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The Bee Buzzer

Monthly publication of the

Northeastern Kansas Beekeepers' Association

VOLUME 72, NUMBER 7

EDITOR: CHERYL BURKHEAD

July 2020

General Meeting

Monday, July 13, 2020 (7 p.m.)

Join Us for a ZOOM Meeting

"In the comfort of your own home"

Download the Zoom App and watch from your computer, smartphone, or tablet

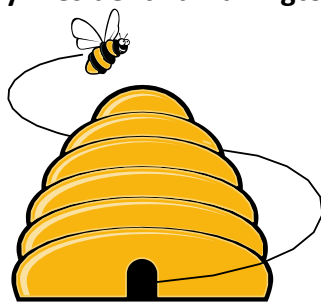
Log in instructions will be posted on the

www.NEKBA.org website.

Main Program: Extracting honey- Joli Winer & Cecil Sweeney. Honeycomb processing- Cheryl Burkhead. Update on the progress of the three nucs- Cheryl Burkhead and Becky Tipton. Questions will be taken after the presentation.

Beelines

By President Ed Darlington



I read a saying in a book and then heard it in a YouTube video. It sunk in and then it hooked me. "If you want to make small changes, change the things you do: If you want to make big changes, change the way you look at things."

The board is trying to develop a path forward for getting our meetings opened back up to actually meeting together. Much of this is out of our

control. So far, there have just been individual discussions among board members.

We have a board meeting scheduled for July 12th; in that we will attempt to develop an action plan. If any members have suggestions, please make it known to one of the board members so we can include it in our discussions.

There have actually been some very positive changes in our current presentations. That being said, obviously there are also some glaring negatives. As we attempt to plan forward, we may have to evaluate alternative locations for our monthly meetings. We may have to look to the Douglas County Fair grounds for major classes and events.

If you pre-registered for the Nebraska Virtual Bee Fun Day, look for the link they have emailed us, and watch the recorded presentations for either a second time, or view ones you missed. Great program before they expire soon!

I think it was Becky Tipton that had recommended we partner with the Nebraska Master Beekeeping program and after viewing this event, I would agree. We should discuss this at our next board meeting. This is one of those works-in-progress to which we need to come alongside and support not only financially, but also help with their programs. I am pleased to tell you that two of our board members: Joli and Becky are, in fact, part of their advisers and supporters.

This certainly has been a year for swarming! I wish I had read the book the bees are reading so I could

learn what is prompting their actions. There is a very interesting article in this July's American Bee Journal, page 801, about signals for the hive to swarm: "The Astonishing Behavioral Versatility of Nest-site Scouts". It actually describes some of the behaviors I observed when one of my hives swarmed. While I didn't understand then, I do now. Read the article.

I have stated in this newsletter previously, the nutrition for our bees is something we need to be prepared to solicit outside help, as the problems of farming practices and mono-crop plantings are adversely affecting many species; not just honeybees.

My investigation and subsequent learning may be best explained with an example: To obtain the same nutrition that your grandfather received from eating just one orange, would require you to eat eight oranges. So, a question comes to mind: what about the pollinator plants? What may be missing in the pollen or nectar that our bees are collecting? In places where they are practicing regenerative farming by improving soil health, bees collect 20% more honey than from farms not practicing these interventions. This leads me to the very next question; what is missing in the honey we are eating compared to say 100 years ago? One of the best books on that subject of soil health and regenerative farming is, "[Dirt to Soil](#)," by Gabe Brown. More on this next month.



2020 Meeting Dates: (Starting Time is 7pm. Log in a few minutes ahead on Zoom.)

- Monday, July 6, 2020 (Q & A)
- Monday, July 13, 2020
- Monday, August 3, 2020 (Q & A)
- Monday, August 17, 2020
- Monday, September 21, 2020
- Monday, October 19, 2020
- Monday, November 16, 2020
- Monday, December 14, 2020



Ol' Bee Gal

"Who told you that???"

Steve Messbarger wants to know the source of your mis-information. It is intriguing to look at things we see on YouTube or beekeeping sites on Facebook and wonder where their information originated. Here is a little gem I've seen put forth on many sites and presented as gospel.... "You can move an established hive across your yard and place some sticks, rocks or grass in the entrance area to get the bees to reorient to their new location." NO. This is incorrect. Bee's "GPS" is based upon their orientation to the sun. Moving across the yard or even across the pasture is not enough to reset that finding instinct. To successfully move a hive without losing field force, our rule is to move the hive 2 feet or 2 miles. If you put the hive on a wagon, move it toward the desired location about every 3 days. The bees will be able to locate the pheromones from the hive and continue business as usual. If you are able to move your hive 2 miles away, close them up at night to avoid losing your field force, move to the temporary location. After about a week, you can repeat the process and bring them back to your yard and place in the preferred spot.

A couple of interesting exceptions exist. When a colony swarms, something in the swarming process triggers an automatic reboot of their GPS. They will NOT return to the parent colony. If you try to pour the swarm back into the parent colony, fighting may ensue but the swarm will likely just take off to the same branch where they made their initial landing. The bees don't have a "discussion" among themselves (We are not going back no matter what!). So, what is it that re-sets their navigation? We don't know.

Another exception can be created by closing up a colony for a period of time—generally about 3

days. But, if you choose to shut up your colony for 3 days this week, you'll come back to find bee soup. They will die in the heat.

Another interesting consideration: if you create a split from a strong colony and want to leave the split in the parent yard, the bees may or may not stay in your split colony. If you created the split early in the morning before the field force has departed, they will likely return to the parent colony. If you make the split mid-day, when all field force is foraging, you can probably move that split with mostly nurse bees successfully to any place in your apiary. If you choose to try this, check the split the day after making it to be sure you still have ample bees to cover your brood. It's also good to choose mature brood, ready to hatch and provide additional bees for that split.

I wonder if the idea of placing sticks/grass/etc. in front of the hive has somehow been confused with the strategies employed to reduce colony drift. A long line of hives with few distinguishing markings differentiating them will have increased population pile up in the hives on each end. A foraging bee arriving with a load of nectar will be readily accepted into any hive. Since she is carrying a super heavy load, the worker is only too eager to off load the nectar and head back out.

Unfortunately, this is detrimental to both colonies. Those receiving the extra bees will be more likely to swarm and the beekeeper may not recognize that the end colonies are becoming honey bound. The inner colonies will continually lose population and may even seem to have a failure to thrive problem. Two colonies of 30,000 bees will not produce as much as one colony of 60,000 bees because each colony needs about the same number of bees to carry on the necessary activities of the hive. Those bees not caring for the hive are foragers. More foragers = more honey. If the colony swarms, you are back to a 30,000 bee hive and less productivity. (Research has shown that during a heavy nectar flow, 20% of bees in the hive may not belong to that hive.)

Thank you to Dr. Marion Ellis. I had heard this misinformation from so many sources, I began to doubt by teaching. Dr. Ellis is the man, and he says, 2 feet or 2 miles. That's it folks.

Becky Tipton, Special Events Coordinator



Meet the Beeks

If you would have mentioned 20 years ago that beekeeping would be the center of my life, I would have laughed and shook my head in disbelief. At that time, I managed the Pesticide Division of Kansas City's largest tree service, lawn, and landscaping company. The irony now as a beekeeper is that I built pesticide programs, researched chemicals, sold lawn and landscape health care programs, managed spray technicians, and sprayed countless chemicals myself.

Fast-forward 20 years and I now operate a pesticide free farm and a 125-tree fruit orchard. If nothing else during the first half of my professional career, I learned that the 'standard' means to operate a fully functional farm and orchard without the use of conventional insecticides, fungicides, and herbicides.

Fast forward to the second half of my professional career. My path as a beekeeper and my passion for beekeeping began 6 years ago when my wife

and I purchased our forever home on 10 acres. Within weeks, I promptly went to work and planted a hobby orchard with 15 assorted fruit trees and hand sowed 6 acres to native wildflowers for my wife and me to enjoy for years to come. As the fruit trees matured, I decided to increase our crop yield by adding honeybees. Immediately that February, I did my homework and found NEKBA online and went to my first Monday night meeting. Perfect timing; as for the next 2 months I signed up for the Beginner Beekeeping Class. I purchased equipment and 2 packages of bees from Cecil and Joli. From there, it was like a moth to a flame. I was hooked. By my second year, I was managing six hives. Since I am a glutton for punishment, I set up at my first farmers market in Bonner Springs. It was a perfect fit for me as I was able to pair working outdoors with my love for horticulture and being a salesman.



For the next 2 years, I continued to do farmers markets and any festival or outdoor event that would allow me to sell our products. I absorbed all I could about anything and everything related to beekeeping. Along the way, I have 3 people to thank for inspiring me and teaching/mentoring me early on. John Speckman, who I could sit and listen to for hours on end about all of his beekeeping experiences. He is an amazing beekeeper who never turned me away when I would stop by his house, asking question after question. I listened intently as he flooded me with information. My other 2 mentors, whether they know it or not, are Cecil Sweeney and Joli Winer. Both were so willing to share their time and talents to teach me about the backend of beekeeping- value added products from all the natural resources from the beehive. In my third year of beekeeping, I started to realize that I could make this hobby into a full-time

business. I spent the next year, while still working full time, growing my hobby into a business. I landed upon the name “Next to Nature Farm”, and based my business plan on a pesticide-free farm that focuses on sustainable farming practices and offers products in their most natural form.

In November of 2018, after a ton of thought and prayer, I made a life changing decision to retire at the ripe old age of 47 and take the plunge into running my business full time. At the time, my wife thought I was nuts and according to her “I had lost my ever-loving mind”. I just felt it was necessary and had faith that I could chase down my dream of owning and operating a small business. Over the next year, we formulated an in-depth business plan and landed on the concept of an agro-tourism education and retail center. Our focus was on the critical importance of honeybees and native pollinators to agriculture in Kansas, the Midwest, and throughout the world. For the next 10 months, I attended every workshop and conference on building and growing a small business and working towards the concept of a destination location business.

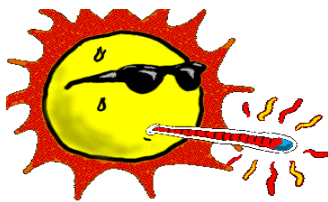
Construction started in November of 2019 and so began the slow dance with contractors. I must say that although builders, carpenters, electricians, plumbers, and HVAC folks are skilled tradesman, good communication is not in their vocabulary. Highlights of our facility include a 7-foot-tall observation hive that was designed and constructed by fellow NEKBA member, Matthew Brandes. In addition, we have the only farm with a honey tasting bar in the state. Our visitors have the opportunity to taste over 50 different natural flavor creations of artisanal infused honey, creamed honey, and varietal honey sourced from throughout the United States and the world. Our retail center carries all of our products, honeybee and native pollinator themed merchandise, and handmade products from an additional dozen vendors that produce a high-quality local product. In addition, as a certified Dadant dealer, we carry beekeeping equipment and supplies and this year we were a retail outlet for nucs produced by Golden Rule Honeybee Farm. Along with our retail and educational components, we have built and outfitted a commercial kitchen at our facility that

acts as a business incubator for individuals that require a commercial kitchen to prepare products for re-sell and gives bakers/chefs a location to prepare specialty items.

Upcoming expansion plans include the construction of an 800 square foot indoor butterfly house that will have native pollinator gardens in place and will be open in the Summer of 2021. Plans for a greenhouse in 2022 will allow us to offer a nice variety of native pollinator plants.

We have a calendar full of workshops, classes, and events that will kick off in July and carry through the end of the year. Go on-line to our website www.Nexttonaturefarm.com for a listing and opportunity to sign up.

Chad & Megan Gilliland



July in Kansas promises to be very hot and humid and many of you have already started pulling supers and harvesting honey. Make sure that you are taking precautions while working out in this heat. A little planning and prevention will keep you safe, healthy, and cool this summer.

- Carry an insulated water bottle. Fill it with ice-cold liquid but avoid alcohol as it can lead to dehydration.
- Wear loose light-weight clothing but still allowing for protection of your face and neck. You'll often find me in a fishing shirt, shorts, & flipflops with a hat & veil when the heat's unbearable.
- Attend to your hives in the morning or evening when temperatures are cooler and the sun is less intense.
- Take plenty of breaks in the shade or the air-conditioned car and drink lots of water.
- Take an ice chest and use cooling towels around your neck.

- Take someone with you, if possible, or carry your cell phone should you feel ill from the heat.
- Know the signs of heat stroke. Call 911 or get to an emergency room immediately if you have symptoms. Symptoms include: Temperature of 104 F or greater, confusion, reddish skin, nausea/vomiting, rapid shallow breathing, rapid heart rate, throbbing headache.

Don't let heat exhaustion ruin your successful harvest. Plan ahead and be safe.

Cheryl Burkhead-Editor

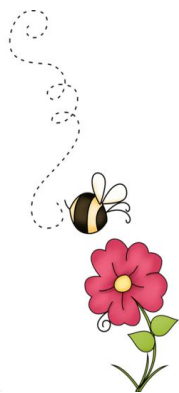


Tips for July

- Weed-eat around the entrance to your hive.
- Wear as much protective clothing as you want, make sure you feel comfortable when working your hives so that you won't be afraid to get into them.
- Use your smoker each and every time you check your bees.
- Consider keeping bee tools in a box so that you can always find them.
- Work from the side or the back of the hive out of the bee flight path.
- Water is essential for you and your bees. Stay hydrated in the heat. If your bees don't have a reliable water source, provide water near the hive. A chicken or quail waterer with gravel in the tray makes a good bee water source.
- Harvest your earliest, lightest honey and keep it separate from later darker harvests. The contrast will make both honeys more valuable.
- Make note of what apiary each super was harvested from as floral sources are different.
- Prepare entries for local and state fairs.

HONEY PLANTS

What does the floral source say about your honey?



Honey straight from the hive is full of unique flavor notes based on its location and season. A sample of honey can be multi-floral, commonly referred to as

wildflower honey, or mono-floral meaning the bees visited mainly a single flower source for nectar. Honey is like a fine wine and can be appreciated for its aroma, flavor, color, texture, and viscosity. These characteristics vary based on what plants the bees have been collecting nectar from. The color, flavor, and even aroma of honey may differ depending on the nectar and pollen source. The color may range from nearly color-less white to dark brown or even almost black. While the honeybee is flitting back and forth on a flower collecting nectar and pollen, she gets covered in pollen granules which inevitably find their way into capped honey. The pollen not only adds to a honey's unique characteristics, but is the trace indicator to which flowers the honeybee visited while foraging.

Most honeys are a blend from various hives and many different varieties of flowers that are on average within a radius of 1-2 miles of the hive. There are also honeys referred to as uni- or mono-varietal. An example, buckwheat honey, is created by placing a hive in a spot where there is an abundance of one type of blooming plant. Foragers are attracted to the nectar source with a high number of blooms coupled with a quality nutritional value. The one particular plant whose nectar and pollen will be dominant in the honey (at least 45% by volume) will produce a distinct flavor. This honey is harvested right after the bloom cycle and offers the beekeeper a unique tasting honey that is highly sought after by consumers.

There are more than 300 unique types of honey available in the United States, each originating from a different plant source. In the northeast corner of Kansas, some examples of mono-varietal honey plants can be Black Locust, BlackBerry,

Sunflower, Buckwheat, Clover, Alfalfa, Basswood, and Pumpkin Blossom. Try your hand at collecting mono-varietal honey by setting up a hive near an abundant single floral source and harvest your supers just after the bloom ends. You will find that this single source honey option is very popular with a certain number of consumers and can have a higher value based on demand. Scout your areas and see if you can locate that potential high quantity, single source nectar plant for placing your own hives at next year.

Chad Gilliland- Honey Plants Chairman

ASK QUINBY & REMI



Dear Quinby and Remi: All my supers are full, and my honey is capped, is it ok for me to extract it?

Quinby and Remi answer: In our area, we've had years where even capped honey was high in moisture. Around here with our high humidity our honey can absorb moisture and hold it in the honey. It is a good practice to check the moisture on your honey **before** you extract it. After you extract it, it's really hard to pull the moisture down to an acceptable level. To keep honey from fermenting, the moisture should read below 18.6% on a honey refractometer.

Honey has a hygroscopic nature, which means when exposed to air, it naturally absorbs moisture from the air. Honey's hygroscopic properties also make it an ideal ingredient in a lot of cosmetics as it helps keep skin hydrated and fresh and prevents drying. Thus, some people call honey a natural "humectant" as it attracts and retains moisture. Cecil and Joli have seen honey bubbling under the wax cappings because the honey had fermented in

the frames. It is incredibly sad to lose an entire honey crop because it fermented.

Dear Quinby and Remi: I see the prices of honey refractometers from \$20-\$400—do I need a \$400 refractometer or would a less expensive refractometer work for me?

Quinby and Remi answer: You may not need to spend anything for a refractometer because there may be a club member that lives nearby who would be happy to check your moisture for free. Cecil Sweeney, Becky and Steve Tipton, and Chad Gilliland (to name a few) are happy to check your moisture. They are all board members and their contact information is on the back of the Buzzer. However, if you would like to purchase one, look for one in the range of \$80 are rather good. The cheap ones have been known to not give exactly accurate readings. Refractometers are used for many things. Make sure when purchasing one that it is for checking the moisture in honey. Honestly, I would buy one from a bee supply dealer before buying one on Amazon so you'll be sure to get one that is for honey.

Dear Remi and Quinby: I have pulled my honey off and checked the moisture and the moisture in some of my frames is over 18.6%. What is the best way to get the moisture down to a lower level?

Remi and Quinby Answer: A word of caution to start about storing your honey supers with honey in them before you extract in your basement. Your frames of honey will absorb moisture into the honey, so it is best to keep your supers elsewhere. The first thing is to have your honey supers in a small room. You want the most possible surface exposed. If possible crisscross your supers or if you just have a few put down something- some pieces of wood, bricks, something to keep them off the floor so air can circulate under them. If you have a fan, place it in the small room like a laundry room or small bathroom. If you have a de-humidifier set it up in the small room too—if you do not have one, then try to borrow one. This really is the best solution! Check your moisture each day in several frames in each super. You'll soon see a dramatic change. When the moisture is below 18.6% you can extract. **Caution:** I will caution that one of our friends made a tent like structure in her garage and put the dehumidifier and fan under the tarp and

proceeded to un-intentionally melt all of the honey out of her frames onto the floor, so be aware of the temperature.

Dear Remi and Quinby: I've extracted my honey and the moisture is too high. What is the best way to get the moisture down below 18.6%?

Remi and Quinby Answer: Ideally, you'll want to bring the moisture down before you extract but since that didn't happen, you'll want to pour your honey over into several open containers – like kettles or pails so that you have as much surface space as possible to remove the moisture. If the honey is already in jars, it is almost impossible to get the moisture down. Likewise, if you put the honey on shallow trays, it is hard to keep it from spilling everywhere. You'll do as above, put your honey in a small room with a fan and a de-humidifier, and run it until the moisture is below 18.6%. Then, you can bottle it or store it.



The Honey Pot

by Cheryl Burkhead

Honey-Bacon BLT

12 slices -thick-cut bacon
¼ cup - honey
½ tsp. - ground coriander
¾ tsp. - cayenne pepper
8 slices – Sourdough bread, toasted
8 tsp. – mayonnaise
8 pieces – green leaf lettuce
12 slices – Beefsteak tomato, sliced
4 – eggs, fried to desired doneness
½ cup – Avocado, mashed

Directions: Preheat oven to 400 degrees and line a baking sheet with parchment paper. Place bacon slices on prepared baking sheet.

Combine honey, coriander, and cayenne pepper. In increments of 20 seconds, heat in microwave until just melted. Using a pastry brush, baste melted spiced honey over the bacon slices. Flip and baste other side. Roast for about 15 min. until crisp.

Assemble: On one slice of sourdough toast, spread 2 tsp. mayo, top with 2 pieces green leaf lettuce, 3

slices tomato, 3 slices Spicy Honey Candied Bacon, and 1 fried egg. Spread 2 T avocado mash on second slice sourdough toast and place on top of sandwich to close. Slice diagonally and serve.

Honey Raspberry Sweet Tea

2 cups – freshly brewed tea

2 cups – cranberry-raspberry juice
¼ cup – honey

In large, heat-proof pitcher, whisk together all ingredients until thoroughly combined and honey is dissolved. Chill until ready to serve. Pour over ice.

A proverbial beekeepers' saying about swarms:

A swarm in May is worth a load of hay.

**No swarm in May is worth two loads of hay. (*German version)*

A swarm in June is worth a silver spoon.

A swarm in July ain't worth a fly.

Let's explain. Colonies that swarm lose the capability of making a large honey harvest for the beekeeper. In addition, captured swarms need time to build for the season. Therefore, the proverb above usually has some meaning to the beekeeper as the later they swarm, the less time they have to recover as they will be smaller in overall population. The larger and earlier in the season that they swarm, the more chance the swarm has to build to successfully over-winter for the next season.

However, for the colony, there are really some benefits in the act of swarming that many do not think about, as swarming is an inherited characteristic and necessary for the renewal of the queen in the established colony, for the preservation of the species, and for the renewal of honeycomb construction in new colonies.

NORTHEASTERN KS BEEKEEPERS' ASSOC. 2020 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 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 apply, re-new, register, and pay online at www.nekba.org

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, requeening, 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. ED 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 by appointment only. Robert Hughes, 14054 W 107th St, Lenexa, KS 66215, 913-485-9132 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

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, July 13, 2020

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 re-newals 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.

2020 Officers

President: Ed Darlington , 2804 E 174th St., Belton, MO 64012 edarlington49@gmail.com	816-331-4934
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