General Meeting  
Monday October 17\textsuperscript{th} 2016  
7:00 p.m.  
Youth Scholarship Presentations  
And  
Everything Beeswax:  
Phil Hershberger—Encaustic Painting  
Joli Winer—Cleaning Beeswax  
Paula Owen—Making Lip balm & Lotion bars  
Building 21 N Douglas County Fairgrounds  
2110 Harper St., Lawrence KS  
We’ll begin with some of our youth scholarship students giving their presentations—these are my favorite programs of the year!  
It takes eight times the energy for honey bees to produce a pound of beeswax as it does to produce a pound of honey. This resource is not only valuable to bees but can add significantly to your bottom line. Phil Hershberger will share his artistic flair with encaustic painting. Encaustic painting uses beeswax and pigments as the paint medium. This is a beautiful, rustic art form. Phil is a Topeka based artist and has lived and worked in Topeka for many years. He received a B.F.A. with Honors, majoring in painting, from Emporia State University in 1977. In 1979 he received his M.A., majoring in painting, from Emporia State University. His influences include: Richard Slimon, David Hockney and Jim Dine. He has also received many honors including: The National Endowment for the Arts, 1987, the American Academy of Arts and Letters Purchase Exhibition and Purchase Award, 1987, The Kansas Governor’s Art Award, 1999, and the United States Department of State Art in Embassies Program, 2004 to present. His work has been exhibited in many galleries and museums throughout the United States and is in many public and private collections. Joli Winer will show us how to change those sticky cappings into beautiful, beeswax ready to be used in a multitude of crafts. She will also share how to mold beeswax into beautiful holiday ornaments. Paula Owen will show us how to make lip balm and lotion bars, two of my favorite uses of beeswax. Paula made all the lip balm sold at the KS State Fair! These are wonderful holiday gifts!  
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.  

Kansas Honey Producers 2016 Fall Meeting  
Friday and Saturday Oct. 28 & 29, 2016  
Hays, Kansas  
Meeting: Whiskey Creek Wood Fired Grill  
Meeting Room 3203 Vine St, Hays KS  
Sleeping Rooms: Days Inn 3205 Vine St.  
The fall meeting for the Kansas Producers will be held in Hays Kansas. The sleeping room rate at the Days Inn for $65 plus tax per night. Call (785) 628-8261. The hotel is adjacent to the Whiskey Creek Wood fired grill meeting room. It is a pet friendly hotel and charges $10 per night for pets.  
Those of you who subscribe to Bee Culture may read the column The Bottom Board. The author of that column is Ed Colby. Ed is a beekeeper from Aspen Colorado. He will be here with his gal, Marilyn. (That’s what he calls his girlfriend). He promises to be an educated and entertaining guest speaker—what more could we want? He actually keeps his bees at 9000 feet and has been a beekeeper since 1995. He has about 60 hives and just retired from his job on the ski patrol. He sells honey and pollen and rents his bees for orchard pollination. Other guest speakers will be Dr. Ron Fessenden author of The Honey Revolution, The New Honey Revolution and Feed Your Brain First: The Honey Revolution Series. Ron is from Colorado Spring, Colorado.  
Full details and the program are available on the NEKBA.org
Another double header at Lawrence with Joli Winer starting out with something that all beekeepers should be aware of and that is the proper labeling of your product. You need the contact name with phone number weight in pounds and grams and what it is. If you include other items as in creamed honey, infused honey you need to have these ingredients on your label with most to least in order. If you just sell honey, that is the ingredient. I have seen Joli’s table at the Farmers Market and it is the prime example of what is needed for labeling. I have done a Farmers Market for 13 years and this year I saw a person who had bees and was selling honey, per sign “ABOUT ONE POUND OF HONEY $5.00”. Nothing else other than his name, oh he also lost a couple hives to small hive beetles. Proper information is a requirement, if you are not sure please get on line and see what your state requirements are, remember you are an ambassador of beekeepers and the products you sell to the public and it needs to reflect as such.

Second batter up was Gary LaGrange with an excellent program on Preparing Your Hives for Winter. Gary gave a lot of helpful and necessary tips that all beekeepers should and need to do prior to winter. As it has been said, take your losses in the fall and split in the spring to expand your colonies. Check for mites. Gary also mentioned some of the treatments that could be used to control varroa, and what numbers were acceptable mites per sugar roll. Gary did an outstanding job with his program and we thank him for that. Gary also mentioned something that to me and other Veterans is very important and that is working with Veterans coming back home with PTSD. Gary is a retired colonel in the army and works with Military Veterans coming home from service with PTSD. Gary started a beekeeping club in Manhattan KS a couple of years ago and has encouraged Veterans to become involved in beekeeping as a form of therapy. He has worked unknown hours to help these veterans adjust back to a normal life style with family and friends. Gary has worked with government agencies and others to procure land where these veterans can work with bees and agriculture as a means of therapy. I’ve always said that if you are working your bees or sitting and building frames it is therapeutic and you forget other worries. Needless to say while working bees the only thing on their mind is bees. For more information about this you can go to www.thesavefarm.org.

Thanks again Gary for you time starting a bee club and working with our service men.

It seems as if in a blink of the eye fall is upon us, while I’m still in the late summer mode. I talked to a friend recently and it seems that we go the same distance but it takes more steps, maybe we take our time and enjoy the view more? The bottom line is do as I say and not as I do. I should have been done with pulling honey (that was done yesterday) and treatments if required and I firmly believe if you treat one in a yard treat all. Entrance reducers should go on and feed if necessary. I will admit I did not forget the bees though and in spite of all they look good for the most part. Most have ample food supplies doing a visual and heft check. There was brood from a lot to acceptable. Treatments are going on so hopefully we will have a mild winter. If you are a new beekeeper this would be a good time to take a look around and see if you chose the right location. Maybe there is another place that looked better this year and you would like your bees there. Remember that honey you extracted this year. A bottle of that liquid gold may be the deciding factor if you get that location next year.

I received a call from a person who had a shed he was going to tear down but it had bees in the wall and he did not want to see them killed. This is probably the easiest cut out I’ve had. A battery operated saw and presto a two foot by six foot section on a cargo carrier and home. One thing I noticed is that I have yet to have a cut out that does not have small hive beetles. This looks like a strong hive with plenty of bees so we will see how this progresses. Each year I like to try something unusual and this (vertical hive) is right out my back garage door braced against my shed, now the challenge begins of bringing them through the winter.

Don’t forget to visit the Mother Earth News Fair October 22nd and 23rd and the Kansas Honey Producers Meeting in Hays October 28th and 29th, great people, loads of fun and information for all.
Old Bee Gal
By Becky Tipton

Something important and sad happened this month. For the first time ever seven species of bees in the United States have been placed on the endangered species list. These are not honey bees. They are bees native to Hawaii, known as yellow faced bees. Hawaii has over 60 different species of yellow faced bees but these 7 have been dwindling in number for the past few years. Their existence in Hawaii is really quite remarkable. Millions of years ago the first bee had to travel extreme distances across the Pacific Ocean to find their island home. Then they developed into so many different species, pollinating and thriving. Amazing!

I frequently have people tell me that they can’t kill honey bees because they are endangered. That is not true. “Endangered”, “Threatened” and “Vulnerable,” all mean very specific things in the animal world. Vulnerable indicates that a species population has decreased to a worrisome level; they are vulnerable to extinction. An endangered species is in serious decline and may face extinction because of habitat, pollution, deforestation, non-native species predation or hunting. The bald eagle was classified as endangered but with careful measures, the species has recovered remarkably. A “Critically Endangered” species is almost extinct in the wild, does not have enough population to maintain breeding, and will surely perish without conservation intervention. Threatened is not really a category in itself but an umbrella term used to encompass all three levels of concern. At this time, the European honey bee (our honey bee) does not meet the criteria for any of these distinctions. And, that’s a good thing. Once an animal does meet the criteria of endangered, the government steps in and limits the way a habitat can be managed, where a species can be moved, and who can handle the species. That would be most unfortunate for beekeepers. I appreciate that people are recognizing the peril of the honey bee and want to respect the health of our bees, but understanding what we can and cannot do with honey bees is also important.

But, honey bees are in trouble. We know our numbers continue to drop. We have approximately half the number of honey bee colonies here in the United States that we had following WW II. Why? The same as other threatened species: lack of habitat, pollution, non-native predators. We don’t want the honey bee to drop any further. Now is a great time to work on minimizing at least one of the factors contributing to their decline. Fall is a great time for planting, particularly flowering trees and shrubs. The roots will start growing this fall and be ready to takeoff next spring. Also, bulbs are planted in the fall. Crocus offer some of the earliest pollens along with willows. The gift season is approaching, gift someone you love with plants that beautify our world and sweeten things for honey bees, too.

Books for Beekeepers

It’s been awhile since I’ve read a book of fiction that touched on beekeeping. At a recent NEKBA meeting someone book on the door prize table that I wound up with-after I asked the guy who won it about it-he gladly gave it to me. This wasn’t a guy book! The title of the book was The Honeybee Sisters-Sweet as Honey by Jennifer Beckstrand. This book is about an Amish family in Wisconsin that raises bees. It was actually a sweet romantic novel which I never would have read if not for the honey bee aspect. When I read fiction that has beekeepers in it I look for the beekeeping mistakes—and this book did not disappoint me! They used queen excluders to get bees out of the honey supers (not bee escapes). But otherwise it was pretty good bee wise. It was a nice light book-I’ll read the other two in the series, just because of the bee aspect. I’m always floored when someone writes a book and it’s about something that they know nothing about that they don’t ask and expert or research it better.
Last month I must have taken a nap before I answered this! I totally forgot—thanks to those of you that noticed—Joli always likes when folks find mistakes in the Buzzer—that way she knows people are reading it!

**Dear Quinby:** Since it is getting on into fall and winter should I wrap my hives?

**Quinby answers:** We don’t wrap our hives in this part of the country. It doesn’t get cold enough to warrant that kind of protection. Wrapping also can hold moisture in the hive and that can kill your bees. If you take these precautions your bees will usually make it through the winter:

1. Get your entrance reducers on
2. Make sure you have plenty of honey—if not feed your bees (see Tips for October)
3. Make sure that your bees have a queen that is laying and that you have brood—if you do not have this but have another hive it is best to combine this above another good hive using the newspaper method—on top of the queen right hive put a layer of newspaper and then set the other hive on top of that. It would be best to get your bees and honey into one hive body (if you are using two).
4. Provide upper ventilation to release moisture from the hive—Cecil likes to prop the lid up by putting a ¼ inch stick under the lid.
5. Make sure you have a heavy brick on top to keep your lid on
6. Treat for Varroa mites

**Dear Quinby:** I’ve seen so much on the NEKBA Face book page about robbing what preventative measures can I take and what should I do if robbing starts? Also why do bees rob?

**Quinby Answers:** According to Mark Winton’s *The Biology of the Honey Bee*, bees rob other hives when there is a dearth of nectar. That means there isn’t much natural nectar out there. Robbing another hive is an easier way to get honey for your hive than getting it by foraging flowers! Mark says that colonies with less honey stores aren’t as aggressive as those with larger honey stores—they have less to protect so it’s easier for other bees to attack them.

How do you know you hive is getting robbed? There are a lot of dead bees out front, bees are shiny and black that are trying to get in and they are frantically trying to get in all cracks in the hive and any openings, pieces of beeswax are on the landing board and in front of the hive,

That being said—what can you do to stop this behavior? People keep talking about open feeding. Please folks never ever do this, ever! This is, by far, one of the absolute worst beekeeping practices. It can attract wild bees, your neighbor’s bees, yellow jackets and wasps that can then attack your hive by robbing it. If you have an entrance feeder ---- don’t use it at the entrance of your hive in the fall. You can use it inside your hive by taking off your hive lid, and inner cover and putting the feeder on top, then put an empty super or hive body on and then your inner cover and lid. Using it in this way aroma of the syrup will not entice bees to rob and your bees can better defend your hive. It is always best to invest in an inside feeder, either a frame feeder (holds a gallon of syrup and replaces a frame in your hive). Or our favorite is a top feeder—bees get to the syrup from inside the hive and your lid protects the syrup from outside bees.

I’ve heard people talk about putting a wet sheet over the hive being robbed out.

Reduce your entrance to the smallest entrance or you can even use wire mesh screen to across the entrance—air can get in but bees can’t get in.

Another method I read about while writing this was to spread Vicks vapor rub on the entrance to confuse the bees.

What ever you do—do it fast—you can’t think about it for days and then do something because by then it’s too late—your hive is dead by then. Act quickly. Joli had someone last week who was open feeding, their hive was being robbed and they wanted to know if they could just move the open feeding container farther away from their hive? After reading the above what do you think?

Quinby (named after Moses Quinby who invented the bee smoker) would like to take this opportunity to invite you to send your stories or questions to him c/o Joli at the address on the back of *The Buzzer* or via email at joli@heartlandhoney.com. She’ll let him know of any stories or questions you pass on to her.
Tips for October

- Make sure all of your hives have heavy bricks on them to keep our Kansas winds from blowing them off.
- Make sure your hives are tipped slightly forward so water won’t pool in the back of the hive and cause moisture problems in your hive over the winter.
- Mow and weed-eat around the hive entrances.
- After extracting your honey store your supers with paradichlorbenzene to keep the wax moth out. Do not store your supers in plastic garbage bags as this acts as an incubator for the wax moth.
- Take the time to inventory your equipment so you can spend the winter putting new equipment together to replace worn out woodware.
- Get your entrance reducers on this month. As the nights turn cool mice are looking for a nice warm place to spend the winter. They can sure cause a lot of damage.
- Check your hives for food stores the top 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. 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.
- Get your honey off as soon as possible. If you are leaving on supers be sure and take off the queen excluders so the bees won’t move up on the honey and leave the queen below!
- Check the frames in your brood chambers. Make sure you have a queen that is laying and that you have brood. If you find a queenless hive this time of year, it is best to combine it with another hive. Always take your losses in the fall. At this point you can still save your equipment from wax moth damage. You can always make a split or get a new package or nuc next spring.
- Inner covers should have the deep side down over the winter months.
- Prepare a windbreak if your bees are exposed to the north wind.
- Close off screened bottom boards.
- Analyze the record book— which queens did best?
- Renew your membership as soon as possible.

Do you need help with your hives? Have an experienced master beekeeper come out and help you with your honey bees. I will help with activities such as finding and marking your queens, evaluating your hives to make splits or any beekeeping tasks you need help with. Call or text Kristi Sanderson at 913-768-4961 for pricing and appointments.

Upcoming Events:

Central Kansas Area Beekeepers-Sunday, October 16, 2016 2-4 pm Getting Your Bees Ready for Winter-Joli Winer and Cecil Sweeney-present at -Morford Lavender Farm, 1376 18th Rd., Kanopolis, Kansas Phone: (785) 472-4984. Join the Morford Lavender Farm FaceBook and you will be notified of the beekeeper meetings that they host there. Beverages will be provided but you may bring cookies or snacks to share.

Mother Earth News Fair –we will have a booth October 22-23, 2016, Kansas Expocentre, One Expocentre Dr., Topeka, KS 66612 Saturday: 9:00 AM-7:00 PM, Sunday: 9:00 AM-5:00

Kansas Honey Producers 2016 Fall Meeting, Friday and Saturday October 28 & 29, 2016, Hays, Kansas Meeting: Whiskey Creek Wood Fired Grill, Meeting Room 3203 Vine St, Hays KS, Sleeping Rooms: Days Inn 3205 Vine St, Hays KS. Ed Colby, columnist Bee Culture Magazine presents & Dr. Ron Fessenden Author information at kansashoneyproducers.org

Spring meeting of the Kansas Honey Producers Assn. to be held in Topeka on March 10 & 11 2017 This meeting will be themed “2nd year Beekeeping and Beyond” so it should be of interest to many of you! Dr. Keith Delaplane presents. Place to be announced.

NEKBA 2017 Beekeeping Class March 5 & 12 2017-Dr. Keith Delaplane presents March 12th.

Saturday, June 3rd 2017 NEKBA Funday-Jennifer Berry-University of Georgia & Scott Debnam - University of Montana
Honey Plants

Jo Patrick

The Asters are the last of the blooming plants for nectar and honey. They continue to provide a spectacular fall display along roads and wild areas. We can now turn our attention to next year. The beekeeper might consider adding spring-flowering bulbs for honey bee forage. Cooler fall temperatures are a great time to think about spring blooms. With a few exceptions spring blooming bulbs are planted in the fall. Ideal planting temperatures should hover around the 70’s during the day and 50’s at night before planting. This temperature range promotes root growth and deters top growth. As the queen begins laying again for spring build up, spring flowering bulbs can add diversity of food for brood. Not all spring and summer flowering bulbs will attract honey bees. Some flowers are not easily accessible. There are also varieties that are hybridized and all the good bee food has been bred out of them. Species bulbs, the varieties that are not hybridized, are the best choice for honey bees. A quality retailer will have the bulbs labeled as species varieties.

Often found blooming with snow on the ground, Crocus provides very good pollen and some nectar. They bloom long before dandelions emerge. On winter days warm enough for bees to break cluster, Crocus might be available for pollen collecting and feeding the early spring brood. While Crocus is really classified as a corm, it is planted and treated much the same as other bulbs. This low grower can tolerate dry areas under deciduous trees. The Crocus emerges long before trees start filling out with leaves in the spring. Honey bees prefer working blooms in full sun, so beneath trees that drop their leaves in the fall can be a good location for Crocus as well as rock gardens and flower beds. Muscari, or Grape Hyacinth, are a sweet addition. The Grape Hyacinth will grow to about 5 inches in height. They make a bigger visual impact when planted in combination with other flowering bulbs. Scilla sibirica, or Siberian Squill, is a good source of pollen and nectar. Scilla grow in clumps of 4-6 inches in height and usually has blue bell shaped flowers.

The Allium species are good nectar and pollen plants. This family includes ornamental onions, leeks, chives, garlic, scallions and shallots. Alliums vary in height, color, and bloom time. Some ornamental alliums can be a very dramatic 48 inches tall. Fall is the proper time for planting garlic and ornamental alliums.

Planting depth and spacing depends on the individual bulb. Generally, bulbs are planted two and a half times deeper than their diameter. A ruler isn’t necessary when planting. Bulbs are somewhat forgiving and will work their way to a desired planting depth. In our Kansas clay soils, I would tend to plant shallower than deeper. Too much moisture will rot the bulbs so good drainage is important. With the pointed end facing up, firmly press the bulb into the prepared soil so that the base is resting at the appropriate depth. Bulbs like a well drained soil, plenty of sun, a light feeding of bone meal, and a bulb fertilizer of 10-10-10. Green or hot manure isn’t recommended. Removing blooms after they have faded but leaving foliage will allow the plant to concentrate on sending nutrients back to the bulb for the next year. A little protection from our Kansas winds will help blooms last longer. Bees are attracted to the colors white, yellow, blue, and ultraviolet. Do plant in large groups. This makes a bigger visual impact for people and the honey bees. The more the better, but a 3-square-foot spot will attract some bees to visit. Planting different species in one area to produce a succession of blooms will ensure repeat visits from foragers.

Garden centers generally offer an overwhelming selection of spring and summer flowering bulbs and corms. A garden center that carries quality stock will carry bulbs suited for our area and provide information on proper planting depths and spacing. The firm, healthy bulbs are usually displayed in boxes or crates allowing for self service. I avoid prepackaged bulbs, tubers and rhizomes. If you can’t see the product, you can’t judge quality. Shopping with a list of honey bee favorites will help to control impulse buying. Some garden centers with large selections are Grass Pad, Olathe; Skinner Garden Store, Topeka; and Earl May Garden Center, Lawrence. There are also many trustworthy online sources. http://www.johnsheepers.com and http://www.vanengelen.com are two reputable companies. Early colonists and time has given us one of the best and most prolific spring pollen producers: Dandelions. But that is another column.
**Kansas State Fair Competition Results-Adult:**

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**Kansas State Fair Competition Results-Youth:**

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**Did you know? Honey Stomach**

Did you know that the first section of the honey bee stomach is the honey stomach? It is not a true stomach since no digestion occurs there. The honey stomach is actually a crop. It is used to hold nectar collected from flowers before it is converted into honey. Nectar stored here can be returned back into the mouth of then given to another bee in the hive. The honey stomach simply stores and transports nectar from the flowers. The actual eating of food is a different behavior completely separate from the eating of food.

Did you know that Dr. Jamie Ellis had a great article in the American Bee Journal this month about different ways that beekeepers can make money from their bees? It was a really good article. If you do not subscribe to one of the magazines make sure to sign up for one or better yet both of them when you renew your club membership. We love both the *Bee Culture and the American Journal!*
NORTHEASTERN KANSAS BEEKEEPERS’ ASSOC.
2017 MEMBERSHIP APPLICATION
You can go online at nekba.org to pay your renewal!

Check one: □ Renewal  □ New Membership

NAME___________________________________________________________

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(Write clearly please)
County_____________________________________

□ Yes—please send my Newsletter (The Buzzer) by email.
I understand that it will arrive earlier and will be in color!

Membership for 2017 Northeastern Kansas Beekeepers $15.00

Additional family members wanting voting rights $1.00 per person $1.00
Additional Family member’s names_____________________________________________
(Only one newsletter will be sent)

Youth Membership (18 years of age or under) 7.50

Membership for Kansas Honey Producers’ Assn. $15.00

American Bee Journal 1 year $21.00
(  ) Renewal  (  ) New
2 years $39.75

Bee Culture Magazine 1 year $25.00
(  ) Renewal  (  ) New

Youth Scholarship Donation $__________

Total $__________

Make checks payable to: NEKBA or Northeastern Kansas Beekeepers’ Assn.
Mail To: Robert Burns, 7601 W 54th Terr., Shawnee Mission, KS 66202-1129
913-481-3504  Email: rburnshoney@gmail.com

Go online-- at nekba.org to pay your dues
The Honey Pot
By Robin Kolterman

Fall is a beautiful time of year to be outside and enjoy the smell of crushed leaves and falling walnuts. The wonderful tastes of fall fruits of apples and pears appear in these recipes as well as a treat from the fall garden. All highlighted with the taste of honey from the bee’s summer productiveness.

“One can no more approach people without love than one can approach bees without care. Such is the quality of bees…”
—Leo Tolstoy

Baked Pears with Marsala-Honey Syrup
For an easy dessert, serve with vanilla ice cream or a small sugar cookie

- 3/4 cup Marsala wine
- 3/4 cup warm water
- 1/2 cup honey
- 3 strips orange zest (3-inch)
- 1 cinnamon stick
- 1 vanilla bean
- 4 firm ripe Bosc or Anjou pears, halved lengthwise and cored.

Preheat oven to 375 °F. Whisk wine, water and honey in a 9-by-13-inch baking dish. Add orange zest and cinnamon stick. Split vanilla bean, scrape out the sticky black seeds with the tip of a small, sharp knife and add them and the pod to the baking dish. Place pears cut-side down in the baking dish.

Bake, basting every 15 minutes or so with the wine mixture, until the pears are very tender, 1 to 1 1/4 hours. Serve the pears warm, drizzled with the sauce.

- Make Ahead Tip: Cover and refrigerate cooled pears (in syrup) for up to 2 days. To reheat, bake at 350°F for about 15 minutes.
- Marsala wine has a unique taste that is hard to duplicate but a suitable substitution may be 3/4 cup dry white wine and 1 tablespoon of brandy.
Honey-Carrot Cake with Mascarpone Cream

1 1/4 cups all-purpose flour
1/2 cup whole wheat pastry flour
1 1/2 teaspoons baking powder
3/4 teaspoon pumpkin pie spice
1/2 teaspoon salt
1/4 teaspoon baking soda
3 eggs
2 cups finely shredded carrots (about 4 medium)
2/3 cup honey
1/4 cup canola oil
1/4 cup buttermilk or sour fat-free milk

1. Preheat oven to 350 degrees F. Grease and lightly flour a 10-inch fluted tube pan.
2. In a large bowl stir together first 6 dry ingredients. In another large bowl beat eggs lightly with a fork. Stir in rest of ing. Add egg mixture to flour. Stir until combined. Spoon evenly into pan.
3. Bake for 30 to 35 minutes until a wooden toothpick inserted near center comes out clean. Cool cake in pan on a wire rack for 10 minutes. Invert cake onto wire rack. Cool completely.
4. Place cooled cake on a serving platter. Serve with Mascarpone Cream.

Mascarpone Cream: Stir together 1/2 cup mascarpone cheese, softened, 1 Tablespoon honey. Gradually stir in 1 Tablespoons or less whipping cream to piping consistency.

Honeyed Apple Peanut Butter Tart

Makes 3 full tarts or 12 slices

- 1 sheet Puff Pastry, thawed
- 2/3 Cup creamy peanut butter
- 2 Tablespoons honey, warmed
- 4 Tablespoons for drizzling
- 2 apples of choice, sliced thinly
- 2 Tablespoons granulated sugar
- Powdered sugar for dusting

1. Preheat oven to 350 degrees F.
2. Slice puff pastry dough into 3 equal size rectangles and place onto a parchment lined baking sheet.
3. Warm peanut butter in a microwave safe bowl until liquid like. Drizzle in 2 Tablespoons of honey, stir then spread evenly over 3 pastry rectangles leaving 1/2 inch border around edges.
4. Layer apple slices neatly over top of peanut butter, drizzle with warm honey, sprinkle with sugar then bake for 30-35 minutes or until pastry is lightly browned and puffed around the edges.
5. Let cool completely then drizzle with additional warm honey if desired and powdered sugar. Serve as whole tarts or cut each tart into fourths.
HEARTLAND HONEY & BEEKEEPING SUPPLIES
We carry a complete line of beekeeping supplies including woodenware, smokers, extractors, books, queens, package bees and containers. We will trade wax for supplies. For your convenience please call in advance – Hours Mon., Tues., Thurs. & Friday 10:30-5:30, closed Wednesday. Joli Winer/Cecil Sweeney, Heartland Honey and Beekeeping Supplies, 19201 S Clare Rd. Spring Hill KS 66083. (913) 856-8356. joli@heartlandhoney.com

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NORTHEASTERN KS BEEKEEPERS’ ASSOC. 2017 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 ______________

$15.00 (Jan-Dec)

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 Assn. $15.00 ______________

American Bee Journal 1 year $21.00 ______________

Bee Culture Magazine (formerly “Gleanings”) 1 year $25.00 ______________

Youth 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 rburnshoney@gmail.com email

Now you can pay online at nekba.org

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

Address Service Requested

Meeting
Monday, October 17th

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 January, March, June and July. 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.

2016 Officers

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