Domestic Almond Shipments A Record High
Almond Board of California

(Modesto, Calif., August 10)

Domestic shipments of California almonds during the fiscal year 2004/05 ending July 31 increased 6%, attaining a new record high. Total domestic shipments totaled 331.6 million pounds and accounted for 34% of total shipments, up from a 30% share the previous year.

"This is consistent with our marketing research reporting that Americans have been increasing their consumption of almonds by an average of 11% over the past five years," observes Stacey Keilmeyer, Associate Director of Global Marketing for the Almond Board of California.

Global shipments of California almonds are the second largest on record, at a 4% decrease to 584.1 million pounds from the previous year’s record high.

Although export shipments fell 8.4%, the volume of 652.5 million pounds is still the third largest on record. Almond exports were lower across all world regions, with shipments to Western Europe and Asia – the two largest regions – down 9% and 5% respectively.

Spain and Germany remained the top two markets, but India took over the number three spot traditionally held by Japan, separated by only 115,000 pounds. Italy remained the fifth largest market. The top five markets accounted for 51% of total exports. Total almond production reached 998.0 million pounds, just shy of the 1 billion pound mark. This was a 3.4% decrease compared to the previous year.

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Oregon State Beekeepers Association

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(FOOD LABELING CONTINUED)

The study shows that virtually all consumers, when presented with a product with the word honey in its name, expect the product to not only actually contain honey, but also use honey as the primary sweetener. That means many are completely unaware that numerous products containing the word honey in their names not only do not have honey as the primary sweetener, but they may not use honey altogether.

"Using the word honey in a product's name not only invokes a sense of purity and natural goodness, it also leads buyers to believe that the product is using honey as its primary sweetener," said Bruce Wolk, director of marketing for the National Honey Board. "For consumers to then read the label, and find honey missing from or at the tail end of an ingredient list is a violation of consumer trust."

To help avoid confusion when purchasing products with the word honey in the title, consumers should review ingredient labels to determine if honey is actually being used as a primary sweetener. Ingredient lists include nutrients and other ingredients used to formulate the product, in decreasing order by weight. Therefore, if honey is the first sweetener listed in a product's ingredient list, consumers can feel confident that the product is using honey as the primary sweetener.

If honey is not listed at all, or is listed toward the end of the ingredient list, after other sweeteners, consumers should be aware that the product is not using honey as the primary sweetener, and any real or perceived benefit associated with pure and natural honey may not be present in the product.

The study asked consumers how likely they would be to purchase five different products that often contain the word honey in their name - honey mustard salad dressing, honey-glazed baked ham, honey cough drops, honey oats cereal and honey barbecue sauce - if those products actually contained no honey, or honey was not used as the primary sweetener.

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President’s Corner

Back on August 30th, George Hansen and I met with Anita Azarenko, head of the Horticulture Department at OSU. Also present were Todd Bastian of the OSU Foundation, and Dr. Charles Boyer, Associate Dean of the College of Agricultural Sciences.

The purpose of this meeting was to examine how the OSBA could begin, in a realistic and practical way, to form an endowment plan at OSU which would benefit beekeeping in the state.

Briefly, what surfaced was a plan to endow a research fund, to meet with Dean Thayne Dutson, and to share with him how much support there is among Oregon beekeepers for apiculture research at OSU. The idea arose of asking some of Oregon’s commercial beekeepers and other interested parties to pledge donations to such a fund, as a way of demonstrating, at our upcoming October 13 meeting with the Dean, the level of support that exists now.

George Hansen offered to write a letter to these people so that we could have some concrete information to offer as early as this October 13 meeting, but the pledging of support is open to all. Following my remarks is a copy of the letter George sent out and pledge form he included.

I invite any and all interested members to participate in this important drive to demonstrate to the Dean of the College of Agricultural Sciences how important this issue is to the beekeepers of Oregon.

Dear Beekeeper,

As you are aware, the combined effect of the dissolution of the OSU Entomology Department, the retirement of Dr. Burgett, and the continued fiscal shortfalls in the Oregon University system, has left the beekeeping industry without an agriculture position in Oregon.

The last cycle of hiring did not have such a position in a priority status, and future hiring may not have such a position prioritized for some time to come.

The OSBA has been negotiating with the University to see about endowing such a position, and several meetings have been held on this subject. Even with the help of other stakeholders in agriculture, it seems hard to visualize $2 million being raised in a short time period, if ever to fully endow a position.

The latest meeting at OSU concentrated on looking at options short of a full endowment. The University has indicated it would respond favorably to hiring into such a position if the industry can make a significant commitment to supporting it, even short of fully endowing the position. There was discussion of a “quasi endowment” which would involve establishing an account in the OSU Foundation of a minimum of $25,000.00.

As this endowment account would grow, the proceeds from the account would be used to support research directed at the priorities of the industry.

Representatives of the OSBA will be meeting with the Dean of the College of Agricultural Sciences on October 13 to discuss this option. We will be joined by other stakeholders from the agricultural community to make our best case for the need for this position beyond our industry. However, beekeepers must show good faith in committing significant resources to establishing this fund.

I am writing this letter to you to find out the level of commitment among commercial beekeepers and key individuals in the state to a honeybee entomologist in the Horticulture Department at Oregon State University.

I would appreciate you filling out the enclosed survey and returning it to me as soon as possible. I do not want checks at this time.

The results of this survey will help the OSBA representatives feel secure in the level of industry commitment they can present during the discussion.

The details of such a program will be discussed at the fall meeting of the O.S.B.A.

Sincerely,

George Hansen
"Our industry chose to invest in a strong foundation of research and strategic marketing efforts and is now reaping the rewards of that labor. We are confident that the demand for almonds will continue to grow and California growers are preparing to meet that demand," predicts Richard Waycott, President and CEO of the Almond Board of California.

Source: Almond Board of California, July 2005 Position Report

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On average, if consumers were aware that there was more of another sweetener in the product than there was honey, purchase intent dropped by more than half. If honey was not present or represented only a small portion of the sweeteners used in such products, two-thirds of respondents indicated that using the word honey in the product's name was misleading and shouldn't be used. In addition, more than two-thirds of respondents said they would be willing to pay up to 15 percent more for a product made with real honey. This was particularly true of honey cough drops, as many consumers perceive the honey in cough drops to be an active ingredient. Three-quarters of survey respondents were willing to pay more for honey cough drops made with real honey.

In fact, existing FDA guidelines for sweeteners and natural syrups say that a statement identifying a flavor (other than an ingredient list) may be included on a label only if the flavor contributes the primary recognizable flavor characterizing the syrup. Therefore, when honey is represented as the characterizing flavor in the name of a product, the total quantity of honey "shall not be less than 10 percent by weight of the finished food" (USDA Code of Federal Regulations; Title 21, Volume 2a).

"Honeybees for many generations have worked incredibly hard to harvest and produce the pure, high-quality honey that consumers trust and love," said Wolk.

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Based in Longmont, Colorado, the National Honey Board provides consumers with honey information and recipes at www.honey.com, and serves U.S. honey producers, packers and importers through honey research, promotion and marketing.
Oregon Beekeepers Remember Their Beloved Friend,

Walter Nichol
April 14, 1926 - September 18, 2005

AUMSVILLE - Walt, The Honey Man always had a smile on his face and brought a smile to everyone who came into contact with him. Everyone who knew The Honey Man knows he will be missed in our hearts forever.

--- Fond memories of Walt ---

Walt Nichol was president of the Willamette Valley Beekeepers Association when I enrolled in bee-school about 20 years ago. Only after I decided to buy 3 packages did he decide to offer advice and encouragement. Walt said that he didn't want to be blamed for anyone getting into beekeeping, should they later decide it was a bad move. Walt was a beekeeper for more than 40 years. He shared his wisdom and experiences with nearly everyone, but like a true "old guard" beekeeper, not all of his trade secrets. Matters like how many colonies, locations, honey produced, where he got his jars, and where/how much he sold, he took with him.

He was already dubbed the Bee Man, or the Honey Man in the Mid Willamette Valley when I met him. His knowledge and enthusiasm about bees and honey, coupled with the willingness to share these with anyone, be they students, the public, or other beekeepers only enhanced his reputation as the beekeeping Ambassador of the Willamette Valley.

Until the past 2 to 3 years, Walt removed bees from buildings for a fee and caught swarms when called upon. There was a period of time when he caught so many swarms that I called him the "Swarm Swarm". This caused him to smile. Smiles and laughter were also attributes he generously shared with others.

To Walt Nichol, I say thank you for your mentoring and friendship. You will be remembered and missed by many. Fritz Skirvin

It saddens me to hear of the passing of a great man and beekeeper, Walt Nichol. I met Walt at the Oregon State Fair my first year of beekeeping. There, he talked me into joining the Willamette Valley Beekeepers Association of which he was president for many years.

Walt put in many hours preparing, running and dismantling the booth at the State fair. Walt and I had many dealings since then and he was always fair and honest.

I have met many people who knew him from the Salem Saturday Market. They have all had good stories to tell and good things to say about Walt.

Walt enjoyed educating people about bees and honey.

He will be truly missed. Richard Farrier
Gloria M. Lamon
July 11, 1934 - September 15, 2005

"The Honey Lady" of Boring, passed away on Sept. 15, 2005, surrounded by her loved ones. She was 71. A service will be held 1:00 p.m. Thursday Sept. 22, 2005, at Bateman Carroll Funeral Home, 520 W. Powell Blvd. in Gresham. Interment to follow at Willamette National Cemetery at 3:00 p.m.

Gloria was born on July 11, 1934, in Syracuse N.Y., to William Carter and Maude (Bauer) Carter. At the age of 8, Gloria and her family came to Oregon. She attended Failing Grade School and graduated from Girls Poly.

In 1950 she married Noel Adams; they later divorced. It was in the 1960s that Gloria worked at the Eastport Nursing Home as an LPN. In 1973 she met Shirley, the love of her life, and moved to the Boring area. They married in 1980. There she began her journey into the world of bees.

The owner of Lamon Bee Acres, Shirley (known as "Shirri" to most) introduced Gloria into beekeeping. Ironically after spending time with the bees, she discovered her allergy to them, however the honey hobby stuck to her. She became known as "The Honey Lady". Her knowledge was endless - ask a question about bees and she always knew the answer. For the past 18 years the Lamons have sold the sweets of their labor (and the bees) at the Gresham Farmer's Market, as well as 15 years at the Hood River Harvest Festival. She looked forward to the opening of each season each year, she will be so missed. Gloria loved to go camping, fishing and hunting. Her failing health in recent years prevented her from these pleasures, but countless pictures bring wonderful memories. Family meant everything to our mom. She was a loving wife, terrific sister, world's greatest mom, kind caring, and gentle. Most of all, she was everybody's "best friend". Gloria had a special love for animals, especially her own, they miss her so. Although she suffered from health ailments over the years, most people could never tell, as mom stayed busy with her honey business, her crafts, shopping (she loved to go shopping with her sister during her visits, they were special times). She loved to go to the casino, always hoping to hit the big one. She was the best at everything she did. Gloria enjoyed her life to the end. She is peaceful and painless forever now in the hands of God. May she rest in peace.

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Are you a “Flat Earth Beekeeper??”
Dr. Clint Walker III has the Cure!
Harry Vanderpool

“Flat Earth Beekeeping: The Sweet Sting of Opportunity” will be the keynote address at the Banquet of the Northwest Corner Beekeepers Fall Conference this year.

Dr. Clint Walker III, former president of the American Beekeeping Federation will be our Keynote speaker this year.

Clint, together with his wife of 24 years, Janice, own Walker Honey Company & Walker Apries. They have two boys, Clinton, 20 a Junior at University of Texas at Austin, and Jonathan, 17 a Junior at Academy High School, Little River Academy, Texas.

In their beekeeping operation, they manage upwards of 2000 colonies for honey production and pollination. They also average 1500 queen mating races and engage in package production.

In their Honey operation, they run a small regional honey packing operation with multi-label, private-label, co-pack and bulk sales.

“Hey, all of this sounds great. I'll bet you're thinking; ‘Is he a Flat Earth Beekeeper?’

Not so fast! NOT SO FAST! Keep reading:

Dr. Walker earned his M.A. at Southern Nazarene University, Bethany, Oklahoma in 1982, his Ph.D., Dallas University, Waco, TX, 1993. During the same period, he served as Pastor, Walnut Community Church, Walnut, California, 1989-1992.

Dr. Walker is very key and active in community and professional involvement.

Trustee, Academy Independent School District, Little River Academy, Texas, Member, Institutional Review Board, Scott and White Hospital and Clinic, Temple, Texas, 1998 to present.

After digging up all of this, I’m starting to feel like a “Flat Earth” kind of guy myself! Could it be so? Don’t miss Dr. Clint Walker’s Keynote address so we can sort it all out.

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Beekeeping In Western Oregon, October  
Harry Vanderpool

- Remove miticide strips on schedule. Remove Apiquan strips when they have been in the hive between 42 and 56 days. Remove Check-mite strips when they have been in the hive between 42 and 45 days.

- Do not place honey supers back on the hives for cleaning of the wet comb until Apiquan strips are removed. With Check-mite, you must wait for 15 days after the strips are removed to plop the honey supers on for cleaning.

- Last chance to feed light colonies with a saturated sugar solution (two parts sugar to one part water). Get this done soon during the remaining warm weather to avoid dysentery and other problems. Also, never feed poor grades of honey in the fall.

- If you can still medicate with Fumagillin if the weather is warm enough for the bees to consume the feed quickly. Two gallons of syrup with fumagillin fed to each hive is the recommended.

- If you do not have nuc holes in your supers for ventilation, place a small twig about 3/16" in diameter, under the rear of your covers after any inspections.

- As the weather cools, limit your number of hive inspections to the bare minimum and as brief as is necessary.

- Hive covers must be secured in one fashion or another. Fiberglass straps are cheap and strong. Most shipping/receiving departments throw arrears of these away on a regular basis. Ask them to save them for you. Consider returning the favor with a dab of honey once in a while.

- Continue to take precautions against robbing. Smaller colonies may need an entrance reducer for the next month to effectively defend their hives. Remember to replace the reducer with a mouse guard when things cool down.

- Store comb in a cool, dry place and use paradichlorobenzene to fumigate, not old-fashioned mothballs.

- Make a to-do list for fall and winter. Your truck, trailer, extractor, apiary, marriage, etc all need attention. Not necessarily in that order. Make a list and review it often.

- Yard-rent honey is due. You may consider delivering this honey in decent containers this year instead of the cheapy jugs. 2 1/2 pound plastic queen-line jars with no label would be an inexpensive upgrade.

- Get your lumber and woodenware in hand before the cold weather sets in. The cool mornings ahead are perfect for hive construction. Stock up on coffee!

- Make plans to attend the O.S.B.A. Fall Conference. You are an important member in the agricultural community of beekeepers. Do not pass up the opportunity to reunite with your friends in an atmosphere of sharing and education. This life is not a dress rehearsal, dear friends. This is your life; and it is a good one! Don’t pass it up.