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The Bee Buzzer

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Northeastern Kansas Beekeepers' Association

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EDITOR: JOLI WINER

SEPTEMBER 2016

General Meeting

Monday September 19th, 2016

7:00 p.m.

First 15 minutes:

Labeling Your Honey and Products-

Joli Winer Presents

Regular Program:

Preparing Your Hives for Winter

Gary LaGrange Presents

Becky has another great program planned for you this month! For the first 15 minutes I'll give a short presentation of what you need on your labels and some tips about how to print your own and where to have them printed. Most important of all I'll share what the legal requirements are for your labels for both honey and value-added products.

Our main program will be Gary LaGrange speaking about *Preparing your Hives for Winter*. Gary has several years of beekeeping experience and comes to us all the way from the Kansas Little Apple., Manhattan! He'll talk about how much honey to leave and what to look for in your hive to make sure that they are ready. We always say your next year's honey crop depends on how you prepare your bees for winter.

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.

Attention-Youth scholarship kids-please try to get your talks ready for next month. Let Christy Milroy know if you are not able to present at the October meeting so that we can get you on the program for November. Presentations can be by PowerPoint, story board, or pretty much anything-we have had poems, rapping, and videos- so whatever you want to do is fine with us! You are our favorite program.

2017 Slate of Officers

At the August meeting President Andy Nowachek appointed a nominating committee of Becky Tipton, Joli Winer, Al Abts and Robert Burns. Our terms of office, except for treasurer are for 3 years-at that time you could take another office but not stay in the same office. Also if you have ever been an officer and continue to be active and pay your dues you are still a voting member of the board! This year we needed to replace the president, 2nd Vice president (librarian) and the program chair.) Elections are in November at the General meeting and the new officers take office in January. Following is the slate of officers:

President: Steve Messbarger

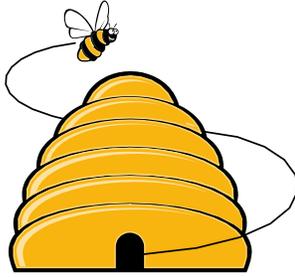
2nd Vice President: Gaylan Stanley

Program Chair: Chad Gilliland

Tips for September

- ◆ Store any frames with drawn comb in paradichlorobenze (moth crystals). Wax moth damage can be devastating to your combs. Store them in a cool ventilated area. Do not store your supers in plastic garbage bags as this acts as an incubator for the wax moth.
- ◆ Update your record book—you won't remember in the spring!
- ◆ Check your hives for stored honey. Most colonies will need 40-60 pounds of honey to winter successfully. The top deep super/hive body should be packed full of honey. If it isn't you should feed the bees some syrup. If mixing your own syrup in the fall the mixture should be 2:1 sugar to water by weight. That would be 4 lbs. of sugar to 2 lbs. of boiling water. However, you may not use corn syrup or any type of syrup that you purchase at the grocery store. It has things in it that can cause problems with your bees. NEVER feed honey purchased from the grocery store—it can spread diseases to your bees.

Beelines By President Andy Nowachek



As always thanks are out to Kristi Sanderson for her talk and for and showing some pictures from the state fair in Hutchinson Ks. Kristi has been one of the main people involved in this great event. In fact she is in charge of the sales booth there. If you helped out at the Kansas Honey Producers booth this year I'll bet you will look forward to helping out the next year. It is a great opportunity to help out, sell some honey and best of all meet people from all over the state. You can pass on some of your knowledge and promote beekeeping but best of all meet some nice people and make some new friends.

Thanks to Bob Burns for his program on checking for varroa mite levels and how to treat them with the latest treatment being Oxalic Acid doing the vaporization method. Over the years there have been many changes in what to do about Varroa-from no treatment, to hard chemicals to the thymols, organics and now Oxalic Acid. Times change and so has the research and this treatment, although not the silver bullet is a good item to put in our arsenal. I have used the above treatments as they have changed and think this is a good and easy treatment and best of all done properly leaves no residue in the wax and is less harmful to the bees than our past treatments. Bob had the tables showing the times to use this and amount to use per hive with a demonstration. I personally used this last year when it was approved to be used as a control of varroa mites and when used properly is a good treatment. It may not be for everyone due to the initial cost but if you know someone who has purchased a gadget they may be able to help you out. Bottom line you **DO HAVE MITES** in your hive and if there is a high level you may not have bees this coming spring, so check levels and treat if need be.

The first round of extracting honey is over and all equipment is cleaned along with the area. Now I'm ready for round number two. In years past I

pulled all of my honey on Labor Day providing the weather was good. Now I have have been pulling twice. Seems like extra work doing it this way but it works as I can put the pulled supers back on and get them cleaned out with the extras being put away for next year. Over the years I find it best to put in stacks marking the stack as new or good foundation and others in stacks that I want to remove and put in new foundation for the coming spring. No matter which stack I put them in I always put on moth crystals (Paradichlorobenzene) and only this. **DO NOT** use anything else to protect your stored foundation as this is the only recommended and safe product to protect them from wax moth damage and do not store in plastic garbage bags as this acts as an incubator for the moths.

After the last of the honey supers are pulled it will be time to go through your hives and see what is happening in the hive. One of the things that needs to be examined is the queen and what kind of laying pattern there is. If you do not have a good queen now, chances are she will not survive the winter if she does not produce enough bees to make it through the winter months. If she has been a poor performer during the spring and summer it would be best to cut your losses now and combine. I think deep down we root for the underdog but in this case it more than likely will not survive and cost time and money trying to keep alive putting on sugar water if need be. Along with checking your hive make sure they have enough food left for them or you will be adding feeders to boost them up for the winter months. A quick and easy way is the heft test which is from the back of your hive and lifting or trying to lift using the bottom deep hand hold. If you cannot lift it --you have enough. If you can lift it with ease it will need feed. One thing to remember is if you have beetle traps in with oil **DO NOT** get carried away and spill these in your hives, not that I have ever done this. Beetle traps seem to help even with strong hives, small hive beetles are here to stay so another aspect of beekeeping we need to be aware of.

For me the Farmers Markets will be over in October. I have had several people come up and say they would like to get some honey bees and not have to do anything to them, DAH. Being the kind and friendly person I am, I kindly tell them to either join a good bee club and take a beginners class or be kind to real beekeepers and don't get bees and do nothing to them. Most agree that this is livestock and needs to be attended to just as if you were getting a pet.

I think my last removal of bees for the year will be after Labor Day as they are in a building that is to be torn down, so I plan on taking a section of wall home with me, something new I have not done. I have a good friend who did this and it sounded really cool so now it's my turn to do this. Time will tell.

Hope you had a GREAT honey crop and
Hope to see you at the next meeting.



2016 Meeting Dates

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

- Monday, October 17th 7:00 pm –Value added products and youth scholarship presentations
- Monday, November 21st 7:00 pm *Queen rearing on a Small Scale*, Jim Kellie presents
- Monday, December 19th 7:00 pm *Holiday Cookies and Youth Scholarship Auction*
- January 9th, 2017 (2nd Monday) *Adding Native Plants to your Garden*, Sami Aaron, master naturalist presents

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.

Beekeeping Groups Around Kansas:

- **Northeast KS Beekeepers Assn.** meets the 3rd Monday of the month at the Douglas County Fairgrounds 2110 Harper St. Lawrence KS , Building 21 North, 7:00 pm. Club information at NEKBA.org. Also have Facebook presence.
- **Heartland Beekeepers Association of Southeast Kansas, Pittsburg KS** meets the 3rd Saturday of the month at 1:00 pm at Pittsburg State University , Yates Hall room 102 –google them, they communicate by Facebook

- **Golden Prairie Beekeepers Association**, Meet the 2nd Tuesday of the month at 6:30 pm at the Garnett County Extension Office, 411 S. Oak, Garnett KS. Contact Marlin McGowin, 78-433-1381
- **Cherokee County Area Beekeepers**, Columbus KS meet at the Cherokee County K-State Research and Extension Office, 124 W County Rd. Columbus KS 66725, 3rd Thursday of the month at 6:30 pm, contact them by facebook at <https://www.facebook.com/CCABclub/>
- **Konza Beekeepers Assn. Manhattan Kansas**, 2nd Tuesday of Each Month at 7pm @ Sunset Zoo 2333 Oak Street, Manhattan, KS 66502, USA konzabeekeepers@gmail.com
- **Wichita Area Beekeepers South Central Kansas Honey Producers Association SCKHPA** in Yahoo Groups (KS - local affiliate) - South Central KS (FB)
- **Shawnee County Area Beekeeping monthly class**, 3rd Wednesday of the month, 6:30-8 at the Shawnee North Community Center, 300 NE 43rd St., Topeka KS. For information contact Becky Tipton at bstbees@embarqmail.com 785-484-3710
- **Central Kansas Area-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. There is usually one every few months with a guest speaker.
- **Western Kansas Beekeepers** Meet bi-monthly various locations in western Ks. Back yard hobbyists to small-scale commercial beekeepers. For information and to be added to contact list: Carolyn Simpson - crs@wbsnet.org or 620-765-0098 or Greg Swob – gswob@mwenergy.com or 785-639-7766

If you have information about another group that meets please get the information to me-we would like to add them to our website and we will make sure that they are on the Kansas Honey Producers website. Also if I've made a mistake please let me know so that I can correct it.

Old Bee Gal



By Becky Tipton

Shine on harvest moon. The full moon in September is known as the harvest moon according to the Old Farmer's Almanac and it's an appropriate name for beekeepers, too. The summer honey is usually harvested during this past month—some years beekeepers get a second harvest of fall honey. That generally takes place after first frost. Sharing your harvest is a true pleasure whether it's as gifts with family and friends or for payment, earning back a little of the monetary investment in your bees. Bottling your honey harvest is an important consideration.

Cleanliness is ultimately important. Nothing is less appealing than a sticky or tacky jar. If you are using recycled jars, choose jars free of scratches and spotlessly clean. The industry has developed jars for use with honey. They tend to be narrow, allowing the light to show off the honey's beautiful color. (Queenline jars are one example.) Honey is heavy. So, if you choose canning type jars, remember that an 8 ounce "jelly" type jar will actually hold 12 ounces of honey by weight. A 12-ounce jar will hold one pound of honey and a pint jar will hold 1 ½ pounds of honey (24 ounces). You can purchase one piece lids for canning jars that will give your honey a more professional look. It is not necessary to create a "sealed" jar with heat processing. Honey is a non-potentially hazardous food. It will not spoil.

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

1—the word "HONEY" must be prominently displayed. If there are no other ingredients, you need not add any other ingredient information. Some folks include words like, pure (if

honey is the only ingredient, the word pure is redundant), Kansas or location of origin (local honey is an important promotional factor), and/or raw. Generally, the industry supports the idea that honey that is not heated above a certain temperature (not pasteurized) is raw. Pasteurization occurs at 165°. The small beekeeper may heat honey to 100°-110° to remove crystals—most would consider this raw honey after gentle warming. Our honey is strained, not filtered. Although rarely included on a label, it also is part of the "raw" argument. Some folks think removing anything from the honey makes it less raw. "Extractor run" or "Really Raw" are colloquial terms for honey that may contain chunks of wax, pollen pellets, and the occasional bee or bee larvae. Just be ready to defend these questions about how your honey was processed.

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

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

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

Lastly, most of the state employees are helpful and want to help you understand the rules and regulations and produce a safe product. If you make a mistake in labeling, they will usually help you make corrections without penalties. For your reading enjoyment, check out: KSRC Marketing Guide.

Editors note: at the Spring meeting of the Kansas Honey Producers Assn. to be held in Topeka on March 10 & 11 2017 we'll have the folks from weights and measures talk to us about label requirements. This meeting will be themed "**2nd year Beekeeping and Beyond**" so it should be of interest to many of you!

Ask Quinby



Dear Quinby-When I went to pull off my honey super I found a hive that was dead from the wax moth. What do you think happened?

Quinby Answers: Well the wax moth is a secondary critter. After your hive has been weakened for some reason then the wax moth takes over. A strong hive can *easily* control the wax moth. Wax moth never kills your hive unless it is already pretty far gone. After other bees have robbed out all of the honey it is really hard to determine how they died. However if you attended our new beekeeper class either last year or the year before you can look in one of the books that you got to see if you can determine if you had any diseases. That book is *Honey Bee Parasites, Pests, Predators and Diseases of the Honey Bee* by MAAREC. It's an excellent book to refer to.

Dear Quinby: So my hive is full of wax moth damage-what can I save? Should I burn it?

Quinby Answers: No don't burn it!! Your hive bodies can be scraped out and reused. Even if they have some damage like the cocoons have burrowed into the wood. The same can be done with your frames. However, sometimes your frames are very badly damaged on the ears or end bars so as to weaken those—burn those, but keep the ones that aren't damaged as badly. Usually they destroy the foundation so you may have to replace that. Plastic foundation you'll have to determine yourself-if after scraping it down to the plastic if you think it is too bad you may determine that you have to replace that too. Sometimes you can scrape it down and the bees will redraw it out quite nicely—that extra beeswax on it actually gives them a boost towards repairing it.

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

Quinby answers:

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.

Two active hives for sale near Rantoul. Each hive includes top feeder and queen excluder. Also have supporting equipment and supplies for sale. See pictures below.

1. 2015 Hive A with two honey supers and bees - \$295
2. 2016 Hive B with one honey super and bees - \$275
3. Supplies and equipment - \$75 includes the following items:

Smoker; hive tool; bee brush; varroa mite testing kit; Mite Away Quickstrips; small hive beetle oil and traps; 5 gal. honey bucket with valve; a 200, 400, 600 micron filter, uncapping tool, frame holder for uncapping frames, *Beekeepers Handbook* and *A Field Guide to Honeybees*

Contact Jim Pickett at 913-732-0989

(h) 913-683-0668(c) or patandjimpickett@yahoo.com

Honey Plants



Jo Patrick

Welcome fall! It seems that nature has painted flecks of gold in the landscape. As summer has turned to fall it has given us lots to admire. Fall gives us two options; we can consider putting honey supers back on to collect a fall honey crop or let our honey bees build up their winter stores. If you are treating for Varroa mites, follow the manufacturer's instructions regarding putting supers on your hives.

Fall weather is also a great time for planting. A fall vegetable garden, trees, natives, and perennials all flourish in the cooler weather. Root systems take off and are well established before a hard freeze. In the spring, they are ready to withstand inconsistent rains because of well established root systems.

Goldenrod is the nectar source behind the fall honey

that tastes spicy or has a bite. With at least 100 different species, this native can be found throughout the continental United States and beyond. Goldenrod pops up along road sides, the edges of field crops, pasture land, railroad right of ways, and so forth. Nowhere is that more apparent than along our state's roadway system. Kansas has approximately 10,000 miles of state highways managed by the Kansas Department of Transportation. In recent years the state has realized the financial and aesthetic benefits of leaving roadways natural or with limited mowing. This is a benefit to wildlife as well. Nesting birds, migrating butterflies, and insect populations flourish when food and habitat sources are available. Early fall visitors to our state can see the beauty that Kansas has to offer.

Goldenrod creates a strong odor from the hives while the bees are ripening the nectar. Some associate the smell with dirty gym socks. The honey produced from Goldenrod also crystallizes quickly. Goldenrod is a good source of nectar and pollen. Since it is abundant it can produce a honey crop. Allergy sufferers often blame Goldenrod for their misery, but usually the culprit is ragweed. Ragweed's light pollen is spread by wind. Goldenrod has sticky, heavy pollen that is spread by insects and honey bees. Honey bees have a preference for some species of Goldenrod and ignore others. For those that would like to add Goldenrod to their flower beds, it can be an aggressive plant. Spreading can occur from seeds and the roots colonizing. Removal of flower heads immediately after blooming will help control self-seeding.

Sunflowers, Asters, Sedums, Caryopteris bush, or Bluebeard, Sweet Autumn Clematis, Boneset, and White Snakeroot are also contributors to fall nectar flow. The annual sunflower, *Helianthus annuus*, is favored by honey bees for an excellent pollen source and very good nectar producer. The native Maximilian Sunflower is also a very good pollen producer and good nectar source. I am currently seeing my bees bring in orange Maximilian Sunflower pollen.

There are a number of native Asters to choose from. New England Aster, Smooth Aster, Heath Aster, and Aromatic Aster are a few. All will contribute significantly to a fall nectar flow. Personally, I have had the best long term results with Aromatic Aster. The other Asters I have tried weren't long lived. Aromatic Asters can be seen blooming as late as November. Brushing the foliage generates a

pleasant scent. I have also had good luck germinating the seeds.

Caryopteris are dense, round bushes that generally grow to 4 feet. The bloom is a striking indigo blue and is rich in nectar and pollen. My shrub is located in poor soil and blazing heat next to the driveway. When in bloom, it never ceases to be loaded with honey bees, bumble bees, and assorted butterflies. The recent rain has extended the bloom period and the nectar production.

Sweet autumn clematis is a native that will take over if left unchecked. The seeds spread, so one often sees multiple vines draping themselves over fences, trees, and bushes. The blankets of white blooms are quite aromatic. They don't provide a great deal of nectar but do contribute some pollen. Sweet autumn clematis has been in bloom about 2 ½ weeks so far and I see that petals are beginning to fall.

Members of the Eupatorium family; Boneset and White Snakeroot are related to Joe Pye Weed. These natives dot the roadsides along with native sunflowers and Goldenrod. Both are good nectar and pollen producers.

It has taken several days of the blooms showing color before my honey bees suddenly showed a lot of interest in the Autumn Joy Sedums. This stonecrop is a very good source of nectar and pollen. I have often heard people claim that you can't kill them! I do know they are extremely hearty and multiply easily from spring cuttings.

The extensive rain seems to have extended the blooming period of some nectar sources. With every rain an additional flush of blooms have appeared on my Vitex tree. This Vitex started blooming in early June. Hyssop also keeps producing blooms and nectar. This hearty herb attracts a variety of nectar seekers from dawn to dusk. It is a definite asset to the flower garden. The Tall Ironweed is still producing blooms and is a nectar source for honey bees and butterflies.

Tips for September

- ◆ Complete a fall inspection for each hive
- ◆ Take an inventory at your bee yards to see what equipment you need to repair or replace over the winter.
- ◆ Get your entrance reducers on towards the end of September to keep mice out of your hives. Check for mice before installing mouse guards. Check your bottom boards for holes big enough for a mouse to go through.

THE HONEY POT

By Robin Kolterman

September is both National Honey month AND National Bourbon Heritage month so the following recipes combine these two great tastes. They are all from the bourbonandhoney.com blog site by Kristin Olson who is also a hobby beekeeper. You can check out the blog site for more great honey and bourbon recipes.

Interesting Side Note: The saying goes, "All Bourbon is whisky but not all whisky is Bourbon". By law, to be called Bourbon, the spirit must be produced in the US with at least 51% corn mash, stored in new charred-oak barrels, distilled to no more than 160 proof and entered into the barrel at 125 proof.

September



The flowers from which the bees collect the nectar determine the taste and color of the honey. Generally, lighter colored honey is milder in taste while darker honey is bolder. "Wildflower" honey is often used to describe honey from miscellaneous and undefined flower sources.

BOURBON AND HONEY BROWN BUTTER CHOCOLATE CHUNK SKILLET COOKIE

1 1/2 cups all-purpose flour	1 tablespoon milk
1/2 teaspoons baking soda	1 large egg, beaten
1/4 teaspoon coarse Kosher salt	1 large egg yolk, beaten
3/4 cup butter	1 cup pecans, roughly chopped
3/4 cup brown sugar	1 cup chopped dark chocolate
1/4 cup honey	flake sea salt, if desired
1 tablespoon bourbon whiskey	Vanilla ice cream and sprinkles



1. Oven 350°F. Whisk together flour, baking soda and salt; set aside.
2. In 6 or 8 inch cast iron (or oven proof) skillet, melt butter over medium heat. Continue cooking and stirring for 2 to 3 minutes until butter is browned and smells nutty, remove from the heat.
3. Pour heated butter into a glass bowl and leaving a light coating of butter in the skillet for the cookie.
4. Whisk sugar and honey into hot browned butter until well blended, cool 15 minutes. Add bourbon, milk, egg and egg yolk to cooled butter mixture until fully combined. Let stand 3 minutes and beat again for about 30 seconds until mixture is thick and shiny.
5. Stir flour mixture into butter mixture. Fold in pecans and chocolate chips. Spoon mixture into buttered skillet. Sprinkle additional coarse salt over the top of the dough if desired.
6. Bake 30 to 35 minutes or until golden brown and center is still slightly soft. Let cool 5 minutes before cutting into wedges and serving with giant scoops of ice cream.

SLOW COOKER BOURBON AND HONEY CHICKEN SANDWICHES

- 1 small onion, finely chopped (about 1/2 cup)
- 3/4 cup bourbon whiskey
- 3/4 cup ketchup
- 1/4 cup honey
- 2 tablespoons apple cider vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard
- 1/2 teaspoon red pepper flakes
- 2 garlic cloves, finely chopped
- 2 pounds bone-in, chicken thighs
- 6 slices pepper jack cheese
- 1 medium jalapeno, stemmed, thinly sliced
- 12 slices cooked bacon
- 6 pretzel buns, split



In a 3 1/2 to 4-quart slow cooker, stir together the onion, bourbon, ketchup, honey, vinegar, Worcestershire, mustard, red pepper flakes and garlic. Remove the skin from the chicken thighs and trim any excess fat if necessary. Add the chicken to the slow cooker.

Cover; cook Low heat for 6 to 8 hours or until the chicken is fork-tender and falling off the bone. Remove the chicken from the slow cooker to a cutting board and shred it with 2 forks. Return the shredded chicken to the slow cooker and toss to coat with the sauce. Set the slow cooker on warm until ready to serve or let it cool and store it in the fridge.

To assemble the sandwiches, using a slotted spoon pile the chicken onto each bun, top with cheese slice, jalapeño slices and bacon.

Bourbon and Hot Honey

A spicy sweetness with a splash of bourbon that you can serve with just about anything from roasted veggies, dried fruit, cheese, biscuits or even ice cream.

- 1/2 cup honey
- 10 small dried red chili peppers, crushed
- 1 tablespoon bourbon whiskey

INSTRUCTIONS

1. In a small saucepan, heat the honey over very low heat, stirring constantly, about 2 minutes or just until heated thoroughly and thin.
2. Stir in the chili peppers and warm slightly, but do not boil. This will help to bring out the flavors of the peppers. Remove from the heat and stir in the bourbon. If desired, strain out the peppers and pour into a clean jar with a tight-fitting lid for storage.



Kansas Honey Producers Association Fall Meeting Program

**Friday and Saturday October 28th and 29th 2016 Meeting: Whiskey Creek Wood Fired Grill
Meeting Room 3203 Vine St, Hays KS Sleeping Rooms: Days Inn 3205 Vine St, Hays KS**

The fall meeting for the Kansas Producers will be held in Hays Kansas. The great sleeping room rate at the Days Inn is \$65 plus tax per night. The hotel is adjacent to the Whiskey Creek Wood Fired Grill meeting room. The hotel rate includes a mini refrigerator and free Wi-Fi. It also includes a deluxe continental breakfast. It is a pet friendly hotel and charges \$10 per night for pets. Call the hotel at 785-628-8261 to make your reservation. Make your reservations by October 13th and mention the Kansas Honey Producers to get the \$65.00 rate. On Friday afternoon we will be going to the Sternberg Natural History Museum. On the registration form there is a separate spot to pay the fee for this.

Thursday, October 27th 2016 8:00 pm Executive Board Meeting at the Days Inn Hays KS—we'll meet in the breakfast area just off the lobby.

Friday, October 28th –Enter the South side door of the Whiskey Creek Wood Fired Grill, 3203 Vine St.

8:00-8:45	Registration
8:45-9:00	President Greg Swob - Announcements
9:00-9:50	Dr. Ron Fessenden "Why Honey? The Revolutionary Health Benefits of Honey"
9:50-10:40	Ed Colby-Topic to be announced
10:40-11:00	Break
11:00-11:50	"Bat Research" Curtis Schmidt will present on research currently being presented at Fort Hays State University. He is the Zoological Collections Manager at the Sternberg Museum of Natural History.
11:50-12:45	Lunch
12:45-1:30	Jim Kellie-Pesticides used in Agriculture and how it affects our bees
1:30-2:15	Tentative – Deb McSweeney
2:15-2:30	Elissa Jensen-- Fort Hays State University Bee Club
2:30-2:50	Meeting of Area Groups
3:00-5:00	Trip to Sternberg Museum of Natural History-fee \$9 per person to have been paid on your registration form.

6:30 Dinner and Program Small-Scale Restoration of our Naturals Areas, Dr. Mitchell Greer presents. Dr. Greer is an Assistant Professor of Biological Sciences at Fort Hays State University. On our trip to the Sternberg Museum we will have an opportunity to visit some of the areas that have been restored.

Saturday, October 29th

8:00-8:45	Registration
8:45-9:00	President Greg Swob – Announcements
9:00-9:50	"How Honey Works – And Other things I Never Learned in Medical School" Dr. Ron Fessenden Presents
9:50-10:40	Ed Colby Topic To be announced
10:40-11:30	"Preparing Honey for Competitions" Norbert Neal Presents
11:30-11:45	Topic to be announced
11:45-12:00	Possible talk by grant program recipients
12:00-12:50	Lunch
12:50-1:40	Beekeeping in the Ukraine and Apimondia-Ed Colby's Gal Marilyn presents
1:40-2:30	KHPA Business Meeting and Election
2:30-2:45	Break
2:45-3:30	Jim Kellie-topic to be announced
3:30-4:15	Making Seed Balls—we will actually make some pollinator friendly seed balls to scatter around Kansas! Jo Patrick presents-but we all do the work

Future meetings: KHPA Spring Meeting, Friday and Saturday March 10th and 11th 2017 Topeka KS. Our guest speaker will be Dr. Keith Delaplane, Director of the Honey Bee Program at the University of Georgia.

The Kansas Honey Producers Association Fall 2016 Meeting

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP+4 _____

COUNTY _____ PHONE _____

E-MAIL _____ write email address clearly

Check here if you would like to receive your newsletter by email

List names of those registered for name tags _____

Children-please list for a name tags-- under 18 free

Meeting Registration for both days-
includes Friday both lunch and dinner and Saturday lunch:

Per person if paid before October 17th (\$75 X _____) = _____

Children –price for meals only –no fee under 18 (\$27 X _____) = _____

Meeting Registration Friday Only, Fee includes Lunch & Dinner:

Meeting Registration for Friday only if paid by October 17th (\$57 X _____) = _____

Children –meals only no registration fee-under18 (\$18 X _____) = _____

Dinner only on Friday (in case someone wants to join us) (\$18 X _____) = _____

Saturday Only, Fee includes lunch on Saturday

Meeting registration for Saturday only if paid by October 17 (\$40 X _____) = _____

Children –lunch only no registration fee-under18 (\$9 X _____) = _____

Sternberg Natural History Museum Tour-3:00-5:00 Friday each (\$9.00 X _____) = _____

Membership for Kansas Honey Producers Association: Renewal New \$15.00 _____

Youth Membership 2017 (18 years of age or under) Renewal New \$7.50 _____

Membership 2017 Northeastern Kansas Beekeepers Assn: Renewal New \$15.00 _____

If registering October 18th or later add (\$10.00 X _____) = _____

If you are not a member of The Kansas Honey Producers add (\$10.00 x _____) = _____

Donation for Grant Project \$ _____

Note: No receipts will be sent Total \$ _____

Please make checks payable to: Kansas Honey Producers Assn or KHPA and mail to
Robert Burns, 7601 W. 54th Terr., Shawnee Mission KS 66202

913-481-3504 or email rburnshoney@gmail.com

Registration & payment now accepted with PayPal at kansashoneyproducers.org

Questions call Joli at 913-593-3562 or email at joli@heartlandhoney.com

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

FISHER'S BEE SUPPLIES

We carry a complete line of beekeeping supplies. See us for your 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: 9:00am - 5:00pm Monday - Friday and Saturday after 8:30am. You should call before you come to make sure we are here. ED FISHER 4005 N.E. 132nd Street, Smithville MO 64089 816-532-4698

DRAPER'S SUPER BEE

We offer fast and courteous service to all beekeepers. We sell all the supplies for beekeeping, containers, pollen and honey for those who run short. Order is shipped the same day as received in most cases. Free catalog available on request. Pick up orders at our warehouse must be pre-ordered and picked up by appointment only. Business Hours: Mon.-Thur. 8-5; closed from 12-1.

Brenda and Larry Draper, DRAPER'S SUPER BEE; 914 S St. Auburn NE 68305 PHONE: (402) 274-3725.

THE HAWLEY HONEY COMPANY

For Sale: White Clover honey strained in 5 gallon buckets. We will pack it in your jars for an extra fee. Bee equipment, new and used. Jars, foundation, bears, comb honey, used extractors. Bees: frames of brood. Corn syrup or sugar by the 5 gallon bucket or barrel. *If you need it, we probably have what you want.*

Raymond Cooper, 220 N Elm, Iola KS 66749. Call: 620-365-5956 after 8:00 p.m.

JORDY'S HONEY

We carry a full line of beekeeping supplies. Bee Hives, Supers, Frames, Foundation, Honey Containers, Smokers, Beekeeping Books, Queens, Packaged Bees and much more. Our hours are 8:00 am to 6:00 pm Monday-Friday and weekends by appointment. Please call in advance so we can have your supplies ready when you arrive. R

Robert Hughes, 12333 Wedd Street, Overland Park, KS 66213 PHONE: 913-681-5777

NORTHEASTERN KS BEEKEEPERS' ASSOC. 2016 MEMBERSHIP APPLICATION

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP+4 _____

PHONE _____ Email address _____

I would like to receive the newsletter, *The Buzz*, 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 913-831-6096 email rburns@kc.rr.com

Now you can pay online at nekba.org

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

Address Service Requested

Meeting
Monday, September 19th

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 Buzzzer* 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 Buzzzer* 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

President: Andy Nowachek, 10921 W 91 st Terr, Shawnee Mission KS awn@everestkc.net	913-438-5397
1st VP: (youth scholarship) Christy Milroy, 23840 W 207, Spring Hill KS 66083 Christy.D.Milroy@sprint.com	913-707-2003
2nd VP (Librarian): Alex Pantos, 2920 Stubbs Rd., Tecumseh KS 66542 MarlenePantos@yahoo.com	785-633-6283
3rd VP (Honey Plants): Jo Patrick, 611 E Sheridan, Olathe KS 66061 brian-patrick@sbcglobal.net	913-645-8947
Secretary: Dana Rommelfanger, 818 Orange St., Baldwin City KS 66006 DanaRomm@yahoo.com	785-594-3322
Treasurer: Robert Burns, 7601 W 54 th Terr., Shawnee Mission KS 66202 rburns@kc.rr.com	913-831-6096
Program Chairperson: Becky Tipton, 9491 X Rd., Meriden, KS 66512 bstbees@embarqmail.com	785-484-3710
Editor: Joli Winer, 19201 S. Clare Rd. Spring Hill KS 66083 joli@heartlandhoney.com	913-856-8356
Webmaster: Robert Burns, 7601 W 54 th Terr., Shawnee Mission KS 66202 rburns@kc.rr.com	913-831-6096

Visit our Website at NEKBA.org