

CAPPINGS

The Official Newsletter of the
Kansas Honey Producers Association
www.KansasHoneyProducers.org



Promoting Mankind's Most Beneficial Insect – The Honey Bee!

2nd Quarter 2017

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Bee Heist in California Suspect Nabbed

It was probably the biggest bee heist in California history: on January 17, hundreds of hives vanished from Sutter County, north of Sacramento. Now, authorities believe they've identified a Russian-Ukrainian suspect in the crime — along with a string of other bee thefts that they believe he carried out in California and possibly beyond.

Pavel Tveretinov, 51, was arrested on April 28 in Madera County on suspicion of possessing stolen property, Fresno County Sheriff's Detective **Andy Solis** told NBC News. But the charge was never officially filed after Fresno County took over the case, **Solis** said. The sheriff's office has not pursued additional charges, he added, "because it's probably going federal." An FBI spokeswoman would not confirm or deny an investigation. The thefts, which totaled nearly \$1 million, **Solis** said, have often targeted a booming almond business in California that attracts beekeepers from across the United States.

The bees pollinate almond trees, helping to produce a crop that cleared two billion pounds last year. In a single season, **Solis** said, a beekeeper can earn \$180,000 after expenses. They're coming with their bees from all over the country," said **Ryan Coysns**, whose family farm has been in the bee business for 12 years. The case against **Tveretinov** broke in March, after he brought a beekeeper from Missouri to a nursery in Fresno County that has long catered to the profession.

A beekeeper's equipment is often marked with unique identifiers, and the man from Missouri noticed hives that looked like they belonged to his friends, a couple that offers pollination and other services back home. Plus, **Solis** added, the beekeeper also noticed that the equipment at the nursery didn't look right. "It looked like a chop shop for bee hives," **Solis** said. "They're everywhere. They were scattered and different kinds are mixed with other kinds."

Using FaceTime, the beekeeper dialed the couple. After showing them what he'd found, **Solis** said, they hopped on a plane to Fresno. **Solis** said authorities later identified two other areas in the county that were being used to store stolen property. At one of them, they found hundreds of the beehives that were stolen in Sutter County. One of those unlucky beekeepers, **Lloyd Cunniff**, of Beeline Honey in Choteau, Montana, lost 488 hives, or enough bees to pollinate 244 acres of almond trees. He put his losses at more than \$400,000. **Coysns** described the crime — and a second one that occurred nearby the same night — as "probably the biggest bee theft ever."

On May 7, **Cunniff** got back two-thirds of his equipment, which had been spray-painted with somebody else's name. On Monday, the bees that survived were quarantined and being fed antibiotics and treated for mites.

Did **Cunniff** plan to return to California? "If I'm short on money," he said.

GET YOUR FAIR ON
KANSAS STATE FAIR
SEPT 8-17

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President's Corner

Something different!

A nice difference experienced this winter was dealing with just around 10% colony loss. Looking at Bee Informed Partnership loss survey, that compares very favorably to their data of 57%+ losses in Kansas. The problem with that 'data' is only six Kansas beekeepers submitted statistics to BIP. One difference I would like to see is more of us participating in such surveys. This will help make sure the resulting data is accurate. Please visit BIP frequently and complete their surveys. Your input can make a difference.

Perhaps one thing I can credit this past year's good history to, is a higher level of Varroa Mite inspections and control treatments. I used to say, 'If I won't eat it, I don't want it in my hives.' Unfortunately, Public Enemy #1, Varroa Mites, don't care what I think. We all need to do some diligent counting and control for this pest. I now use Oxalic Acid and consider a single mite from a count as reason to treat. Oxalic Acid is not to be used during a honey flow. But, early or late in the season, it seems to really shine as being effective and does not harm bees. I have a vaporizer, but prefer to install Ox Acid as a drizzle. That method is Dr. Marion Ellis' (now retired from Univ. of Nebraska) favorite for late or early season control.

We run a mix of about 30% New World Carniolans and the rest, Italian. I feel species diversity makes a difference with the varying weather and forage patterns we experience in Kansas. Once in a while a 'Kardashian' queen shows up. Kardashians... good lookin' bees that really just don't do anything. Much like that celebrity family, hence the name I give them. Those queens get pinched and replaced... which gives me a thought or two about those celebrities (lest I digress)...

A wonderful difference happened March 10-11, 2017. Our Spring 2017 KHPA Conference/ meeting in Topeka was incredibly well attended, with around 130 registered! The location may have had something to do with it. The last time we met in Topeka, there was just a normal crowd though. Headline speaker, Dr. Keith Delaplane deserves some credit as a huge draw along with a lot of good local promotion for this conference around the state. More details and photos from the 2017 KHPA conference in this Cappings issue.

Your KHPA also now has a record number of members, with 350+! Your Executive Committee chose earlier this year to offer a no-cost one year membership in KHPA to anyone who met two criteria. One, they were not already a KHPA member; two, they attended a beginner beekeeping course in Kansas this year. This has been pretty well received across the state. I also gave out KHPA-engraved hive tools to new members who attended their KHPA conference as a 'welcome' token.

One difference paying dividends is that I keep better records on each colony than in the past. I always had some kind of record system, but now a lot more data is recorded at each hive inspection. General weather conditions, queen variety, colony temperament, egg/brood pattern, unusual odors, pests found, queen cells, services done, add/remove supers, splits made, blooms nearby, how many frames of honey were pulled, hive conditions going into winter... are all recorded.

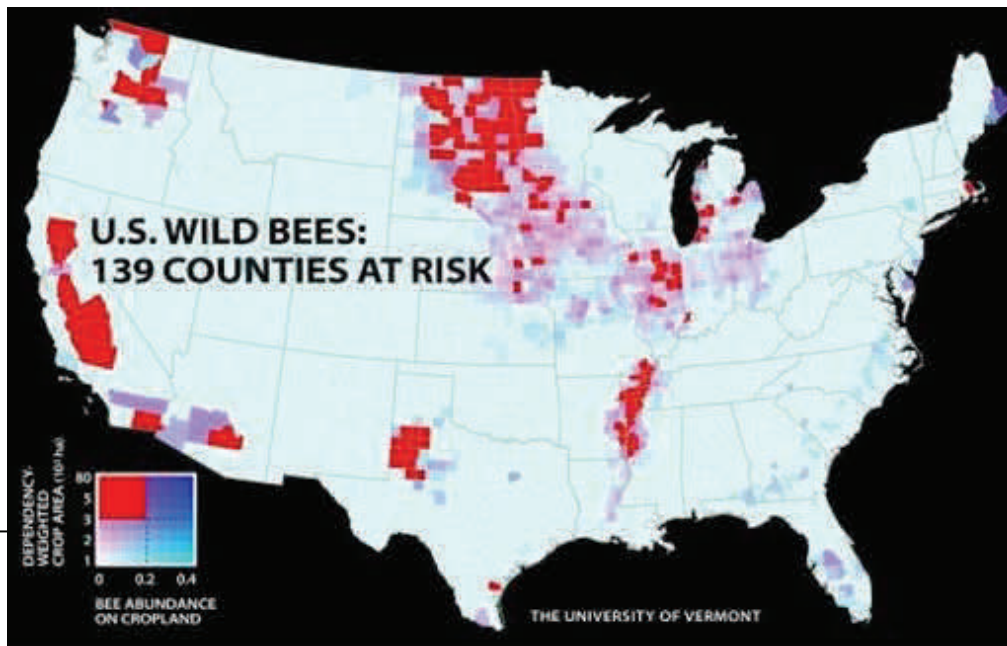
Thanks to the difference in our weather patterns this winter and early spring, more inspections than usual have been recorded already this year. I know by now who my suspected Kardashians are and who my intended queen rearing breeder queens might be. Monitoring those details with each inspection will be ongoing. If a Kardashian appears, I'll be ready.

Another difference you will see is later this year, I will no longer be your Cappings Editor. KHPA is looking for someone to take that position over. It's time for a fresh view in your newsletter. Remember also, officer elections are this fall. Some of you may be interested in helping with the inner workings of your organization as an officer. Contact any of the Regional Directors as they are the Nomination Committee. If you want to help KHPA on a committee, let me know ASAP. Your Best Practices and Membership Committees could certainly use more help.

The Regional Directors are also your committee for selecting KHPA Beekeeper of the Year awardee. The B.O.Y. Is awarded to someone who makes a difference to the beekeeping world in Kansas. If you have a good candidate for this honor, let any of the Regional Directors know along with a brief description of the candidate's qualifications for B.O.Y. Is that person YOU?

Being a guest of the Colorado St. Beekeeping Association June 11, was a true honor. Sandy & I were able to experience some differences between our organizations. They meet one day only, did a lot of hands-on field hive work, only about 10% of their members attend compared to a third or more KHPA members attend. The similar items - incredible camaraderie, mutual helpfulness,. We felt very much at home at their meeting!

I urge you all to try something different this year. Experimenting can be fun. I now have a Top Bar Hive and am learning how to manage it. I urge you to research beekeeping as much as possible in order to help avoid mistakes and try different things once in a while. As Dad used to say, "You don't have to make all the mistakes yourself... learn from someone else's if you can." He also said often, "Let's go do something... even if it's wrong!" **Greg**



Native Bees at Risk

The first-ever map tracking U.S. wild bees suggests they are disappearing and if this continues, it could hurt U.S. crop production and raise farmers' costs.

Each year \$3 billion of the U.S. economy depends on pollination from native pollinators such as wild bees.

Taylor Ricketts, a conservation ecologist at the University of Vermont, tells the American Association for the Advancement of Science annual meeting that the bees are disappearing from the country's most important farmlands – including California's Central Valley, the Midwest's corn belt and the Mississippi River valley. "This study provides the first national picture of wild bees and their impacts on pollination," says Ricketts, director of UVM's Gund Institute for Ecological Economics.

"Wild bees are a precious natural resource we should celebrate and protect," he says. "If managed with care, they can help us continue to produce billions of dollars in agricultural income and a wonderful diversity of nutritious food." Ricketts' map identifies 139 counties in key agricultural regions of California, the Pacific Northwest, the upper Midwest and Great Plains, west Texas, and Mississippi River valley, that appear to have most worrisome mismatch between falling wild bee supply and rising crop pollination demand.

These counties tend to be places that grow specialty crops – such as almonds, blueberries and apples – that are highly dependent on pollinators. Or they are counties that grow less dependent crops, such as soybeans, canola and cotton, in very large quantities. Of particular concern, Ricketts says some crops, dependent on pollinators – including pumpkins, watermelons, pears, peaches, plums, apples and blueberries – appeared to have the strongest pollination mismatch, growing in areas with dropping wild bee supply and increasing in pollination demand.

Pesticides, climate change and diseases threaten wild bees, but their decline may be caused by the conversion of bee habitat into cropland, the study suggests.

In 11 key states where the map shows bees in decline, the amount of land tilled to grow corn spiked by 200% in five years, replacing grasslands and pastures that once supported bee populations. "Most people can think of one or two types of bee, but there are 4,000 species in the U.S. alone," says Insu Koh, a UVM postdoctoral researcher who co-hosted a AAAS pollinator panel and led the study.

"When sufficient habitat exists, wild bees are already contributing the majority of pollination for some crops," Koh says. "And even around managed pollinators, wild bees complement pollination in ways that can increase crop yields."

A team of seven researchers from UVM, Franklin and Marshall College, University of California at Davis, and Michigan State University created the maps by first identifying 45 land-use types from two federal land databases, including croplands and natural habitats.

They then gathered detailed input from national and state bee experts about the suitability of each land-use type for providing wild bees with nesting and food resources. Next, they built a bee habitat model that predicts the relative abundance of wild bees for every area of the contiguous U.S., based on their quality for nesting and feeding from flowers.

Finally, the team checked and validated their model against bee collections and field observations in many landscapes. "The good news about bees is now that we know where to focus conservation efforts, paired with all we know about what bees need, habitat-wise, there is hope for preserving wild bees," Ricketts says.

from Catch the Buzz - Bee Culture magazine 3/28/2017

Highlights from your KHPA spring meeting in Topeka, March 10-11, 2017



An animated **Dr. Keith Delaplane** discussing the Honeybee as a Superorganism. This was one of several topics he presented.



Youth Grant recipients **Stringtown Bombers** describe their first year of beekeeping



Gary Reynolds presents his queen rearing methods to a packed room



Sharon Dobesh of KSU discusses a pest/disease project Kansas beekeepers can participate in



← a view of the Kansas Capitol dome looking up from the basement. A tour was a part of the spring conference. The Capitol has undergone an intense remodeling and is a showpiece of architecture Kansans can be proud of.



Joanna Voight (above) from Kansas Rural Center spoke on how to approach and lobby your state legislators.

What is BIP?

Bee Informed Partnership

About BIP

The Bee Informed Partnership is a collaboration of efforts across the country from some of the leading research labs and universities in agriculture and science to better understand honey bee declines in the United States. Supported initially by the United States Department of Agriculture and the National Institute of Food and Agriculture but now a not-for-profit, we're working with beekeepers to better understand how we can keep healthier bees.

The key to our success is the true partnership we maintain across a wide range of disciplines including traditional honey bee science, economics, statistics, and medical research that makes all these tools available to this important research. And just as important as the tools are the people. We not only have the leading researchers in the honey bee industry, we also have advisory boards from the commercial beekeeping industries, almond and other commercial growers, as well as naturalists and conservationists from across the country.

How BIP Works

The Bee Informed Partnership's core idea is that we can learn more by studying honey bee health on a large scale than we can in individual lab experiments. Borrowing traditional methods of cancer research from human medicine, we gather huge amounts of data submitted by beekeepers to understand just two things: How many hives they lost last season and how they kept their bees during that season.

We look at thousands of records from beekeepers, how they managed their hives, and what the end results were. From that data, we use statistics to find trends towards better beekeeping practices that result in healthier honey bees. As we gather more data from beekeepers across the country, we'll be able to dig deeper and find the best management practices that last through the seasons and truly make a difference in the health of honey bee colonies. In the meantime, [read more here about how we gather our data from beekeepers](#) and how you can help.



Katie Lee, PHD student of **Dr. Marla Spivak** is working on compiling considerable information gleaned from commercial operators. Mite treatment is one of the main subjects of her research. The data from these efforts will be forthcoming in 2018.

Editor's note— Please visit BIP and participate in their surveys as they pertain to your bee operation. The more participants, the more accurate the end results <https://beeinformed.org>

Meanwhile over in China...



Hand-pollination in Hanyuan county of China. This area is known as the "world's pear capitol". Unfortunately, extensive pesticide use has reduced the area's bee population dramatically. With local labor being cheap, it is

actually less costly to use human pollinators than rent hives. Could this be the fate of us here in America? Hopefully not! This is a startling example of over pesticide use.

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2017 Kansas State Fair



Howdy to all fellow beekeepers! This has been a spring and early summer that I couldn't have predicted and I don't want to repeat. My mother was diagnosed with kidney cancer in mid February, came to live with me and is receiving her care and treatments from KU Medical Center. On March 8th I was involved in an accident at work where I was struck by a vehicle as a pedestrian and suffered two compression fractures in my spine. Things are mending as they should but it's a long haul. On March 17th my dad passed away suddenly having a heart attack. All areas in my life haven't gotten the attention that they normally need to get things accomplished and this includes KHPA and my responsibilities regarding the Kansas State Fair.

The application has been submitted and we still have our normal booth space at the fair which is September 8th-17th. I will need lots of volunteers to set up, man and tear down the booth again this year. This includes unloading and loading trailers and a closet, cleaning shelves, labeling lip balms, lotion bars and containers of honey, setting up the booth, selling products, restocking shelves and talking about bees at the observation hive. People of all skill levels are needed, if you are strong and can lift heavy objects or can sit and label product. If you are a new beekeeper or even thinking about keeping bees or a long time beekeeper there is a spot for you. Your help is needed and very much appreciated, plus we get to visit with one another and have some fun while educating and promoting the honey bee and honey.

If you volunteer during a time when an entry ticket is needed one will be sent to you in the mail. By June 20th I will have the volunteer program called signup genius up and running so you may pick the days and times that you can volunteer. You simply go to signupgenius.com and pick "find a signup by the creator's email". My email is sandersonk09@gmail.com. Once I'm completed with the signup program I will have a link to it on our KHPA web site at kansashoneyproducers.org. From there you follow the prompts and volunteer for the 2017 Kansas State Fair where your time allows. If you don't wish to use the online program please call or text me at 913-768-4961 and I will be more than happy to get you plugged in.

The honey show at the State Fair is a great way for us to showcase our honey and show the many things that can be done with the products from our hives. There were intentions of changing some of the classes and rules but this didn't take place. Hopefully this will take place for next year but, in the meantime please consider submitting some entries with product from your part of the state. The honey show always generates questions from the public which then leads to education and honey sales. Entry forms for all open class are due on/or postmarked by August 15th. The fair encourages you to enter online by going to www.kansasstatefair.com and then go to "exhibitors" and select "traditional and creative competitions", then select "agriculture". You may then proceed with your entries online or click on the link that says "agriculture entry form". This will allow you to print a paper entry form. Paper entries are still accepted if post marked by August 15th but you will need to download and print the forms. If for some reason you are unable to do this, contact me and I will mail you a hard copy. Let's fill up the honey show area this year and make it look great!

Thank you for all of your help in advance and I'm looking forward to seeing you in Hutchinson. **Kristi**



**Fun at the 2016
KHPA State Fair booth**



Beeswax art exhibit

Kansas State Fair cont'd.

Division 112 - Kansas Honey

Premiums awarded for this division are 1st - \$15, 2nd - \$10 and 3rd - \$5 along with rosettes unless otherwise stated.
****Class 11 will award 1st - \$30, 2nd - \$20 and 3rd - \$10. Best of Show for classes 01-11 and Youth classes 12-15 will receive \$15 plus a plaque & rosette**

Open to all beekeepers, young and old. All jars must be plain and free of labels. No inner seals in lids.

Class

01	Art Design in Beeswax	09	Extracted Honey ; Light
02	Beeswax	10	Frame of Honey (shallow or medium depth)
03	Beeswax Candles	11	Honey Gift Package
04	Chunk Honey	12	Youth, 18 Yrs and under – Extracted Honey; Light
05	Comb Honey	13	Youth, 18 Yrs and under – Extracted Honey; Dark
06	Crystallized / Creamed Honey	14	Youth, 18 Yrs and under – Honey Gift Package
07	Cut Comb	15	Youth, 18 Yrs and under Frame of Honey (shallow or medium depth)
08	Extracted Honey ; Dark		

Best of Show: The Kansas Honey Producers Association will present an engraved plaque to the beekeeper with the greatest total number of points as determined by the judges. In open class division you must enter three or more classes to be eligible for this award. You must enter at least (2) two classes in their division.

Entry rules and regulations, with tips and scoring for entries : Only (1) entry per exhibitor, per class allowed

Extracted Honey: also known as strained honey, is honey that has been separated from the comb by centrifugal force, gravity, straining, or other means. Shall consist of (3) three one-pound Queenline or Classic jars, no inner seals in lids. All jars must be plain and free of labels

Chunk Honey: shall consist of (1) one strip of cut comb (full length of the jar) in three (1) one pound, round glass jar

Comb Honey: (3)three "rounds" "cassettes" (clear lids both sides, no pressure sensitive label), or "basswood sections" (cardboard carton with window, no producer name or address)

Cut Comb Honey: (3) three comb honey cut and placed in commercial plastic comb honey boxes (4" x 4")

Crystallized/Cream Honey: Shall consist of three glass jars between (8) eight ounce and (16) sixteen ounce. All jars must be the same

Gift Package: Items must be clearly labeled, as they would be offered for sale - except any marks identifying the entrant must be obscured or removed, or fictitious. Fictitious labels must meet legal label requirements. Gift package, if wrapped, must be able to be unwrapped for judging. Homemade food items must have recipes attached. Gift packages must contain at least 50% producer made items. A 3" x 5" note card must be included that states the intended use of package. Youth gift packages may not contain alcoholic

Beeswax: (3) three pound block, geometric shape, not decorative, smooth surface top and bottom

Beeswax Candles: Four molded or dipped candles. No non-beeswax enhancement allowed, except wick

Art Design in Beeswax: Entries must be (2) two pounds minimum weight, 100% beeswax: may be more than one piece but must be firmly joined together: may be cast in mold or carved. No non-beeswax enhancement allowed

Frame of Honey: Shallow or medium depth. Frame must be in a display case, both sides visible. Display case available upon request

Kansas State Fair continued

Extracted Honey: Density (water content above 18.6% and below 15.5% will be docked) (10 pts), Absence of Crystals (10 pts), Cleanliness - Without lint, dirt, wax or foam (40 pts), Flavor (points will be reduced for flavor affected by processing) (10 pts), Container appearance - travel stains (10 pts), Accuracy of filling (20 pts) - **a.** Headroom 1/2" maximum, 3/8" minimum with no visible gap between honey level and cap., **b.** Uniformity of filling

Comb Honey: Uniformity of appearance (20 pts), Absence of uncapped cells or perforated cappings (20 pts), Uniformity of color (10 pts), Absence of watery capping (15 pts), Cleanliness and absence of (15 pts), Freedom from granulation and pollen (10 pts), Uniformity of weight (10 pts)

Cut Comb: Neatness & Uniformity of cut, absence of liquid honey (20 pts), Absence of watery of perforated cappings, uncapped cells & pollen (20 pts), Cleanliness of product absence of travel stains, crushed wax, & crystallization (20 pts), Uniformity of appearance (color of honey capping structure, thickness of comb) (20 pts), Uniformity of weight (20 pts)

Honey Gift Package: Originality / Creativity (20 pts), Quality of products (20 pts), Variety, i.e. other products from the hive (20 pts), Commercial appeal (20 pts), Neatness of workmanship (20 pts)

Chunk Honey: Uniformity of cut (20 pts), Absence of watery cappings, uncapped cells & pollen (20 pts), Cleanliness of product / container (downgrade for travel stains, foreign matter, wax flakes, foam and crystallization) (20 pts), Uniformity of appearance in capping structure, color, thickness of chunks and accuracy and uniformity of fill (20 pts), Density and flavor of liquid portion of pack (20 pts) - **a.** Density (water content above 18.6% will be marked down) **b.** Flavor (points will be reduced for flavor affected by processing)

Crystallized / Creamed Honey: Fineness of crystals (20 pts), Uniformity and firmness of product (25 pts), Cleanliness and freedom from foam (affected by processing) (20 pts), Flavor (points will be reduced for flavor affected by processing) (15 pts), Color (10 pts), Accuracy of filling and uniformity (10 pts)

Beeswax: Cleanliness (35 pts), Uniformity of appearance (15 pts), Color (15 pts), Aroma (15 pts), Absence of cracks and shrinkage (15 pts), Appropriate weight (5 pts)

Beeswax Candles: Cleanliness, color quality of wax (25 pts), Design and overall appearance (25 pts), Finishing details (Molded: wick trimmed to 1/2" flat finished bottom - Dipped: last drip left on) (25 pts), Uniformity of appearance and shape (25 pts)

Art Design in Beeswax: Color (straw to canary yellow) (20 pts), Cleanliness (25 pts), Artistic Merit (25 pts), Originality (25 pts), Appropriate weight (5 pts)

Frame of Honey: Uniformity of appearance (25 pts), Absence of uncapped cells (20 pts), Uniformity of color (15 pts), Absence of watery cappings / perforated (20 pts), Cleanliness and absence of travel stains (20 pts), Freedom from granulation and pollen (10 pts)

Cappings Editor Needed

It's time for KHPA members to get a fresh view and look to your newsletter. Greg Swob will continue as current editor until the end of this year or when a new editor comes along, whichever happens first. Our association's new editor will have artistic license to alter the newsletter format as he/she deems necessary. The following is a brief description of what the position requires.

The position of Editor is voluntary, not compensated, and open to any member of the organization. Editor is not an officer and has no vote on the Executive Committee.

Proficient use of a personal computer and software for compiling a newsletter is a must. (Microsoft Publisher is the current software used. The new editor can opt to use software of his/her choice to produce the newsletter.)

The ability to email large numbers of newsletters at a time (We recommend splitting the lists by alphabet and keep the groups small (less than 25) so they do not show up as a mass email 'spam' to the recipient's email filters.

The newsletter is published quarterly, so it does not require a large amount of ongoing time input.

Current time frame for release of issues is per quarter year: 1st quarter- promote the spring KHPA conference;

2nd quarter- to promote the KHPA booth and entries at Kansas State Fair; 3rd quarter- to promote the fall KHPA conference;

Fourth quarter to wrap the year up. The release month dates can be altered as deemed necessary, but the Executive Committee wishes to make certain Cappings promotes these special events as well as possible.

Contact KHPA officers to obtain reports to place into the newsletter.

Search for news items on a state, regional, national, etc. level that may be of interest to KHPA members.

An email list is sent by Treasurer each quarter so newsletters can be sent out by email, saving KHPA printing and postage expenses.

Printed copies are mailed out to those who request a paper copy. Currently, Northeast Ks. Beekeepers Association volunteers the use of their printer for this purpose.

Contact a KHPA officer with any questions or if you wish to begin this fun project for your organization.

Around the state



Northeast Kansas

The months of April, May, and the first week in June have been a busy time for the Northeast Kansas group. Our April meeting started off with a presentation by **Larry Coppinger** on comb honey production. Our featured guest speaker, **Mary Miller**, planner for the City of Lawrence, presented on urban agriculture as it pertains to beekeeping. Urban agriculture regulations and new city code provisions for keeping bees in city limits was discussed. Our third program of the evening was done by **Todd Praetor** with **Save the Bee Rescue Company** and covered swarm collection and colony maintenance.

The month of May offered a look into pollen collection by **Chad Gilliland** and our guest speaker **Dale Cross** with **Sharp Brothers Seed Company out of Healy, Kansas** shared pollinator friendly seed blends and local perennial plants that are great nectar and pollen sources for our native pollinators. Moving forward to the month of June, our NEKBA Funday 2017 was a huge success with 344 Beekeepers in attendance! With such a great list of guest speakers like **Dr. Judy Wu-Smart, Dr. Marion Ellis, Jennifer Berry, Scott Debnam, and Dr. Chip Taylor** our members first hand got great instruction from top notch educators that are nationally known in the world of beekeeping. In addition many of our own NEKBA and KHPA members shared their knowledge and taught classes as well.

A special thank you goes out to **Steve Tipton, Cecil Sweeney, Kristi Sanderson, Robert Burns, Deb Mc Sweeney, Larry Coppinger, Andy Nowachek, Lisa Opitz, Robin Kolterman, Mark Wood, Warren & Wanda Johnston, Dustin & Kat Scholl, and Chad Gilliland**. Such a wonderful event with so many great volunteers, great beekeeping classes, a delicious catered lunch, amazing honey ice-cream (highlight of the afternoon), an always fun silent auction, and absolutely priceless networking with such a great group of Beekeepers. Each and every year, this program exceeds expectations and I always look forward to what next year's program will have to offer. A special shout out to **Joli Winer** and **Becky Tipton** for all the behind the scenes planning and coordinating that was done along with all the tireless efforts from our officers that assisted with set-up, organizing the day, and final clean-up at the end.

Looking ahead, our July NEKBA Summer BBQ Picnic and Honey Judging will be held at **Gage Park in Topeka on Sunday, July 16th from 1-4 pm**. We would love to have everyone join us for great food, excellent networking opportunities with fellow bee-keepers, and an interesting program on pertinent bee-keeping information that is timely for the season. **Chad Gilliland**



Casey Stengel, Baseball manager, player and philosopher

"The key to being a good manager is keeping the people who hate me away from those who are still undecided."

Installing Bees in a Blizzard Or

A Day in the Life of the Southwest Kansas Beekeepers

Here in the Southwest part of the state we had a very mild winter with some blooms as early as March. However, when the day came to install our new packages and nucs, this is what my bee yard looked like: eight foot snow drifts and 60 mph winds out there. Greg Swob had previously arranged to pick up packages and nucs from Colorado to be distributed in both Northwest and Southwest Kansas "come hell or high water." Our solution: Meet Greg at a truck stop on I-70 at midnight to pick up 6 packages of bees and get them to the SW Beekeepers before the storm hit. Since we live on a dirt road which would become impassible by morning, one of our city dwelling beekeepers allowed us to break into his house while he was not home and put them on the dining room table. No problem. While his dogs howled, we entered his house at 1:30 am and set the packages on the dining room table. Did I mention that there were about 100 bees on the OUTSIDE of the packages, ready to roam free in the house? We covered the packages in hopes the bees would not fly around the house and went home and went to bed. Sure enough the blizzard came and we were marooned for 3 days.

Our fellow beekeeper was not home either, but his daughter who is a member of the Ft. Hays University Beekeeping Club was there to take care of the bees. She posted a picture of them on Facebook. Our friends from other parts of the state commented in alarm that the bees would get too hot and die. No problem. Mother Nature graciously cut the electricity so there was no heat in the house. I do not know what she did about the 100 loose bees flying around.

Our friends eventually made it home, and in no time the snow melted enough to install their bees and to help our newest beekeeper in town install his packages. I would like to thank the **Hopkins** family and **Brian Withrow** for caring for their fellow beekeepers' packages in their shed, basement, and on their dining room table. I would also like to say to **Chase Cupp** and **Donna Apsley**, our newest SW Kansas Beekeepers, that 'if you can keep packages and nucs alive in these conditions, you have what it takes to be a Southwest Kansas Beekeeper. Welcome!'



Donna Apsley (and daughter pictured at left) is bringing beekeeping to Seward County Community College in Liberal as part of the college's Alternative Crops Program. We welcome her and her future students.

Carolyn Simpson

**For Sale: New bee boxes
all sizes box joints, assembled
or ready to assemble**

**Call or text Rod Ohmstede -
Smith Center, KS.**

785-282-6177



Survivors of the April 29 18" snow blizzard in Southwest Kansas

**Bee Lives Matter! T-shirt sales
benefit BIP and SAVE Farm**



Contact:

**Greg Swob
785-639-7766**

or

gswob@mwenergy.com

KDA Grant Supports Disposal of Orphaned Pesticide

MANHATTAN, Kan. --- The Kansas Department of Agriculture pesticide and fertilizer program recently received a grant from the Kansas Department of Health and Environment Bureau of Air to aid in the disposal of orphaned pesticide products. The grant was made possible by the U.S. Environmental Protection Agency, Region 7. The grant extends over a two-year period for a total of \$75,000.

Orphaned pesticide products are herbicides, insecticides, rodenticides and fungicides that can no longer be offered for sale in Kansas. This can include partially used products owned by private citizens, unsold products at retailers, or unused/partially used products owned by an applicator. Disposal of these products must be done at your local Household Hazardous Waste facility (HHW). Although the HHW will often take pesticide waste at no charge from an individual or at little to no charge from a business, sometimes the cost of disposal for the facility is too great or the facility is not permitted to take that particular type/kind of waste. A grant is available for those instances when the HHW will not take the waste for these reasons.

The orphaned pesticide waste grant applies to waste from homeowners, farmers, ranchers, retailers, businesses or other private individuals. The waste must be taken to the HHW; funds are dispersed either to the HHW or to the waste contractor. Grant funds can also pay for the disposal of abandoned pesticide waste left on property that was sold or waste that was dumped or abandoned. The grant period began in December 2016, and a total of \$16,000 has been awarded so far.



To apply for funds to dispose of orphaned pesticide waste, contact the KDA pesticide and fertilizer program at 785-564-6688 or email product registration specialist Judy Glass at Judy.Glass@ks.gov. You will need to complete a form and receive approval before disposing of waste. This grant helps KDA fulfill its mission to serve Kansas farmers, ranchers, agribusinesses and the customers they serve, while protecting natural resources and promoting public health and safety.

Editor's note— Proper disposal of pesticides is imperative to protect our environment, especially drinking water supply. Please contact your local landfill or transfer station to get information on their Household Hazardous Waste program. These facilities are available to Kansans at no or little cost for proper, legal disposal of these chemicals.

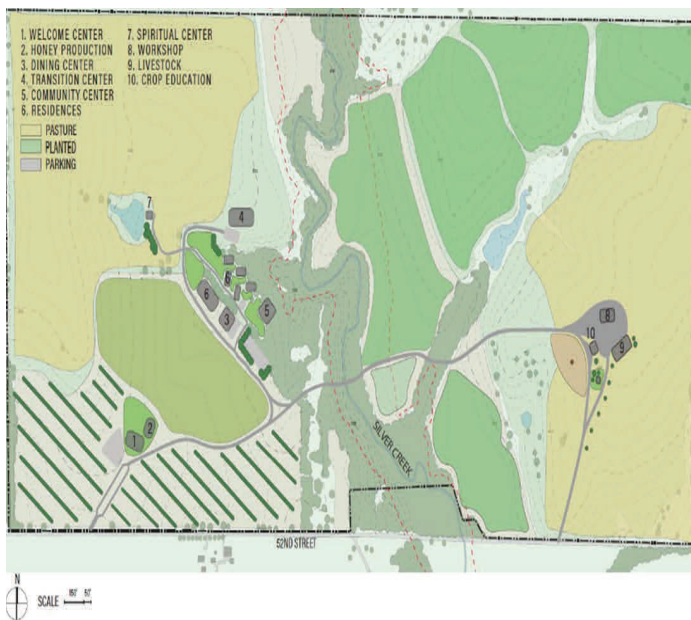
S.A.V.E. Farm

Service member Agricultural Vocation Education Farm is the brainchild of KHPA member, **Gary La Grange**. **Gary**, a retired US Army Colonel recognized the need for out of the ordinary treatment program for soldiers suffering with Post Traumatic Stress Disorder and started down the road to develop a unique program. Another item he became aware of is that America's farmers are aging and our country needs to fill those shoes with qualified farmers. After countless hours on the telephone, public speaking engagements, traveling to Washington D.C. to lobby with the Veterans Administration and many other agencies, the **S.A.V.E. Farm** is now becoming a reality. Eventually, **Gary** feels this concept may be able to be offered at all 78 land grant universities in the U.S. This first **S.A.V.E. Farm** is coming together rapidly after a long planning stage. **Gary** is pleased to announce that **SAVE Farm** now has a 'lease to buy' agreement on the farmland! The classrooms, dormitory, family housing, chapel, honey house and other buildings needed for the farm to operate shall be started upon soon. A diagram below shows the proposed layout of the **S.A.V.E. Farm** infrastructure.

SAVE Farm exists because-

A gap exists between the need for new farmers in our country and a large potential population of new farmers that exists within our veteran and transitioning service member populations. The average age of farmers in the U.S. is approaching 60 with 40% over 65. Sixty-three percent (63%) of our farms may be in the last generation. Therefore succession planning is critical in the country's farming future. 2.3 million veterans and transitioning service members are looking for a meaningful way to live life. A high percentage of them indicate an interest in farming. Therefore, a tremendous opportunity exists. To bridge the gap, a pathway to farming for our veterans and service members is needed.

Service member Agricultural Vocation Education, or S.A.V.E farm, will bridge the gap providing a home-like training center where they can learn to farm and heal as they are brought into the culture of agriculture. Upon completion of training, transitioning service members and veterans will be matched with mentor farmers with the potential to work on, manage or own a farm.



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The farm will also include a **Healing Center** on site or adjacent to it focusing on service members and veterans in need of special treatment and therapy. Because those participating in the program will be housed on the farm, having this facility close by will be necessary.

Our **VISION** is to provide occupational agricultural training and engagement to a significant number of veterans, service members, and family members on a training farm in Kansas. In time a **S.A.V.E. Farm** will exist on all land grant universities.

Teaching Farm

The teaching farm will include over 540 acres of crop land, livestock animals, orchards, horticulture, and apiaries. The teaching farm will be specially designed to help those with disabilities work with equipment and animals. The farm will train 100 veterans and service members through an entire farm cycle. It is a model for all land grant universities.

SAVE Farm will thrive thanks to your generosity. Please visit their website for more information: <http://www.thesavefarm.org>

Selling Your Honey at a Retail Store

Greg Swob

Your bees produce one fine-flavored honey that friends and neighbors just can't seem to get enough of. Then along comes a great year of honey production providing you with more honey than you need for your farmers market and friends. It's time to put your honey in the local 'mom & pop' grocery store for customers to buy at their convenience, right? That sounds easy enough at first—bottle it up, put on your snazzy label, place it on the store shelf and let them sell it. HEY... NOT SO FAST!

In Kansas, we can sell honey directly to a consumer at farmers markets, out of our homes, in a parking lot, moon-lit alley... all without needing a special food processing license. But, if you plan to sell your honey through any retail store, there are some specific regulations that must be adhered to in order to comply with the Kansas' food safety regulations. Direct sales without a food processing license is permitted so long as the honey is not processed beyond extraction. The general Kansas food safety rule interpretation is that any additives blended into honey such as flavorings, nuts, pollen, etc. must be done in a licensed food processing facility and all food handling sanitation regulations apply.

The State of Kansas Department of Agriculture Food and Lodging Safety Division is responsible for regulating food production and processing businesses. I agree someone should regulate and inspect these facilities, because food safety is of utmost importance today. As mentioned earlier, current regulations allow direct to consumer sales of extracted honey without a food processing license. If we wish to sell our extracted honey products to a retail store for their resale, then a food processing license is required.

I have had quite a number of pleasant conversations with the Ks. Food and Lodging Safety Division in attempts to obtain an exception for small honey producers to sell through retailers without the need for a food processing license. Missouri, Illinois and several other states permit small honey producers the opportunity of selling wholesale (for resale) without the burden of having to obtain a license and build a food processing facility. Those states have defined a small honey operator as one who has less than \$50,000 in honey sales per year. Larger operators remain subject to the requirements of processing honey under a license issued through their state food safety divisions. At this time, Kansas' law stands firm by interpreting the regulations to require licensing on honey sold for resale. That said, the Food Safety division is listening and seems open-minded!

My vision was to allow small Kansas honey producers to sell their products through retailers without the burdens of building or renting a licensed food facility and obtaining a food processor license. A statement could be added to labels advising consumers, 'This product was not inspected by the Kansas Food and Lodging Safety Division' or some similar verbiage. This way, even the small hobbyist honey producer could afford to offer their honey in retail stores. These conversations are ongoing and hopefully one day we can announce success. We have our regulators' attention and they seem very open to listening to this cause.

The official Kansas Food Code document is available on-line at the Kansas department of Agriculture website. There are also requirements for what items must be printed on each container label - "Honey" in prominent letters, your business name and contact information, net product weight in both metric and ounces/pounds are among those label requirements. We know honey has no expiration date, but some food facility inspectors require the date of bottling to be listed on the label also.

The Kansas Food Code allows honey sold directly to the consumer. Bulk honey can be sold to a restaurant or grocery stores

without food processing licensure and these stores may in turn bottle the product into their own containers for retail sale. Their facilities are licensed and inspected, which makes this process allowable.

The cost to become a licensed food processor with the State of Kansas at this time is \$180 for the first year and \$80 thereafter per year. While this fee is not necessarily prohibitive alone, what can get costly is the equipment needed to satisfy food safety and sanitation codes. The facility must be completely separate from your residence kitchen. Some of the equipment which may be required includes a three-compartment sink, hand-wash and mop sinks. These sinks cannot do double duty and must be used solely for the purposes of hand washing, mop rinsing, etc. The three compartment sink is used to wash, rinse and sanitize food handling equipment, each step done in separate basins. A multitude of other technical requirements are spelled out in the Kansas Food Code in addition to specific equipment needed.

There are other requirements beyond the space available here in this article. The best advice is to contact your local Ks. Department of Agriculture Food and Lodging Inspection Office for details and consulting assistance. We have found their inspectors to be quite helpful and willing to work with facility operators, offering advice in effort to become successfully licensed. It is a much simpler process to begin conversations early on with those inspectors prior to building or remodeling your facility to make certain your plans meet specifications than have to make amendments afterward.

There is some good news for small Kansas honey producers wishing to sell honey through grocery and other stores for resale. You do not necessarily need to go through the expense of building and installing a separate food processing facility. A number of "incubator kitchens" are available throughout Kansas for your use. A link below takes you to the list of these facilities, rental costs, etc. Even if using one of these Incubator Kitchens, you will still need to become licensed in order to sell your honey products through retailers. The advantage of using one is that you will not need to build a complete food processing facility.

Since the Kansas Food Codes are intended to cover requirements for processing virtually any food product produced or processed for commercial sale, it is a very lengthy document at 180+ pages. Also, because of the comprehensive nature of the document, much of it will not relate to honey processing.

Link to Kansas Incubator Kitchens below—

<http://agriculture.ks.gov/docs/default-source/fsl--handouts/incubator-kitchen--vertical2017.pdf?sfvrsn=8>





Kansas State Fair— September 8—17, 2017
Help staff your KHPA booth by signing up at www.signupgenius.com (a er June 20th)
30+ years in the Pride of Kansas Building

KHPA Fall 2017 Conference

Emporia, Ks.—October 27-28, 2017

Details to follow ASAP—visit KHPA website for more information as it rolls out

BBQ—Backyard Beekeeping Question

Q— I've heard the Midnight line of bees are very mild tempered. I'm having problems finding them.

BBQ- Midnight bees are a hybrid of Caucasian and Carniolan. They are pretty much not available today as far as we know. They were known to be very mild, but have no tolerance for many pests, including Varroa Mites. They also were known for producing huge amounts of propolis, making hive inspections a challenge. Perhaps a new bee variety could be found for those who sell propolis, with an ability to resist today's onslaught of bee pests?

Dr. Delaplane told us at the Topeka KHPA meeting Mid-nights were very pleasant bees to work with but their lack of tolerance to certain pests make them an undesirable bee variety with the world of pests our bees must cope with today. We recommend his book First Lessons in Beekeeping to many new bee hobbyists.

Local/Regional Meetings

Konza Beekeepers Association

Meet second Tuesday every month at 7:00 PM
at Sunset Zoo in Manhattan, Ks.

<http://www.konzabeekeepers.org>

Northeast Ks. Beekeepers Assn.

3rd Monday each month: Douglas Co. Fairgrounds 2110 Harper St., Lawrence, Ks.

www.nekba.org

Heartland Beekeepers Assn. of SE Kansas

3rd Saturday each month—1:00 PM
Room 102 Yates Hall—Pittsburg State University Campus

<https://www.hbasek.org>

Shawnee County Area Beekeeping

3rd Wednesday each month at Shawnee North Community Center—300 NE 43rd—Topeka, Ks

South-central Ks. Honey Producers Assn.

2nd Saturdays each month—Great Plains Nature Center— 6232 E 29th St. North—Wichita

Eastern Apiculture Society

2017 Conference—July 31-Aug 4, 2017
Newark, Delaware— Univ. of Delaware

<http://www.easternapiculture.org>

Western Apiculture Society

40th Anniversary WAS Conference
Sept. 5-8, 2017 Davis, Calif.

<http://www.westernapiculturesociety.org>

Kansas Honey Producer's Association Membership Application

Name _____

Address _____

City _____ State _____ Zip Code _____

Phone# _____ **E-mail Address** _____

Membership Kansas Honey Producer's Association per year (Jan.-Dec.) \$15.00 _____

Additional family members wanting voting rights \$1.00 per person \$1.00 _____

Additional family member's names:

Youth Membership (18 years of age or under) \$7.50 _____

American Bee Journal 1 year subscription \$24.00 _____

Bee Culture Magazine (formerly "Gleanings") 1 year subscription \$25.00 _____

Donation Amount _____

Total Due Total _____

Make checks payable to: KHPA or Kansas Honey Producer's Association.

Mail to: Robert Burns, 7601 W 54th Terrace, Shawnee Mission, Kansas 66202 Phone# 913-831-6096

E-mail address: rburnshoney@gmail.com

The Kansas Honey Producer's Association is a non-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.

Kansas Honey Producer's Association

Cappings

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Address Service Requested

