

Since 1948 Exploring the wonderful world of beekeeping together

The Bee Buzzer

Monthly publication of the

Northeastern Kansas Beekeepers' Association

VOLUME 73, NUMBER 9

EDITOR: CHERYL BURKHEAD

September 2021

General Meeting

(In person-check website for updates)

Monday, September 20, 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.

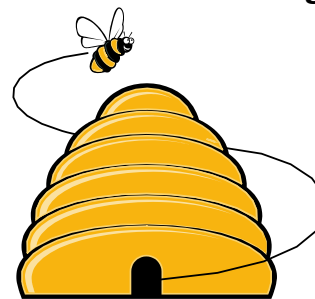
Main Program: Feeding Bees – Becky Tipton.

Becky will discuss how to feed your bees, when to feed, and why. **Value-added Products for the Novice-Cheryl Burkhead.** Cheryl will show us how to make some simple cosmetic products with ingredients coming from the bee hive.



Beelines

By President Ed Darlington



Remember, if you want NEKBA to be better and stronger next year, consider what you can do to help with activities; or to help the board with tasks that need to be accomplished.

We are fast approaching critical times for our colonies' ability to survive over the winter. We, as protectors of our managed hives, need to take appropriate actions to enhance their ability to do so. One of the more important tasks is to knock down our mite loads before the queen starts laying the eggs that will produce the over-wintering workforce of worker bees.

There are things that need to be accomplished very soon as time is growing shorter and shorter. The two main tasks are: mite treatments and making sure the hives have sufficient stores to last them into next spring.

Other evaluations and actions are to cull out the old comb. Make sure each hive is "queen right". Inspect for the relative strength of each hive, and decide what action should be taken; combining a weak hive or adding stores to bring it more in balance with your strongest hives?

Once all of this is done you will have time to evaluate and plan what additional training or reading you should accomplish while your hives

over-winter. While it is so cold outside, determine what repairs and preparations need to be accomplished with your equipment.



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

- September 6, 2021 (Let's Talk Bees Q & A)
 - September 20, 2021
 - October 4, 2021 (Let's Talk Bees Q & A)
 - October 18, 2021
 - November 1, 2021 (Let's Talk Bees Q & A)
 - November 15, 2021
-



Southeast Kansas Beekeeping Alliance (SEKBA) will host a Swap Meet on September 18 at 9 am in Humbolt, KS at the Neosho River Park. The park is located on the west side of Humbolt. From city hall head west about a mile across the Neosho River bridge. No fees. Bring your unwanted beekeeping stuff, honey, and/or bee-related items to Buy, Sell, Trade. Talk Bees. We will have an open mike in the amphitheater with a 30 min. time limit. There are some concrete tables available on a first come, first serve basis. Restrooms on site and drinking water.



Youth Scholarship mentors needed

Youth Scholarship mentors are needed. Please consider being a mentor for the youth scholarship program. We are looking for beekeepers with at least 5 years of experience. Mentors must be

flexible in meeting with the youth scholarship families-they have children with a lot of activities, sports obligations, 4-H, family, etc. We work hard to match families with mentors who are within close proximity-no more than 30 minutes each way. You are asked to commit to one year plus helping them through the beginning of the next year- helping them to make a spring split, if needed, and get them started for the season. Mentors will be asked to interview with Joli and perhaps work through a hive. This is a big commitment of time! You will be expected to meet a week or every other week at least in the beginning. Additional visits as the season progresses as needed. If you would like more information, please call Joli at 913-593-3562 or email joli@heartlandhoney.com.

Joli Winer, Scholarship Chairperson



Ol' Bee Gal

Mead is a deceptively simple alcoholic beverage made from honey, water, and a little yeast. It is as old as our oldest civilizations. Evidence of mead has been found in China dating from 1600 B.C. African women were mead makers maybe 20,000 years ago and Norse myth calls it the drink of the Gods. Scholars speculate that a pot holding a few bits of honey comb may have filled with rain water, been forgotten, and magically transformed into something quite different and delightful.

Steve and I recently attended a Great Plains Master Beekeeper program (University of Nebraska) held at Kimmel Orchard in Nebraska City, NE, featuring world class mead maker, Ken Schramm. This full day program included sessions about honey and considerations about how different honey can affect the quality of the mead. Ken talked about the steps to consider to move your love of making mead into a business and some of the things he thinks are important to make a really wonderful mead.

You can make a straight mead from just the three ingredients I listed, or you can get creative, limited only by your own imagination. Steve has made some wonderful mead. He made a peach that was delightful. Mead that includes fruit juice is called a melomel. We've been drinking a sweet cherry mead that he made over a year ago. It's so good! My favorite of all time was a cyser, a mead made with apple cider. Cider season is nearly here and Steve has promised to try to recreate that recipe. (Keeping a log of what you did when you make your mead will make it easier to recreate that perfect bottle—Steve didn't do that.) By choosing different yeast strains, you can create a mead that is strong enough to have you singing Viking sailing songs (sack mead) or with an alcohol content about like beer (hydromel). Sparkling meads can be made by controlling a secondary fermentation. A braggot is a mead that incorporates grains like malted barley for a robust flavor.

Our day at Kimmel ended with a mead tasting before the banquet. Workshop participants were invited to bring a bottle of their best to add to the sampling. We were encouraged to take a sip and critique each mead. The GPMB team wanted us to try to quantify why we liked or did not like the mead, with those constructive criticisms to be relayed to the mead maker. It was hard! It's easy to say, I like it or don't, but to really explain why is difficult. Bouquet, clarity, initial flavor, after taste, and other characteristics were considered. Ken presented via zoom but had graciously provided several bottles of his mead to add to our tasting. I believe my favorite of the event was his nutmeg mead. It had a lovely golden color and the slightest spicy flavor. So nice. You can check out his selection of meads at his web site: www.schrammsmead.com.

Some of the mead we tried from local mead makers was quite good. If Jay Francis offers you a bottle, just say, thank you very much! Some of the offerings were quite horrid and finding something constructive to say in the evaluation was a challenge.

Ken recommended three books for those of us wanting to explore and experiment a little more.

- *Making Your Own Mead* by Bryan Acton and Peter Duncan.

- *The Complete Guide to Making Mead* by Steve Piatz.
- *Big Book of Mead Recipes* by Robert Ratliff

We are recommending the best book about mead making on the market is Ken Schramm's book.

- *The Complete Mead Maker*.

The GPMB team intends to make this an annual event. Next year's program will include sessions for absolute beginners. To jump through the hoops to start a meadery takes dedication, a business plan, and money. To make enough mead to sip on snowy evenings, stock your own cellar, and share with a few friends takes only a little equipment and some of your really nice honey.

Becky Tipton, Special Events Coordinator

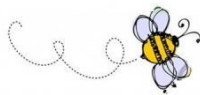


Tips for September

- 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 the wax moth.
- 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 a 2:1 sugar to water by weight. That would be 4 lbs. of sugar to 2 lbs. of boiling water. However, you may not use corn syrup or any type of syrup that you purchase at the grocery store. It has things in it that can cause problems with your bees. NEVER feed honey purchased from the grocery store—it can spread diseases to your bees.
- Update your record book—you won't remember in the spring!
- Complete a fall inspection of each hive—this means check your hive to make sure that you have a laying queen bee, several frames of brood in all stages, and plenty of honey for them to have in the winter. If you have large

numbers of small hive beetles, you might want to invest in traps or other methods of control.

- Combine a weak colony with a stronger colony. Colonies may be split again in the spring.
- Take an inventory at your bee yards to see what equipment you need to repair or replace over the winter.
- Get your entrance reducers on towards the end of September to keep mice out of your hives. Check for mice before installing mouse guards. Check your bottom boards for holes big enough for a mouse to go get your through. Plug any holes.
- Make sure that all hives have a brick on top to keep the lids from blowing off.
- Make sure your hives are tipped slightly forward so water doesn't pool on the bottom board and cause moisture problems.



Honey Bee Quilt Raffle



We are raffling off a beautiful quilt made with honey bee and sunflower fabric. It is the size of a throw (60" X 70"). Tickets are \$5 each or 5 tickets for \$20. Proceeds from the raffle will go to the youth scholarship program and the military veteran's mentorship program. The quilt was made by Jenny at the Li'l Red Hen Quilt Shop, in Paola KS, and was donated by Joli and Cecil. Tickets

will be available at the meeting. I am working on a way to purchase them online in case you aren't able to come to the meeting.

Meet the Beek



It probably came as no surprise to my family, especially my parents, when I announced at the age of 50, that I was going to get a hive of bees and place them near my garden. After all, I was the child that carried a "bug jar", as my mother called it, when I was outside. The bug jar would oftentimes adorn the center of the dinner table. The praying mantis often dined on box elder bugs as we enjoyed our evening meal. Once, at the dinner table, we all sat staring in awe as a monarch emerged from its chrysalis. Soon it would be taking practice flights in the living room before being released outside. Lucky for my parents, I wasn't inclined to bring in spiders or snakes but was fascinated with the *Argiope aurantia* (black and yellow garden spider) as she constructed her web. I would feed her often to watch her work in securing her prey. Watching the ant hill and the various bumblebees and honey bees visit flowers in the garden was a favorite activity.

When I had my own place, I started a flower and vegetable garden. I noticed problems with fruit-set in my zucchini over the years and so many times I took a child's paintbrush and pollinated those early blooms myself. I wasn't seeing the pollinators in my garden as I remembered in my youth. I decided I would get a hive of bees and place them near the garden to help pollinate my vegetables. I was late to get enrolled in NEKBA's class so I patiently waited until the next year. There were nearly 300 of us for class that year and I couldn't believe there were so many interested in keeping bees. Sadly, I learned that my own gardening practices were partially to blame for the limited number of pollinators in the garden.



As most of you seasoned beekeepers know; the first hive that I brought home soon became three, and then five, and so forth. My husband likes to point out (to anyone who will listen) that originally, I was to only have 1 hive and that's all he had agreed to. Over the years, he has graciously supported my passion (addiction) for these wonderful creatures. He assists with moving hives to new apiary sites and is willing to help with other tasks; i.e. feeding and applying mouse guards, harvesting and extracting, etc. He boasts he had a 30-sting limit this year and he has surpassed it. Early this spring, we finished construction of a honey house which gives me space to extract and store honey supers in a climate-controlled building. I also repair, build, and paint equipment in this building and make some value-added products; soap, lotion, and lip balm. Beekeeping consumes most of my free time. I don't keep much of a vegetable garden anymore except for some asparagus, cantaloupe and tomatoes. I have done additional landscaping to add flowers, shrubs, and trees for the bees to enjoy during each season.



Keeping bees has had its challenges but it has brought lots of rewards, too. I've met many wonderful people who share my passion for honey bees and pollinator landscapes. I've been able to combine my love of pollinators with my joy of

gardening and photography. My favorite activities are spring inspections, making spring splits, grafting queens, and taking photos of pollinators on flowers. I've authored an article for ABJ, served as editor and officer for NEKBA, and have educated/mentored many new beekeepers. Deciding to get that first hive of bees has brought me so much more than I would ever have imagined!

It's a hot and unglamorous job. Sometimes despite your best efforts, colonies can swarm, fail to thrive, or even succumb to things we have little control over. I lost 10 hives to suspected pesticides one hot July and it was devastating. From that experience, I bought a hive moving tool to have ready. Having an out yard that you can move your colonies to for unexpected emergencies can be a lifesaver.

The bees have taught me patience and perseverance. Just when you think you might have it mastered, the bees will show you something new and unexpected. I never stop learning and trying to improve in caring for these fascinating creatures.

Cheryl Burkhead, Editor



The Honey Pot

By Cheryl Burkhead

Watermelon Cucumber Salad with Honey Lime Dressing

2 T Extra virgin olive oil
 1 tsp lime zest
 2 T honey 4 T lime juice
 4 cups watermelon, cubed

1 English cucumber, sliced and quartered
1/3 cup fresh mint, thinly sliced
1/3 cup feta, crumbled
Sea salt to taste (optional)

In a small bowl, whisk together the olive oil, zest, honey and lime juice. Put the cubed watermelon, cucumber and fresh mint into a medium bowl and gently toss. Drizzle dressing over watermelon and then top with crumbled feta. Add sea salt to taste, if desired.

ASK QUINBY & REMI



Dear Quinby and Remi: How should I prepare my bees for winter? Know it is only September, but I want to make sure that they make it through the winter. Do you have any tips?

Quinby and Remi answer: Judy Wu-Smart said at our July meeting that you should have your honey off your hives by Labor Day and begin your mite treatments by Labor Day. That is the best advice in the whole world. Now that it has cooled off a little bit, we are able to use all the forms of treatment for varroa mites. So, get to it! As Joli and Cecil pull off their honey supers, they check each hive to see what the populations are and that they have a laying queen. Then we get our first varroa treatment on. This year we are using Formic Pro, but there are many other good choices. They also check to see if the top hive body is full of honey, if not, then they mark it to feed or check on later. Any hives that are light on bees are combined with stronger hives, using the newspaper method.

Dear Quinby and Remi: In the spring, we feed 1:1 and in the fall, we feed 2:1. What does that mean?

Quinby and Remi answer: The ratio means Water

to Sugar by weight. For spring feeding you would feed 4 lbs. of sugar to 4 lbs. of water (1/2 gallon). For fall feeding you'll feed 2:1 or 8# of sugar to 1/2 gallon of water. Usually in the fall, the bees will fill the top hive body with honey and most of the bees and brood will be in the bottom hive body. As winter progresses the bees will move up to the honey.

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



Honey Plants

Annually, some two million acres in the United States are devoted to growing sunflowers. This makes sunflower pollen a ready and relevant bee food. Recent studies at North Carolina State University have proven that sunflower pollen has medicinal, protective effects on bees.

With bee populations in decline, a new study offers hope for a relatively simple mechanism to promote bee health and well-being. Providing bees access to a diet of sunflower pollen shows dramatically lower rates of infection by two separate pathogens, suggesting medicinal and protective effects for pollinators in peril.

Research was completed on two separate species of bees. In European honeybees, sunflower pollen was proven to protect against (*Nosema ceranae*). Bumblebees on a sunflower diet had generally better colony health than bees fed on a diet of other flower pollens. Studies showed a reduced infection by the pathogen (*Crithidia*

bombi) in bumblebees. Both these pathogens have shown to slow bee colony growth rates and increase bee death.

Mono-floral pollen is recognized as having limited nutritional value to bees. However, research has proven that sunflower pollen as a stand-alone food source is low in protein and some amino acids. In the NC State research trials, no other single stand-alone pollen source had similar effects. However sunflower pollen showed a consistent positive effect on bumblebee and honey bee health.

Studies have left several questions to be answered. Is sunflower pollen helping the host bees fight off pathogens or does sunflower pollen do something to the pathogens?

Further research is aimed at figuring out these questions. At this point as beekeepers, we ponder how we can positively affect our local bee populations' health. We understand that a single nectar or pollen source alone cannot sustain life. However, research has proven that single flowers have beneficial medicinal activity. These individual floral sources combined have synergistic activity. We know that a diverse food network is critical to continued long term bee health. Continued university-based lab studies offer interesting insight into bee nutrition and how we can impact it thru quality management practices.

Chad Gilliland- Honey Plants Chairman

NORTHEASTERN KS BEEKEEPERS' ASSOC. 2021/2022 MEMBERSHIP APPLICATION

NAME _____
ADDRESS _____
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PHONE _____ Email Address _____

I would like to receive the newsletter, *The Buzzer*, by email Yes _____ No _____

Membership Northeastern KS Beekeepers per year (July-Dec. \$7.50)	\$15.00	_____
Additional family members wanting voting rights \$1.00 per person	\$1.00	_____
Additional family member's name _____		
(Youth Membership (18 years of age or under)	\$7.50	_____
Membership for Kansas Honey Producers Association	\$15.00	_____
American Bee Journal	1 year \$24.65	_____
Bee Culture Magazine (or subscribe online at www.BeeCulture.com)	1 year \$25.00	_____
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

Kansas Honey Producers presents: **Extracting More \$\$\$ from your Hives**

Thursday, September 16, 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/join/9135933562>

Zoom will send you the link. If you have a question, please call Joli at 913-593-3562 or email joli@heartlandhoney.com.

Thursday, September 16th Cold Process Soap Making, Lotion and Lip Balm, Becky Tipton presents

Thursday, October 21 Making Liquid Soap, Robin Kolterman presents

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.

FISHER'S BEE SUPPLIES

We carry a complete line of beekeeping supplies. We have woodenware, smokers, containers, foundation, beekeeping books, extractors, queens and package bees. We also have extractors for rent. We will trade wax for supplies. Our hours are: 1:00 - 5:00pm Monday - Friday and Saturday after 8:30am. Please call before coming to make sure we are here. JEAN FISHER 4005 N.E. 132nd Street, Smithville MO 64089, 816-532-4698

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.* 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

Beekeepers.com is your local Kansas City Bee Company. We carry a full line of Beekeeping Supplies, Bees and Queens. Visit our web site Beekeepers.com for your all your beekeeping supplies and to pre-order any items to be picked up at the Overland Park Farmer's Market. Go to our Web Site and QueenBees.com 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, September 20, 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	816-331-4934
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