



2024 Meeting Schedule

New members welcome! Whether you're an experienced beekeeper or just starting out, there's something for everyone!

Meetings are held at the Laurel County Extension Office on the third Thursday of every month from February through October starting at 6 PM. There will be a potluck dinner at each meeting, so bring your favorite dish to share! Meetings for 2024 will include:

Date	Instructor/Topic
February 15th	Lessons Learned / Swarm Trap Preparedness
March 21st	Splits - What Works for You?
April 18th	Hive Manipulations
May 16th	Jimmy Sizemore: Pollinators
June 20th	Larry Young, Allen Moore: Late Season Queens & Nucs
July 18th	Dr. Tammy Potter: What to Look For
August 15th	KSU Kenny Holbrook: Progress in Testing & Feeding Nutrition
September 19th	Jimmy Sizemore: Winter Prep, Being Proactive
October 17th	Things I'll Change, Rate Your Year, Black Jar Honey Contest, Elections

*All meetings are held at the Laurel County Extension Office, 200 County Extension Road, London, Kentucky 40741. Meetings begin at 6 PM.

For more information about the Southeastern Kentucky beekeepers, contact:

Cooperative
Extension Service
Laurel County
200 County Extension Road
London, KY 40741-9008
(606) 864-4167
Fax: (606) 864-4168

Visit us online at:

laurel.ca.uky.edu/Beekeepers

Found a swarm?

We'd love to adopt them!

Call the Extension office at 864-4167 and ask for contact information from our swarm advisory list.



Beekeeping Equipment Available for Shared Use

- Extractor - 4 frame - hand crank (1 in stock)
- Extractor with electric motor and lids (1 in stock)
- Double stainless steel strainer (1 in stock)
- Plastic uncapping tub with lid and stand with gate (1 in stock)
- Stainless steel racks for tub (3 in stock)
- Uncapping post that sits over tub (1 in stock)
- Uncapping knife (1 in stock)
- Honey buckets with gates (2 in stock)
- Hive tools (2 in stock)
- Brushes (2 in stock)
- Bucket lid removal tool (1 in stock)
- Fume board (2 in stock)
- Oxalic Acid Burners (1 in stock)
- Observation Hive

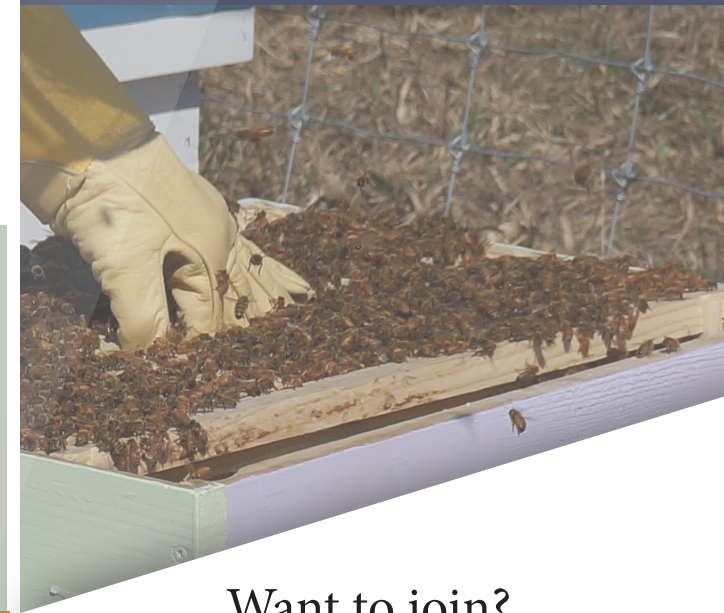
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KENTUCKY COOPERATIVE EXTENSION



LAUREL COUNTY 

SOUTHEASTERN KENTUCKY BEEKEEPERS ASSOCIATION 2024



Want to join? We'd love to have you!

Membership dues are \$15/household/year.

As a member you will:

- Have access to shared use equipment (*see back*)
- Be able to be added to swarm list...
- Be part of a dedicated group who are ready to share information and guidance at anytime!

Our mission as beekeepers is to inform as many people as possible of the importance of the honey bee and the impact they have on our daily lives.

Economically, a bee's most important role is pollination. Many farmers hire beekeepers to raise and maintain bee colonies on their farms.

An estimated 60-80% of the food we eat comes from fruits, vegetables, and seed crops pollinated by the honey bees. Approximately 14 billion dollars yearly can be credited to the pollination of honey bees for improved crop yield and better product quality.



Inside the Hive

Inside a bee hive there are approximately 9-10 frames filled with bees. One colony can number from 40,000 to 80,000 members in a single box.

The Queen

The queen is the largest bee in the hive. Her primary duties are to populate the colony by laying eggs. Her mating flight can take place up to 50 feet in the air where she mates once in her lifetime and can lay as many as 1,500 to 2,000 eggs per day. Her average lifespan is usually between two to five years.



The Drones

Drones are male bees with heavy bodies that make up a very small percentage of the colony. They do not have the ability to sting. Their main purpose is to fertilize a receptive queen. This can occur up to fifty feet in the air. Drones live approximately 90 days but in the fall they are driven from the hive by worker bees because of the limited supply of honey.



The Worker Bee

Worker bees are female bees that can only sting one time and will die afterward. They collect the pollen from flowering plants and trees and transport it back to the hive. The pollen is used for things such as food for the queen and larva, the production of honey, and making the comb. These bees live about 28 to 35 days and make about 1/12 of a teaspoon of honey in their lifetime. To make a pound of honey, worker bees must collect nectar from about 2 million flowering plants.

Worker bees do various jobs around the hive and are given these jobs as soon as they emerge from the comb. Some of their jobs include nurse bees, guard bees for the hive, forger bees, and housekeeping bees. Nurse bees care for the larva with feeding being their primary duty.

Guard bees look out for intruders and protect the hive. Forager bees collect food and water for the hive and all its occupants. Housekeeping bees remove the dead and keep waste from building up. Each job is an important part of keeping a hive functioning and thriving.



BEE FACTS

- The honey bee has been named Kentucky's state agricultural insect.
- Besides the food we eat, our farmers' livestock also consume food pollinated by honeybees.
- Babies under two should never be given honey.
- There are many flavors, types, and colors of honey depending on the nectar source.
- Honey is an easily digestible pure food.
- Honey has antibacterial qualities and may fend off allergies.

Tips for Cooking with Honey

Honey is about twice sweeter than sugar so reduce the amount of honey by 1/3 to 1/2 of what the recipe calls for.

Honey provides water, so it is necessary to reduce the amount of water in a recipe by 1/5 of the recipe directions.

To help keep baked goods from over browning, reduce the oven temperature by 25 degrees and add 1/2 tsp of baking soda per cup of honey.

