



Since 1948 Exploring the Wonderful World of Beekeeping Together

The Bee Buzzer

Monthly Publication of the

Northeastern Kansas Beekeepers' Association

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EDITOR: CHERYL BURKHEAD

August 2023

General Meeting

**Monday, August 21, 2023 (7:00 p.m.)
(IN PERSON ONLY-website for updates)**

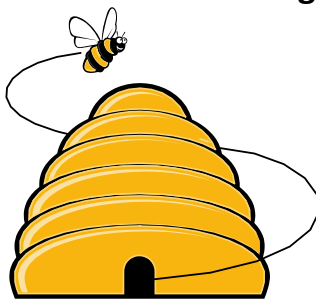
Douglas County Fairgrounds Bldg. 21N
2110 Harper St., Lawrence KS

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: It's Harvest Time! Tips and tricks for pulling supers, extracting your honey, and bottling your harvest.

Beelines

By President Ed Darlington



I hope everyone learned what they needed to from this past season of activities. The weather is such an important and uncontrollable part of our results that it may be difficult to pick out and learn patterns that may add to or take away from our success.

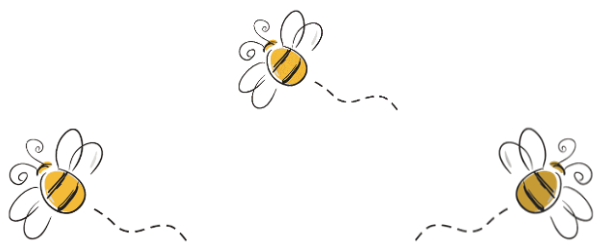
Most people that I have talked with have finished extracting their surplus honey (hopefully they had some).

The next important step that should have been started or needs to be very soon; is to start and complete your varroa mite treatments. Summer worker bees live 4 to 6 weeks while the next group of bees the hive will rear will need to live throughout the winter months or approximately 5 months. That is why it is so important to eliminate as many mites as possible to enable the overwintering bees to become as strong as the can. A reduced life span for this upcoming generation can be the difference between a dead out hive and one the survives until the upcoming spring.

Please come to our monthly meetings and talk with some of our more experienced beekeepers. Rethink what actions you are planning to make and factor in what you personally have witnessed and learned.

One of the beekeeper/authors I enjoy the most is Thomas Seeley. In his books, he documents the experiments and the results of what he has concluded from each separate experiment. While Thomas retired several years ago, there are still books and articles available that were written by him. The quickest way to find what is available is through a Google internet search. Check our library and other public ones; also look through archives of our bee magazines.

We are in the process of surveying and interviewing folks to replace members of the board which have completed their term limits spelled out in our bylaws. There may also be requests from current office holders needing to alter their term. Please communicate with any board member and let us know that you wish to serve in some capacity. We are always interested in bringing in new younger board members.



2023 Meeting Dates:

- *August 21, 2023, 5:00 pm – 6:30 pm – (prior to General Meeting) **Open Apiary @** Pendleton’s Country Market, 1446 E 1850 Rd, Lawrence, KS.
- August 21, 2023, General Meeting, Douglas County Fairgrounds, 2110 Harper St., Lawrence, KS.
- *August 26, 2023, 9:00am – 11 am – **Open Apiary @** Pendleton’s Country Market, 1446 E 1850 Rd, Lawrence, KS.
- September 18, 2023, General Meeting, Douglas County Fairgrounds, 2110 Harper St., Lawrence, KS.



NEKBA Bee Yard and Teaching Apiary

This month you will have several opportunities to attend an open apiary/mentoring event at our club hives! Our hives were started with a grant from the Great Plains Master Beekeepers group. This year we have 4 hives that we started from packages. It’s been fun to watch their progress. Please join us at the hives. The hives are located at Pendleton’s Country Market, 1446 E 1850 Rd, Lawrence, KS 66046.

These events are free, but we do ask that you text or call us to let us know that you are coming. Please call or text the host for the Open Apiary that you wish to attend. Please wear long pants and bring your bee suit. We will have a few suits available. We will go through the hives looking for eggs, brood, drones, and queens. We will review lighting a smoker and testing for varroa and we’ll answer your questions and talk about what you should be seeing in your hives.

- Monday, August 21st 5pm-6:30 before the NEKBA general meeting. We’ll adjourn at

6:30 pm to attend our monthly NEKBA meeting. Joli Winer and Cecil Sweeney host. Contact them by phone or text at 913-593-3562

- Saturday, August 26th from 9-11 (longer if necessary) Open Apiary at the NEKBA hives Matthew Brandes hosts. Contact Matthew at (913) 706-3087 to let him know that you are coming.

Open Apiaries – Why?

I know a lot of you wonder why we bother having these open apiary sessions. We do them for you! We want you to become better beekeepers. We want you to have the skills that you need to succeed. Do you like to keep your smoker going, but struggle? We’ll help you learn to light it and keep it going- does ours always stay lit? No, of course not. But we can share how much smoker fuel you need and tips to help you become successful. Do you want tips on how to use your hive tool? We can help with that! At each session we ask you what you want to talk about and accomplish with the open apiary visit- some things people ask are: How do I use an oxalic vaporizer, How do I use a refractometer, How do I move bees, How do I find the queen, How do I remove honey, How do I treat for mites, How do I test for mites, Help me see eggs, Has the honey flow started, Is the honey flow still going on and so much more! I love to see a group of adults excited to see a new bee emerge from her cell! Beekeeping is so exciting and we want you to feel that excitement and be successful.

Joli Winer



The 2023 Kansas State Fair is fast approaching. September 8th marks the start of the fair and it ends on the 17th. Consider entering the honey show and showing fair goers how proud we are of Kansas honey. It’s eye catching when the honey exhibit area is filled with all the different classes of

honey and beeswax that are submitted for competition. This year, Gary and Ginger Reuter, from Amery, Wisconsin will be our honey judges. Gary has participated and won awards in the American Beekeeping Federation honey show and has judged honey shows at the Minnesota and Wisconsin state fairs. We are excited to have Gary and Ginger come judge at the Kansas State Fair.

Follow the link to submit online entries. All rules and judging criteria are linked in the newsletter. If you need help in getting your entries to the fair or getting them back once the fair is over, please contact me, Kristi Sanderson, and I will assist you.

Don't forget to enter the black label class to see if your honey is awarded the best tasting honey in the state. This is a nice bragging right to have to share with family and friends as well as when selling at markets. Remember when entering the black label class, you need to submit entries in 2 additional honey classes.

If you need help completing the online registration, contact me and I will walk you through the process over the phone. The fair is charging \$1 for each entry submitted, so KHPA will refund your dollar for each item you physically bring to the fair. You will receive this refund when entries are released on Sunday the 17th at 6 p.m.

Along with the honey show competition, The Kansas Honey Producers operates a sales booth and educational area on the commercial side of the Pride of Kansas building. Volunteers are needed to help set up beginning September 5th and the fair will start on the 8th. Volunteers are needed to sell honey and bee-related products from the hive, man the educational area behind the booth where the observation hive is located, and be at the agriculture table in the honey show area to answer questions about honey, bees, and beekeeping. Remember you know more about beekeeping than the public, so don't be afraid to volunteer and share your knowledge. Please use the link provided to volunteer on the signup genius site.

<https://www.signupgenius.com/go/20F0C48ADA82BABF49-2023>

The signup can also be found by doing a search of "2023 Kansas State Fair" or by using the creator's email which is sandersonk09@gmail.com.

If you need parking close to the Pride of Kansas building, please contact me by phone or text at 913-768-4961 to request a pass to park nearby.

Passes are very limited and will be considered on a case-by-case basis if more passes are requested than available. I will make every effort possible to accommodate all requests.

Gate tickets for days requiring entry tickets will be available in guest services on Plum Street across from the fairgrounds. Let the attendant know you are with the Kansas Honey Producers and your name and they will hand you an envelope with entry tickets for all in your party.

It takes many volunteers to make this a successful event for our organization and we need your help. Many volunteers make the work fun and enjoyable for everyone. Looking forward to seeing you in Hutchinson.

Agriculture handbook:

[https://cdn.saffire.com/files.ashx?t=fg&rid=KansasStateFair&f=2023_AG_Handbook\(3\).pdf](https://cdn.saffire.com/files.ashx?t=fg&rid=KansasStateFair&f=2023_AG_Handbook(3).pdf)

Entry Rules & Regulations with tips and scoring for entries:

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Kristi Sanderson, Special Events Coordinator



Ol' Bee Gal

For many of us, this past month was the start of honey harvest. It's that wonderful, back breaking, sweat rendering, goal achieving time of year. Everything is sticky. We watch the weather like a farmer cutting hay. We make decisions while worrying about drought, mites, and fall flowers. It's called farming and there are no bigger gamblers on the planet. Maybe your hives made a lovely crop but maybe not. As in real estate, the most important consideration is location, location, location. The second is the weather.

If your bees didn't make the crop you'd hoped for, consider this. Did they have ample forage? Drive that 2-mile circle around your hives and

evaluate what's available. Consider all seasons. What was an excellent early spring location might not be great mid-summer or fall. Was this a new colony? When was it started? Generally, the earlier the better chance of making a honey harvest. Did you feed your colony as it built comb, or did you incorrectly decide that there were enough flowers, and they didn't need feeding? Choosing not to feed a beginning colony is penny wise and pound foolish. Sugar is cheap compared to honey. Building your young colony to optimal strength can be the first step to a honey crop.

If you have harvested some honey, nothing on the planet has ever tasted sweeter. Most of us could not be prouder if we had somehow spun that nectar into honey with our own two hands. You will probably want to gift your beautiful sunshine in a jar to your closest friends and family. But, if you don't want this to become a life-long commitment of giving away your honey, set some parameters now. Start with packaging. Prepare your honey to show how valuable it is. Purchase nice containers. Canning jars are fine, but you can easily upgrade that by purchasing one-piece lids that give it a more professional look. Design a label and either print it or have it printed to add to each jar. For sales purposes, your label needs to name the product in the largest font "HONEY." You can add words like pure, raw, and local. They have no real legal meaning but people like the sound of them. You cannot add words like organic or a specific varietal besides wildflower. Organic is a legal term and there is a whole list of qualifying factors to earn that distinction. Even if you added no chemicals to your hive, your bees would have to only forage on organic crops without being exposed to chemical fertilizers or pesticides. We are not organic. You may not claim a varietal honey unless you have the pollen in your honey tested to ascertain that it is indeed from the source you cite. You could call your honey "wildflower." Your beautiful honey is a unique blend of the flowers your bees visited and that grow in your neighborhood.

In addition, your label needs a net weight. For sales purposes, it should have both metric and standard units of weight. Remember that honey is heavy. An 8-ounce jelly jar actually holds 12 ounces of honey by weight, about a cup by volume. A pint is 24 ounces of honey by weight and a quart is 3

pounds. Besides weight, you must include your contact information. You should always include this whether gifting or selling. You never know where your honey will end up and after anyone has tasted your beautiful honey, they are going to want more and will need to contact you. For more information on correct labeling practices, you can visit the National Honey Board @ www.honey.com, the Kansas Department of Ag, <https://agriculture.ks.gov/>, or we have a quick guide on our website, www.nekba.org.

In 1988 when we harvested our first crop of honey (about 2 gallons if I remember correctly), we bottled it in 8-ounce jelly jars. Steve took a permanent magic marker and wrote \$20 on the top of each. He said that was what we had invested in it. We gave away all the honey that year, but the "joke" was a reminder that we had invested a lot of sweat equity in that crop. That would make a honey bear worth about \$50 today! Gifting your honey is generous and a great way to introduce your friends and family to the difference between "store honey" and REAL honey! They can buy the second jar.

Becky Tipton



Military/Veterans Apprenticeship Program

I want to encourage individuals to reach out to potential beekeepers that are veterans and encourage them to apply for the Veteran Scholarship. More information can be found on the NEKBA website.

Buck Bradley, Military/Veteran Appr. Liaison



MENTORING/OPENING APIARIES

Mentoring at our hives on the 4th Thursday of the month! Meet at the home of Joli and Cecil at 6 pm at 19201 S. Clare Rd., Spring Hill KS. We appreciate a phone call or text to know that people are coming, 913-593-3562. Each time we identify queens, eggs, larvae, light and use a smoker, do a powdered sugar mite check, and talk about what you should be doing with your bees that month. Scheduled dates are August 24, September 28. If you have beekeeping clothing, please bring it- but we do have extra suits. Wear long pants and closed-toed shoes please.

ASK QUINBY & REMI



Dear Quinby and Remi: It's so hot out but I need to check my bees – are there any precautions I should take?

Quinby and Remi answer: Know the symptoms of heat exhaustion and heat stroke- but take precautions before you get to that point! Get up and get out early! Joli told Cecil she would help him pull honey between 6:00 am-9:30 am- that's it. Hydrate early. Drink a lot of water during this time. Drink Gatorade or one of those drinks that hydrate plus have electrolytes.

Heat stroke is a form of hyperthermia or heat-related illness, an abnormally elevated body temperature with accompanying physical symptoms including changes in the nervous system function. Unlike heat cramp and heat exhaustion; two other forms of hyperthermia that are less severe, **heat stroke is a true medical emergency that is often fatal if not properly and promptly treated.** Heat stroke is also sometimes referred to as sunstroke. Severe hyperthermia is defined as a body temperature of 104 F (40 C) or higher. The body normally generates heat as a result of

metabolism and is usually able to dissipate the heat by radiation of heat through the skin or by evaporation of sweat. However, in extreme heat, high humidity, or vigorous physical exertion under the sun, the body may not be able to sufficiently dissipate the heat and the body temperature rises, sometimes up to 106 F (41.1 C) or higher. Another cause of heat stroke is dehydration. A dehydrated person may not be able to sweat fast enough to dissipate heat, which causes the body temperature to rise. Heat stroke is not the same as a stroke. "Stroke" is the general term used to describe decreased oxygen flow to an area of the brain.

Victims of heat stroke must receive immediate treatment to avoid permanent organ damage. *First and foremost, cool the victim.* Get the victim to a shady area, remove clothing, apply cool or tepid water to the skin (for example, you may spray the person with cool water from a garden hose), fan the victim to promote sweating and evaporation, and place ice packs under the armpits and groin. If the person is able to drink liquids, have them drink cool water or other cool beverages that do not contain alcohol or caffeine. Monitor body temperature with a thermometer and continue cooling efforts until the body temperature drops to 101 to 102 F (38.3 to 38.8 C). Always notify emergency services (911) immediately. If their arrival is delayed, they can give you further instructions.

Dear Quinby and Remi: I made a bunch of nucs off my first-year packages; however, they haven't drawn out the foundation and aren't very strong yet. What do you think I should do?

Quinby and Remi answer: It would probably be best if you combined them back with the original hives – or combine your splits -though two weak hives don't make a strong hive. It is best to combine them with a strong hive using the newspaper method. Put your weaker hive on top of your stronger hive with a sheet of newspaper between them. -that is if they have drawn out 10 frames of foundation! If they have not – but you have 5 frames drawn you could move them to a 5-frame nuc box and winter them in that. Some people claim great success with wintering nucs. Joli and Cecil, not so much!

Dear Quinby and Remi: I want to get some fall honey so I'm thinking of putting off my mite treatments until later. What are your thoughts?

Quinby and Remi answer: While people love fall honey- you will want to get your mite treatments on by Labor Day. Dr. Judy Wu-Smart recommends this method of treatment. The reason is that if you treat too late you don't have fat healthy bees going into winter. Fat, Healthy bees are so important to getting your bees through the winter.

Quinby and Remi would love to answer your questions. Contact them by emailing their owner at heartlandhoneyks@gmail.com.




Tips for August

- Harvest any fall honey & get it extracted. Any honey that you pull off to extract should be extracted within a few days. Small hive beetle and wax moth can do a great deal of damage to your supers and your honey. Don't pull your honey off until you are ready to extract.
- Check moisture on your honey. Stack supers and use a fan and dehumidifier, if necessary, to get moisture levels under 18.6.
- After pulling off your supers, check your hives to make sure they have a good laying queen. You should see brood in all stages (eggs, larvae, & capped).
- Store any frames with drawn comb in paradichlorobenzene (moth crystals). Wax moth damage can be devastating to your combs. Store them in a cool ventilated area. Do not store your supers in plastic garbage bags as this acts as an incubator for wax moth.
- Update your record book-you won't remember in the spring!
- Check your hives for stored honey. Most colonies will need 60-80 pounds of honey to winter successfully. The top deep super/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 4 lbs. of sugar to 2 lbs. of boiling water. Do 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. NEVER feed honey purchased from the grocery store-it can spread American Foulbrood disease to your bees.

- Check your colonies to see if you need to treat for varroa mites. Consult Honey Bee Health Coalition to determine how best to manage varroa mites in your hive.
- If treating for mites, get your treatments on as soon as possible. Mark your calendar with the date they went in and the date they should be removed. The earlier you can get your treatments on for Varroa mites, the better chance you have of getting healthy young bees into the hive to make it through winter.
- Combine a weak colony with a stronger colony. Colonies may be split again in the spring.
- Keep a vigilant eye out for small hive beetle.
- Mow around your hives so the bees can get in and out.
- Provide a water source for your bees.
- Bees are hanging outside the hives (bearding) to help keep it cooler inside the hive.
- Take inventory at your bee yards to see what equipment you need to repair or replace over the winter.

More Than Just a Sweet Treat



Honey is composed of at least 181 different components and is made up of mostly the sugars glucose and fructose. It's what scientists term a supersaturated solution. Because of its supersaturation and low water content (15-18%), honey is viscous. That means it is rather thick in consistency and sometimes is a solid. Its main ingredients are carbohydrates (sugars,) but it also contains vitamins, minerals, amino acids, enzymes, organic acids, pollen, as well as fragrance and flavor compounds.

All honey begins with nectar. Honey is viscous and has a low water content and nectar is about 80% water. It's a very thin solution that is colorless and not nearly as sweet as honey. It's also chemically different. Through the use of enzymes, bees are able to convert the complex sugar in

nectar into more simple sugars. This is why honey is more easily digested than regular table sugar. Its sugars (glucose and fructose) are simpler than sucrose (table sugar).

Sugars are sometimes called “sweet carbohydrates.” Carbohydrates are one of the three primary classes of foods, along with proteins and fats. Some sugars like glucose and fructose are simple, while others such as sucrose (table sugar) are more complex. A honey bee’s secret weapon is its ability to change these complex sugars found in flower nectar into simple sugars. This process is called *hydrolysis*. It’s a complex process but when it comes to honey bees, enzymes from the honey bee gut make all the difference.

Honey bees don’t just gather the nectar, they change the nectar chemically. They produce an enzyme called *invertase* in their salivary glands. Enzymes are organic compounds that speed up a biochemical reaction. These enzymes are not used up in the reaction, so they can be used over and over again. After the nectar is gathered by the bee, invertase is added. This is the beginning of honey. Other enzymes also help honey taste better. Amylase is an enzyme that helps break down amylose into glucose. Glucose is easier to digest and it’s what makes honey sweeter.

Honeybees follow a protocol in order to make honey. Forager bees draw in nectar through their proboscis. They then add invertase while they carry the nectar. This invertase begins breaking down the sucrose into glucose and fructose in the honeybee stomach. The foragers then transfer the nectar to the house bees, where more enzymes are added. This enzyme adding process continues each time another bee picks up the nectar. House bees regurgitate and re-drink the nectar which further breaks down the sugars. When the nectar is about 20% water, it is deposited in the honeycomb, where the bees fan it to speed up the evaporation process and further condense the honey.

In nature, the color of honey is usually due to the type of flower nectar from which the honey derived. Consequently, honey collected in the Fall will usually differ in color than honey collected in the Spring. The USDA classifies honey into seven color categories: water white, extra white, white, extra light amber, light amber, amber and dark amber. Light colors of honey most often have a milder flavor than darker honeys. Where do your

tastebuds land? Do you prefer a light, sweeter-flavored honey, or the darker deeper floral flavored honey? This beekeeper always will choose the darker more floral flavored honey every time.

Chad Gilliland, Honey Plants Chairman



Third Thursdays- Extracting More Money from your Hives- Value-Added program

The Kansas Honey Producers Association- 3rd Thursday, **Extracting More Money from your Hives** is at 7pm CST on Thursday, August 17, 2023. You can get educational credit for attending these presentations from GPMB. Charlotte Ekker Wiggins presents “Promoting Pollination and Nature into Your Yard- Planting for the Bees”. Charlotte is a Certified Master Beekeeper and Master Gardener Emeritus following sustainable practices on a one-acre Missouri limestone hillside, where her neighbors said nothing would grow. Her award-winning garden, Bluebird Gardens, is now a working apiary, a Certified Wildlife Habitat, and a Monarch Way Station and continues to inspire her books and custom gift business

If you have never registered for Zoom presentations, please go, and register at www.kansashoneyproducers.org. Please do not re-register if you have already registered, you will be sent the link. KHPA Membership is \$15 per year. You will receive an email before the programs with the link to register. If you registered before or are a NEKBA member or a KHPA member, you will receive the link each month, but you may be asked to register again.

These programs are being recorded and will be available on our <http://www.kansashoneyproducers.org/archives.html> website, under the 'Archives' page.

Honey Show - Kansas State Fair

ENTRY DEADLINE IS AUGUST 1, 2023 Online - All entries are required to be done online.

August 2 (12:01 a.m.) to August 15 (11:59 p.m.) - \$5.00 late fee, per exhibitor. August 16 (12:01 a.m.) to August 23 (11:59 p.m.) - \$25.00 late fee, per exhibitor.

No entries will be accepted after August 23 (11:59 p.m.)

Agriculture Receiving Times: Tuesday, September 5, Noon – 5 Wednesday, September 6, 11 a.m. to 8 p.m. Thursday, September 7, 8 a.m. to Noon.

Judging starts Thursday, September 7, 1:00 p.m.

Release/Pick Up Times: Sunday, September 17, 6 p.m. to 8 p.m. Monday, September 18, 9 a.m. to 1 p.m.

Agriculture handbook:

[https://cdn.saffire.com/files.ashx?t=fg&rid=KansasStateFair&f=2023_AG_Handbook\(3\).pdf](https://cdn.saffire.com/files.ashx?t=fg&rid=KansasStateFair&f=2023_AG_Handbook(3).pdf)



Entry rules & regulations, with tips and scoring for entries:

[https://cdn.saffire.com/files.ashx?t=fg&rid=KansasStateFair&f=entry_rules_regulations_judging_2023_\(003\).pdf](https://cdn.saffire.com/files.ashx?t=fg&rid=KansasStateFair&f=entry_rules_regulations_judging_2023_(003).pdf)

Contact Kristi Sanderson if help is needed submitting entries and to see about getting entries to and from the fair.



Sponsored by The Kansas Honey Producers Association



Entry rules & regulations, with tips and scoring for entries:

- **Art Design in Beeswax:**
 - Entries must be 2 pounds minimum weight, 100% beeswax: may be more than one piece but must be firmly joined together: may be cast in a mold or carved. No non-beeswax enhancements allowed.
 - Color (straw or canary yellow) (20 pts), cleanliness (25 pts), artistic merit (25 pts), originality (25 pts), appropriate weight (5pts)
- **Beeswax:**
 - One 3-pound block in any geometric shape, not decorated with all sides smooth.
 - Cleanliness (40 pts), color (straw or canary yellow) (10 pts), aroma (15 pts), absence of cracks & shrinkage (20 pts), weight (15 pts)
- **Beeswax Candles:**
 - Four molded or dipped candles of same shape & size. No non-beeswax enhancements allowed, except wick.
 - Cleanliness, color (straw or canary yellow), quality of wax (30pts), design & overall appearance (15 pts), finishing details-molded candle wicks trimmed to ½ "and bottoms finished. Dipped candles must have last drip left (25 pts), uniformity of appearance and shape (20 pts), aroma (10 pts)
- **Chunk Honey:**
 - Three 1-pound round glass jars: 1 strip of comb the full length of jar packed in honey.
 - Uniformity of cut (20 pts), absence of watery cappings, uncapped cells and pollen (20 pts), cleanliness of product-downgrade for travel stains, foreign matter, wax flakes, foam, and crystallization (10 pts), Uniformity of appearance in capping structure, color, and thickness of chunks (20 pts), density-water content above 18.6% and below 15.5% will be docked (15 pts), flavor-points reduced for honey affected by processing (5 pts), container-accuracy of fill and cleanliness (10 pts)
- **Section Comb Honey:**
 - Comb honey the bees build in flat round or square containers where a lid is attached to both sides. (Untouched by human processing) submit 3 "rounds" or "cassettes" clear lids on both sides with no labels on sides, or 3 bass wood sections in cardboard carton with window or small appropriately sized bags.
 - Uniformity of appearance (20 pts), absence of uncapped cells or perforated cappings (10 pts), uniformity of color (15 pts), absence of watery cappings (15 pts), cleanliness and absence of travel stain (15 pts), freedom from pollen and granulation (10 pts), uniformity of weight (15 pts)
- **Crystalized/creamed Honey:**
 - Crystalized honey only, not **whipped**. 3 identical glass jars with net weight between 8 and 16 ounces
 - Fineness of crystal (20 pts), color (10 pts), uniformity and firmness of (25 pts), cleanliness and freedom of foam (20 pts), flavor-points reduced for honey adversely affected by processing (15 pts), accuracy of fill and uniformity (10 pts)
- **Cut Comb Honey:**
 - Three 4"x4" plastic boxes: cut comb honey piece to be packaged in rigid hard plastic comb honey boxes (4"x4").
 - Neatness and uniformity of cut, absence of liquid honey (20 pts), absence of watery cappings, uncapped cells, perforated cappings and pollen (20 pts), cleanliness of product-absence of travel stain, crushed wax, and crystallization (20 pts), uniformity of appearance-color of honey, capping structure, and thickness of comb (20 pts), uniformity of weight (10pts), container (10 pts)
- **Extracted Honey:**
 - Three 1pound glass queenline or classic jars: Also known as strained honey, is separated from the comb by centrifugal force, gravity, straining or other means. All jars must be label free.
 - Density-moisture content above 18.6% and below 15.5% will be docked (10 pts), absence of crystals (10 pts), cleanliness-without lint, dirt, wax, or foam (40 pts), flavor-points reduced for flavor affected by processing (10 pts), container appearance (10 pts), Accuracy of filling-headroom ½ "maximum, 1/4"minimum with no visible gap between top of honey and lid. Uniformity of filling (15 pts), color (5 pts)
- **Frame of Honey:**
 - Shallow (5 3/8") or medium (6 1/4") depth frames accepted. Leaking frames won't be accepted. Frame of honey must be in a display case with both sides visible, case available on request by calling Kristi @ 913-768-4961
 - Uniformity of appearance-even comb (20 pts), absence of uncapped cells (15 pts), uniformity of color (15 pts), absence of watery and perforated caps (15 pts), cleanliness and absence of travel stains (15 pts), cleanliness of frame (10 pts), freedom from pollen and granulation (10 pts)
- **Honey Gift Package:**
 - Items must be clearly labeled as they would be offered for sale with fictitious labels so as not to identify the entrant. Labels must meet legal label requirements. No wrapping is to be placed on the gift basket. Homemade food items must have the recipe attached to the item. Packages must contain at least 50% producer made items. A note card must be attached that identifies the intended use the gift package. Youth packages may not contain any alcoholic beverages. If the gift package is too large to sit on a shelf for display it will be placed on the floor in the honey exhibit area.
 - Originality/creativity (30 pts), quality of products (20 pts), variety, i.e., products from the hive (25 pts), commercial appeal-quality & neatness of packing-visibility of items in basket (20 pts), card introducing gift package (5 pts)

The honey judge will have the final authority to disqualify any items submitted for exhibit based on the above listed rules. If a container is leaking honey the exhibit will be removed from judging and/or display. Neither The Kansas State Fair or The Kansas Honey Producers Association are responsible for items that are lost or stolen.

NORTHEASTERN KS BEEKEEPERS' ASSOC. 2023 MEMBERSHIP APPLICATION

NAME _____
ADDRESS _____
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Membership Northeastern KS Beekeepers per year (July-Dec. \$12.50)	\$25.00	_____
Additional family members wanting voting rights \$1.00 per person	\$1.00	_____
Additional family member's name _____ (Youth Membership (18 years of age or under)	\$12.50	_____
Membership for Kansas Honey Producers Association	\$15.00	_____
American Bee Journal (<u>discounted rate through association</u>)	1 year \$27.65	_____
Bee Culture Magazine (or subscribe online at www.BeeCulture.com)	1 year \$32.00	_____
Scholarship / Military/Veteran's Appr. Donation		_____
	Total	_____

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

Mail to: Robert Burns, 7601 W 54th Terr., Shawnee Mission KS 66202 ph. 913-481-3504, rburnshoney@gmail.com

You may join, re-new, register, donate and pay online at www.nekba.org

MENTORING-SWEET PRAIRIE HONEY

Need help with your hives? -Spring inspections, installing packages, making splits, queen evaluation, diagnosis of pests and diseases, mite monitoring and treatment, etc. I can help you with your beekeeping needs! I am a certified master beekeeper with 30 + years of beekeeping experience. I will leave you with a written course of action after our session at your hives. Call or text at 913-768-4961 or email Kristi Sanderson at sandersonk09@gmail.com for pricing and appointment times.

BEEKEEPERS.COM

Beekeepers.com (Jordy's Honey Company) in Lenexa, KS. Beekeepers.com is your only local full-service beekeeping store. We carry a full line of Beekeeping Supplies, Protective Clothing, Bottles, Bee Packages, Nucs and Queens. Visit our web site Beekeepers.com to view our entire line of beekeeping supplies. You can also shop in-person at our store in Lenexa. We ship queens directly to YOU! Order at QueenBees.com. Queens available March - October. Our hours are Monday-Friday 9:00-4:00, Saturday 9:00-12:00. You can find our honey at The Overland Park Farmers Market. **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

CB'S HONEY

CB's Honey offers pure raw Kansas honey available in 5 gal buckets. Grafted queens and queen cells, and a limited number of nucs/packages each Spring. [CB's Honey | Facebook](#). Located just SE of Topeka. 4521 SE 61st Street, Berryton, KS 66409. Call or text Cheryl Burkhead at 785-224-9077 or email @ cherylbhoney@gmail.com

CEDAR RIDGE BEES

5 Frame Nucs for Sale. We are your local Premier Bee Products Dealer specializing in plastic foundation made entirely in the U.S.A. We sell bucket feeders and other bee equipment. Call or text Philip Knaus at 785-581-4216 or contact us at cedarridgebeehives@gmail.com - Check out our bees and products at www.cedarridgebees.com Cedar Ridge Bees 585 N 500 Rd, Overbrook, KS 66524

T CREEK BEES AND HONEY – Tecumseh/Berryton, KS

Tecumseh Creek winds its way through the home yard lending its name to the brand. Located between Lawrence and Topeka, T Creek offers 5-frame nucs, online honey sales, custom honey packing, wholesale delivery to the Topeka / Lawrence area, 5-gallon buckets of honey, and drop-shipping wholesale service to rural grocery stores and agritourism destinations. Visit www.tcreekbees.com Email: tcreekbees@gmail.com or find the bees on Facebook. Order 2023 5-frame nucs by visiting the website and completing the nuc order form. Owner: Tim Urich. LLC in the State of Kansas and licensed by Kansas Dept of Ag.



Honey Bee Biology AND BEEKEEPING, Third Edition, Dewey M. Caron and Lawrence John Connor, \$90 postage included. *This book should stay on the dashboard of every beekeeper's truck. It's that good, and that necessary. Kim Flottum, Bee Culture.* This comprehensive textbook easily replaces many beginner books while adding comprehensive details of bee biology essential to becoming a successful beekeeper and student of the honey bee. First released in 1999, *Honey Bee Biology and Beekeeping* is widely accepted as a major textbook of Apiculture (beekeeping). Beekeepers and bee clubs use it to teach other beekeepers. Universities use it to teach college students bee biology and beekeeping. It concentrates on the 'why', 'how' and 'when' of beekeeping. It explains bee and beekeeping basics in a manner meaningful to people who lack an extensive back-ground in biology. Yet it is not over-simplified, and provides a meaningful source of beekeeping information for the informed beekeeper. The Third Edition has been carefully edited, updated and expanded to 480 pages. New chapters have been added, as have colorful new graphics and photographs. The Glossary has also been expanded. **Wicwas Press LLC Kalamazoo, MI 49001 - www.wicwas.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

General Meeting

Monday, August 21, 2023 (in person)

The Northeastern Kansas Beekeepers' Association

Membership is open to anyone interested in bees or bee culture. Dues are \$25.00 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 \$12.50 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 \$12.50 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 February for 2023. 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.

2023 Officers

President: Ed Darlington , 2804 E 174th St., Belton, MO 64012 edarlington49@gmail.com	816-331-4934
1st VP (Program Chair): Matt Brandes , 4741 Highway K 68, Wellsville, KS 66092 matthew@n523rv.com	913-706-3087
2nd VP (Librarian): Cecil Sweeney , 19201 S Clare Rd, Spring Hill, KS 66083 heartlandhoneyks@gmail.com	913-593-3851
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Special Events Coordinator (Funday): Jay Francis , 6040 NW 52 nd St., Topeka, KS 66618 jay.m.francis@gmail.com	785-608-0726
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Visit on-line at www.nekba.org. Save time. Join, re-new, or register.