



Good Beekeeping



Good Fellowship



Since 1948 Exploring the Wonderful World of Beekeeping Together

The Bee Buzzer

Monthly Publication of the

Northeastern Kansas Beekeepers' Association

VOLUME 77, NUMBER 7

EDITOR: TIM MARSHALL

July 2025

General Meeting

Monday, July 21st, 2025 (7:00 p.m.)

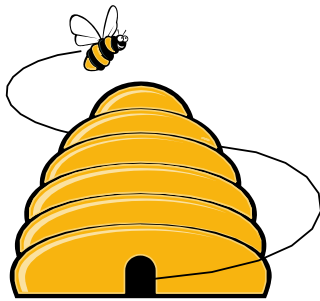
Johnson County Extension Office

11811 S Sunset Dr, Olathe, KS 66061

Main Program: Honey Extraction, Storage & Bottling and Marketing/Selling Your Honey This will cover how to do your own honey extraction and bottling, even if you pay to have this done you can gain an appreciation on how the process works. There are multiple ways to extract/ storage/ bottle, like every aspect of beekeeping there are multiple ways of doing it right. This will be a good meeting to learn of others successes and struggles with honey.

Beelines

By President Cheryl Burkhead



Summer is here but beneficial rain continues to be in the forecast for this month. Temperatures have been more reasonable this season. On the more hot and humid evenings, the bees are beginning to beard on the front of the hives as they regulate temperature and ripen honey. The longest day of the year has passed, and colony numbers will begin to wane in the following weeks. Mite numbers will be on the rise so be diligent in your monitoring. Have a plan for treatment purchased and ready to use.

Many of you have already begun to harvest or will be harvesting soon. Some were inundated with rain while others had just the perfect amounts at the right times to prolong the clover. Either way, the rain was a welcome sight after several years of drought for much of the state. It will be very beneficial in the long term. Rain and cooler temperatures impacted what little black locust the bees gathered but, true to form, they plugged out on honeysuckle in the rural landscapes. Cooler temperatures and above average rainfall had impacts on honey production in different ways. Time will tell but I believe this year's harvest will be much improved over last year. Each year is different and unique and presents its own set of challenges.

The honeyflow is done in my area, and the bees are visiting the watering hole in droves and buzzing around whatever flowers that remain in the landscape. Use extra caution when you are out working. A little planning and prevention will keep you safe, healthy, and cool this summer: Work your hives in the morning, drink plenty of fluids, take breaks in the shade or air-conditioned car, wear loose light-weight clothing but still allow for protection of your face and neck, carry your cell phone or work with a bee buddy, and know the signs of heat stroke. Don't let heat exhaustion ruin your successful harvest.



2025 Meeting Dates:

- July 21st, Monthly Meeting - Johnson County
- Aug 3rd, Open Apiary Pendleton's
- August 7th, Open Apiary Joli & Cecil's
- August 18th, Open Apiary & Monthly Meeting



Ol' Bee Gal

Show me the honey! The harvest season is starting NOW. Honey may be the reason you decided to keep bees. It's the reason I started keeping bees, except for the pollination and the amazing bees themselves. Lately, we've seen lots of questions related to honey harvest. Attention to a few details can make a huge difference in the professional appearance of your beautiful honey.

Honey is primarily made of 2 sugars, fructose and glucose. It also contains a variety of other substances like amino acids, vitamins, minerals, enzymes, and antioxidants. Honey is made from the nectar of flowers and that nectar is responsible for all the properties of your honey: color, flavor, the trace of vitamins and minerals and antioxidants. Your honey also contains pollen grains from the flowers. Your honey is a unique blend of the flowers your bees chose. In this part of the world, our primary floral source is clover—yellow, white, Dutch, alsike, crimson, and more. The bees collect the nectar, high in sugars and water content. They add invertase (an enzyme in their mouth and honey stomach/crop) and evaporate the nectar (ripen it) to a water content of less than 20%—optimally 16-18%. If the nectar isn't properly ripened, the honey is prone to fermentation. Honey that is too high in moisture is, unfortunately, a frequent problem in our area. We have high humidity!

A refractometer measures the moisture content of honey and should be used to check your honey harvest. If your honey moisture is too high, you can take steps to reduce it. Stack your supers in a small space and use a room dehumidifier and fans to circulate air. If you extract the supers, you can reduce the moisture by placing the honey in shallow pans in a food dehydrator. If you choose to ignore the moisture, the honey you sold may foam up, ferment, and become disgusting. If your honey harvest isn't for resale, you can store it tightly sealed in a freezer and a high moisture content won't matter.

Will you bottle your honey in glass or plastic? We sell both. Customers love the convenience of a squeeze bottle. Other customers love glass. There are industry standard containers—bottles that are recognized immediately as honey. Many folks choose to use traditional canning jars. One-piece lids can upgrade the canning jar and can be purchased on line. Honey is sold by weight, not volume. If you are using non industry standard jars, check the weight with a scale. (A pint jar holds 1.5 pounds of honey!) No matter what you choose for jars always remember a few points:

- Jars/bottles need to be clean. That seems basic, but nothing is as gross as a sticky honey jar.
- Containers should be free of foam. Remove honey foam by letting the honey settle for a couple weeks after extracting. Bubbles can be skimmed from the top with a piece of plastic food wrap.
- Honey should be free of dirt, dust, lint and CRYSTALS. The dirt, dust, and lint are controlled by careful extracting practices and by using a strainer to remove wax particles. All honey crystallizes. Honey crystallizes quickest at 57 degrees. To remove crystals, you can gently warm honey. We use a freezer box with a light bulb controlled with a thermostat to keep the temperature warm but not hot. Storing honey in the freezer also inhibits crystallization. Partially crystallized honey looks cloudy and is unattractive (that's my opinion).
- Every honey jar has a fill line—it's the rim directly below the line of the lid/cap. The honey should sit at the fill line – not above it, not below it. There should be no space between the fill line and the cap. All jars should be filled the same. If you are underfilling, you are cheating your customer. If you are over filling, you are giving away your honey and overfilled jars tend to get messy.

There are both state and national criteria for labeling honey. You can purchase pre-printed labels or make your own. Every jar should have a label. When someone tastes your delicious honey, they will want to know who to contact to get more of the sweetest sunshine they have ever tasted.

Becky Tipton

ASK QUINBY & REMI

Dear Quinby and Remi: I have a new hive that has dwindled. I would like to protect the equipment, so I can try again next year.

Quinby and Remi answer: We are so sorry that you have lost your hive. We have seen so much of that this year. It may be the queens, but it seems more like it is the crazy weather we have had this spring. All those rainy days keeping the bees from flying is the perfect set up for hives to be crowded. This can certainly influence swarming behavior to start, and it has commenced! Strange too that so many hives that swarmed did not get a mated queen back in them. (Even in hives where new beekeepers did not cut out the swarm cells, leaving hives hopelessly queenless)! The other phenomenon we have seen is the bees have backfilled the top hive body with nectar so that the queen had no place to lay- this also contributed to more late swarming.



To answer your question- To protect your equipment you have several choices:

If you have room in your freezer, you can freeze your frames. First, put your frames in plastic bags. Then freeze for at least 48 hours at 0°F. You can then take them out of the freezer but leave them in the plastic bags until you are ready to use them again. Please note that if you are not going to freeze your frames, do not put them in plastic bags as that acts as an incubator and if there are any wax moth eggs they will then flourish! This method also protects your frames from small hive beetle larva if they have already not been slimed.

Another method is to use: traditional moth balls contain naphthalene which can harm bees and isn't recommended for dealing with wax moths. Para-dichlorobenzene (PDB) is suitable for keeping stored supers free from wax moths. It is a good option in summer and fall when cool rooms aren't available.

PDB crystals will repel visiting moths from supers and stop eggs from getting laid on them. It will also kill any existing wax moths and larvae at any stage of development but won't kill the eggs.

Stack supers about five high and tape them up to ensure no gaps. Place newspaper on top and then create a fumigation chamber by adding the recommended dose of PDB on top of the newspaper. Finally, cover the stack with a hive lid and allow the fumes to work their magic.

Necessary: Always air supers for 2-3 days before adding them to a hive.

Note: Second method will have no effect on small hive beetle larva.

Oh, those old folks that we live with! This year they are really feeling their age. This year they have tried to alter some of their old bad habits. Here are some of the changes that they are trying to make.

- Sit when possible- they've been taking either stools, buckets with lids or hive bodies to sit on.
- Work higher- try not to have to bend over or kneel (if dog mama Joli gets down, she can't back get up). Work from a hive body (two are better) with a lid turned upside down so you don't have to bend over so far. A tall hive stand works to move your hive body you are working through more convenient.
- Keep your hive body in your hand and your smoker close, save steps by having a bucket or box or tote that you keep your supplies in traipsing back and forth to the garage or truck.
- Cheryl, Jo P., and Elaine swear by using a wagon to carry your supplies.
- Don't toss your bricks for the top of your hives onto the ground as you open your hive- you just must pick them up! Lay them on the hive behind you, that you just worked through or for the first hive set it on the hive next to work.
- Make good habits now—there are two kinds of beekeepers- those with bad backs and those who will have bad backs!



The NEKBA Beeyard

Join us this year at our Open Teaching Apiary (OTA) located at Pendleton's Country Market, 1446 E 1850 Rd., Lawrence KS 66046. During our OTA events, we typically go through hives looking for the queen, eggs, larva and brood. We talk about what we should be doing in our hives. We also spend a lot of time talking about your hives- we answer a lot of questions!

We may add more dates. We ask that you register through sign-up genius so that we know how many are coming and we can get in touch with you if we must cancel. Please bring your beekeeping suit but note that we have extras. Please use this link to sign up <https://www.signupgenius.com/go/10C054DA9A72CA2FAC70-55554696-open> check out our NEKBA website at www.nekba.org for more information and schedule changes. For questions call Joli at 913-593-3562.

OTA Dates (other dates may be added)

Sunday, August 3	1:00-3
Monday, August 18	5:00-6:30(Before the NEKBA meeting)
Sunday, Sept. 7	1:00-3
Monday, Sept. 15	5:00-6:30 (Before the NEKBA meeting)
Sunday, October 5	1:00-3
Monday, October 20	5-6:30

Open Teaching Apiary in Spring Hill

Join Joli Winer and Cecil Sweeney for mentoring sessions one day a month. Please call, text or email to secure your spot. Extra suits are available. Sessions start at 5:00 pm, about 2 hours. 19201 S Clare Rd Spring Hill KS 66083 913-593-3562 heartlandhoneyks@gmail.com
August 7, September 4, October 2, 5-7pm



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 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.



Military/Veterans Apprentices Program

Are you a veteran or on active duty and thought about getting into beekeeping? The Northeast Kansas Beekeepers Association (NEKBA) offers an apprenticeship for veterans and active-duty service members that covers the cost of education, bees, and equipment. The association also provides a mentor to help you with your journey.

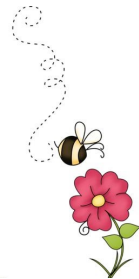
Application must be submitted by 31 October. Spots are limited, and more information can be found at <http://www.nekba.org/scholarship.html>

If you have any questions, please let me know. Buck Bradley 785-248-1005 Babradley82@gmail.com

Buck Bradley, Military/Veteran Appr. Liaison

Honey Plants

I mention rainfall frequently in this column, but ample rain is an important factor in determining a good nectar flow. In June, some parts of Kansas saw record rainfalls. The Hutchinson and Wichita areas had many torrential rain and flood warnings. In NE KS, Osage and Shawnee counties received significant amounts of much needed rain. Closer to the Missouri state line, eastern counties also experienced a wet June. Kansas City International Airport set a record for daily rainfall with 2.53 inches. All this moisture in the soil can mean that your nectar flow has the potential to be more productive and last longer than in past years. It should have a positive impact on forage conditions over the summer months.



Typically, after July 4th most of us experience a lull until Sunflowers begin blooming in mid-August. Bloom times for sunflowers can vary depending on whether they are cultivated or native. The June rains should help bring lots of blooms to our native flowers, weeds, herb and vegetable gardens.

Generally, trees in our area bloom in spring. There are a few exceptions. One of those is Vitex, or Chaste Tree. It's a small tree from the Mediterranean area. Some parts of Asia use Vitex for medicinal purposes. In our area Vitex began blooming in late June. Observing a Vitex in bloom is like watching a bee ballet. Honey bees and numerous other native bees look like they are dancing from bloom spike to bloom spike. Bees landing on nectar rich flower spikes cause the ends of branches to sway. It resembles a choreographed dance. The attractive lavender flowers are fragrant and bloom for several weeks. In NE KS, there is a risk of some winter die back. I have one planted in clay soil exposed to northern winter winds and it never fails to put on a show.

Another bee magnet is the Korean Evodia, or Bee Bee Tree. As the name suggests it is native to Korean and southwest China. In our area this tree began blooming July 2nd. It is a great source of nectar and pollen, but it takes 6-8 years before it begins blooming. The flowers are fragrant and can be white, yellow or pink. While this tree can be invasive from sucker shoots, if placed in a home landscape it can be controlled by mowing.

I will use N to signify a honey bee nectar source and P for pollen source. There are many durable and dependable bloomers in July. Just a few of them include Russian Sage (N), Hoary Vervain (N&P), Bergamot or Monarda (N), Purple Coneflower (N), milkweeds (N&P), Rose of Sharon shrubs (P), Ironweed (N&P), and Buttonbush (N&P). Many blooming herbs can provide nectar and pollen. Members of the mint family including anise hyssop, oregano, basil, chives, and thyme are just a few of those.

In early August we should see blooms from Blue Vine, a relative of the milkweed family. Blue vine produces a pleasant tasting honey from blooms that emit a scent resembling honey. The leaves are heart shaped. This weedy vine has been scorned by farmers. It likes sprouting in disturbed soil. That's probably why I always find it in my vegetable garden beds. A few other August bloomers of interest to honey bees include Wingstem, fall blooming Sedums, Sweet Autumn Clematis, and Sunflowers.

Some thistles in Kansas benefit honey bees as a nectar source. We are home to at least two different native varieties, the tall and the undulating thistle. The undulating thistle blooms from June-August with a wooly white fuzz on both sides of the leaf. The tall variety blooms from August-September with distinctly green on top of the leaves with wooly white undersides.

It's important to be able to recognize and control the invasive varieties of thistles. Invasives include Canada thistle, which blooms June-October with smaller multiple blooms and reaches 1-4 ft. in height. The bull thistle blooms from July-September and is distinguished by its leaf lobes tipped with ½ inch spines. It can grow anywhere from 1.5-6.5 ft. in height. Musk thistle is a biannual that flowers from May-August. It produces an urn shaped flower head that often nods to one side when in bloom. The musk variety can grow from 1.5-9 ft.

tall. They are classified as noxious weeds in Kansas and the law states that they should be controlled by the landowner. However, musk thistle is a nectar source for honey bees. I will let your conscience be your guide if you find it on your property.

I hope your honey supers are full, and the honey is capped. This is the time of year many beekeepers look forward to. Happy harvesting!

Jo Patrick, Honey Plants Chairperson



Enter your Honey in your County Fair and the State Fair! I want to encourage all of you to go online and see what requirements your county has for honey fair submissions (such as what jar you need and how many jars and the date and time that they need to be entered). This is one of the best things you can do to improve your honey product(s).

NEW - for 2025 Franklin County Fair Honey Show

I was able to get Honey & Honey Frame added as categories for the Franklin County KS Fair this year. For those in the area, please consider submitting an entry (Three 1lb glass Queenline jars). I want to have a really good showing our first year, so don't worry too much about your entry, just enter! You can message me with any questions. Entries are due Tuesday, July 15th 10:00a-12:00p (I'm happy to collect entries in advance and turn in on your behalf.). You do not need to be a resident of Franklin County to enter.

Matthew Brandes, Program Chairperson

Johnson County Fair Open Class Honey Show

Johnson County Fair Open Class- Honey entries for the Johnson County Fair Entry must be made in all classes. Entry can be made on the web page (www.jocokansasfair.com) **All entries must be entered by July 14 there will not be any exceptions** For more information go to www.jocokansasfair.com. You do not need to be a resident of Johnson County to enter.

Joli Winer, Special Events (Bee FunDay) Chair

Kansas State Fair 2025

Deadlines have changed for submitting fair entries online and getting them to Hutchinson to be judged in the honey show. By August 1st, to avoid any extra fees, have your entries submitted online to the Kansas State Fair. Go to www.kansasstatefair.com. Go to "Competitions" in the upper right side. Next, click on 'Competitive Exhibits' with the Pride of Kansas and sunflowers in the picture. Next scroll down and click on "Agriculture" where there are pumpkins in the picture. From this page, make your online entry and go to the honey section of the fair book to see what honey classes you want to compete in.

It is a \$1.00 cost per entry submitted. The days to get entries to the fair are September 2-4th. Judging is to start on the 5th. Pick up times of entries is September 14th, 6-8pm, 15th 9am-1pm. Anyone not able to make the trip to or from Hutchinson with entries may contact me, Kristi Sanderson, by phone or text at 913-768-4961. I will make sure your entries make it to and from the fair. Please consider exhibiting you honey so we may have a good showing in the honey area again this year.

Don't forget the black label competition as well. See if your honey will be judged the best tasting honey in the state of Kansas. Remember, you must enter two other honey classes to be able to participate in the black label class.

Kristi Sanderson, Special Events (Class) Chair

Volunteers Needed for Honey Sales Booth at Kansas State Fair

This year volunteers will be needed from September 3-14, 2025 at the fair. The Pride of Kansas building will be open from 9AM-9PM the 5th-14th. Volunteers will be needed to set up display area on the 2nd and label products to be sold in the booth. Our time frame for selling will be 3- 4-hour shifts with the 1st shift from 9-1, the 2nd shift from 1-5, and the 3rd shift from 5-9. Don't be bashful and think "I don't know enough about bees". You have more knowledge than the general public and there will be other beekeepers present to help. For every day an entry ticket is needed, one will be provided for you at the guest services office once you get to the fair. Use [SignUpGenius 2025](#) to sign up for the times that fit your schedule. If you have signed up this way in the past, you should have already received an email notification when this program became available. If you need assistance signing up to volunteer, contact Kristi by phone or text at 913-768-4961.

Kristi Sanderson, Special Events (Class) Chair



The Honey Pot

Our Honey Ice Cream from the Bee FunDay has become very popular over the years. Here are the recipes.

By Joli Winer

Honey Ice Cream with Fruit

- 6 Cups Whole Milk
- 2 ¼ Cups Warm Honey.
- 3 Tablespoons Real Vanilla.
- 2 extra tablespoons of either Sugar or Honey
- 6 Cups Heavy Cream
- ¼ tsp. Salt
- 1 Quart (4-5 Cups) Crushed Fruit-either frozen or fresh

If using frozen fruit, let thaw. Macerate the fruit with a food processor and mix with either 2 T. of either sugar or Honey, set aside. The extra sugar or honey will bring out the juice in the fruit and enhance the fruit flavor. Warm the 6 Cups of milk slightly and add the warmed honey stirring until combined. Pour into a container and let cool in the refrigerator. Pour into your freezer container and add salt and vanilla and heavy cream and your crushed fruit mixture. Fill the freezer can to the appropriate line adding more milk if needed. Freeze according to the manufacturer's instructions. Honey increases the freezing time plus extra ice and salt is needed. Makes 6 quarts.

Note: If using peach as your fruit then substitute the Vanilla for Almond Extract.

Vanilla Honey Ice Cream

- 6-7 Cups Whole milk.
- 8 Eggs-well beaten.
- 6-7 Cups Heavy Cream.
- 2 ½-3 Cups Honey
- ¼ tsp. Salt
- 4 Tablespoons Real Vanilla

Heat 6 Cups milk in a saucepan over medium heat to approximately 150°. Do not boil. Stir in Honey and salt. Beat eggs. Stir a small amount of the milk and honey into the beaten eggs. Add all the egg mixture to the remaining milk and honey mixture, stirring well. Cook and stir over medium heat for 10 minutes or until the temperature reaches 165°. Cool thoroughly (overnight). Stir in cream and vanilla and fill the freezer can to the appropriate line adding more milk if needed. Freeze according to the manufacturer's instructions. Honey increases the freezing time plus extra ice and salt is needed. Makes 6 quarts.

Honey Chocolate Ice Cream

- 4 Cups Whole Milk.
- ½ Cup Cocoa Powder
- 12 egg yolks-slightly beaten
- 1 Tablespoon Real Vanilla.
- 1 tsp. salt
- 2 ½ Cups Honey
- 8 oz. Semi-Sweet Chocolate Pieces
- 8 Cups Heavy Cream

Combine milk, salt, and cocoa powder in a saucepan over medium heat. Bring to a simmer and add honey. Do not boil. Stir in Honey. Beat egg yolks. Stir a small amount of the milk and honey into the beaten yolks. Add all the egg mixture to the remaining milk and honey and cocoa mixture, stirring well. Cook and stir over medium heat for 10 minutes or until the temperature reaches 165°. Remove from heat and add the chocolate pieces and stir until the chocolate is melted. Cool thoroughly (overnight). Stir in cream and vanilla and fill the freezer can to the appropriate line adding more milk if needed. Freeze according to the manufacturers' instructions. Honey increases the freezing time plus extra ice and salt is needed. Makes 6 quarts

NORTHEASTERN KS BEEKEEPERS' ASSOC. 2025 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. \$12.50)	\$25.00	_____
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)	\$12.50	_____
Membership for Kansas Honey Producers Association	\$25.00	_____
American Bee Journal (<u>discounted rate through association</u>)	1 year \$29.75	_____
Bee Culture Magazine (or subscribe online at www.BeeCulture.com)	1 year \$40.00	_____
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

MARKET PLACE

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 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 Clothing, Bottles, Bee Packages, Nucs and Queens. Visit our website 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 9:00-4:00, 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.

CB'S HONEY

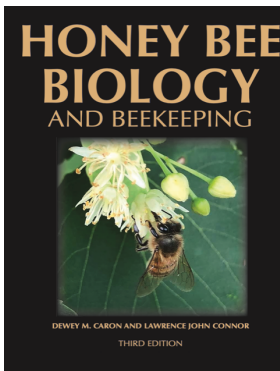
CB's Honey offers pure raw Kansas honey available in 5 gal buckets. Grafted queens and queen cells, and a limited number of nucs/packages. [CB's Honey | Facebook](#). Located just SE of Topeka. 4521 SE 61st Street, Berryton, KS 66409. Call or text Cheryl Burkhead at 785-224-9077 or cherylbhoney@gmail.com

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.

T CREEK BEES AND HONEY – Tecumseh/Berryton, KS

Tecumseh Creek winds its way through the home yard lending its name to the brand. Located between Lawrence and Topeka, T Creek offers 5-frame nucs, online honey sales, custom honey packing, wholesale delivery to the Topeka / Lawrence area, 5-gallon buckets of honey, and drop-shipping wholesale service to rural grocery stores and agritourism destinations. Visit www.tcreekbees.com Email: tcreekbees@gmail.com or find the bees on Facebook. Order 2025 5-frame nucs by visiting the website and completing the nuc order form. Owner: Tim Urich. LLC in the State of Kansas and licensed by Kansas Dept of Ag.



Honey Bee Biology and Beekeeping, Third Edition, Dewey M. Caron and Lawrence John Connor,

\$90 postage included. *This book should stay on the dashboard of every beekeeper's truck. It's that good, and that necessary. Kim Flottum, Bee Culture.*

This comprehensive textbook easily replaces many beginner books while adding comprehensive details of bee biology essential to becoming a successful beekeeper and student of the honey bee. First released in 1999, *Honey Bee Biology and Beekeeping* is widely accepted as a major textbook of Apiculture (beekeeping). Beekeepers and bee clubs use it to teach other beekeepers.

Universities use it to teach college students bee biology and beekeeping. It concentrates on the 'why', 'how' and 'when' of beekeeping. It explains bee and beekeeping basics in a manner meaningful to people who lack an extensive background in biology. Yet it is not over-simplified and provides a meaningful source of beekeeping information for the informed beekeeper. The Third Edition has been carefully edited, updated and expanded to 480 pages. New chapters have been added, as have colorful new graphics and photographs. The Glossary has also been expanded. **Wicwas Press LLC Kalamazoo, MI 49001 - www.wicwas.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 21st, 2025 - Johnson County Extension Office

The Northeastern Kansas Beekeepers' Association

Membership is open to anyone interested in bees or bee culture. Dues are \$25.00 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 \$12.50 for ½ year. Additional members of a family wanting voting privileges shall be assessed dues at \$1.00 per year. Youth memberships (18 years of age and younger) are \$12.50 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 to 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. 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.

2025 Officers

President: Cheryl Burkhead , 4521 SE 61st St., Berryton, KS 66409 cbfritz@aol.com	785-224-9077
1st VP (Program Chair): Matt Brandes , 4741 Highway K 68, Wellsville, KS 66092 matthew@n523rv.com	913-706-3087
2nd VP (Librarian): Michael Hewitt , 9221 SE Berryton Rd, Berryton, KS 66409 garlicranch69@gmail.com	785-230-0827
3rd VP (Honey Plants): Jo Patrick , 611 E Sheridan St., Olathe, KS 66061 brian-patrick@sbcglobal.net	913-645-8947
Secretary: Elaine Ellenz , 17650 W 113 th St., Olathe, KS 66061 elaineellenz@gmail.com	913-515-1607
Treasurer: Robert Burns , 7601 W 54 th Terr., Shawnee Mission, KS 66202 rburnshoney@gmail.com	913-481-3504
Youth Scholarship Chair: Jon Chitwood , 27196 W 223 rd St, Spring Hill, KS 66083 jwchitwood@gmail.com	913-738-4585
Military/Veteran Appr. Liaison: Buck Bradley , 11 E 900 Rd., Baldwin City, KS 66006 buckusmc00@hotmail.com	785-248-1005
Editor: Tim Marshall , 4736 Halsey St., Shawnee, KS 66216 flyinmonk@yahoo.com	816-392-6854
Special Events Coordinators:	
(Classes) Kristi Sanderson , 1252 E Frontier Ln, Olathe, KS 66062 sandersonk09@gmail.com	913-768-4961
(Funday): Joli Winer , 19201 S Clare Rd, Spring Hill, KS 66083 heartlandhoneyks@gmail.com	913-593-3562
Webmaster: Robert Burns , 7601 W 54 th Terr., Shawnee Mission, KS 66202 rburnshoney@gmail.com	913-481-3504

Visit on-line at www.nekba.org. Save time and postage.