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The Bee Buzzer

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Northeastern Kansas Beekeepers' Association

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JULY 2016

July 17th Bee-Bee-Que

Program: Testing & Treating for

Varroa Mites
Presented by:

Robert Burns, Joli Winer Steve & Becky Tipton,

Arrive between 1 & 2 we'll eat at 2:00

The Barn at Kill Creek Farm Located at K-10 and Kill Creek Rd., Desoto KS

The club will be grilling hamburgers, hot dogs and brats. Please bring 2 side dishes. The club will be providing meat, drinks and paper dinnerware. You can bring a honey sample and have it tested for moisture content. Also on the program, Robert Burns and Steve Tipton will be talking about treating for varroa mites. This is recommended for immediately after we pull our honey crops. Oxalic acid is an organic treatment and safe if applied correctly. Robert and Steve will show you how. Joli Winer will talk about other options for treating for varroa if oxalic acid isn't an option for you. Becky Tipton will talk about how to test your bees for varroa levels using the sugar roll method.

Please note this is a different location than our regular meeting. Located just off of K-10 Highway at the Kill Creek Rd exit on the Northwest corner—it's the big red barn known as the Barn at Kill Creek Farm.

Bring your own chairs to sit on-tables are provided.

Volunteer at the Kansas Honey Producers Booth at the Kansas State Fair September 9th-18th

Have fun volunteering at the Kansas State Fair Honey Booth. Receive an entry ticket for each day a 4-hour shift is worked. Sign up at <u>signupgenius.com</u> or contact Kristi Sanderson at 913-768-4961. You may call or text.

Shirts—AGAIN!



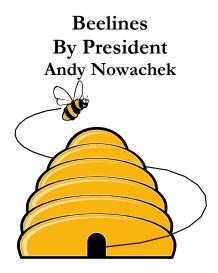
The shirts and hats we ordered for the Funday turned out so cute, we are ordering them again. The design was a smoker with a little bee. The lettering says: NE KS Beekeepers. The shirts and hats are a smoky blue color (perfect to wear with jeans). So, give me a shout and I'll order you a shirt or hat if you didn't get one before the Funday. bstbees@embarqmail.com

(Editors note: for those of you who have not seen them-the hats are so cool! See picture below)

Hats: \$20 Tee Shirts \$15 Long Sleeve Tee \$20 Hoodies \$30

All are nice quality material. There is a \$2 up-charge for plus sizes. Email with your requests by July 18th and we'll get them ordered. Or give them to Becky at the picnic. Hopefully we can have another round of hats and tees for the August 22nd meeting. Thanks for supporting NEKBA!





I would like to apologize for not thanking all of you who donated so many great items for our Fun Day silent auction. It truly shows this club does not only teach proper beekeeping but supports it with your donations, time and talents, GREAT JOB ALL.

The annual picnic is around the corner and it is another great opportunity to have outstanding food but better yet meet and visit with other beekeepers with a passion for the same hobby. Plus there will be a couple of talks that sound very informative and helpful for new and old beekeepers.

July is almost midway and the yellow sweet clover that came on like gangbusters after the rain and coolness is now winding down on the white sweet clover. From what I've heard it has turned out to be a pretty good year for honey production so far. I helped check a friend's 24 supers last week and the moisture was good in all of them except two which had some uncapped cells. If you are a new beekeeper for the first year, make sure that you have someone with a GOOD refractometer check your moisture level. This is also true for any beekeeper as this is a once a year time to get a main crop of honey. If the moisture is too high it will ferment and be of no use for human consumption or your bees. There will be someone available to check the moisture content in your honey at the next meeting. Remember it is easier to bring the moisture level down while it is still in frames by stacking them staggered and placing them in a small area or closet with a dehumidifier and fans. Once in pails it is hard to remove the moisture.

Many of us are pulling supers or working our bees and it is HOT and HUMID which creates issues. A couple of very important things to do as beekeepers is to ALWAYS hydrate prior to working in the heat, ALWAYS let someone know where and

when you will return. If you as a beekeeper put on all the protective gear, it holds heat and does not breathe real well. As always we want all of you to be safe and see you at our meetings and to hear of huge honey crops not someone getting overheated. Here are a couple quick reminders to look out for;

HEAT CRAMPS=muscle spasms, pain usually in abdomen, legs and arms: FIRST AID move to a cool shady area, drink water and other NON CAFFEINE beverages.

HEAT EXHAUSTION=cool moist skin, heavy sweating, headache, nausea, dizziness and light headedness, weakness, thirst, irritability, fast heart beat.

HEAT STROKE=confusion, fainting, seizures, excessive sweating or red, hot dry skin, Very high body temperature: FIRST AID CALL 911,place in shady cool area, loosen clothing, remove outer clothing, fan air on person, put cold packs or ice in armpits if available, provide fluids (preferably water) as soon as possible.

This is just a short excerpt from OSHA of signs and what to do. As I mentioned you need to be safe while working outside in any heat and make sure you have some electrolytes as most sport drinks have these.

As with all things that happen in life there are always topics that seem to take precedence with CCD in 2007 being the BUZZ word. Doing Farmers Markets prior to that there were the normal questions about how many hives do you have or my relatives used to keep bees. After CCD you know as a beekeeper that was almost the only question, what is it, have they found the smoking gun and items related to it? It seems that the questions are fewer these days although still an interest in bees but not each and every person. That is why we as beekeepers need to promote the importance of bees and the impact on our food supply. The trend is to eat healthy foods these days and bees are a vital part of that.

I was copied in on some sad and disturbing news the other day that a beekeeper had 30 nucs stolen in the Lawrence area. Think of a way that that you can mark and identify your hives—like a branding iron logo. It is also a good idea and to keep your hives out of sight of main roads but still accessible in all kinds of weather. We as a club know the cost and grief this causes.

Hope to see you all at the Annual Picnic. Stay safe.

2016 Meeting Dates

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, August 22nd, 7:00 pm
- Monday, Sept 19th 7:00 pm
- Monday, October 17th 7:00 pm
- Monday, November 21st 7:00 pm
- Monday, December 19th 7:00 pm Holiday Cookies and Youth Scholarship Auction
- January 9th, 2017 (2nd Monday)

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.

Tips for July

- Weed eat around the entrance to your hive
- Watch out for poison ivy and ticks— The ticks are awful this year
- Keep those honey supers on! Keep ahead of the game.
- Cecil's tip—take a nap
- Wear as much protective clothing as you want, make sure you feel comfortable when working your hives so that you won't be afraid to get into them
- Use your smoker each time you check your beeswe are hearing that many of you are using sugar syrup rather than smokers. A word to the wise as your hives get stronger they aren't as nice. When the honey flow stops the sugar syrup can actually cause robbing to start causing a huge disruption in your bee yard.
- Consider keeping your bee tools in a box so that you can always find them.
- The best time to work bees is during the middle of the day when the field bees are out
- Work from the side or the back of the hive out of the bee flight path.
- ♦ Water is essential. If your bees don't have a reliable water source provide water near the hive.

- A chicken or quail water bottle with gravel in the tray makes a good bee waterer.
- ♦ Harvest your earliest, lightest honey and keep it separate from later darker harvests. The contrast will make both honeys more valuable.
- Prepare frames for replacement of broken or old frames in your hives. When you do inspections you'll have frames ready.
- Prepare entries for county and State Fairs
- ◆ Check the mite levels in your hives using the powder sugar method—don't know what that is? Come to the Picnic Sunday, July 17th we'll be talking about varroa treatments and monitoring mite levels.

With the Bees this month--

This time of year there is what is called, by me, the common milkweed syndrome. The flower parts of the milkweed are very sticky. You may see bees walking around in the hive with flower parts (pollenia) on their feet. We have also seen the bees with long flower parts stuck to their

mouth quite have also bees and stuck on good. This is a many



parts. This is common. There been reports of other insects the flowers for

great plant for pollinators.

Upcoming Events

- ◆ Johnson County Fair –Gardner KS -turn honey entries in Monday August 1st 6:30 pm-9:00 pm & Tuesday August 2nd 8-10 am
- ◆ Leavenworth County Fair –Tonganoxie KS July 26-30-check to see when entries are due
- ♦ Mother Earth News Fair –we will have a booth October 22-23, 2016
 Kansas Expocentre, One Expocentre Dr.,
 Topeka, KS 66612

Hours

Saturday: 9:00 AM-7:00 PM Sunday: 9:00 AM-5:00 PM

- ♦ Kansas Honey Producers Meeting-Hays KS October 28 & 29
- ◆ Saturday, June 3rd 2017 NEKBA Funday-Jennifer Berry-University of Georgia & Scott Debnam -University of Montana

Stolen Bees

It has come to our attention that a fellow beekeeper had 30 nucs stolen from one of his beeyards. Below is a picture of the stolen equipment. All of his nucs were branded with the symbol in the picture. If someone tries to sell you a nuc that looks like this or you see it advertised anywhere for sale PLEASE CONTACT THE DOUGLAS COUNTY, KANSAS SHERIFF'S OFFICE AT 785-841-0007 IN REFERENCE CASE #D16-17128, DEPUTY HANEY TOOK THE REPORT.



The dollar amount of this makes it a felony. The beekeeping community is small—these nucs are going to turn up somewhere and we need to be vigilant in helping to find them. We do not need bee hive thieves in this area. It's hard enough to make a living at beekeeping we shouldn't also have to contend with thieves. We need to stop this now! Editor's note: I've already had 3 people contact me to make sure that our bees were ok since they have heard about this—the beekeeping community is small—let's find this jerk!

Electric Extractor for the use of NEKBA Club members

Our treasurer, Robert Burns, has purchased and extractor for the club for club members to use to extract their honey. The rental will be for a two or 3 day period of time and will include an uncapping tub too. He'll have clear instructions on your responsibility for cleaning it and the condition of how it must be returned. This is a really big investment for the club and a big responsibility for Robert so we want to make sure we get it right. He got a Dadant Ranger Power Extractor that will do 6 super sized frames at one time! Thank your Robert!

Visit our website at nekba.org for details on how you can rent the 6 frame Dadant electric extractor.

Removing Honey Tips

- Test moisture content—use a refractometer. Honey should be no higher than 18.5. If it is you may need to dehydrate it. Several club members have one you can take your honey to them to test—way easier to dehumidify before it is extracted than when it is in a bucket. If the moisture is too high your honey will ferment and not be usable. To dehumidify your honey you should put your supers in a small room like a laundry room or small bathroom, criss cross your supers so air can get through them, put a dehumidifier in there and let it run.
- Take care to cover your supers when driving on unpaved roads. Honey cleanliness is important.
- Always cover your supers after you remove them, this keeps robbing to a minimum. It also keeps bees from going back into the supers.

Methods to remove honey-

- Use a bee brush-brushing each frame individually and putting them back into an empty super-cover well as this takes a long time
- Bee Escape: the bee escape is placed in the oblong hole in the inner cover placed directly over the hive bodies & under the supers.
 With the hive lid placed back on. The bees can only pass through one way. It usually takes about 48 hours for all of the bees to get out. You must take great care to make sure that all of the openings are closed up as the bees will not be able to protect the honey in the supers and you must make sure that other bees cannot rob it out. There are also escape boards that are used the same way.
- Our favorite is to use a leaf blower. Set your super on its end on top of the hive and run the blower between the frames the bees are blown out but go right back into the hive. Be prepared to cover the bee free supers up so bees can't get back in. This really doesn't seem to upset the beeyard at all. They calm right down and go back into the hive.
- When you get back to the house keep the honey in a warm place. Like the garage rather than the basement. The warmer it is when you extract it the more honey you get out of the frames.
- Choose an extracting location that is bee tight—if
 there is a hole, the bees will find it, and get in and
 be a huge nuisance. Do not think that you can do

- this on your back porch or anywhere out in the open it will be a disaster –robbing will get started and you'll have a very bad experience.
- Have your extracting area all cleaned up and ready to extract <u>before</u> you pull honey so your honey doesn't sit around for a long time.
- If extracting in your garage, unplug the garage door opener so you don't leave your garage door up and have the bees rob it all out. Been there, done that.

Last of all remember this famous quote by me! When it has anything to do with extracting do not say or think "I'll be right back to do this".



I love teaching about bees, sharing the knowledge I've gleaned from over nearly 30 years of beekeeping. The bees are fascinating and the work they do is crucial to our very existence on this planet. The stresses experienced by both our honey bees and the native pollinators have sparked a tremendous interest in bees and backyard beekeeping. And, that is very good for the bees.....usually.

I received an email query from someone I had spoken with for a few minutes at our farmers' market. This man is interested in having bees in his urban area backyard. He has a garden and feels like he just doesn't have the bees to pollinate his fruits and vegetables. His location is very good-- close to the river, lots of potential forage and little row crop contamination.

But, his caveat just blew me away. He said he'd like to have bees but he doesn't have time to attend any classes to learn about bees. (I'm sure I'd mentioned to him that we teach classes in the Topeka area.) I took a deep breath and tried to compose an answer that didn't sound like the bee Nazi, "NO BEES FOR YOU!"

Honey bees are complex, social organisms, plagued by non-native predators and often expected to do tasks far beyond natural ability (ex. pollination of almonds). In my reply to him I estimated the monetary investment needed to purchase a hive of bees. We highly recommend starting with 2 hives if at all possible. Two hives will vastly increase the new beekeeper's chance for a honey harvest and if problems arise, one hive may be used to help save the other. The purchase of a single beehive could equate to the purchase of a head of livestock, cow, horse, or a small herd of goats. I wonder if any of us would consider keeping any of these without investigating how to keep them healthy, how to best house and feed them, and possible medication needs? I also told Mr. Wantsbees of the many class opportunities and meeting opportunities and even Internet class opportunities available for people needing/wanting to educate themselves about bees. Volumes have been written about caring for bees and although I think it's a bigger challenge, you can self-educate about beekeeping and become a good beekeeper.

Once upon a time, bees were so prevalent in our country; destruction beekeeping was the accepted norm. After bees had filled sheets of comb with honey, the combs would be cut from the skep or gum and either consumed as comb honey or crushed and drained to be consumed as liquid honey. Bees are not so easily acquired now nor of such trivial value that we should be careless with their lives and their survival.

So, for every one of you who attended the new beekeeper class (many more than once), thank you. For everyone who reads current research articles in ABJ or Bee Culture, thank you. For everyone who comes to the monthly meetings, asks questions and tries to better understand why our girls do what they do and how we can work to keep them healthy, thank you. If you are looking for the answer to a question, a class, a book, or even a mentor, the NEKBA is an excellent place to begin your search for knowledge. Stepping down from the soapbox now, thank you!



Ask Quinby



Dear Quinby: Hello! My mother in law bought me some of your raw honey. I've had raw honey in the past and it was more cloudy and thicker. Has this been heated to high temperatures? Thanks! Quinby Replies: In recent years, raw honey has become synonymous with crystallized honey. Although crystallized honey may be raw honey, it need not be. All honey eventually crystallizes whether it's raw or pasteurized. Our honey is warmed to about 110 degrees-- enough to remove the crystals but well below the point where the natural enzymes are damaged. Our honey is strained through a nylon mesh strainer-- enough to remove large wax particles and the occasional bee but none of the pollen. Store purchased honey is pasteurized -- flash heated to 165+--and filtered through a diatomaceous earth filter, removing all pollen (this minimizes crystallization and prevents identification of country of origin). Our customers prefer liquid honey. Most standards for raw honey approve of the manner in which we handle our honey. It is considered a raw food product. There are others who are touting the idea that any heating of honey (including a heated knife to remove the wax cappings) can no longer be considered raw. I would point out that when our summer temperatures reach the extremes we frequently experience, this is only marginally different than the gentle heat we use to liquefy our honey. This is not really a point argued within the honey industry, but tends to be a discussion point of the "health food" industry. Other health considerations when choosing honey-- honey purchased locally will contain local pollens, beneficial to combating seasonal allergies. In some samplings, 100% of the honey tested from grocery stores contained adulterated (other than honey) ingredients. Many samples had been super filtered- a process whereby honey is diluted, filtered to remove contaminants, and dehydrated to the consistency of honey. This is a process banned by the FDA but the honey is still finding its way onto our grocery shelves and into our food labeled as containing honey. So, buying honey

from a local beekeeper is a way to get the purest, most healthful honey available. Thanks for asking! (Editor's note-Quinby's friend Quincy actually wrote this)

Dear Quinby-I was thinking about pulling off my honey supers and storing them in the freezer until I have time to extract them —is this a good idea? I was thinking that it would keep insects out of them if I froze them.

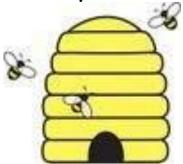
Quinby Answers: Pulling your honey off and putting it in the freezer will keep the insects off of them but the bees can actually take better care of your honey than your freezer can. Honey is so much easier to extract when it is warm, right off of the hive. Then you just have to store empty supers.

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.



Mentoring-Join Joli and Cecil on the 2nd Monday of the month. August will be the last month for this year-- August 8th. The fee is \$10 per person with the money going to the NEKBA Youth Scholarship program. We'll work through hives each month-Meet at 6pm. At 19201 S Clare Rd. Spring Hill KS 66083 913-856-8356 or joli@heartlandhoney.com

Honey Plants



Jo Patrick

Typically the 4th of July brings a close to the peak nectar flow season in Northeast Kansas. The usual scenario; pull your supers, extract, store your equipment, and make sure your bees don't eat all their food stores. You are done with honey harvesting. Some beekeepers will put supers back on for a fall flow. In this area most hobby beekeepers leave the aster and goldenrod nectar for the bees' winter stores. 2016 has given us some unusual weather. I would speculate that the recent rains have refreshed and extended many nectar sources that would have been done producing nectar. Two weeks ago, my Vitex tree was beginning to wane. The recent rain has revitalized it and it has since been visited by honey bees, carpenter bees, and native bumble bees plus an assortment of pollinators I can't identify. As Everett Oertel, retired Apiculturist, U.S. Department of Agriculture says, "Nectar secretion or production is affected by such environmental factors as soil type, soil condition, altitude, latitude, length of day, light conditions, and weather." Purple coneflowers have perked back up and the Joe Pye Weed, which usually looks parched, is beginning to bloom. Chicory, with its blue daisy shaped blooms and deep tap roots, are cheerfully flowering along roadsides, pastures, and in waste areas. Yes, that weed, is a good source of pollen and nectar. In some locations it is considered a valuable asset.

Alfalfa can be a major summer nectar source. Unfortunately for bees and beekeepers, most farmers cut alfalfa 3-4 times a year, for hay production, before a field can bloom. However, some alfalfa is grown for seed production and seed production requires pollination. Honey bees are not the best adapted pollinators for alfalfa. The structure of the flower is difficult for the honey bee to gather pollen without being repeatedly struck in the head. The older foragers learn to work the flower from the side, which allows them to avoid the pollen but collect the nectar.

Beekeepers who provide colonies for pollinator services need to stock the field at a high rate to ensure younger and less experienced foragers actually pollinate the field. Alfalfa honey is easy to granulate.

Depending on field conditions and planting times, some soybeans are just beginning to bloom. Soybeans are another valuable nectar source that blooms after the clovers have stopped. Honey bees favor some varieties of soybeans more than others. While soybeans are self pollinating, it is believed that honey bees working soybeans could increase production by as much as 5%.

An alternative field crop beneficial to the honey bee is buckwheat. Buckwheat can be planted as a cover crop to add nitrogen to the soil. The grains from buckwheat are nutritious as well. Buckwheat blooms 4 weeks after sowing and the blooms will last for 2-3 weeks. Honey bees will work the flowers in the early morning for its excellent nectar and pollen. This makes buckwheat a quick crop to consider planting in unused spots in the garden.

Buttonbush is a unique native shrub that produces a mild light colored honey. This attractive bush likes damp areas along ponds, ditches and marshy areas. The excess of rainfall we have received has bushes loaded with unique sphere shaped, white blooms that last 2-3 weeks. Buttonbush is an excellent source for nectar.

A unique opportunity is available for those who would like to learn about which varieties of vegetables, grasses, perennials and annuals are best suited for Eastern Kansas. The K-State Research and Extension Horticulture Center's Field Day will be from 8am-2pm, Saturday, July 30. The research center is located at 35230 West 135th St. This is approximately 9 miles west of Highway 7. The center opens its gates to the public once a year. The public is invited to see which varieties perform best in our climate. In the field trials there is no use of pesticides or fertilizers. The test plots grow on their own merit. Admission is \$5 per person, which includes cold, bottled water, seminars, classes and demonstrations. A bus will provide transportation to and from the test fields. Some of the classes and restrooms are located in an air conditioned building. I have attended numerous times and can easily spot the flowers the honey bees and bumble bees prefer. Johnson County residents are invited to bring a soil sample and receive a free soil test. To learn more about taking a soil sample go to www.Johnson.kstate.edu.

Check Varroa Levels and Treat for Varroa Early

If you can't come to the picnic I thought I would give you a quick rundown of some of our favorite ways to treat for varroa.

At a recent Kansas Honey Producers meeting we went around the room and asked members what they used to treat their varroa mites with. We were shocked at how many were still using Apistan and Checkmite to treat. Varroa mites became immune to these chemicals years ago and they no longer work.

I think that the key to successful varroa control and therefore wintering success is based on how early in the fall you can get your hives treated (if your levels are such that you need to treat). The key is to get young healthy bees in your hives to winter. That means treating early enough that you can get several brood hatches before winter sets in. Checking for varroa using the powder sugar method: First get a pint jar with a canning rim; get a piece of 1/8" hardware cloth cut to the size of the lid so that it fits with the jar rim. Gather powdered sugar. Go out to your hive. Make sure you do not get the queen but get about a ½ cup of bees into your jar (working quickly-this is about bees. Put your lid gadget on and add about 2 Tablespoons of powdered sugar. Shake the bees and powdered sugar until all covered and let sit for 2 minutes. Then tip you jar over and shake over a piece of white paper, cardboard or something white. The varroa mites are the little red things that come out that look like the seed ticks we've had on us all summer. If you have over 10 mites per 100 bees you should consider treating. For pictures go to www.tc.umn.edu/~reute001/htm-files/powdersugar.html

All of the following methods are considered organic.

Oxalic Acid: This is our favored method of treating for varroa. It would take me pages to write about it so I suggest that you Google the article that Jennifer Berry wrote for Bee Culture Magazine, May 2015. Jennifer will be one of our guest speakers at our 2017 Funday! http://www.beeculture.com/oxalic-acid-effective-easy-on-bees-but/ We have used the trickle method-and we like it but by the time you use it in a broodless situation it is too late for your bees to recover to make it through the winter. We really like the method that uses the vaporizer. We used this in

several of our yards last year and we attribute our overwintering success to using this method early in the fall. This is an expensive method if you only have a few hives so these other two methods may work for you better. We have also used these too methods and find them easy to use. These methods will be demonstrated at the picnic Sunday.

ApiguardTM is a slow release thymol gel. It is a A natural treatment with efficacy rates ranged from 85% to 95% and an overall average of 93% even after thousands of treatments.

Ease of use: 2 x 50 gm treatment trays per hive, with an interval of 14 days, in summer just after the honey flow. A slow release thymol gel, a new and effective treatment. A natural treatment with efficacy rates ranged from 85% to 95% and an overall average of 93% even after thousands of treatments. It encourages the hygienic behavior of the honey bee, preventing a number of related problems. Ease of use: 2 x 50 gm treatment trays per hive, with an interval of 14 days, in summer just after the honey flow. Best results occur when bees are active and maximum daily temperatures are between 60 degrees and 105 degrees Fahrenheit. To use Apiguard, place the dosing tray or pad centrally on the top of the brood frames gel side up. Be sure to allow at least 1/4 inches of spacing between the top of the tray and the cover using spacer boards or empty supers as needed. Apply the second dose 14 days after the first. Screened bottom boards should be closed while Apiguard is being applied.

Mite Away Quik Strip

Mite Away Quick Strips are a Formic Acid polysaccharide gel strip which, when placed in the brood chamber of a honey bee hive, is an organic miticide that kills the Varroa mite where it reproduces under the brood cap. 2 strips per hive. Do not remove the white paper from the gel strips. Keep bottom entrances open the full width of the hive. Screened bottom boards can be left open if used along with top entrances. Treatment duration 7 days with daytime temperatures of 50-92° F.



The Honey Pot

By Robin Kolterman

Get out of the kitchen and try these recipes on the grill this summer. The Banana Boats are fun for the kids or the" kid-at-heart"!





The bee's brain is oval in shape and only about the size of a sesame seed. yet it has remarkable capacity to learn and remember things and is able to make complex calculations on distance travelled and foraging efficiency.

Honey Sriracha Grilled Chicken Skewers

- 4 boneless skinless chicken breasts, cut into large cubes ½ cup honey
- 4 Tbs soy sauce
- 2 tsp extra virgin olive oil + extra for grill
- 2 garlic cloves, minced
- 3 Tbs sriracha chile sauce
- 1/4 tsp salt
- 6 skewers (metal or soaked wood)



Place chicken cubes into a large, sealable, plastic bag, set aside.

In a small bowl, whisk together rest of ingredients. Reserve ¼ cup of mixture, placing remainder into bag with chicken. Seal bag, coat chicken with sauce, marinate in fridge for at least 30 minutes. Heat grill over medium/high heat. Add 5-6 chicken pieces to each skewer; repeat until all chicken is skewered. Discard used marinade.

Using a grill brush, brush oil onto grill racks to prevent sticking. Place the skewers onto the grill and close lid. Grill over medium high heat. Occasionally brush chicken with reserved sauce mixture. Close grill between brushing. Cook for 4-5 minutes on first side, flip and cook another 4-5 minutes on second side. Serve immediately.

Grilled Cornbread With Jalapeno Honey Butter

1 batch Family Favorite Cornbread, prepared according to recipe instructions

- 1/2 cup salted butter, softened
- 1 small jalapeno, seeded and minced
- 2 tablespoons Raw Honey



- Beat butter, honey and jalapeno until creamy. Set aside.
- 2. Slice prepared cornbread into squares and split each square horizontally.
- Grill cornbread over medium/high heat, about 3 minutes on each side or until cornbread is crispy and has grill marks.
- Spread prepared butter on split sides of cornbread squares. Serve immediately.

Note: Jalapeno Honey Butter is also good on grilled corn on the cob.

Grilled Banana Boats

Unpeeled bananas

Honey

Various toppings such as: chocolate chips, peanut butter chips, chopped strawberries or peaches, crushed pineapple, coconut, mini marshmallows, walnuts or pecans.



Preheat grill to medium heat. Carefully halve each banana lengthwise through the top of peel without cutting through bottom side. Arrange each banana on a piece of nonstick foil.

Gently pry open each banana, making a space down the center for the toppings. Drizzle inside of banana with honey then add the toppings of your choice.

Fold foil around each banana, leaving the top open, to form a bowl that will protect it from direct heat. Arrange bananas on grill and cook until banana is tender and marshmallows and chocolate are melted and hot, about 10 minutes. Set aside to let cool slightly before serving. Drizzle more honey on top.

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 <u>must</u> 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 Buzzer*, 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___ \$7.50_____ (Youth Membership (18 years of age or under) \$15.00 Membership for Kansas Honey Producers Assn. 1 year \$21.00_____ American Bee Journal Bee Culture Magazine (formerly "Gleanings") 1 year \$25.00_____

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

Youth Scholarship Donation

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

Now you can pay online at nekba.org

Total

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

Address Service Requested

Picnic and Program Sunday, July 17th

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 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 Buzzer* 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.

2016 Officers

President: Andy Nowachek, 10921 W 91st 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 <u>MarlenePantos@yahoo.com</u>	785-633-6283
3rd VP (Honey Plants): Jo Patrick, 611 E Sheridan, Olathe KS 66061 brian-patrick@sbcglobal.net	913-829-2682
Secretary: Dana Rommelfanger, 818 Orange St., Baldwin City KS 66006 <u>DanaRomm@yahoo.com</u>	785-594-3322
Treasurer: Robert Burns, 7601 W 54th 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 54th Terr., Shawnee Mission KS 66202 rburns@kc.rr.com	913-831-6096

Visit our Website at NEKBA.org