

Since 1948 Exploring the Wonderful World of Beekeeping Together

The Bee Buzzer

Monthly Publication of the

Northeastern Kansas Beekeepers' Association

VOLUME 75, NUMBER 11

EDITOR: CHERYL BURKHEAD

November 2023

General Meeting

**Monday, November 20, 2023 (7:00 p.m.)
(IN PERSON ONLY-website for updates)**

Douglas County Fairgrounds Bldg. 21N
2110 Harper St., Lawrence KS

Directions: The address is 2110 Harper St. It is easily accessible from 23rd Street. Turn north on Harper Street and it is just a few blocks. We are in Building 21 North, which will be on your left after you turn into the fairgrounds.

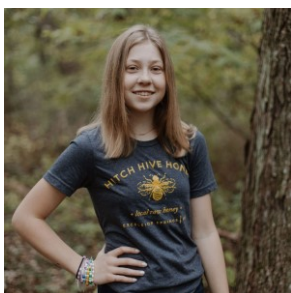
Officer Elections for Board President, V.P./Honey Plants, V.P./Librarian, Editor, and Funday Coordinator.

Main Program: Guest Speaker - Natalee

Summers. Natalee is a 15-year-old from Excelsior Springs, MO. She has been keeping bees with her family since she was 8 and has a very popular YouTube channel titled "Beekeeping with Natalee". Come join us to hear from the next generation of beekeepers!

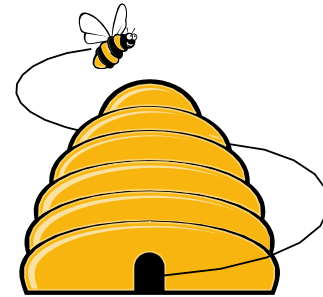
Youth Scholarship and Military Apprenticeship

Presentations - Our 2023 Youth Scholarship students will be presenting on their 1st year as beekeepers. Our 2023 Military/Veteran Apprenticeship, Tabatha Maddox, will also be sharing her experiences as a new beekeeper.



Beelines

By President Ed Darlington



The main objective for this month must be the election of officers. I won't say "this month only", because it is a constant endeavor of every board member to encourage new and younger folks to step up and become board members.

This month we are happy to list our recommendations for replacements of current board members. On behalf of the selection committee, I am happy to put forth their findings and subsequent recommendations as the following replacements:

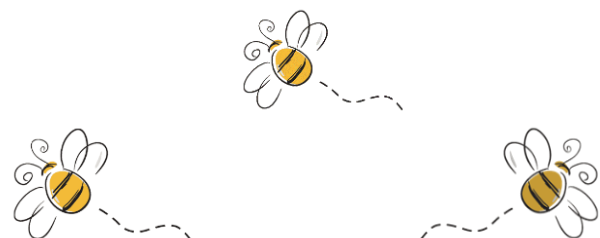
President: Cheryl Burkhead

2nd VP (Librarian): Michael Hewitt

3rd VP (Honey Plants): Jo Patrick

Funday Chair Person: Joli Winer

Newsletter Editor: Tim Marshall



2023 Meeting Dates:

- November 20, 2023, General Meeting, Douglas County Fairgrounds, 2110 Harper St., Lawrence, KS @ 7 pm.
- December 18, 2023, Zoom Meeting only @ 7 pm.
- January 22, 2024, Zoom Meeting only @ 7 pm.
- January 27, 2024 @ 8:30 am – 5 pm, *Year 2 & Beyond* class.
- February 19, 2024 – General Meeting, Douglas County Fairgrounds, 2110 Harper St., Lawrence, KS @ 7 pm
- February 24, 2024 @ 8:30 am – 5 pm, *Beginning Beekeeping* (Day 1)
- February 25, 2024 @ 1:00 pm, *Beginning Beekeeping* (Day 2)

Soap Making Class

Learn how to make Cold Process Soap with Joli Winer from Heartland Honey. Joli has been making soaps for more than 15 years. She will demonstrate how to safely make soap, plus talk about ingredients and where to get them. She will also demonstrate how to make lotion bars and lip balms.

Each participant will make a 2 lbs. batch of soap to take with them, receive a lotion bar and a lip balm to take home, and get a copy of the recipes. The cost is \$50 per person. Classes will be held on both, December 9th & 10th from 1:00 pm-3:00pm. Light refreshments will be provided during class. The class will be held at the Gieringer Family Orchard and Berry Farm in the Blue Barn at 39345 W 183rd St., Edgerton, KS 66021. Questions? You can call Joli at +1(913) 593-3562. Register for the class: <https://goberryfarm.square.site/s/shop>



Hap-bee Hour
Friday - November 10 - 5:30 to 7:00 PM CST
Registration Linked in Caption!

Virtual Gadget Day
With Brad!

With Special Guest Speaker
Brad Sumter
GPMB Content Sub-Committee Chair &
Former Omaha Bee Club President

Great Plains Master Beekeeping Program

Join the Great Plains Master Beekeeping Program for Hap-Bee Hour, Friday, Nov. 10. Do you have a gadget that you'd like to share? Register here for their online gathering:

<https://unl.zoom.us/j/70ZJ#registration>



Ol' Bee Gal

November poem. "I am thankful for the bees: Our bees are fed. The mites are dead. I'm looking forward to the holidays ahead." This is the time of year we start thinking of those holiday gifts and sharing the wonderful bounty of our hives. There is so much more to share than just honey!

Value added products start with your beautiful honey or gorgeous beeswax and turn them into something even more wonderful. Even if you aren't a "big" beekeeper, you can make your products into spectacular gifts with very little extra work.

A bottle of honey seems like a gift all on its own, and it is. Dress it up, add a honey dipper and a bow and it feels like a gift of sunshine and flowers. Want to take it to the next level? Infuse your honey with the flavors of the season. Add 3-4 cinnamon sticks

to a honey bear and give him a Santa Hat. Lemon or orange zest strips or vanilla beans all are wonderful for the tea drinker. For the cook, infuse your honey with fresh garlic bulbs. This is amazing on a pizza crust or in salad dressing. We love the hot honey (chili pepper infused) as a BBQ glaze. To infuse honey, place the infusing flavor in your sterile jar. Pour warmed honey over the top and let it stand in a warm location for a few weeks before gift giving. Some people prefer to remove the infused flavor (peel, pepper, or clove) but we usually leave them in the honey as a hint to the flavor that's inside. Know an ice cream lover? Fill the jar with their favorite nuts (our favorite is pecans) and pour warm honey slowly into the jar. Bliss!

Gift baskets with honey are always lovely. Don't know what else to add, make a 'mix in a bag' that will use your honey as a topping. Gingerbread or pancake mix works well. Combine a tiny jar of honey with teas and a favorite book, a beeswax candle, flower seeds, or with fruits and nuts—the classic fruit basket.

As wonderful and versatile as honey is for gift giving, beeswax has nearly limitless possibilities. Soaps made in the next couple weeks will be cured and ready for gift giving by Christmas. But even novice crafters can easily whip up a body butter, lip balm, lotion bar, vapor balm, or cutting board conditioner. Nearly all of these needs very little or no specialized equipment (probably on hand in your kitchen). If you haven't looked at the website, "Pinterest", check it out. They have hundreds of beeswax recipes. Candles are excellent, special gifts but take a little more beeswax than you may have accumulated. If you know what you want to make but can't find a recipe, ask us. If I know how to make it, I'll tell you how I did it.

Last, showcase your beautiful honey during your holiday meals. Making bread isn't for everyone but muffins, so easy and so special! Whip up some honey butter to spread on those muffins; magical! I would always get requests at work to bring honey butter. They didn't seem to believe me that it is nothing more than honey and butter mixed together. Something very delicious happens with this combination. Cookies with honey. Salads with honey dressing. Pumpkin pie baked with honey or

topped with honey sweetened whipped cream! Planning a fancy meat and cheese tray—we now call them charcuterie boards. Add a small block of comb honey to thinly slice with some fancy cheese. Your guests will feel pretty fancy themselves.

To take your honey and beeswax gift to the next level, do not skimp on the packaging. The bees worked hard for your harvest. Make it extra festive with beautiful ribbon, special box, or homemade gift bag. The bees have made your gift giving something for which we can all be thankful.

NEKBA will again be offering beginning beekeeping classes in January and February 2023. These classes make marvelous gifts for anyone considering the hobby of beekeeping.

The Kansas Honey Producers will be meeting in Salina November 10-11. They have an excellent program and provide support for beekeepers of all abilities from the entire state. It is a great networking and learning opportunity. I hope you'll join us!

Becky Tipton

ASK QUINBY & REMI



Quinby and Remi have an editorial comment! Did you know that on your phone you probably have a magnifying glass? With an iPhone go into your App Library (the one that comes with your phone) Type in "Magnifier" and it comes right up, and you can add it to your phone! Cecil's brother, John, told them about that -they've already used it a few times!

Dear Quinby and Remi: We've gotten so far behind this year. We still have honey on a few hives so we

haven't treated everything for varroa! Do you have any tips for me?

Quinby and Remi Answer: Life happens. Don't beat yourself up but if you can catch a warm day or two try to get your honey off and your entrance reducers/mouse guards on ASAP. Also, since you did not get a varroa treatment on those hives, make sure and get a single treatment in November/early December with oxalic acid dribble treatment on your hives (some use a metered spray for this rather than a dribble). It is best to do this if you can catch a warm day in the 50's or 60's when the bees are moving around a little.

Directions for the mixture:

- For 5 hives
- 8.75 grams of Oxalic Acid
- 6 oz. of Hot Water
- ¾ cup of sugar

Dissolve the Oxalic in the hot water then add your sugar and stir to dissolve the sugar. Fill your syringe with 50 ml of solution. Dribble it between the frames where the bees are.



Quinby and Remi would love to answer your questions. Contact them by emailing their owner at heartlandhoneyks@gmail.com.

Editor's note:

OA sublimation is the method I prefer as a November clean-up. Its application is easier for me, as I work alone. The hive doesn't need to be opened. Follow label precautions: eye protection and gloves, but make sure you wear an N95 mask or respirator so that you don't inhale OA vapor. Sublimation is highly effective at lower doses. It can be applied multiple times, if necessary, without harming the bees; whereas dribble may only be

applied once. One must buy or borrow an applicator. I use a Varrox sublimator and a 12V deep cycle battery on a small dolly. I apply 2 grams (1/2 teaspoon) of oxalic acid per hive body or 4 grams for a 2 deep hive body. Perform a trial sublimation outside the hive to determine the amount of time needed to vaporize your dose so that you don't leave the applicator in longer than needed and risk fire.



Apply OA in the applicator cup and insert the applicator into the hive and block the rest of the entrance with a hand towel or foam strip to seal off the entrance to keep the vapor in the hive. I also

tape shut any gaps between boxes etc. I set my timer on my iPhone for 3 minutes and connect the applicator to the power source. After completed, I pull the applicator and leave the hive sealed up with a towel for another 10 minutes. The Varrox can be dunked in water to cool rapidly and then I wipe it off with a towel and move on to the next hive. I'll do 5 hives in succession. By that time, the first hive I treated is ready to have its towel pulled and entrance reducers/mouse guards reapplied.



Honey Bee Health Coalition still has the recommendation of only 1 gram of OA per hive body for those in the USA. Cameron Jack, University of Florida, has done studies on OA sublimation which may be found at:

<https://www.tandfonline.com/doi/full/10.1080/00218839.2021.1877447> -Determining the dose of

oxalic acid applied via vaporization needed for the control of the honey bee (*Apis mellifera*) pest Varroa destructor: Journal of Apicultural Research: Vol 60, No 3. His studies showed that 1 gram wasn't effective and hopes to get approval for a 2 gram/hive body dosage for mite control.

Many beekeepers are now using the newest cordless vaporizer on the market. The InstantVap 18V is a more rapid means for treating and can deliver a 2-gram dose in around 30 seconds. It is compatible with many major brand batteries. Time is money but I'll be sticking with my reliable VarroX for the immediate future.



Tips for November

- Make sure that your hives have heavy bricks on them to keep our Kansas winds from blowing them off.
- Make sure your hives are tipped slightly forward so water will be able to run out.
- Get your mouse guards on so mice don't get into your hives.
- Make sure you have adequate ventilation so moisture doesn't accumulate on the inner cover and rain down on the bees. Wet cold bees are dead bees.
- Take the time to inventory your equipment so you can spend the winter putting new equipment together or repairing your equipment.
- Check for dead-outs and move into a storage area, clean out any dead bees and treat with paradichlorobenzene moth crystals. Do not store supers in plastic bags as this acts as an incubator for the wax moth. Left in the bee yard, bees will rob out any remaining honey

and destroy the combs. Also, mice can destroy your comb. If storing in an area that freezes, you will not need to use chemicals to protect the comb.

- Check your hives for honey stores-if you do not have enough now, it is likely getting too late to feed syrup. Your top brood chamber should be full of honey. That is an adequate supply for your bees to make it through winter.
- Make beeswax candles and ornaments for holiday gifts. Try your hand at soaps, lotions, and lip balms and other value-added products.
- Subscribe to a monthly bee magazine and stay informed! Links to ABJ and Bee Culture in this newsletter.
- Renew your NEKBA membership as soon as possible!



Military/Veterans Apprenticeship Program

If you are a member of a veteran organization or know a veteran, please bring this opportunity to their attention. More information about the scholarship can be found at:

<http://www.nekba.org/scholarship.html>

Buck Bradley, Military/Veteran Appr. Liaison

**SUBSCRIBE TO A MONTHLY BEE MAGAZINE.
STAY INFORMED.**

[Bee Culture Magazine \(link\)](#)

[American Bee Journal \(link\)](#)

Use the links to subscribe directly...annual subscription rates under \$6 per month for both! This is fantastic information right at your fingertips.

As part of your beekeeping experience, it's important to be up to date with the trends in bee biology, honey processing, the industry, and much more!



Third Thursdays- Extracting More Money from your Hives- Value-Added program

The Kansas Honey Producers Association- 3rd Thursday, **Extracting More Money from your Hives** is at 7pm CST on Thursday, November 16, 2023.

This month participants will share some of their knowledge they have gained from these programs. James Carpenter of Carps Bees will share and we welcome participation from others!

You can get a one-hour educational credit from GPMB for attending these presentations.

This is sponsored by the Kansas Honey Producers Association, but you do not have to be a member. If you would like to join, membership is \$15 per year.

Registration link and to view previous programs: <https://www.kansashoneyproducers.org/value-added> .

If you have something that you would like to share with the group, please call or text Joli at 913-593-3562 or email heartlandhoneyks@gmail.com.



The Honey Pot

Skillet Salted Honey Apple Crisp

1 stick butter, divided
1 cup oats
¼ cup brown sugar
1 cup chopped pecans
2 T flour

½ cup sugar
¼ cup honey
1 tsp. kosher salt, divided
Zest and juice of 1 small orange
4 crisp, tart apples (such as Granny Smith) cored and cut into ½" slices
1 tsp. ground cinnamon
½ tsp. nutmeg
Additional honey for drizzling.

Directions:

Preheat oven to 375 degrees. Cut up 1/2 of the butter into small cubes. In a medium bowl, mix the butter with the oats, brown sugar, pecans, and flour until it is crumbly, but starting to clump together. Set aside.

Melt 1/2 of the butter over medium heat, add the sugar, honey, salt, orange juice and zest, cook for 15 minutes until the sauce starts to turn light brown, syrupy and reduced by 1/2.

Add the apples, cinnamon, and nutmeg. Toss to coat and continue cooking for another 6-8 minutes. Turn off the heat and add the crumbled pecan mixture to the top of the apples. Place in the oven and bake for 10-12 minutes or until the topping begins to brown and the apples start to bubble. Serve warm with additional honey drizzled on top.

TIP

Add 1/2 cup of fresh or dried cranberries for a seasonal twist to this dish.



Honey Plants

I have been asked many times to make a list of flowering plants that offer great pollen and nectar resources for honeybees. With the research that I have done over the years, I have also come across numerous varieties of plants that are **not** suitable or attractive to honeybees. The following short list of annuals and perennials are ones skipped over due to the color of the flower, the fragrance, morphology/shape of the flower, or just the fact that the plant doesn't produce a quality food source for bees.

- Hummingbird Mint (Agastache) – there are several red flowering species that only attract hummingbirds.
- Red Hot Poker – this heat loving perennial is a short bloomer, but the flower shape and red color deter bees.
- Chrysanthemums – most mums are double flowered without pollen or nectar, thus no attraction to bees.
- Roses – the ruffles and densely packed flower petals make it difficult for pollinators to reach the nectaries.
- Petunia – red varieties are not attractive to bees, though I have seen bumblebees checking out other colors.
- Celosia – both the flower structure and the red color are abhorrent to bees.
- Marigolds – another double flower plant that is difficult for bees to penetrate.
- Basil – a herb can be hit or miss. When there is a dearth, the bees will visit but many times will be repelled by the heavy aroma.
- Geranium – several scented cultivars repel not only bees, but mosquitoes and wasps as well.
- Artemesia – wormwood or other members of this genus are very aromatic, and have both scented leaves and flowers that repel insects.

With this plant list in mind, we can be better prepared to not incorporate these plants into our pollinator gardens for the sole purpose of attracting honeybees. Though each of these plants have other attractive qualities, taking up valuable space in the landscape can be a challenge if you have the main thought of planting high quality pollen and nectar producing plants for your honeybees.

Chad Gilliland, Honey Plants Chairman



Former Monarch Watch Director, Dr. Chip Taylor, recently received a letter of recognition signed by Martha Williams, Director of the US Fish & Wildlife Service, while attending the Farmers for Monarchs meeting. Presenting the letter is Lori Nordstrom of the USFWS. Chip and his wife, Toni, have been life-long NEKBA members.



Dr. Kristen Baum has assumed the duties as Director of Monarch Watch and serves as senior scientist at the Kansas Biological Survey and Center for Ecological Research. She is a faculty member in the KU Dept. of Ecology and Evolutionary Biology. The directorship will be supported in part by a professorship established last year by Dr. Taylor and his wife, Toni, in support of Monarch Watch. Dr. Baum has previously worked as a professor and associate dean for research in the Dept. of Integrative Biology at Oklahoma State University. She has worked with monarchs and other pollinators in the Great Plains region for more than 25 years.

NORTHEASTERN KS BEEKEEPERS' ASSOC. 2023 MEMBERSHIP APPLICATION

NAME _____
ADDRESS _____
CITY _____ STATE _____ ZIP+4 _____
PHONE _____ Email Address _____
I would like to receive the newsletter, *The Buzzer*, by email Yes _____ No _____

Membership Northeastern KS Beekeepers per year (July-Dec. \$12.50)	\$25.00	_____
Additional family members wanting voting rights \$1.00 per person	\$1.00	_____
Additional family member's name _____ (Youth Membership (18 years of age or under)	\$12.50	_____
Membership for Kansas Honey Producers Association	\$15.00	_____
American Bee Journal (<u>discounted rate through association</u>)	1 year \$27.65	_____
Bee Culture Magazine (or subscribe online at www.BeeCulture.com)	1 year \$32.00	_____
Scholarship / Military/Veteran's Appr. Donation		_____
	Total	_____

Make checks payable to: NEKBA or Northeastern Kansas Beekeepers Assn.

Mail to: Robert Burns, 7601 W 54th Terr., Shawnee Mission KS 66202 ph. 913-481-3504, rburnshoney@gmail.com

You may join, re-new, register, donate and pay online at www.nekba.org

MENTORING-SWEET PRAIRIE HONEY

Need help with your hives? -Spring inspections, installing packages, making splits, queen evaluation, diagnosis of pests and diseases, mite monitoring and treatment, etc. I can help you with your beekeeping needs! I am a certified master beekeeper with 30 + years of beekeeping experience. I will leave you with a written course of action after our session at your hives. Call or text at 913-768-4961 or email Kristi Sanderson at sandersonk09@gmail.com for pricing and appointment times.

BEEKEEPERS.COM

Beekeepers.com (Jordy's Honey Company) in Lenexa, KS. Beekeepers.com is your only local full-service beekeeping store. We carry a full line of Beekeeping Supplies, Protective Clothing, Bottles, Bee Packages, Nucs and Queens. Visit our web site Beekeepers.com to view our entire line of beekeeping supplies. You can also shop in-person at our store in Lenexa. We ship queens directly to YOU! Order at QueenBees.com. Queens available March - October. Our hours are Monday-Friday 9:00-4:00, Saturday 9:00-12:00. You can find our honey at The Overland Park Farmers Market. **Robert Hughes**, 14054 W 107th St, Lenexa, KS 66215, 913-681-5777 or email Info@Beekeepers.com

COTTIN'S HARDWARE & RENTAL

Cottin's stocks a full line of beekeeping equipment year-round including items manufactured by Harvest Lane Honey, Little Giant, and Bug Baffler. Products include hives, supers, frames, foundations, extractors, tools, and protective apparel. We also stock a full line of Home Brewing Mead Making supplies. Located in Lawrence, KS at 1832 Massachusetts Street (South of Dillon's). We are open Monday - Friday 7:30 am - 6:00 pm, Saturday 8:00 am - 5:00 pm, and Sunday 10:00 am - 5:00 pm. You can follow us on Facebook, Instagram and Twitter. Call us at 785-843-2981 or email us at hardware@sunflower.com

CB'S HONEY

CB's Honey offers pure raw Kansas honey available in 5 gal buckets. Grafted queens and queen cells, and a limited number of nucs/packages each Spring. [CB's Honey | Facebook](#). Located just SE of Topeka. 4521 SE 61st Street, Berryton, KS 66409. Call or text Cheryl Burkhead at 785-224-9077 or email @ cherylbhoney@gmail.com

CEDAR RIDGE BEES

5 Frame Nucs for Sale. We are your local Premier Bee Products Dealer specializing in plastic foundation made entirely in the U.S.A. We sell bucket feeders and other bee equipment. Call or text Philip Knaus at 785-581-4216 or contact us at cedarridgebeehives@gmail.com - Check out our bees and products at www.cedarridgebees.com Cedar Ridge Bees 585 N 500 Rd, Overbrook, KS 66524

T CREEK BEES AND HONEY – Tecumseh/Berryton, KS

Tecumseh Creek winds its way through the home yard lending its name to the brand. Located between Lawrence and Topeka, T Creek offers 5-frame nucs, online honey sales, custom honey packing, wholesale delivery to the Topeka / Lawrence area, 5-gallon buckets of honey, and drop-shipping wholesale service to rural grocery stores and agritourism destinations. Visit www.tcreekbees.com Email: tcreekbees@gmail.com or find the bees on Facebook. Order 2023 5-frame nucs by visiting the website and completing the nuc order form. Owner: Tim Urich. LLC in the State of Kansas and licensed by Kansas Dept of Ag.



Honey Bee Biology AND BEEKEEPING, Third Edition, Dewey M. Caron and Lawrence John Connor, \$90 postage included. *This book should stay on the dashboard of every beekeeper's truck. It's that good, and that necessary. Kim Flottum, Bee Culture.* This comprehensive textbook easily replaces many beginner books while adding comprehensive details of bee biology essential to becoming a successful beekeeper and student of the honey bee. First released in 1999, *Honey Bee Biology and Beekeeping* is widely accepted as a major textbook of Apiculture (beekeeping). Beekeepers and bee clubs use it to teach other beekeepers. Universities use it to teach college students bee biology and beekeeping. It concentrates on the 'why', 'how' and 'when' of beekeeping. It explains bee and beekeeping basics in a manner meaningful to people who lack an extensive back-ground in biology. Yet it is not oversimplified, and provides a meaningful source of beekeeping information for the informed beekeeper. The Third Edition has been carefully edited, updated and expanded to 480 pages. New chapters have been added, as have colorful new graphics and photographs. The Glossary has also been expanded. **Wicwas Press LLC Kalamazoo, MI 49001 - www.wicwas.com**

The Association does not endorse nor evaluate the advertisements, products or services offered in the Buzzer.

Northeastern Kansas Beekeepers Association
Robert Burns, Treasurer
7601 W 54th Terr
Shawnee Mission, KS 66202-1129

Address Service Requested

General Meeting

Monday, November 20, 2023 (in person)

The Northeastern Kansas Beekeepers' Association

Membership is open to anyone interested in bees or bee culture. Dues are \$25.00 per calendar year (December 31-December 31) for the first in the family joining. Those joining in July or later in the year may pay \$12.50 for ½ year. Additional members of that family wanting voting privileges shall be assessed dues at \$1.00 per year. Youth memberships (18 years of age and younger) are \$12.50 per year. Please submit new memberships and renewals to the treasurer or on-line at www.nekba.org.

The Bee Buzzer is the official publication of the Northeastern Kansas Beekeepers' Association, Inc. and is published monthly. Commercial ads are accepted in the newsletter for a fee; non-commercial ads by paid members are accepted & are free.

The library of the association is free to all members. Books may be checked out at the meetings and kept for a period of 30 days. The bee publications, *The American Bee Journal* and *Bee Culture* can be subscribed through the treasurer or on-line. The *American Bee Journal* is offered at a discount through the association only.

The Association meets each month, generally on the third Monday at 7:00 p.m. except during the months of January and July. Beekeeping classes will tentatively be held in January and February for 2023. This is a non-profit organization; elected officers serve without pay. Everyone is invited to attend the meetings. Check *The Bee Buzzer* or website at www.nekba.org each month for the actual date, time and location. If the weather is bad, call an officer or check the website to find out if the meeting will be held or cancelled.

2023 Officers

President: Ed Darlington , 2804 E 174th St., Belton, MO 64012	edarlington49@gmail.com	816-331-4934
1st VP (Program Chair): Matt Brandes , 4741 Highway K 68, Wellsville, KS 66092	matthew@n523rv.com	913-706-3087
2nd VP (Librarian): Cecil Sweeney , 19201 S Clare Rd, Spring Hill, KS 66083	heartlandhoneyks@gmail.com	913-593-3851
3rd VP (Honey Plants): Chad Gilliland , 23338 Kissinger Rd, Leavenworth, KS 66028	nexttonaturefarm@gmail.com	785-491-1978
Secretary: Elaine Ellenz , 17650 W 113 th St., Olathe, KS 66061	elaineellenz@gmail.com	913-515-1607
Treasurer: Robert Burns , 7601 W 54 th Terr., Shawnee Mission KS 66202	rburnshoney@gmail.com	913-481-3504
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Special Events Coordinator (Class): Kristi Sanderson , 1252 E Frontier Ln., Olathe, KS 66062	sandersonk09@gmail.com	913-768-4961
Special Events Coordinator (Funday): Jay Francis , 6040 NW 52 nd St., Topeka, KS 66618	jay.m.francis@gmail.com	785-608-0726
Webmaster: Robert Burns , 7601 W 54 th Terr., Shawnee Mission, KS 66202	rburnshoney@gmail.com	913-481-3504

Visit on-line at www.nekba.org. Save time. Join, re-new, or register.