

# The Messenger



December 2025

*The Greater Kansas City, Missouri Area's Stamp Club*

Next Meeting

Jeff Jaax, President ([jeff.jaax@gmail.com](mailto:jeff.jaax@gmail.com))  
Armen Hovsepian, 1st Vice President ([info@armenstamp.com](mailto:info@armenstamp.com))  
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Jim McKinzie, Newsletter Editor ([jimmckinzie1@att.net](mailto:jimmckinzie1@att.net))

**December 6th**  
**Room available 10:00AM**  
**Meeting starts 2:00PM**  
See Details Inside  
On page 2

## ***What You Missed at Our November Meeting:***

**Attendance** – 34 members

**New Member** – No new members or guests.

**Presidents report** – No report

**First VIP** – No report

**Second VIP** – Armen reported he needed 10 members to sign up for presentations next year. The first 2 months have already been assigned. He asked all members to please wear your name tags for several reasons. The Secretary seconded that motion. Since we were unable to present the winner of the lot cost guess last month it was awarded this month.

**Treasurer** – Dues for 2026 are due they will be processed in January please postdate to 2026. \$25 for Single and \$35 for Family. Ricky P. is working with the AP books and with the help of Saint Joe club was able to surpass the minimum, so we did not lose money this last month. We need approximately \$275 in sales to break even. Hans reported the CD interest through July was \$167.00. Short discussion was had on looking for a proper CD to maximize the interest rate. Presently we are making 3.75%. A motion was made by Bryon Lewis to purchase a CD for 2026. The motion was seconded by Perry Kilpatrick. Motion passed unanimously.

**Librarian** – No report.

**Secretary** – No report.

**Newsletter** – No report.

**Historian** – No report.

**Old Business** – Reminder that the auction for December is a donation to the club. The items you bring do not have to be philatelic, but all lots will be sold, and the proceeds will go to the club.

**New Business** – Dues are due starting January first. Please get them in soon and checks need to be postdated for 2026. President reported only one person has signed up for exhibits this year, the question was proposed by the president whether we cancel or delay the presentation. Long discussion with the conclusion that no one wanted to cancel the exhibits but this year we have reduced to a one pane presentation by those that want to bring one or two pages to show some of their stamps. It was also suggested that next year we make time before the meetings to work on our presentations to get more members involved with the presentation. Next year the aim is to have a full set of exhibitions. Please email Jeff Jaax if you would like to present a page for exhibition this year. President let them club know we will be working on the replacement of the screen and Jim McKinzie will help work with the church to permission to upgrade the presentation screen. Officer election is next month and there are some officers that are available. It was suggested to have a cover made with a special cancel for the stamp show in 2026, no final decision was made.

**What are you looking for** - No member had a request at this time.

**Show and tell** – Jim McKinzie shared a few items from the Kelleher Hurst auction catalog and explained how these can be very helpful reference books. Stephen Slack talked to the club about a sale he is following on eBay for sacred cow stamps and was asking for guidance on the bid he should put in. Dale Smith presented a collection of novelty postcards with feathers, hair, cut-outs and designs. Bill Johnson presented a mourning cover with a unique address.

**Presentation this week** – Dale Smith presented, "Post Card of the Light".

*Submitted by Perry Kilpatrick*

***Join us on December 6, 2025 for  
Jeff Jaax's program  
"Navigating Stamp Auction Network"***

# Meeting Location and Time:

## MEETING PLACE & TIME for Midwest Philatelic Society



**MPS Meeting Schedule for Saturday, December 6th**  
Meeting is to be held at 1st Presbyterian Church-Westminster Hall  
417 W Lexington Ave  
Independence, MO 64050

10:00am—1pm Dealers and members, buy, sell and trade.  
1:00pm— 2pm Auction Lots displayed and available to view.  
2:00pm—5pm Business meeting, Officer Elections, show-n-tell, program and Annual club fundraising auction.

*We must be out by 5pm, so be ready to bid, pay with cash and pickup your auction lots.*

### **What you will find if you come early to the meeting:**

Several members with material for sale. Bring your want lists. Let those members know what

### **Philatelic Happenings:**

Nothing even close for the month of December. So consider what you might find at the December meeting from one of our resident dealers, members or in the auction. You may need something to do if it snows in December!



Great Britain  
Christmas 2025

Great Britain has issued a nice booklet of Christmas stamps. The only problem with the design is the barcode detracts from the beauty of the overall pane. I suppose that can not be helped if they truly feel it helps with the counterfeiting.

# Merry Christmas

The Midwest Philatelic Society Website, Marketplace & Blog is

[www.midwestphilatelicociety.com](http://www.midwestphilatelicociety.com)

*Find previous newsletters, links to other stamp info and more on our website.*



## Philatelic Ramblings:

On Thursday, November 20th, Bill & Kathleen Johnson and myself headed to Chicago for Chicagopex 2025. What a foggy day! All the way into Illinois. Fortunately it was uneventful. It was a great show with lots of dealers of all types. Some good programs/meetings and a huge amount of exhibits. I don't remember the exact number but I believe it was around 350 frames. That equals 5,600 pages of philatelic material. Great exhibits with several members of our group exhibiting (see pg. 7 for results). As you can see we also had a good group at the show. Thanks to dealer Denny Peoples who took the picture for us, in front of Scott's booth.

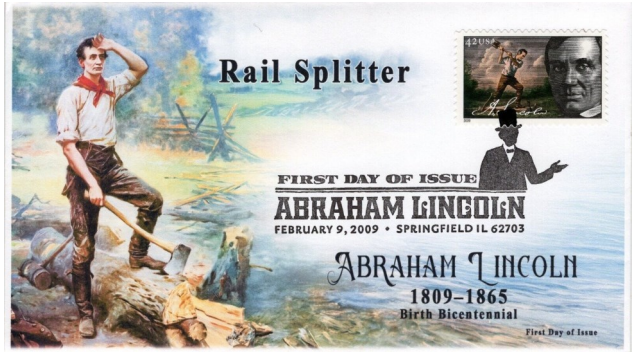


L-R Back Row  
Scott Couch, Dale Smith, Bill Johnson, Tomas Griebing, Michael Miklovic  
L-R Front Row  
Fred Reynolds, Andrea Smith, Jim McKinzie



Lincoln the County Surveyor

Bill, Kathleen and I started heading back home on Monday after the show. We got about 20 miles outside of Hannibal, MO on the Illinois side of the Mississippi when Bill's vehicle started wiggling out. Then it stopped and could not be restarted. Bill called AAA and a tow picked us all up and towed the car to the nearest Honda dealership, which was in Quincy, IL. The part required to repair the vehicle was not in stock so they gave us a loaner and we checked into a hotel. On Tuesday the part had not arrived so we decided to drive to "Old" New Salem, IL to see where Abraham Lincoln worked and lived as a young man. Very interesting place with a nice museum and film on his life during his time in New Salem.



Lincoln as Rail-splitter #4380 FDC

Finally on Wednesday morning about 10:30 the vehicle was ready and we could start heading home. While frustrating, it did give us the opportunity to see where Lincoln walked and lived for a time. You never know what a stamp show trip will bring.

JMc

You can make hotel reservations now. Multiple hotels have been secured for the big International Boston show. If you plan on going it is not too early to secure your room. Go to the following website to do so:

<https://web.cvent.com/event/bbbdc1d9-e50e-44dd-8bef-eb36c9d1251f/summary>



## **DEAD COUNTRIES: (Stamp-issuing countries that no longer exist) by Neil Becker**

### **#33 Madeira & Funchal**

**Madeira** is the name of an archipelago in the Atlantic Ocean, about 250 miles north of the Canary Islands. There are only two primary islands with a few lesser ones having a total area of 309 square miles. Although the islands have been known since the 1st century A.D., the first settlement occurred in 1420 by the Portuguese. The current population is over ¼ million – mostly farmers and fishermen. The islands' primary export has been wine, ever since the 17th century. Madeira has been a possession of Portugal since 1419.

In 1842 British mail from Madeira was handstamped "**Paid in Madeira**". Between 1853 and 1867, mail from the islands used Portugal stamps bearing a barred numeral "**51**" postmark. In 1868 stamps of Portugal were overprinted "**MADEIRA**" for use on the islands. This overprint continued to be used through the issues of 1880-81. Madeira was included in the Vasco da Gama issue of 1898. In 1928 the Ceres image was used on a set of 21 stamps. (The obligatory use of these stamps on four specific dates in 1928 and 1929 provided funds for building a museum.



Madeira #2



Madeira #35



Madeira #37



Madeira #45

**Funchal** is the major city on the island of Madeira. In 1892 the islands were renamed the Administrative District of Funchal and 11 stamps the King Carlos I issue from Portugal were inscribed "**Funchal**". They were used until 1897 when the 1895 portrait of Carlos I was used on 22 stamps issued up to 1905.



Funchal #10

Note: In 1980 Portugal began issuing stamps inscribed "**Portugal Madeira**" which were valid for use throughout Portugal (see BOB Portugal in Scotts Catalogue.) This may raise the question: Is Madeira really a Dead Country?



Funchal #33

With a new year coming up, I thought I would make a plea for articles. Many of you have been great at sending me material this past year. And I thank you! Please keep it up. I would like to remind everyone if you send an article please follow these guidelines:

Set your document to FULL justification and Arial 12pt. Please include images, if it has a Scott # include it. Send the document as either a Word document or Microsoft publisher document, not a pdf. If you do not have access to computer and would like to contribute, please contact me and we will work out a way for you to do so.

This club is full of knowledge that should be shared. Because the world of philately is wide and varied it is impossible for us each to know everything. That is why we should share our knowledge.—**The Editor**



## Everyone's Favorite—Fruit Cake! by Andrea Smith RN, BSN:



The holidays are almost here! Are you looking forward to receiving a traditional fruit cake?

Fruit cake has become a staple this time of year. Whether as a traditional treat, or as the butt of some off-color Christmas joke, Fruit cake is as much a part of our holiday culture as reindeer, holly berries and gingerbread men. But where did this dense, seemingly never molding dessert come from?

Culinary lore claims that ancient Egyptians placed an early version of the fruit cake on the tombs of loved ones, perhaps as food for the afterlife.

The oldest recipe for fruit cake dates to Roman times. A similar cake appears in “De Re Coquinaria” (or The Art of Cooking), a fifth-century cookbook, one of the oldest surviving culinary texts. The Romans’ version, called “satura”, meaning a mixed dish, includes pine nuts, raisins, wine, almonds, and barley mash.

Back then the heavy cake was a sustainable food for warriors to travel with on long journeys. The nuts and dried fruits were a great source of energy for tired soldiers.

The recipe eventually made its way into Northern Europe. Fruits and nuts were considered a delicacy in the region, so the cakes were served primarily on special occasions such as weddings and Christmas. It is believed this is where the contemporary name “Christmas Cake” came from.

A more recognizable fruit cake became popular in Europe in the Middle Ages. Recipes varied greatly in different countries throughout the ages, depending on the available ingredients. In some instances, church regulations forbid the use of butter, for the observance of the fast. Pope Innocent VIII (1432–1492) finally granted the use of butter, in a written permission known as the ‘Butter Letter’ or “*Butterbrief*” in 1490. Thus, giving permission to Saxony to use milk and butter in their fruit cakes. It must have improved them quite a bit.

Starting in the 16th century, sugar from the American Colonies (and the discovery that high concentrations of sugar could preserve fruits) created an excess of candied fruit, thus making fruit cakes more affordable and popular. Not only could native plums and cherries be conserved, but heretofore unavailable fruits were soon being imported in candied form from other parts of the world. Having so much sugar-laced fruit engendered the need to dispose of it in some way—thus the fruit cake.

By the 17th century, the abundance of sugar from the American colonies made fruit cakes possible all over Europe. Queen Victoria’s 1840 wedding cake was a 14-inch-deep fruit cake (called plum cake in England since around 1700); Kate Middleton’s was multi-tiered and frosted in fondant, but a fruit cake, nonetheless. By the early 19th century, the typical recipe was heavy as lead with citrus peel, pineapples, plums, dates, pears, and cherries.



**Curacao #59  
Walnuts**



**Jersey #1725  
Fruitcake**

In the UK, fruit cakes come in many varieties, from extremely light to rich and moist.

Traditionally, a Christmas cake is a round fruit cake covered in marzipan and then in white royal icing or fondant icing. They are often further decorated with snow scenes, holly leaves, and berries (real or artificial), or tiny decorative robins or snowmen. It is also the tradition for this kind of cake to be served at weddings as part of the dessert course.

*Continued from pg. 6*

In Yorkshire, it is often served accompanied with cheese. Fruit cakes in the United Kingdom often contain currents and glace (candied) cherries. One type of cake that originated in Scotland is the Dundee Cake, a type of fruit cake which does not contain candied cherries. This is a fruit cake that is decorated with almonds.



Mayotte #243  
Spices

Typical American fruit cakes are rich in fruit and nuts. First lady Martha Washington's recipe for fruit cake – she dubbed it "Great Cake" –with golden raisins, currants, candied orange, and lemon peel, candied red and green cherries, sugar, butter, nutmeg, brandy, and sherry. She advised aging the cake in brandy-soaked cheesecloth for at least a month.

Since 1913, the mail order fruitcake business has been booming in the US. Fruitcakes come in all shapes and sizes from round to ring shaped and from oval to square.

Types of fruit and sweeteners also vary from cake to cake. Finding the right cake to fit your holiday needs should not be difficult this time of year.

Most American mass-produced fruit cakes are alcohol-free, but traditional recipes are saturated with liqueurs or brandy and covered in powdered sugar, both of which prevent mold.

Brandy (or wine) soaked linens can be used to store the fruit cakes, and some people feel that fruit cakes improve with age. Typically, the cake is made up to a month before consumption. Fruitcakes can last up to 3 years if they are made with the correct preservative ingredients (namely liquor and preserved fruits). Other liquors commonly used include sherry, whisky, rum, or an orange flavored liquor.

My family has made fruitcake since before I could remember, and of course we loaded it with Brandy. It was a real treat for us, especially when topped with "Cool Whip".

Some well-known American bakers of fruit cake include Collin Street Bakery in Corsicana, Texas, and The Claxton Bakery in Claxton, Georgia. Both Collin Street and Claxton are Southern companies with inexpensive access to large nut quantities, for which the expression "nutty as a fruitcake" was derived in 1935. Claxton was always a favorite in my house!



Trappist Monks

Unfortunately, In the United States, the fruit cake has become a ridiculed dessert, in part due to the mass-produced inexpensive cakes of questionable age. Some attribute the beginning of this trend with Johnny Carson on ***The Tonight Show***. He would joke that there really is only one fruit cake in the world, passed from family to family.

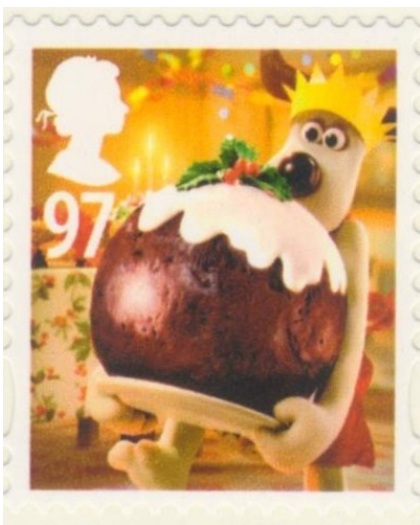
Near me, there is a small monastery of Trappist monks in Ava, Missouri, who oversee all stages of production of Fruitcake. This rich, dark, and spicy fruitcake is spiked with burgundy wine and rum and studded with English walnuts, pecans, pineapple, cherries, raisins, currants, South American citron, and orange & lemon peel.



Assumption Abbey Fruitcakes are the dark, rich, traditional style of fruitcake. They are baked slowly and aged under the careful supervision of the monks. The fruitcakes are aged in rum for a minimum of two months. Everything, from marinating the fruit, to mixing, to baking, to packaging, to aging, to mailing is done right at the Monastery by the monks. The team bakes 126 cakes in the oven daily, which is around 30,000 a year. The Cakes are an extremely popular treat in the area, and the sales help support the monastery.

Throughout history, fruitcake can be found in some form or another in most countries.

- In Germany fruitcake is called Stollen and has powdered sugar on top.
- Italy has Panettone.
- Poland and Bulgaria call it Kek.
- In the Caribbean, fruitcakes are made with a lot of rum — the fruit will soak in rum for months before baking.
- Portugal has the Bolo Rei — each cake has one fava bean inside and whoever gets the piece with the bean is supposed to buy the cake next year!
- Vietnam has a fruitcake called Banh Bo Mut that is made for the Lunar New Year.



We hope you enjoy this traditional historic treat with your family during the holidays!

References:

<https://www.villagevoice.com/2002/11/19/a-short-history-of-fruitcake/>

<https://www.cbc.ca/kidscbc2/the-feed/the-secret-history-of-fruitcake>

Great Britain #2855

Gromit carrying Christmas Pudding

### ***MPS Members Exhibiting Results:***

The following members exhibited at Chicagopex 2025.

#### ***Multi-Frame***

**Tomas Griebing -From Mark of Oppression to Symbol of Gay Pride - The Pink Triangle –Gold**

**Fred Reynolds- WW I German Airship Combat Operations Postal History– Large Silver**

#### ***Single-Frame***

**Tomas Griebing—A Brief History of New Zealand Rugby - The ALL BLACKS—Large Silver**

**Bill Johnson—US Western Mail Routes - 1848-1865—Silver**

#### ***Sponsored Awards***

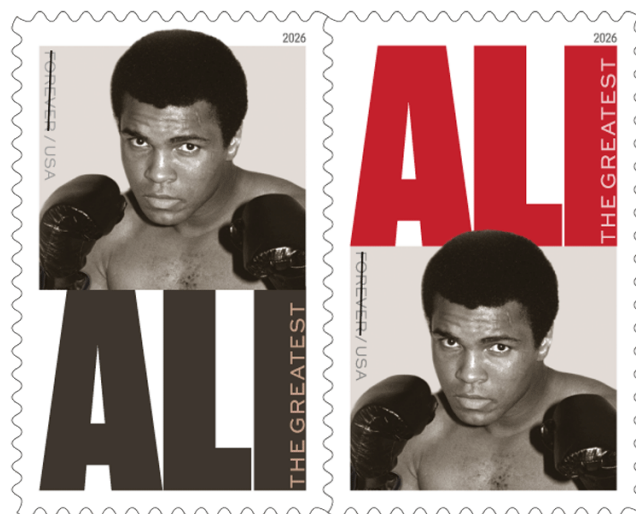
**Tomas Griebing- From Mark of Oppression to Symbol of Gay Pride - The Pink Triangle**

**Women Exhibitors Sterling Achievement Award**

**American Topical Association - 2nd**

## The Good, Bad & Ugly—New Issues Coming in 2026:

The U.S.P.S. has announced most of what will come out next year in new stamp issues. I will reserve my opinion and let each of you decide what you like best and least. It appears that between 5 to 6 issues will come out in January alone. Those will be featured in the January newsletter.



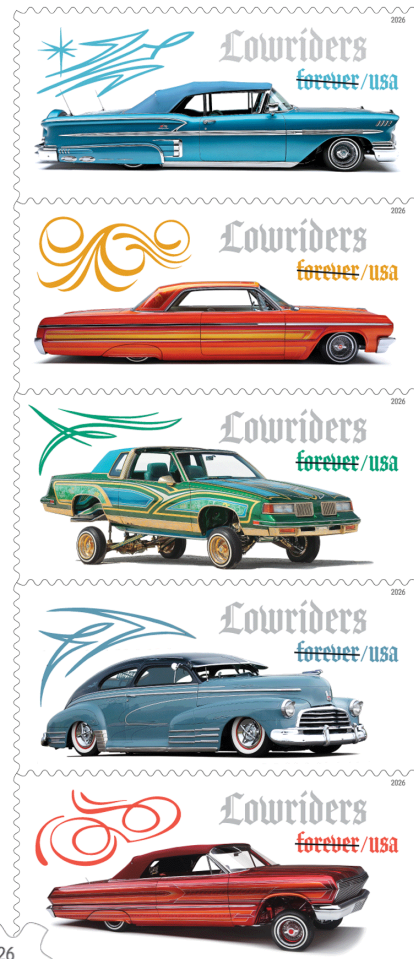




**Only two issues for the 250th anniversary of the founding of the country?! Unbelievable!!! But it is possible more will be announced and released during Boston 2026. The Phillis Wheatley is appropriate and we will discuss her roll in Colonial America later. The American Bison and the Bald Eagle issues are a nice addition for this upcoming year and celebration.**







**While an Encore Issue has been announced (remember the contest?), the design or winner has not been announced and it is my understanding that it will not be announced until the First Day Ceremony which might be during Boston 2026.**



Hope you enjoyed this month's newsletter. Thanks to Andrea S. & Neil B. for their contributions. You can contribute too by emailing me for next month's issue. **Deadline for the January issue will be December 15th.** Happy stamping! *Jim McKinzie*