



Blowing Smoke

By Bob Williams, President

As we approach the first week of July, the spring nectar(honey) flow is starting to wind down a bit. First year beekeepers should not expect to get surplus honey in their hives, but hopefully you will. Your main concern is to get your bees built up into a strong hive in order to make it through the first winter. If you started your hives in April or early May, and you don't have strong hives by now, you may need to requeen. You can harvest your honey, any time after the bees have capped at least roughly 3/4 of a comb, or expand that to be at least roughly 3/4 of your total harvest, as long as you mix it all together. You need to check the moisture content of your honey to make sure that it is around 18% or less, with optimal range of 16-16.9%. The only way to know the moisture content for sure, is to measure the honey with a refractometer. I like to measure the moisture content before extracting, because in my opinion, it is easier to reduce the moisture content while the honey is still in the frames, rather than in a five gallon bucket. You can do this by stacking and criss-crossing your frames, while providing adequate air flow and/or a dehumidifier until you get the right reading. Reducing the moisture content, after you have it in a five gallon bucket, seems to take forever. I have also heard that a florescent light in the area, helps to drive the small hive beetles away. So you really don't want to use a dark closet. Make sure after extraction to put the honey supers back on the bees for them to clean out before you store them. Check your mite load after you harvest the honey.

I want to thank Debbie and Steve DeCaigney for their presentation on the "Missouri State Fair." They provided the dates and details of entering your honey products in the State Fair. They also provided information on how to make creamed honey, and a lot of tips on how to best present your entries. For more information, visit our website under the Resources tab, where you will find "Missouri State Fair 2016 and how to enter", as well as "Making Creamed Honey." Deadline for entries is 5:00PM August 8th. Dean Sanders has offered to take your entries with him, because he has to go down early to setup for the FAIR. You can bring your entries to the August 7th picnic, and Dean will take them from there. Dean Sanders is also looking for more volunteers to help out at the State Fair booth. It is a lot of fun, air conditioned, and you get to pick up free tickets at the hospitality booth before entering the Fairgrounds, which means that you can also enjoy the Fair. Thanks also to Jeffery Maddox for his presentation on "How to expand your apiary through splits and raising queens." It was a very informative discussion, and Jeffery is also providing a PDF copy for our library. You can also visit his website at www.aFutureWithBees.com.

I also want to thank Wes and Wanda Johnston for hosting the Questions and Answer session for the beginning beekeepers before the General Meeting. Come join us, it'll be fun!!!



JULY 2016

GENERAL MEETING

Thursday, July 21, 2016

Bass Pro Shop

Independence MO

6:30 PM

Q&A Session for

Beginning Beekeepers

7:00 PM

General Meeting



AUGUST ANNUAL PICNIC

SUNDAY, AUGUST 7, 2016

2:30 PM

FLEMING PARK

BLUE SPRINGS MO

NO AUGUST GENERAL

MEETING



In case of inclement weather on the day of a meeting, please check our website, Facebook, or call an officer.



www.midwesternbeekeepers.org

Member Password is

"Smoker"



MidwstnBeekprsA

Midwestern Beekeeper's

Association

Midwestern Beekeepers

Association

Members Closed Group

Welcome New Members

Paige Baker
Lone Jack, MO

Joshua Reynolds
Lees Summit, MO

W.E. Summer
Belton, MO

Josh Frankeberger Family
Independence, MO



A swarm in May is worth a load of hay; a swarm in June is worth a silver spoon; but a swarm in July is not worth a fly

Not on the Midwestern Beekeepers Swarm Removal list?

Sign up at the next General Meeting or contact any officer.

www.midwesternbeekeepers.org/bee swarm-removal/



July General Meeting
Thursday, July 21, 2016
Bass Pro Shop at Independence MO



6:30 PM

Q&A Session for Beginning Beekeepers

7:00 PM

Robert Hughes of Jordy's Honey

presents

Managing your Honey Supers, Extracting Honey and the Importance of the Correct Moisture Content of Your Honey.

To continue our FREE drawing of door prizes at the end of every General Meeting, we are asking you to bring your donated items for the drawing. Thank You!



Community America Credit Union Transactions for the Month of May 2016	
Bank Balance as of April 30, 2016	\$ 13,827.41
Total Receipts Deposited	193.70
Total Expenses Paid (-\$ 0.00 Pending)	-1,454.60
Interest on Savings & Checking Account	.54
Bank Balance as of May 31, 2016	\$ \$12,567.05

A complete report is available under the member's area on the website.



"If you want to gather honey, don't kick over the beehive."
Abraham Lincoln

August Annual Picnic
Sunday, August 7, 2016, 2:30 PM
Fleming Park Meeting Hall



Fleming Park Meeting Hall
21906 Woods Chapel Road
Blue Springs, MO 64015

**Bring your lawn chairs and join us for a
time of good food and fellowship at our
annual picnic.**

**Meat, Bread, Drinks and Paper
Goods will be provided.**

Please bring the following:
Last Name Beginning with A-H
Chips and Dips
Last Name Beginning with I-P
Salad or Vegetable Dish
Last Name Beginning with Q-Z
Desserts

**Missouri State Fair entries may be dropped off at
the picnic for delivery to the fair.**

**Refractometers will be available to test a
sample of your honey**



**NEKBA Funday
Honey Ice Cream
Recipe**
www.nekba.org

Vanilla Honey Ice Cream

3 cups light honey
8 eggs
8 cups cream
8 cups milk
Pinch salt
4 TBL real vanilla
Beat eggs & salt-set aside. Warm milk to 160 deg. & stir in the honey. Add a small amount of the milk/honey mixture to the eggs-mix well. Add this back to the pan with the milk & stir well. Continue to cook & stir until the mixture returns to 160 deg. Remove from heat. Cool (can be refrigerated overnight) Add the cream & vanilla-mix well. Freeze in a 6 qt. Freezer. Hint: Do not add honey to the cold milk & then heat as milk will separate.

Fruit and Honey Ice Cream

6 cups milk
6 cups cream
2 1/4 cups warm honey
Pinch salt
3 TBL vanilla
2-4 cups crushed fruit (strawberries, peaches, etc.)
1/3 cup fruit powder (optional)
Warm honey in a double boiler. Combine with milk. Crush fruit & stir in powered fruit. Add remaining ingredients, adding cream last. Freeze.
-Becky Tipton, reprinted from the July 2011, Volume 65, Number 7, **The Bee Line.**

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3rd Board Member

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816-257-5258



Please contact Dean Sanders @ 816-456-4683 to sign up to work the fair booth. You may also visit Dean at the July General Meeting to sign up. It is a fun day and a great opportunity to show our state how valuable honeybees are to everyone.

<http://www.mostatefair.com/>

Entries into the Apiculture Division, see Section B, Apiculture, Pages 2-3. <http://www.mostatefair.com/wp-content/uploads/2016/premium-guide/agriculture-home/agriculture.pdf>

For more information, visit www.midwesternbeekeepers.org under the Resources tab, where you will find “Missouri State Fair 2016 and how to enter”, as well as “Making Creamed Honey.”

Youth scholarship students are required to provide at least one State or County fair entry related to honey or honeybees.

The Missouri State Fair is a great way to complete this requirement and Midwestern Beekeepers will help you. For those beekeepers starting out, entering the Missouri State Fair is a way to bring recognition to your products and help with marketing to your customers.

Entries are made individually or as a group under Midwestern Beekeepers Association. By having members enter under Midwestern Beekeepers Association, our reputation for a quality club with high standards is maintained. We would encourage you to consider entering both as an individual and under our association.

All contest items will need to be brought to the Agriculture Building by 5 PM on Monday, August 8, 2016. The judge will complete the competition judging on Tuesday, August 9, 2016. The fair begins on Thursday, August 11 and will run through Sunday, August 21, 2016. Tuesday is judging day, so no entries will be accepted after 5 th PM Monday, August 8, 2016.

You may take your own entries to the fair on August 8th or Midwestern Beekeepers Association will take your entries for you. Bring your entries to the August Annual Picnic on Sunday, August 7th at Fleming Park in Blue Springs, MO

2016 Officers

Conferences & Events

August 11-21, 2016

Missouri State Fair

Sedalia, MO

Contact

Dean Sanders

(816) 456-4683

to volunteer to work the
Missouri State Beekeepers
Association booth



October 14-15, 2016

2016 Fall Conference

Missouri State

Beekeepers Association

The Lodge of the Four

Seasons

Speaker Randy Oliver

www.mostatebeekeepers.org



January 10-14, 2017

2017 North American Beekeeping Conference & Tradeshow

Galveston, Texas

San Luis Resort and Galveston Island Convention Center.

www.nabeekeepingconference.com



<http://extension.missouri.edu/masterbeekeeper>

**NO DRIFT
ZONE**

driftwatch
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www.driftwatch.org

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stuartdietz@aol.com

785-304-5905

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zekeamador@aol.com

(816) 612-9030

We are currently seeking volunteers to review our bylaws for: redundancy in provisions; updating or removal of outdated provisions; better clarification of provisions; update the chronological history of the bylaws; and seek input from the membership. To be on the committee you must be a member, have opinions and willing to voice them, able to communicate by email and receive PDF and/or Word/WordPerfect documents. If you are interested, please contact **Wes Johnston (816) 392-4960** or at wj2@kc.rr.com. Your assistance is greatly appreciated.

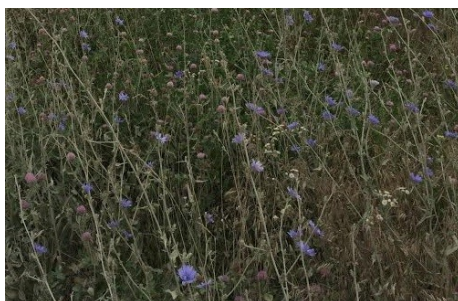
Honey Plants

By Debbie DeCaigney



Chicory is in bloom which makes a yellow colored honey, it is a good nectar source for honeybees.

White sweet clover is also in bloom which is a major source of nectar for honeybees; pollen is yellow to dark yellow in color. Some other flowers that are blooming are sunflowers, black eyed susan, and bird's foot trefoil.



Library News

By John Martin



Go to: www.midwesternbeekeepers.org/library/;

View the list and make your selections, include the book number from the left column and title.

Contact John Martin at jmartin98@comcast.net or 816-726-6371

You must be a member of Midwestern Beekeepers Association to check out books or videos.

**Deadline for newsletter submission
is the 25th of each month**

Contact britzjs@gmail.com or (816) 419-1327

Useful Resources

By Janice Britz



Download it here:

[honeybeehealth-coalition.org/
varroa/](http://honeybeehealth-coalition.org/varroa/)



Common Sense Natural Beekeeping Webinar with Kim Flottum, author and editor of Bee Culture Magazine, 6/15/16.

Watch on YouTube here:

<https://www.youtube.com/watch?v=IXRum1tQ6Bw>



American Beekeeping Federation

Conversation with a Beekeeper Webinar Series

Join at: <http://www.abfnet.org/>



The Bee Understanding Project Film
Honey Bee Health Coalition

Watch on YouTube here:

<https://www.youtube.com/watch?v=KBSrvJ2-7xY>

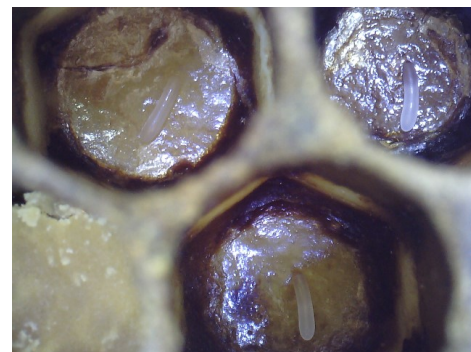


<http://www.honey.com/>



Basic Beekeeping

By Kyle Day

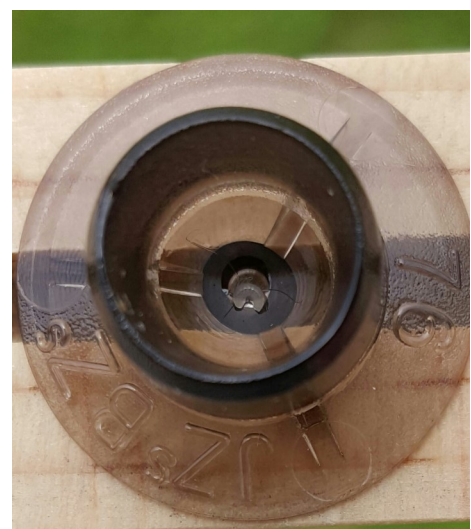


The first week of July usually marks the end of our spring nectar flow but with the rain we have gotten our flow may extend past that. In the month of July, we will start harvesting honey. If you keep up with beekeepers on Facebook, you will notice some have already started. If your hive is only two deeps or 3 mediums do not take any off. I always tell first year beekeepers that you most likely will not get surplus honey because you want your hive to build up and be strong for the first winter. Harvest your honey after the bees have capped $2\frac{2}{3}$ to $3\frac{3}{4}$ of a comb. You can do this to the entire harvest as long as you put it all in one container like a five-gallon food grade bucket and mix together. The only way to tell for sure that your honey is ready is to use a Refractometer which you will want it to read 18% or lower (honey with a moisture content below 17.1% does not ferment) I have done it both ways and have not had a problem but I like to use a refractometer just to be safe and there are a lot of club members that own them so you should be able to find one to borrow. For bottling honey, I use five gallon buckets with a tap on the bottle, then use plastic honey bottles. If selling honey, always use a brand new food grade container. I order my own labels from vistaprint.com but bee supply companies sell labels too. Always put your name and contact information so if you sell to someone you don't know, they can contact you to buy more. But you may not want to put your address so you don't have people showing up at your home. A phone number and/or an email will work just fine. After I extract, I like to put supers back on the hive for the bees to clean up before storage. Separate dark combs from supers because wax moth will only go after the dark comb. After the supers are off, I like to check and treat for mites and evaluate overall hive health. Be careful because the bees will be testy during this time because of no flow so they will be overprotective of their hive and population will be at a high. Mowing close to your hive can be a challenge so be safe and wear your veil and make sure your exhaust is not going towards your hive or bad news is sure to come to you. Have fun with keeping your bees but don't forget to drink lots of water if you're checking your bees on those hot days!

What is the best storage temperature for honey? Processed honey should be stored between 64-75°F (18- 24°C).¹ Honey can be exposed to higher temperatures for brief periods; however, heat damage is cumulative so heat exposure should be limited. It is best to minimize temperature fluctuations and avoid storing honey near heat sources. The recommended storage temperature for unprocessed honey is below 50°F (10°C). The ideal temperature for both unprocessed and processed honey is below 32°F (0°C). Cooler temperatures best preserve the aroma, flavor and color of unprocessed honey. www.honey.com/images/downloads/shelflife.pdf

The term, 'hygienic', when used to describe honey bees refers to the tendency of some families of bees to identify and remove diseased and dead larvae and pupae from the brood comb and the hive much more accurately and promptly than the norm. Hygienic behaviour is an easily identified characteristic that can be easily found and quickly reinforced in any strain of bee stock by selective breeding. Although the expression of this characteristic by any given hive of bees varies somewhat with time and circumstances, there is [a standard quantitative test](http://www.honeybeeworld.com/misc/hygienic.htm#Here) which is now routinely used to determine whether a specific hive of bees is deemed 'hygienic' -- or not.

<http://www.honeybeeworld.com/misc/hygienic.htm#Here>



MARKETPLACE



Crooked Hill Beekeeping, LLC.

Bill and Tammy George

19133 LIV 355

Chillicothe, MO 64601

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www.chbeekeeping.com

Open by appointment most days. Store is located on our farm; early, late and weekend hours are available.

Packaged bees and NUCs available in the spring. Locally manufactured high quality woodenware in stock.

We offer a complete line of beekeeping supplies and equipment. Including: Woodenware (assembly and painting available), frames, foundation, smokers, tools, bee suits, Bug Bafflers, veils, books, feed supplements, honey containers, extracting equipment, NUC boxes, materials to build your own hives.



Fisher's Bee Supplies

Ed Fisher

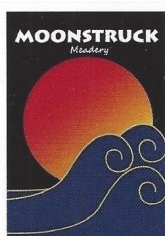
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Monday through Friday from 9 am to 5 pm Saturdays after 8:30 am Call in advance to make sure we are here.

We carry a complete line of beekeeping supplies. See us for your woodenware, smokers, containers, foundation, extractors, beekeeping books, queens and package bees. We also have extractors for rent. We will trade your wax for supplies.



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Do you need your honey supers extracted? Contact Jim for custom extracting.



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joli@heartlandhoney.com

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We appreciate when you call your orders in ahead.

We carry a complete line of beekeeping supplies including woodenware, smokers, extractors, books, queens, package bees and containers. We will trade wax for supplies.



Bee Culture

The Magazine of American Beekeeping

www.beeculture.com

(800) 289-7669

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American Beekeeping Federation



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Subscriber's Name _____		Association <u>Midwestern Beekeepers Association</u>	
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Email _____		Phone <u>(816) 392-4960</u>	

Midwestern Beekeepers



Mr. Roger Nichols and one of his many swarm hives in his backyard.
—Terry O'Bryan



Ezekiel A. Amador III presented to summer camp students, age 10-14, at the Tony Aguirre Community Center and at the Urban Grow Tour. Both events were at the Irene H. Ruiz Branch of the Kansas City Public Library, 2017 West Pennway Street, Kansas City, MO. <http://urbangrowntour.com/Main/farm/6>



Some of the honey we extracted yesterday. Great flavor and moisture content. —Stuart Dietz



Youth Scholarship Student Allison Bruce extracting honey with mentors Jim & Cindy Connell.



Refractometer Basics

By Janice Britz

Why is it important to check the moisture content of your honey? According to *Shelf Life & Stability of Honey*, www.honey.com/images/downloads/shelflife.pdf, “The most important cause of fermentation in honey is the increase in its free-water content. Honey with a moisture content below 17.1% does not ferment. The stability of honey with a moisture content > 17.1% depends on its microbial content.

To check your moisture content, you will need a refractometer. You should always read the directions that come with your device, but here are some basic steps to use one correctly and to get as accurate a reading as possible.

1. Calibrate the device with distilled or deionized water
2. Put a drop of honey on the prism
3. Close the trap door that flattens the specimen
4. Focus the eyepiece
5. Read the scale
6. After you have extracted, make sure the container of honey from which your sample comes is well-mixed.
7. Take multiple readings, and average the readings, especially if you are sampling in the comb.

Advanced Beekeeping Workshop Pests and Disease Diagnostics

By Janice Britz



Six members of the Midwestern Beekeepers Association attended the Advanced Beekeeping Workshop held by the University of Nebraska-Lincoln, in the Agricultural Research & Development Center on June 25, 2016.

Dr. Judy Wu-Smart, University of Nebraska-Lincoln, entomology.unl.edu/faculty/dr-judy-wu-smart presented the workshop and was assisted by her husband, Dr. Matthew Smart, Wildlife Biologist with the USGS Northern Prairie Wildlife Research Center, www.npwrc.usgs.gov. The morning was spent in the classroom learning about the 3 key steps of Integrated Pest Management. That afternoon we had hive inspections and the opportunity to examine various pests and pathogens through microscopes and visual inspection.



Dr. Judy Wu-Smart demonstrates the Powdered Sugar Roll Method to test for varroa mites. Monitoring of varroa mites should be done in early spring (April-May), and twice in late fall (August/September and again in October.) Testing should be done on a frame containing brood (look for your queen) and collect about 1/2 cup of lightly packed bees (300 bees) by tilting the sampling cup (she suggested a juice box container) downwards over the back of the bees. Place the bees in a mason jar with a mesh cap and add 2-3 Tablespoons of powdered sugar. Set the jar out of the sun for a 1-3 minutes then invert the jar and shake out the loose sugar from the bees into a white container filled with water. Count the number of dislodged mites. Release the bees back into the hive. Count the number of mites collected, divide by the number of bees in the sample and multiply by 100. For example, if a beekeeper collected 15 mites, then: $15 \text{ mites} \div 300 \text{ bees} = 0.05 \times 100 = 5\%$ (or 5 mites per 100 bees)

The 3 key steps of IPM are:

1. Awareness

- Know your pest and pathogens
- Recognize signs and symptoms
- Write it down

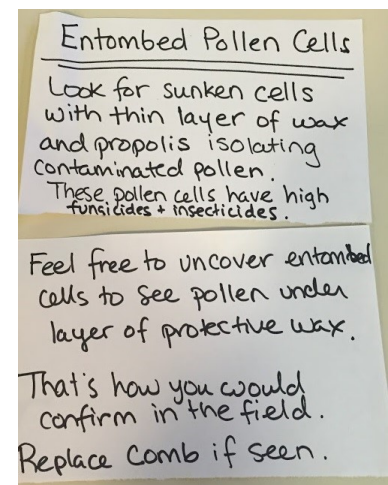
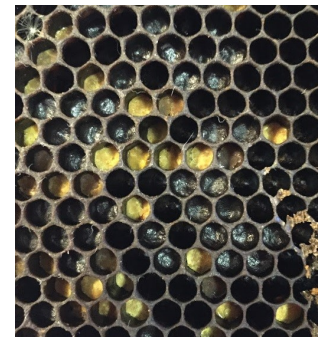
2. Prevention

- Avoid getting and spreading pests and diseases
- Monitor pest levels and diseases
- Select bees that demonstrate some resistance

3. Action

- Identify threshold levels
- Use cultural, mechanical or non-chemical control alternatives
- Use chemical treatments as last resort.

Dr. Wu-Smart graciously allowed me to share information that she gave with our members of the Midwestern Beekeepers Association. One tool she handed out was the hive inspection data sheet that can assist you in your hive inspections and developing your own IPM.



HIVE INSPECTION DATA SHEET

2016 Introduction to Beekeeping Field Day

Hive obtained from:
Date Established:

Yard ID:
Hive ID:

Inspection Date:
Inspector:

Weather condition:

HIVE TEMPERAMENT:

Calm

Nervous

Aggressive

Need to requeen

POPULATION: Estimated #:

Frames covered

Total boxes:

Total frames:

Heavy

Added deeps

No

Yes

#:

Moderate

Split hive

No

Yes

New hive #:

Low

Swarming potential

No

Yes

BROOD PATTERN:

Good (uniform & solid)

Medium (Intermittent/random)

Poor (Spotty)

QUEEN RIGHT:

Eggs present

No

Yes

Comments:

Queen seen

No

Yes

Queen marked

No

Yes

Color:

Queen Replaced

No

Yes

Date:

EXCESSIVE DRONE CELLS:

Drone Population Estimate

No

Yes

Low: 30

Average: 30-100

High: 100+

QUEEN CELLS:

Along frame bottom: #

No

Yes

Converted worker cell: #

DISEASE/PESTS:

No

Yes

Varioa Mites

Chalkbrood

Small Hive Beetles

Nosema

Deformed Wing Virus

European Foul Brood (EFB)

American Foul Brood (AFB)

Idiopathic Brood Disease Syndrome (IBDS)

Other:

VARROA MITE CHECK:

Sugar Roll test

mites/300 bees:

Alcohol test

mites/300 bees:

Treatment needed?:

No

Yes

Treatment thresholds by phase (Number of mites/100 adult bees)

Colony Phase	Acceptable	Caution	Danger
Dormant with brood	≤1	1-2	>2
Dormant without brood	≤1	<2-3	>3
Population Increase	≤1	<2-3	>3
Peak Population	≤2	<3-5	>5
Population Decrease	≤2	<2-3	>3

INTEGRATED PEST MANAGEMENT (IPM) ACTION:

Screened bottom board

Powdered sugar mite drop

Drone cell foundation

Other:

Added- Date:

Removal- Date:

MEDICATIONS:

Added- Date:

Apistan

Apiguard

Mite Away II

Fumagilin-B

Terramycin

Tylan

Oxalic Acid

Thymol

Hops

Other:

Removal- Date:



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401 NW Heady Avenue,
Ferrelview MO 64163-1413
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General Meeting

Thursday July 21, 2016

6:30 PM

**Q&A Session for
Beginning Beekeepers**

7:00 PM

**General Meeting
Bass Pro Shop
Independence MO**

August Annual Picnic

Sunday, August 7, 2016, 2:30 PM

Fleming Park Meeting Hall

21906 Woods Chapel Road

Blue Springs, MO 64015

2016 General Meeting Dates

Thursday, September 15th, 7:00 PM

Thursday, October 20th, 7:00 PM

Sunday, November 13th, 2:30 PM

December Potluck, TBA

Remaining 2016 Value Added Meetings suspended due to low attendance.