

# The Bee Cause



Volume 9, Issue 4

April 2012

- Next general meeting is 7:30 Tuesday, April 10th at the **River Heights Community Centre, 1370 Grosvenor Ave., Winnipeg.**
- (in room right of main-door)
- **Speaker: Kerry Hourd**  
Value Added Products from the Hive

Plus a hive-lift demonstration

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## Research to improve the Nutrition of Honey Bee Colonies, to Stimulate Population Growth, To Increase Queen Quality, and to Reduce the Impact of Varroa Mites.

by Gloria Degransi-Hoffman, Diana Sammataro, Kirk Anderson, and Mark Carroll

As an on going research project by the US Department of Agriculture at the Carl Hayden Research Center in Tucson Arizona it began in October 2008 and is destined to end September 2013. The following is their 2011 Annual report issued 03/28/2012

### 1a.Objectives (from AD-416)

1: Determine the nutrients in pollen that promote worker longevity. 1.A. Determine the effects of pollen mixtures on worker protein and lipid stores and longevity. 1. B. Characterize the chemical composition of pollen mixtures that optimize worker protein and lipid stores and longevity.

2: Determine the effects of undigested saccharides in high fructose corn syrup (HFCS) on worker physiology and longevity. 2.A. Identify the saccharides in HFCS. 2.B: Determine the effect of saccharides in HFCS on worker physiology and longevity.

3: Evaluate the effects of supplemental feeding on Varroa tolerance, queen production and foraging activity of honey bee colonies. 3.A. Modify the MegaBee diet by adding chemical components that were identified in the pollen mixture analysis. 3.B. Determine the effects of nutrition on Varroa infestation and reproduction in worker and drone cells. 3.C. Determine the role of nutrition on queen production and reproduc-

tive potential. 3.D. Evaluate the effects of supplemental protein feeding on the foraging rates of honey bee colonies. 3.E. Improving honey bee immune response to CCD by determining the role of symbiotic microbes in bee nutrition.

### 1b.Approach (from AD-416)

1. Nutritional value will be evaluated by measuring protein and lipid levels and on bee longevity. The chemical composition of pollens that are more nutritious than MegaBee will be determined. 2. Determine the effects of high fructose corn syrup containing higher saccharides on honey bee longevity. 3. Determine the effects of improved nutrition of the longevity of bees parasitized by Varroa, the reproductive potential of queens, and foraging activity of colonies used for pollination.

### 3.Progress Report

The nutritional requirements of honey bees are met by nectar and pollen and the presence of beneficial microbes (bacteria and fungi) that aid in food processing. Colonies used for pollination often experience nutritional stress and are exposed to environmental (continued on pg 8)

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**Presidents Comments – April 2012**

If you recall I predicted an early onset of warm weather this winter, and mid-March in the 20's was a real treat for me and also the bees. My own hives came outside on March 15th, and I saw the first grains of yellow pollen on March 19th. The bees were all eager to take down the syrup I prepared and also chew on the Pollen Patties from Mann Lake. I have had to refill all the Boardman Feeders three times so far.

The Volunteer work I did in Cameroon was with Top Bar Hive Beekeepers exclusively. I met with over 85 different beekeepers in six groups. Some were close to a paved road, most were not and it was a challenge for the Corolla 1983 taxi to make it up and down the mountainside roads/footpaths. Some places the demonstration equipment was carried down to the village meeting hall in traditional style. I just managed to hike down and back the steep tracks, sometimes with a friendly push or pull to keep my balance.

The honeybees were not exceptionally difficult to deal with, but good clothing, gloves, a veil, as well as a big smoker made the hive inspection easy and the honey harvest possible. Often the Top Bars had been weakened by termites, and broke easily as the wild comb was sliced off and then tossed into a collection container. The combs are then pressed/squeezed and the honey allowed to filter thru a cloth. Most of the honey I saw was high in moisture, dark in colour and often smoky in taste. Clean containers are hard to find and there is no access to new glass jars at this time.

The idea of feeding bees during the dearth times and also dividing strong colonies to minimize swarming were new beekeeping ideas I introduced. My plans to consider some type of Langstroth type of beekeeping were not widely accepted, until I accidentally located a recent donation of a new 10 frame SS Extractor, a full Cotton Bee Suit, a Solar Wax Melter and a Set of Silicon Foundation Making Sheets. All of the above had arrived in Belo as a present from the Premiers Wife to an NGO several weeks ago. I happened by chance to visit that NGO in Belo in my last week in Cameroon.

I spent some time at the NGO discussing how Extractor Time could be rented by other Beekeepers who had changed over to more North American style of beekeeping. Or that a simple 3 frame SS extractor could be built by local craftspeople. I had already engaged a carpenter with a Table Saw to build boxes, frames and Bee Escape Boards. He had built a few models, but was busy with rafter and coffin making

. One never knows which ideas about better beekeeping and greater honey production will be tried by the local beekeepers or supported by the client who asked CESO-SACO for the assistance of an experienced beekeeper. I may go back to that area in a years time, but it is not a usual practice of the sponsoring organization.

The submission from RRAA on the Bylaw Modification to City Council has had its first hearing, and will go to the next level to Council in early April The City Entomologist is in favour of Honey Bees being welcome in the City, and is working on a proposal that should make it possible to legally keep a few hives in city backyards providing some conditions are met. More news on this issue in the May newsletter.

Store prices of Honey are higher, and since there seems to be world wide shortage of quality honey I would expect honey prices to move higher. I feel that our MBA price of \$2.50 a pound should at least go up to \$2.75 a pound or higher for the 2012 Crop Year. The bees work hard, so do the beekeepers and inflation continues to rise. My labour and care for the honey bees should not go unrecognized. Some important dates to be aware of are as follows: May 8th RRAA Meeting on Queen Rearing; May 27th Day of the Honeybee at the Forks; September 28th, 29th and the 30th - the Manitoba Honey Show at Center Court at the Forks.

(continued on pg 4)

### Minutes of the RRAA General Meeting River Heights Community Club – March 13, 2012

**7:30 PM:** Charles Polcyn opened the March regular meeting with 40 members in attendance.

**Minutes:** Moved by Armand St. Hilaire and seconded by Gilles Lantagne to approve the minutes of the February meeting as circulated in the Bee Cause. No changes were required.

**Announcements:** Charles has now returned from his trip to Cameroon where he worked with beekeepers there, sharing with them some of our beekeeping methods. In appreciation they presented him with a unique and colourful long shirt along with a special piece of woven headgear. The one who wears such clothing is declared to be “King of the Bee Yard”. Also in appreciation Verna Polcyn was presented with some unique and colourful wraps that women may wear.

Charles brought several jars of African honey for sampling by members and guests at the meeting. The recently extracted eucalyptus honey was white in colour with a finely granulated texture. Those who tasted the honey samples found the flavours pleasant, several samplers remarked that the darker honey tasted slightly “spicy”.

The proposed revision of the City of Winnipeg bylaws to permit beekeeping was scheduled to receive first reading on the evening of March 13. Councillor Jenny Gerbas was selected to present the necessary information. Among the provisions of the proposed revision were that the beekeeper had to be registered with the Department of Agriculture and must have taken the beginners beekeeping course. There would be a lot size restriction to ensure there would be adequate room for a couple of bee hives, a restriction on the maximum number of hives (depending on lot size) and a requirement that a system of swarm prevention would be in place. A hedge or fence to keep bees flight path over the heads of passers-by would be mandatory. Consistent provision of water would have to be made for the bees to discourage them from picking up water from neighbourhood pools and bird baths.

**Financial Report:** John Speer reported that the RRAA has over \$5,000 in the bank. Renewals for membership are still coming in.

**MBA Report:** - Jim Campbell reported that a committee of the MBA met informally with the Farm Products Marketing Corporation to change the fee structure to include all commercial colonies over 1000 (in larger beekeeping outfits). The previous cap included all commercial colonies over 50 and up to 1000. The annual assessment will remain at 13 cents/colony for all commercial colonies. The MBA also plans a presentation, to MRAC, to update them in a preliminary status report about bee chemical efficacy experiments which are being conducted at Glenlea.

Mite Away Quick Strips (MAQS) should be available, at Bee Maid, in time for spring varroa treatments. The

MBA is applying (to PMRA) for an EUR for the use of Apivar as this seems to be a very useful product. It has been an effective product and we would like to continue using it.

The annual “Day of the Honey Bee” will be held at The Forks on the 27<sup>th</sup> of May (Sunday).

**Coffee Break:** Coffee and cookies.

**Program:** David Ostermann on Spring Management or “How to do more in less time”

David also reminded everyone that the bee sampling video can be seen on the MBA website. Skunks continue to be a major problem and MAFRI has been working with beekeepers and an Australian company to try and find a solution that is acceptable to everyone (PMRA, CFIA, beekeepers, Natural Resources and municipalities).

**Loonie Draw:** There were a number of prizes for the Loonie Draw. Hive Lights copies (published by Canadian Honey Council) were won by Donna Ladan, Stan Huzey, Alex Remkes, Jack Berard, Marty McIlwain, Christos Argiriou, Keith Bamford, Doug Beckingham, George Chwist, John Speer and Ken Rows. John Speer was the winner of the jar of honey from Cameroon, Ron Rudiak won the honey filter cloth, Doug Beckingham received the honey bear donated by Scotts Hill Apiary and Armand St. Hilaire won the jar of honey from Headingly. Thanks to everyone for participating and those donating the draw items.

Ron Rudiak, recorder – RRAA —/\/—

### MBA Report April 2012

Manitoba Beekeepers’ Association (MBA) continues to ensure suitable Varroa treatment options are available for all beekeepers of Manitoba.

MBA appreciates the recent Pest Management Regulatory Agency (PMRA) approval of the Mite Away Quick Strips (MAQS) product on 18 January 2012. This product could prove valuable as a soft (or natural) treatment. However, the treatment is simply a Formic Acid product, and as such, still needs appropriate temperatures to ensure the acid evaporates to reduce varroa levels.

Since Manitoba fall temperatures are often lower than 10 degrees Celsius, producers need a treatment that works at these low temperatures while preparing hives for winter. This concern led to a resolution directing the board to seek an extension of the Emergency Use Registration (EUR) of Apivar if another suitable products weren’t available by June 30, 2012. In preparing a letter of support for the EUR, we are concerned the manufacturer continues to make the product while preparing for full registration, expected in 2013. MBA sent a letter to PMRA on 14 March, seeking EUR from July 2012 to June 2013. Saskatchewan is preparing an overall package for PMRA.

In a meeting with the Manitoba Farm Products Marketing Council this past February, (continued on pg 4)

(from pg 2) MBA received approval for a fee amendment. The new Regulation was registered on 7 March, reflecting a levy of \$0.13/colony for over 1000 colonies.

In the political arena, MBA spoke to and then wrote to Min Ron Kostyshyn to welcome him to his new role, plus express appreciation for the "Bee Guys" in his department. Both Rhéal and David were recognized for their diligence and expertise at the local and national level, for their application of the disease inspection program, and organizing the high calibre speakers at the January Convention.

On the national scene, Canadian Honey Council prepared a safety poster for Apiculture, in recognition of Canadian Agricultural Safety Week. This should be available for distribution sometime over the next month.

Jim Campbell, MBA Representative

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(from pg 2 Presidents report)

Our Guest Speaker/ Presenter at the April 10th meeting is Ms. Kerry Hourd of Anola who will be talking about Value Added Products from the Hive such as Honey Jams, Beeswax, Skin Creams, Honey Sticks, Lip Balms etc. Here is a chance to learn about what else one can do with the products of the Honey Bees.

Remember that beekeeping is a Science as well as an art, and always be ready for the bees and the weather to surprise you. The Manitoba Hive Mortality/Winter Success numbers are now being collected by the Provincial Apiarist Department, and one will see how the Manitoba beekeepers met the challenge of last years winter. Some places in B.C. lost 80 % of their over wintered hives, while others had the normal 15 % loss.

Yours in Beekeeping --- Charles Polcyn RRAA President.

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by Farmers' Almanac Staff | Monday, March 6th, 2006 | From: Farmers' Almanac Blog

© By Deborah S. Tucka  
www.hollycreekbooks.com

There's something special about the simplicity of a beeswax candle. Using beeswax to make candles eliminates the need for extra scent or color to be added. Beeswax has the subtle, natural fragrance of honey and ranges from light gold, to yellow to tan in color.

To make a beeswax candle, you'll need these supplies: beeswax, candle wicking, wick clips, pot for melting, handled container for pouring, wood spoon, and a glass container to house your candle

Beeswax from a beekeeper you may need to clean first. This is accomplished by melting the wax, then straining it to remove debris.

Glass containers~

Select the container of your choice. Some attractive glass containers include ivy bowls; apothecary jars with lids, brandy snifters or glass votives. Many craft stores carry a unique selection of glass containers.

Directions for making a candle~

1. Add broken chunks of beeswax to the top pot in a double boiler. Use an old pot to melt the wax that you can designate just for candle making. Use a wooden spoon to carefully stir the wax during the melting process. Direct heat can be used successfully to melt wax if you keep it on low heat. Do not leave melting wax unattended.

2. Cut the wick a couple of inches longer than the glass container.

3. Place one end of the wick through a round, metal wick clip. This holds the wick in place during the process. Set the clip and wick in the bottom center of the glass container.

4. Wind the excess wicking at the opening of the container around a pencil or long nail and lay across the top.

5. Pour the melted beeswax from the pot into a handled container and pour it into the glass.

6. Allow the poured candle in the glass container to dry naturally at room temperature 24 hours. Clip the excess wick and remove the pencil before lighting.

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**What causes a candle to smoke, and what can I do to correct it?**

**Is candle soot harmful?**

**A well-made candle will create virtually no smoke when burning properly.** However, if the wick becomes too long, or an air current disturbs the flame's teardrop shape, small amounts of unburned carbon particles (soot) will escape from the flame as a visible wisp of smoke. Any candle will soot if the flame is disturbed.

To avoid this, always trim the wick to ¼ inch before every use and be sure to place candles away from drafts, vents or air currents. If a candle continually flickers or smokes, it is not burning properly and should be extinguished. Allow the candle to cool, trim the wick, make sure the area is draft free, then re-light.

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### Editor's Note by Ken Rows

Nice to have a head start on the season. Bees are out and feeding with ample pollen available for the last week or so.

Treatments should be on but as the temperature lowers the effects are reduced.

Well 2012 is RRAA's 49th year this March so we are heading for I pray a banner year with a bumper crop. Even though winter is not over be health is better by cleansing flights and pollen galore and of course treatments. All at least for many three weeks ahead of usual dates.

If you read the latest WeatherFarm weather news the planet was host last year to one of the strongest La Nina events of the past 60 years -- but not even an event known for its cooling effects could stop 2011 from becoming the 11th warmest year in recent history, the warmest overall since records began in 1850. Makes you wonder how 2012 will fair.

We RRAA members have always been able to share so many things so our April meeting we are unfolding some fun presentations covering added valued products in the artistry of beekeeping such as incorporating honey in jams and the wax in cosmetics. In May we will focus on queen rearing so important to the production of new colonies for this and next year.

Don't forget that May 27th is the Day of the Bee in Manitoba beekeepers will be celebrating at the Forks in down town Winnipeg.

**Please note that all ads will be dropped at the end of May and so in September you will need to contact the editor for further ad time.**

### CLASSIFIED

**1 For sale:** 1 complete D.E. Hive. Includes, brood chamber, super, queen excluder, bottom board, inner cover and ventilated top covers. Perfect for the back yard beekeeper. \$100 OBO. Contact, **Lance W. Phone # 712-6783, Email; lancewld@gmail.com**

**2 Wanted:** honey sump or clarifier. Contact information is: **Jonathan Hofer (204) 981-6562 jonhofer1984@gmail.com**

**3 For sale:** Stainless Steel storage tank. Cylinder, 45" diameter and 55" high. Tank holds over 300 Canadian Gallons or about 4500 pounds. Tank stands 65" high. Located near Starbuck. **Phone: Jacob Hofer (204) 799-2433**

**4 For Sale:** Maxant 600-5 Double Wall S.S. Botling/Storage Tank with two 1800 Watt Immersion heating elements. Elements powered by 120v/110v.

*The Bee Cause* is the official publication of the Red River Apiarists' Association for distribution to its members and their colleagues in the beekeeping industry. It is published eight times a year on a monthly basis except December and the summer months of June, July, and August when membership meetings do not occur.

Articles can be best submitted in word documents as email attachments. Though they may be edited for spelling and basic grammar, no changes will be made to their contents, message and opinions. They are those of their originator and not of the Red River Apiarist Association.

Deadline for any submission to this newsletter is the second Saturday preceding the membership meeting to allow for publishing and mailing delays. Regular membership meetings are normally scheduled 7:30 PM on the second Tuesday of every month at the River Heights Community Centre located at 1370 Grosvenor Avenue in Winnipeg except the months as noted above.

The Red River Apiarists' Association, formed in 1963, represents the beekeepers of the Red River Valley and environs in southern Manitoba. The association provides a forum for the promotion of sound beekeeping practices through education, networking opportunities, meetings, field days, workshops, presentations by local apicultural experts, as well as the dissemination of this monthly newsletter.

*We are on the web!*  
[www.beekeepingmanitoba.com](http://www.beekeepingmanitoba.com)

Tank previously used as wax melter, hence the two elements. Tank in very good condition, with thermometer and a sightglass. Tank holds 42 gallons or about 500 pounds of honey. **Ph (204) 981-6562 or e-mail jonhofer1984@gmail.com**

**5. For Sale:** - Strong 4 frame nucs, with laying queens. Will accommodate 3 or 5 frame nucs. Available approximately May 15 weather permitting. Ph **Chris Argiriou 296-4848 (cell) or 885-4588 (home)**

**6. For sale:** - Spring nucs ready for May 15th weather permitting. 3 frame \$100; 4 frame \$125; 5 frame \$150, may also have single hives available. call **Dennis Ross 878-2924, cell 782-7838**

**7. For sale:** Manitoba Hygienic Bees for sale in Spring 2012. Nucs available late May, 3 or 4 Frames with young laying Queens. Single Bee-Hives available as well. Manitoba Raised Queens available late May through summer **contact Wally at 1 204-266-2276**

**8. For sale:** Strong 4 frame nucs, ready in May, with local young queen from last year. Contact: **Lance W. Phone: 712-6783; Email: lancewld@gmail.com**

**9. Wanted:** Looking for a small 2 frame honey extractor, can be manual or electric. Can be used or new. contact: **Mary Louise Chown, 204-489-6994, mlchown@shaw.ca**

10. **For sale:** 4 frame nucs May 15 \$125.00 Contact: George at 204-338-5078 or George.chwist@mymts.net

11. **For Sale** 3 wintered hives with last years queen complete with brood, honey super and a super of drawn comb all for \$500. Fed and treated, Contact Janice Lupinetti at 985-9667

12. **For Sale** Supers with Empty Frames, Empty Boxes, Queen Excluders, Wood Feeder Boxes, Black Plastic Frame Feeders, Gas Powered Bee Blower, Frame Sets, Strong 4 Frame Nucs in mid-May with a Young Queen, Extra Queens, etc. All prices are reasonable. Call Charles Polcyn at (204) 284-7064 or email: charles\_polcyn@ymail.com

## Give 'em a Chance

By Ted Scheuneman (updated February 2011)

After a long winter, beekeepers are anxious to see how their bees survived. Sometimes we find the boxes loaded with bees. Other times we find very few bees, and this begs the question "What is to be done next?"



Honey Bee colonies can be manipulated in the springtime, after they have had at least three (3) days of good flying weather, or cleaning flight days. There are always some colonies that are really strong, with 8 full frames of bees,

and there are some that may have bees on only 1 or 2 frames, yet appear healthy with a live queen. Without some kind of support, weak colonies will not be able to take advantage of the summer honey flow.

When weak colonies are boosted with a frame or 2 of brood and bees from a strong colony, chances are, some of the new bees will fly back to their original colony. At this time, brood on the transferred frames could get chilled and die. To prevent absconding, the colony could be moved to another bee yard however, often beekeepers underestimate the number of bees required to keep brood warm on cold April or early May nights. This could lead to weakening of the original strong colony, and prove disastrous to the boosted colony.

Although tempting, combining weak colonies merely means having a larger weak colony, plus one queen will likely be lost. Weak plus weak still equals weak. Better to aim at creating a strong colony.

A method I have successfully used is merely placing a weak, but otherwise healthy colony, on top of a strong colony of 8-10 frames of bees and brood. The key here is to save both queens by placing a queen excluder between the two boxes.

Most of the time, a weak colony has surplus food. It is best to leave 4 frames of food and pollen, with two on each side of the box. The remaining frames are removed and replaced with empty brood frames. The top box with bees and brood nest is to go directly above the bottom box brood nest. If using an inner cover, close off the top entrance, or turn over the cover, in order to conserve energy in the top box.

Prior to placing the weak colony on top, spray the bees with warm 1:1 sugar syrup, containing 4-5 drops of anise per 1 litre of mixture. About 100cc is sprayed equally into the top and bottom box.

Uniting the two boxes should be done late in the day, preferable about 1 hour before dark. Bees are most tolerant in the evening and night, and they have all night to greet and lick each other. The next morning, it is business as usual, with no biting and pushing at the entrance. Acceptance and support of the upper box with the weak colony is astonishing, plus you still have both queens!

In 7-10 days, check your newly created hive. If a half box full of bees, or more, can be seen, everything is OK! Should you find only a few bees in the top box, likely the queen was not strong or healthy enough, and she has been killed. This happens in about 5% of cases. If this is the case, remove the queen excluder to permit the bottom queen to expand the brood nest into the top box. By about the middle of May, this hive should have 2 boxes full of bees and brood, and can be split at that time, if desired.

Where everything went as planned, check at 4 weeks from the day the 2 boxes were united. Both upper and lower boxes should be full of bees and about 6 frames of brood. At this time you need to decide whether to leave the bees for another 6-10 days (i.e. if weather is cool), or whether the top box should be removed and taken to another bee yard about 5 km away to avoid bees back drifting.

Should the boxes not be filled with bees, reverse the inner cover to create a top entrance. This permits drones to leave the colony to fly; otherwise the queen excluder traps them inside.

If the boxes are left together for too long, the bees may become overcrowded, with the risk that both boxes of bees may swarm. Remember, bees are being produced at about 4000 per day at this time in your hive. To put this in perspective, about 4000 bees is about one 2-pound package of bees, every second day in your two-story hive.

The next step is **mandatory**! As soon as the boxes are separated, a second box **MUST** be added to each. Otherwise, you will crowd the bees, and they will swarm! As stated before, move the new two-story hive to another location.

This method has proven to be a win-win situation, as it doesn't cost any money (i.e. for a new queen), you make use of the equipment you already have, and it takes very little time and effort. The best part is, colonies you save reward you with a normal honey crop!

(continued on pg 7)

(from pg 6)

What I've discovered, in my many years as a keeper of bees, is that we as beekeepers are likely making mistakes that brought about the weak colony situation. Although often it is hard to admit, beekeepers must acknowledge the fact that bees never do something wrong, or make a mistake. That's why I say, "Give 'em a chance"!

(Note: Addendum to Because Vol 6 Iss 4 2010 article: Give 'Em A Chance)

If you have an exceptionally super strong colony, for example, bees wall-to-wall, top to bottom, (i.e. 10 full frames of bees), you can put **TWO** weak colonies on top of them, in a two compartment standard super. But make sure that the partition in the top box goes all the way down to the queen excluder, and is on top, bee tight too, in order to keep all three queens apart. Then you will have, in the usual space of time, two strong nucs on top, which can be sold, or re-hived into a standard box and develop into fully productive standard colonies.

If everything is right and is done right you gain.

However, if the bottom colony is not exceptionally strong, you will end up in the usual space of time with only three nuc-sized hives or, in the worst case, only two nucs. Should evening temperatures get too cool while you are doing this procedure, the bees will concentrate, or cluster, to keep as much brood as possible warm in the upper super with two compartments. If there are not enough bees to keep all the brood warm that has been established at that time, they will abandon the brood in the lower box and it will die off. If this happens, come re-hiving time, sometimes you will find only a few bees and the queen running aimlessly on top of the dead brood in the bottom box. In this case, you have not gained much, or perhaps nothing at all.

That is also why I say, experiment, observe, and learn from any setbacks, but most of all "Don't Give Up".

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**How are recalls classified?**

The CFIA classifies recalls based on the level of health risk of the food product being recalled. The level of risk also determines when, how and how many effectiveness checks will be conducted by the CFIA to ensure the products are removed from the market.

**Class I recalls (High risk):** The CFIA will request a Class I recall for a food product when there is a high risk that eating or drinking that product will lead to serious health problems or death. The CFIA issues a public warning for all Class I recall when the product is available for sale or could be in the consumer's home. (See official definition)

**Class II recalls (Moderate risk):** The CFIA will requests a Class II recall for a food product when eating or drinking that product will most likely lead to short-term or non-life threatening health problems. The chance of any serious health symptoms is low in healthy populations. The CFIA issues a public warning for some Class II recalls based on the risk assessment and other criteria, such as the severity of symptoms in vulnerable populations (children, pregnant women, seniors, etc.) (See official definition)

**Class III recalls (Low and no risk):** The CFIA will request a Class III recall when eating or drinking that product will not likely result in any undesirable health effects. Class III recalls can include food products that pose no health and safety risk, but do not follow federal food regulations. (See official definition)

**Who starts a recall?**

Most recalls in Canada are voluntary, which means that the recalls are initiated and carried out by the manufacturer, importer, distributor or retailer responsible. The CFIA works with the firm to ensure the effectiveness of the recall. However, in the event that a company is unable, or refuses, to voluntarily recall a product, the Minister of Agriculture and Agri-Food has the power to order a mandatory recall for products that pose a health risk. All recalls are updated to the Food Recall Report on the CFIA website.

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**Food Recall Fact Sheet**

**What is a food recall?**

A food recall is an action by a manufacturer, importer, distributor or retailer to remove unsafe food products from the market to help protect the public. In Canada, food recalls are coordinated by the Canadian Food Inspection Agency (CFIA). The CFIA manages about 350 food recalls each year. In cases where the product poses a serious health risk, the CFIA issues a public warning to advise consumers.

**Why are products recalled?**

Food products can be recalled for many reasons, including the presence of :

- pathogens (*listeria*, *salmonella*),
- chemical contaminants,
- undeclared allergens,
- extraneous matter (glass, shell fragments),
- non-permitted food ingredients.

**VALUE ADDED** I have for many years been making mead. Yes using fermented honey which I did not want to go to waste. I use 3 lbs of honey dissolved in 1/2 gallon of warm well water with nutrients, adding 1 tsp Tannic acid, Then make the volume up to 1 gallon with cold water and add 2 campden tablets (100 ppm sulphite). After 24 hrs I add the yeast (Lalvin EC-1118 *Saccharomyces bayanus* champagne yeast). I let it ferment to dryness. I rack (separate the debris) in to another acid rinsed milk jug avoiding aeration and adding 1 Campden tablet. Three months later I rack again (2nd) adding another Campden tablet.

They say you should continue to rack and separate but the purpose of this liquid is for COOKING. Yes I use it for broiling meats. This is a true MEAD not a Melomel made with fruits or pyments, Metheglins or Cysers. I called this one my Dancing Bees and goes well with chicken.

The Editor

(from pg 1) contaminants such as fungicides applied during bloom. Nutritional stress and contamination of nectar and pollen can cause colonies to be malnourished and communities of beneficial microbes to lack the diversity needed to enact their full function. We compared the nutritional content (protein and amino acids) of pollen before and after its conversion to bee bread to determine if there were changes in nutritional value. The pH of bee bread was lower than that of the pollen. The protein concentration of the pollen was significantly higher than in the bee bread. Amino acid concentrations also differed between pollen and bee bread. The results indicate that nutrient analysis of pollen might not be as indicative of its nutritional value as an analysis of the bee bread made from it. Malnutrition is a major cause of colony losses. However, malnutrition especially in its early stages is difficult to diagnose. We are identifying biomarkers associated with nutritional state to detect malnutrition. Based on the presence of these compounds, we can evaluate a colony's nutritional state and determine the effects on vulnerability to disease and population decline. Beneficial microbes play an essential role in optimizing nutrition in colonies. We identified key bacterial communities needed by bees for food processing and digestion. We also identified and sequenced multiple bacterial genomes involved in the preservation and digestion of food. The functional roles of these beneficial bacteria are being explored relative to nutritional stress, social immunity, and fungicide contamination. We documented the effects of fungicide contamination of pollen on queen rearing in colonies. When colonies were fed pollen collected from orchards where fungicides were sprayed, less than 30% were able to rear new queens. The fungicides could be reducing the numbers of beneficial microbes needed for food processing thus causing a reduction in key nutrients needed for queen rearing. Beekeepers feed sugar syrup to colonies as a carbohydrate source. Our studies demonstrated that when colonies are fed during the winter with sugar syrup made with sucrose, there are higher rates of brood production in the spring compared with colonies fed high fructose corn syrup. Varroa is the most important pest of honey bee colonies. Studies are under way to determine if the effects of Varroa on adult bee longevity and virus transmission can be reduced through improved nutrition. In addition, under a Cooperative Research and Development Agreement, a product was developed (HopGuard) to

reduce Varroa populations in colonies based on the miticidal activity of beta plant acids. An integrated pest management program is being developed that identifies timing of HopGuard application for maximum effectiveness. Use of the product in packaged bees and resulting mite levels throughout the year also is being investigated.

### **.Accomplishments**

1. Reducing Varroa mite populations with beta plant acids. Varroa is the most important pest of honey bee colonies and causes major colony losses due to parasitism and transmitting viruses many of which are associated with Colony Collapse Disorder (CCD). Beekeepers need new methods to control Varroa because currently registered products are either inconsistent in their effectiveness, harmful to brood, contaminate wax combs, or no longer control Varroa because the mite is resistant. Under a Cooperative Research and Development Agreement, ARS scientists in Tucson, AZ developed a product (Hopguard) that uses beta plant acids to reduce Varroa populations in colonies. A Section-18 emergency registration was issued by EPA and HopGuard is now in commercial production and being use in honey bee colonies.
2. Colonies fed sucrose build faster than those fed high fructose corn syrup. Beekeepers feed high fructose corn syrup on sucrose to colonies as a carbohydrate source when flowering plants are not available. ARS scientists in Tucson, AZ demonstrated that colonies fed during the winter with sugar syrup made with sucrose had greater brood production in the spring compared with colonies fed high fructose corn syrup (HFCS). A high rate if brood production in the spring is important for building strong colonies for the pollination of early season crops such as almonds.

### **Review Publications**

*Sammataro, D., Leblanc, B.W., Finley, J.V., Carroll, M.J., Torabi, M. 2010. Antioxidants in wax cappings of honey bee brood. Journal of Apiculture Research. 49(4):293-301.*

*Cicero, J.M., Sammataro, D. 2010. The salivary glands of adult female Varroa destructor (Acari: Varroidae), an ectoparasite of the honey bee, Apis mellifera (Hymenoptera: Apidae). International Journal of Acarology. Vol. 36(5):377-386.*

*Tarpy, D., Caren, J.R., Delaney, D.A., Sammataro, D., Finley, J.V., Loper, G., Hoffman, G.D. 2010. Mating frequencies of Africanized honey bees in the southwestern United States. Journal of Apiculture Research. Vol. 49(4):302-310.*

*Sammataro, D., Avitabile, A. 2011. Beekeepers Handbook. Cornell University Press. 380 p.*

(continued on pg 9)



(from pg 8)

Couvillon, M.J., Hoffman, G.D., Gronenberg, W. 2010. Africanized honey bees are slower learners than their European counterparts. *Naturwissenschaften*. 97:153-160.

Eckholm, B.J., Anderson, K.E., Weiss, M., Hoffman, G.D. 2011. Intracolony genetic diversity in honey bee (*Apis mellifera*) colonies increases pollen foraging efficiency. *Behavioral Ecology-Sociobiology*. 65:1037-1044.

Anderson, K.E., Wheeler, D., Yang, K., Linksvayer, T. 2011. Dynamics of an ant-ant obligate mutualism: Colony growth, density dependence and frequency dependence. *Molecular Ecology*. 20:1781-1793.

Sammataro, D., Cicero, J.M.D., Cicero, J.M. 2010. Functional morphology of the honey stomach wall of European honey bees (*Apis mellifera* L.). *Annals of the Entomological Society of America*. 103(6):979-987. —/\—

benefits provided as pollinators for improved fruit and produce flower sets as well as the improved floral sets of home gardens and flower beds of city residence and garden clubs.

Seems to me that urbanites and the beekeepers would also have a great benefit from the local "Nature's Signature product Honey".

Reminds me of the two hives I was given in 1965 out in a field in East Kildonan. I rode my bike 3 miles to check on them until I moved them to a relative's farm in Teulon Manitoba. Hooked and still traveling the bee bug line.

Country side beekeeping in the City. On first thought you might think residential density would over take all the space but if you check it out there still is many areas of Winnipeg with perfect lot acreages providing tree and hedge bee breakers.

Our RRAA president Charles Polcyn will have the opportunity to a 10 minute presentation at the next City council meeting Monday 2 April. All the best! —/\— Editor

### Urban Beekeeping in Winnipeg

#### Another Step Forward

It is great to read that the thought of urban beekeeping is getting more positive review in Winnipeg. Jenny Gerbassi City councillor for River Heights presented the City council March 13 her intention to have the bylaw on animal by-law on bees reviewed. The local Free Press has taken the issue to press gathering information on the concern of declining bee populations and how keeping bees in the city limits can be beneficial.

Mary Marcouzou of CBC ran a live (8:15 March 29) discussion on keeping bees in Winnipeg with a focus on the

#### Taken from Crabby Old Man North Platte, Nebraska

I'm now an old man . . . . and nature is cruel.  
'Tis jest to make old age . . . . look like a fool.  
The body, it crumbles . . . . grace and vigour, depart.  
There is now a stone . . . . where I once had a heart.

But inside this old carcass . . . . a young guy still dwells,  
And now and again . . . . my battered heart swells.  
I remember the joys . . . . I remember the pain.  
And I'm loving and living . . . . life over again.

I think of the years, all too few . . . . gone too fast.  
And accept the stark fact . . . . that nothing can last.  
So open your eyes, people . . . . open and see.  
Not a crabby old man . . . Look closer . . . see ME!!

## RED RIVER APIARIST'S ASSOCIATION 2012 MEMBERSHIP APPLICATION/RENEWAL FORM

Please complete and mail with your \$25.00 cheque, payable to: Red River Apiarist's Association

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

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