



Good Beekeeping



Good Fellowship



Exploring the wonderful world of beekeeping together

The Bee Buzzer

Monthly publication of the

Northeastern Kansas Beekeepers' Association

VOLUME 71, NUMBER 8 EDITOR: MATTHEW MERZ - August 2019

Monday, August 19th (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.

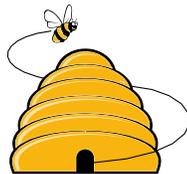
First 15 Presentation: *John Overend* will present on his year long beekeeping experience as a NEKBA Military Veterans Scholarship recipient in 2018.

Main program: *Ann Peuser* with *Clinton Parkway Nursery* will offer a presentation on "Plants for Honeybees". The talk will cover a wide variety of trees, shrubs, perennials, crops, and weeds frequently visited for a quality nectar and pollen source.

Bio: Ann has been with Clinton Parkway Nursery since 1986 as received her Bachelor of Science degree in Horticulture from K-State University.

Beelines

By President Steve Messbarger



It's that time of year to start reaping the rewards of our hard work and not to forget the hard work of our bees. We started working our bee yards and pulling supers. I was lucky enough to have my son out there to help; all those supers seem to get heavier each year. I'm putting on my spacers on top of the hive and treating for mites with apiguard as soon as we remove the supers. I strongly urge

you to treat your bees for mites now. Don't wait, this is a good time to of year to treat. The temperatures are right for almost all mite treatments to be effective. So treat,treat,treat, don't hesitate.

There should be several refractors at the next meeting to check your moisture count on your honey. So, bring your honey in and get it checked.

The Kansas State Fair will be coming up soon, 9/6 to 9/15. I hope some of you can work a few shifts and help out in the booth. It takes a lot of people to get this done, so if you plan on going to the fair, you might help and volunteer to work a shift.

We worked the Johnson County Fair last week, a little warm, but had a great time talking to all the folks that visited our booth. We had an observation hive there to talk to people about bees and our scholarship program. I also would like to say that I was very impressed with the kids that came by. They were very polite and thoughtful. It's nice to see that with our youth today. Thanks to all the young kids for making the fair a great experience.

Ok, I'm heading back out today in the 90-degree heat to work bees. Hope to see you all at the next meeting! Don't forget to get your honey tested.

As always, bees first.

President
Steve Messbarger

Enter your Honey in your County Fair and the State Fair!

This month I want to encourage all of you to go online and see what requirements your county has for honey fair submissions(such as what jar you need and how many jars and the date and time that they need to be entered).This is one of the best things you can do to improve your honey product(s).



JO CO Fair Honey show winners: Many thanks to those that entered!

Grand Champion: Wendy Nowachek-Gift Basket

Reserve Grand Champion: John Speckman, Chunk Honey
Light extracted Honey

Blue: Robert Burns

Red: Cate Milroy

White: John Speckman

I Have Honey! Now What?

By: Becky Tipton

WhooHoo! For the first time in several years, nearly everyone seems to have at least a little honey to harvest. This is terrific news. And, whether your goal was to try to sell a little to recoup some of the costs of your new hobby, share the wealth with friends and family, or just provide honey for your family's table, there are a few things to consider.

Honey is designated as a "non potentially hazardous food." If handled correctly, honey doesn't spoil. But honey is hygroscopic, it wicks water and absorbs it. As it does, the moisture content rises and with it the potential for fermentation. This is not fermentation in a good way and will quickly ruin a honey crop. Moisture levels can be checked with a refractometer. This used to be a very expensive piece of equipment, but you can generally find a decent one for less than \$100. Keep all your honey in tightly sealed containers. If you discover that your honey's moisture content is too high (anything above 18.5%) don't despair, you can store your honey in the freezer, and it will not ferment. It will also not crystallize in the freezer, a natural function of the natural sugars found in honey.

We had a great presentation at last month's meeting, demonstrating how to extract your precious harvest. Now, bottling cleanliness is ultimately important. Nothing is less appealing than a sticky or tacky honey jar. If you are using recycled jars, choose jars free of scratches and spotlessly clean. The industry has developed specialty jars for use with honey. They tend to be narrow, allowing the light to show off the honey's beautiful color. (Queenline jars are one example.) Honey is heavy; volume ounces do not equal weight ounces. So, if you choose canning type jars, remember that an 8 ounce "jelly" jar will actually hold 12 ounces of honey by weight. A 12-ounce jar will hold one pound of honey and a pint jar will hold 1

½ pounds of honey (24 ounces). You can purchase one-piece lids for canning jars that will give your honey a more professional look. It is not necessary to create a "sealed" jar with heat processing.

Should you label your honey? YES! Even if it's a gift, label your honey with your contact information. Someone may have the opportunity to taste your delicious honey and want to get some for themselves. If you intend to offer your honey for sale, labeling is required. Because of honey's natural purity, the requirements for labeling are simple.

1—the word "HONEY" must be prominently displayed. If there are no other ingredients, you need not add any other ingredient information. Some folks include words like, pure (if honey is the only ingredient, the word pure is redundant), Kansas or location of origin (local honey is an important promotional factor), and/or raw. Generally, the industry supports the idea that honey that is not heated above a certain temperature (not pasteurized) is raw. Pasteurization occurs at 165°. The small beekeeper may heat honey to 100°-110° to remove crystals—most would still consider this raw honey after gentle warming. Our honey is strained, not filtered. Although rarely included on a label, straining/filtering is also part of the "raw" argument. Some folks think removing anything from the honey makes it less raw. "Extractor run" or "Really Raw" are colloquial terms for honey that may contain chunks of wax, pollen pellets, and the occasional bee or bee larvae. Just be ready to defend these questions about how your honey was processed.

2—The net weight of the honey should be shown in both standard measurement (pounds/ounces) and metric weight. This should be located on the lower half of the label.

3—Your contact information including your name and address. If you've given your apiary a name, you may also include that but the consumer must be able to identify who to contact if they have questions about your product.

If you are a small producer, you are exempt from some of the requirements and restrictions of large producers (if you produce less than 100,000 units and employ less than 100 people, you are small). You do not need to include a UPC symbol. You do not need nutrition information on your package.

How can you get started selling your honey? Let people know you have it. Here are a few note-worthy suggestions:

-Get a sign for your car (magnetic) and carry a small selection of jars with you wherever you go. I'm amazed at how many times people ask if I have some with me.

-Find a NEW farmers' market. New markets are popping up all over. The market may be small, but every market wants a honey vendor. Your sales will also start small, but they will grow. It's a great time to talk about our valuable honey bees and educate as you sell.

-Use social media. Even if you don't have a page for your honey business, your personal page will reach your first test market group—your friends! Spend some time setting up pictures with good color. Honey is beautiful!

-Use your work place. A teacher friend kept a couple bears on his file cabinet. He found he had to take a fresh supply to work each week.

-Put a sign in your yard. I listed this last because Steve HATES people stopping by without calling first. But, a sign or even an honor-system booth may be your key to building a customer base.

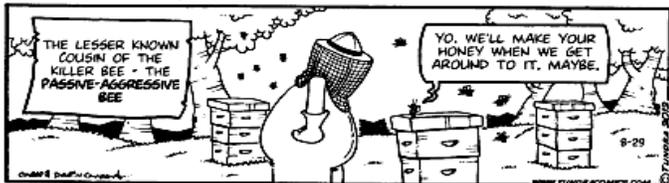
Need a gift? A jar of your honey and a NEKBA recipe book is a winning combination. We still have a few cookbooks left but, they will be all gone very soon.



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

- Monday, August 19th
- Monday, September 16th
- Monday, October 21st
- Monday, November 18th
- Monday, December 16th

TUNDRA by Chad Carpenter



Come Join Us at the Kansas State Fair:

The Kansas State Fair is in Hutchinson and is fast approaching. It runs September 6 to 15 and we start setting up on the 4th. This year the sales area will have a new look as we have been asked by the fair administration to adhere to some new guidelines. The times to volunteer have shifted a bit as well because the building is opening an hour earlier and closing an hour earlier. Signup genius will be up and live the first part of May. If you have used this app in the past to sign up to volunteer, you will be sent an email when it goes live. If you are new go to signupgenius.com to create an account and look for the signup "2019 Kansas State Fair" or you can look for it by the creator's email which is sandersonk09@gmail.com. It's not password protected so don't pay attention if it asks for a password. If you would prefer you can always contact me at 913-768-4961 by phone or text and I will help you sign up for the date and time you wish to volunteer.

Thank you and see you in Hutchinson,
Kristi

Big News for 2020!

By: Becky Tipton

Education is power. Providing learning opportunities for folks considering beekeeping, beginning beekeeping, and trying to improve bee health is really the mission of the NE KS Beekeepers Association. This next year, our beginning beekeeping class will be held on SATURDAY, January 18, 2020. This will be a single full day event. The Beginning Beekeeping Class committee decided to try to jump on this a little earlier in the year. This will give people plenty of time to make equipment decisions, order bees, and plan where they want to place their hives. It should also give folks a couple of months to read and prepare for their new adventure. As always, this class is recommended for anyone in their first 1-3 years of beekeeping. There is always something new to learn and we'll try to present best practice beekeeping for our area.

In addition, because of member requests, we will also be hosting a class targeting YEAR TWO AND BEYOND. This class will be held February 15, 2020

and will focus on topics including, requeening hives, making splits, products of the hive, and integrated pest management. This, too, will be a full day event. The fee structures for these classes have not been determined but we hope to keep costs down and make these special events something everyone will be able to attend.

Both of these classes will be taught using our best local talent with plenty of time to ask questions and address your beekeeping concerns.

If you know of someone interested in beginning beekeeping or a new beekeeper interested in improving his or her beekeeping skills, PLEASE share these dates with them. More information will be available soon. Watch for it in “The Buzzer,” on our web site www.NEKBA.org, or on our Facebook page.

As always, our monthly meetings will continue to provide valuable and timely instruction for members wanting to keep healthy bees. These classes are not a replacement for monthly meetings; they will provide a foundation of good beekeeping knowledge upon which to build your healthy apiary.



Tips for August

- Use the weed eater and mow around your hives so that the bees can get in and out.
- After pulling off your supers check your hives to make sure they have laying queens
- Provide water for your bees- this will keep your bees alive in this heat
- Bees are hanging on the outside of the hives to help keep it cooler inside the hives—not much honey coming in (unless you are lucky enough to be close to blooming beans or sunflowers) so they are just keeping cool. Harvest any fall honey & get it extracted. Any honey that you pull off to extract should be extracted within a few days, in this heat wax moth damage can happen in just a few days also small hive beetle can also 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 the moisture on your honey-moisture is running pretty good-it's been in the normal range
- 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 through.
- 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.
- 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. 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 American Foulbrood disease to your bees.
- Check your colonies to see if you need to treat for Varroa mites.
- 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.
- Inspect your hives to make sure you have a good laying queen. You should see brood in all stages (eggs, larvae, capped).

- 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 come out. 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 the winter.
- Make sure your brood is in the center of the bottom hive body. Arrange honey frames on the sides and in the top hive body--it should be full of honey. If it isn't, feed your bees syrup.
- Make sure your hives are tipped forward, just slightly, so water doesn't pool on the bottom board and cause moisture problems.



HONEY PLANTS

By: Cheryl Burkhead

August is a time when we turn our attention to our fall nectar flow which is typically sunflowers followed by asters in September. This year has definitely not been a typical year! Bountiful rains throughout the spring and summer delayed farmers planting

their crops. Fields of soybeans have just begun to bloom in my area during a period that is typically void of much other nectar sources. It appears that the bees have decided to work soybeans this year. Visiting with other beekeepers in the Kansas City area, many have not seen this in 10 years in some of their apiaries. I witnessed my hive working soybeans my first year as a beekeeper and was amazed at the speed with which they completely drew out a super; filled and capped it. This past week, I added empty drawn comb to some upper brood boxes as they were plugging out the brood nest. They were filled in several days! This flow could last a while as some of the fields are just starting to bloom. Perhaps I was too eager in pulling my supers and commencing mite treatments. It's nice to have a schedule and be a step ahead of your bees but every season is different so be able to assess what your hive is doing and react accordingly.

I hope you'll plan a trip to one of our sunflower fields this season. It's become a favorite pastime to stroll down rows of sunflowers and watch all the

various pollinators! I never thought bees worked oilseed sunflowers until my beekeeping friend placed hives on 70 acres and harvested some sunflower honey by Labor Day. Last season, my neighbor staggered 3-acre plantings of sunflowers, so we had a constant bloom of sunflowers mid-August through early October. My bees, exhibiting floral fidelity, worked sunflowers the entire time, ignoring most other lovely flowers in my garden. Perhaps one of the best things about these sunflower fields is it gets the public out to brush shoulders with our lovely pollinators and it's a great time for education. I watch "city-folk" with children rush out of their cars to view the spectacle only to abruptly come face to face with a bumblebee. Initially, they are scared but then they realize that the bee pays them no mind as she's intently focused on collecting food and will not harm them.

Angela and I strolled for hours in a patch taking photos and admiring many solitary bees, honey bees, bumblebees, Monarchs, swallowtails, and many other butterflies. These late summer/early fall nectar sources are vital to our Monarchs as they start their migration south.

Area sunflower fields you may want to visit are: **Grinter Farms**, northeast of Lawrence, 24154 Stillwell Rd. off of 24 highway. Expected bloom in late August. **Gieringer's Family Orchard & Berry Farm**, 39675 W. 183rd St., Edgerton, KS., **Eleanor's Sunflower Festival**, 18605 US-75, Scranton, KS. Aug 23rd-25th & Aug 30th-Labor Day. Admission is \$5/person (children under 2 free). They have a hay bale maze and a general store. Check all three farm and festival Facebook page's for updates to time and dates.

Prairie wildflowers that are currently blooming; liatris, ironweed, partridge pea, various species of perennial sunflowers, compass plant, rattlesnake master, mountain mint, and coneflower. Blue vine and Wingstem will soon be blooming in my yard followed by sedum and asters.

Show Some NEKBA Pride!

Looking good!!! Our new NEKBA logo on the colorful ball caps was a huge success at the June Funday! So, we ordered some more!!!



Becky will have these for sale at this month's meeting for the great price of just \$15 each! You might want one in each of the four great colors: khaki, denim blue, pollen gold, or bright red (great to stand out in a crowd).

And, look at these shirts! Very nice long-sleeved denim shirts with our terrific new logo on the front. We will be taking orders for these shirts. They are a unisex style shirt (sized like men's shirts) small through 6X. We will take orders in August and September and deliver shirts in October. These would be a great gift for your favorite beekeeper and a chance to show you are a NE KS Beekeeper when you go to events and meetings. We will be selling these at just slightly more than our cost (this is not a \$\$ making event, this is just to show your beekeeper pride). Regular shirts S-XL = \$32 each, 2XL = \$34, 3XL = \$36, 4XL = \$38, 5XL = \$40, 6 XL = \$42. Tall shirts available, add \$7 to each size price.

Make sure to place your order. Payment required at the time of order. No extra shirts will be purchased, just those ordered by you.

UPCOMING EVENTS:

Kansas State Fair: Sept 6th-15th, 2019 <https://www.kansasstatefair.com/> (Sign Up to Volunteer!)

Kansas Honey Producers Association (KHPA) Fall Meeting – October 18th-19th

Best Western Wichita North 915 E 53rd ST. N., Wichita KS www.kansashoneyproducers.org

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

Apimondia 2019: The 46th Apimondia International Apicultural Congress - Montréal, 8-12 September 2019

<https://www.apimondia2019.com/>

NORTHEASTERN KS BEEKEEPERS' ASSOC. 2019 MEMBERSHIP APPLICATION

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP+4 _____

PHONE _____ Email address _____

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

Membership Northeastern KS Beekeepers per year (July.-Dec. \$7.50) \$15.00 _____

Additional family members wanting voting rights \$1.00 per person \$1.00 _____

Additional Family member's names _____

(Youth Membership (18 years of age or under) \$7.50 _____

Membership for Kansas Honey Producers Association \$15.00 _____

American Bee Journal 1 year \$24.00 _____

Bee Culture Magazine 1 year \$25.00 _____

Scholarship Donation _____

Total _____

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

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

Now you can pay online at WWW.NEKBA.ORG

MENTORING-SWEET PRAIRIE HONEY

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

HEARTLAND HONEY & BEEKEEPING SUPPLIES

We no longer sell bee supplies but will still have package bees and queens. Joli Winer/Cecil Sweeney, Heartland Honey, 19201 S Clare Rd. Spring Hill KS 66083 (913) 856-8356. joli@heartlandhoney.com

FISHER'S BEE SUPPLIES

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

DRAPER'S SUPER BEE

We offer fast and courteous service to all beekeepers. We only sell bee pollen, honey and labels. Business Hours: Monday-Wednesday 9am-3pm; Closed from 12-1. Please call ahead if you want to pick up an order. Brenda and Larry Draper, DRAPER'S SUPER BEE; 914 S St., Auburn, NE 68305 PHONE: (402) 274-3725

THE HAWLEY HONEY COMPANY

For Sale: White Clover honey strained in 5-gallon buckets. We will pack it in your jars for an extra fee. Bee equipment (new and used), Jars, foundation, bears, comb honey, used extractors. Bees: frames of brood. Corn syrup or sugar by the 5 gallon bucket or barrel. *If you need it, we probably have what you want.* 3-frame nucs of solid brood comb of foundation (frames of even exchange) with MN Hygienic queens for \$119.00 each Raymond Cooper, 220 N Elm, Iola KS 66749. Call: 620-365-5956 after 8:00 p.m.

JORDY'S HONEY

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

COTTIN'S HARDWARE & RENTAL

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

GOLDEN PRAIRIE HONEY FARMS & SAVE FARM AGRICULTURAL TRAINING PROGRAM

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

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

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

Address Service Requested

Meeting

Monday, August 19th, 2019

The Northeastern Kansas Beekeepers' Association

Membership is open to anyone who is interested in bees or bee culture. Dues are \$15.00 per calendar year (December 31-December 31) for the first in the family joining. Those joining in July or later in the year may pay \$7.50 for ½ year. Additional members of that family wanting voting privileges shall be assessed dues at \$1.00 per year. Youth memberships (18 years of age and younger) are \$7.50 per year. New memberships and renewals should be submitted to the treasurer.

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

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

The Association meets each month on the third Monday at 7:00 p.m. except during the month of January. A beekeeping class is held in March. This is a nonprofit organization; elected officers serve without pay. Everyone is invited to attend the meeting. Check *The Buzzer* or our website at NEKBA.ORG each month for the actual date, time and location. If the weather is bad call an officer or check the www.NEKBA.org website to find out if the meeting will be held.

2019 Officers

President: **Steve Messbarger**, 9802 S Burr Oak Circle, De Soto KS 66018 - Smessbarger55@gmail.com 913-226-2849
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Visit our Website at NEKBA.org