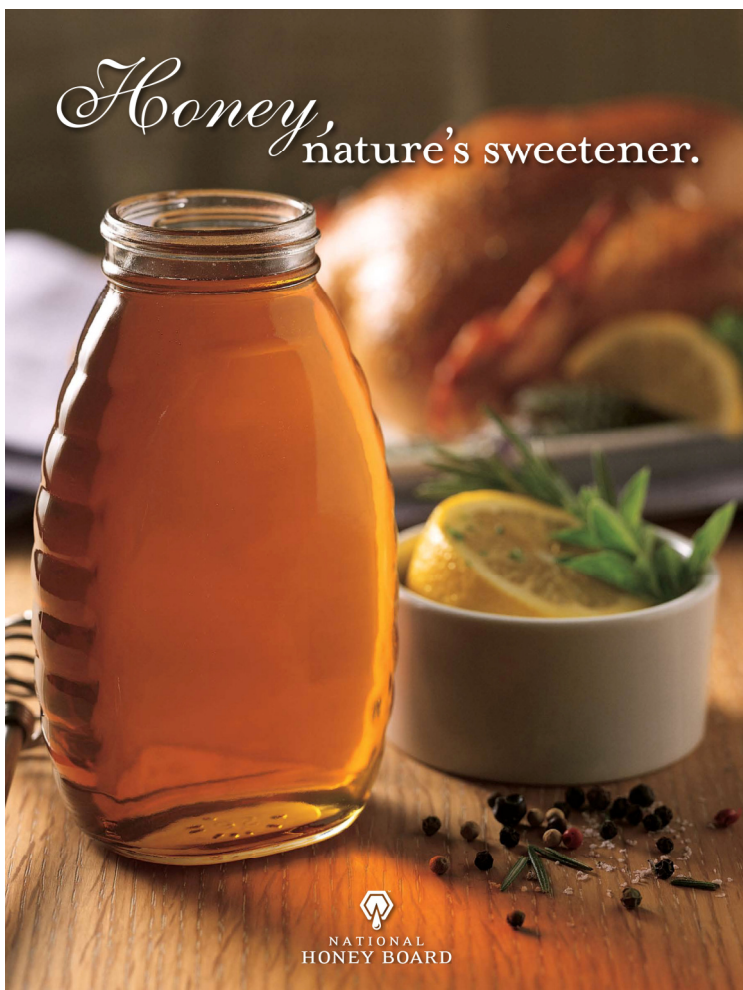


# National Honey Month – September 2009

## Celebrate Honey - Nature's Sweetener

(Firestone, Colo., September 2007) September is National Honey Month, and this year the National Honey Board (NHB) urges consumers to appreciate honey as nature's sweetener and the try the wide varieties of honey available.

From clover fields to citrus orchards to mountain wildflowers, bees gather nectar to make honey – nature's sweetener. Honey is “manufactured” in



nature's most efficient factory – the beehive. You can enjoy honey as nature presents it – as comb honey, or as extracted liquid honey or crystallized whipped honey. Whatever the form, it is pure natural honey. Nothing has been added or taken away!



Honeys differ in color and flavor depending on the blossoms visited by the bees. More than 300 types of honey varieties are available in the United States. Some of the most common varieties, to name just a few, include alfalfa, clover, orange blossom, sage, sourwood and tupelo. NHB maintains a web site called the *Honey Locator*, which provides a forum for consumers to quickly and easily search for honey varieties, as well as honey products and honey suppliers. Consumers can visit the site at [www.honeylocator.com](http://www.honeylocator.com).

Based in Firestone, Colo., NHB provides consumers with honey information and recipes and serves U.S. honey producers, packers and importers through research, promotion and marketing. This year, NHB is celebrating its 20th anniversary, commemorating when NHB first opened its offices in 1987. NHB was created by the U.S. Department of Agriculture to administer the Honey Research, Promotion and Consumer Information Order, which was approved in a referendum of honey producers and importers in 1986.

For more information and recipes, visit [www.honey.com](http://www.honey.com).

# NEKBA ANNUAL BEE BEE Q!

by Beth Ward

The Northeastern Kansas Beekeepers Association's Beekeepers held its annual Bee-Bee-Q, watermelon feed, and honey judging at Zimmerman's Kill Creek Farm in Desoto, Kansas on August 30th. We had a great turn-out, coupled with tasty food and good fellowship.

The auction brought in \$690 that will go toward the NEKBA Youth Scholarship Program. Thanks to the winning bidders!

NEKBA would like to give a special thanks to Darrel Zimmerman; he is a wonderful host with a great place to hold events. For more info, visit [www.desotoks.org/KillCreekFarm.html](http://www.desotoks.org/KillCreekFarm.html).

We are already looking forward to next year's NEKBA Bee-Bee Q!

For more information, visit [www.NEKBA.org](http://www.NEKBA.org)! ❖



*What a spread! Good food for all!*



*Cecil Sweeney judges the honey entries.*

*NEKBA BEE BEE Q continued on page 7*





**Eli Sinclair and his ribbon winning frame of honey.**



**Joli Winer and Becky Tipton enjoying watermelon!**



**Steve Tipton and Ron Ward work the auction!**



**Zimmerman's Kill Creek Farm!**

# Kansas Honey Producer's Association Honey Queen

By Ron Ward

This year, we have two Honey Queen applicants, Ms. Cierra Sinclair and Ms. Lydia Johnson! We are pleased and excited to have them apply. During our fall meeting in Emporia, they will make a presentation on "Honey" to the Association. Additionally, three KHPA judges will interview them individually. At the Friday evening banquet, KHPA President Jim Kellie will announce and crown the 2009 KHPA Honey Queen. 3rd Vice President Connie Hopkins will assist the Queen in coordinating her activities throughout the coming year. Here is a little information on our two applicants:

## Ms. Cierra Sinclair.

Cierra was born and raised in Atchison, Kansas and is the daughter of Michael and Lori Sinclair. She is a graduate of the Trinity Lutheran School in Atchison and a 2009 graduate of Effingham High School. Cierra is active in 4-H, the Atchison Farmers' Market, work, church & youth group, Scholars Bowl, Pep Club, and likes playing basketball. In the community, Cierra promotes 4-H activities at the farmers' market while also encouraging folks to eat local and healthy.



## Ms. Lydia Johnson.

Lydia lives Abilene, Kansas, is a senior at Abilene Baptist Academy, and is the daughter of Tom and Evelyn Johnson. At ABA, she participates in volleyball, basketball, and choir. She is employed as a veterinary assistant and a certified nurse's aide. Lydia is also a member of the Dickinson County Gardening Club and the Kansas Honey Producers Association. Before recently closing its doors, she volunteered at the "No Place Like Home Animal Shelter".



Lydia is a 3rd generation beekeeper. In 2000, when she was eight years old, she got involved in beekeeping with her dad. Her late grandfather, Harry Johnson of Solomon, Kansas was a beekeeper in the 60s and 70s. She works alongside her dad feeding bees, making splits, supering, and extracting honey. She also makes beeswax candles and sells honey at the farmer's market and craft shows. Since her father works out of town frequently, she gets the "swarm call" and responds. This past summer, she mentored a new beekeeper in her community by helping him put together his hives and check and feed his bees. Lydia is active in all areas of beekeeping and enjoys passing beekeeping skills to others.

Thanks again to Cierra and Lydia for applying. Good luck!





# R. WALDO MCBURNEY PASSES AWAY AT AGE 106

## KANSAS BEEKEEPER REMAINED ACTIVE IN BEEKEEPING

R. Waldo McBurney, centenarian Kansas beekeeper, passed quietly away July 8, 2009. He was preceded in death by his first wife, Irene, daughter, Mary Jane Boyle, a grandchild, a great grandchild, four brothers & a sister.



Not only was Mr. McBurney a life-long beekeeper who shared his wisdom with me, but he was also my friend. Mr. McBurney was born on the Kansas high plains in the small settlement of Quinter, Kansas in a sod house Oct. 3, 1902. If he had lived another three months, he would have been 107 years old.



McBurney wrote a single book about his life, *My First 100 Years*. The way he was staying physically fit, many of us believed Waldo might make the 200 year mark! If you Google his name, you can see a picture of Mr. McBurney fast walking at the young age of 105 on the main street of Quinter, Kansas.



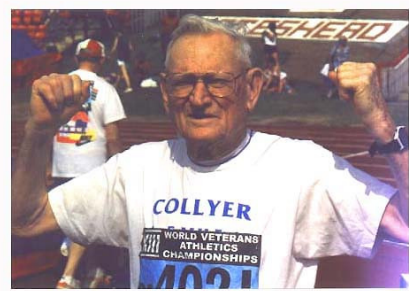
Waldo graduated from Kansas State University in 1927. It was highly unusual for a college-educated man in 1927 to seek out the simple life of a sideline beekeeper. Mr. McBurney always preferred the simple life of taking care of his 100 hives of bees and his large home garden. He would walk each day the one mile to his small honey sales shop and then back again at night. The last time we talked, Waldo still had a valid Kansas Drivers license.

In September 2004 *Bee Culture* magazine published an article I wrote on Waldo. I did the article after interviewing him at the spring meeting of the Kansas Honey Producers. Mr. McBurney and his wife, Vernice, were regulars at the KHPA meetings.

I asked Waldo once when he was going to retire and he answered, "When I go out there!" pointing to the graveyard. He did not fear death he told me, but admitted it was hard to watch all his family and friends pass away.

Mr. McBurney was very health conscious and stayed physically fit. Even after reaching his 100th birthday, Waldo would help with the bees. A Quinter local resident named Delbert Swihart did the heavy work. I still see and talk to Delbert at KHPA meetings and he kept me informed as to what was going on with his friend, Mr. McBurney.

*USA Today* did an article on Mr. McBurney a few years ago. He was very active in the senior Olympics in the 100-year-old class. A few of his records still stand I was told. Last year Waldo was given the title of the oldest worker in the U.S. He always had a smile on his face and kind words for all he met. His daughter, Ruth Mann, said about her father in his book: "You seem always the same age, never growing older."



**Bob Harrison, Odessa, Missouri**

**KHPA Fall 2009 Meeting Information**  
**Guesthouse Inn, 2700 W 18<sup>th</sup> Ave., Emporia KS**  
**Friday and Saturday October 16 & 17, 2009**

Our room rate is \$59.00 per night. To make your reservation call 620-341-9199 and mention the Kansas Honey Producers to get our discount. Make your room reservations by October 2<sup>nd</sup>.

One of our guest speakers will be Clint Walker. Clint is a third generation beekeeper, who owns Walker Apiaries in Rogers, Texas. The business manages 2,000 honey bee colonies for honey production and pollination services, bee production and queen bee breeding. Clint Walker is a Past President of the American Beekeeping Federation, and Chair of the Texas Beekeeper Association/Texas A&M Liaison Committee. Clint promises to talk about his queen and package bee operation, some of their new products soaps (he learned from our own Becky Tipton), honey fudge and honey peanut butter and creamed honey.

**Thursday October 15, 2009**

**8:30 p.m. Board Meeting, Board Room Guesthouse Inn**

**Friday, October 16<sup>th</sup>, 2009**

- 7:45- 8:30 Registration & Silent Auction Set-up  
8:30 President, Jim Kellie's opening remarks and introductions  
8:45-9:30 Virtual tour of Walker Apiaries--pollination, honey production, retail, packing & containers, presenter Clint Walker  
9:30-10:15 Getting your Bees Ready for Winter, Steve and Becky Tipton present  
10:15-10:45 Break  
10:45-11:15 "KDA Apiary Update" Bill Scott, Program Manager, Plant Protection & Weed Control Program.  
11:30-12:00 Presentations from our honey queen candidates, Connie Hopkins moderates  
12:00-1:15 Lunch  
1:15-2:00 Going from 1 hive to 100 Jerry Brown presents  
  
2:00-2:45 The Art of Getting a Kitchen Licensed /Kansas Food Processing Plant Certification. Ron and Beth Ward present on their experiences on the process from concept development to developing rapport with the KSDA inspector ;-).  
2:45-3:15 Break-at the end of the break the silent auction will end  
3:15-4:15 All things CA --almonds, water issues, pricing, preparing bees to ship & using a refrigerated van to ship, Clint Walker presents  
4:15-4:45 Small Hive Beetle in Kansas --biology, treatments, open forum  
4:45 Honey Cooking Contest—Honey Fudge  
6:00 Dinner and Entertainment

**Saturday, October 17<sup>th</sup>**

- 8:00-8:30 Registration --Silent Auction Set up  
8:30-8:45 Announcements  
8:45-9:30 U.S. Honey Industry Update, This will include Almond Pollination, Packer Importer Board update, US Honey Board update and a quick update on almond pollination and CCD. Jerry Brown presents  
9:30-10:15 New retail products PB&H, honey fudge etc., presented by Clint Walker  
10:15-10:35 Break  
10:35-11:00 TBA  
11:00-11:20 Presentations from Youth Scholarship Participants, Sam Reiss & Lacie Falk  
11:20-12:00 Annual Meeting and Elections  
12:00-1:00 Lunch—end of Silent Auction at the end of lunch  

**An Afternoon of Value-Added Products:**

1:00-2:00 The Beeswax Hour  
Steve Tipton-20 minutes "*The Tipton method of beeswax cleaning*"  
Cecil Sweeney-20 minutes "Dipping Candles"  
Sharon Rowan-20 minutes "Advanced Candlemaking"  
  
2:00-3:00 *Soapmaking* Cold Process Soapmaking, Hot Process Soapmaking and NEW Liquid Soap, Becky Tipton presents  
3:00-3:15 Break  
3:15-3:45 *Lotion Bars, Lip Balms & Liquid Lotion*, Joli Winer Presents  
3:45 Question and Answer Session, Jim Kellie and friends  
Program—topics and speakers subject to change.

# Kansas Honey Producers Association, Fall 2009 Registration Form Friday & Saturday, October 16 & 17

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP+4 \_\_\_\_\_

COUNTY \_\_\_\_\_ PHONE \_\_\_\_\_ E-MAIL \_\_\_\_\_

-I do not wish to be contacted for swarm removal. -I do not wish to be contacted for bee removal.

**Pre-registration (must send in by October 8<sup>th</sup>):**

Per person (\$25.00 x \_\_\_\_\_) = \_\_\_\_\_  
 Per couple (husband, wife) \$40.00 \_\_\_\_\_

Late Registration at the door:

Per person (\$35.00 x \_\_\_\_\_) = \_\_\_\_\_  
 Per couple \$50.00 \_\_\_\_\_

**Friday Night Buffet Dinner:** All American Dinner –Brisket, Honey Glazed Chicken, Cheesy Potatoes, Salad Bar with assorted salads, Green Beans, California Blend Veggies, dinner roll & honey and Raspberry Sherbet.

Adult - \$15.00/person (\$15.00 x \_\_\_\_\_) = \_\_\_\_\_  
 Child - \$7.50/child (\$ 7.50 x \_\_\_\_\_) = \_\_\_\_\_

**Friday Luncheon: Philly Cheese Steak Sandwich** – Pasta salad and jello salad and cookie & Beverage

Adult - \$9.00/person (\$9.00 x \_\_\_\_\_) = \_\_\_\_\_  
 Child - \$6.00/child (\$6.00 x \_\_\_\_\_) = \_\_\_\_\_

**Saturday Luncheon: Soup and Sandwich** – Vegetable Beef Soup, Tuna or Chicken Salad Croissant Sandwich, Brownie & Beverage

Adult - \$8.00/person (\$8.00 x \_\_\_\_\_) = \_\_\_\_\_  
 Child - \$5.00/child (\$5.00 x \_\_\_\_\_) = \_\_\_\_\_

**Membership for Kansas Honey Producers Association:**  Renewal  New  
 \$15.00 \_\_\_\_\_

**Youth Membership 2010 KHPA** (18 years of age or under)  Renewal  New \$7.50 \_\_\_\_\_

**Membership 2010 Northeastern Kansas Beekeepers Assn:**  Renewal  New \$15.00 \_\_\_\_\_

**Donation for Youth Scholarship Project** \$ \_\_\_\_\_

**Donation for the Queen Program** \$ \_\_\_\_\_

**Donation** \$ \_\_\_\_\_

**Total** \$ \_\_\_\_\_

Please make checks payable to: Kansas Honey Producers Assn or KHPA and mail to Robert Burns, 7601 W. 54<sup>th</sup> Terr., Shawnee Mission KS 66202  
 913-831-6096 or email [rburns@kc.rr.com](mailto:rburns@kc.rr.com) (registrations not accepted by email)



# ***KHPA Jackets Available!***



## **Colors:**

- **Burgundy with Black Bottom**
- **Blue with Black Bottom**
- **Gold with Navy Blue Bottom**

**Depending on the quantity ordered, the price per jacket should be around \$42.00. Youth sizes are available at same cost. Add 2.00 for 2XL, 5.00 for 3XL, and 6.50 for 4XL.**

**Please e-mail questions and/or orders to Connie Hopkins at [cmhopkins@wbsnet.org](mailto:cmhopkins@wbsnet.org).**



# **KANSAS HONEY PRODUCERS ASSOCIATION MEMBERSHIP FORM**

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_

STATE: \_\_\_\_\_

ZIP: \_\_\_\_\_

PHONE: (     ) \_\_\_\_\_

EMAIL: \_\_\_\_\_

**Dues are \$15.00 per year. Included with your membership is the quarterly “Cappings” newsletter for your education, information, and enjoyment.**

**Please make checks payable to the Kansas Honey Producers Association.**

**Mail to:  
Robert Burns  
7601 W. 54<sup>th</sup> Terrace  
Overland Park, Kansas 66202-1129  
His phone is (913) 831-6096...**

**The Kansas Honey Producers Association is a not-for-profit IRC 501(c)5 agricultural-educational organization, run by dedicated volunteers, and supported primarily by membership dues (subscriptions). The IRC status means that the association is a tax-exempt organization. While donations are always welcome, they are not tax deductible as a charitable contribution. However, membership dues and subscriptions may be deductible as ordinary and necessary business expenses.**

***Thanks for your interest in the Kansas Honey Producers Association!***

Ron Ward  
KHPA Editor  
20100 Santa Fe Trail  
Easton, Kansas 66020

**ADDRESS CORRECTION REQUESTED**