

## David Burns: Long Lane HoneyBee Farms

Beekeeping since 1994, David Burns began a hobby that exploded into a business that became Long Lane Honey Bee Farms in 2006. After making their first hive and selling it on eBay, David and his wife, Sheri, began a family business that now includes all their family. Besides selling beekeeping equipment, queens, packages and nucs David also shares a beekeeping podcast with Jon Zawislak on TuneIn. He also has a large beekeeping YouTube channel with over 3 million views and over 27,000 subscribers. David spends a large part of his time teaching beekeeping classes and speaking at conferences. In 2016 he began a mentorship program, personally mentoring 200 beekeepers across the country, known as Beeteam6. <a href="https://www.honeybeesonline.com/about-us/">https://www.honeybeesonline.com/about-us/</a>



## Richard Homer: My Journey from Hobbyist to Commercial Beekeeper: 1 colony to 600+ in Nine Years: What I have learned.

Richard Homer started beekeeping 9 years ago out of his concern for the declining bee population in his garden and fruit trees. His interest in the plight of the honeybee was heightened by a few news stories about Colony Collapse Disorder, and the large losses the commercial beekeepers were seeing across the country. Richard also saw a documentary "The Vanishing of the bees" and became was intrigued and a bit alarmed. Like the canary in the coal mine to warn the miners of bad air or harmful chemicals. Richard saw the bee as the Canary in his Garden. Richard started to look into possibly having bees in my yard (.25-acre lot in suburbia). He had a family member introduce him to bees and became hooked. Richard and his son Seth now run Homer's Honeybee and Supplies and are commercial pollinators for the almond groves in CA. https://www.homershoney.com/about

#### STEPHEN STANKO

Stephen Stanko is the State Apiary Inspector for the Utah Department of Agriculture and Food (UDAF) and represents UDAF in an official capacity at the State Legislature and at many city council meetings in regards to beekeeping. He is the President of the University of Utah Beekeeper's Association and has taught the Journeyman level of the Colorado State master beekeeper program. Stephen was a presenter at the 2016 Western Plant Board meeting (Western State Ag Directors as well as federal agrelated agents). He has given many lectures to local and state wide bee clubs.



#### **JOEY CAPUTO:**

Joey Caputo has served as a state bee inspector for the Utah Department of Agriculture and Food since 2013. He has a master's degree in entomology. His specializations are in apicology and invasive species management.



### **Corporal Justin Cloward, Utah Highway Patrol**

Trooper Cloward was a commercial motor vehicle driver for 8 years before sponsoring himself in the police academy. Justin was hired by the Utah Highway Patrol in 2002. He has served at the State Capitol, in Dignitary Protection and Motor Carrier Division. He became a Commercial Vehicle Safety Alliance instructor in 2013 and has served as a judge for federal motor carrier competitions. He was selected as UHP Trooper of the Year in 2006, and Utah Trucking Association in 2015.

## Rebecca Nielson, Program Manager, Cottage Food Production,



# Utah Department of Agriculture and Food: Proper Production, Bottling and Labeling of your Honey:

The number of people who produce foods in their home (cottage foods) has sharply increased in the past several years. The majority of the foods produced in private residences are sold at outdoor markets throughout Utah. We now have more than 400 cottage food facilities in the state. As part of the Department's commitment to protecting consumer food safety, our inspectors are eager to educate home cooks on the regulatory standards that are in place to protect this

fledgling industry. <a href="https://ag.utah.gov/businesses/regulatory-services/cottage-food-production/">https://ag.utah.gov/businesses/regulatory-services/cottage-food-production/</a>. Rebecca has been a compliance officer at the Utah Department of Agriculture and Food since March, 2006, and has been overseeing the Cottage Food and Food Labeling programs since 2007. She is originally from Sunnyvale, California and attended the University of California, San Diego for her Bachelor's degree and then received a Master's in Biology from Stanford University in 1997.)