

## For the Good of the Bees

By Phil Duncan, President



It has been an interesting year to say the least. On a positive note the bees are having a great year. I went from five Langs to eight due to splits and catching swarms. I have two supers on several of the hives and even three on the swarm hive. This has been a much different year than last in many ways. I hope you have been having a great year also. By the time you read this many will have been harvesting honey from their hives. If you have yet to harvest don't forget that our organization has a three frame extractor and all the uncapping and filtering equipment you will need. You just need to supply the honey boxes and have food grade buckets to collect the honey. The rent on the equipment is very reasonable. If you need food grade buckets check with the bakeries in the local grocery stores. They get their icing in these buckets. You can often get them for free or at a low cost. I stay away from the pickle buckets from the sandwich shops. I am not sure if folks are ready for dill honey yet.

One thing many new beekeepers forget about is what they need to do with their harvest. If you are planning on selling or giving it away you will need containers. Some folks use half pint, pint and quart canning jars. Others use various size plastic and glass containers. There are many sources of small containers from the large companies or from our local vendors who are members of our organization. You need to figure in these costs when you are pricing your honey. If you are selling your honey you need to become familiar with the simple regulations you have to follow.

A survey was sent out to the members asking for their opinion regarding meeting in person at BassPro or with a Zoom meeting. The results of the survey showed that the majority were not comfortable meeting in person this month. As a result we will have another Zoom meeting. I am sure Erik has a great program planned. Not sure what our "New Normal" is going to look like so please just go with the flow. The latest news is that the Missouri State Fair is still on. The Missouri State Beekeepers Association will have their booth again this year and volunteers will be needed to work in the booth. I plan to be there for the morning shift on August 17<sup>th</sup>. If anyone else wants to work that shift we could carpool. Just let me know if you are interested. It is a fun time and you will have a chance to tell folks about bees and to interact with other beekeepers from around the state. You will get a free pass to go the fair and free honey ice cream. The fair runs from August 13 – 23 in Sedalia, Missouri.

If you are thinking of entering your honey and honey products in the fair here is a link to the rules. <https://www.mostatefair.com/wp-content/uploads/premium-guide-2020/agriculture.pdf>

We will provide transportation of the entries for you. If you wish to enter and have the entries taken to the fair contact either me or Bob Williams. Last year Bob was the Grand Champion.

Hope to see each via Zoom on July 19<sup>th</sup> for our meeting.

## COMING UP GENERAL MEETING SUNDAY, July 19, 2020



- JULY 19- ZOOM
- AUGUST-PICNIC TBD
- SEPTEMBER 20-TBD
- OCTOBER 18-TBD
- NOVEMBER 15-TBD
- DECEMBER 13-TBD

*IN CASE OF INCLEMENT WEATHER ON THE DAY OF A MEETING, PLEASE CHECK OUR WEBSITE, FACEBOOK, OR CALL AN OFFICER*



[Renew your  
2020 member-  
ship](#)



[Become a MSBA  
member today](#)

# Midwestern Beekeepers Association (MBA)

## Honey Extractor Rental Policies & Guidelines

The MBA owns honey extracting equipment which is available for the use of MBA active paid members only, for a nominal rental fee. Equipment is a Mann Lake's Deluxe 6/3 Frame Side Hand Crank Extractor, Product Code HH190, cold uncapping knife, Plastic Uncapping Tank and strainer set. Rental period shall not exceed two (2) consecutive days. All reservations will be taken on a first come, first served basis.

Equipment pick-up time and location will be provided when reservations are confirmed.

### Accountability and Care of Extractor Equipment

- This equipment is for member use only. Do not pass the equipment to other beekeepers as you are responsible for its condition and would forfeit your deposit regardless of condition of unit.
- Rental Fee is \$10 per day with a maximum rental period of two days. There is a Cash Deposit of \$50 required at the time of pickup of equipment. If the equipment is returned clean and undamaged the deposit, minus the rental cost will be returned.
- If the extractor and equipment is not returned clean, then the deposit will not be returned.
- Any damage is the responsibility of the member who is renting the equipment and will be billed to renter. Replacement of extractor is \$470, plus shipping. Please handle all equipment with care!
- Do not allow children to handle, operate, or play with or near extracting equipment.
- Dents and scratches reduce the life and performance of the equipment. Protect all of the equipment from damage and excessive wear.
- Members renting the equipment will need to provide their own food-grade honey pail to be placed under the extractor's honey gate.
- MBA is not responsible for any injury resulting from use of the equipment.

You can rent the honey extractor and equipment by contacting Stuart and Nita Dietz at (785) 304-5905. Pickup and return of the honey extractor and equipment will be at Independence, Missouri.

# Welcome New Members

## MEMBERSHIP AND FEES

### BY-LAWS

**Section 1:** Membership in this Association shall consist of those interested in or engaged in the beekeeping industry and paying dues as provided in these Bylaws.

**Section 2:** The membership year shall be January 1 through December 31st.

**Section 3:** Membership in the Association shall cease upon failure to pay dues ninety (90) days after December 31st or any calendar year or to conform with the Bylaws of the Association.

**Section 4:** Membership is mandatory for any individual seeking office in this Association.

**Section 5:** Membership allows an individual the privilege

- A. to vote in any election;
- B. of recommending policy and amendment changes;
- C. of borrowing literature from the library;
- D. of recommending Association activities;
- E. of holding office;
- F. and of receiving the Association's newsletter.

**Section 6:** Membership dues shall be

- A. \$1.00 per year for student members. Student being any individual still in school and/or college.
- B. \$200.00 for any individual wishing to be a life-time member.
- C. in an amount to support the annual budget of this Association for regular membership.

**Section 7:** All dues are payable January 1st of each year.

For More information on the Associations By-Laws please visit the Members area of the website



# Basic Beekeeping

By Kyle Day, MSBA West Central  
Regional Director



July: Harvesting Honey for the Hobbyist

Well somehow, it's already July and it's honey extracting time, if you have Facebook I'm sure you have already seen quite a few people extracting. In the past years it seems the spring nectar flow ends and most beekeepers start extracting in early July. This year has been another crazy year, in my area (Richmond) the nectar flow is in full blast and the hives were going gangbusters the last time I checked before writing this article (June 24th), but we are going to discuss honey extraction.

Honey extraction equipment can cost you an arm and a leg, but there are ways to extract on the cheap. First, when looking at extractors see if anyone around you has one you can use, or you can rent one from the MBA. For hot knives you can use a cheap bread knife and just dip in hot water every so often. For an uncapping tank you can use a food grade bucket and some cheesecloth. 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\3 to 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 , and you will want it to read 18% or lower (honey with a moisture content below 17.1% does not ferment.) If you have high moisture content you will need to lower it. I usually extract honey then put the bucket(s) in a small room/closet with a dehumidifier and stir twice a day until the moisture content is around 16.6-17%. Some people would rather do this before extracting by using box fans on top of a crossed-stack of supers full of unextracted frames with a gap under the stack for the air to escape in a small room with a dehumidifier until they were low enough to extract. I have used a refractometer and I have guessed on moisture content and have not had a problem, but I like to use a refractometer just to be safe. There are a lot of club members who own them so you should be able to find one to borrow. For bottling honey, I use five-gallon buckets with a heavy duty honey gate (This can be messy so be prepared with something to catch honey underneath it and a hot wet rag), then use plastic honey bottles. Plastic honey bottles can be found through various beekeeping companies or container companies online or check out your local suppliers. Processed honey should be stored between 64-75°F (18- 24°C.) Honey can be exposed to higher temperatures for small periods, however, heat damage is cumulative thus 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. If selling honey, always use a brand-new food grade container. I usually order my own labels from vistaprint.com but there are a lot of different label companies out there. Bee supply companies sell labels too. Last year I didn't order enough labels, so I used business cards as hang tags and it worked out great. Always put your name and contact information so if you sell to someone you don't know, they can contact you to buy more, and I do believe it is a state law if not selling face to face. A phone number and/or an email will work just fine, and also you will need net weight on labels. 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 moths usually go after the dark comb.

After the supers are off, I like to check and treat for Varroa Mites (University of Minnesota Bee Lab has a lot of great Varroa resources and how to's at [beelab.umn.edu](http://beelab.umn.edu)) and evaluate overall hive health. Be careful because the bees will be testy during this time (Depending on the flow in your area) they can 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.

It is best to communicate with experience beekeepers in your area to see what is going on. Like always if anyone needs help or is needing questions answered I am available via email at [sunnydaybeekeeping@gmail.com](mailto:sunnydaybeekeeping@gmail.com) , contact your mentors, or the MBA Board is always willing to answer questions. Don't forget to enter your honey in the State Fair!

### Beekeeping in July Quick List

- Honey Extraction if possible
- “Bee” careful of testy hives when the flow is low/dead
- Check Varroa Mite Levels/ Overall Bee Health
- Watch out for Small Hive Beetles
- Enter your honey in the State Fair

Basic Honey Label layout I made at [avery.com](http://avery.com) with their basic clip art and text options that can be printed at home on blank Avery labels you can find in stores or ordered already printed on their website.



## Market Place

## Honey Plants

[Beekeepers.com](http://Beekeepers.com)

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

[RobertLHughes2000@yahoo.com](mailto:RobertLHughes2000@yahoo.com)  
[Beekeepers.com](http://Beekeepers.com) is your local Kansas City Bee Company. We carry a full line of Beekeeping Supplies, Bees and Queens. Visit our website [www.Beekeepers.com](http://www.Beekeepers.com) for your all your beekeeping supplies. Go to our website [BeePackages.com](http://BeePackages.com) to order your Bee Packages and [QueenBees.com](http://QueenBees.com) to order your Queens. We are available by appointment Monday-Friday 9:00-5:00



**Sunny Day Beekeeping**

**Kyle Day**  
Richmond MO  
64085  
816-654-5287



[www.sunnydaybeekeeping.com](http://www.sunnydaybeekeeping.com)

Open by appointment on most days. Wide range of hours are available throughout the week. Due to college and work schedule, phone calls may not be answered right away, but feel free to text. I will contact you back as soon as I can. Locally made high quality woodenware. We offer all things needed to keep bees, including: woodenware (assembled and unassembled/painted available), hive kits, frames, foundation, smokers, tools, bee suits, veils, books, honey containers, extraction equipment, NUC boxes, swarm traps. Free delivery to most Midwestern Beekeepers Association meetings.

**Crooked Hill Beekeeping, LLC.**

**Bill and Tammy George**  
19133 LIV 355  
Chillicothe, MO 64601  
(660)214-0132

[www.chbeekeeping.com](http://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. Deliveries at Cameron, MO every Tuesday from 6-7 pm. Please call first.



**Messner Bee Farm Store**  
**Erik and Rachael Messner**  
8301 Westridge Road  
Raytown, MO 64138  
816-585-6814



**FOR SALE!**

I have 6 10 frame complete hives with bees for sale.

\$250 complete hive.

Call Norman Dennison

816-772-4956

This month I want to talk about the plants to look for this late summer and fall.

One that comes to mind is the Blazing Star or *Liatris*. It is a native plant to the US and it grows well in our USDA planting Zone 3-9. It has long spikey purple flower heads that should be dead headed periodically. It will reach heights of 5-6 feet plus in the right environment. They love the bright sunshine and need to be watered regularly in the first year until well established. Other than that they are on their own. Bees just love the long lasting flowers that begin blooming in midsummer and will last until the fall. *Liatris* plants (Blazing Star) are grown from corms – swollen dormant parts of the stem. They send up long shoots first which have a flower spike which just seems to keep growing and growing. Choose large corms and you will get better and bigger flowers.

They grow best in slightly acidic soil that is well drained. They don't like wet feet. The common color is purple but there are some pink and white varieties as well. Split the corms of the plants in the fall. Dig them up after your first freeze and pick off any small corms that are clinging to the mother corm. Store the divided corms in a cool area and then replant the following spring.

When planting, dig a hole about 5-6 inches deep and as wide as the corm. Plant and cover with soil. Space corms 4-6" apart and the clumps 14-16" apart -or even more. They will eventually get to be quite large clumps.

Another similar plant is the iron weed (*Veronia Fasciculata*). Named for its strong stem and colorful flowers that bloom in late summer. The flowers of Ironweed are a rare color in the late summer landscape, and the brilliant purple-crimson bloom is very attractive to butterflies. An excellent addition to the pollinator garden, Ironweed is a host plant for the American Painted Lady butterfly.

However unlike the Blazing Star, Ironweed grows best in sandy, loam, or clay soil and likes the moisture. It likes full sun and will grow to 4-6 feet high. It bloom July August and September.

Also be watching for the chicory, and aster flowers as the year progresses.

Happy gardening to each of you.



## Packaging and Selling Honey

By Kyle Day, MSBA West Central  
Regional Director

## Plant ID's



### Packaging and selling honey in Missouri

#### A guide for small and medium-sized beekeeping operations

We often get questions from beekeepers about our state's regulations for bottling and selling honey. Here are some answers.

#### Do I need to bottle my honey in a commercial kitchen inspected by the health department?

Not anymore. Prior to 2015, honey was regulated under the "jams and jellies" law. Since those foods are subject to bacterial growth and spoilage if not processed, they are also subject to stringent food processing rules when packaged for retail sale. But since bacteria cannot live in honey, the MSBA reached out to the legislature in 2015 and passed Senate Bill 500, which placed honey in its own category.

Missouri Revised Statute 261.241 now specifically exempts honey from the commercial kitchen requirement, as well as the requirement that uninspected honey carry a warning label to that effect. **Beekeepers can now sell honey either direct to consumer or via third-party retailers without having to bottle in an inspected kitchen.\***

**Note:** This exemption applies to beekeepers with less than \$50,000 in annual sales. It also applies only to pure honey.

#### What if I'm adding other ingredients?

Then you are considered a food processor, and a commercial kitchen is required in order to sell through third-party retailers. If you sell only direct to the consumer you do not need the kitchen, but your label needs to include the statement, "This product has not been inspected by the Department of Health and Senior Services." A placard with that statement is also required when selling at farmers' markets or similar venues.

#### What are the labeling requirements for honey?

Your label needs to include the following:

Common name of product (Honey). A separate ingredient list is not needed unless other ingredients are added.

Your name (or company name), and your address or other contact information.

Net weight in ounces and grams. Example: Net Wt. 8oz (227g)

#### Why does the 12oz honey bear I bought hold only 8 ounces of honey?

Honey is sold by weight, not volume, and one fluid ounce of honey actually weighs an ounce and a half. Honey containers purchased from beekeeping suppliers are typically sized by weight. When using other, all-purpose containers (Mason jars, etc.), it is best to measure the liquid ounces and then multiply by 1.5 for the honey weight.

**\*You may find stricter requirements at the county or municipal level. Check with your local government if unsure.**

### Purple Cone Flower



### Bee Balm



### Butterfly Milkweed



### Chicory



Missouri State Beekeepers Association  
401 NW Heady Avenue  
Ferrelview, Missouri 64163



# General Meeting

Other Links



<https://mostatebeekeepers.org/>



**American Beekeeping Federation**

<https://abfconference.com/>



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

## GENERAL MEETING

July 19, 2020 at 2:30pm

Zoom meeting

Phone number: +1 301 715 8592

Meeting ID: 840 9179 6547

Password: 341818

Janice and Tom Britz will be demonstrating honey extraction



Community America Credit Union Transactions for June 2020	
Checking Account Balance: May 31, 2020	\$ 1,866.93
Savings Account Balance: May 31, 2020	\$ 14,969.30
PayPal Account Balance: May 31, 2020	\$ 100.00
Total Receipts Deposited in Checking	\$ 0.08
Total Expenses Paid from Checking	\$ -12.00
Checking Account Balance: June 30, 2020	\$ 1,855.01
Deposit to Savings from PayPal	\$ 59.96
Dividend in Savings account	\$ .62
Savings Account Balance: June 30, 2020	\$ 15,029.88
PayPal Account Balance: June 30, 2020	\$ 100.00
CD's total capital as of May 31, 2020	\$ 17,815.54
Dividends received	\$ 21.06
CD's total capital as of June 30, 2020	\$ 17,836.60
Total Cash Assets All Accounts	\$ 34,821.44

# MIDWESTERN Beekeepers ASSOCIATION

PLEASE CHECK ONE:  RENEWAL  NEW MEMBERSHIP

2020 INDIVIDUAL MEMBERSHIP: \$15

2020 FAMILY MEMBERSHIP: \$18

*TWO OR MORE FAMILY MEMBERS AT THE SAME HOUSEHOLD*

*LIMITED TO TWO VOTES, TWO EMAILS AND PHONE CONTACTS*

NAME #1 \_\_\_\_\_

PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

NAME#2 \_\_\_\_\_

PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY \_\_\_\_\_ ST \_\_\_\_\_ ZIP \_\_\_\_\_

Or pay online at <http://www.midwesternbeekeepers.org/2018/01/08/join/>

Make checks payable to:

Midwestern Beekeepers Association

Mail to:

Midwestern Beekeepers Association

9209 W 90th Ter

Overland Park, KS 66212

Questions:

Contact Sarah Hornung

[sarahthekeeper@gmail.com](mailto:sarahthekeeper@gmail.com)



Return Service Requested

Sarah Hornung  
9209 W 90th Ter  
Overland Park, KS 66212

**GENERAL MEETING  
JUNE 19TH AND 14TH  
Zoom Video**

Membership dues are \$15 per year for an individual, prorated for new members after July 1st to \$7.50. Family membership available. Membership is open to all people interested in beekeeping and entitles you to our monthly newsletter, free 30 day loan of books from our extensive library, discounts on bee journals, the right to free non-commercial advertising in the newsletter, plus the opportunity to attend our informative monthly meetings. Members of Midwestern Beekeepers Association can advertise for free in the newsletter! Commercial Vendors may advertise for \$25 per year plus your annual or lifetime membership. Contact Marjorie Craig, Editor, at [1989mmay@gmail.com](mailto:1989mmay@gmail.com), to place your ad.



[midwesternbeekeepers.org](http://midwesternbeekeepers.org)



Membership/Renewal



MidwstnBeekprsA



Midwestern Beekeeper's  
Association



Midwestern Beekeepers  
Association  
Members Closed Group

To make a library request, go to [MBA's library](#), and choose your book or video. Contact John Martin at [jmartin98@comcast.net](mailto:jmartin98@comcast.net) or 816-726-6371 to make your request. John will bring your requested items to the next General Meeting. You must be a member of Midwestern Beekeepers Association to check out books or videos.



***Do you need someone to call to answer a question about your hives? Get your copy of the MBA's Members Directory at the General Meetings!***