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Kansas State Fair
By Kristi Sanderson

The KANSAS STATE FAIR will be here before we know it. A sign up sheet for help at the KHPA Bee-keeping Booth was passed around at our March KHPA meeting in Hays. Thanks to all who signed up right away. For those who didn’t know their schedules or weren’t at the meeting there is still time. Marietta has agreed to help me by calling members to fill in more of the scheduled work times. You will be provided an entry ticket to the fair for each day you are scheduled to work at the booth. These will be mailed to you closer to fair time.

Enclosed in the newsletter are the open class honey class regulations and the dates/times for submitting and picking up your entries. The Fair is not printing an exhibitor’s handbook this year. Entry classes and information can be found at kansasstatefair.com. All entries can be submitted online or the forms can be printed and mailed. Entries must be received (internet or postmarked) by August 15 to avoid late fees. My advice is to just enter all the classes. If your bees don’t make comb honey or you don’t get any dark honey, you just won’t have an entry. It’s no big deal and you will avoid any late fees.

Looking forward to seeing you all at the Kansas State Fair!
Kristi

Be sure to contact Kristi for the dates/times you can help at the KHPA State Fair Honey Booth!

Kristi Sanderson
sandersonk09@gmail.com

KHPA memberships can now be renewed on line!!!
www.kansashoneyproducers.org
President’s Corner

By: Steve Tipton

The weather patterns in my area, northeastern Kansas, have made for what promises to be one of the best honey flows in several years. There is a tremendous white Dutch clover crop continuing to bloom, the yellow sweet clover is about half way through the bloom cycle, and the white sweet is just starting to show flowers. It is amazing what a little water will do for a honey crop!

I had an interesting swarm call a couple of weeks ago. On NE 46th Street, just north of Topeka, a swarm was flying across the road and the queen probably came in contact with the windshield of a passing car. The poor old gal came to a sudden demise and fell on the white line on the west bound lane. The rest of the swarm followed her to the ground and came to rest on the asphalt and shoulder of the street. The property owner to the north, who just happened to know Becky and I were beekeepers, noticed the swarm and gave us a call. The bees had settled in a 5’ circle around the dead queen half in the road and half on the shoulder of the road. Mr. Heston, the property owner, got his cell phone to take pictures and alert the neighbors that something interesting was about to happen. I arrived at the swarm about the same time he did only to find that a passing motorist had driven through the swarm. By this time the neighbors had gathered to watch me put the bees in a box—they also got a lesson on beekeeping and swarm biology.

The bees made it to my home yard and were combined with a small, queen-right colony. So, although we didn’t get to make a new colony with the caught swarm, it really bolstered one that was struggling.

Everyone probably has some honey supers on their hives.....just a re-reminder to check them frequently. Supers can be filled very quickly with a strong nectar flow and you don’t want to miss a drop of that delicious honey. Please plant some nectar rich/pollinator friendly plants this spring or fall. The bees need all the help they can get. The blue beard we planted 2 years ago (thanks to Debbie McSweeney and her plant project) are thriving this summer.

Becky and I helped with the NEKBA Funday on June 7th. Dr. Tom Seeley, Cornell Univ. and Dr. Marion Ellis, one of our local favorites, were our featured speakers. They were absolutely phenomenal! I have rarely met professionals so generous with their time and talent. Our recent KHPA scholarship student, Rogan Tokash, talked about his family’s involvement with the Heifer Project. Rogan gave a great talk and really impressed both Dr. Ellis and Dr. Seeley with his passion for bees and his speaking ability. We should all be proud of the small part we played in helping Rogan get started in beekeeping. Our support has had world impact.

Way out there! Beekeepers from the Northwest Ks Region celebrated National Pollinator Week early by meeting at Quinter, Ks. on Saturday, June 14. 21 bee keepers of varying levels of experience attended. Topics discussed: Spring/summer build up, Locating hives, Honey Crop Floral Requirements, Queen Rearing, Ks. State Fair, hive inspecting, general questions & answers. The next NW meeting will be in August. Topics will include: Harvest, Fall/winter Preparation, etc.
Scholarship Program News– Becky Tipton, 4th Vice President

The bee season is buzzing along for our newest beekeepers. Just a couple of reminders:

The State Fair entry application time is sooner than you think—talk with your mentor about possible entries and whether you should enter in your county fair or the Kansas State Fair. The State Fair runs from Sept. 5-14. All scholarship winners should plan to work a shift during the fair. There is nothing more fun than helping others locate the queen in the observation hive or selling yummy honey stix. Please Contact Kristi Sanderson to coordinate your work schedule. (Her contact is in this Cappings.) All scholarship students should plan to attend our October meeting and be ready to share your experiences during this beekeeping season.

One of our scholarship students had an unusual occurrence, one I hope few others experience. Upon opening her hive, she saw numerous bees fall from the frame and spin helplessly on their backs. This is a classic symptom of pesticide poisoning. Although the hives were far from neighbors, it is suspected that toxic seed treatments may have come in contact with the foraging bees. Area farmers had been planting both corn and soybeans. The hive wasn’t lost but I’m sure it suffered setback due to this contamination. Hopefully recent rains will give her bees some good flowers to visit.

After much deliberation, our executive board has decided that our scholarship program will undergo a restructuring. Instead of individual scholarships, we are hoping to offer grants to provide a hive for a group wanting to learn about bees and beekeeping. This may be a youth group such as scouts, 4-H, or church or even a community garden. The person applying for the grant will be the adult responsible for the hive and will work with a KHPA mentor for 2 years to learn the art and science of beekeeping. The merit of the application will be judged on youth and community impact. As with our scholarship recipients now, the grant will include a complete hive, bees, instruction, membership in KHPA, and safety equipment. This is still in the EARLY planning stages but we hope to have the application process finalized later this summer. So, if you know someone who might be interested in pursuing this, don’t hesitate to give him or her my contact. Unfortunately, we will not be accepting scholarship applications from any individual students this next year.

Honey for Heifer

I am Rogan Tokach, third year beekeeper and a proud recipient of the 2012 KHPA Youth scholarship. Last year, my sister, Sage and I decided to use our beekeeping skills to pay it forward. We took half our honey harvest from two hives and put it out on our new Facebook page, Honey for Heifer. For a $10 donation to Honey for Heifer, we would give the donor a jar of honey. We ran out of honey and raised enough to buy 17 hives ($30 each). We are working with Heifer International, who supports honeybee projects in many countries around the world. Last year, we chose to support new beekeeping projects in Honduras. Thirty dollars buys a hive for a family in need. The families are trained to raise bees and use the honey for food and a sustainable source of income.

For 2014, my motto is “Go big or go home!” I thought about taking our 17 hives from last year and raising the goal to 25. Then we thought, let’s go BIG! We are now shooting for 50 hives this season.

Local churches and friends have been donating throughout the year and we are proud to report that we already have donated 15 hives this year before harvesting any honey! We have three hives and plan to donate all the honey except for a little for family and friends. This will take us a long ways, but we will need help. We are currently working on a corporate sponsor to supply jars, labels, and lids. Any honey producers who want to donate strained honey for us to bottle up, please contact us through our Facebook page. If you are interested in following our progress, click “like” on “Honey for Heifer” on Facebook.

This has been a really fun and relatively easy way to make a huge impact on the lives of others. The beauty of Heifer projects are not whether they raise bees, goats, pigs, cows, sheep, chickens, ducks, or even rabbits. It is the pride they have in becoming self-sufficient. It is knowing where the next meal is coming from. It is the ability to send their children to school. These are all things that I take for granted…

Rogan Tokach

Abilene, Kansas  http://www.heifer.org/gift-catalog/animals-nutrition/honeybees-donation.html
State Fair Entry Regulations & Important Dates

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

**In addition to premiums, rosettes will also be received with 1st, 2nd, & 3rd place unless otherwise stated.**

<table>
<thead>
<tr>
<th>Category</th>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
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<tbody>
<tr>
<td>AG 400—Extracted Honey, Light</td>
<td>$15</td>
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<td>$5</td>
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<tr>
<td>AG 401—Extracted Honey, Dark</td>
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<td>AG 402—Chunk Honey</td>
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<td>AG 403—Comb Honey</td>
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<td>AG 404—Cut Comb</td>
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<td>AG 405—Crystallized/Creamed Honey</td>
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<td>AG 406—Honey Gift Package</td>
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<td>AG 407—Beeswax</td>
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<td>AG 408—Beeswax Candles</td>
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<td>AG 409—Art Design in Beeswax</td>
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<tr>
<td>AG 410—Frame of Honey (Shallow Or Medium Depth)</td>
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<tr>
<td>Best of Show</td>
<td>$15</td>
<td>Plaque &amp; Rosette</td>
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<tr>
<td>Governor’s Gift Package</td>
<td>$150</td>
<td>Rosette</td>
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**Youth Entries 18 & Younger**

<table>
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<th>Category</th>
<th>1st Place</th>
<th>2nd Place</th>
<th>3rd Place</th>
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</thead>
<tbody>
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<tr>
<td>AG 13Y—Extracted Honey, Dark</td>
<td>$15</td>
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<tr>
<td>AG 14Y—Honey Gift package</td>
<td>$15</td>
<td>$10</td>
<td>$5</td>
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<tr>
<td>AG 15Y—Frame of Honey (Shallow Or Medium Depth)</td>
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<td>$5</td>
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<tr>
<td>Youth Best of Show</td>
<td>$15</td>
<td>Plaque &amp; Rosette</td>
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</tbody>
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**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 two classes in their division. In addition to premiums, rosettes will also be awarded to 1st, 2nd, & 3rd place winners unless otherwise stated.
Entry rules and regulations, with tips and scoring for entries:

**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 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 strip of cut comb (full length of the jar) in three 1 lb. round glass jars.

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

**Cut Comb Honey**: 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 oz. and 16 oz. 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 beverages.

**Governor's Gift Package**: All gift packages including youth entries are eligible for the Governor's Gift Package award unless entrant states on the 3" x 5" card that they do not want their package to be considered for this award. The winning gift package becomes the property of the Kansas State Fair. If the winner is available, the winning entrant may present the gift package to the Governor on Governor's Day.

**Beeswax**: 3 lb. 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 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.

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**Important dates and times**

**Open to receive entry items**: Wednesday, Sept. 3, Noon - 9:00 pm & Thursday, Sept. 4, 9:00 am - 9:00 pm & Friday, Sept. 5, 8:00 am - Noon. Exhibitors will need a gate admission ticket after 11:00 am.

**All Entry items must be checked in** by 12:00 noon on Friday, Sept. 5. No items accepted after this time!

**Judging**: Friday, Sept. 5, 3:00 pm. Entries released: Sunday, Sept. 14, 7:00 pm - 9:00 pm & Monday, Sept. 15, 9:00 am - Noon.

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**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 (10 pts)
- Uniformity of color (15 pts)
- Absence of watery capping (15 pts)
- Cleanliness and absence of (15 pts)
- Freedom from granulation and pollen (10 pts)
- Uniformity of weight (15 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)

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)

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 (30 pts)
- Quality of products (20 pts)
- Variety, i.e. other products from the hive (30 pts)
- Commercial appeal (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)

Open to receive entry items: Wednesday, Sept. 3, Noon - 9:00 pm & Thursday, Sept. 4, 9:00 am - 9:00 pm & Friday, Sept. 5, 8:00 am - Noon. Exhibitors will need a gate admission ticket after 11:00 am.

All Entry items must be checked in by 12:00 noon on Friday, Sept. 5. No items accepted after this time!
Judging: Friday, Sept. 5, 3:00 pm. Entries released: Sunday, Sept. 14, 7:00 pm - 9:00 pm & Monday, Sept. 15,
Crystallized / Creamed Honey

- Fineness of crystals (30 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)
- Accuracy of filling and uniformity (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)

Open to receive entry items: Wednesday, Sept. 3, Noon - 9:00 pm & Thursday, Sept. 4, 9:00 am - 9:00 pm & Friday, Sept. 5, 8:00 am - Noon. Exhibitors will need a gate admission ticket after 11:00 am.

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Dude... where are you going to put ALL that honey?

Excellent condition (used) food grade barrels for sale. Lined and equipped with lids/clamps. Can be delivered to fall KHAP meeting.

Call: Bruce Swob
620-923-5291 or 620-923-4242

Entry classes and information can be found at kansasstatefair.com
All entries can be submitted online or the forms can be printed and mailed. Entries must be received (internet or postmarked) by August 15 to avoid late fees. Fair Exhibitor booklets are no longer printed by the Ks State Fair.
2014 Fall Meeting of the Kansas Honey Producers  
October 17th and 18th 2014  
Clarion Inn and Suites  
5805 W Kellogg, Wichita KS 67209  
316-942-7911  

Guest speakers: Gary Reuter & Ginger Reuter

I’m just getting started on the program and I’m open to suggestions so feel free to email or call me at 913-856-8356 or joli@heartlandhoney.com. I’ve really been thinking about a few topics to help out the folks who are starting new bee clubs around the state. We will have an extra room so we can have some break-out sessions so I plan to have two things going on most of the time.

Room rates are $69.99 plus tax per night for single or double for up to 4 people per room. Rooms include a complimentary hot breakfast buffet. Reservations must be made by September 16th. Please mention that you are a member of the Kansas Honey Producers to get that fantastic room rate. Make your reservations as soon as possible by calling 316-942-7911.

I am so excited to have Gary and Ginger Reuter at our meeting. Gary Reuter is a research technician at the Bee Lab at the University of Minnesota. He maintains the research colonies, helps train and work with students in the field, designs and builds specialty equipment and speaks to beekeeping, student and civic groups. He is a past president of both Minnesota Hobby Beekeepers Association and Wisconsin Honey Producers Association and director of the American Beekeeping Federation, and remains active in these groups. He still finds time to mange his colonies, while learning to blacksmith, maintaining an orchard, and helping his wife raise sheep.

Ginger will speak on the following topics:

- Candles on a large-scale - power point and/or hands on
- Encaustic painting - demo (so far) only, no power point yet but maybe later (?)
- Cooking with honey - demo, definitely no power point

Gary is comfortable talking about basic management, wintering, packages, splits, queen introduction, feeding, supering for winter etc. I can do queen rearing, selection and breeding. I can do how to do an experiment/understand when researchers talk about experiments. I can do a fun talk on amazing things about bees. We’ll pick a few of those topics for him to talk about.

Remember you can pay your membership and meeting fees by going to our website at Kansashoneyproducers.org.

**Editor’s note** – Last year, my daughters asked me what I wanted for my 55th birthday? I suggested they just ‘do something nice for somebody’. Using their imagination, the girls found Heifer International and donated honeybees in my name. For just $30 you can make a difference and help a third world family become beekeepers!

http://www.heifer.org/gift-catalog/animals-nutrition/honeybees-donation.html
The Kansas Honey Producers’ Association Fall Meeting  
Friday & Saturday, October 17th & 18th, 2014  Registration Form

NAME_________________________________________________________________________

ADDRESS_______________________________________________________________________

CITY________________________STATE_________ZIP+4______________________________

COUNTY____________________PHONE____________________________________________

E-MAIL _________________________________________________________________ write email address clearly

Check here if you would like to receive your newsletter by email ( )

Registration & payment now accepted with PayPal at kansashoneyproducers.org

Pre-registration (must be received by October 9th)
Friday & Saturday  
Per person (includes 2 lunches & dinner)  ($80.00 x _____)  = _________

Friday Only  
Per person (includes lunch & dinner)  ($65.00 x _____)  = _________

Saturday only  
Per person (includes lunch)  ($45.00 x _____)  = _________

Children-5-18 (under 5 free)  
Both Friday & Saturday (includes 2 lunches & dinner)  ($30.00x _____)  = _________
Friday only (includes lunch & dinner)  ($20.00x _____)  = _________
Saturday only (includes lunch)  ($10.00 x _____)  = _________

Non-Members Add $15.00
$15.00 _________

Late Registration, after October 9th & at the door $10 per person:
($10.00 x _____)  = _________

Our wish is that all attendees who are non-members will join, however we welcome everyone to the meeting!

Membership for Kansas Honey Producers Association: Renewal New $15.00_______
Youth Membership 2014 (18 years of age or under) Renewal— New $ 7.50 _________
Membership 2014 Northeastern Kansas Beekeepers Assn: Renewal - New $15.00 _________

Donation for Youth Scholarship Project $ __________

Note: No receipts will be sent Total $__________

Please make checks payable to: Kansas Honey Producers Assn  or  KHPA and mail to  
Robert Burns, 7601 W. 54th Terr., Shawnee Mission KS 66202913-or email rburns@kc.rr.com  
Registration & payment now accepted with PayPal at kansashoneyproducers.org
Becky’s Homemade Honey Ice Cream

There is something very special about the combination of milk and honey—absolutely delightful. Pamper your family or friends with a freezer full of our traditional honey ice cream.

Honey Ice Cream—with fruit (6 quart)

- 6 Cups milk
- 6 Cups Cream
- 2 ¼ cups warm honey
- pinch salt
- 3 TBL vanilla
- 1 quart crushed fruit (strawberries, peaches, etc.)

Combine milk and honey in a large mixing bowl. Add the remaining ingredients—stir. Pour into the freezer can and freeze according to manufacturer’s directions.

Vanilla Honey Ice Cream

- 8 Cups milk
- 2-½ to 3 cups honey
- 8 eggs
- pinch salt
- 8 cups cream
- 4 TBL vanilla

Heat milk in a saucepan over medium heat. (Don’t boil) Stir in honey and salt. Beat eggs. Stir a small amount of milk/honey into the beaten eggs. Add all the egg mixture to the remaining milk/honey mixture, stirring well. Cook and stir over medium heat about 10 minutes or until the temperature reaches 165°. Cool thoroughly. (I usually make this custard the day before I plan to make the ice cream.) Stir in cream and vanilla. Pour into freezer can and freeze according to manufacturer’s directions.

Note- Honey does a couple of things for the ice cream. It keeps the ice cream a wonderful creamy consistency even after placed in your refrigerator freezer. But, it can also make the ice cream take longer than sugar sweetened ice cream to freeze. You may need to use some extra salt when freezing the ice cream.
Spring 2014 KHPA Meeting Highlights

Midwest Beekeepers Assn.

July 17, 2014—Fellowship Hall  7:00 PM
Graceway Church—— 5640 Blue Ridge Cutoff
Kansas City, Mo.

Kansas State Fair

September 5—14, 2014
See pages 4—7 in this Cappings issue

2014 Fall KHPA Meeting

October 17-18, 2014 at Clarion Inn & Suites
Call to reserve your room!
5805 W. Kellogg—Wichita, Ks.  316-942-7911

Mother Earth News Fair—Kansas
October 24—26, 2014 Kansas Expo Center
Topeka, Ks.

Northeastern Kansas Beekeepers 2015 Funday

June 6, 2015—Douglas Co. Fairgrounds—
Lawrence, Ks. (nekba.org)
Guest speaker *Dr. Marla Spivak*
2014 Kansas Honey Producer’s Association Membership Application

Name______________________________________________________________
Address________________________________________________________________________________
City______________________________________ State __________________________ Zip Code_________
Phone# ________________________________ E-mail Address___________________________________

Check Here is you prefer to receive Cappings newsletters by email [ ]

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 $19.50
Bee Culture Magazine 1 year subscription $25.00
Donation Amount ____________________________

Make checks payable to: KHPA or Kansas Honey Producer’s Association or pay on line at www.kansashoneyproducers.org

Mail to: Robert Burns, 7601 W 54th Terrace, Shawnee Mission, Kansas 66202 Phone# 913-831-6096  or email- rburns@kc.rr.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
Robert Burns
7601 W. 54th Terrace
Shawnee Mission, KS 66202

Address Service Requested