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The Bee Buzzer

Monthly publication of the

Northeastern Kansas Beekeepers' Association

VOLUME 73, NUMBER 11

EDITOR: CHERYL BURKHEAD

November 2021

General Meeting (In person-check website for updates) Monday, November 15, 2021 (7 p.m.)

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

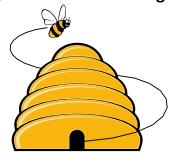
Directions: The address is 2110 Harper St. It is easily accessible from 23rd Street. Turn north on Harper Street and it is just a few blocks. We are in Building 21 North, which will be on your left after you turn into the fairgrounds.

Meeting will also be offered Live via Zoom for those who cannot attend in person.

Download the Zoom App and watch from your computer, smartphone, or tablet Log in instructions will be posted on the www.NEKBA.org website.

Main Program: Seed Collecting – Jo Patrick. Do you have some great pollinator plants that you want to propagate from seed? Jo will show us the best methods. Youth Scholarship Presentations: Jack Wilson and Levi Moulin.

Beelines By President Ed Darlington



Our meeting this month will be held at the Douglas County Fairgrounds in Building 21. We will be voting for officers with expiring terms or those

who have asked to step down. It is important that each of you attend and exercise your right to vote.

Honey bees function democratically (read Thomas Seeley's book "Honeybee Democracy") when selecting a new hive location. Activity may first start with the signal to make a new queen. Subsequently, they form a swarm and after following an actual selection process, they finally move into a new home.

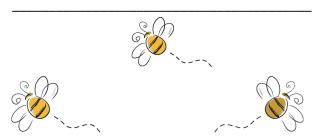
We have a copy of this book in our library. Having read the book, I highly recommend it. It expanded my understanding of how bees interact together for the benefit of the colony.

We learn so many things from our honeybees and this is one example we ought to take to heart.

Nominations will be accepted from our general membership; we will be selecting candidates for the following positions;

- President
- 1st Vice President; Program Chair
- 3rd Vice President; Honey Plants
- Special Events Coordinator (Funday)

Please remember that our December and January meetings will ONLY be by Zoom.



2021 Meeting Dates: (Starting Time is 7pm. Log in a few minutes ahead on Zoom.)

- November 15, 2021 (Election of Officers)
- December 6, 2021 (Let's Talk Bees Q & A)
- December 13, 2021 (Zoom only)

- January 3, 2022 (Let's Talk Bees Q & A)
- January 17, 2022 (Zoom only)
- January 29, 2022 Beginning Beekeeping Class
- February 7, 2022 (Let's Talk Bees Q & A)
- February 21, 2022
- February 26, 2022 Year 2 & Bee-Yond Beekeeping Class

Election of Officers 2022

The nominating committee of Becky Tipton, Bruce Lane, and Cheryl Burkhead has recommended retaining the following officers for another 2-year term as President and 3rd Vice President; however, nominations will be accepted from our general membership. We would like to thank all the members that stepped up and offered their time and dedication to run for Board positions. Elections are this month at the general meeting and the officers will take their positions in January. The following is the slate of officers:

President: Ed Darlington

1st Vice President (Program Chair): Matt Brandes 3rd Vice President (Honey Plants): Chad Gilliland Special Events Coordinator (Funday): Jay Francis

Terms of office are for 2 years. Officers may be elected for a second 2-year term.



Ol' Bee Gal

It's clean up time. No matter what you have used for mite treatments throughout the year, you have the opportunity to significantly improve your hive's chances of surviving the winter. A single dose of Oxalic Acid (OA), applied as a vapor, dribble, or even a spray will have a tremendously high effect on your mites NOW. Why? You have very little brood in your hive. For all the power of

OA killing mites, it will not penetrate the capping of the brood cells. Less brood means more mites per bee in the cells. As we have little or no brood, the mites are forced to remain on the bees. They will remain on the bees all winter and then begin to multiply again as our bee populations grow next spring. So, KILL THEM NOW!

Oxalic Acid is even considered an "organic" treatment. This naturally occurring acid is found in

Oxalic Acid is even considered an "organic" treatment. This naturally occurring acid is found in spinach, rhubarb, and kale. The concentration is much, much less than the Oxalic Acid we use for mite treatment. You can find OA in the paint department of the hardware store. It's sold as wood bleach. It is also sold by bee suppliers now and labeled for use in bee hives.



Steve and I have used the OA dribble as a final treatment in November for many years. We prefer the dribble method because it is easy and cheap. The efficacy difference between the 3 methods is miniscule. Different studies have rated them with less than a 3% difference (that's the measure of something scientifically significant). So, you choose. (I have not had much experience with vaporization so I'll let someone else talk about those specifications.) To do the dribble, you need a good scale that will measure grams (10ths of a gram is better). Sugar and soft water. If you have hard water, buy a jug of distilled water—you won't need much. The recipe we use:

500 grams of sugar, 500 grams of water = 1 liter of syrup

35 grams of OA

Add HOT water to a non-reactive container (stainless steel or Pyrex). Add OA crystals and stir to dissolve. Make sure to completely dissolve the OA before adding the sugar. Add the sugar. This will give you 1 liter (a little more) of OA solution. This may be more solution than you need for just a

couple hives but it is such an inexpensive treatment, you aren't wasting much.

We choose a day with a loose cluster but hopefully most of the bees inside the hive. Our preferred temp is between 45- and 50-degrees F. You're going to dribble 5 ml of solution between each frame with bees. A cattle syringe works well for this and is available from Tractor supply or another farm store. You will apply no more than 50 ml of OA solution per hive—that's 10 frames of bees. If you have more than that number of bees in your colony, treat where most of the bees are clustered. The solution must get on the bees. Solution splashed on the woodenware will be ignored. Solution on the bees will be licked and groomed off with the mites.



Spray option: get a new/clean spray bottle. Fill with OA solution above. Use your syringe and spray a stream from the spray bottle into the barrel of the syringe. How much did your spray distribute in one pump? Pump it 5 times. Most sprayers we've tested will spray about 5ml in about 5 pumps. You want your sprayer set to distribute a stream not a mist. It's pretty easy to lift the top brood box and apply 5 squirts from the spray bottle to each seam of bees. I highly recommend a helper for this job...one person to wrangle the bee hive and another person to apply the OA syrup. Oxalic Acid is not without dangers—it is a strong natural acid. READ AND FOLLOW RECOMMENDATIONS FOR USE. If you splash it on your skin, wash promptly. Wear goggles. Wear protective gloves. DO NOT inhale the mist. Although precautions are needed, this is considered a safer method of treating than the sublimation/vaporization. For all things OA related, see:

www.ScientificBeekeeping.com. Randy Oliver has

made this his life's work and continues to bring us new and updated information.

Steve and I have used this method of final mite treatment for MANY years. Dr. Marion Ellis used it in his labs and passed it along to his students. When applied correctly, we do not see mites on drone brood in our colonies until late June or July. It is very effective.

Becky Tipton, Special Events Coordinator



Editor's note:

OA sublimation is the method I prefer as a November clean-up. Its application is easier for me, as I work alone. The hive doesn't need to be opened. Follow the same precautions as Becky has mentioned; eye protection and gloves, but make sure you wear an N95 mask or respirator so that you don't inhale OA vapor. Sublimation is highly effective at lower doses. It can be applied multiple times, if necessary, without harming the bees; whereas dribble may only be applied once. One must buy or borrow an applicator. I use a Varrox sublimator and a 12V deep cycle battery on a small dolly. Apply 2 grams (1/2 teaspoon) of oxalic acid for a 2 deep hive body. Perform a trial sublimation outside the hive to determine the amount of time



needed to vaporize 2 grams so that you don't leave the applicator in longer than needed and risk fire.

Apply OA in the applicator cup and insert the applicator into the hive and block the rest of the entrance with a hand towel or foam strip to seal off the entrance to keep the vapor in the hive. I also tape shut any gaps between boxes etc. I set my timer on my

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

ASK QUINBY & REMI



Dear Quinby and Remi: The holidays are coming up and I'd love to make a few gifts with my honey—do you have any ideas?

Quinby and Remi Answer:

Here are a few extremely easy ideas.

Honey and Pecans: Take a jar and fill it at least half way full of local pecans, then fill the jar with honey. This easy gift is great on ice cream or pancakes.

Vanilla Honey: For this simple recipe you can make a large batch (like a gallen or half gallen) or by the

a large batch (like a gallon or half gallon) or by the jar. While vanilla beans are awfully expensive, vanilla and honey make a great combination.

Vanilla Infused

1 gallon honey, 12 vanilla beans (I liked the Mexican) cut the vanilla beans up in smaller pieces and add to honey. Put in hot box on about 115-120° or a warm sunny area for at least 48 hours - 1 week

Strain through a sieve to keep the vanilla pieces out of the jars—I used the vanilla beans over 3 times and the taste was still very good! If you only want to make a few jars you can cut a vanilla bean in thirds or fourth's and put a piece in a jar with honey and keep it in a warm place for several weeks.

Cinnamon Infused Honey Kristi's dog, Roxie gave us this recipe. In a honey bear or a jar put 3 cinnamon sticks and add honey! Keep this in a warm place for several weeks.

Honey Gingerbread Cookies (National Honey Board)

YIELD: Makes 3 dozen

INGREDIENTS

1 1/2 cups - honey

3/4 cup - butter or margarine, softened

1 - egg

5 cups - all-purpose flour

2 tsp. - baking powder

1 T - ground ginger

1 T - ground cinnamon

1 tsp. - ground cloves

DIRECTIONS

In large bowl, cream honey and butter until light and fluffy. Beat in egg. Add flour, baking powder, cinnamon, and cloves; mix until combined. Wrap dough in plastic wrap and refrigerate for at least 2 hours. When dough is chilled, divide dough in half; return one half to refrigerator.

Dust work surface and dough with flour. Roll out dough to 1/4-inch thick. Cut into desired shapes using cookie cutters, transfer to well-greased baking sheet. Bake at 350°F for 10-12 minutes. Remove cookies from sheet and cool on wire rack. Repeat with remaining dough.

Dear Quinby and Remi: I'm a new beekeeper and I would like to start using more honey in my cooking, but I don't know how to convert recipes from sugar to honey. Do you have any suggestions? **Quinby and Remi Answer**: The following

information is from the National Honey Board Website.

"When substituting honey for granulated sugar in recipes, begin by substituting honey for up to half of the sugar called for in the recipe. For baked goods, make sure to reduce the oven temperature by 25°F to prevent overbrowning; reduce any liquid called for by 1/4 cup for each cup of honey used and add 1/2 teaspoon baking soda for each cup of honey used. Because of its high fructose content, honey has higher sweetening power than sugar. This means you can use less honey than sugar to achieve the desired sweetness."



Tips for November

- Make sure that your hives have heavy bricks on them to keep our Kansas winds from blowing them off.
- Make sure your hives are tipped slightly forward so water will be able to run out.
- Get your mouse guards on so mice don't get into your hives.
- Make sure you have adequate ventilation so moisture doesn't accumulate on the inner cover and rain down on the bees. Wet cold bees are dead bees.
- Take the time to inventory your equipment so you can spend the winter putting new equipment together or repairing your equipment.
- Check for dead-outs and move into a storage area, clean out any dead bees and treat with paradichlorobenzene moth crystals. Do not store supers in plastic bags as this acts as an incubator for the wax moth. Left in the bee yard, bees will rob out any remaining honey and destroy the combs. Also, mice can destroy your comb. If storing in an area that freezes, you will not need to use chemicals to protect the comb.
- Check your hives for honey stores-if you do not have enough now, it is likely getting too late to feed syrup. Your top brood chamber should be full of honey. That is an adequate supply for your bees to make it through winter.
- Make beeswax candles and ornaments for holiday gifts. Try your hand at soaps, lotions, and lip balms and other valueadded products.
- Subscribe to a monthly bee magazine and stay informed! Links to ABJ and Bee Culture in this newsletter.
- Renew your NEKBA membership as soon as possible!



The Honey Pot

By Marlene Pantos

Slow Cooker Honey Garlic Chicken

1 ½ pounds boneless skinless chicken thighs or breasts

1/3 c soy sauce

1/3 c honey

2 T tomato paste

2 t chili paste (Sriracha or similar)

4 cloves garlic, minced

1 T vinegar

2 T cornstarch

Place chicken into a 6-quart slow cooker. In a mixing bowl, whisk together the soy sauce, honey, tomato paste, chili paste, garlic and vinegar. Pour over chicken, cover and cook on Low for 4-5 hours or HIGH for 2 hours. Flip the chicken pieces midway. Remove chicken to a plate and cool slightly. Whisk the cornstarch into the slow cooker cooking liquid. Cover and cook on high for 15 minutes, until the sauce thickens, stirring occasionally. Shred the chicken with two forks and place in back into the slow cooker. Stir to coat the chicken. Serve with rice, sprinkled with chopped green onions and toasted sesame seeds. Enjoy!

SUBSCRIBE TO A MONTHLY BEE MAGAZINE. STAY INFORMED.

Bee Culture Magazine (link)
American Bee Journal (link)

Use the links to subscribe directly...annual subscription rates average to just \$2.08 per month. This is fantastic information right at your fingertips.

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

It's that time again. Please consider renewing your membership today at www.nekba.org via PayPal or by mail or at the meeting. Many thanks for your support



Military/Veterans Apprentice Program

Greetings! I hope everyone is doing well and staying warm inside. It seems the season has changed in the blink of an eye, but in reality, it has been changing all along. I just did not want to admit it.

November 11th is Veterans Day. This is a day that I, and other veterans, have a special regard for. I would like to thank all veterans and their families for the sacrifices you have given to our great country so we can live in freedom. The flags are lining the streets and there are many different ceremonies being held throughout the country. Wreaths are being placed at cemetery locations of those who served. I have been fortunate since retiring, that my wife and I can meet our daughter for a breakfast honoring our veterans for their service to our country. I learned that they served over 900 veterans last year which is simply amazing! Men and woman of all ages, who served in different branches and during different wars, came to enjoy a meal. I would imagine that there would be a few who actually knew one another. I have never been to one of these gatherings where we weren't all friends and visited as if we had known one another for a long time. That is the way it should be.

About a year ago and just recently, I was thanked for my service from a young girl in her teens. She asked me if it meant anything to veterans when someone thanked them for their service. The answer was yes. We have veterans who have served in different wars and at different times in America. Difficult times that they and only they can relate to. This small gesture means so much to those that have sacrificed so much. It's good to know that there are still youth who realize the importance and the meaning of our flag and the history behind it. These veterans gave of themselves so future generations could have their freedom.

I normally wear a cap or something referring to my service, as do many others. A simple nod of the head, or a glance is all that is needed to say 'thank you' for your service.

Please let me know if you have a veteran who may be interested in our program and have them contact me or one of our committee members.

Andy Nowachek, Military Veterans Appr. Liaison

Meet the Beek



I grew up in Lawrence, Kansas, where my family was always very active outdoors. We regularly canoed, hunted, camped and explored. I took my love for the outdoors and received a Bachelor of Arts degree from KU in biology. There was an opportunity to work as a graduate assistant in Starkville, Mississippi and, as the saying goes, "When opportunity knocks, it generally shows up in a pair of overalls and looks like work." It changed my life. I received a Master of Science degree from Mississippi State University with an emphasis on fisheries. I spent many hours in a boat on the Tallahatchie and Big Black Rivers setting nets for a

flathead catfish study and breathing in all of nature. I then began a fisheries career with the Nebraska Game and Parks Commission.

I remember walking through the Agricultural Hall at the Nebraska State Fair and seeing all the bee products carefully arranged and displayed and thinking that was such a cool thing to do. I immediately put that on my "maybe someday" list. It was years later, when we moved to Topeka, that the realization started to form. I knew that bees would be good for the environment, great for my garden, and save on honey costs for my winemaking hobby.



My wife got a flyer from Shawnee County Parks and Recreation and it listed a beekeeper class being taught by Steve and Becky Tipton. It was my official invitation into the world of beekeeping. I confess, I thought it would be a one-time course. Five years later, I still attend and absorb even more information. The class has been wonderful and is where my journey officially began.

I started out with two hives with the insistence of fellow beekeepers. The number of hives vary but I currently have five and still I'm always behind. Beekeeping requires vigilance and I'm most effective with just a few hives. I have too many interests - bowhunting, gardening and music, to name a few, so my time can get fractured.

My wife began with a general fear of bees and has now helped me with inspections, treatments and harvesting. She's been a trooper and very patient with me and the bees.

Beekeeping has given me more than I imagined. It continues to teach me patience. It has put me in touch with outstanding, knowledgeable people locally and through NEKBA. Like gardening - what you do in the off-season greatly affects your

success. When undesirable things happen, you try to figure out why, make steps to prevent it from repeating, and move on.

Jay Francis

Honey Plants



Colder weather is forecasted just around the corner. Most all floral sources we see in the surrounding landscapes are finished for the year. I felt that adding some pollination facts that are a little more obscure would

provoke some thought and possibly some further study into the critical importance of honey bees and native pollinators to agriculture in our state and around the nation.

- Pollinators play a significant role in the production of over 150 food crops in the U.S. Among them apples, almonds, blueberries, cranberries, kiwis, melons, pears, plums, and squash.
- Pollinators are important in the production of an estimated 30 percent of the human diet. These include fibers, edible oils, medicines created from plants, and other important products from around the world.
- In the U.S., the annual benefit of managed honey bees to agriculture was estimated as \$14.6 billion in 2000.
- The value for pollination of the almond groves in California alone in 2012 was \$4.8 billion.
- Native, unmanaged pollinators, primarily bees are estimated to contribute \$3 billion to the value of crop pollination in the United States.
- The southeastern blueberry bee illustrates the economic significance of a native pollinator. In her few weeks as an adult, a single female bee visits about 50,000 blueberry flowers, resulting in over 6,000 marketable blueberries worth about \$75.
- Studies in California's Central Valley have shown that a suite of three dozen or more native bee species provide pollination services on a single farm and can deliver sufficient pollination, even for crops with a "heavy" pollination requirement, such as

watermelon. In watermelon, up to 1,000 grains of pollen must be deposited on each flower within only a few hours to get marketable fruit.

 Bumble bees have long been recognized as important pollinators of crops and native plants. In recent years, they have been reared commercially and used to pollinate greenhouse crops, particularly tomatoes and eggplant. I hope that everyone is able to spend some quality time with family over the Thanksgiving holiday. We have so much to be thankful for in 2021.

Chad Gilliland, Honey Plants Chairman

NORTHEASTERN KS BEEKEEPERS' ASSOC. 2021/2022 MEMBERSHIP APPLICATION

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I would like to receive th	ne newsletter, <i>The Buzzer</i> , by email Yes_		No	
Membership Northeast	ern KS Beekeepers per year (July-Dec. \$7.	50)	\$15.00	_
Additional family members wanting voting rights \$1.00 per person			\$1.00	_
Additional family memb	er's name			
(Youth Membership (18 years of age or under)			\$7.50	_
Membership for Kansas Honey Producers Association			\$15.00	_
American Bee Journal (discounted rate through association)			1 year \$24.65	
Bee Culture Magazine (or subscribe online at www.BeeCulture.com)			1 year \$25.00	_
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Kansas Honey Producers presents: Extracting More \$\$\$ from your Hives Thursday, November 18th, at 7 pm Central Time

These new, free, virtual, Value-Added programs will be presented on the 3rd Thursday of each month at 7 pm via zoom. It is being sponsored by the Kansas Honey Producers Association as part of our membership drive. If you are not a member, please consider joining by going to www.kansashoneyproducers.org it's only \$15 per year. You will receive an email before the programs with the link to register. If you registered for a previous program, you will automatically receive the link to view each month via email. To register for the meetings, click on the link below or copy it in your browser https://us02web.zoom.us/meeting/register/tZMsdOiqqTwvHNxk7aeR5Hrw7LoC6boCY4dh Zoom will send you the link. If you have a question, please call Joli at 913-593-3562 or email joli@heartlandhoney.com.

Thursday, November 18th Beeswax- Cleaning and Candle making

Thursday, December 16th Holiday Gift Quickies

Thursday, January 20th 2022 Making and Selling Nucs, Kristi Sanderson presents

Thursday, February 17th Queen Rearing, Cheryl Burkhead presents

Thursday, March 17th Selling at Farmers Markets and Craft shows, Stephanie Brown presents

Thursday, April 21st Mentoring and Concierge Beekeeping, Nikki Bowman presents

Thursday, May 19th Making Mead and Honey Beer

These programs will be recorded and will be available on our www.kansashoneyproducers.org website.

MENTORING-SWEET PRAIRIE HONEY

Have a Master Beekeeper help you at your beehive? I have an EAS and a Mid-West Master Beekeeper certificate. Evaluating your hives after winter, installing package bees, re-queening, making splits, or a one-on-one lesson at your beehive 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.

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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. JEAN FISHER 4005 N.E. 132nd Street, Smithville MO 64089, 816-532-4698

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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.* Nucs for sale. New stainless-steel extractors from 4-frame, 12-frame & up. Raymond Cooper, 220 N Elm, Iola KS 66749. Call: 620-365-5956 after 8:00 p.m.

JORDY'S HONEY

<u>Beekeepers.com</u> is your local Kansas City Bee Company. We carry a full line of Beekeeping Supplies, Bees and Queens. Visit our web site <u>Beekeepers.com</u> for your all your beekeeping supplies and to pre-order any items to be picked up at the Overland Park Farmer's Market. Go to our Web Site and <u>QueenBees.com</u> to order your Queens. We are available Monday-Friday 9:00-4:30, Saturday 9:00-12:00. Robert Hughes, 14054 W 107th St, Lenexa, KS 66215, 913-681-5777 or email Info@Beekeepers.com

COTTIN'S HARDWARE & RENTAL

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

Next to Nature Farm

As your local Dadant dealer, let us fulfill your beekeeping supplies and equipment needs. High quality 5 frame Italian nucs with VHS Minnesota Hygienic Queens. Contact us at nexttonaturefarm@gmail.com or call Chad Gilliland at 785-491-1978. Come check us out at www.nexttonaturefarm.com

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

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

Address Service Requested

Meeting Monday, November 15, 2021

The Northeastern Kansas Beekeepers' Association

Membership is open to anyone 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. Please submit new memberships and renewals to the treasurer or on-line at www.nekba.org.

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

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

The Association meets each month, generally on the third Monday at 7:00 p.m. except during the months of January and July. Beekeeping classes will tentatively be held in January and March for 2021. This is a non-profit organization; elected officers serve without pay. Everyone is invited to attend the meetings. Check *The Bee Buzzer* or website at www.nekba.org each month for the actual date, time and location. If the weather is bad, call an officer or check the website to find out if the meeting will be held or cancelled.

2021 Officers

President: Ed Darlington, 2804 E 174th St., Belton, MO 64012 edarlington49@gmail.com			
1st VP (Program Chair): Kristi Sanderson, 1252 E Frontier Ln, Olathe, KS 66062 sandersonk09@gmail.com	913-768-4961		
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Youth Scholarship Chair: Joli Winer, 19201 S. Clare Rd. Spring Hill KS 66083 joli@heartlandhoney.com	913-593-3562		
Military/Veteran Appr. Liaison: Andy Nowachek , 10921 W 91 st Terr, Shawnee Mission KS <u>awn@everestkc.net</u>	913-438-5397		
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Special Events Coordinator (Funday): Jo Patrick , 611 E Sheridan, Olathe KS 66061 brian-patrick@sbcglobal.net	913-645-8947		
Webmaster: Robert Burns, 7601 W 54th Terr., Shawnee Mission, KS 66202 rburnshoney@gmail.com			

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