

November, 2015  
2015 Fall Issue



# the Queen City BUZZZZZZ

Regina and District Bee Club (RDBC)

## Special Interest Articles:

- Agribition 2015 4
- Agri-Ed 4

## Individual Highlights:

- Fall Social 2
- Executive Report 3
- Honey in the Kitchen 5/6
- Geoff's Corner 7
- About Our Club 7

## The Legality of Beekeeping in the City

One of the first questions that comes to mind for anyone beekeeping in an urban area is whether it is legal. There are a lot of areas of the law that could potentially affect your beekeeping. Here's what you need to know:

### Municipal Bylaws:

Each city is different. As a general rule, you are allowed to do something unless there is a written law to restrict or limit your right to do so. So if your city's bylaws are silent on bees, it should be legal to keep bees as a hobbyist.

Below are the cities whose bylaws I have searched and the result of my searching:

Winnipeg: Not permitted with a few exceptions (Responsible Pet Ownership Bylaw 92/2013, s. 29-30).

Regina: Bylaw 2009-44 does not apply to insects, therefore bees are not prohibited.

Saskatoon: Permitted (Animal Control Bylaw 7860, s. 21.1; Zoning Bylaw 8770, s. 5.23).

Edmonton: Only with permission of city manager (Bylaw 13145 Animal Licensing and Control, s. 27).

Calgary: Not prohibited (Bylaw 23M2006).

However, in addition to animal control bylaws (which is the category under which the above bylaws fall), all municipalities have zoning bylaws which define where agriculture can be practiced. While keeping one hive in a city is not "agriculture" or "farming", keeping several hives with a profit motive would be and would fall under the zoning bylaws of that municipality.

### Civil Liability:

This is a real grey area. There are many people out there who claim to have an allergy to bees. Some of them even do. There is a chance that if someone was injured as a result of a bee sting, that you could be blamed. The person who was hurt does not have to prove that it was your bee(s) that injured him/her – all they have to do is show that it is "more likely than not" that it was your bees. If the person was stung several blocks away from your beehive, it's pretty safe to say that it could have been any the birdbath, your bees are more likely to get fingered. SGI's standard homeowners' liability insurance policy does NOT cover any claims arising from "business or farming activities" you are not carrying on the activity to make a financial profit from it) you should be covered.

*Continued on page 2.*

## The Legality of Beekeeping in the City (Continued)

### Agricultural Law:

At this time, anyone can be a bee keeper. However, in Saskatchewan under *The Apiaries Act, 2005*, ALL BEEKEEPERS are required to register with the Ministry of Agriculture. The primary purpose of this legislation is for controlling the various pests and diseases that can affect honeybees. The legislation requires a permit to sell or import bees or equipment. Under the legislation, the provincial apiculturist has the power to quarantine and destroy infected hives in certain situations.

### Food Labelling & Safety Regulations:

When it comes to the sale of honey, both the federal and provincial governments regulate the sale of food. Federal law applies to inter-provincial sales of honey and for commercial beekeepers, Saskatchewan adopts the federal regulations. A hobbyist who is only selling honey from home, honey house or farmers' market is exempt from *The Honey Regulations* (Saskatchewan) if he/she does not grade/classify the honey, and puts his/her name, address and the net weight on the container. In Saskatchewan, *The Food Safety Regulations* may also apply to the processing and sale of honey.



## RDBC: Fall Social: October 3, 2015

Twenty-three people attended the Fall Social at St. Joseph's Hall on October 3, 2015. It was a potluck supper followed by a Q&A session.

After we toasted a successful beekeeping year, we sat down to a delicious meal. It can truly be said the Regina Bee Club has some of the best cooks within its membership.

During the Question and Answer session, many questions were asked of the 'seasoned' beekeepers, like 'what do you do with extracted honey that has a moisture content greater than eighteen percent?'

William and Annamaria Hamilton (two of Andrew's little ones) showed off the recently purchased pocket microscopes to everyone there. They made sure everyone had a chance to view the slides containing the various bee parts. These microscopes will be on display to the public at the Agri-Ed booth during Agribition.

Thank you to all that came out. And to those who couldn't make it out this year, hope to see you next year!



# Executive Report

The clubs fall social went well with an excellent mix of new and old members attending. It was the perfect group for our open forum Q&A period.

Agribition is upon us. I want to thank everyone for their work and support with Agribition. It is a major event for public education and support. The executive team has spent the last few months adding to our existing Agribition display material. Some of the new displays we hope to have are new display banners, a microscope table, and a picture hive.

The Saskatchewan Bee Association's (SBA) annual convention is coming up in

December. This year's convention is an extra day longer to accommodate the CAPA Research Symposium.

The executive team is planning next year's AGM to be held March 12, 2016 at Deer Valley Golf and Estates.

It sure is amazing to see bees bringing in pollen in November. It is nice to have the warmer-than-usual weather, however, it does raise other questions like "Will the bees eat too much of their food stores with the extra warmth?" and "Will we get enough snow to help insulate the hives when the real cold weather hits?" Usually the

bees will be fine as long as they were given a reasonable amount of feed and have good insulation. The only thing that might change is your spring management, in particular, the amount of feed you give them, and how quickly you must get it to them.



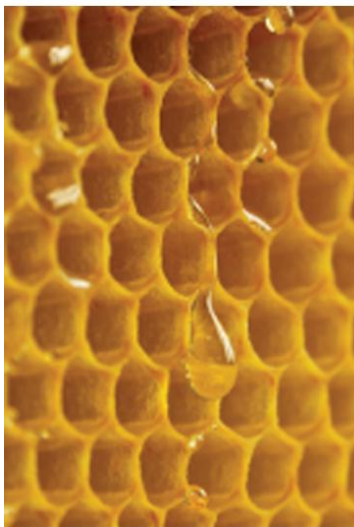
**\*\*\* AGM Notice \*\*\***

Date: Saturday, March 12, 2016

It is almost that time of year again. Mark your calendars for the AGM and stay tuned for more details on the schedule of the day's events that will be mailed out. The AGM is a great opportunity to visit with other members, catch up on the latest bee news and find opportunities to get involved in the club. We hope to see you there!



Proudly Owned by Canadian Beekeepers



Carrying a full line of beekeeping equipment from several manufacturers: -Dadant & Sons Ltd. -Mann Lake Supplies -Maxant -Dakota Gunness -Walter T. Kelley -Medivet -Perma-Dent Foundation -Pierco -Cook & Beals -Cowen Manufacturing Co. Inc -Lewis & Sons Enterprises Ltd -Plus many more!

Whatever your requirements we would be glad to help. Quality products for the beekeeping industry, including:

- Woodenware
- Queen Rearing Supplies
- Package Bees and Queens
- Beekeepers Apparel
- Honey Containers
- Extracting Equipment
- Beekeeping Tools
- Novelties
- Foundation
- Medication & Chemicals.

Buyers of Light and Dark Beeswax at competitive prices. We can arrange your sugar requirements, dry or liquid sugar in small lots or delivered trailer loads.

|  |   |  |
|--|---|--|
| <p><b>Alberta Honey Producers Co-Operative</b><br/>         Box 3909 70 Alberta Avenue<br/>         Spruce Grove, AB T7X 3B1<br/>         T: 780-962-5667 F: 780-962-1653</p>                          | <p><b>Bee Outfitters</b><br/>         625 Roseberry Street<br/>         Winnipeg, MB R3H 0T4<br/>         T: 204-783-2240 F: 204-783-8468</p> | <p><b>Bee Outfitters</b><br/>         Hwy 3 West<br/>         Tisdale, SK S0E 1T0<br/>         T: 306-873-2521 F: 306-873-3455</p> |
|  |   |  |
| <p>Visit our website: <a href="http://www.beemaid.com" style="color: white;">www.beemaid.com</a> Shop at: <a href="http://www.beemaidbestore.com" style="color: white;">www.beemaidbestore.com</a></p> |   |  |



## Canadian Western Agribition is Coming!



Agribition is just around the corner, November 23 – 28, 2015 at Evraz Place.

The Regina and District Bee Club has a booth in the Trade Show to showcase and sell products of the hive. This requires both products and volunteers.

Thank you to Angela Fuller, Michelle Frischholz, Keara Lueke and Avril Biggin for volunteering to work in our booth, alongside Executive members Linda Kletchko, Andrew Hamilton and myself.

It would be helpful to have a couple of extra members who might be willing to help out if someone is not available at the last minute.

Please consider volunteering and contact Judi at [judi.gazda@hotmail.com](mailto:judi.gazda@hotmail.com) or (306) 761 – 1771.



*Judi*



## Agri-Ed at Agribition

Once again, our club will be operating an educational booth at the Family Ag Pavilion (formerly known as Agri-Ed) from November 23-28, 2015. The booth targets registered school groups from grades 3-8, but it is also open to the general public. It is a very popular booth; the observation hive is a big attraction. Four to five volunteers are needed each day to staff it. Many of the questions are quite basic and are asked repeatedly, so volunteers do not have to know a lot about beekeeping-- just more than the kids! There are always some experienced people at the booth to answer the tougher questions. In fact,

working at the booth is a great learning opportunity for the volunteer as well.

The booth is open from Monday-Friday from 9 am to 6 pm and on Saturday from 10 am to 5 pm. Volunteers that can put in a full day are greatly appreciated, but a partial day is also much appreciated.

If you can work at this booth, give Colette a call at 306-699-2599 or email to [fort.trail@yourlink.ca](mailto:fort.trail@yourlink.ca). Don't be surprised if you get a phone call in early November asking for your help!



*Colette*

### Varroa Mites?

RDDB is selling Varroa Mite Treatment – **Apivar Strips**.

Price: \$3.00 x 1 strip  
\$5.00 x 2 strips

Contact: (306) 757-5958  
[ilovebees@reginabeeclub.ca](mailto:ilovebees@reginabeeclub.ca)



## Honey in the Kitchen

### Honey Baked Black Beans



- 4 slices - Bacon, thick cut, cut into 1/2 inch pieces
- ½ cup - Sweet onion, medium diced, chopped
- 2 cans (15.5 ounces each) - Black beans
- 2 tablespoons - Ketchup
- 1 - Chipotle pepper, from the can with adobo sauce, (Optional for added smokiness and heat)
- 1 tablespoon - Worcestershire sauce
- 1 teaspoon - Creole mustard, or any brown mustard
- 2 tablespoons - Honey, wildflower or alfalfa
- 1 12 ounce bottle - Dark beer for added smoky flavour

Preheat grill to 350 ° to 400 ° F. Directly on the grill, over direct heat, cook bacon in a cast iron skillet until crisp. Drain the excess fat, reserving 2 tablespoons of the drippings in a small bowl. Crumble bacon and place in a bowl. Reserve.

Add the 2 tablespoons of bacon fat back into the pan and add the chopped onion. Cook until tender. Add the crumbled bacon, beans, ketchup, chipotle pepper (optional), Worcestershire sauce, prepared mustard and honey. Mix all ingredients evenly in the skillet. Cover with foil and place over indirect heat and close the lid on your grill to confine the heat for about 20 minutes.

Remove foil and continue to cook over indirect heat uncovered with the lid grill closed for 1 hour, checking periodically. Add about 6 ounces of the dark beer (amount is dependent on taste preference) for added smoky flavor and to prevent the dish from becoming too dry.



### Holiday Honey Caramels

- 1 cup - butter (no substitutions)
- 2 cups - honey
- 2 cups - whipping cream
- 1 cup - brown sugar
- 1 teaspoon - vanilla extract
- finely chopped almonds, optional

Line bottom and sides of 9-inch square pan with plastic wrap; set aside. Melt butter in medium-sized heavy saucepan over medium-high heat. Add honey, cream and brown sugar; mix well. Cook over medium-high heat until mixture comes to boil, stirring frequently. Reduce heat to medium and continue boiling, stirring frequently, until candy thermometer registers 250°F to 255°F, about 45 minutes. Remove from heat and stir in vanilla; pour into prepared pan. Let cool completely in refrigerator before cutting into individual caramels with very sharp knife. Roll in chopped nuts or coconut, if desired, and wrap each individually in clear plastic wrap. Store, tightly wrapped in refrigerator up to 1 month. Caramels will be soft at room temperature and firm if kept chilled.

#### **SERVING SUGGESTION**

Drop one into a cup of hot coffee or tea or enjoy this delicious treat on its own.



## More Honey in the Kitchen!



### Cinnamon Honey Glazed Sticky Buns

2 Tablespoons - butter or margarine, softened  
 1 loaf - frozen bread dough, thawed  
 1/3 cup - honey  
 1 teaspoon - cinnamon  
 1 cup - finely chopped pecans or walnuts

Grease 12 muffin cups with butter. Roll out thawed dough on lightly floured board to 12 x 8-inch rectangle. Mix honey and cinnamon.

Using back of spoon, spread in even layer over dough. Sprinkle with nuts. Roll up dough, starting from long edge and end with seam on bottom.

Cut dough roll using a gentle sawing motion into 12 equal-size buns. Place buns, spiral side up, in muffin cups. Cover with a piece of plastic wrap and let rise 30 to 60 minutes or until buns puff and fill cups.

Bake at 350°F for 15 to 20 minutes or until golden. Remove from oven and carefully turn pan upside down onto board, letting syrup drip onto buns before removing them from pan.

### Honey Pumpkin Pie

3 - eggs  
 1 - pastry for single 9-inch pie crust  
 3/4 cup - honey  
 1 can (15 oz.) - canned pumpkin  
 1 cup - evaporated milk  
 2 Tablespoons - flour  
 1 teaspoon - cinnamon  
 1/2 teaspoon - ginger  
 1/2 teaspoon - nutmeg  
 1/2 teaspoon - salt

Preheat oven to 425°F. In a medium bowl, beat eggs. Brush one teaspoon beaten egg on inside of pie crust. Place crust on a cookie sheet and bake for 5 minutes. Meanwhile, add the rest of the ingredients to remaining beaten eggs and whisk to combine. Remove pie crust from oven and carefully pour honey pumpkin mixture into hot crust; bake 5 minutes more at 425°F. Reduce heat to 350°F, and bake 30 to 40 minutes more, until filling is set. Cool completely and serve with Honey Whipped Cream.

**Tip:**

For Honey Walnut Pumpkin Pie, just before serving, combine 1/3 cup honey, 1/3 cup chopped walnuts, and 1/4 teaspoon vanilla. Carefully spread over pie, cut and serve.



See something you like?

Have questions?

Do you have ideas or feedback?

Let us know!!!

P.O. Box 6A, RR1  
Regina, SK S4P 2Z1

PHONE:  
(306) 757-5958

E-MAIL:  
ilovebees@reginabeeclub.ca

We're on the Web!

See us at:  
[www.reginabeeclub.ca](http://www.reginabeeclub.ca)



## Geoff's Corner

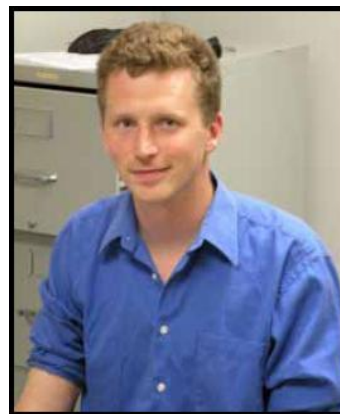
*Have questions and need information about beekeeping in Saskatchewan?*

*Do you want to become a registered Beekeeper in our Province?*


*Contact Saskatchewan's Provincial Apiarist:*


Geoff Wilson (306.953.2304)


Email: [geoff.wilson@gov.sk.ca](mailto:geoff.wilson@gov.sk.ca)



## Honey Today

 Wholesale Honey was averaged at \$5.13/lb during November 2015.

 Retail Honey was averaged at \$6.92/lb during November 2015.

 Canadian Bulk Honey was averaged at \$1.91/lb during August 2015.

*Statistics taken from the National Honey Board*



## About Our Club...

The Regina and District Bee Club has been active in the City of Regina for over fifty years as a cooperative for ordering honey bees and as a network for education and information on beekeeping.

It is a priority to inform members about current issues in the beekeeping industry to ensure that a proactive role is taken with all industry issues such as bee diseases, mites and pesticides.

The Regina and District Bee Club participates in the Agri-Ed Show Case at Canadian Western Agribition. The focus is to educate children from Grades 4-6 about agriculture and food. Club members volunteer their time to speak about the

bees and beekeeping to well in excess of 10,000 visitors each year.

The Regina and District Bee Club in partnership with the Saskatchewan Beekeepers Association profile the bee keeping industry as a whole in the Trade Show area in order to:

- Promote and sell products of the hive;
- Inform visitors about the industry and its role in the Saskatchewan economy; and
- Develop a relationship with other Saskatchewan agriculture producers.

## Want to Advertise in the Queen City Buzzzzzz?

Business Card \$10.00

1/4 pg \$25.00

1/3 pg \$30.00

1/2 pg \$45.00

1 pg \$80.00

Our next Newsletter will be in January. Deadline for submissions is January 10, 2016.

## Membership Benefits:

- A cooperative for ordering bees;
- At the annual meeting, guest speakers are invited to give presentations on current issues;
- Communication of industry issues to enable members to have a voice in provincial decision making;
- Hold "Field Days" to enable members to learn about beekeeping best practice methods; and
- Information and support system for fellow beekeepers.

