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Exploring the wonderful world of beekeeping together

The Bee Buzzer

Monthly publication of the

Northeastern Kansas Beekeepers' Association

VOLUME 68, NUMBER 11

EDITOR: JOLI WINER

NOVEMBER 2016

General Meeting

Monday November 21st 2016

7:00 p.m.

Annual Election

First 15 minutes:

Youth Scholarship Students:

**Spencer Funk & Patrick Meyer present
& Presentation of Steve Messbargers
group**

Regular Program: Jim Kellie

Small Scale Queen Rearing

Douglas County Fairgrounds Bldg 21 N

We still have two scholarship students to give their presentations this month. I can't wait to hear them.

For the main part of the program we will have Jim Kellie from Larned, Kansas present. For many years Jim has taken his bees to Texas for the winter and has raised his own queens for both himself and others. At our meeting he will share his queen rearing expertise with us. Raising queens is quite possibly the most interesting and fascinating aspect of beekeeping. Even if you never plan on raising a single queen you'll enjoy Jim's presentation. As Jim says "even a blind chicken finds a piece of corn once in a while". Somehow it relates to queen rearing but I can't remember how so would someone please ask him? (I think it means anyone can graft but I'm not sure)

Directions: The address is 2110 Harper St. It is easily accessible from K10, turn north on Harper Street and it is just a few blocks. We are in Building 21 North which will be on your left you turn into the fairgrounds.

**Renew your membership today
Nekba.org**

2017 Slate of Officers

At the August meeting President Andy Nowachek appointed a nominating committee of Becky Tipton, Joli Winer, Al Abts and Robert Burns. Our terms of office, except for treasurer are for 3 years-at that time you could take another office but not stay in the same office. Also if you have ever been an officer and you continue to be active and pay your dues you are still a voting member of the board! This year we needed to replace the president, 2nd Vice president (librarian) and the program chair and secretary. Elections are this month at the general meeting and the new officers take office in January. Following is the slate of officers:

President: Steve Messbarger

2nd Vice President (librarian): Gaylan Stanley

Secretary: Marlene Pantos

Program Chair: Chad Gilliland

December 19th Meeting-Live Auction

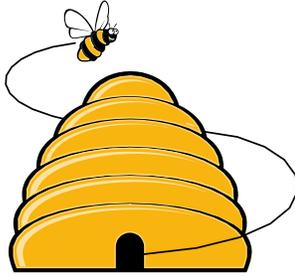
Note: we will be in the Meeting Hall across the parking lot from our regular meeting room.

Our December meeting is our annual cookie exchange and our auction to benefit the youth scholarship program. Ron Stricker from Stricker Auction in Gardner will again be our auctioneer.

Members are asked to bring items to be auctioned off. Beekeeping items bring in the most money with bee gift items being a close second. So start thinking about what you would like to bring now.



Beelines By President Andy Nowachek



It's always a treat to see our youth excel in their endeavors and last month's program was no let down. Thanks to our three young scholarship students. Three different youths with three different presentations and like typical beekeepers the same ending result, the fascination of working bees. These scholarship students did a great job and as with ALL beekeepers there were a few speed bumps here and there but I believe that listening to their presentations that the seed was planted and these will be some of our future beekeepers. The one thing is that no matter where life's path leads they have been taught a skill that they will retain the rest of their lives. This is only possible with the help of the mentors and you as a club in support this great activity we have. Thanks to the scholarship students and mentors.

It never fails to amaze me in talking to new beekeepers at "ALL" the things to do with ALL those wax capping's. Then after it was melted and cleaned the thought process changed. Bottom line there weren't full buckets of wax anymore and it didn't take up as much room, sound familiar? Thanks to Joli for her demonstration on cleaning wax. The one thing about cleaning wax is it does take time, plan on dedicating specific items for ever doing wax and you can have a lot of clean up if not careful. Be careful while melting wax not to overheat it and do not let any melted wax hit your body.

I did get the opportunity to work at Mother Earth News Fair in October and as usual it was a blast meeting beekeepers and some very interested in becoming beekeepers. This event I have found out brings in a number of people from neighboring states and even northern Minnesota. It's interesting to see the expressions on people's faces when you start explain the life cycle of honey bees and all the benefits we receive from them. Along with that it is very interesting hearing about other beekeepers and

what they are doing and how they do things. There are two different roads and one destination and that is keeping our bees alive, healthy and BUCKETS OF HONEY. There is no doubt about it I PROMOTE people joining a bee club for a vast number of reasons, mainly the proper way to keep bees and what is new with bees and the research that is continually changing. I firmly believe there is a lot of good information on the internet, BUT there probably is as much foolish as good. It's amazed me when there is such a vast amount of information to be offered for the taking belonging to clubs but others would rather watch LOIQ on the internet. People who belong to bee clubs have healthier bees and produce more honey, this I gathered from listening to those who chose not join a club. The major problem I see is that some of these folks not being aware of the health of their bees, causing problems for real beekeepers who are taking the extra measures to keep their bees disease free and in good condition.

November 11 is Veterans Day and at this time I would like to thank you and your families for your service and sacrifices. I firmly believe on account of all these individuals we can meet as we do. In the past we have given scholarships out to our youth but I would like to see something in the future similar to what Gary Lagrange in Manhattan has worked so hard at and that is helping support Veterans coming home with seen and unseen scares. Maybe as a club we could sponsor one Veteran a year and add this to a new separate program. I have had others mentioning this and personally I feel it would be a very rewarding gesture of this club. Thank you all again for your service.

Time is near and time is far, and November is election time for four of our officers who have served their three year term. I commend our nominating committee on their choices and glad I did not have that duty as there just are so many great people to choose from. This is your chance to vote and meet the 2017 officers.

I would like to personally thank Dana Rommelfanger along with the club for her work as club secretary. Dana has started a job that would not permit her to attend regular meetings for a time and has turned in her resignation, leaving open this spot. Thank you again for your help in this club and hope you will be able to attend our meetings soon.

By now I hope all the hives have been attended to with ample food supplies for the winter months ahead. Make sure there is food, BUT the

queen still needs some room to lay so do not feed till they are honey bound, ventilation in the top and the list goes on.

Get ready for the December Auction with all those unused or extra bee related goodies you just keep moving around but don't use. If you had the opportunity to attend last year you know it was a blast and we hope to continue it. Ron Stricker who dedicated his time with his father and friend did an outstanding job last year and has agreed to do it again. Lots of Bargains, lots of fun and for a good cause plus best of all time to visit with fellow beekeepers; it just doesn't get any better than that.

Has anyone not been bitten by Oak Tree Mites? They are terrible this year, I'll settle for 15 Honey bee stings to two of their bites. I was told by a wise person to use Benadryl spray which helps the itching. Best precaution is long sleeve shirts and hat.

Hope to see you all at the November meeting. Have a Fantastic Day.

Tips for November

- If you used a mite treatment that needs to be removed be sure to do so.
- Check hives regularly—check to see if lids are in place, check for dead-outs.
- Make sure you have a brick or heavy rock on each hive
- Move dead-outs into a storage area, clean out any dead bees, and treat with paradichlorobenzene moth crystals. 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 to use chemicals to protect the comb.
- Check your hives for honey stores—if you do not have enough, now is the time to feed. Your top brood chamber should be full of honey. That is an adequate supply for your bees to make it through the winter. Bees can utilize feed you provide this month.
- Get your entrance reducers on so mice won't get in the hives. They can do a great deal of damage.
- Make sure your hives are tipped forward slightly so water will be able to run out.
- Make sure that if you have left your honey supers on that you took off your queen excluders. If the bees need that honey they can move up but the queen can't. They will

leave her behind.

- After extracting your honey store your supers with paradichlorobenzene to keep the wax moth out. Do not store supers in plastic bags as this acts as an incubator for the wax moth.
- If you have pollen traps on make sure to discontinue their use and to take them off
- Take the time to inventory your equipment so you can spend the winter putting new equipment together to replace worn out woodware.
- Make beeswax candles and ornaments for holiday gifts
- Renew your membership asap

Getting Your Bees Ready for Winter-- Feeding

For fall feeding use 8# of sugar to 4# of water.

Candy boards do not take the place of liquid feed. They are only for emergency feeding. Joli found the following recipe in the *Encyclopedia of Beekeeping*. This is the recipe Cecil uses. It doesn't use corn syrup or cream of tartar. Homemade candy can be produced by boiling 20 lbs. of sugar in 5 pints of water until it reaches a temperature of 243° F after which it is allowed to cool for a while and then beaten to until it candies (goes thick and white).

(Please note that recipes with cream of tartar are not the best ones to use—the cream of tartar may be harmful to your bees)

You pour this hard thick candy into a rim that is the same size as the top of your hive body and about 2" tall with a bottom. Pour the candy in, let it harden. And then put it on top of your hive, under the inner cover. John Speckman states that he cuts the bottom 2" off of a 5 gallon bucket and sets that inside of a 2" rim on the top of hive and then puts his lid on the hive—this round fits over the top of the bees so that there isn't as much wasted candy board—the bees eat more of the candy. If you don't understand this rim part --call Steve or Cecil and ask them.



Old Bee Gal By Becky Tipton



Such a busy month! So much to be thankful for!

I am particularly thankful for bees, books and best friends.

Have I mentioned Pinterest? It's a site promoting all sorts of interesting things from how to make kombucha, to how to keep bees, to how to make hundreds of things out of pallet wood. On this site I found a particularly interesting article from a blogger (someone who writes and posts their ramblings on the internet). Her site is "Keep Bees like a Girl" and the article was [10 Mistakes New Beekeepers Make](#). Most of these we've talked about before but there was one that really rang true this month. Her number 10 mistake is, **being satisfied with a limited knowledge of beekeeping**. Learning about bees has always been the best part of beekeeping (except for spring inspections, which is really the best part of beekeeping). I am astounded at folks who don't seek information about their new hobby and their new livestock! The Kansas Honey Producers met in Hays this past month. We had a decent sized group attending, but our program was excellent! We should have had a standing-room-only crowd. Jim Kellie both entertained and informed us about the myths and truths of commercial beekeepers and about some of our chemical woes. Ed Colby, guest speaker from Colorado, gave us spot-on information about keeping our bees healthy with Varroa and touched on taking bees to pollinate almonds in California (and many other things). We heard from the successful scholarship kids, a new program at Fort Hays State, and even made our own seed bombs with our own Jo Patrick. Seed Bombs are so easy and so much fun! The best part of the state meetings is touching base with and learning about beekeeping from the others in our state. Norbert Neil in extreme SE Kansas has taken top awards in several international honey shows. He shared a few of his tricks for producing the best extracted honey entries—things I've never

heard anyone say before and he has me revved up. I want to do some more honey show entries!

Need a book to read on beekeeping? Ask. I have a list of books from the very scientific to the highly entertaining. (Best fiction book about bees: [The Secret Life of Bees](#) by Sue Monk Kidd.) Want a gift for a beekeeper, Eva Crane's books are collector's items and filled with both history and science of beekeeping. Bees and books are a winning combination. Best friends—through beekeeping, both teaching and learning, I've met some of the best people in the world and made life-long friends. You know who you are and for you, I am very thankful.

The next Kansas Honey Producers meeting is in Topeka (right here in NE Kansas)! Dr. Keith Delaplane will be our featured speaker. We are going to focus on the second year of beekeeping—the "What now?" for folks thinking of requeening, splitting hives, expanding the operation, and many other topics for both newer and experienced beekeepers. We have so many new (first and second year) beekeepers in our NE area; we think this program will be exactly what is needed to start your new beekeeping year. Please plan to join us March 10th and 11th. Sometimes you don't know what you didn't know until someone tells you. Come and join us at the regular NE KS Beekeepers meetings and plan NOW to join us at the [Kansas Honey Producer's meeting in Topeka in March](#).



Mark your calendars and save the date for the 2017 North American Beekeeping Conference & Tradeshow, January 10-14, at the San Luis Resort & Galveston Island Convention Center, Galveston, Texas. This is a joint conference of the American Beekeeping Federation, the American Honey Producers Association and the Canadian Honey Council.

2016/2017 Meeting Dates

Meetings are usually held at the Douglas County Fairgrounds at 2110 Harper St. It is easily accessible from K10, turn north on Harper Street and it is just a few blocks. We either meet in Building 21 North or the Meeting Hall.

- **Monday, December 19th 7:00 pm**
Holiday Cookies and Youth Scholarship Auction—Note we will be in the Meeting Hall -the new building on the right just as you turn into the parking lot.
- **Monday, January 23, 2017** *Adding Native Plants to your Garden*, Sami Aaron, master naturalist presents 21N
- **Monday, February 20 21N**
- **Bee class Sundays, March 5 & 12** entire Bldg. 21. Dr. Keith Delaplane presents on March 12th
- **Monday, March 20 21 N**
- **Monday, April 17 21N**
- **Monday, May 15 21N**
- **Saturday June 3 Funday-Jennifer Berry & Scott Debnam**
- **Monday June 19 Meeting Hall**
- **Sunday July 16th Picnic Gage Park Shelter House**
- **Monday August 21 21 N**
- **Monday Sept 18 21N**
- **Monday October 16 21 N**
- **Monday November 20 21N**
- **Monday December 18 Meeting Hall**

Do you need help with your hives? Have an experienced master beekeeper come out and help you with your honey bees. I will help with activities such as finding and marking your queens, evaluating your hives to make splits or any beekeeping tasks you need help with. Call or text Kristi Sanderson at 913-768-4961 for pricing and appointments.

**Renew your membership today at
Nekba.org or by mail or at the
meeting**

Upcoming Beekeeping Events:

Spring meeting of the Kansas Honey Producers Assn. to be held in Topeka on March 10 & 11 2017 This meeting will be themed “**2nd year Beekeeping and Beyond**” so it should be of interest to many of you! Dr. Keith Delaplane presents. It will be held at the Ramada Inn in downtown Topeka

NEKBA 2017 Beekeeping Class March 5 & 12 2017-Dr. Keith Delaplane presents March 12th. Class will be held at the Douglas County Fairgrounds Building 21

Saturday, June 3rd 2017 NEKBA Funday-Jennifer Berry-University of Georgia & Scott Debnam - University of Montana

Holiday Gift Ideas-

- A jar of pecans with honey poured over them
- Give a lip balm or lotion bar
- A beeswax candle or ornament

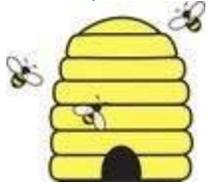
Don't forget the dogs-

Rovers Rewards

3/4 Cup Hot water or meat juices (use meat broth)
1/3 Cup Margarine or butter
1/2 Cup Powdered milk
1/2 teaspoon Salt
2 Tablespoons Honey
1 Egg beaten
3 Cups Whole flour
In a large bowl, pour hot water over margarine. Stir in powdered milk, salt, honey and egg. Add flour 1/2 cup at a time, mixing well after each addition. Knead 3-4 minutes, adding more flour if necessary to make a very stiff dough. Roll to 1/2 inch thick and cut into shapes. Place on a greased baking sheet and bake at 325°F for 50 minutes. Allow to cool and dry hard. I got 12 large bones and 18 smaller bones.

Beeswax-just remember: that you should never be heated except over water and it should never reach a temperature higher than boiling water for beeswax that is a temperature in excess of 212 °F. He says that it should never be kept even at a moderate heat longer than necessary as it will darken noticeable at a prolonged low heat. There is also great danger, if beeswax is heated dry, that it will reach its own flash point and therefore burst into flame.
Editors note-if you do your beeswax in a water bath or double boiler the temperature will be about 165°, perfect for beeswax

Honey Plants



Jo Patrick

The unusually warm fall weather we have been enjoying has our worker bees looking for nectar sources. With the exception of a few lingering asters and some blooming annuals, the nectar sources are done for the year. This doesn't mean all honey bees will return to the hive without something of value. Some foragers will bring back protein filled pollen to meet the needs of the colony. Even when nothing is blooming, honey bees are able to find pollen sources. Fall is a critical time for pollen collecting. The bees pack the pollen into cells in anticipation of spring brood rearing. On average, it takes 18 trips with stuffed pollen baskets, or corbiculae, to fill one cell in the hive.

During the fall and winter months, honey bees increase their consumption of pollen and bee bread, a mixture of pollen and nectar or honey. Workers need the extra nutrition to extend their lives through the long winter months until new brood emerges. Nurse bees will also feed on bee bread, which stimulates their food glands. Feeding on bee bread allows the nurse bees to produce royal jelly, which they feed to the larvae and queens during the larval stage. When brood rearing begins in early spring, it may be too cold for colonies to break cluster. The colony relies on the stored pollen. The pollen that was collected in the fall is critical to overall colony health.

Not all pollen is created equal. Honey bees are experts when it comes to finding which available nectar plants produce the highest sugar content but are less discriminating when it comes to pollen. A variety of pollen sources will ensure overall good nutrition.

Kim Flottum, Senior editor of *Bee Culture* magazine often writes about being proactive and creating floral sources for our honey bees. This past spring and summer I evaluated my own home's landscape for honey bee forage. I added nectar sources by planting Privet bushes and Aromatic Asters. I multiplied my existing sedums by making cuttings. Knockout roses were dug up to make room

for milkweeds. I also planted a Pussy Willow to provide some early spring pollen. Remembering that honey bees are attracted to multiples of a single species, I planted a large quantity of Crocus and Siberian Squill as well as Russian Sage.

I hope you take the opportunity, over the winter months ahead, to consider ways to add healthy forage for your bees. You might find there are nectar gaps where your bees have nothing to work. Those with acreage might try an acre of buckwheat. Maybe your beekeeping dream is to take advantage of the highly prized Black Locust bloom. Lastly, a Silver Maple may fill the need for an earlier spring pollen source. If you don't want to wait for spring, fall is an excellent time to make additions to the landscape with trees, shrubs, natives, and perennials. A word of caution, should the winter be dry, remember to continue to water fall plantings once a month when the temperatures are above freezing.

Jo is our honey plants chairperson!

Joli's Holiday Pumpkin Pie

2 Eggs

½ Cup Honey

1 ½ Cups Pumpkin puree (see below for raw pumpkin)

½ tsp. Cinnamon

½ tsp. Vanilla

½ tsp. Salt

1 Cup Evaporated Milk

1 unbaked Pie Shell (9")

Beat eggs until foamy. Continue beating while adding honey in a fine stream. Add pumpkin, cinnamon, vanilla and salt; mix well. Stir in milk; pour into pie shell. Bake in preheated 425° oven for 10 minutes. Reduce heat to 350°, bake for 35 minutes longer or until center is firm.

My pie pan holds a double recipe of this and I make two of them using real pumpkin--outstanding--if using real pumpkin make sure that you drain off as much water as possible. (Notes from Joli)

To prepare pumpkin puree from a raw pumpkin: Cut the pumpkin in half and discard the stem section and stringy pulp. (Save the seeds to dry and roast.) In a shallow baking dish, place the two halves face down and cover with foil. Bake in a preheated 375° F oven for about 1½ hours (medium-sized sugar pumpkin) or until tender. Let the pumpkin cool until you can handle without risk of burns. Scoop the pumpkin

pulp from the skin and place in a food processor, blender, or bowl for use with a stick blender. Process to puree and eliminate any fibers.

Ask Quinby



Dear Quinby-Why should I worry about Wax moths and how should I treat my equipment?

If wax moth gets into existing, live hives you need to determine the cause. A strong healthy hive can keep the wax moths out of the hive. Something has made your hive weak, wax moths will not just take over a hive so don't ever say "the wax moths got my hive"! Perhaps your queen died or varroa destructor mites have weakened your hive.

Determine the cause. What can you do if wax moths are in a live hive? After you determine the cause you can add the equipment to a strong hive and they'll get rid of the wax moths. If the bees are all dead you can store the equipment in a stack and put in para-dichlorobenzene. Para is put on the top of the supers and hive bodies. It is in a crystallized form and vaporizes down. Stack your supers on top of some newspapers—they should be 5 high for hive bodies and 10 high for supers. Then put 6 tablespoons of para on top of a piece of cardboard on top of the top super. Then cover the stack with either a piece of cardboard or a top cover or lid. Recheck the moth crystal supply every 4 weeks and add more if necessary.

If you are storing your equipment in a place that freezes—like an unheated barn you may not need to use the moth crystals. Let supers and stored equipment air out over night before putting them on your hives.

Do not use naphtha or any product other than paradichlorobenze. Other products may kill your bees.

Dear Quinby, Who discovered the bee space? How did it improve beekeeping? **Quinby answers:** In 1851 L.L. Langstroth discovered the bee space is a space of 3/8 of an inch which is just big enough to permit unhindered passage for a bee but

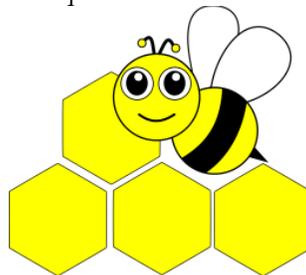
too small to encourage comb building or the use of propolis. Leaving bee space between parallel beeswax combs and between the outer comb and the hive walls is the basic principal of moveable comb hive construction. The moveable frame hive completely revolutionized beekeeping. It allowed man to be a beekeeper rather than just handling the domiciles of bees and robbing them of their honey.

Quinby (named after Moses Quinby who invented the bee smoker) would like to take this opportunity to invite you to send your stories or questions to him c/o Joli at the address on the back of *The Buzzer* or via email at joli@heartlandhoney.com. She'll let him know of any stories or questions you pass on to her.

Raffle Tickets on Sale Now



This is a picture of our beautiful quilt. Raffle tickets can be purchased at our monthly meeting or from any of the officers. The drawing for the quilt will be held at the June 3rd Funday. Ticket prices are \$1 each, 6 tickets for \$5, 12 tickets for \$10 or 25 tickets for \$20. FYI the blocks were made by many of our members and Becky Tipton and Marlene Pantos put it all together and then had it quilted. There are bees and skeps in the quilting! It is absolutely gorgeous. Marlene made the additional pillows. It is a queen size quilt



The Honey Pot

By Robin Kolterman

November always makes me think of Pumpkins, I guess because of Thanksgiving pumpkin pie. But there are so many delicious recipes that use this vitamin packed fruit which is also a good source of fiber. Here are just a few pumpkin recipes for you to try and of course, honey is the perfect complement.



ROASTED PUMPKIN SEEDS

- 2 cups raw pumpkin seeds
- 1 tablespoon avocado or olive oil
- 1-2 tablespoons sriracha (depending on spiciness)
- 1 tablespoon honey
- Juice of half a lemon
- Sea salt



Preheat the oven to 400 degrees. Line a cookie sheet with parchment paper. In a bowl, combine the sriracha, lime juice and honey. Stir in the pumpkin seeds and mix well to coat. Spread pumpkin seeds onto the cookie sheet in an even layer, and top with sea salt. Bake for about 15 minutes, stirring every 4-5 minutes so they don't burn. When the edges start to become golden brown, remove from the oven to cool. Store in a covered container in the fridge.

Roasted pumpkin seeds are delicious on their own as a snack or on a salad with avocado, chicken and ranch dressing.

CARAMEL PUMPKIN PIE CRESCENTS

1/3 cups solid pack pumpkin
3 T honey
1/2 teaspoons pumpkin pie spice
2 tablespoons caramel topping

8 ounces Refrigerated Crescent Rolls
2 teaspoons sugar
1/8 teaspoons pumpkin pie spice

4 teaspoons caramel topping
1/4 teaspoons coarse sea salt



Heat oven to 375°F. Line large cookie sheet with cooking parchment paper. In small bowl, mix pumpkin, 3 tablespoons honey, 1/2 teaspoon pumpkin pie spice and 2 tablespoons caramel topping. Separate dough into 8 triangles. Spread about a tablespoon of pumpkin mixture onto each triangle. Roll up loosely starting at shortest side of triangle, rolling to opposite point. Place on cookie sheet. In small bowl, mix 2 teaspoons sugar and 1/8 teaspoon pumpkin pie spice. Sprinkle over filled crescents. Bake 10 to 12 minutes or until golden brown. Cool 5 minutes on cookie sheet. Drizzle with 4 teaspoons caramel topping. Sprinkle with coarse sea salt. Serve warm or at room temperature.

PUMPKIN & HONEY FLUFF



8 oz. cream cheese
¼ cup honey
15 oz. canned pumpkin
1 teaspoon pumpkin pie spice
½ teaspoon vanilla
8 oz. container Whipped topping
Dash of cinnamon
apple slices, vanilla cookies, graham crackers
& ginger snaps for dipping

With an electric mixer, whip cream cheese and honey until smooth and creamy. Scrape down sides of bowl and add pumpkin, vanilla, and pumpkin pie spice. Cream together until well combined. Fold in the whipped topping by hand. Place dip in serving bowl and sprinkle with ground cinnamon to garnish. Chill the dip for an hour before serving with fruit and cookies.

HEARTLAND HONEY & BEEKEEPING SUPPLIES

We carry a complete line of beekeeping supplies including woodenware, smokers, extractors, books, queens, package bees and containers. We will trade wax for supplies. For your convenience please call in advance –Hours Mon., Tues., Thurs. & Friday 10:30-5:30, closed Wednesday. Joli Winer/Cecil Sweeney, Heartland Honey and Beekeeping Supplies, 19201 S Clare Rd. Spring Hill KS 66083. (913) 856-8356. joli@heartlandhoney.com

FISHER'S BEE SUPPLIES

We carry a complete line of beekeeping supplies. See us for your woodenware, smokers, containers, foundation, beekeeping books, extractors, queens and package bees. We also have extractors for rent. We will trade wax for supplies. Our hours are: 9:00am - 5:00pm Monday - Friday and Saturday after 8:30am. You should call before you come to make sure we are here. ED FISHER 4005 N.E. 132nd Street, Smithville MO 64089 816-532-4698

DRAPER'S SUPER BEE

We offer fast and courteous service to all beekeepers. We sell all the supplies for beekeeping, containers, pollen and honey for those who run short. Order is shipped the same day as received in most cases. Free catalog available on request. Pick up orders at our warehouse must be pre-ordered and picked up by appointment only. Business Hours: Mon.-Thur. 8-5; closed from 12-1.

Brenda and Larry Draper, DRAPER'S SUPER BEE; 914 S St. Auburn NE 68305 PHONE: (402) 274-3725.

THE HAWLEY HONEY COMPANY

For Sale: White Clover honey strained in 5 gallon buckets. We will pack it in your jars for an extra fee. Bee equipment, new and used. Jars, foundation, bears, comb honey, used extractors. Bees: frames of brood. Corn syrup or sugar by the 5 gallon bucket or barrel. *If you need it, we probably have what you want.*

Raymond Cooper, 220 N Elm, Iola KS 66749. Call: 620-365-5956 after 8:00 p.m.

JORDY'S HONEY

We carry a full line of beekeeping supplies. Bee Hives, Supers, Frames, Foundation, Honey Containers, Smokers, Beekeeping Books, Queens, Packaged Bees and much more. Our hours are 8:00 am to 6:00 pm Monday-Friday and weekends by appointment. Please call in advance so we can have your supplies ready when you arrive. R

Robert Hughes, 12333 Wedd Street, Overland Park, KS 66213 PHONE: 913-681-5777

NORTHEASTERN KS BEEKEEPERS' ASSOC. 2016 MEMBERSHIP APPLICATION

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP+4 _____

PHONE _____ Email address _____

I would like to receive the newsletter, *The Buzz*, by email Yes _____ No _____

Membership Northeastern KS Beekeepers per year (July.-Dec. \$7.50) \$15.00 _____

\$15.00 (Jan-Dec)

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 _____

Membership for Kansas Honey Producers Assn. \$15.00 _____

American Bee Journal 1 year \$24.00 _____

Bee Culture Magazine (formerly "Gleanings") 1 year \$25.00 _____

Youth Scholarship Donation _____

Total _____

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

Mail To: Robert Burns, 7601 W 54th Terr., Shawnee Mission KS 66202 913-831-6096 email rburns@kc.rr.com

Now you can pay online at nekba.org

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

Address Service Requested

Meeting
Monday, November 21st

The Northeastern Kansas Beekeepers' Association

Membership is open to anyone who is interested in bees or bee culture. Dues are \$15.00 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 \$7.50 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 \$7.50 per year. New memberships and renewals should be submitted to the treasurer.

The *Bee Buzzzer* 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 up members are accepted and 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 for through the treasurer.

The Association meets each month on the third Monday at 7:00 p.m. except during the months of January, March, June and July. A beekeeping class is held in March. This is a nonprofit organization; elected officers serve without pay. Everyone is invited to attend the meeting. Check *The Buzzzer* or our website at nekba.org each month for the actual date, time and location. If the weather is bad call an officer to find out if the meeting will be held.

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