

# THE BEE CAUSE

## 2005 Another Trying year!!

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### Presidents Comments:

The beginning of a new calendar year always presents new opportunities for beekeepers to make plans, start projects, repair equipment and wonder how their bees are handling the winter.

The 3 months ahead are the challenge months for the wrapped up or indoor hives



to consume their stores, move laterally across the hive, and start to again rear brood. There is not much one can do at this time for outdoor hives, other than shovel more snow around them. Indoor hives can have small tubs of syrup fastened to the entrance board on the front of a hive. Several small holes in the lid permit the bees to transfer some syrup into the hive. The indoor wintering room has to be a bit warmer than 42 degrees Fahrenheit for the bees to open up their cluster and do some foraging.

Some members of the Executive may be moving on to other positions, or stepping down. My thanks go to all of them for their hard work of last year. We had a wide variety of programs, raised money for research, and always learned a bit more about bees and beekeeping at our meetings.

The hoped for a larger increase in the price of wholesale honey is slow in coming. Retail prices of Canadian honey haven't moved down very much, yet there seems to be more offshore source lower priced honey on store shelves. In a nearby drug store, I saw a 500g liquid container of honey for \$2.85. When I looked at the label for source and grade I saw "A Blend of Chinese, Argentine and Canadian Honey, and that it was Canada No. 1 Gold Honey". My question is how much Canadian Honey is in that blend, and when did Gold become an acceptable name for the color of honey. CFIA was supposed to have accurate label legislation in place by mid 2005. This hasn't happened, and when asked "Why Not", the answer often is we have had staff changes, or we were busy on other tasks. Meanwhile we have seen the market share on the retail shelves change dramatically to off shore source honey. Doesn't the government or the retail trade realize that a larger market share of Canadian honey sold is better business for everyone? The producers deserve more than a break even price on their production. The question of duty on imported honey is difficult to answer, as trade on a wider scale seems to have more importance with our trading partners and government.

Promotion of honey consumption is perhaps a better route to take, as despite the initial costs of a large "Eat more Honey for Health and Happiness" campaign,

### Special Points of interest:

#### PROGRAM:

The January 10th will feature Sam Barlin (CFIA) on Honey House Regulations and labeling.

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

## RRAA Executive Members

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"Articles published in THE BEE CAUSE are the opinions of the Authors and are generally printed as received. They do not necessarily express the opinions of the Red River".

## Red River Apiarists' Association

Minutes of the General Meeting November 8, 2005

Charles Polcyn opened the meeting at River Heights Community Centre, Winnipeg, with 31 members and guests present. Opening comments included request for information on the amount of colonies going into winter, so we could see how many come through to spring, suggestion that jars for colors of honey be returned or used for next year, introduction of several items as door prizes, and noted our presentation tonight would be covered by Rhéal Lafrenière and Phil Veldhuis providing us with their experiences with beekeepers in Chile. Charles also noted concerns CFIA are not pursuing information on current honey labeling that may be misleading to consumers who believe Canada #1 on the label describes the origin of the product. He also noted some honey is labeled Kosher, likely since honey is not a byproduct (is gathered); equipment doesn't touch certain meats, and carries a certain alpha designation (cor).

Minutes: Moved by John Russell to accept the minutes of the October 11 meeting as published in the Bee Cause. Seconded by Andy Lecocq. Carried.

Nominating Committee: Charles noted He and Jim Campbell would represent the Executive on the nominating Committee, and we would need two volunteers from the general membership. John Russell agreed to help.

Manitoba Beekeepers' & Canadian Honey Council: Jim Campbell advised the group the Annual Meeting of MBA is 14 November in Neepawa. He also reported MBA had been successful in having the Federal Government increase the Honey Cash advance to \$0.40. Rhéal provided advance registration forms for the MBA convention on February 6-7, 2006 at Canada Inn, Brandon. The convention would include updates on research plus workshops. Jim also noted CHC had registered Oxalic Acid on behalf of all beekeepers. CHC would be pursuing anti-dumping action with the Canadian Border Services Agency, and some promotion research.

Honey Show: Co-chair Charles, reported many people were impressed and impacted by the "Colors of Manitoba" Honey display, and the "Read the Label" display at this year's show. Charles thanked RRAA members for helping staff the show. He described the good numbers of honey entries. Charles reported "Colors" and leftover competition jars were donated to elementary schools having breakfast programs, such as Lord Roberts, Fort Rouge, Dufferin, etc plus River Ave Day Care, Youth Shelter. He suggested students might write donors a thank you letter of appreciation. This gave good publicity to honey producers.

Program: Via power point presentation, the group learned the preliminary results of a Tech-Transfer trip to Chile by two Manitobans. Phil Veldhuis reviewed the very labor intensive nature of beekeepers in Chile. After observing their processes, he noted several recommendations. Phil noted the value of organizations such as RRAA, where information is disseminated readily. Rhéal Lafrenière later confirmed the

University de Concepcion in Chile originated the request. He also noted different conditions in Chile mean our methods may not be directly applied in Chile. Chile gets lots of dark colored honey from trees.

Loonie Draw: A draw was made for several items including bee escape board, jars of USA honey, a small jar of Saskatoon honey, and a special jar from Chile.

Jim Campbell, for RRAA Secretary

## Red River Apiarists' Association

### Minutes of the Executive Meeting - December 8, 2005

- The **December executive meeting** of the RRAA was held at Friscos Restaurant, Pembina Hwy. at Bishop Grandin with Charles Polcyn, Rhéal Lafrenière, Dan Lecocq, Dennis Ross, Heather Laird, Jim Campbell and Ron Rudiak present. Charles called the meeting to order at 5:00 PM.

#### - Newsletter:

From time to time, we have published articles in the Bee Cause which could contain errors or may not represent the opinion of the Red River Apiarists' Association. The Bee Cause will indicate, in the future, that articles are published as received and reflect the opinion of the author.

Charles Polcyn will reply to a letter indicating several errors in an article published in the November issue.

#### - Nominating Committee:

Association members are being contacted as possible candidates for the upcoming election of board members at the January. meeting. Charles Polcyn, Jim Campbell, John Badiuk and Ken Fehler are on the nominating committee.

#### Programme:

- January 10: Election of board and committee members for 2006

Gordon Marks or Guy Chartier of Bee Maid on the marketing of Canadian Honey  
Or - U of M project

- February 14:

Current recommendations for mite and disease treat-

ments.

Some ways to use spring and fall treatments to best advantage for controlling pests and diseases.

- March 14:

CFIA (Sam Barlin) on Honey House Regulations and labeling.

- April 11:

Recognizing diseases workshop. AFB recognition and using a microscope to look for nosema and TM.

- May:

Value added beekeeping. Marketing what you produce and keeping your customers coming back.

The presentations will be by local beekeepers who market their products in a variety of ways.

#### - Beekeeping Course:

The beginning beekeeping course starts at the U of M on February 1, 2006. Cost is \$100 (with handbook) and \$75 if the student already has a book.

#### - Bills Presented for Payment:

Dan Lecocq submitted bills for a total of \$77.63 for the Bee Cause (year 2005). Dan also required an advance of \$300.00 for the start of 2006.

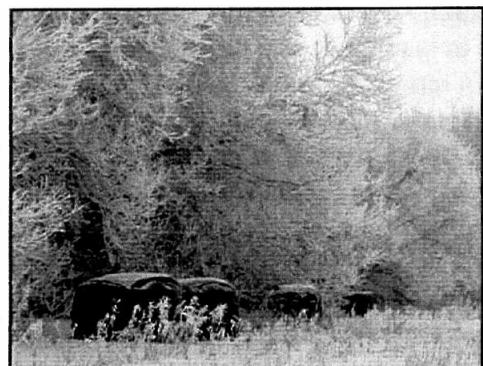
Moved by Dan and seconded by Dennis Ross that we provide the amount of \$377.63 to Dan. Carried

#### - Liability Insurance:

The board is of the opinion that because we are not receiving the individual liability insurance we require that we need to investigate some other options.

Meeting adjourned at 6:45

Ron Rudiak, Secretary



## WAX MOTH “OLD PEST – NEW PEST”

By Rhéal Lafrenière, Manitoba Agriculture, Food and Rural Initiatives

Although the title of this article may sound like a Dr. Seuss book, it is no bedtime story. Over the years, more and more Manitoba beekeepers are reporting having a problem with “wax moth”. In many cases, the problem goes unnoticed until visible signs of wax moth damage such as heavy webbing and comb destruction have occurred.

In Manitoba, we have both species of wax moth:

**greater wax moth,**  
*Galleria mellonella*

**and lesser wax moth,**  
*Achroia grisella* F



Both can cause significant damage to hive equipment but because of the size differential, greater wax moth is considered the “GREATER PEST” of the two species. For example, greater wax moth is generally five times larger than lesser wax moth. The dried fruit moth, *Vitula edmansae* L. (Fig 3) is another stored product pest found in Manitoba, which can also cause damage to hive equipment. Similar in size to lesser wax moth, this pest is also considered less destructive than greater wax moth.

Climatic factors such as temperature and wind direction have a strong influence on whether or not wax moth is likely going to be a significant pest that year. For example, a hot summer/fall is typically more prone to wax moth outbreaks than a cool summer/fall. In terms of wind direction, years where there have been several days of strong southerly winds during the spring has often resulted in outbreaks of migratory pest like diamondback moth and greater wax moth.

Recently, several beekeepers have reported having problems with wax moth irregardless of the previously mentioned climatic factors. In some cases

(mine in particular) the presence of wax moth year round may be linked to the fact that I operate my colonies on screen-bottom boards and winter indoors. Given the abundance of food in terms of pollen and comb debris that drops into this space below the screen and the fact that the bees cannot access this space to remove the larvae, it would appear that the screen-bottom board may be acting as a refugia (safe haven) for the pest. In order to avoid transporting the pest from the field to the wintering building and/or storage shed it is very important to inspect the area below the screen and clean it on a regular basis.

There are currently no specific chemical fumigants registered to control wax moth in beekeeping equipment. In Europe, formic acid and acetic acid have been used to control wax moth adults and eggs and *Bacillus thuringiensis* Berliner var. *aizawa* (Bt) has been used to control greater wax moth larvae (does not work very well on lesser wax moth). Several commercial Bt-based products have been registered specifically for wax moth control but do to the cost it has rarely been used in Canada.

Fumigating hive equipment using moth repellents with paradichlorobenzene (not naphthalene) as the active ingredient has occasionally been used to control wax moth in moth infested equipment or to prevent wax moth invasion in stored equipment, but due to the long airing out period (i.e. 2 months in a well ventilated area) it ~~as~~ has fallen out of favour. It is extremely important that the treated boxes be properly air-out prior to using them again, because failing to do so can result in the death of the colony.

Prevention is generally regarded as the best form of control. Below is a list of suggested prevention tactics for managing wax moth infestations:

- Maintain strong colonies. A well populated hive will be better able to protect itself against wax moth invasion. It is also better at removing wax moth larvae and repairing damage caused by the pest.
- Do not leave “deadout” hives in the beeyards!

- Avoid longterm storage of equipment (i.e. try to use all the supers/brood chambers at least once per season).
- Separate dark and light comb. Wax moth prefers dark comb!
- Store the unused equipment in a cool, well ventilated building. Wax moth are discouraged from colonizing equipment in dry, well lit areas as oppose to a dark damp building. In fact you are better off criss-crossing your boxes than trying to create a so called "moth- proof" stack of boxes.
- Using bug zappers or bait traps can sometimes help to control adult moths.
- Monitor stored equipment for the presents of wax moth larvae on a regular basis through out the summer.
- If at all possible, try to store all equipment containing comb in an unheated, non insulated building over winter. FREEZE BABY FREEZE!!

#### Continued from Page 1

the long term benefits will be in our favor.

And at the same time, the demand for bees for pollination purposes in the USA continues to grow. The Almond industry in California wants 1.5 million hives for 2006, wishes for 2 million hive in 2008, and hopes for 3 million for 2013. That is more hives than there are in all of Canada and the USA combined. Maybe the offer of \$150.00 US a hive for one way trip to the SE will begin another bees across the border question, which could also mean bees north across the North Dakota/Minnesota border in July.

We need to be careful for what we wish for, as there can be a circular big surprise trip taken.

Don't forget there is the Manitoba Beekeepers Convention in Brandon in early February. Try to get a group together and attend, as there are always interesting speakers and a chance to discuss issues with beekeepers across the province.

This will be my last issue of President's Comments as I intend to step down from this position, and work with the Executive in another capacity. Thanks for giving me a chance to share some of my thoughts with you on a regular basis.

Best wishes for all of 2006-  
-Charles Polcyn--RRAA  
President

## BeeMaid Launches "Good For You" Campaign

### Bee Maid Honey to launch "Good For You" consumer campaign

Winnipeg, Manitoba- A skateboarder fueling up with a healthy snack of Bee Maid honey on bread, a young woman preparing a delicious smoothie with Bee Maid honey, and a smiling girl enjoying a nutritious breakfast featuring Bee Maid honey- just some of the images that support Bee Maid Honey Limited's (Bee Maid) new "Good For You" campaign, to be launched this fall. Bee Maid, North America's largest single source marketer of 100% pure Canadian honey, is owned by Canadian beekeepers.

"We want to help consumers discover the many ways they can enjoy the great taste of 100% Canadian honey found in all Bee Maid products," says Guy Chartier, Director of Sales and Marketing for Bee Maid. "We believe the fresh, exciting images and bold colours we are using in this campaign will capture the interest of consumers and expand their use of the Bee Maid brand of honey products," he explains. Chartier indicates the campaign, set to roll out for the fall of 2005, will feature new packaging on all Bee Maid branded products, a revamped consumer website with recipes and honey use tips as well as information about the nutritional, health and beauty profile of honey.

Since 1950, the world's finest and purest honey has been produced with pride by Canadian beekeepers for Bee Maid- 100% pure Canadian honey, for use as a spread, for baking, snacks and more. [www.beemaid.com](http://www.beemaid.com)



Extension Report Winter 2005  
Manitoba Beekeeper Newsletter  
David Ostermann, MAFRI



### **Winter Feed Stores**

Because of the busy fall season it sounds like some producers didn't have time to double check feed stores and are concerned about adequate feed this winter. For those concerned about hives being light and the colonies are wintered indoors the best course of action is to feed in early spring or late winter. If hives are wintered outdoors then be sure to take advantage of any early break in winter, say in early March, and check and feed if necessary. Of course it's important not to disturb colonies too much and to use good judgement in working hives when conditions are not ideal.

Regarding the quality of winter feed, Dr. Rob Currie says that "high quality high-fructose corn syrup (HFCS) should be clear and colourless. Noticeable yellowing is a cause for concern and could be correlated with increases in acidity and/or hydroxymethylfurfural (HMF) that would make the feed undesirable to use as a winter food source." HMF content will increase with temperature and time.

If there is concern that the HFCS may have higher contents of acidity or HMF then the lesser of two evils is to feed it in the spring when bees are active and pollen is flowing, rather than feeding it in the winter. Sucrose syrup may also change and deteriorate over time and this needs to be considered when feeding.

### **AFB and Antibiotics**

Working with the CFIA, MAFRI has identified tylosin in some honey from Manitoba. Most honey was found with levels below the working residue limit (WRL) of 60 parts per billion (ppb) with one sample exceeding the limit. More samples related to this excessive level are being collected and the honey will not be marketed until further analysis is completed. While the reason for this isolated incidence of excessive tylosin is not fully understood, there is some evidence that the tylosin, which was applied in the fall, may have persisted in the food stores of dead-out hives. If this feed was given to

live colonies the following spring it would greatly increase the risk of contaminating the honey produced from these colonies.

It's important to note that tylosin is not registered for AFB control in Manitoba. By veterinarian prescription, tylosin has been used in five operations, each of which has been confirmed to have AFB that is resistant to oxytetracycline (rAFB). It is well documented that tylosin is much more persistent than oxytetracycline. Due to its persistence and given the sensitivity of tests to detect general antibiotics in honey, tylosin, when applied as proposed, has been observed in extracted honey at relatively low levels (below the current WRL).

Neither oxytetracycline nor tylosin kill AFB spores. Both antibiotics help to manage the disease by temporarily controlling the vegetative growth of the disease and allowing the bees to reduce the bacterial load in the hive via behaviours such as cleaning up cells and digesting infectious material. Identifying AFB scale and ropery brood and actively removing any infected frames from hives can significantly reduce the number of infectious spores in a hive. In cases of heavy infections however, hives may need to be destroyed.

It's important to be aware of the risks of applying antibiotics in hives and to appreciate the limits of such application. Also be aware that any newly registered product is likely to have a limited lifespan (ie. oxytetracycline, Apistan, Checkmite+, etc.), and given that the greater selection pressure of an antibiotic like tylosin due to its stability, as well as the potential for cross-resistance with oxytetracycline, it is very likely that resistance to such a product might happen sooner than expected. As part of regular procedures at the MAFRI Bee Lab in Winnipeg, AFB samples are tested for resistance to tetracycline as well as tylosin as they come in.

Currently samples of AFB may be analysed for resistance to oxytetracycline and tylosin at the MAFRI Bee Lab at no charge. If you have concerns that AFB in your operation is resistant to treatment and you'd like to have the AFB analysed, contact David Ostermann 945-3861 or Rheal Lafreniere 945-4825.

**100<sup>th</sup> MANITOBA BEEKEEPERS' ASSOCIATION CONVENTION  
CANAD INNS – BRANDON, MB  
FEBRUARY 6-7, 2006**

**Monday, February 6th, 2006**

- 8:30 a.m.      **REGISTRATION**
- 9:15 a.m.      Opening Remarks – Todd Yakimishen, MBA President
- 9:30 a.m.      Environmental Farm Plans - TBA
- 10:00 a.m.     Working residue Limits (WRL) in Honey - Sam Barlin, Canadian Food Inspection Agency, Winnipeg MB
- 10:30 a.m.     **COFFEE**
- 11:00 a.m.     California Beekeeping: Queens, Nucs and Pollination – Donald Coma, Coma Apiaries, Millville, CA, USA
- 12:00 noon     **LUNCH**
- 1:30 p.m.      Pollination Opportunities for Manitoba Beekeepers – David Ostermann, Manitoba Agriculture, Food and Rural Initiatives, Winnipeg, MB
- 2:00 p.m.      U of M Research Update - Dr. Robert Currie, University of Manitoba Department of Entomology, Winnipeg, MB
- 3:00 p.m.      **COFFEE**
- 3:30 p.m.      Honey House Design – Producer Panel
- 5:30 p.m.      CASH BAR

- 6:30 p.m.      BANQUET & RESEARCH AUCTION – Rhéal Lafrenière and Phil Veldhuis, “Chilean Beekeeping” & Donald Coma, “Weapons of Mace Destruction

**Tuesday, February 7th, 2006**

*Prevention is the Best Form of Control*

- 9:30 a.m.      Bear Damage Prevention – Barry Verbiwski and Robert Bruce, Manitoba Conservation, Winnipeg, MB
- 10:30 a.m.     **COFFEE**
- 11:00 a.m.     Propolis Collection: Dos and Don'ts – Ron Rudiak, Sunnybrook Bee Farm, Steinbach, MB
- 12:00 noon     **LUNCH**
- 1:30 p.m.      IPM WORKSHOP: *Varroa Mite Control Using Screen Bottoms and Organic Acids* – Jean-Pierre Chapleau, Les Reines Chapleau, Saint-Adrien, QC
- 4:00 p.m.      **ADJOURNMENT**

**“Merry Christmas And  
Have A Great 2006 from your  
RRAA Executive.”**

## Propolis Collection For Use In Nutraceuticals

by Ron Rudiak

Propolis is a natural product resulting from the collection of plant sap and tree resins by honey bees. To ensure that the propolis we collect may be safely used in making cosmetics or in nutraceuticals, the propolis must be collected and handled according to the same good manufacturing practices (GMPs) that we use for honey.

GMPs provide quality assurances that are not possible with off-the-shelf testing. Off-the-shelf testing provides only a snapshot view of a product's quality. Variations in product quality are not readily detected by such after-the-fact testing. Good manufacturing practices ensure that each and every product produced in our plant is a quality product free from contamination by chemical residues or foreign materials. Primary sources of contamination include residues of the chemical treatments to control bee mites, bee diseases or the inclusion of other foreign materials.

The same secondary (post harvest) sources of contamination which would influence honey products are also sources of contamination of propolis. These include building design, air exchange, equipment design, workers, cross contamination, flakes of paint, wood chips etc.

Harvest propolis from beehives that have been placed in the vicinity of poplar species including balsam poplar and quaking aspen, as these trees are the preferred source of resins for bees, and their resins produce a good quality propolis. Avoid areas where pesticides and other airborne contaminants may have been used or may be present.

Propolis should be harvested annually during the winter months when honey supers are being cleaned and readied for the next production season. Miticides, fluvalinate and coumaphos, are likely to occur at high levels in the wax and propolis of brood boxes (Bogdanov et al. 1998). For this reason propolis must not be collected from brood chambers. Wax and propolis adhering to hive lids and inner covers (because they are above the brood boxes during treatment for varroa mites) will in all likelihood contain high levels of miticides. While collecting propolis it is important to remove as much honey, wax, bee and for-

foreign material as possible. When scraping painted surfaces, avoid flakes of paint and wood splinters. When choosing a paint to protect bee equipment, it is best to use lead-free paint. Metallic paints (e.g. aluminum paint) shed particles of metal as they age and will contaminate any propolis scrapings. Do not use chemical wood preservatives on hive parts.

Crude propolis must be packed into clean, food grade, containers with tight fitting lids or into sealable food grade bags. A convenient size is a 5 or 7 kg honey pail or 4 litre ice cream pail. Label each container with your apiary name, date of collection, your initials and phone number. Store propolis waiting to be sold away from heat and light. Don't wrap the propolis in newspapers as the ink and colorants contain materials that will contaminate the propolis. Garbage bags contain chemicals to control bacteria and mould growth, making them unsuitable as containers for propolis (or any other item which may be used for food).

Don't mix together in the same container, propolis of very different quality, such as propolis containing foreign material with clean propolis or fresher propolis with much older propolis. Do not lump chunks and pieces of propolis into larger pieces or balls. Don't harvest propolis that is obviously old, as GMP requirements call for fresh starting materials to make nutraceuticals.



A picture of raw propolis scraped from boxes.

## CLASSIFIEDS

( Free for members.)

**Wanted:** Clean propolis from honey boxes and extracting frames. Phone Ron Rudiak (204)326-3763 for details.

**For sale:** Frames of brood and Bee's and Nucs available May 2006. Please call Mike Grysiuk ph 204-831-0961 or 204-831-7838

**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** Over Wintered single hives. \$140.00 each in your supers (lots of 10 or more). Available April. Marg Smith, St. Andrews, MB 254-4509 email rmsmith2@mts.net

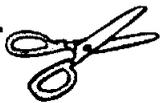
**For sale:** 4 frame Wood Nuc boxes with screened bottom boards, inner cover and lid. These are waxed dipped units. \$30.00 each Please call George Chwist ph. 338-5078

**For sale:** Spring Nucs \$150.00, Super Nucs (with laying queen and a minimum of 3 frames of brood) \$200.00, Also Wintered colonies and option of purchasing honey supers with those. 8- 45 gallon (Juice) drums, used for syrup \$20.00 each.

2 -10ft Roller Conveyers \$150.00 each

2 Jenter Queen Rearing Kits (1 is \$100.00 and the other is \$175.00)

Call Rod Boudreau ph: 885-3344



### RED RIVER APIARIST'S ASSOCIATION 2006 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