

Since 1948 Exploring the Wonderful World of Beekeeping Together

The Bee Buzzer

Monthly Publication of the

Northeastern Kansas Beekeepers' Association

VOLUME 74, NUMBER 8

EDITOR: CHERYL BURKHEAD

August 2022

General Meeting

**Monday, August 15, 2022 (7:00 p.m.)
(IN PERSON ONLY-website for updates)**

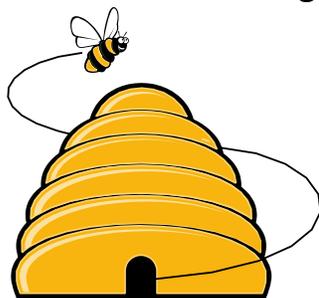
Douglas County Fairgrounds Bldg. 21N
2110 Harper St., Lawrence KS

Directions: The address is 2110 Harper St. It is easily accessible from 23rd Street. Turn north on Harper Street and it is just a few blocks. We are in Building 21 North, which will be on your left after you turn into the fairgrounds.

Main Program: Varroa testing, mite thresholds and treatment options.

Beelines

By President Ed Darlington



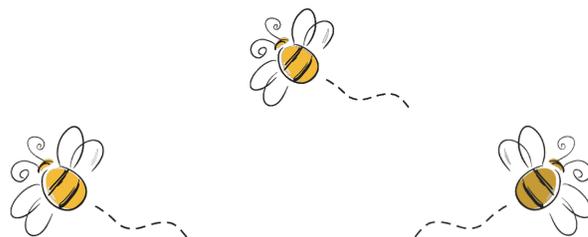
I would like for additional members to step up and volunteer; we are still needing additional new board members.

The selection committee comprised of Matthew Brandes (Committee Chair), Chad Gilliland, Jo Patrick, and Ed Darlington has got a jump start on surveying and interviewing potential candidates for new board positions that we will recommend for our November elections.

Because of the proximity and timing of the election, I have appointed Kristi Sanderson to work with Becky Tipton for the two upcoming

Beekeeping classes in January and February. Our hope is that she will be elected to that position during the November election.

This time of the year we ought to be harvesting our honey; and if using chemical controls, then follow up harvesting with your mite treatments.



2022 Meeting Dates: (Starting Time is 7pm. Q & A sessions are virtual via Zoom)

- August 15, 2022
- September 5, 2022 (Labor Day) No Q & A
- September 19, 2022
- October 3, 2022 (Q & A)
- October 17, 2022

Please stay at home if you are not feeling well or exhibiting symptoms.



Swap Meet, August 6, 11 AM-5 PM at the Coffey County Fairgrounds at Kelley Park in Burlington, Kansas, hosted by 'Tiny' Jackson, Jr., Kansas Honey Producers Southeastern Representative. No live bees please. There are 20 concrete spots, no fee

but donations will be accepted. There will be a Farmers Market at this same location, as well as, the Burlington city-wide garage sales. For further questions, contact Tiny at 620-481-1275.



ENTER THE HONEY SHOW

Last year was a really down year for the honey show, we only had 6 entries in the honey show. Let's make this a great year and show off our Kansas honey at the show by filling up the shelves with frames of honey, jars of honey, beeswax entries, gift baskets, and comb honey. All honey entries remain the property of the exhibitor so you will get your entries back. If you need assistance in getting your entries to or from the fair, contact Kristi at 913-768-4961 via text or phone. It's not too late to submit your entries online. You have from August 1-15 to submit entries. There is a \$5 late fee and a \$1 fee per entry. If you wait till the 16th the late fee jumps to \$25. No entries will be accepted after the 27th. If assistance is needed to enter online, call the fair office at 620-669-3626 Monday-Friday from 8AM-5PM. To encourage participation, KHPA IS REIMBURSING you the \$1 fee per entry for every entry you bring to the fair. We have a great honey judge from Aims, IA coming to judge. You will receive your score sheet and if needed comments will be left on how you can improve your entry for the next show you enter. If you place 1st, 2nd, or 3rd there is premium money awarded as well as a ribbon. To enter honey in the Black Label class, 2 other classes must be entered. Black label honey is judged on taste only and the judge doesn't even get to see the color of the honey. If your honey is judged the best tasting, you have bragging rights that your honey is the best tasting in the state of Kansas. This year we have ordered a special ribbon that really stands out in addition to the premium money. Consider entering the honey show and competing with other Kansas beekeepers. All entries are required to be done online at www.kansasstatefair.com.

WE NEED YOU AT THE KANSAS STATE FAIR

The largest event in Kansas is fast approaching. On September 9-18, the fairgrounds in Reno County will be full of vendors and fairgoers. There are lots of livestock shows, open area concerts, marching bands, and new crazy foods to try; just to mention some the activities that take place.

The Kansas Honey Producers need your help. Starting Tuesday, September 6th at 10:30, we will start setting up the sales area and clean up the display area for the honey show. The goal is to have all honey and honey-related products labeled and ready when the fair starts at noon on the 9th. Our state yard operators will have harvested and bottled the honey their hives have produced and will bring it to Hutchinson for labeling. This is a good time of socialization and catching up as we work together to get ready for the fair. Once the fair starts, we need beekeepers of any experience level to man the booth and answer questions about beekeeping as well as sell our products. This year we have 4-hour shifts and you will be provided with an entry ticket at guest services on the days when tickets are required to enter the fairgrounds. <https://www.signupgenius.com/go/20F0C48ADA82BABF49-2022> is the link to the signup genius program to volunteer for the days and times that work for your schedule. You can also go to signupgenius.com and do a search using the creator's email which is sandersonk09@gmail.com. The title of the signup is 2022 Kansas State Fair. Looking forward to seeing everyone in Hutchinson!



Ol' Bee Gal

My mother turns 90 this month. When she was born in 1932, no one microwaved anything. She hung diapers on the line to dry in Wisconsin in the winter. As a child in Fort Worth, going to a double feature movie for \$.25 was how she loved to spend Saturday afternoon (that included enough money for popped corn). She has never understood my

love of bees. Her birthday has nothing to do with our association except that I wanted everyone to think of her and send positive thoughts on her 90th. She is a tiny, bird-like woman. Maybe I am a founding child....one never knows.

Steve's been inventing again. He has modified our food dehydrator to "dry" honey. He used a rotisserie from a BBQ grill and this mechanism gently stirs the honey to provide additional surface/drying area. He has reduced some 20% moisture honey down to an acceptable 18 in less than 4 hours. He can only do 2 gallons at a time because that's the limiting size of his pan. But, for most of us smaller beeks, that is an efficient amount. It is easier, IMHO, to stack supers and let a dehumidifier do the work before extracting. But this is a viable option. I was surprised that the contraption didn't add a lot of foam to the honey. I guess the slow speed helps minimize that problem.

Steve has other inventions he's contributed to our beekeeping endeavors. He's constructed a hive hauler. It's a modified hand truck/dolly. He extended the tongue and added bracing to perfectly fit a super. Big tires allow it to roll over uneven ground. You can strap together a hive, tip it forward, and slip the hive hauler under the back. I don't have the strength to do this alone, but Steve can. It is also EXCELLENT for stacking honey supers after removing the bees and then roll them out of the bee yard to our truck. It eliminates a lot of walking and carrying supers.

He also designed a machine to make honey straws. He can fill straws with our own delicious, raw, Kansas Honey. (The straws purchased commercially generally have pasteurized, blended, honey from unknown sources.) Steve has been making straws for the Kansas State Fair. He makes about 3,000 straws but they sell out in just a few days—he should make more! The Kansas Honey Producers have a booth at the Kansas State Fair each year, selling Kansas Honey from our State Bee Yards and other Kansas made products from various beekeepers. If you have never been to the fair, it is a hoot! Kristi Sanderson is our fair booth manager and she is always looking for help selling at the booth. You do not have to be knowledgeable about bees, but you will get to talk about bees and honey for hours on end and no one will roll their eyes at your enthusiasm.

Steve (and I) have been invited to the Omaha Bee Club in October to talk about his inventions (mostly honey straws). If you haven't been to another club's event/meetings, you are missing out. I LOVE attending meetings across the country. You get to hear a variety of local speakers with some great ideas, and it provides a better picture of our honey industry. I challenge each of you to seek out another organization's event and join in. You will undoubtedly learn something new. Then come back and share your experiences and new-found knowledge. I particularly enjoy the Eastern Apiculture events, the American Beekeeping Federation, the Heartland Apiculture Society, the Iowa Beekeepers Association, and the Missouri Beekeepers Association – I guess I haven't been to any beekeeping events that I didn't enjoy. We're just fun people. Come to the fair, come to a meeting, plan to learn more about our marvelous honey bee. Ask Steve about his inventions, he LOVES sharing his ideas.

A last thought—Heat exhaustion and heat stroke can kill. Today's temperatures are high enough to be very dangerous. While working your bees, take extra precautions. No honey harvest is worth your life. Let someone know exactly where you are working and stay in touch with them. Bee safe!

Steve and I are offering open apiary sessions this season. We will meet at our farm the 3rd Sunday of each month from 1-3 PM, weather permitting. We will be working bees and you are welcome to join us. Please call/email to reserve a spot—let us know you are coming. Everyone in the bee yard must wear a veil.

bstbees@embarqmail.com 785-484-3710.

Becky Tipton, Special Events Coordinator

**SUBSCRIBE TO A MONTHLY BEE MAGAZINE.
STAY INFORMED.**

[Bee Culture Magazine \(link\)](#)

[American Bee Journal \(link\)](#)

Use the links to subscribe directly...annual subscription rates under \$5 per month for both! This is fantastic information right at your fingertips.

As part of your beekeeping experience, it's important to be up to date with the trends in bee biology, honey processing, the industry, and much more!

ASK QUINBY & REMI



Quinby has spent this hot summer lying in the tub in the hall bathroom- the porcelain is so cool to lay on! If not in there, he's lying on the air conditioner vent in the living room or bedroom! Remi, on the other hand, doesn't seem to be bothered by the heat. He does tend to wander and get into trouble during the night! We have just started giving him CBD treats at night and so Cecil and I are sleeping much better!

Dear Quinby and Remi- It's August, it's hot, what should we be doing right now- it seems too early to think about winter!

Quinby and Remi answer: The most important thing this time of year is to make sure that your bees have a water source. It has been so hot that many of the small streams and ponds have dried up! A birdbath works great, with the sloped sides so the bees can get a drink, a shallow bucket with rocks in it for them to stand on would also work. Developing a water garden would be another great choice!

Now is the time to take your honey off of the hives and get it extracted. Make sure to check the moisture or have someone check it for you. At the Johnson County fair, we checked some honey that was 19.5% and was fermented. You want the moisture of your honey to be under 18.5% moisture. If your honey is high, it is best to dehumidify it before you extract it. If you do not have an extractor, the club has one that you can rent. Last year during one of the Zoom meetings, we did a presentation on extracting- you might go to the club website at www.nekba.org, then go to archives, then look to find the extracting video and watch that for some ideas on how to extract. Dr. Judy Wu-Smart, our favorite beekeeper and research guru, says we should have our varroa

treatments on our hives by Labor Day. That way the hives have enough time to raise several cycles of brood so that there are "fat" bees going into winter. Fat bees, varroa treatments, and plenty of food are the keys to successful wintering of bees. When choosing a treatment for your hives, it is best to read the instructions. Many of the treatments are temperature sensitive. The Dadant catalog and website has a great list that tells all of the particulars of each option. We do not recommend the Apivar strips as the mites have been known to be resistant to them. The Honey Bee Health Coalition has a tool for monitoring the mites and recommendations for treating- check them out at www.honeybeehealthcoalition.org.

Dear Quinby and Remi- I'm seeing some small hive beetles in my hives, what should I do?

Quinby and Remi Answer: If you are just seeing a few, don't worry about it because the bees can take care of those. If you are seeing a lot of small hive beetles, you should make sure that your bees are in full sun (this is one of the IPM treatments for both varroa and small hive beetles) and that your hive is strong. You can also try a small hive beetle trap. You also want to make sure that when you take your honey off that you extract right away so that the small hive beetles don't destroy your honey by sliming it! Ick!



Honey Pot

Becky Tipton

Kids are heading back to school this month. Although you wouldn't know it by the weather, fall is just around the corner and our schedules will adjust to a more "normal" routine. Here's a snack that is easy to mix up and healthy to offer kids after school.

Fruity Nutty Honey Granola Bars

¾ c. HONEY—divided

2+TBL Butter

3 c. Rolled oats (I like old fashioned)

1 1/3 c. sliced almonds (or your favorite chopped nuts)

Salt

1 c. dried fruit (Cherries are yummy or mix it up)

1/3 c. Nut butter (peanut or almond)

¼ c. Brown sugar

Preheat oven to 325°F. Lightly butter a 9x13" baking pan.

In a small saucepan, heat ¼ c. honey and 2 TBL butter over low heat. Cook stirring until butter melts (2 minutes).

In a large bowl, combine oats, nuts, and pinch of salt. Drizzle honey and butter mixture over the oats and nuts and stir to combine. Wipe the saucepan clean. Spread mixture evenly on a cookie sheet and bake until golden brown—about 20 minutes. Stir occasionally. Let cool completely on the sheet. Return to the large bowl and add the dried fruit—stir to combine.

In the saucepan, combine ½ c. honey, nut butter, and brown sugar. Cook, stirring occasionally, until mixture comes to a boil—about 10 minutes. Drizzle over the oat mixture and stir to combine. Pour into a buttered baking dish. Press the granola into the pan. Cover with plastic wrap and press again. Refrigerate until firm. Cut into bars or squares and wrap individually for quick, grab-and-go-snacks.



Mentoring

This month's mentoring or open apiary will be held on Monday, August 8th at 6 pm at 19201 S. Clare Rd., between Gardner and Spring Hill, at the home of Joli and Cecil. They ask for a \$10 donation with the money going to the youth scholarship and military mentorship programs. Please call, text, or email that you plan to come - 913-593-3562 or email joli@heartlandhoney.com. Please bring your bee suit. We will look through our hives for eggs, larva brood, honey etc. You'll also have a chance to ask us questions about your hives.

DATES:

Monday, August 8th, 6pm

Monday, September 12th, 6pm

Joli Winer, Youth Scholarship Chair



Tips for August

- Harvest any fall honey & get it extracted. Any honey that you pull off to extract should be extracted within a few days. Small hive beetle and wax moth can do a great deal of damage to your supers and your honey. Don't pull your honey off until you are ready to extract.
- Check moisture on your honey. Stack supers and use a fan and dehumidifier, if necessary, to get moisture levels under 18.6.
- After pulling off your supers, check your hives to make sure they have a good laying queen. You should see brood in all stages (eggs, larvae, & capped).
- Store any frames with drawn comb in paradichlorobenzene (moth crystals). Wax moth damage can be devastating to your combs. Store them in a cool ventilated area. Do not store your supers in plastic garbage bags as this acts as an incubator for wax moth.
- Update your record book-you won't remember in the spring!
- Check your hives for stored honey. Most colonies will need 60-80 pounds of honey to winter successfully. The top deep super/hive body should be packed full of honey. If it isn't, you should feed the bees some syrup. If mixing your own syrup in the fall, the mixture should be 2:1 sugar to water by weight. That would be 4 lbs. of sugar to 2 lbs. of boiling water. Do not use corn syrup or any type of syrup that you purchase at the grocery store. It has things in it that can cause problems with your bees. NEVER feed honey purchased from the grocery store-it can spread American Foulbrood disease to your bees.
- Check your colonies to see if you need to treat for varroa mites. Consult Honey Bee Health Coalition to determine how best to manage varroa mites in your hive.
- If treating for mites, get your treatments on as soon as possible. Mark your calendar with the date they went in and the date they should be removed. The earlier you can get your treatments on for Varroa mites, the better

chance you have of getting healthy young bees into the hive to make it through winter.

- Combine a weak colony with a stronger colony. Colonies may be split again in the spring.
- Keep a vigilant eye out for small hive beetle.
- Mow around your hives so the bees can get in and out.
- Provide a water source for your bees.
- Bees are hanging outside the hives (bearding) to help keep it cooler inside the hive.
- Take inventory at your bee yards to see what equipment you need to repair or replace over the winter.

Meet the Beek



From Novice to Mentor: A Beekeeper's Journey
By Steve Redlin

Looking back, my interest in beekeeping literally goes back to the early '80s, when a much younger me overheard my school bus driver discussing raising bees one day while riding home from school. Over the years I often wondered about beekeeping, but just never really had any exposure to the craft, nor any real opportunity to explore the interest. Then back in 2016, I met a couple at our church, and low and behold, the gentleman was a beekeeper! One funny conversation after church on a hot Sunday morning led to him asking if I would like to join him in visiting some of his bees, and I jumped at the opportunity. I showed up in

jeans and work boots, and he gave me a bee jacket to don. As it turned out, we were doing some splits, and he ended up shaking a bunch of bees onto my foot. I calmly was like, "Um, Brian, do I need to worry about all of these bees on my foot"? He told me to just shake them off and walk away for a bit, and all would be alright. I did as he instructed, and all was well. In hindsight, I truly believe he was testing me, to find out how serious I was about beekeeping, and whether or not he wanted to help me get into beekeeping, based on how much I did or didn't panic. He's never admitted to this, but I do believe it to be the case. By the end of that first day, we ended up making a split and I brought a new nuc box back to my property. We had put the original queen in the box with five frames and in that moment is where my journey began.

Eventually I ended up moving the frames into a hive body and then ultimately into a double hive body. My journey has grown from there and I now average anywhere from 10 to 14 hives, depending on the year. My goal has never been to be the "Ultimate Beekeeper"; just a hobby beekeeper who truly enjoys watching and interacting with the bees and takes great solace and comfort in relaxing with the bees. Not to mention it sure is a lot of fun!



Then earlier this year an odd situation came about (a story for another time) which led to Ryan Smith and I meeting. Ryan is a veteran. At some point during our conversation his interest in beekeeping came about. I mentioned to him that NEKBA, and specifically Andy Nowachek, have a Veteran's Scholarship Program, and I offered to reach out to Andy on his behalf. Well one thing led to another, and now I have the pleasure of being the mentor for both Veterans in the program, Ryan and Dennis Malone. Ryan now has two hives, and just this

week got another swarm. Dennis is also just thriving. This has been such a wonderful journey for me. I have thoroughly enjoyed every minute of it and have found it to be just such a rewarding experience. By no means do I consider myself to be a seasoned beekeeper, or an expert for that matter, but I sure do feel honored that Andy thought enough of me to mentor these two veterans in the program. I know I sure have learned a lot, and based on their developmental skills, I am confident it has also been a great learning experience for Dennis and Ryan, as well.

I would like to take this opportunity to give special thanks the Northeast Kansas Beekeepers Association (NEKBA) for all they do for the beekeeping community in general, the veterans, the youth scholarship program, and the annual Bee Fun Day. This truly is a team effort and a lot of people dedicate their time and knowledge for the betterment of the bee population! We all benefit from their shared knowledge and experience. Kudos and many thanks to all of those who participate and share. Let's keep on keeping those bees happy and healthy!

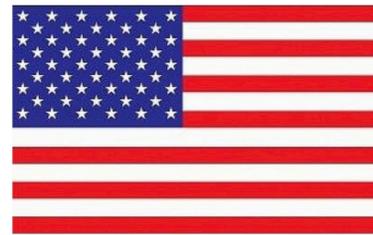


Honey Plants

It has been a hot month of July and August looks like it is following in the same path. Even though it has been hot and humid, we have still had timely rainfall events here in the northeast corner of the state. With keeping the mow height at 4 inches plus, we have still had the benefit of small patches of Dutch clover in the lawn and the pollinator gardens are a buzz with activity. Our extensive areas of mints at the farm are overrun with pollinators of all types. The native bees, butterflies, bumblebees, wasps, and honeybees look and sound like a busy airport with all the crazy activity. A 20,000 square foot area of solid chocolate mint, peppermint, spearmint, hummingbird mint, apple mint, and catmint plantings offer a much-needed nectar and pollen source for thousands of pollinators on thousands of blooms throughout the day. This guarantees us a nectar source if rainfall amounts are below average and we find ourselves in a dearth.

August offers a shorter rainbow color palette of nectar and pollen producing plants. Vibrant yellow shines with sunflowers, Black-eyed Susan, and annual Helenium. Splashes of purple dot the landscape with Echinacea (coneflower), Russian Sage, Allium, Lavender, and Catmint. Orange glows bright with Butterfly milkweed, Blanket flower, and annual Cosmos or Zinnia's. Reds, represented by hardy Hibiscus and Dwarf Red Plains Coreopsis, are less visited by our honeybees but see regular visits from other pollinators. A subtle splash of pink is seen with smartweed as an under-utilized nectar producing plant. Honeybees can be very active in the late summer on patches of smartweed dotting natural areas that stay wet or damp through the later part of the season.

Chad Gilliland, Honey Plants Chairman



Military/Veterans Apprenticeship Program

Hopefully everyone had a safe 4th of July and celebrated our 246th anniversary of the first Independence Day. It's another day that we celebrate the freedom of our country and thank the men and women who over the years have given us the opportunities we have come to know.

Thanks to Ryan Smith and Dennis Malone for writing articles for the Buzzer these past two months. In past conversations with both of these Veterans, they have really done well with beekeeping and listening. You can tell that these two will have bees, more than likely, the rest of their lives. As most of us have come to know that they are addictive in a good way. We have been fortunate to have had good mentors who have guided them along and taught them the proper beekeeping methods to keep a hive alive and produce honey. In talking to both of them, they will have surplus honey this year for themselves and others. In the near future, they will be extracting their first crop of honey. Thanks goes out to Steve

Redlin for his time with both of these Vets. He stepped up and worked with both of them mentoring them along. As with many of these programs, you make acquaintances that will last a lifetime. Probably the most valuable asset you can

leave anyone, is the knowledge you have. The mentors we have had since we started this program in 2018 have made it successful.
Andy Nowachek, Military/Veteran Appr. Liaison

Getting More \$\$\$\$ with your Hives

These new, free, virtual, Value-Added programs will be presented on the 3rd Thursday of each month at 7 pm via Zoom. It is being sponsored by the Kansas Honey Producers Association as part of our membership drive. If you are not a member, please consider joining by going to <http://www.kansashoneyproducers.org/>. If you have never registered for the Zoom presentations, go to <http://www.kansashoneyproducers.org/> to register. Please do not re-register if you have already registered! Membership is \$15 per year. You will receive an email before the programs with the link to register. If you registered before, or are a NEKBA member, or a KHPA member, you will receive the link each month, but it may ask you to register again. These programs are being recorded and will be available on our <http://www.kansashoneyproducers.org/archives.html> website, or the 'Archives' page.

Please note topics are subject to change.

Thursday, August 18, 2022- Food Safety- When Do You need a Certified Kitchen and what are the requirements. Also, Weights and Measures will tell us about the labeling laws.

Thursday September 15th- Rich Weiske presents Pollen and Propolis—the other gold from your hive

Thursday, October 20th- Healthier with Honey- Making Kombucha, Elderberry with honey Syrup and Jelly’s and Jams with Honey

Thursday, November 17th -Holiday gifts from the Hive- Making Beeswax Wraps, Hot Honey, Honey Butter, Honey Caramels and more!

Thursday, December 15th- Developing a Food Product and Taking it to Market- K State Food Science Institute and Louann Hausner- Cooking with Honey

Thursday, January 19, 2023- Cleaning Beeswax, Making Dipped Candles and Beeswax Starters

Thursday, February 16th 2023-Queen Rearing and Making and Selling Nucs, Jim Kellie Presents

Thursday, March 16th 2023- Agritourism and Bees-

NORTHEASTERN KS BEEKEEPERS’ ASSOC. 2022 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 (<u>discounted rate through association</u>)	1 year \$24.65	_____
Bee Culture Magazine (or subscribe online at www.BeeCulture.com)	1 year \$30.00	_____
Scholarship / Military/Veteran’s Appr. Donation		_____
	Total	_____

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

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

You may join, re-new, register, donate and pay online at www.nekba.org

MENTORING-SWEET PRAIRIE HONEY

Need help with your hives? -Spring inspections, installing packages, making splits, queen evaluation, diagnosis of pests and diseases, mite monitoring and treatment, etc. I can help you with your beekeeping needs! I am a certified master beekeeper with 30 + years of beekeeping experience. I will leave you with a written course of action after our session at your hives. Call or text at 913-768-4961 or email Kristi Sanderson at sandersonk09@gmail.com for pricing and appointment times.

BEEKEEPERS.COM

Beekeepers.com (Jordy's Honey Company) in Lenexa, KS. Beekeepers.com is your only local full-service beekeeping store. We carry a full line of Beekeeping Supplies, Protective Equipment, Bee Packages, Nucs and Queens. Visit our web site Beekeepers.com to view our entire line of beekeeping supplies. You can also shop in-person at our store in Lenexa. We ship queens directly to YOU! Order at QueenBees.com. Queens available March - October. Our hours are Monday-Friday 9:00-4:30, Saturday 9:00-12:00. You can find our honey at The Overland Park Farmers Market. **Robert Hughes**, 14054 W 107th St, Lenexa, KS 66215, 913-681-5777 or email Info@Beekeepers.com

COTTIN'S HARDWARE & RENTAL

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

CEDAR RIDGE BEES

5 Frame Nucs for Sale. We are your local Premier Bee Products Dealer specializing in plastic foundation made entirely in the U.S.A. We sell bucket feeders and other bee equipment. Call or text Philip Knaus at 785-581-4216 or contact us at cedarridgebeehives@gmail.com - Check out our bees and products at www.cedarridgebees.com Cedar Ridge Bees 585 N 500 Rd, Overbrook, KS 66524

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, August 15, 2022

The Northeastern Kansas Beekeepers' Association

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

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

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

The Association meets each month, generally on the third Monday at 7:00 p.m. except during the months of January and July. Beekeeping classes will tentatively be held in January and February for 2022. 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.

2022 Officers

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