



#### Since 1948

Exploring the wonderful world of beekeeping together

### The Bee Buzzer

Monthly publication of the

### Northeastern Kansas Beekeepers' Association

VOLUME 66, NUMBER 11

EDITOR: JOLI WINER

**NOVEMBER 2014** 

### **General Meeting**

Monday, November 17<sup>th</sup>, 2014 7:00 p.m. Douglas County Fairgrounds Bldg 21 N

Program: Gift ideas from the hive:
Mary Coppinger, cooking with honey
Joli Winer, making natural ornaments with
beeswax &

## Making Creamed Honey Annual Bill Holden Honey Tasting & Elections

As usual, Becky has a great program planned for you. Ideas on how you can get ready for the holidays by using some gifts from the hive!

Presenting first will be Mary Coppinger. Mary is a great cook and will talk about cooking with honey.

Following Mary, Joli will share how to use beeswax by making ornaments. She will briefly talk about how to clean your wax, just back from the Kansas Honey

Producers meeting where she learned some new tips!

Those of you with one or two hives may have enough wax to make an ornament. After that she'll share how they make creamed honey—both natural and flavored.

Bring your honey for the honey tasting—maybe you have traveled and have gotten honey while traveling—bring that too. Joli will have samples of her creamed honeys for you to enjoy.

**Directions:** The address is 2110 Harper St. It is easily accessible from K10, turn north on Harper Street and it is just a few blocks. We are in Building 21 North which will be on your left you turn into the fairgrounds.

- Monday, December 15 Building #1
   Auction—note we will be in a different building! This month we also have a honey cookie and snack exchange. The club will provide beverages.
- Sundays March 15 & 22, 2015 Beekeeping Class Guest speaker, March 15th only, Dr. Clarence Collison

 Saturday, June 6<sup>th</sup> Funday, Guest speaker Dr. Marla Spivak

### Youth Scholarship

Do you know a young person who might be interested in applying for the youth scholarship – direct them to our website nekba.org to download an application and rules. Applications must be in by December 31<sup>st</sup>. Mail applications to: Becky Tipton, 9491 X Rd., Meriden, KS 66512 <a href="mailto:bstbees@embarqmail.com">bstbees@embarqmail.com</a> 785-484-3710

#### **Auction Next Month**

Next month is our annual honey cookie exchange and auction to benefit the youth scholarship program. We spend between \$400 and \$500 per scholarship student so you can see that it takes a lot of fundraising to make this happen. This year we sponsored 7 young people. Start looking for items to sell.

Practice some honey cookie recipes too. There are some good ones at honey.com the National Honey Board website.

### New Members from the Mother Earth News Fair!

Steve, Becky, Kristi, Joli and Cecil and Andy and Wendy helped man a booth for the club at the Mother Earth News Fair in Topeka. The following people have already signed up for our new beekeeper class to be held in March!

Susan Weisenberger, Iola; John Losier, Olathe Julie MacKnyght, Leavenworth;

Jackie Keller, Topeka

Ryan Goertzen, Newton; Greg Palmer, Topeka Steve Christenberry, Berryton;

George Blackwood, Quenemo

David & Michelle Norman, Overland Park

# Beelines By President Andy Nowachek



As always, I would like to start with a thank you to our speakers. Cecil Sweeney started the program with the different types of foundation and what their uses are. This may seem really simple, but there are different types of foundation that can be used for brood boxes, supers, comb honey and Ross rounds to mention a few. This I believe is up to individual likes. He also explained how to build a frame properly. I was asked if I would help a beekeeper who has health issues. He cannot do it anymore but does still have a hive, which I have started to take care of. This past week my wife and I went and put beetle traps in the hive and check some frames for brood. After the fourth top bar lifted up without the rest of the frame I left well enough alone for this season. Those nails in the end through the end bar are very necessary as Cecil said. I'm thinking next spring his hive may need some extra nails. Building the right way the first time is the correct way.

Thanks to Stuart Dietz for his time and talent presenting tips on how to prepare your hive for the winter months. Stuart used to work with Gary Ross as one of the Kansas Bee Inspectors when Kansas had a Bee Inspector program. He was there when varroa was first discovered. When I started beekeeping Stuart was closing down his bee operation. I purchased some items from him. The best part was that Stuart is a wealth of knowledge and willing to share it with anyone. I always figured I had two mentors when I started into beekeeping and Stuart was one of them. He came out to my hives and explained the different things about a hive and showed me so much. Stuart also had information that he shared when he was keeping bees and tips on how he did it. It's always nice to see how it was and what has changed in our ways of beekeeping. Thanks again for a great program Stuart.

Well I said I was going to pull my supers and

extract and I did and I'm pleasantly pleased with this year's amount. Besides the extracted honey I also put around 100 boxes of comb honey in the freezer. This is actually one of the first years that I have gotten all the extracting done prior to Thanksgiving. I would say that besides needing to get it done, there is another reason to get done early. The small hive beetle would be the best reason. No matter how many times you check each frame you can miss a couple. I believe out of all our supers I only found about a dozen that are no longer with us. This goes to prove beekeeping has changed in the past few years with small hive beetles now in our mix of pests

I can say that I have been through all my hives plus a couple other beekeepers and a Raytown scholarship students hive. The one thing that surprises some is the time it takes a queen to kick into the laying mode. Last week I went through a scholarship students hive and found a queen that was not laying. The whole hive was taken apart frame by frame and cleaned, beetle busters put in each brood box and the queen was put in the bottom. They added 2 to 1 sugar water and in a week there are eggs and larvae. I got a call this Friday that they had looked in the bottom brood box and there was nothing at all.

I agree with Steve Tipton, getting into your hive can help you recognize the queen and find her, are there any eggs, is there larvae and how old is it? The second frame I pulled is where I thought she would be and bingo there she was. There are signs to know where she is, I know it takes time but beginners need to experience this and learn what's happening in the hive. As I mentioned above, having a mentor or belonging to a bee club that is loaded with knowledge is a perfect start.

I had the privilege of meeting a lot of outstanding people at the KHPA meeting recently and was very impressed with the programs that were presented. It never fails to amaze me that no matter what meeting I attend there are different views and ways in which to accomplish them. I have to admire a couple of gentlemen who joined in to form a bee club in Manhattan. The work they did to get this off and running was absolutely amazing. They have an excellent mentor program. I wish this club the best and I know they will be very successful. I also commend them on their work with helping Veterans coming back with issues and the chance to work with bees as a form of therapeutic therapy.

This has been a great year as I have had the chance to attend the state fair and work in the honey booth. Attend the KHPA meeting and meet such a great group of people and finally go to Mother Earth News Fair. It almost sounds like a bucket list but they were all fantastic!

At Mother Earth News Fair I met some great people from Texas, Oklahoma, Quebec, Iowa and Kansas of course. This was in a time frame of only two and a half hours, just think if I had been there longer. Outstanding people interested in one of nature's greatest insects, Honey Bees. If you ever have the chance to attend one of these events I believe you would be amazed of the interest we all share.

Have a fantastic day and I hope to see you all at the next meeting.

### The Honey Pot By Becky Tipton



Winter squash are nutrient rich vegetables including butternut squash, acorn squash, pumpkin, Hubbard squash, spaghetti squash and many, many more. They are called "winter" because their tough outer skin will allow them to stay edible for months after harvest. They are a wonderful source of vitamins, potassium and fiber. They are as easy to fix as split, remove seeds and bake. Add a little butter and a drizzle of our sweet honey and it can be a meal in itself. Panera is one of our favorite "fast food" restaurants. Last week I tried a new soup—Autumn Squash! It was rich and sweet with all the very best flavors of fall and it's sweetened with honey! I think this soup is just perfect with a leftover turkey sandwich. Try the honey mustard sauce on your turkey sandwich, too. It's an amazing combination.

#### Autumn Squash Soup

1 Butternut Squash

1 small Onion

2 tbsp Olive Oil

15 oz Pumpkin Puree

2 cup Vegetable Broth

1 1/2 cup Apple Cider

1 1/2 cup Heavy Cream

2 tbsp Honey

1/4 tsp Curry Powder

1/2 tsp Cinnamon

2 tsp Salt

1/2 tsp Black Pepper

Pumpkin Seeds (for garnish)

#### **DIRECTIONS**

Preheat oven to 450.

Peel and seed squash and cut into chunks.

Peel and quarter onion

Toss squash and onion in olive oil and salt and pepper to taste.

Bake for 20 minutes (until tender).

Cool for at least 10 minutes.

Puree in blender, food processor or with immersion blender.

In a large saucepan, combine squash puree, pumpkin puree, vegetable broth, apple cider and cream.

Bring to a low boil over medium heat.

Add honey and spices and simmer for 10 minutes. Garnish with pumpkin seeds.

### **Honey Mustard Sauce** (This is a National Honey Board Recipe)

1/4 cup - Dijon-style mustard

1 teaspoon - dried tarragon, crushed

1/4 cup - honey

2 Tablespoons - white wine vinegar

2 teaspoons - olive oil

Salt and pepper

Combine mustard and tarragon; mix well. Gradually blend in honey Add vinegar and oil; mix well. Salt and pepper to taste.

Looking for a recipe using honey, e-mail me at <a href="mailto:bstbees@embarqmail.com">bstbees@embarqmail.com</a> and I'll search my cookbooks and try to find what you're hungry for!



### Here are the reasons bees die over the winter:

- 1. Bees run out of honey
- 2. Too few bees to maintain the cluster
- 3. The bees' digestive tracts compact with too much waste matter
- 4. They exhibit parasitic mite syndrome

## Old Bee Gal Q & A By Joli Winer



I never know what people read in the Buzzer—but several of you emailed to tell me how sorry you were to hear about Buzz—thank you all for your thoughts and comments.

**Dear Joli**, So sorry to hear Buzz died. We will all miss her wonderful advice and am wondering if Cecil can fill her shoes? I cannot find brood in two hives I have but do have brood in two other hives in the same yard. Plan to combine via newspaper but will give them a little more time before I do that. I would like to go 3 deep and include frames with mostly honey with the combine. What should I do with those frames that have only a crown of honey with empty cells in middle and those with nectar only?

**The Reply:** Hi Bob, Becky, Steve & Cecil & I are on our way to the Wisconsin Honey Producers meeting. Here are our responses:

We don't think you should assume that they are queen less. We had many without brood that we weren't sure were queenless. So you could leave it as 4 hives and distribute the honey evenly. Cecil & I say to leave one in the center with a crown of honey for them to gather on & cluster with the full honey around that and the emptier ones to the outside. Becky and Steve say to put all the full honey in the center with the emptier ones to the outside. We say you can combine them or not, we'd just be guessing if they were queenless since we can't tell this time of year. The queens could have stopped laying now that it has gotten cold. If you do combine and have honey frames leftover and you have freezer space you can freeze any honey for use in the spring or just put it on

top of any of the hives for the bees just in case they need it.

Wish we'd thought to invite you. We rented a big van and you could have come with us. However we are 400 miles away now with 200 more to go!

I would like to take this opportunity to invite you to send your stories or questions to Joli at the address on the back of *The Buzzer* or via email at joli@heartlandhoney.com. I'll try to answer you via email and then put it in *The Buzzer*! For answers to many of your questions visit and join our Northeast Kansas Beekeepers Face Book page. Robert Burns and Becky Tipton monitor the page closely so that you can always get a "common sense" answer to your questions.

Mark your calendars for the KHPA Spring Meeting March 14 & 15 2015 Guest Speaker, Dr. Clarence Collison, meeting Manhattan KS, Holiday Inn at Campus

### Do you think you know all there is to know about beekeeping?

I have been attending beekeeping meetings since the 1970's. To this day I have not attended a meeting where I did not learn something new. We have a club of over 500 members; however, less than 12 of us attended the Kansas Honey Producers meeting in Wichita. It is a 2 day meeting but people can attend just one day if you need to. It was an incredible meeting and I was sorry that so few attended. I always come back and try to share what I learned but it is different than hearing it firsthand. If you are able try to attend beekeeping meetings that are held in the area. You and your bees will be the big winners.

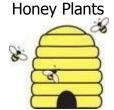
The Kansas Honey Producers next meeting will be March 14 & 15<sup>th</sup> in Manhattan. Dr. Clarence Collison will be our guest speaker. This is usually a cross between a 2 day new beekeeper class and this year we are adding sessions for those that more experienced beekeepers—what to do the 2<sup>nd</sup> and 3<sup>rd</sup> year and for more experienced beekeepers. Watch the Buzzer for details—we would love to have you join us for this meeting.

### Renew your membership—either by mail or online at nekba.org.

### Birds in the Beeyard



We haven't been birding here in ages but while we were heading home from the Wisconsin Honey Producers meeting we saw about 8 bald eagles! What a treat. Becky & Steve and Cecil and I were invited to be guest speakers at the meeting.







Borage or star flower. That's the flower that Peter Adler in the "The Paradise", the PBS soap opera like Downtown Abbey, tells Katherine Glendening has five perfect pointed blue petals that are dominated by its white center. He said it "tastes like honey and takes away all sorts of fevers and torments." I plucked a blossom and chewed it. Taste? Like raw green pepper with lingering heat. Not like honey. The blue blossoms separate easily from their hairy shield and are often used by pastry chefs as decoration or frozen in ice in punch bowls.

In surfing http://www.themelissagarden.com., the site's plant expert, Dr. Stashenko, lists his top honeybee plants based on the nectar and pollen that each produces. His top five plants are Borage, Echium, Goldenrod, Lemon Balm, and Phacelia. I planted borage this spring and it bloomed all summer but I saw no honey bees on it. But recently,

late September and October, the plants are covered with honeybees. Guess there really is a season for everything or perhaps it is one of the few plants that are still exuding nectar. My goldenrod, asters and sedum are done but I saw an iris, a yellow stella ora lily and woodland violets blooming. Strange fall, it can't be spring already, can it?

# The Metamorphosis A Column for the Youth Scholarship Students

It always surprises me what people read and don't read in the Buzzer. In the last two issues (July & September/October) I asked the kids to write something for the Buzzer. "I would like to invite all of the youth scholarship students to write an article for **Buzzer** anytime during the next few months. It can be anywhere from 1/4 to 1/2 page long on any subject relating to your bees or your scholarship experience. Questions call or email Joli at 913-856-8356 or joli@heartlandhoney.com." I think I'll keep it in until the parents, mentors or kids see it and write an article. Last year we had really positive comments from members who really appreciated what the scholarship students had written. Many of our 500 plus members don't attend the meetings but keep abreast of what the club does through the newsletter. They really liked the articles that the kids wrote. Let's see how long it takes!

### Renew your membership—either by mail or online at nekba.org.



### Officers for 2014

President: Andy Nowachek

1st VP: (youth scholarship) Kristi Milroy

2nd VP (Librarian): Alex Pantos 3rd VP (Honey Plants): Rose Lee

Secretary: Jo Patrick Treasurer: Robert Burns

Program Chairperson: Becky Tipton

Appointed:

Editor: Joli Winer & Webmaster: Robert Burns

### Meeting Dates for 2015-mark your calendars now!

Meetings are held at the Douglas County Fairgrounds at 2110 Harper St. Lawrence KS. It is easily accessible from K10, turn north on Harper Street and it is just a few blocks. We are in Building 21 North which will be on your left when you turn into the fairgrounds.

- Monday, January 12<sup>th</sup> 2015 (2<sup>nd</sup> Monday) 7:00 pm Youth Scholarship students present (2<sup>nd</sup> Monday)
- Monday, February 16 7:00 pm
- Sunday, March 15--New Beekeeper Class 1
   \*Special Guest--Clarence Collison
- Sunday, March 22--New Beekeeper Class 2
- Monday, April 20 7:00 pm
- Monday, May 18 7:00 pm
- June 6--FUNDAY!
   Full day workshop
   Keynote speaker--Dr. Marla Spivak
- July? Bee-Bee Q Meeting held at alternate location, date to be determined
- Monday, August 17, Honey judging/Fair Entries 7:00 pm
- Monday, Sept 21 7:00 pm
- Monday, October 19 7:00 pm
- Monday, November 16 7:00 pm
- Monday, December 21 7:00 pm Holiday Celebration, cookie exchange & auction

### Tips for November

- If you used a mite treatment that needs to be removed be sure to do so.
- ♦ Check hives regularly—check to see if lids are in place, check for dead-outs.
- Make sure you have a brick or heavy rock on each hive
- Move dead-outs into a storage area, clean out any dead bees, and treat with moth crystals. Left in the bee yard, bees will rob out any remaining honey and destroy the combs. Also mice can destroy your comb.
- Check your hives for honey stores—if you do not have enough, now is the time to feed. Your top brood chamber should be <u>full</u> of honey. That is an adequate supply for your bees to make it through the winter. Bees can utilize feed you provide this month.

- Get your entrance reducers on so mice won't get in the hives. They can do a great deal of damage.
- Make sure your hives are tipped forward slightly so water will be able to run out.
- Make sure that if you have left your honey supers on that you took off your queen excluders. If the bees need that honey they can move up but the queen can't. They will leave her behind.
- After extracting your honey store your supers with paradiclorobenzene to keep the wax moth out. Do not store supers in plastic bags as this acts as an incubator for the wax moth.
- If you have pollen traps on make sure to discontinue their use now.
- ◆ Take the time to inventory your equipment so you can spend the winter putting new equipment together to replace worn out woodware.
- Make beeswax candles and ornaments for holiday gifts

### Getting Your Bees Ready for Winter--Feeding

For fall feeding use 8# of sugar to 4# of water.

Candy boards do not take the place of liquid feed. They are only for emergency feeding. Joli found the following recipe in the *Encyclopedia of Beekeeping*. This is the recipe Cecil uses. It doesn't use corn syrup:

Homemade candy can be produced by boiling 20 lbs. of sugar in 5 pints of water until it reaches a temperature of 243° F after which it is allowed to cool for a while and then beaten to until it candies (goes thick and white).

You pour this hard thick candy into a rim that is the same size as the top of your hive body and about 2" tall with a bottom. Pour the candy in, let it harden. And then put it on top of your hive, under the inner cover. John Speckman states that he cuts the bottom 2"off of a 5 gallon bucket and sets that inside of a 2" rim on the top of hive and then puts his lid on the hive—this round fits over the top of the bees so that there isn't as much wasted candy board—the bees eat more of the candy. If you don't understand this rim part call Steve or Cecil and ask them.

#### Small Hive Beetles

Over the last month we've attended several meetings and talked to a lot of beekeepers—the topic many times turned to what are people doing about small hive beetles.

We have heard of a lot of different methods to control them—many of them not legal. One local club actually told their members to use roach bait in the hives! Roach bait!!! It is extremely illegal to use it in a beehive. Chemicals not approved for use in a hive should never be put in there—a lot of approved chemicals shouldn't be in there too!

Many things in beekeeping are good for the beekeeper but not necessarily for the bees. One example is that bees don't work forsythia but when they are in bloom they get the beekeeper excited because spring isn't far behind! Beetle traps serve much the same purpose. They help the beekeepers think that they are doing something but really they are not trapping very many beetles. The only thing that will help to keep the beetle population down in your hive is to have strong hives. Anything else is a waste of time and money. So say the experts and you know what we agree.

### Joli & Cecil's - Favorite Holiday Recipes

For the past 3 years my family and friends have tried to use as much local food as possible for our Thanksgiving dinner—this year we even got cranberries from the grower while in Wisconsin (not local but we met the grower—that should count for something)! We use local sweet potatoes, apples, pecans, turkey, homemade bread with local flour for the stuffing and rolls, local white potatoes and green beans and local cheese for appetizers! And of course local pumpkins for our wonderful pies!

Remember this year to be thankful for the honey bees since they are responsible for most of what we will have on the table.

### Joli's Sweet Potato Casserole

I usually double this recipe for our family!

3 C. mashed sweet potatoes (2 reg. size cans) drained-

-I always cook fresh ones but have made it both ways

1 tsp. vanilla

3/4 c honey

1/3 C melted butter

2 eggs beaten

1/2 C milk

Mix together the above ingredients, put in greased 8" square baking dish (if doubling this recipe use a 9"X13" pan or a large casserole dish)

### Topping:

1 c. coconut (small can)

1/3 c melted butter

1/3 c flour

1 c brown sugar

1 c chopped pecans

Mix topping together and spread a little at a time over the sweet potato mixture. Bake at 375 for 45 minutes



### Honey Cinnamon Apple Sauce

Well I don't actually have a recipe so---Cut up apples –you can peel them or not Start cooking them in a little bit of either apple juice, water or orange juice

When they start to get soft add honey and cinnamon (I like Penzey's Vietnamese Cinnamon) or you can use cinnamon creamed honey. I just add honey to taste.

This year we put some bees on an apple orchard –he didn't pay us in money but he has given us apples every week—what a treat-best payment ever!! Last week I got a big bag of apples from him for the holidays.

### Holiday Pumpkin Pie

2 Eggs

½ Cup Honey

1 ½ Cups Pumpkin

½ tsp. Cinnamon

½ tsp. Vanilla

½ tsp. Salt

1 Cup Evaporated Milk

1 unbaked Pie Shell

Beat eggs until foamy. Continue beating while adding honey in a fine stream. Add pumpkin, cinnamon, vanilla and salt; mix well. Stir in milk; pour into pie shell. Bake in preheated 425° oven for 10 minutes. Reduce heat to 350°, bake for 35 minutes longer or until center is firm.

### NORTHEASTERN KANSAS BEEKEEPERS' ASSOC. 2015 MEMBERSHIP APPLICATION

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Now you can pay online at nekba.org

### The Northeastern Kansas Beekeepers' Association

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

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

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

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

### 2014 Officers

President: Andy Nowachek, 10921 W 91st Terr, Shawnee Mission KS awn@everestkc.net	913-438-5397	
1st VP: (youth scholarship) Michael Sinclair, 916 S 4th, Atchison KS 66002 sinclairhoney@hotmail.com	913-367-1257	
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### Address Service Requested

Meeting Monday night November 17th