

Aug 30, 2015  
2015 Summer Issue



# the Queen City BUZZZZZZ

Regina and District Bee Club (RDBC)

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## Field Day – Harvesting Honey

It was a beautiful cloudless 29° day when we held our Field Day on June 27, 2015. Approximately 35 people (young and old) were in attendance to learn all about different methods of pulling the honey supers from the hives and honey extraction process.



Figure 1 Andrew Hamilton demonstrating removing supers from the hives.

The day started with a short walk to Andrew's bee yard. Andrew Hamilton and Yens Pedersen demonstrated a variety of ways of expelling the bees from the supers and answering the many questions that were asked.



Figure 2 Future beekeepers listening quite intently to what Andrew has to say.

Once the boxes of honey were pulled, we moved over to the truck where we were shown how to tie the 'Beekeepers Knot'. This knot comes in handy when you want to securely transport your hive boxes from one location to the next.

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## Field Day – Harvesting Honey (Continued)



Figure 3 Tying down honey supers for transportation.

Boxes of honey supers were brought from the Apiary into the Honey House where Linda Kletchko demonstrated preparing the frames and then running the frames through the extractor.



Figure 4 Regina & District Bee Club's 4 frame extractor – ready for operation.

There were plenty of volunteers to assist with the cranking.



Figure 5 Honey comes trickling out of the extractor and onto a mesh screen, filtering out the wax and bee bit.

After the demonstrations were over, we had lunch. Experienced beekeepers made themselves available to answer more questions.



Figure 6 "Hoshi" taking a break from the heat.

Thank you everyone for coming out to our Spring Field Day. And a special thank you to Andrew Hamilton of Hamilton Apiaries for hosting the 2015 Spring Field Day event.

 Linda



## Beginner Beekeeping Course



Figure 3 Geoff Wilson showing how to light a smoker.

The Beginner Beekeeping course held in the beginning of June hosted by the Saskatchewan Beekeepers Association (SBA) with RDBC was a great success. It was a full house with becoming beekeepers, experienced beekeepers, and educators from diverse beekeeping backgrounds.

The two-day course covered theory and practical skills, in the classroom with a good balance of learning different technique and hands-on experience suited-up in Linda Kletchko's bee yard. SBA's Graham Parsons and Jessica Morris, RDBC's Yens Pedersen, and Provincial Apiarist, Geoff Wilson, provided a wide range of information from basic bee biology, equipment, harvest, pests, disease, and year-round management.



Figure 2 Jessica Morris getting the participants to get their hands on the hive.

The course provided an excellent opportunity for classroom discussion, Q&A, and meeting like-minded bee enthusiasts. If you have not taken the course, it is highly recommended even if you have experience. A very big thank you to the instructors, organizers, and to Linda for the great food, venue, and hospitality.

 Kaylin



## Swarms



- Two swarm Cells on bottom of frame.

So far it has been a good year for swarm calls. There have been none. The executive gave out contact info to the city this year which was then filtered down to the humane society and the pest control companies. The hope was to make swarms less of a concern. The result of this contact info being distributed has been an explosion of calls for information. I take a minimum of two calls a day regarding bee problems. Most of the time, the problems are related to bumble bees and other wild bees. The challenge with these calls is to determine what type of bee the caller is dealing with based on nest description, location, bee description and number of bees. Most of the time callers can answer these questions very well, with some difficulties occasionally with language barriers and people's ability to count bees, "there are hundreds flying around" which can often mean 10. The positive thing that has been happening is the number of people willing to leave the bees alone after gaining a little education. The trend seems to favour the 20 to 50 year old age group. In previous years, calls would end with people wanting the bees destroyed, but now it is around a 75% positive outcome for the bees.

I am looking for ideas or solutions to bumble bee nests for the callers who want to destroy the bees. Currently, I am not aware of anyone interested in managing bumble bees that leads to a fundamental problem of no one wanting to remove bumble bee nests for free. If you have any ideas, feel free to send me an email.

 Andrew



## President's Report

What a busy summer it has been! Since last newsletter the club offered an information night called "What to do in the first month". It was well received and I believe, benefited many people. It was a good turnout with about 30 attendees. Early June, the Beginner Beekeeping Course took place. It was put on by the Saskatchewan Beekeepers Association and hosted by the club. I have heard nothing but positive feedback from the event. Attendance was the highest it has ever been with a full course and a few people having to unfortunately be turned away.

Nucs were distributed mid-May to mid-June. The requests for nucs this year was very high. I believe we also set a new high for number of people ordering nucs. Almost everyone got their nucs with only a few people refunded their nuc purchase due to lack of stock. By now, your nucs should be in two-storey hives with many filling thirds and fourths with honey depending upon equipment used and beekeeper practices.

The club held a field day at the end of June which covered different methods of pulling honey and then extracting with the club

extractor. Attendance at this event was also good with about 30 attendees, many of them new members. The executive continues to be busy accepting new members and taking many requests for bee help and tours or public presentations. Club events in the upcoming months are the fall social and Agribition. Hopefully many of you will be out to both events.

As for this year's bee season, it has been a drastic improvement over last years. The three weeks of smoke from the forest fires seemed to really slow down the bees. The lack of rain was also

becoming a major concern that fortunately has lessened. I noticed a marked increase in daily weight gain of my scale hive after getting 4" of rain in two days a few weeks ago. So far I have been very satisfied with the bees' production this year. I hope all of you are enjoying your bees and their sweet produce.

 *Andrew*



## Motherwell Homestead



On Saturday, August 29, Conrad Schultz and Keara Lueke set up a booth at the Symphony under the Sky at the Motherwell Homestead National Historic Site event. It was a beautiful day and a fantastic venue. With a full day of family activities including face painting, petting zoo, ice cream making demonstrations, butter churning demonstrations, tours of the historic home, artillery from Fort Battleford, the Symphony, and vendors mostly geared towards natural consumption, our booth displaying live bees and products of the hive fit right in.

Approximately 2000 people attended this event and I am sure most stopped by to check our booth out. The

live bees were again a huge hit and everyone wanted to find the queen. As it was an outdoor event and not as busy as Agribition people spent more time watching the bees and asking questions. We had a number of young children under the age of 2 completely fascinated and did not want to leave. It was refreshing to see them have the time to look, be intrigued, and say 'buzz'.

I would highly encourage members to consider attending this event next year. It was a lot of fun, a relaxed environment, and a great opportunity to promote bees and make some sales.

 *Keara*



**Upcoming Events!!!**



**Preparing for Agribition**

This year Canadian Western Agribition is November 23 – 28, 2015, at Evraz Place in Regina. 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.

Working at the Trade show booth is interesting, educational and enjoyable. We generally schedule 2 shifts per day, 10:00 – 2:30 and 2:30 to 7:00, with two volunteers working each shift.

This Trade Show booth runs from Monday to Saturday. Volunteering in this way is a great opportunity to meet Agribition visitors from all around the world as well as work with some other great Bee Club members.

An email, later in the fall, will be sent to members outlining the standards that must be met when selling product at the Trade Show.

Please consider volunteering at this year's Agribition Trade Show and contact Judi at judi.gazda@hotmail.com or (306) 761-1771.



**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. Don't be surprised if you get a phone call in early November asking for your help!



**Come out to RDBC's FALL SOCIAL!!!**



We will be having a fall gathering to meet you all. We will also be hosting a casual Q&A with RDBC executives, long-time members, and newcomers. Come and go, or come and stay, learn and chat with bee enthusiasts. This will be a potluck, please bring a dish to share. Refreshments will be provided.

When: Saturday, October 3, 2015 from 4:00pm to 7:30pm

Where: St. Joseph's Hall, St. Joseph, SK.

Who: RDBC Members

Hope to see you all there!



## Winter Beekeeping Schedule

With the summer coming to a close, it is important that new beekeepers know what steps they need to follow. These steps are a rough guideline and will vary in order and timing from beekeeper to beekeeper.

### Pull Remaining Honey:

Everyone has a different idea when to do this. It should certainly be done after we have a frost. Also make sure you extract that honey quickly. The colder it gets and longer it sits in the combs, the harder it will be to extract.

### Test and Treat:

While some miticides can be applied while honey supers are still on, many cannot. Since temperature can be a big factor when treating, make sure you apply your treatment as soon as honey is removed.

### Feeding:

It is important to feed the bees once you have removed their honey and particularly after the frost has come. A good gauge is to lift the side of the hive, it should feel very heavy. Many hives take around 20 litres of feed in the fall.

### Wrapping:

This is very weather dependent. You do not want the bees to be too hot. You can often hold off wrapping until the first or second weekend of October. Make sure the bees are in a sheltered area away from wind. Consider putting a snow fence around them.



## A Note on Treating

Some thoughts to consider when doing fall treating:

Always test your hive first. If you don't have a mite problem you could consider not treating. Generally, mite levels under 3% are considered acceptable. By not treating your hive, you *reduce* the risk of mites becoming resistant to treatment.

If you do have a higher level of mites, it is very important to treat. Not just to help ensure your hive survives the winter but also to reduce the chances of spreading mites to neighboring beekeepers.

There is some reasoning to the idea of switching-up treatment types. Every beekeeper will have a point of view on this. Mine would be to **not** expose the mites to several things and let them build up tolerance to several miticides. Consider using only one treatment type until it starts becoming ineffective, then, switch to something different that the mites are not used to. Apivar is currently recommended as the most effective mite treatment for our area of the province.



### Varroa Mites?

RDBC 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



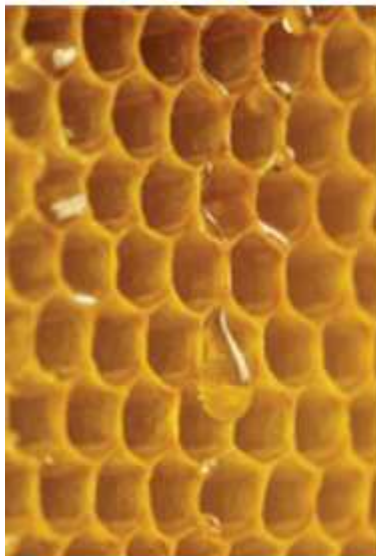
## Extractor Rental Care

In an effort to keep our club extractor in good condition and ensure our rental program runs smoothly, we would like to provide members with the following reminders.

1. Please wash all parts including butts, bolts, chains, and brackets in hot soapy water before returning to bag or extractor.
2. Do not transport the extractor with the gate covering the tap. The gate is to be removed and stored in the bag with nylon thumbscrews.
3. Components should not be over tightened. A broken component will result in repair fee to be determined by executive.
4. Please ensure the central mechanism is placed correctly on spindle before transportation and when returned.
5. Load frames to balance extractor. Wind-up slowly and run at medium speed.
6. Please give notice if unable to collect or drop off at agreed upon time.
7. Extractor rental is \$25.00 per day or portion thereof. No prorating.



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**Cooking with Honey**

**Pumpkin Honey Bread**

- 1 cup - honey
- 1/2 cup - butter or margarine, softened
- 1 can (16 oz.) - solid-pack pumpkin
- 4 - eggs
- 4 cups - flour
- 4 teaspoons - baking powder
- 2 teaspoons - ground cinnamon
- 2 teaspoons - ground ginger
- 1 teaspoon - baking soda
- 1 teaspoon - salt
- 1 teaspoon - ground nutmeg



In large bowl, cream honey with butter until light and fluffy. Stir in pumpkin. Beat in eggs, one at a time, until thoroughly incorporated. Sift together remaining ingredients. Stir into pumpkin mixture. Divide batter equally between two well-greased 9 x5 x 3-inch loaf pans. Bake at 350°F for 1 hour or until a wooden pick inserted in center comes out clean. Let loaves cool in pans for 10 minutes: invert pans to remove loaves and allow to finish cooling on racks.

**Grilled Honey, Almonds and Brie Burger**

- 2 lbs. - Ground beef chuck
- 1 cup - Honey
- 1 cup - Almonds, sliced
- 8 oz. - Brie cheese
- Salt
- Pepper
- 4 - Brioche buns, sliced



Form four equal ground beef patties and sprinkle with salt and pepper. Place meat on high heat grill, flipping once after 5 minutes. Add Brie cheese to patties, cover and cook for another 4-5 minutes. Remove from heat and place each patty on Brioche bun bottom, then topping it with honey and almonds, placing the bun top on the burger last.

**10 K Cereal Bars**

- 1/2 cup - butter or margarine, melted
- 2 Tablespoons - honey
- 1/2 teaspoon - salt
- 2/3 cup - sliced or diced walnuts
- 2 - eggs, beaten
- 2 cups - granola cereal
- 1 teaspoon – vanilla

Place all ingredients in large mixing bowl. Blend well. Pat into greased 8-inch square baking dish. Bake at 350°F 18 to 20 minutes or until lightly browned. Cool and cut into 16 bars.



Hamilton Apiaries  
has  
**Liquid Sugar**  
\$1.36 / liter  
  
\$1.17 / liter if picking up  
500 Liters or more

It is suggested that pickup be done using a larger poly tank. These tanks can be purchased from Peavy Mart or from Coop Agro centers. Large tanks have the benefit of minimized spillage during transport. Individual pails can be filled also.

Pickup can be arranged for evenings after 5pm or on weekends.

Contact  
Andrew Hamilton  
crazy\_bee\_man@hotmail.com  
306-526-9277



# DIY Aloe & Honey Face Mask By Rocky Mountain Soap Co.



You can't find two more beneficial ingredients (not to mention easy to find) for the skin than Aloe Vera and Honey. Both of these delightful substances have enormous benefit for all skin types.

Unpasteurized Honey is naturally anti-fungal (one of the reasons it never goes bad), antiseptic and is super-hydrating because it's a humectant and will pull moisture out of the air and into your skin.

Aloe Vera is bursting with vitamins and soothing properties. A piece of Aloe Vera cut fresh from the plant, sliced open and applied to sunburned skin will do wonders to speed healing and soothe the pain and tenderness.

So whether you have acne-prone skin or you're extremely dry and in need of a major quench, you will reap enormous benefit from combining these two ingredients and serving yourself with a nourishing, home-made face mask.

**What you need:**

- 1 tbsp raw honey
- 3 inches of aloe vera leaf



**How to do it:**

\*Slice the Aloe leaf open lengthwise and use a spoon to scrape all the juicy goodness from the inside.



\*Blend the Aloe together with the Honey. You can do this right in the palm of your clean hand or in a small bowl.



\*Make sure your hair is tied back so it doesn't get stuck in the mask.

\*Using the back of a spoon, gently apply the mixture in a thin coat over the entire face, neck and if you like, chest area. Keep it out of your eyebrows, eyes, and nostrils.

\*Relax for at least 15 minutes, allowing the mask to nourish your skin. It's best to wear an old button up shirt in case any of the mixture should drip as it warms to your body temperature.

\*Rinse off with warm water and marvel at the instant glow your skin now has.



*Rocky  
Mountain  
Soap  
Company*

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 \$5.09/lb during August 2015.

 Retail Honey was averaged at \$6.75/lb during August 2015.

 Canadian Bulk Honey was averaged at \$1.92/lb during April 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 October. Deadline for submissions is October 10, 2015.

## 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.

