

# THE BEE CAUSE

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**Special Points of interest:**

**PROGRAM:**

The May 10th program will a presentation from the Provincial Apiarist on splits ,queen selection and queen rearing, as well as those "Peaceful BEES West of the ANDES Mountains in Chile".

**NEXT MEETING:** Date is May 10th,7:30 pm @ the River Heights Community Center. Located at 1370 Grosvener street.

**President's Comments:**

Last issue I said that spring was almost here, and instead we seemed to have had summer for a few weeks. It looked like the bees got off to a great start with allot of bush pollen and poplar nectar. Although we are in a cool stage now, those stores should carry them thru into dandelion time. Check the pattie size, the syrup levels and the weight of the hive. If that single is really heavy, they should be okay.

The wholesale price of honey is still well below a dollar, with some honey even be sold at \$0.75/lb for a truck load. The larger beekeepers have a concern about their stored honey, and the loan supports which expire on June 30th. Will there be a large carryover into next year's crop, will there fire sale prices or will the market south of the 49th begin to improve. There is discussion on higher duties being imposed on offshore honey of dubious quality and background being shipped into North American ports. AND if the over wintered bee losses in the States are widespread, the local crop production could be severely reduced. But this won't really know until in June and July, at which point the demand for Canadian honey should quickly move upward.

At our RRAA meeting in April we had a column on our sign in sheet requesting information on winter losses of bees. Most of the members attending provided data, from the 29 out of 38 beekeepers attending, I broke the data apart into three categories.

- a)Small-less then 20 hives; 16 Beekeepers 53% Loss
- b)Medium-from 20 to 50 hives; 6 Beekeepers 39% Loss
- c)Large -from 51 to 1800 hives; 7 Beekeepers 16% Loss

The normal loss across the prairies is



(Sideliner) Andy installing some packages !

usually around 15%, so what does the above sample tell us. Perhaps that experience and good fall feeding programs make a big difference. Or share your thoughts at the May meeting.

The May meeting will be a nonwhite special as there will "not" be a 30 cm snow-fall that day, but there will be great presentation from the Provincial Apiarist. The topic will be on splits, queen selection and queen rearing, as well as those "Peaceful BEES West of the ANDES Mountains in Chile". Rheel just returned from a 10 day trip to Chile devoted to beekeeping and beekeeping seminars for Chilean beekeepers. There may be another type of honey to see and try, as well as stories from way south.

This is our last newsletter until September. A few things to Remember:  
 a)There is the MBA Field Day on Wednesday, **June 15th** to the Macgregor area.  
 b) The Honey Show and Competition is Oct. 14, 15 and 16th at St Vital Centre. Try to save some honey to enter at least one of the categories.  
 c) The mini Honey show is at Kildonan Place on October 28, 29 and 30th. d) Have a great summer as the bees will be a humming and hard working when the heat comes.

Charles Polcyn

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## Red River Apiarists' Association Minutes of the General Meeting Apr. 12, 2005

Charles Polcyn opened the meeting with 38 members and guests in attendance.

**Minutes:** Moved by Herb Schon and seconded by Gilles Lantagne that the minutes be accepted as circulated with the Bee Cause newsletter. Carried.

### Announcements:

- Dennis has the library of VHS beekeeping tapes available. These tapes may be borrowed for a fee of \$2.00 per video. They must be returned at the following meeting.

- The evenings program is a presentation on Spring Management and Disease Identification, Prevention and Treatment by David Ostermann.

- Charles Polcyn read a letter requesting some propolis from members for a violin project that is being hand made. Members wishing to do so may bring in some small amounts to be forwarded to this individual.

- This year the Manitoba Beekeepers' Honey Show will be held at the St. Vital Shopping Centre on October 14, 15 and 16.

- The Honey Promotion, to be held at Kildonan Place, is on October 28, 29 and 30.

- Next regular meeting on May 10, Joe Kozak is planning to give a presentation on the September Honey, Garlic and Maple Syrup Festival held in Manitou.

- Queen Bees are in short supply but for small orders it is often worth a call to the Honey Co-Op to see if there are any available due to cancellations.

**CHC:** Ron Rudiak reported on the USA winter bee losses and some news on Vancouver City Councils efforts to accommodate small numbers of honey bee colonies within the city limits.

**MBA:** Jim Campbell reported on the Advance Payment For Crops program and the problems associated with repayment this year. If the required repayment could be delayed by 3 - 6 months it would provide an opportunity for beekeepers in the program to sell their honey. Presently, buyers are only offering prices per pound considerably lower than the actual cost of production.

**Program:** David Ostermann gave a presentation on spring management.

### Loonie Draw:

Hive Organizers won by Brian Hartwig and Emil Rekrut

BC Apple Blossom Honey won by Bruce Fallis

Water Bottle won by Dave Bileski

CBC Coffee Cups won by Dan Lecocq and John Speer

Thanks to those people who entered the loonie draw and those who donated the prizes.

Loonies totaled \$36.00

Home made cookies were provided by our own beekeeper and chef, Ken Fehler.

Ron Rudiak,

## Keeping Up Our Hive Numbers

by Laurence Strebchuk

Talking to beekeepers at the Convention and on the phone and hearing different stories, it occurred to me that there are beekeepers going through the struggle we went through in the early and mid-90s (trying to keep up their hive numbers while adjusting to living with the tracheal mite). We've come up with a method that really works for us. Maybe this article will help some of you are having difficulty and might give some others that aren't really satisfied another alternative to try.

In this article, I'm not criticizing anyone or their beekeeping methods; I'm just writing about our experiences.

My name is Laurence Strebchuk. My wife Juanita and I run a 400 hive operation 14 km north of High Prairie, Alberta. We started bee keeping in 1987. We've had the tracheal mite from Day One; we got it with our packages in 1987. The other thing I should mention is that we winter outdoors.

The first method of increases we tried were spring nucs and splits after losses. This method worked quite well for a couple of years but became Impossible in 1990, when we discovered we had the tracheal mite with 40% loss and the rest very weak hives.

The second method of making up numbers we tried was fall splits. We could pick our best hives and split them. They looked really good in the fall, but our losses were too high In the spring. About this time there was a lot of talk about making nucs, a year ahead. So we made nucs. We made single frame nucs first, then we made two frame and three frame nucs. We made them in June; then we made them in May. These nucs, require a bit of beework and still seem to end up quite uneven in the fall. The other thing that I had a problem with was at a time when we were really struggling to keep our numbers up. I would have a real problem using a bunch of hives for making nucs, which won't make you any honey. Maybe if we would have tried wintering these splits and nucs as doubles we might have had better luck wintering.

In about 1993 and 1994 we were doing quite a bit of two-queening for requeening purposes and tryIng to increase production. I hated two-queening because It was so work intensive - I was forever taking off and putting on boxes and I didn't really have that great of luck with this method. After lifting these boxes off and on God knows how many times, in the fall I would end up splitting some of these hives for fall splits. So it occurred to me that maybe I should put the top box on a bottom board at two-queening time and save myself a lot of work. So that's

how our present method of beekeeping evolved and It's working very well for us. We are getting, I think, a good honey production and having no problems keeping up our numbers; as a matter of fact, we hope to sell about 150 packages this spring.

One thing I should mention here is (I don't know about everyone else) that we had too high winter losses by wintering singles outdoors. We'd always have 20% to 25% and higher losses on singles compared to doubles, and the hives left were mostly weak.

Now I'm going to attempt to explain our present method of beekeeping. We try to start out with 400 double surviving hives in the spring and by honey season we have 700 single brood hives.

On our first round in the spring, after unwrapping, we don't try to build our real weak or queenless hives up to make a double anymore; Instead we take the



bottom box away and they will stay a single for the rest of the season. This eliminates a lot of beework in the spring. All of the boxes from the dead hives are brought home, cleaned and arranged as well as we can, to go back in the beeyards in the fall and then put in storage for summer. We do some evening up in the hives that are still doubles, but keep in the mind the hives that normally require the most work have been made into a single already, so this really cuts down on the beework.

About the 10th of June (at twoqueening time) we start splitting all of the doubles, starting with the better yards. We mostly put half of the split on the truck and move It on to the next yard. We fill in the holes from dead hives at this time and increase our yard sizes from 28 to 40 hives. We have tried setting the split down in the same yard, but prefer to move them because they stay even. By the end of June or first week of July depending on the year - our hives are all singles. We don't usually requeen the splits where the queen didn't take; we just let them raise their own queen. I quite often give these hives a frame of brood from the stronger ones at some time or another.

In the fall when the honey flow ends, we try to get the

honey off as soon as possible so we can put the second broods that we have in storage back on the hives. We do this as soon as possible so the bees have as much time as possible to make this box part of their hive. We put a large frame feeder in the top brood and it gets filled with syrup when the box goes back on the hive. We do this because a single doesn't have much honey reserves, they could starve before feeding time, and it might bring the bees up to clean up the dirty frames better. We finish feeding in September. We mostly bulk feed in barrels. The only place we feed with hive top feeders is where we're too close to other beekeepers.

Now going back to where we put the brood boxes on. I should mention at this time we do a quick queen check and any hive that is queenless or doesn't look to my satisfaction gets united with a good hive. For a couple of years, we would keep 25% to 30% extra and unite the rest of the hives. This past season we bought brood boxes and wintered everything that had a queen.

Here are what I think some of the advantages of this method:

- 1) A single hive, no matter strong or weak, by the end of the season will be strong enough that they need all of the room below for the queen to lay and you will get to extract all of the honey.
- 2) A single brood hive is excellent for the tip up method of pulling honey. You can super them up (two supers) and still tip up on them, saving time not having to come back to open the hives and super them some more.
- 3) These single hives are a lot more manageable than a regular or especially a two-queen hive at a time when we quite often have to contend with more aggressive bees.
- 4) We get all the honey from these hives. I don't leave 50-80 lbs around the brood nest in my poor hives, or in all hives on a poor year.
- 5) We use all our bees for honey production. We don't have a bunch of nucs which require work and don't produce any honey.
- 6) We think the best part of this method is: when we're done splitting, we requeen with a lot less effort than two-queening and we have all the numbers we need for next year and then some - at the same time.

In earlier years, we had a terrible time trying to keep our numbers up, at a time when we were trying to expand and build numbers. Our winter losses are still quite high - 21% in 1995, 30% in 1996, 18% in 1997 - but we no longer have to struggle to replace these losses.

We might mention we tried putting the empty brood box underneath, on half of the yard on 10 yards in 1996, and it seemed that putting the box on top is better. We were sure happy about that, because it's sure a lot less work. For mite control, we are using the slow release formic acid, with the vegetable bags in the fall. We only have the tracheal mite yet.

( This article was found on the internet and was Dated 1998)

### **AFB Hints from a Bee Inspector** by Charles Polcyn

This month is a good time to be looking for signs of AFB in brood frames in deadouts, or in your brood frame boxes in your box storage area.

Fully developed AFB on a frame is very easy to recognize from the sunken cappings, off-color of cappings, glue like smell of the frame, or the larva ropiness test on a toothpick. These frames should be removed and rendered, or irradiated. All of these signs are manifestations of a fully active AFB spore infection, which more than likely originated from a single unnoticed AFB scale residue in a brood frame.

To see and spot these scales easily I use a three step process. **Step 1)** Have a good light source on the frame in question. **Step 2)** Hold the brood frame topside up at half arms length at about a 45 degree tilt angle towards your body. **Step 3)** Have a close look at the back lateral sides of all the wax cells on the frame. If an AFB infected larva died, its remains are stuck firmly, not on the bottom of the wax cell itself, but on the back lateral side of the wax cells. Think of gravity's force on dead larva in a cell on a vertical frame in a hive. One will see a large comma or semi-circular shaped residue/scale on the lateral side of the cell. Since just one of these scales can be the source of a half million or more AFB spores, it is important that they be recognized and the whole frame removed for rendering or irradiation.

I have been inspecting beekeeping operations for five years and have examined at least a thousand hives a season. The three step process is efficient and should help you spot those AFB scales that can start a fully developed situation. Good luck and good looking.

## Manitoba Beekeepers' Association Field Day & Summer Picnic

**Location:** Three Stop Tour in the Austin & MacGregor Area

**Date:** Wednesday, June 15th, 2005 at 11:00 A.M.

**Directions:** To get to Murray Lewis', take Hwy. #1 into the town of Austin (135 km west of Winnipeg, 85 km east of Brandon), take 2nd Ave. East then turn South at the "Austin District Community Centre" sign on Beaver St., and continue South to Murray's place just South of the curling rink. Signs will be posted.

### Planned Events:

- Three stop tour of Murray Lewis' facilities (equipment manufacturing), then MacGregor Wax Works (wax processing), and then Nichol's honey farm (pollen processing).

- Bear Pit Session general question/answer and discussion of events.

- Auction to raise money for the Barry Fingler Memorial Research Fund for research to benefit Manitoba beekeepers. Please bring any new or good used equipment such as feeders or screens. If you are interested in donating items for the auction please contact David Ostermann at 204-945-3861.

- BBQ and potluck supper during the tour at about 1:00 pm - please bring a lawn chair, as well as meat, buns, dessert, or main dish for yourself or to share with others

Those attending the tour are expected to arrange for their own transportation.

**For more information, call David Ostermann at (204) 945-3861.**

## Drug Resistant Bacteria

It's a cause of concern to Saskatchewan beekeepers, who routinely give antibiotic-laced sugar to their bees to protect them from the American foul brood bacteria.

Provincial apiculturist John Gruska says this has been going on for decades, but over the past few years, resistant strains of bee disease have been showing up in the United States.

Those bees have to be destroyed and the hives burned.

"We've essentially tried to keep our border closed and tried to maintain the industry as self-sufficient as we possibly can," he said.

Gruska said the province is on the look-out for the bacteria, but so far it has not shown up in Saskatchewan.

That's in part because of border controls, Gruska said. The catch is that bees don't obey border restrictions.

"If it should start happening, then beekeepers need to be very cognizant of the fact and aware of the fact that perhaps their preventative treatments aren't working and some of the foul brood will start showing," he said.

Gruska says the beekeeping industry in this country is so worried about the resistant strains, researchers are working to register another antibiotic for use on bees.

Original Story CBC Saskatchewan

— Heather Clay Mar 31 to Jul 5



**"This picture is of some wild turkeys and pheasants that I seen on my way to a bee yard early one morning in April . "**

**Dan Lecocq**

## Paraffin dipping for the control of AFB

by Jean-Pierre Chapleau Printed in Hivelights Vol 13 #2

Dipping wooden hive parts in hot paraffin has been used for many decades in New Zealand. It has been used as a means of preserving and disinfecting the material. Scientific proof of the efficiency of this sterilization method was presented by Argentinean researchers in 1998 (1). However, this technique is very little used in certain parts of the world, in North America especially. My purpose is to bring this technique back to mind as a tool in an integrated pest management approach (IPM) for bee diseases. I would also like to present to the professional beekeeping community a newly designed dipper which combines safety and efficiency. This dipper can be built by any skilled welder.

The treatment of wooden beekeeping equipment with hot paraffin as part of an integrated pest management strategy for the control of American foulbrood.

Severe problems are being encountered with bee diseases in the United States. The situation shows that an approach of bee disease management based primarily on the use of drugs is not adequate in the long run. It is becoming very clear that we have to develop an integrated pest management approach. We have to work on increasing our bees' resistance to disease through selection. It is also clear that we have to accept to modify our hive management practices. We need to adopt a more sensitive approach that includes additional preventive measures. Nature is showing danger signs, such as the development of antibiotic resistant strains of *Paenibacillus* larvae, which are forcing us to take new directions. I feel that the use of the paraffin dipping technique fits well into this new trend.

I winter 1100 colonies that I use for queen, nuc and honey production. I have been a professional beekeeper since 1977. From the start I wanted to adopt a management that would not rely basically on medication. In fact I restrict the use of antibiotics to my 2300 mating nucs. I do not use drugs for my full size colonies, relying rather on focused inspections, comb rotation and other measures. I run a selection program partly aimed at developing disease tolerance. Through this approach I eliminated the chalkbrood problem from my colonies many years ago. This easy success convinced me of the merits of the selection approach. I have now been working on improving hygienic behavior for the last five years. This summer I will integrate a varroa tolerance criterion into my breeding program.

Selection in itself is one piece of a global strategy. Besides a battery of prevention measures, sterilization of the equipment is another essential component of an IPM approach. One problem for many professional beekeepers is the lack of a

simple and efficient sterilization method at the farm level. Five years ago I realized that paraffin dipping could be a practical and cost effective way of doing the job. The good thing about it is that it provides free preservation of the equipment at the same time. Or maybe I should put that in another way? Routinely preserving your wooden hive parts with hot paraffin automatically provides preventive sterilization. Your paraffin dipper remains available at anytime for prompt disinfecting of hive parts from salvaged diseased colonies.

### A newly designed dipper

Very few beekeepers use paraffin dipping in North America and Europe. Fewer still own a specially designed dipper. Some beekeepers dip in barrels or other improvised equipment, a practice which I do not recommend in view of the danger of using paraffin at temperatures as high as 160o Celsius. Spilling, boiling over, and spontaneous combustion are real dangers. When I decided to give this technique a serious try, I started looking for drawings of dippers. What I found at that time was either too big or too primitive. Most designs lacked important safety features. With the help of a small grant from Quebec's Ministry of Agriculture, I designed a new dipper and had it custom-built. I then put it to work for more than 500 hours over a four year period.

I incorporated improvements during the second year of use. Subsequent to my final report, the "Comité d'apiculture du Conseil des productions végétales du Québec" published a technical brochure on this technique. It contains good illustrations and detailed plans of the dipper. The text is in French but the illustrations and plans can be easily understood by non-French readers. It will be available within a few months. The price is not known yet. The brochure (publication #VU028) can be ordered from: Service à la clientèle CPAQ-CPVQ-Groupe GEAGRI 200, CHEMIN Ste-Foy, 1er étage Québec, (Québec), Canada G1R 4X6 Phone: (418) 523-2537; fax: (418) 646-1830 e-mail: client@cpvq.qc.ca

Here are the key features of this dipper:

- strong 6.3 mm (¼") steel plate construction
- holds two supers at a time
- safety channel around the top of the vat catches any overflowing paraffin heated by a 60,000 Btu/hr propane burner (provides a better control of heat source than

- wood fire)
- hinged lid shuts tightly to cut air in case of fire (also serves as a dripping tray)
- removable steel plate box can be placed inside the vat (hooked on the bottom) when dipping supers to reduce the volume of paraffin needed and to cut down on warm-up time.
- light removable sheet metal plate fitted around the vat allows use during cold windy days and saves energy. Also safeguards against burns resulting from contact with side walls.
- sits on a strong metal rack mounted on wheels for easy moving (provides room to fit the burner under the vat)
- articulated inside lever to keep the hive parts from floating The total construction cost is about \$1,300 in year 2000 prices.

### The dipping process

Here is a brief description of the dipping process. Paraffin is heated to 160o Celsius. An oven or candy thermometer can be used to check the temperature. The wooden material must be completely dry to prevent boiling out. The material is pushed gently under the surface and kept submerged for 10 to 15 minutes for complete sterilization. You also have the option of painting new hive parts, while still hot, with two coats of water-based paint. Most painted material can be dipped without problem, except for oil-based paints which will blister. The hot paraffin penetrates into the wood and seeps into joints and cracks, providing excellent protection against rotting.

### Safety measures

Paraffin dipping can be dangerous. Here are the most important safety measures:

- do not use open drums or equipment that has not been specially designed for the purpose
- install the dipper on a level, solid surface to avoid risks of tipping over use a controllable heat source
- work outside, away from buildings and clear of any flammable materials
- have an appropriate type of fire extinguisher handy
- wear safety goggles, long gloves, thick water-proofed apron and long sleeves
- avoid splashing

- have first aid kit on hand and be familiar with first aid treatment of burns

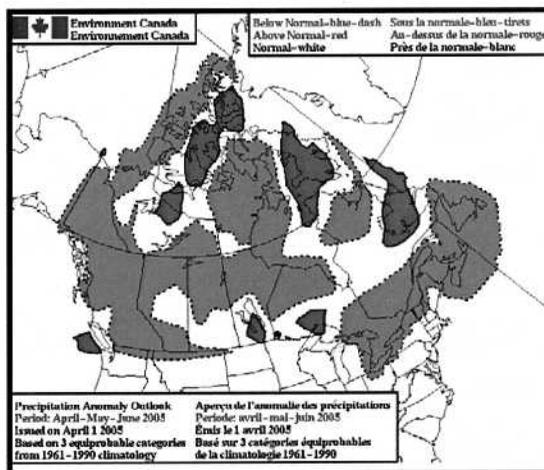
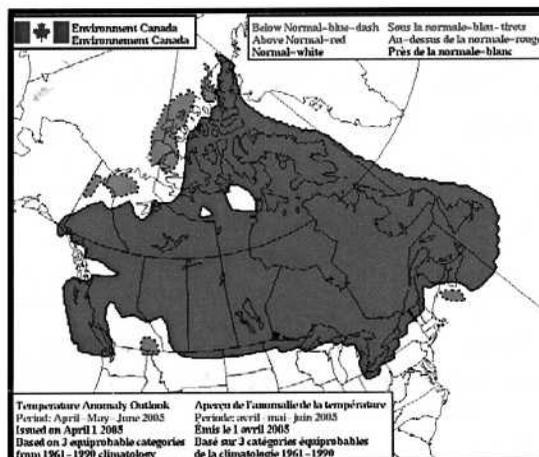
### Cost of operation

This technique is cost effective. In 1996, the cost of dipping was \$0.71 per standard super compared with \$1.08 for painting. These figures include labor, energy and depreciation costs. Here is a rough breakdown of these costs: labor accounts for 50%, paraffin for 30% , gas for 15% and depreciation for 5%. Do not forget that painting does not provide sterilization!

### References

(1) Del Hoyo, M., E.Basualdo and E. Dedascarrasbure, A method to test the efficiency of a Disinfecting Process with Hot Paraffin for AFB Control, American Bee Journal, October 1998, pp 741-742

### Manitoba weather outlook for April, May and June



ORGANIC CROP IMPROVEMENT ASSOCIATION  
SPECIALTY CROP CERTIFICATION STANDARDS

## 4.2. HONEY

### 4.2.1. FEEDING OF BEES

- a. Honey from a known certified origin is permitted.
- b. Bee pollen from a known certified source is permitted.
- c. Sugar or sugar syrup if starvation is imminent is permitted.
- d. Use honey as the major feed source.
- e. To feed sugar or sugar syrup during any honey flow is prohibited.
- f. To extract honey from brood chambers where sugar syrup has been used is prohibited.
- g. Feeding shall only take place after the last harvest before the season when no foraging feed is available

### 4.2.2. CONTROL/PREVENTION OF DISEASE

- a. Keep strongest hives and destroy weak hives.
- b. Select good locations.
- c. Check hives regularly (i.e., once every 2-3 weeks).
- d. Keep obviously diseased hives in hospital yards.
- e. For pest and disease control and for hive disinfection the following products may be allowed:
  - Caustic soda
  - Lactic, oxalic, acetic acid
  - Formic acid
  - Sulphur
  - Plant derived essential oils
  - Bacillus Thuringiensis
  - Menthol to control tracheal mite parasite
- f. Use of antibiotics in honey production is prohibited except when the health of the colony is threatened. After such treatment the hive must be removed immediately and taken out of organic production. The pull immediately following the use of antibiotics may not be OCIA-certified.
- g. Sulfa products and other chemical products are prohibited.
- h. Veterinary medicine shall not be used in bee keeping.

### 4.2.3. FORAGING AREAS

- a. Apiaries must be located on OCIA-certified land.
- b. Bee keeper must provide clean water (Authorized Methods and Materials: Dairy and Eggs, Section 10: Water Quality) and sufficient OCIA forage to feed the bees throughout the season.
- c. Apiaries may not be located within 2 miles/ 3km of garbage dumps or sanitary landfills.
- d. It is prohibited to locate apiaries within 2 miles/3 km of flowering agricultural crops which have been sprayed with non-OCIA-accepted pesticides if the bees could be using these crops for forage.
- e. Apiaries may not be located within 2 miles/3km of golf courses.

- f. Apiaries may not be located within 2 miles/3 km of major town sites or cities.
- g. Apiaries may not be located within 2 miles of major traffic polluting areas.

### 4.2.4. BEESWAX

- a. Use pure beeswax in hives--preferably your own.
- b. Wax of dubious origin is prohibited.

### 4.2.5. HONEY TREATMENT

- a. Bee blower or smoker to remove bees from hives may be used if needed.
- b. Heat to not more than 35degreesC (95 degrees F) and keep this process as short as possible.
- c. Mechanical uncapping of combs preferred to uncapping with heat.
- d. Allow debris in honey to settle out by gravity. Fine mesh filter is not permitted.
- e. All surfaces honey contacts should be stainless steel or coated with beeswax.
- f. Painted surfaces must be painted with a food and beverage approved paint and coated with beeswax. Honey may not contact galvanized metal or metal with surfaces that oxidize.
- g. Honey extraction facility should be bee tight to prevent robbing and the spread of disease.
- h. Extracting facility should be very clean and inspected annually by federal food inspectors.
- i. Extracting facility should be well lit with facilities to wash down daily with copious amounts of fresh, clean, hot water.
- j. Accumulated numbers of bees in extracting area should be allowed to gather and then washed down with water and disposed of or put in a nearby hive.
- k. Honey barrels must be of a known origin, washed, and stored inside. If not new, they should have previously been used in food service. Preferable they should be coated with beeswax. Oxidized barrels are prohibited.
- l. Chemical bee repellents are prohibited.
- m. Floors and walls must be sealed from insects and rodents. Presence of insect pests such as flies in extracting facility will not be permitted.
- n. Use of chemical agents such as calcium cyanide as a fumigant is prohibited.

### 4.2.6. HONEY, FRAME, WAX, AND HIVE STORAGE

- a. Honey may be stored a maximum of 2 years before sale as organic.
- b. Naphthalene (moth balls/crystals) is prohibited for the control of wax moths in stored honey and honey product materials.

### 4.2.7. QUEEN REARING

- a. Cross breeding of bee families is encouraged.
- b. To prevent spreading of disease, rear your own queens.
- c. Making of artificial swarms is permitted.
- d. Purchase of packaged bees is permitted.
- e. Artificial insemination is not allowed.
- f. Killing of colonies of bees in the fall is prohibited.
- g. Wing clipping is not allowed.

#### 4.2.8. HIVE CONSTRUCTION

- a. Each beehive shall primarily consist of natural materials.
- b. Treated lumber is prohibited.
- c. Other toxic and persistent materials (as per the materials list) cannot be used.

The Canadian Organic Advisory Board uses the CGSB standard for certification of organic honey

#### CANADIAN GENERAL STANDARDS BOARD NATIONAL STANDARD FOR ORGANIC AGRICULTURE

### 8.1 Honey

#### 8.1.1 General Principles

8.1.1.1 The focus of the beekeeper shall be to husband the hives in such a way as to promote natural resistance against disease and mite infestation. The beekeeper shall be knowledgeable in the life-cycles and habits of the honey bee, as well as those of parasitic mites and disease organisms.

8.1.1.2 The beekeeper shall provide clean water and sufficient forage to feed the bees throughout the season.

8.1.1.3 Every effort shall be made to breed and select honey bees for natural resistance to diseases and parasites and to take preventative steps to control problems.

8.1.1.4 Records of the hives used in organic production shall be kept. They are a key tool in tracking and preventing problems.

8.1.1.5 Due to the long distance that foraging bees may travel in any direction, it is impossible to limit foraging activities to certified organic blossoms alone. While placement of colonies on certified organic land is preferable, hives may be placed in remote locations, provided the beekeeper can demonstrate that the area is not regularly treated or exposed to prohibited materials.

8.1.1.6 Once honey is harvested the beekeeper shall preserve and protect the quality and integrity of the honey.

#### 8.1.2 Recommended Practices

##### 8.1.2.1 Bee Sources

- a) To prevent the spreading of diseases, beekeepers should endeavour to raise their own queens, keeping genetic diversity in mind.
- b) When packaged bees or nucs are purchased from non-

organic sources the first extraction from these frames can not be sold as certified organic product.

##### 8.1.2.2 Hive Management

a) Hives shall not be constructed of pressure treated lumber or particle board. Toxic wood preservatives shall not be used. Painted surfaces shall be on the exterior of the hive only. b) Beeswax foundation from the beekeeper's own apiary or certified organic sources shall be used.

c) Honey from a known certified organic source shall be the major feed. Sugar or sugar syrup is permitted if starvation is imminent. Feeding during honey flow is prohibited and extraction of honey from brood chambers where sugar syrup feeding has occurred is prohibited.

d) Bees shall be removed from hives by the use of bee escapes, blowers, brushing or shaking.

e) Smoking of bees should be kept to a minimum with smoker fuel which consists of natural, unprocessed materials only.

##### 8.1.2.3 Disease and Parasite Control and Management

a) Beekeepers should keep the strongest hives and unite weak hives as long as they are healthy.

b) Hives should be checked regularly (that is, one hive every one to two weeks).

c) Only botanical compounds may be introduced into the hive (for example, menthol, vegetable oil, grease, essential oils, herb teas, etc.). Remedies shall not be utilized within 30 days of a honey flow or at any time honey supers are on the hive.

d) The use of antibiotics in honey production is prohibited except when the health of the colony is threatened. After such treatment the hive shall be removed immediately and taken out of organic production. The extraction immediately following the use of antibiotics may not be certified organic.

##### 8.1.2.4 Foraging/Hive Location

a) Bee yards should be placed in a site where the beekeeper can be aware of activities that may affect organic integrity.

b) Apiaries shall not be located within 3500 metres of garbage dumps or sanitary landfills, golf courses, major townsites or cities, traffic polluting areas, or flowering agricultural crops which have been sprayed with pesticides not allowed by this standard. Apiaries shall not be located near flowering crops which have undergone genetic manipulation.

##### 8.1.2.5 Processing and Storage

a) Surfaces in contact with honey shall be stainless steel, glass, food grade plastic, food grade paint or

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coated with beeswax.

- b) Honey should be heated to not more than 35 degrees C and the process should be kept as short as possible.
- c) Debris in honey should be allowed to settle out by gravity.
- d) Honey shall be stored under a roof and sealed in air tight containers.
- e) Honey to be sold as organic must have a maximum moisture content of 18.16 percent.
- f) Honey may be stored a maximum of two years before sale as organic.
- g) Only cleaning and insect repelling materials permitted by this standard may be used.

**CLASSIFIEDS:** ( Free for members.)

**For sale:** 4 frame nucs, bees on 4 frames, lots of brood on a least 2 frames. Comes with 2004 queen from proven Manitoba stock, which displays exceptional mite grooming behavior. \$ 135.00 Call Ted Scheuneman 338-6066

**For sale:** New standard and medium (6 1/2 ") supers with new plastic foundation. Call Herb Schon ph 488-7833

**For sale:** ( Dakota Gunnis) chain uncapper for 50+ hive operation, laying nucs disease free and mites undetectable. Call Rod Boudreau for inquiries PH 885-3344

**For Sale-** four frame nucs \$150.00 ,supers with 10 frames of drawn comb \$32.00 ,new boxes (assembled, painted with metal rests.) \$9.00 each contact: Dennis Ross 878-2924, cell 782-7838

**For Sale:** 4 frame nucs in the spring, disease free by inspection of the Manitoba Agriculture \$125.00 Call Ray Kozak 204-242-2819

**For Sale:** Nucs in the spring, please call George Chwist @ 338-5078

**For Sale :**Strong Hives or 4 Frame Nucs,Supers,Boxes,SS Sump, Bee Clothes, Frame Sets, Queen Excluders, Escape Boards,Miscl.Equipment. Call Charles Polcyn at 284-7064

**For sale:** Nucs in the spring, Refundable \$15 deposit required on the nuc boxes. Will deliver in Winnipeg. Please call Janice Lupinette ph. 895-9667



**RED RIVER APIARIST'S ASSOCIATION  
2005 MEMBERSHIP APPLICATION/RENEWAL FORM**

Please complete and mail with your cheque, for \$25.00, payable to: The Red River Apiarists' Association

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_ POSTAL CODE: \_\_\_\_\_

CITY: \_\_\_\_\_ PROVINCE: \_\_\_\_\_ PHONE: \_\_\_\_\_

NEW MEMBER [ ] RENEWAL [ ]

Mail to: Red River Apiarists' Association  
Dennis Ross, Treasurer,  
Group 40, Box 20, RR2  
Lorette, MB R0A 0Y0`