

THE BEE CAUSE

The Colors Of Manitoba Honey

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Honey Show News

The St.Vital Honey Show had a different look this year as we had a much bigger space to showcase the vendors and the displays. Twenty tables were used to set up staggered displays and vendor spaces so that people could walk thru the open spaces.

The "Colors of Manitoba



Honey" display had over 20 entries from beekeepers across the province. That meant we had a row of 40 jars of various nectar sources that attracted much attention from the public. There were beekeeper entries from Whitemouth to Virden, Gilbert Plains to Winkler. If all the beekeepers who had collected jars had submitted entries, we could have had 70 jars or more on display.

Those beekeepers with jars remaining could drop them off at Bee Maid with Mike or Jake, or bring them to the November RRAA meeting for collection. at \$7.00/case, there is a cost to our organization for the Honey Show. The RRAA volunteers did a great job and I wish to thank the following members, some of whom came more than once: George Chwist, Dennis Ross, Rheal Lafreniere, David Ostermann, Ted Scheuneman, Emil Rekrut, Jim Campbell, Ken Fehler, Jack Berard, and Ron Rudiak. This group interacted with the public who have always a variety of questions, most of which we have an answer for.

Also thanks to the Honey Competition Judges, Rheal Lafreniere, David Ostermann, & Randy Lewicki who did a great job. And thanks to the Baking Judges, who after a short course in "How to Judge the Baked Goods" by their teacher Shirley Rudiak, proceeded to evaluate the several entries. These judges were: Ms. Andrea Marshall of the St. Vital Admin. Office, Mr. Richard Cloutier of CJOB AM Radio, Ms.Laura Rance,a reporter with The Independent Farmers Weekly, and Ms.Kerri Irvin-Ross,the MLA for Fort Garry. After the baking competition judging was over, the four judges plus Mr. Ted Scheuneman took part in the Blindfold Honey Identification Sample Test. They were all blindfolded, and then asked to identify different

types of honey. At the end of the five honeys tested, there was a 5 way tie, so all the judges received Bee Maid prizes.

The three vendors providing honey and honey blends to the public were kept busy for the three days.

Recognition for the interesting table displays go to Ron Rudiak, Ray Hourd, and John R. Badiuk. Thanks for providing the public a chance to sample different

Special Points of interest:

PROGRAM:

The November 8th will feature a presentation on beekeeping in Chile, as experienced by Rheal Lafreniere and Phil Veldhuis

NEXT MEETING: Date is November 8 th ,7:30 pm @ the River Heights Community Center. Located at 1370 Grosvenor street.

RRAA Executive Members

President: Charles Polcyn
Ph 284-7064
845 kebir
Winnipeg, MB
Email: charlespolcyn@yahoo.com.

1st Vice President: Heather Laird
Ph 475-2307
1003 Jessie Ave.
Winnipeg, MB R3M 1A1
Email: hlaird@mb.sympatico.ca

2nd Vice President:
Vacant
Email: N/A

Secretary: Ron Rudiak
Ph 326-3763
Box 1448
Steinbach, MB R0A 2A0
Email: manbeekr@mb.sympatico.ca

Treasurer: Dennis Ross
Ph 878-2924
Group 40, Box 20, RR2
Lorette, MB R0A 0Y0
Email: rosskr@mb.sympatico.ca

MBA Delegate: Jim Campbell
Ph 467-5246
Box 234
Stonewall, MB R0C 2Z0
Email: jaycam@mb.sympatico.ca

Reporter: Ron Rudiak
Ph 326-3763
Box 1448
Steinbach, MB R0A 2A0
Email: manbeekr@mb.sympatico.ca

Past President: Jim Campbell
Ph 467-5246
Box 234
Stonewall, MB R0C 2Z0
Email: jaycam@mb.sympatico.ca

Newsletter : Dan Lecocq
PH 255-1043
166 Desjardins Dr
Winnipeg, Manitoba, R3X 1M6
Email: dnlecocq@mts.net

Red River Apiarists' Association

Red River Apiarists' Association
Minutes of the General Meeting October 11, 2005

Charles Polcyn opened the meeting with 19 members and guests present. Opening comments included information on the current bulk honey prices, preparing bees for winter by ensuring that mite counts are low and that adequate feed has been provided in the form of honey in the comb and supplemental feeding of sugar or corn syrup.

Minutes: Moved by Ted Scheuneman to accept the minutes of the September 13 meeting as published in the Bee Cause. Seconded by Ken Fehler. Carried.

Loonie Draw and contest of "Name That Honey": Charles described the jars of various honey which were the loonie draw prizes. As well he generously provided a very attractive chocolate "Thanksgiving Cake" complete with chocolate icing for the draw. Dennis Ross donated a "like new" plastic pollen feeder with the stipulation that ten \$2.00 tickets had to be purchased for the draw to take place. The proceeds from these draws help to provide funds for our meeting room rental and the Barry Fingler Memorial Research Fund.

Manitoba Beekeepers' Honey Show: A reporter from the Winnipeg Free Press visited with Charles Polcyn and intends to publish an article about honey and the various colors and flavors of honey. A picture of Charles with several jars of honey was taken for the article and mention will be made of the upcoming Honey Show. An article on honey will also appear on the pages of the Farmer's Independent Weekly.

Charles will appear in the Thursday AM feature on City TV to promote beekeeping, honey, the Honey Show at St. Vital and the Honey Promotion at Kildonan Place.

A sign-up sheet was provided for volunteers to work at the honey show.

Discussion: Ron Rudiak reported that the registration of oxalic acid by Canadian Honey Council has been successful. The appeal for donations to initiate antidumping measures against the importation of some of the offshore honey was supported by many beekeepers across Canada. Subsequently, the CHC has been working with a legal firm which does this type of work. The MBA Annual General Meeting will take place in Neepawa on November 14.

Rhéal Lafrenière gave an update on the mite control workshops at the U of M and Brandon. Workshops at both locations were well attended and informative.

Program: David Ostermann with a presentation on "The Hive Inspection Program"

Next Month: Rhéal Lafrenière and Phil Veldhuis will give a presentation on their three week beekeeping trip to Chile.

Honey Taste Test: Ted Scheuneman won the prize, a pen, for guessing the source of the product in the jar. He correctly guessed that

the product was corn syrup which the bees had stored in combs.

Loonie Draw: A small jar of saskatoon honey donated by John Badiuk and Charles Polcyn was won by Lance Waldner. Queen marking kits donated by Ted were won by Rhéal and Emil Rekrut. The wild honey from Gourmet Foods in the US was won by David Ostermann. Ray Hourd won the jar of California honey. Ron Rudiak won the iced chocolate cake and pollen feeder.

Ron Rudiak, RRAA Secretary

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types of Manitoba honeys.

And finally in the Honey Competition area, the three top total point winners were in order: Ron Rudiak, David Dawson and Ray Hourd. Congratulations



"Children love the live bee display"

for entering in a variety of areas of the show.

And my thanks for the wide variety of beekeeping display items on loan from the Bee Maid Supply Store, as well as the donation of jars of Honey for prizes for the various competitions. Any prize honey not collected after the show as well as the "Colors of Manitoba Honey", is being donated to three elementary school breakfast programs in central Winnipeg. Some beekeepers may be getting "Thank You" letters from those schools that really enjoyed having honey on their porridge or on their bread.

Our thanks to all of those who participated in making the 2005 Honey Shows a success.

Charles Polcyn & Jim Campbell-- Co-Chairs

Oxalic Acid Approved for Use in Canada

After a lengthy review of the documentation submitted by the Canadian Honey Council, the Pest Management Regulatory Agency has approved the use of oxalic acid for the control of varroa mites in honey bee colonies.

They have determined that oxalic acid may be safely used, provided that specified conditions are respected.

The CHC would like to thank all those who supported this project with donations. It was an expensive undertaking but the Canadian Honey Council has gained an important tool for beekeepers.

Not a Sweet Year for Production

Canadian honey producers yearn for return of sweet times

Alison Crawford
CBCUnlocked

Canadian honey producers have a lot to worry about these days. First, production is way down because of this year's weather. Then there's the problem of cheap, imported honey. Canadian producers fear its flavour may be a turn-off for consumers.

The CEO of BeeMaid Honey says the crop in Manitoba has declined by 25 per cent when compared to the last five years. Gordon Marks says other Prairie provinces have also been hit hard. In Alberta and Saskatchewan, crops are down between 10 and 15 per cent.

BeeMaid is the marketing arm of the Manitoba and Alberta Honey Producers Cooperatives, and North America's largest single source marketer of packaged honey. Marks blames extensive spring flooding for much of the downturn because many fields went unseeded. That meant less nectar for bees.

At Lorne Peters' x900 hive-operation in Kleefeld, Man., production is down by half. His family has been producing honey since 1933 and Peters says this is the fourth-worst season ever.

"We've had two back-to-back years which haven't been fun. This spring we had cool, wet conditions that all the grain farmers went through. There were difficulties getting seeding done, which interrupts our spring management. We had a good July but August was a write-off, virtually nothing."

Peters adds, "The fields looked pathetic, those that were seeded. You can't get production out of sparse, sad-looking fields."

The impact of imports

With three-quarters of Canadian honey coming from the Prairies, many might expect the bad news to translate into a more expensive product. But while Marks says prices may go up slightly, he says the greatest threat to Canadian honey producers isn't bad weather or high prices.

"Canada will historically produce 75 million pounds of honey and we consume 60 million

pounds. In the past year we probably saw 20 million pounds of imported honey come into the country and it's displacing Canadian honey. It's coming in because it's cheaper and it's posing a competitive problem."

The influx of foreign honey started as early as 1995 but exploded in 2002. That year the Canadian Food Inspection Agency (CFIA) discovered chloramphenicol in Chinese honey. The antibiotic had been used to battle a bacterial epidemic that had ravaged China's population of bees. But it's not allowed in Canada.

The CFIA warned consumers not to eat Chinese honey and it was pulled from the shelves. With the competition gone, the price of Canadian honey shot through the roof.

That's when producers from Australia and Argentina began flooding the Canadian market with their more affordable product. Low-cost Chinese honey eventually returned as well.

Marks worries what effect the imports are having on consumers' feelings for honey in general: "There certainly is a different flavour profile to Canadian honey. When consumers buy this other honey, do they taste it and say, 'I don't like honey any more?' I mean, it's not a must-have product. Maybe they won't buy it again."

Lorne Peters also worries. He says some of the blame falls on Canada's labelling laws: "Often you'd need a microscope to see where the honey is from."

It can be tricky to tell where a bottle of honey is from. When a label contains the phrase "Canada No. 1," it doesn't mean it's Canadian. It simply means the honey has been packed according to Canadian grading regulations. The only way to be sure honey is Canadian is if the label reads "Product of Canada."

Marks says Canada's labelling laws are currently being overhauled. In the meantime, BeeMaid is following in the footsteps of Canada's milk and egg producers with a public relations campaign. It's targeting the young and health-conscious shopper. It's also touting BeeMaid as being 100 per cent Canadian. New labels and packaging will be launched next month.

BeeMaid Honey Ltd

Press Release

Bill Bygarski, chairman of Bee Maid Honey Limited is pleased to announce the continuation of apicultural research funding by Bee Maid Honey.

Bee Maid. will consider project proposals in any area of apiculture or pollination research. Preference will be given to the area of honey, and the production of pure quality honey in the Canadian beekeeping industry.

Proposals for projects are to be submitted to Bee Maid Honey by November 21, 2005. Projects are expected to be completed within one year of funding, although renewal applications will be considered.

Bee Maid Honey Ltd. is the marketing arm of the Manitoba Cooperative Honey Producers Limited and the Alberta Honey Producers Co-operative Limited. Honey produced by beekeepers in western Canada is processed and packaged at Bee Maid's Winnipeg, MB and Spruce Grove, AB plants. BeeMaid Honey is North America's largest single source honey marketer, proudly packing 100% pure Canadian honey.

For further information and to receive an application for research, please contact:

Gordon Marks – Bee Maid Honey Ltd.

Phone: 204 786 8977 ext. 235.

Fax: 204-783-8468

E-mail: gmarks@beemaid.com

Presidents Comments

The major Honey Show at St Vital was a great success in regard to the new types of displays featured as well as 17 entries in the Honey Competition section. The new displays were the "Colors of Manitoba Honey" with over 40 jars of honey on display, as well as an excellent, informative, interactive display on "Honey Classification and Read that Label" for the source of the honey in the container.

Many visitors to the display are now better informed, and commented that they didn't know that the honey they had bought was not a 100% product of Canada. It is difficult for the consumer when only 2 out of the 12 types of honey for sale on some store shelves are 100% Canadian honey.

Rheal Lafreniere, David Ostermann, and Jim Campbell did a great job in creating the "Read the Label" display and hope to spread this idea to the other provinces.

The price of bulk honey is slowly moving higher as the demand for Canadian white honey to mix with the off-shore imports increases. This is happening due to an expected smaller white honey crop in the USA. To market more of Canadian Honey in Canada, we need to keep pushing for truth in labeling legislation on our honey containers, as well as consider an advertising program promoting the quality and benefits of Canadian produced honey. Perhaps we need to consider a honey levy on beekeepers, either by production or hive count, to sustain an active ongoing advertising campaign promoting Canadian Honey to the public. That ratio of an average consumption of 2.3 lbs of honey per person, as opposed to close to a 100 lbs of white sugar per person needs to be seriously modified for the health of all consumers. Is there a link to the obesity problem that health practitioners keep mentioning?



RRAA member Frank Marcoux has the bees ready for the winter wrapping!

By the time you receive this newsletter, I would expect that all hives have been prepared for the winter. Whether wintering indoors, or outside, the important steps of feeding and medication are complete, miticide strips removed and insulated inner covers with a top air escape slot are finished as a part of the essential steps in winter preparations. The rest of the wrapping or indoor storing is up to the beekeeper. Keep your fingers crossed as the bees are put away, and remember that 10 to 20% mortality is common here as well as in the southern states.

Great news on the efforts and donations from beekeepers to have Oxalic Acid officially recognized as another tool to use against the Varroa Mite. Watch for information from the Provincial Apiarist's for safe details of its use. Now if we can only get some government movement on a proper label for 100% Canadian Honey packaging, as well as the appropriate permission/requirement to use the word "HONEY" in packaging or selling other products.

The next RRAA meeting on the 8th will feature a presentation on beekeeping in Chile, as experienced by Rheal Lafreniere and Phil Veldhuis earlier this year.

There will be stories told, pictures to see and treats to try. Also a reminder that a Nomination Committee for an election for next years Executive needs to be formed at the November meeting. This is your chance to help in the recruitment of possible candidates for the RRAA Executive for 2006, and/or volunteer to fill one of the open positions.

Best wishes to everyone for an enjoyable holiday season and a peaceful Christmas. Have a honey of a Merry Christmas and a Happy New Year.

Charles Polcyn RRAA President



RRAA member Andy Lecocq is seen here just finishing wrapping for the winter

**Manitoba Beekeepers'
Honey Show Competition Winners 2005
St. Vital Shopping Centre, Winnipeg, Manitoba
October 14-16, 2005**

Liquid White Honey:

1. Ray Hourd
2. Jim Campbell
3. Dave Bileski

Creamed Honey:

1. Ron Rudiak
2. Ray Hourd
3. Jim Campbell

Sweet Taste:

1. Charles Polcyn
2. David Dawson
3. Ray Hourd

Sunflower Honey:

1. Lance Waldner
2. Jonathan Hofer
3. Don Kitson

Buckwheat Honey:

1. Pierre Faure
2. Jonathan Hofer

Frame of Honey

1. Ron Rudiak
2. Brian Shewfelt

Chunk Honey:

1. John Badiuk

Comb Honey:

1. (no entry)

Beeswax:

1. David Dawson

Baking with Honey - Muffins:

1. Ann Plett

Baking with Honey - Cookies:

1. Donna Hourd
2. Anne Plett
3. Margaret Younka

Baking - Quick/Yeast Bread:

1. Ann Plett
2. Margaret Younka

Baking with Honey - Cakes:

1. Margaret Younka

Baking with Honey - Pies:

1. Margaret Younka

Baking - Dainties + Squares

1. (no entry)

**Manitoba Beekeepers Association
Annual General Meeting
10:00 a.m.
Monday, November 14, 2005
Neepawa United Church
475 Mountain Avenue, Neepawa, Manitoba**

Notice is hereby given that the 100th Annual Meeting of the Manitoba Beekeepers' Association will be held on November 14, 2005 at the Neepawa United Church (corner of Mountain and Ellen) in Neepawa Manitoba. The meeting will be called to order at 10:00 a.m. sharp. Registration for the Annual Meeting, which includes lunch, will be \$30.00 for members and \$15 for guest.

Bees Fly Faster with 'Whoosh Factor'

By ABC Science Online's Jacquie van Santen
Honeybees have a remarkably efficient way to keep air-bound and crash-free, Australian researchers show. They automatically adjust how fast they fly to keep things whooshing past them at a constant rate. They can therefore adjust their speed and avoid crashing into objects without needing to know where they are in the world, or how high off the ground they are. PhD student Emily Baird and colleagues from the Australian National University in Canberra published their findings in the latest issue of the *Journal of Experimental Biology*.

Scientists know that honeybees rely heavily on visual information to navigate.

"What we wanted to determine is whether they also use their vision to control flight speed, or rely on some other senses to get their forward speed," Baird says.

The team manipulated the bees' visual environment to test the theory.

First they trained the bees to fly through a straight rectangular tunnel. Then they moved the side walls of the tunnel to create patterns that either went in the same direction as the bees were flying or against them.

"We were able to manipulate how fast the bees thought their visual environment was moving, regardless of how fast they were actually flying," Baird says.

"For example, we could fool them into thinking they were going slower than they really were just by altering the pattern of the [flight path]."

What the researchers found is that the bees automatically adjusted their flight speed to keep their surrounding environment at a constant.

"It's such a simple mechanism, and yet it's so effective. These bees don't need to know where they are in the world, how high above the ground they are, or what thrust they have.

"All they have to do is to look at how fast the ground, or sides of their environment are moving past them, and keep that at a constant rate.

"So in an open environment, such as a field, bees will fly high and fast and maximise their efficiency. But as soon as they come into a cluttered environment, they'll automatically slow down to avoid crashing into objects." Original story

Heather Clay Oct 18 to Nov 25

Cleaning queen excluders.

Those of us who use queen excluders know the worst thing about them is cleaning burr comb and propolis off of them at the end of the season I have been cleaning queen excluders using a wire brush, I've tried using a propane torch, and even solar power with a wax melter. All I could think of there has to be a better way. All are very time consuming and tedious so I went surfing different websites and found that a local Manitoban has a simple solution. Pierre Faure from the Notre Dame de Lourdes area has a 45 gallon drum set on a fire pit.



I tried this concept, but living in the city I modified the fire pit by using my "Turkey fryer" tripod with the propane tank attached. I set the old honey drum on top and filled the drum with about 30 gallons of water. (Use hot water if you can). Once the temperature reached a very close to boiling point I started to dip the queen excluders in and it took about 10 to 15 seconds to completely clean the excluder of burr comb and a quick scrape to remove the melting propolis and "Voila!". A Much quicker method and a very clean piece of equipment done in no time and ready for the next season. Also when the water cools down you now have a thick layer of wax floating on top. Remember the price of wax is more than honey these days! Good luck and happy cleaning!

Dan Lecocq

BeeKeepers Don't Get Cancer?

By Victoria

A few weeks ago I visited <http://www.ccpollen.com/> and checked out the "Bee Hive." I decided to take the kids there for an e-field trip.

I learned all the stuff about bees that I probably learned as a kid, but had forgotten. Bees are truly amazing! The queen can live for up to seven years and all because she gets a strict diet of royal jelly when she is just a larvae. That is the only difference between a queen and a regular bee. The queen gets the royal jelly and the rest of the bees don't so they turn into workers, nurses or drones. See what a difference a healthy diet makes? :)

After you visit the hive and learn all there is to know about why bees do everything they do, you can join the bee hive and become an official member. This was free so I joined right away. A couple of days later I received my certificate of membership, a little bee stuffed animal and a fascinating book by Bernard Jensen entitled, "Bee Well, Bee Wise".

You may have heard about the benefits of taking bee pollen, propolis and royal jelly, but I had not! I could not believe the information that was contained in this valuable book. For those of you that do not know, Bernard Jensen, Ph.D is a highly respected Clinical Nutritionist whose work I was first introduced to when I was researching the bowels. Anyone who is new to this newsletter, let me tell you, I am a bit obsessed about keeping the colon clean! I think you need to eliminate like clock work and three times a day is what I consider healthy. Food in, food absorbed, and then toxins must go is my motto. Bernard Jensen has written a great book on this if you want to get it. It is "Tissue Cleansing Through Bowel Management".

Back to the bees. Bernard Jensen considers bee pollen one of the oldest and safest natural remedies known to man. Honeybee pollen is primarily a food substance and is a highly concentrated source of vitamins, minerals, enzymes, lecithin, hormone-like substances and a natural anti-bacterial substance--in a base of protein (amino acids), carbohydrates (mostly natural sugars) and fatty acids.

Pollen has been reported to benefit the endocrine glands, prevent anemia, strengthen the immune system, improve bowel function (yeah!), help protect the heart arteries from atherosclerosis, treat prostate conditions, benefit

brain and nerves, clear up some cases of acne, counteract fatigue, increase longevity and more.

Dr. Jensen has traveled throughout the world and interviewed many people over the age of 100. Most of them made use of pollen. They were eating the debris left by the honeybees on the bottoms of the hives--mostly pollen with a bit of propolis mixed in. This helped them to sustain health and help prevent disease.

These old Caucasus mountaineers used to be beekeepers and knew the waste matter was not only okay to eat, but actually enhanced health. They would sell their good honey at the market and would eat the leftovers. These guys would also exercise everyday (working outdoors), get plenty of fresh air, and eat a whole foods diet (nothing processed, no McDonalds up in those mountains!). Some of these men were the same weight they were when they were 18, had no disease and some were even reported to be over 150 years old!!!

D.C. Jarvis, M.D. and Charles Mraz, a beekeeper in Vermont, did a study and were unable to find a single case of cancer in beekeepers or learn of one who had died of the disease. They did find one man who had Hodgkin's disease but he had contracted it before becoming a beekeeper. This man was cured of Hodgkin's once he started his new occupation.

Dr. B. Beck did an international search for beekeepers who got cancer and found one. It was a man who died of skin cancer in Hawaii. Now I have to make a comment about this. Do you know that one of the number foods that Hawaiian's love is SPAM???? I know this because I lived in Hawaii for a few months when I was 21. I could not believe they liked it so much there, but they do. So I say it may have been the SPAM that contributed to the beekeepers cancer! Just say no to SPAM! Please say no. :)

Dr. Jensen suggests taking a teaspoon of bee pollen before each meal for weight loss! Gotta love those bees!

Here is a list of more conditions helped by pollen, propolis, and raw honey:

1. **allergies**
2. **arthritis**
3. **asthma**
4. **cancer**
5. **catarrh**
6. **colitis**

7. constipation (can't have that!)
8. depression 9. diabetes
9. diarrhea (it is better than constipation! kidding.)
10. digestive problems
11. hay fever
12. heart disease
13. hemorrhoids (get rid of the constipation and you won't have these!)
14. high blood pressure
15. impotence (forget the viagra!)
16. infections
17. influenza (stop with the flu shots already!)
18. menopause and menstrual problems
19. obesity
20. prostate trouble
21. radiation side effects
22. rheumatism
23. stress
24. strokes

I think the bees may have it and they are worth checking out. I bought a 30 day supply of the pollen, propolis, and royal jelly and am trying it right now. I am interested in it for the fatigue I battle. I was given 12 injections of Lupron over 10 years ago, and have yet to get rid of the toxic chemicals completely.

If you do decide to try some of the bee stuff, do get it from www.ccpollen.com as they have the best products on the market. They are even recommended by Dr. David Williams. Don't buy the cheap bee products. You won't get the benefit if the pollen is not processed in a certain way. Bee products are a LIVE FOOD and cannot be heated beyond 118 degrees or the enzymes are destroyed.

Honey Update

September 2005

Raw honey prices have risen the last couple months, and this is a trend that could continue through the end of the year. A projected short U.S. crop has raised domestic honey prices, and imminent passage and execution of the English / Thomas Bill will probably raise imported raw honey prices in the coming months. This bill closes the loophole allowing new shippers in China to export Chinese honey to the U.S. without tariffs. With this loophole closed, Chinese honey prices should be higher, and since Chinese honey prices usually dictate price for all foreign honey, these prices could rise as well. Congress is also looking for ways to stop circumvention of Chinese honey.

The 2005 South American honey crop has basically been sold. The crop was short and darker than usual. South American prices started out high and then dropped when packers did not buy. Packers who contracted at lower prices for South American honey are now finding out that their honey has been sold for higher prices, and those packers are now paying higher prices to fill their needs.

The U.S. crop has been affected by drought in the upper Midwest and West and failure by some beekeepers to rebuild their hive populations after mites devastated their colonies. Many beekeepers opted to rebuild colonies instead of producing honey this season to be ready for the now more lucrative pollination business. The government loan program for beekeepers has assured a price level for U.S. beekeepers' honey to maintain a healthy beekeeping industry.

Although supply still looks good worldwide, it will probably be lower than the last 2 years. Many of the beekeepers who got into the business when supplies were low and prices were high are now leaving the business due to lower prices.

The Canada honey crop should be close to average with prices mirroring USA raw honey prices. Overall raw honey prices appear to be bottoming out, and prices should remain somewhat stable over the next several months. A short USA crop coupled with a short Chinese crop may raise world raw honey prices, but sharp raw honey price increases are not foreseen at this time.

(this information was found on the Sue Bee Honey website)

CLASSIFIEDS

(Free for members.)

WANTED: Clean propolis, from honey boxes and extracting frames only, any quantity. Phone Ron Rudiak at (204)326-3763 to get details.

For Sale: Hive Size Syrup Feeder Boxes, Black Plastic or Wood;Honey Box Shells w/wo Frames, Queen Excluders,Lids and Bottom Boards,Electric Fencers and Fence Wire,etc. Call:Charles Polcyn @ 284-7064

For Sale 30 Frame Stainless Steel Maxant manual drive extractor, 3 ft Stainless Steel water jacket sump \$ 1500.00
Ray Kozak
Ph 204-242-2819



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