Monday, October 21st (7 p.m.)
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.

Main program:

Fall and Winter Hive Management - Presented by Andy Nowachek

Beelines
By President Steve Messbarger

I think Fall has finally arrived. It’s nice see the bees quit bearding on the front of the hives for a change. They’re still foraging on a lot of our pollinator plants that we purchased from the Douglas County Master Gardeners. If you attend the Fun Day event in June, it’s a great place to buy plants at a great price. It’s nice to go into October and still see flowers blooming. I’m sure the bees and butterflies think so too.

There’s been a lot questions asked about the moisture content of their honey. Make sure you check all your honey for the correct moisture. I will bring my refractor to the next meeting, if you need to have any checked. No matter if your honey is capped or not, it still needs to be checked.

I hope everyone is getting their bees ready for winter. Make sure you check honey stores, and if your hives are light, feed 2 to 1 sugar water. You can check your hive with the heft test. That’s when you lift the hive up by the bottom to see how much it weighs. In our part of the country, they need around 65 pounds of honey to get through the winter. With that being said, I check my hives and feed liquid sugar at this time, if they’re light on stores. I have spacers on my hives about 3 inches tall, so that in the winter I can check and feed with fondant. When I do winter inspections, if my bees are up to the top of the second hive body, I feed with fondant. I like to be safe than sorry. Maybe I’m just a little too cautious, but hate to take a chance on my bees starving. A couple of years ago, I lost a strong hive to starvation because I was a few days late in checking on and feeding them. So now, I would rather feed than take a chance, and a little fondant is pretty cheap. When the nights start getting cold, don’t forget to put entrance reducers on, or mouse guards if you use them.

We’ve been at a few festivals and talking to people that would like to start beekeeping. This is a great time to get started so by spring you know what to do when you get your bees. Our beginning beekeepers class will be on January 18th this year instead of March, and a second year beekeeping class February 15. Great classes no matter what level of beekeeper you are. Becky Tipton has all the information and will be getting it out to everyone.

Hope to see everyone at the next meeting. As always, Bees first.

Steve Messbarger
Mark Your Calendars!

Bee-Ginning Beekeeping Class - January 18th, 2020
Year 2 and Bee-Yond - February 18th, 2020

Cookbooks!

Need a gift? A jar of your honey and a NEKBA recipe book is a winning combination. We still have a few cookbooks left but, they will be all gone very soon.

2019 Meeting Dates: (Starting Time is 7pm at Douglas County Fairgrounds unless stated otherwise.)

- Monday, October 21st
- Monday, November 18th
- Monday, December 16th

Library News

New addition to the library by donation

THE LIVES OF BEES
THE UNTOLD STORY OF THE HONEY BEE IN THE WILD
Thomas D. Seeley
Princeton University Press (May 21, 2019)

The differentiating factor of this book is that, unlike previous works, The Lives of Bees focuses primarily on how colonies of honey bees live in the wild. The book both celebrates and chronicles the natural history of the honey bee. Using his own experimental research and drawing on numerous studies, Seeley provides an in-depth scientific look at honey bee colony nests, reproduction, food collection, temperature control, and more. His hands-on experience with honey bees in the Ithaca, New York area, where Cornell is located, personalizes the story.

Just as fascinating as the honey bee itself is the complex relationship this insect has with humans who, as Seeley writes, have manipulated bees “to boost their productivity.” Perhaps the most interesting portion of the book is the comparison of wild colonies with managed colonies. Seeley identifies and explores twenty-one distinct differences between the living conditions of each. He closes the book with a section entitled “Suggestions for Darwinian Beekeeping,” in which he outlines fourteen specific steps beekeepers can take to help honey bees “live with a better fit to their environment, hence with less stress and better health.”

As the book compares and contrasts honey bee colonies in the wild with those controlled by humans, it becomes clear that honey bees’ lives can be enriched or endangered by human beings. Seeley urges beekeepers in particular to focus “less on treating a honey bee colony as a honey factory or a pollination unit and more on admiring it as an amazing form of life.”

Reviewed by Barry Silverstein
July/August 2019

Thanks,
Edward Darlington

Tips for October

- Make sure of 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 won’t pool in the back of the hive and cause moisture problems in your hive over the winter.
- Mow and weed-eat around the hive entrances.
• After extracting your honey store your supers with paradichlorobenzene to keep the wax moth out. Do not store your supers in plastic garbage bags as this acts as an incubator for the wax moth.

• Take the time to inventory your equipment so you can spend the winter putting new equipment together or repairing your equipment.

• Get your entrance reducers on this month. As the nights turn cool, mice are looking for a nice warm place to spend the winter. They can sure cause a lot of damage. Note: if you are using Formic acid to treat for varroa than you should not put your reducers in until those treatments

• Check your hives for food stores. The top hive body should be packed full of honey. If it isn’t you should feed the bees some syrup. If mixing your own syrup, in the fall, the mixture should be 2:1 sugar to water by weight. That would be 8 lbs. of sugar to ½ gallon of hot water. You may not use corn syrup or any type of syrup that you purchase at the grocery store. It has things in it that can cause problems with your bees.

• Get your honey off as soon as possible. If you are leaving supers on your hives make sure and take off the queen excluders so the bees won’t move up to the honey and leave the queen below!

• Check the frames in your brood chambers. Make sure you have a queen that is laying and that you have brood. If you find a queenless hive this time of year, it is best to combine it with another hive. Always take your losses in the fall. At this point you can still save your equipment from wax moth damage. You can always make a split or get a new package or nuc next spring.

• Inner covers should have the deep side down over the winter months.

• Prepare a windbreak if your bees are exposed to the north wind.

• Close off screened bottom boards.

• Analyze the record book—which queens did best?

• Renew your membership as soon as possible

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**HONEY PLANTS**
*By: Cheryl Burkhead*

At the time of this writing, my bees are actively working the fall asters. I actually think a few of my hives have taken on weight. Asters are one of the last fall food sources heading into winter. The week prior, the bees were all over the stiff goldenrod behind my house. Some of it came up wild and others are there due to my efforts in dormant seeding. It’s not looking like I’ll have to feed much this fall, for which I am thankful. Recent weather in Montana reminds us that winter is not far away and we must not procrastinate in getting our colonies ready. Fall is a great time to plant and nurseries don’t want to carry their inventory into winter so plan a visit to your local nursery. For those of you who subscribe to the American Bee Journal, you might have recognized one of the contributors in this month’s October issue. I had the honor of writing an article for their editor. Now mind you, I’m no writer; but I could not pass up such a wonderful opportunity. When the magazine came in the mail, I reflected on my own journey since becoming a beekeeper. We’ve all experienced highs and lows with our bees: the joy of that first colony growing and surviving the winter, the first honey harvest, and catching a swarm; and also, the sadness of losing a colony to starvation, pesticides, or disease. We all have experienced the fears and frustrations, the sadness and elation, of keeping bees.

I have experienced much these past 5 years. I have met some wonderful people along the way that are as endeared and passionate about these little creatures as myself. I’ve had the pleasure of mentoring and sharing what I’ve learned with others. I’ve always dreaded public speaking but I have given presentations for this club and for the Kansas Honey Producers. I’ve made soaps and lip balms, built hive
equipment, and grafted queens. I've had the pleasure of writing a monthly article and being a club officer. I had never been to our State fair until last year. I've volunteered at the honey booth and entered in the state's honey competition. I've earned ribbons at the fair. And most recently, my article and pictures have been published in a national magazine. I could never have imagined any of this, had it not been for the bees. The bees have taught me to be more patient, to not procrastinate, and to take time to enjoy the world around us. Oh my, what a wild ride these honey bees have taken me on and I look forward to the future.

This article is one of the most important (in my opinion) to all of beekeeping, if you are selling honey or any hive products. Make your product unique and attractive while following federal guidelines. You will see many individuals selling on Facebook and other marketplaces without following these guidelines and it simply causes confusion for buyers and customers. Here’s a great article that will help with clearing up confusion and settling your label. You take pride in your beekeeping adventure, put just as much heart and thought into the label that defines your honey or hive product.

Finding Your Niche (from October 2018 Buzzer)
By: Joli Winer

Last month I touched on labels for your products but I decided to go into more depth. I’ve actually had several calls this month from folks asking about what to put on their labels. Below is information copied from the National Honey Board website (https://www.honey.com/honey-industry/regulation/honey-labeling).

Labeling Requirements
One of the most important decisions that a food marketer has to make is what to put on the label of a food product. It needs to appeal to the consumer and stand out from other food packages on the shelf. There are also legal considerations. And, let’s face it, when it comes to labeling a honey jar, there’s limited space. The “Common” Name of the Product The word “honey” must be visible on the label. The name of a plant or blossom may be used if it is the primary floral source for the honey. Honey must be labeled with its common or usual name on the front of your package. (i.e., “Honey” or “Clover Honey”)

Net Weight
The net weight of your product (excluding packaging), both in pounds/ounces and in metric weight (grams) must be included in the lower third of your front label panel in easy-to-read type (e.g., Net Wt. 16 oz. (454 g)). When determining net weight, use the government conversion factor of one ounce (oz.) = 28.3495 grams or 1 pound (lb.) = 453.592 grams. Round after making the calculation, not before. Use no more than three digits after the decimal point on the package. One may round down the final weight to avoid overstating the contents. When rounding, use typical mathematical rounding rules.

Ingredients
Single-ingredient products (such as honey) do not have to name that single ingredient when already used in the common or usual name on the front panel. However, if there are ingredients other than honey, you must list them in an ingredient included statement. Some exceptions are spices, flavorings and incidental additives (additives that have no functional role and with minimal presence in the finished product), which have special rules. The type size for ingredient listings must be no less than 1/16 of an inch as measured by the small letter “o” or by the large letter “O” if all caps are used in the declaration. There are exemptions that allow smaller type sizes for small packages.

Country of Origin
Honey packers must include conspicuous and indelible labeling, in English, naming the country of origin of all imported products, regardless of whether the product labeling uses approved USDA marks or grade statements. For further Country of Origin Labeling information, please review the rules and regulations detailed in the Federal Register.

Contact Information
The label must let consumers know who put the product on the market and how to contact that person. The name and the address of the manufacturer, packer or distributor of a packaged food product are required to appear on the label of the packaged food. This information, sometimes referred to as the “signature line,” must appear on the front label panel or the information panel. If space permits, include full address and telephone
number. The information must be in a type size that is at least 1/16 of an inch tall.

If you get labels from any of the bee supply dealers they’ll make sure that you get the hone weight correct but the rest is up to you! Please note that you must have a phone number. That means that putting your email address on there is not legal. I’ve had several experiences lately with labels that are not waterproof. Our label that goes on our honey jars is waterproof and is professionally printed. However, any of my labels for my soaps and lotions and salves are just labels that I print on my printer that can easily get ruined on damp or rainy days at the farmers market or craft shows. Last month I had a show that rained 2 out of 3 days. One day I sat in my tent with only my honey on the table because my labels on my other products would have been ruined had I set them out. My advice would be, if you are just getting started, and you are going to print your own labels to purchase the waterproof labels. They are more expensive but well worth it. You can order them from onlinelabels.com or planetlabel.com. I really like onlinelabels the best. They also have a fairly easy to use label program called Maestro that lets you enter in your label information and lets you save it to your computer and print at any time. You can also use free programs like Avery too.

Bee Humor – You may be a Beekeeper if...

By: Andy Nowachek

I have been unemployed (retired I’m told) for a number of years and I can say I do not miss the rush hour or the cold snowy mornings driving into work, but I do miss the comradery and the joking around. Needless to say with the world we live in these days a little humor is just like a spoon full of honey, it just makes it look a lot brighter and from the knock, knock jokes of little kids to good humor. Jeff Foxworthy had an array of humor and working bees sometimes your mind wonders off so here are a couple changed some, see if you can add to them. You may be a beekeeper IF your raised flower beds in your front yard consist of multiple old deteriorating unpainted deeps. Here’s yourrr sign

You may be a beekeeper if you won grand champion at the state fair for largest dandelion in the state. Here’s yourrr sign

You may be a beekeeper IF you’re in your yard on hands and knees feeding Miracle grown to each Dandelion. Here’s yourrr sign.

You may be a beekeeper IF you show up at the Sunday social with both eyes closed and swollen lips from bee stings. Here’s yourrr sign

Here’s a riddle for the little ones: Q. What kind of haircut do bees like A. a buzz cut.

Years ago I was given some older Buzzer letters and it is fun to look at these from time to time and see how they have changed, this is from October, 1976. They used to have a section entitled HUMOR. This story concerns preachers in one of our Southern Towns. It seems that four of the top preachers decided to take a vacation together and do some golfing and fishing for two weeks.

One day while sitting in the shade and conversing, one ventured to exclaim, “Now that we all are taking it easy and talking informally and personal like, I’ll tell you that I have one weakness; I like to gamble some. About once a year I go off somewhere and get a poker game and gamble all night, and then I go back to work and forget for another year.”

The second preacher said, “Since you’ve started the ball rolling, I’ll tell you my vice. I have a craving to get drunk about once a year. I go off where no one knows me and get on a bender for a whole week. Then I go back to work and have no farther urge to drink for another year.”

The third preacher said, “Well, my vice is pretty women. About once a year I get the urge to enjoy the company of a beautiful woman for a few days.

The fourth preacher just sat there for a little while. One of the others said, “Go ahead and tell us your vice too.” The fourth preacher said, “I hate to do this, but I will. My vice is gossiping and tattling and I just can’t wait to get outa here.”

This was sent in from the Kentucky Bee Line, Humor is all around, hope you got a chuckle.

Have a Fantastic Day!

Thanks for reading and happy beekeeping!

Matthew Merz
UPCOMING EVENTS:

Kansas Honey Producers Association (KHPA) Fall Meeting – October 18th-19th
Best Western Wichita North 915 E 53rd ST. N., Wichita KS www.kansashoneyproducers.org

The fall meeting of the Kansas Honey Producers Association will be held in Wichita this year. Please mark your calendars now for this event. We have confirmed several guest speakers for this meeting. We will have Dr. Jennifer Tsuruda from the Department of Entomology and Plant Pathology Extension at the University of Tennessee in Knoxville will attend. Also, one of our favorite people will be at this meeting too, Dr. Judy Wu-Smart. Judy is an Extension and Research Entomologist at the University of Nebraska-Lincoln, Department of Entomology. Judy received her doctorate in Entomology from the University of MN under the direction of Dr. Marla Spivak. Another guest speaker will be Louann Hauser from Lenexa. Louann is a past American Honey Queen who will give us a presentation on Media Training-Beekeeper Tips and Tricks about how to talk to the Media. The program will be available on the KHPA website at www.kansashoneyproducers.org and registration form is available now. You may make your room reservations by calling the Best Western Wichita North by calling 316-832-9387.

Beginning Beekeepers Class – Saturday, January 18th, 2020 ($35): This will be a single full day event. The Beginning Beekeeping Class committee decided to try to jump on this a little earlier in the year. This will give people plenty of time to make equipment decisions, order bees, and plan where they want to place their hives. It should also give folks a couple of months to read and prepare for their new adventure. As always, this class is recommended for anyone in their first 1-3 years of beekeeping. There is always something new to learn and we’ll try to present best practice beekeeping for our area. More information will be available soon (www.NEKBA.org)

YEAR TWO AND BEYOND - Saturday, February 15th, 2020 ($35): This class will focus on topics including, requeening hives, making splits, products of the hive, and integrated pest management. More information will be available soon (www.NEKBA.org)

NORTHEASTERN KS BEEKEEPERS’ ASSOC. 2019 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. $7.50) $15.00 ______________
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 Association $15.00______________
American Bee Journal 1 year $24.00________________
Bee Culture Magazine 1 year $25.00________________

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 913-481-3504 email rburnshoney@gmail.com
Now you can pay online at WWW.NEKBA.ORG
MENTORING - SWEET PRAIRIE HONEY

Have a Master Beekeeper come help you at your bee hive? I have an EAS and a Mid-West Master Beekeeper certificate. Evaluating your hives after winter, installing package bees, requeening, making splits, or a one on one lesson at your bee hive are just some of the things we can do. After each visit I will leave you with a written evaluation sheet from each hive we go through. Call or text Kristi Sanderson at 913-768-4961 or email sandersonk09@gmail.com for pricing and appointment times.

HEARTLAND HONEY & BEEKEEPING SUPPLIES

We no longer sell bee supplies but will still have package bees and queens. Joli Winer/Cecil Sweeney, Heartland Honey, 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. We have 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: 1:00 - 5:00pm Monday - Friday and Saturday after 8:30am. Please call before coming 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 only sell bee pollen, honey and labels. Business Hours: Monday-Wednesday 9am-3pm; Closed from 12-1. Please call ahead if you want to pick up an order. 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. 3-frame nucs of solid brood comb of foundation (frames of even exchange) with MN Hygienic queens for $119.00 each Raymond Cooper, 220 N Elm, Iola KS 66749. Call: 620-365-5956 after 8:00 p.m.

JORDY’S HONEY

Beekeepers.com is your local Kansas City Bee Company. We carry a full line of Beekeeping Supplies, Bees and Queens. Visit our web site Beekeepers.com for your all your beekeeping supplies. Go to our Web Site BeePackages.com to order your Bee Packages and QueenBees.com to order your Queens. We are available by appointment Monday-Friday 9:00-5:00 and weekends. Robert Hughes, 12333 Wedd Street, Overland Park, KS 66213, 913-681-5777 or email RobertLHughes2000@yahoo.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. 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

GOLDEN PRAIRIE HONEY FARMS & SAVE FARM AGRICULTURAL TRAINING PROGRAM

Our active duty & veteran students learn skills in woodworking & metal work by building beekeeping equipment, while learning beekeeping & honey production in our apiaries and extracting kitchen. We sell beekeeping supplies, containers, bottled & bulk honey, Packaged Bees, and Nucleus Bees. A Charitable, Educational Non-Profit, 501(c)(3), Proceeds go back into the training program. Hours Mon - Fri, 9-4. Golden Prairie Honey Farms, 8859 Green Valley Dr., Ste 4, Manhattan, KS 66502 Phone: (785) 370-3642 - Email gphfarms@gmail.com or order online at goldenprairiehoney.com

This Association does not endorse nor evaluate the advertisements, products or services offered in the Buzzer.
Address Service Requested

Meeting
Monday, October 21st, 2019

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 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 for through the treasurer.

The Association meets each month on the third Monday at 7:00 p.m. except during the month of January. 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 Buzzer or our website at NEKBA.ORG each month for the actual date, time and location. If the weather is bad call an officer or check the www.NEKBA.org website to find out if the meeting will be held.

2019 Officers
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Visit our Website at NEKBA.org