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Exploring the wonderful world of beekeeping together

The Bee Buzzer

Monthly publication of the

Northeastern Kansas Beekeepers' Association

VOLUME 67, NUMBER 11

EDITOR: JOLI WINER

NOVEMBER 2015

General Meeting

Douglas County Fairgrounds Bldg 21 N
2110 Harper St.

Monday November 16th 2015

7:00 p.m.

Election of officers &

Bill Holden Honey Tasting &

A Year at the Kellie Bee Farm

Presented by Jim Kellie-Larned KS

This month's presentation will be extremely valuable for anyone thinking of expanding their honey operation to a career or serious sideliner. Jim Kellie is a leading beekeeper in our state, working with hundreds of hives in the Larned, KS area. He got his start with the Adees, the world's largest beekeeping family. Jim will take us through his "Year at Kellie Bee Farm" and share some of the considerations to big time bee farming. But, I'm sure everyone will hear ideas to improve his/her beekeeping operation.

Jim is a past president of the Kansas Honey Producers Association. He takes his bees to Texas for the winter and raises his own queens for his operation.

For many years we had an active member, Bill Holden of Topeka. Bill was an excellent beekeeper and mentored many newbees. He also sold at the Topeka Farmers market. After he died we decided to have a honey tasting each year at the November meeting. Members are asked to bring any of their own honey, honey they got on trips or that people brought to you when they were on trips or any honey you would like to share with others.

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.

**December Meeting-Auction—
December 14th-Note date
change!!!**

Start thinking about items you can bring to our **December 14th**, meeting-this is our main fundraising event for our youth scholarship program—the more money we raise here and our Funday auction determines how many kids we can sponsor. If any of our members are real auctioneers and would like to help us out we'd appreciate it—otherwise Steve and Cecil will do it.

Officers for 2016

President: Andy Nowachek

1st VP: (youth scholarship) Kristi Milroy

2nd VP (Librarian): Alex Pantos

3rd VP (Honey Plants): Jo Patrick (nominated)

Secretary: to be announced

Treasurer: Robert Burns

Program Chairperson: Becky Tipton

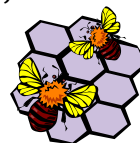
Appointed:

Editor: Joli Winer & Webmaster: Robert Burns

Terms of office are for 3 years and both the honey plant and secretary are up for election.

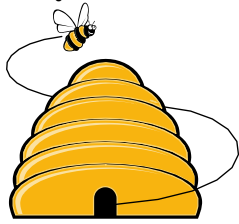
**Renew your membership—either by mail or
online at nekba.org. We are at 608
families!! Let's keep up the good work.**

**“Forget not bees in winter. Though they sleep.”
Vita Sackville-West, “Bee-Master,” the Land**



Beelines

By President Andy Nowachek



Thanks to Becky for scheduling our scholarship students to present their progress in beekeeping so far and hope we hear nothing but good things in the future. Thanks to our youth who earned the privilege to be part of such a great organization as the Northeastern Beekeepers Association. Thanks also go to our mentors who have shared their knowledge and who have donated their time and talent in guiding these young adults in the proper way of beekeeping. I firmly believe anyone who has the opportunity to help in this scholarship program would truly enjoy passing on your skills and talents to such great kids. Thanks to all involved in this great part of our club.

Thanks to all who brought their gadgets to share with us. I was once told that when we get new beekeepers join clubs they bring with them new ideas and that was true to form with a new beekeeper making a carrier that worked for him. As beekeepers we are always thinking of easier and faster ways of doing things.

We had the chance to help out at Mother Earth Day in Topeka on Saturday and it was a blast. I think anytime you can speak to other beekeepers from different states and “wanna be” beekeepers take advantage of it. These are some of the states of people I spoke with Mo., IA, MN, WI, TX, OK, IL, IN, CO, and KS. This is an idea of how many different states attend this event. Being a typical beekeeper I could have gone on for a week discussing bees and what they were doing and how their bees were and the usual bee conversations. It was an outstanding meeting with so many different individuals and hopefully we will see some of these folks at our meetings.

A step back for those who were not able to attend the last meeting I was contacted about a hive of bees that had built their home on a tree limb around 35 foot in the air. The hive was exposed when the leaves fell and there was this small basketball shaped cluster in the tree. This lady was

adamant about saving the bees, therefore with a lift and hand saw, a make shift box, I ended up taking these bees home in the back cab area of my truck in the dark all in tack with the bees hanging on. Since their arrival to Overland Park they have been placed in a modified Langsworth Hive with a four inch limb sticking out of the back and two 2 ½ inch limbs protruding in the front about 12 inches. This also has a removable door over a Plexiglas window to inspect them this winter. Plans are to keep them alive through the winter and make a display case for hive show and tell and instruction. Mother Nature is still calling the shots and hopefully she is kind to us this winter.

Last week we spent the day going around and checking on the bees and adding food to those who seemed a little on the light side. I’m not sure that I have ever seen this many yellow jackets in the feeders as I did and not sure how so many got in them. This was in quite a few hives and I even talked to others who also noticed this phenomena. Just like other insects they are getting food where ever they can and preparing for the cold months ahead. Back a number of years ago, to someone’s infinite wisdom they brought in Chinese beetles to eat aphids on field crops, the problem is that there were no natural predators of these and apparently they are bitter too birds. These resemble ladybugs but are NOT. In one hive feeder there must have been at least an eighth of a cup of these.

The bottom line is I hope all of you took advantage of a couple warm days and checked your hives and they are ready for winter. The floral source is gone now. The season has slipped up on us and hopefully we all applied our best skills and knowledge to preparing our hives.

I’ve always gone on the theory to learn from the older and teach to the younger and for the month of November we have been asked to visit three Girl Scout troops and teach about Honey Bees and Pollination. These will range from third graders to high schoolers so the interest is there. I don’t remember doing a Farmers Market or Craft show where there isn’t at least one young person who just keeps coming back and asking about Honey Bees. We do have some prospective Beekeepers out there; hopefully we will see them at one of our meetings soon. Pass on your knowledge to our youth, it’s a great gift.

As November 11 is Veterans Day, Thanks to all who served and their families.

Have a Fantastic Day and Hope to see you at our next meeting, I hear it's going to be another Outstanding one.

Mother Earth News Fair Update



We rocked!! We had a beautiful booth and sold lots of honey-but more importantly we spread the word about beekeeping. Steve & Becky, Kristi, Cecil & Joli, Bob, Al and Pat and Andy and Wendy talked non-stop about bees. Steve and Becky gave a standing room only presentation on traditional beekeeping. We had 3 people sign up for our March bee class and several who had been members in the past rejoined!

We gave out tons of literature—bee magazines and catalogs. NEKBA and Kansas Honey Producers newsletters—over 100 of each. Becky had made up flyers for both organizations that we gave out too. We had at least two people come to our Kansas Honey Producers meeting last week because they heard of our meeting at the Mother Earth News Fair.

The goal for all of us is to promote beekeeping and the health of all pollinators. We did that and we sold a lot of honey for the Kansas Honey Producers Association!

Books for Beekeepers



At the silent Auction at the recent Kansas Honey Producers Meeting I purchased a book that I tried to buy at the Mother Earth News Fair but they were sold out. This would make a really nice gift for a beekeeper. The title is *The Beekeepers Journal, An Illustrated Register for your Beekeeping Adventure* by Kim Flottum. It is truly a journal for you to keep notes on however each page has a quote

from somewhere about bees or their keepers. I really ~~like~~ love it. It follows the bee and the beekeeper through a year in the beeyard. “It is filled with tips and reminders “gleaned” from decades of beekeeping and countless conversations with knowledgeable fellow beekeepers.” –A quote from the introduction.

Towards the end of the book there is a page about Your Beekeeping Community. Bees are social Creatures, and so, thankfully, are beekeepers. Your local beekeeping club can be an invaluable opportunity to draw on the experiences of beekeeping veterans and to share your own. Don't hesitate to get involved in these organizations.

The bee works in the summer and eats honey all winter.
Proverb

It is published by quarrybooks.com

Holiday Gifts

Kristi infuses cinnamon into some honey bears by putting in 3 cinnamon sticks into a bear or jar and setting them in a warm place—it takes about a month for it get cinnamon. So make it now if you plan to do this.

She also just fills a jar with pecans and puts honey on top —this is excellent on pancakes or ice cream and it is very simple to make.

I've also done this with garlic cloves and honey in a jar. This is a great item for salad dressing or marinades.

We love the vanilla infused honey. You could do a large container to infuse it and pour it into smaller containers. We like 12 vanilla beans in a gallon of honey. Let it sit in a warm place for several weeks. And keep mixing it by tipping the jar upside down. We have even used the vanilla beans over a second time.



The Honey Pot



By Becky Tipton

Thanksgiving is all about tradition and comfort food. This year we are starting what I hope will become a new tradition in the Tipton family. We have raised turkeys for the first time ever. We have 27 birds to process in the next couple of weeks. They are big and beautiful and I know what they ate, exactly how humanely they have been raised, and carefully processed for my friends and family. Our family (with our strong southern heritage) prefers cornbread stuffing, candied sweet potatoes, and always a pot of fall turnips. For dessert, maybe the most important part of the T-day festivity, we stick to pumpkin and pecan pie. The pie recipes below are both from our NEKBA members. Our 2015 scholarship student, Conner McDonald, gave the Perfect Pecan Pie recipe to me. He won a purple ribbon at the Johnson County Fair with this dandy recipe. The pumpkin pie is from Joli Winer. Her family (her sister and several close friends) challenges each other to eat locally for Thanksgiving. Every dish has to be something from our area—canned, frozen, or fresh. The meals she describes just make my mouth water! One of my turkeys will grace her table this Thanksgiving along with this pumpkin pie that she makes with a fresh, local pumpkin. Both recipes are, of course, sweetened with our beautiful honey. I published a recipe for honey whipped cream last month—perfect with pecan and pumpkin pie!

Perfect Pecan Pie by Conner McDonald

Pie Crust

- 1 ¼ c. flour
- ½ tsp. salt
- 10 TBSP unsalted butter
- 3 TBSP ice water

Pulse flour, salt, and butter in food processor until crumbly and slowly add the ice water. Pulse only once or twice to combine. Wrap the dough in plastic wrap and refrigerate one hour. Roll on a lightly floured surface and place in a 9" pie pan. Flute and

trim edges.

Filling

- 1 c. brown sugar
- 3 TBSP HONEY
- ½ c butter
- 2 eggs (local is best!)
- 1 TBSP whole-wheat flour
- 1 TBSP milk
- 1 tsp. vanilla extract
- 1 cup lightly chopped pecans

Heat oven to 350 °F. Place pecans on a cookie sheet and lightly toast—about 12 minutes.

Increase oven temp to 375°F.

In a large bowl, beat eggs until foamy, stir in melted butter. Stir in the brown sugar, honey, and the flour; mix well. Then add the milk, vanilla and pecans.

Pour into the unbaked pie shell. Bake for 10 minutes at 375°F, then reduce the temperature to 350°F and bake for 30-40 minutes, or until a knife inserted in the center comes out clean.

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.

Old Bee Gal By Joli Winer



Well now hopefully many of you have a little honey for your own use and some to sell or give as gifts. What do you need to put on your label!

Choose a design that doesn't depict a "true to life Bee". The National Honey Board did a study that showed that the average consumer did not want an actual insect on the label because they thought they were feeding insects to their families-or use a "cute or stylized bee."

Are you trying to name your new bee adventure? Try your family name-"Sweet Sweeney's Honey" or a local landmark "Sweeney Creek Honey Farm" "Quinby's Best Honey".

Now what do you need on the label? The main ingredient "Honey" needs to be on there but if it is in the title that counts in a one ingredient product. Now if you infuse your honey with vanilla. Your label must have the ingredients listed in the order of descending amounts. So you would list ingredients: honey and vanilla.

You also must have on there the weight of the product inside the jar. Honey is sold by weight, not volume. For instance a gallon of water weighs 8 lbs. but a gallon of honey weighs 12 lbs. That is quite a difference and can really be confusing to people. A cup is 8 oz. of volume but 12 oz. of honey. Your weight must be listed in ounces or lbs **and** metric. So a 12 oz. jar would have Net Wt. 12 oz. 340 g. A 1# would have Net Wt. 16 oz. (1 lb) 454 g.

The next really important item involves a story—one day a woman came up to me and said that she had bought a lotion bar at Leavenworth and she wanted some more but there wasn't any contact information on the label. You must have contact information. You can have your business name and phone number or name and address or both. But if you are not listed

in the phone book with your business name than you must provide either an address or phone number or I think now days an email address works—just remember a lot of our population does not communicate by email so you are missing a lot of people who won't be able to get in touch with you.

What can you say legally? Can you say your honey is organic? Only if you are certified organic can you use that. Can you say your honey is natural or raw –yes. Can you say it will cure dandruff or help you sleep-No. You cannot make medical claims. You can say "local" or "Kansas" or "Johnson County" or use your zip code for each area that your honey is from.

For more information on honey labels go to the National Honey board website and choose honey labeling. Excellent resource.

Choose bright colors for your labels-or at least a background that if you are printing them that they are readable.

Now Avery has some great labels that are in fun shapes. I like to order from online labels. Onlinelabels.com. They also have a program that you can use to design your labels. I really struggle with some of the programs as being too hard for me to figure out without me pulling my hair out.

This time of year it is fun to decorate the containers with holiday themes. Someone at the Kansas Honey Producers meeting had some cute bears decorated as witches. I decorate some of mine as Santa's.

Honey Appearance

Why does my honey look/taste different than I'm used to?

Honey comes in many colors and flavors - these are called honey varietals and they are determined by the type of flowers the bees visited for nectar. Some are light and sweet; others are dark and bold. Pick the honey you like and enjoy!



From the National Honey Board Website:

<http://www.honey.com>.

Storage

Store honey at room temperature – your kitchen counter or pantry shelf is ideal. Storing honey in the refrigerator accelerates the honey’s crystallization. Crystallization is the natural process of glucose sugar molecules aligning into orderly arrangements known as crystals. It is not an indicator of spoilage, impurity, age or quality.

If your honey crystallizes, simply place the honey jar in warm water and stir until the crystals dissolve, or place the honey container into near boiling water that has been removed from the heat:

1. Bring a pan of water to a boil
2. Turn off the heat
3. Place the honey container in the water with cap open
4. Leave until both have cooled
5. Repeat as needed

Cooking Tips

For best results, use recipes developed for using honey. When you substitute honey for granulated sugar in recipes, begin by substituting honey for up to half of the sugar called for in the recipe. With experimentation, honey can be substituted for all the sugar in some recipes.

When substituting honey for sugar in baked goods: Reduce the liquid in the recipe by 1/4 cup for each cup of honey used. Add about 1/2 teaspoon baking soda for each cup of honey used. Reduce oven temperature by 25 degrees to prevent over-browning. For easy measuring and clean-up, coat measuring cup or spoon with cooking spray before adding honey.

Pollen’s Role in Honey

What is the role of pollen in honey?

Honey is made by honey bees from the nectar of flowers and plants, not pollen. Pollen is actually an accidental guest in honey, brought back by the bee as a source of food for baby bees (the “brood”), or incidentally introduced into the honey through other means, such as during the extraction process. Pollen in honey is sometimes analyzed to help determine the primary floral source. The amount of pollen in honey is minuscule and not enough to impact the nutrient value of honey. Honey is still honey, even without pollen.

Raw Honey While there is no official U.S. federal definition of raw honey, the National Honey Board defines raw honey as “honey as it exists in the beehive

or as obtained by extraction, settling or straining without adding heat.” This definition does not have any legal authority, but is provided to help in the understanding of honey and honey terms. The complete honey definitions document created by the National Honey Board is available at the national Honey Board Website.

Local Honey & Allergies

Will eating local honey help with my allergies?

There are anecdotal stories of people claiming relief from allergies by eating local honey, but we are not aware of any scientific evidence to support these claims. This subject is somewhat controversial, since some experts claim that the kinds of pollens that are the greatest cause of allergies are smaller windblown pollens that are not typically found in honey. This topic is also covered on the website of the American Academy of Allergy, Asthma & Immunology at <http://www.aaaai.org/ask-the-expert/The-ingestion-of-honey-for-allergy-treatment.aspx>. Other sources of information about pollen allergy include the National Institute of Allergy and Infectious Diseases, and the American College of Allergy, Asthma and Immunology.

Infants and Honey

Why can't I feed honey to my baby less than one year of age?

Honey may contain *Clostridium botulinum* spores that can cause infant botulism - a rare but serious disease that affects the nervous system of young babies (under one year of age). *C. botulinum* spores are present throughout the environment and may be found in dust, soil and improperly canned foods. Adults and children over one year of age are routinely exposed to, but not normally affected by, *C. botulinum* spores. Honey is safe to consume during pregnancy and lactation. While infants are susceptible to the infant botulism, adults, including pregnant females, are not. The concern for babies stems from the fact that infants lack the fully developed gastrointestinal tract of older humans. Since the mother is not in danger of developing this condition, the unborn baby is protected. Spores are inactivated when manufactured food products (such as cereals or nuts) receive a roasting heat treatment. Graham crackers or cereal, for example, would not contain any viable microbial spores.

Meeting Dates for 2015 & 2016

Meetings are 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 are in Building 21 North which will be on your left you turn into the fairgrounds.

- Monday, December 14th 7:00 pm *Holiday Cookies and Youth Scholarship Auction (note date change)*
- January 11, 2016 (2nd Monday) Program to be announced
- February 15th Monday
- March 6 & 13 Sundays-new beekeeper class-no regular meeting
- April 18th Monday
- May 16th Monday
- Saturday, June 4th Funday Jam-Bee-Ree Jamie Ellis
- July – Picnic date to be announced
- Aug 22 (not 8/15) 4th Monday
- September 19th Monday
- October 17th Monday
- November 21st Monday
- Dec 19 Monday we will be in the NEW building 1 & 2

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 now.
- ◆ 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:

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 the recipe in the American Bee Journal with cream of tartar is not the best one 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.

Ask Quinby



I'm not sure that you can see this picture very well—but I'm wearing my KC Royals scarf—I wore it and because I wore it they won!

Trivia — at one time there were more patients with issues related to beekeeping than any other industry. We are creative people!" We got this from NEKBA member Duane—thank you Duane.

Dear Quinby-I know you like a good story- this happened to my friend this year. He went out to his hives and took off all of his supers. He wasn't ready to extract it yet so he stacked the honey up and wrapped it up really well in a tarp. He thought he was being really smart until he realized that the bees had robbed out all of his honey!

Dear Quinby-We went to help some people that we are mentoring who had called to say that yellow jackets were bothering hives. We told them to reduce their entrance with the entrance reducer and that should take care of it but it didn't—when we got out there the yellow jackets had totally robbed out several of the hives. It was really sad-half of their hives were dead. I had heard of that before but had never experienced it myself. What do you know about this?



Eastern Yellowjacket

Quinby Answers: There is a great publication by the Washington State University Extension *Protecting Honey Bees against Yellowjackets*.

Yellow jackets eat bee brood, rob honey, and sometimes kill the queen or the colony. Weak colonies are especially susceptible. In general, yellow jackets become pests of honeybees in late summer through fall and are more serious pests in dry years.

The following options can be used to reduce the damage of yellowjackets to honeybees.

- Locate yellowjacket nest and treat with an insecticide
- Place bait or attractant traps around the apiary
- Reduce the size of honeybee colony entrance
- Move honeybee colonies to a new location

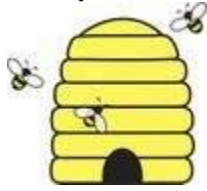
As a final option, move all hives to a site with few or no yellowjackets.

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.

“See your bees often, and know at all times their actual condition. This one recipe is worth more than all others that can be given.” Moses Quinby, *Mysteries of Bee-Keeping Explained*. 1853



Honey Plants



By Rose Lee

Virginia Creeper

Virginia Creeper (*Parthenocissus quinquefolia*) is a five-leaved woody ivy that is voracious in good soil and climbs quickly on tendrils with adhesive tips and can choke out everything in its path, including other flowers, trees, and shrubs.

They have gorgeous red leaves in autumn especially if grown in full sun to part shade. The creeper is often found growing with three-leaved poison ivy but they are two distinctly different plants although both can cause skin irritation. They bloom in May and June for 7 to 10 days as tiny creamy-green flowers followed by bluish-black berries. See picture of plant's red leaves in Peter Lindtner's book, [Garden Plants for Honeybees](#), page 252. Lindtner gives it two stars for both pollen and nectar. The berries contain oxalic acid and are poisonous.

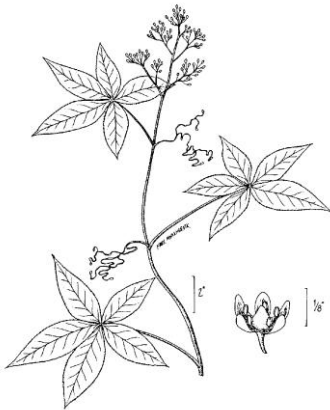


Illustration courtesy of USDA Natural Resources Conservation Service.
Wetland flora: Field office illustrated guide to plant species.

Virginia creeper is grown by some as an ornamental to twine fences or rails. The plant is especially aggressive when planted in the shade and that is where I intend to plant crocus as nectar source for my spring bees. I'm trying to clear the ground and

eradicate it by cutting the vines down to stumps and dabbing on Roundup. It's slow work and I hope residual in the soil, if any, will not also kill my crocus.

Vitex

I received an inquiry recently about how to grow Vitex seeds. Fortunately, I purchased my plants from the auction table at a Fun Day but Ivan Owens is a master at growing plants from seeds and in the past has generously provided plants at our bee meetings.

I asked him how he does it and he shared his technique as follows:

1. Set aside a specified area such as a raised bed or someplace you will remember where you planted the seeds.
2. Lay down about 4 to 6 layers of newspaper to retard any weeds that may sprout in the spring.
3. Spread about a bag of potting or sterilized soil on top of the newspaper.
4. Sprinkle seeds.
5. Cover with about a half an inch of soil.

The seeds will lie dormant during the winter and sprout in the spring when you will probably need to thin the plants. He said you can use this method with any seed.

I'm amazed at the number of seed pods my Asclepias butterfly weed (and also other plants) have now probably because we have not yet had a killing frost, or perhaps they've always had seeds but I never noticed them before. I'm saving seeds and plan to try Ivan's method to grow plants for next spring. Sounds much simpler than growing seeds indoors.

I'll bring some seeds to the next meeting so you, too, can get a head start on growing plants



**NORTHEASTERN KANSAS BEEKEEPERS' ASSOC.
2016 MEMBERSHIP APPLICATION**

You can go online at nekba.org to pay your renewal!

Check one: **Renewal** **New Membership**

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP+4 _____

PHONE _____

Email address _____

(Write clearly please)

County _____

Yes—please send my Newsletter (The Buzzer) by email.

I understand that it will arrive earlier and will be in color!

Membership for 2016 Northeastern Kansas Beekeepers	\$15.00	_____
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Additional family members wanting voting rights \$1.00 per person	\$1.00	_____
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Additional Family member's names _____

(Only one newsletter will be sent)

Youth Membership (18 years of age or under)	7.50	_____
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Membership for Kansas Honey Producers' Assn.	\$15.00	_____
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American Bee Journal	1 year \$21.00	_____
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() Renewal () New	2 years \$39.75	_____
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Bee Culture Magazine	1 year \$25.00	_____
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() Renewal () New

Youth Scholarship Donation	\$	_____
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Total	\$	_____
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Make checks payable to: NEKBA or Northeastern Kansas Beekeepers' Assn.

Mail To: Robert Burns, 7601 W 54th Terr., Shawnee Mission, KS 66202-1129

913-831-6096 Email: rburns@kc.rr.com

Go online-- at nekba.org to pay your dues

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. 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. 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 \$21.00 _____

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 16th

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 Buzz*er 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 Buzz*er 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.

2015 Officers

President: Andy Nowachek, 10921 W 91 st Terr, Shawnee Mission KS awn@everestkc.net	913-438-5397
1st VP: (youth scholarship) Christy Milroy, 23840 W 207, Spring Hill KS 66083 Christy.D.Milroy@sprint.com	913-707-2003
2nd VP (Librarian): Alex Pantos, 2920 Stubbs Rd., Tecumseh KS 66542 MarlenePantos@yahoo.com	785-633-6283
3rd VP (Honey Plants): Rose Lee, 1126 S 4 th St, Atchison, KS 66002 rlee5407@sbcglobal.net	913-367-6264
Secretary: Jo Patrick, 611 E Sheridan, Olathe KS 66061 brian-patrick@sbcglobal.net	913-829-2682
Treasurer: Robert Burns, 7601 W 54 th Terr., Shawnee Mission KS 66202 rburns@kc.rr.com	913-831-6096
Program Chairperson: Becky Tipton, 9491 X Rd., Meriden, KS 66512 bstbees@embarqmail.com	785-484-3710
Editor: Joli Winer, 19201 S. Clare Rd. Spring Hill KS 66083 joli@heartlandhoney.com	913-856-8356
Webmaster: Robert Burns, 7601 W 54 th Terr., Shawnee Mission KS 66202 rburns@kc.rr.com	913-831-6096

Visit our Website at NEKBA.org