

The Bee Cause



Volume 11, Issue 7

October 2014

- Next general meeting is 7:30 Tuesday, October 21th at the **River Heights Community Centre, 1370 Grosvenor Ave., Winnipeg.**
- (in room right off main-door)

Speaker: David Ostermann Phase 2 fall management and wintering issues as well as wild pollinator info. And Waldemar Damert discussing his wintering techniques

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'The Strange History of 'Mad Honey'

By Emma Bryce on September 4, 2014

Visit the remote mountainside towns in Turkey's Black Sea region during springtime and you may witness beekeepers hauling their hives upslope, until they reach vast fields of cream and magenta rhododendron flowers. Here, they unleash their bees, which pollinate the blossoms and make a kind of honey from them so potent, it's been used as a weapon of war.

The dark, reddish, "mad honey," known as *deli bal* in Turkey, contains an ingredient from rhododendron nectar called grayanotoxin — a natural neurotoxin that, even in small quantities, brings on light-headedness and sometimes, hallucinations. In the 1700s, the Black Sea region traded this potent produce with Europe, where the honey was infused with drinks to give boozers a greater high than alcohol could deliver.

When over-imbibed, however, the honey can cause low blood pressure and irregularities in the heartbeat that bring on nausea, numbness, blurred vision, fainting, potent hallucinations, seizures, and even death, in rare cases. Nowadays, cases of mad honey poisoning crop up every few years—oftentimes in travelers who have visited Turkey.

As the adventurous foodie might well ask, what's the story behind this potent gloop, and why aren't we all stirring teaspoons of it into our granola for a pleasant high?

Rhododendron flowers occur all over the world, and yet mad honey is most common in the

region fringing the Black Sea — the biggest honey-producing region in Turkey.

"There are more than 700 different species [of rhododendron] in the world, but according to our knowledge just two or three include grayanotoxin in their nectars," says Süleyman Turedi, a doctor at the Karadeniz Technical University School of Medicine in Trabzon, Turkey, who studies *deli bal*'s effects and has witnessed more than 200 cases of mad honey poisoning.

In Turkey, not only do the poisonous rhododendrons abound, but the humid, mountainous slopes around the Black Sea provide the perfect habitat for these flow-

ers to grow in monocrop-like swaths. When bees make honey in these fields, no other nectars get mixed in — and the result is *deli bal*, potent and pure.

Although the product makes up only a tiny percentage of the Black Sea's honey production, it's long held a strong Turkish following. "People believe that this honey is a kind of medicine," Turedi says. "They use it to treat hypertension, diabetes mellitus and some different stomach diseases. And also, some people use *deli bal* to improve their sexual performance."

The honey is taken in small amounts, sometimes boiled in milk, and consumed typically just before breakfast, he adds — not slathered on toast or stirred (continued on pg 4)

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Presidents Comments for October, 2014

The year has gone by and most beekeepers say that every thing is later this year, including the late warm fall. Nectar Flows have continued later than usual so some bees continue to look for food supplies, while the wasps and hornets become more noticeable as they are starving.

The Manitoba Honey Show is the last weekend of September and with the new Museum opening we expect many visitors over the three days. The Yellow Shirted RRAA Volunteer members will be very visible and they will try to answer the various questions from the public.

The MBA price of Honey is now \$3.50 per pound so we are beginning to be recognized for the quality of the honey produced in Manitoba. Store prices on food have increased and so has the store price of Honey. Honey produced by beekeepers usually has a great taste and is unique in a variety of ways.

Several members of RRAA were very visible in their yellow Tee Shirts with the RRAA logo. The visitors to the show asked many questions about honeybees and the environment related to honeybees. I want to thank and recognize these RRAA members who attended and provided information regarding bees and the beekeeping equipment from Bee Maid on display at the Honey Show: Ken Rowes, Jim Campbell, Barb Campbell, Rhéal Lafrenière, Ken Fehler, Alex Remkes, John Speer, Veronica Larmour, Art Quanbury, Armand Ste. Hilaire, John Badiuk, Mary Louise Chown, and Victor Dyck. The Vendors from Anola and Whitemouth were kept busy with a variety of bee related questions as well as sales of different types of honey. The champion honey entrant this year was Mr. Jonathan Hofer of Scott's River who entered in several categories and earned the most points. His name will be entered on the Bee Maid trophy which is stored at the honey-coop. A close second this year was the entries from the Hourd's who are Anola area beekeepers.

And a reminder to all beekeepers that according to the legislation of 1922 all Beekeepers need to be registered with the Provincial Apiarist. There is no charge for this registration, but it does enable the Provincial Apiarist to communicate with all beekeepers, no matter how small or large. There can be penalties if a beekeeper is not registered.

Also a reminder that our October and November monthly meetings are a week later so don't forget to mark October 21st and November 18th as RRAA meeting nights at River Heights Community Centre. The main speakers for October will be one of the Provincial Apiarist on Fall Management as well as a presentation by one of our RRAA members on how he prepares his bees for winter, as well as how to roughly determine the age of a Queen.

Usually the November Meeting is a beekeeper gadget night as well as a Social Evening, so someone (Ken Fehler) will be circulating a Potluck Sign-Up sheet at the October meeting. Be prepared.

Happy Thanksgiving to All -- Charles Polcyn RRAA President for 2014

Red River Apiarist's Association

September 9, 2014
Minutes

Chair: Charles Polcyn

Recording Secretary: Art Quanbury

Presentation

Two Filipino visitors, George Bondat and Mishima Soliba, gave a presentation on their experiences in an Exchange program with CESO. There were here as part of the Filipino NARTDI program to increase the viability and commercialization of the honey industry in the Philippines. Their in Canada was Peter Veldhuis.

MBA Report

Jim Campbell announced that all members of RRAA would be receiving the CHC magazine free of charge. He mentioned an MSc. Student at Lakehead University who wants samples of bees for a DNA comparison study. 10 to 20 dead bees can be sent in a plastic container to an address that Jim will provide and the shipping will be paid. Containers can also be provided if necessary. Daryl Wright is also conducting a study of viruses in bees in Manitoba and Alberta. MBA is communicating with Citizenship and Immigration over the 4 year time limit on foreign workers hired to help with the honey industry. Other seasonal workers (Mexican farm labourers) are exempt from this and it is felt that the honey industry workers should be as well.

Presentation

Rheal LaFreniere gave a presentation on fall management. The talk was about risk reduction and tough decision making. He mentioned that American foul brood is starting to appear again and as a result of an inadequate inspection program the extent of it is not known. The small hive beetle was noticed in 2013. The inspection program in 2014 got off to a slow start but in June an inspector was hired. He mentioned that there were several options for miticide treatments and the Apivar should not be used exclusively year after year or the mites will develop a resistance to it.

Door Prize winners

Victor Dyck	cell phone case
Peter Veldhuis	honey
Tim Kennedy	cookies
Vic Dyck	comb honey
Ron Rudiak	eggs
Alex Remkes	watermelon
John Speer	eggs

Adjournment

The meeting adjourned at 9:30 pm. Next meeting is Tuesday October 21, 2014 (one week later than usual) at River Heights Community Club. Time is 7:30 pm.

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Red River Apiarist's Association

Executive Meeting
September 9, 2014

Present:

Charles Polcyn, Armand St. Hilaire
Art Quanbury (recording secretary), Jim Campbell
John Speers, John Russell, Ken Rowes

Manitoba Honey show

The show will be held again at the Forks on September 26, 27, 28 and the theme will be "Keep Manitoba Buzzing".

The position taken by RRAA should be about protecting bees and keeping them healthy. A key to this is good communication with farmers regarding spraying. A new backboard is needed for the RRAA sign. Jim Campbell will make a new one using a cream or ivory coloured back board. A "Honey Days" sign (24x34) is needed so that it will be the same size as the other display signs and posters. Jim Campbell will get one made. Jim has also made a brochure that should be available for handout at the Honey Show. A half page in colour will cost maybe \$100.00. It should have basic information on it and perhaps ask "Do you want to be a beekeeper?" As a way to possibly attract more people to beekeeping the idea of a mini-lecture at the Honey show on basic information on beekeeping could be given. It could be followed up at a later date with a visit to the Campbell farm. They need to be a push for volunteers to sign up at tonight's meeting to work at the show. A sign up sheet will be circulated. Name tags should be available for the volunteers as well as a free T-shirt with the RRAA logo and Honey Days on the back. Art will check to see that we have a sufficient supply of shirts and order more of the 'for sale' ones if needed. It was suggested that caps with the logo might be ordered.

Executive changeover

A number of our longstanding executive members will be stepping down at the end of the year and we need to start thinking about replacements. This will be mentioned at the meeting tonight.

Canadian Honey Council Magazine

It is possible for RRAA members to receive the CHC magazine free of charge.

Motion: Ask members if they want to receive the magazine free of charge.

Moved: Jim Campbell

Seconded: Ken Rowes

Carried

Bee Research Project

A researcher in Thunder Bay is requesting bee samples from across Canada to investigate the DNA diversity of Canadian bees. Details will be provided to members at the meeting on how to provide samples.

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MBA Report October 2014

Jim Campbell, MBA Rep

Beekeepers across Canada are surprised by the recent discovery of Small Hive Beetle (SHB) in Italy. It appears to be a fourth discovery in the past few months in southern area. This is a first for Europe, and thus is creating quite a stir in the beekeeping community. SHB was spotted in a university bait hive in Reggio Calabria (opposite Sicily). Apparently the beetle was found in three small swarms near the port of Gioia Taura. Professor Vincent Palmeri of the University of Reggio Calabria couldn't be sure the beetle had arrived with the bees, as the beetle typically moves in fermented rotting fruit. Since SHB can survive without food for 120 days, there could be several plausible explanations for its appearance.

Lyme disease concerns brought together about 100 people to hear a panel discussion on the subject at the February 2014 Symposium. With the high potential of beekeepers becoming exposed to the blacklegged tick, a carrier of the disease, MBA is partnering with Dr Katerny Rochon, Entomology Department, University of Manitoba to do a risk assessment and look into the places where the ticks are moving into, plus how they develop. MBA has thus made an application for Growing Forward 2 funding for a two year project. Since the application has just been submitted, it is too early to know when this may start.

Canadian Food Inspection Agency (CFIA) completed its' comment period on the risk assessment for importing package bees from continental USA. During the period, a total of 174 responses were received from various sources in both Canada and USA, resulting in 28% supporting open border and 72% against. The final process included considering stakeholder evidence and reviewing the most recent risk assessment plus analyzing risk mitigation measures. Ultimately the decision was made to maintain status quo. (I.E. Canadian Border will remain closed to imports of package bees from continental USA).

MBA is watching with interest the situation in Ontario. The law firm of Siskinds LLP has launched a class action regarding neonicotinoid pesticides, specifically those containing imidacloprid, clothianidin, and thiomethoxam, designed, developed, marketed and produced by Bayer (CropScience) and Syngenta. The action is in excess of \$400 million in damages. The statement of claim alleges, among other things, that the defendants were negligent in their design, manufacture, sale and distribution of neonicotinoids. Bee loss claims in Ontario may go as far back as 2008.

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MAFRD – UPDATE

David Ostermann and Rhéal Lafrenière
Manitoba Agriculture, Food and Rural Development

The start of the new fiscal year (i.e. April 1, 2014) initiated a number of changes in Manitoba Agriculture Food and Rural Development (MAFRD) Apiculture Office. In previous years, MAFRD employed inspectors to conduct annual bee inspections. In an effort to build capacity in the bee industry, MAFRD worked with industry to take over the inspection services associated with collecting and processing bee samples for disease identification for the 2014 season. The agreement was that MAFRD would retain the responsibility of enforcing *The Bee Act* in regards to regulating disease control and beekeeper registration and industry would coordinate the field inspections, collection of samples and processing of samples.

Due to unforeseen circumstances, the grant to cover the cost incurred by industry to operate the inspection program was delayed. In order to mitigate delaying the inspection activities any further, MAFRD employed four Apiary Inspectors and an Apiary Inspector – Supervisor to conduct the inspection for the 2014 season. Daryl Wright (Apiary Inspector – Supervisor) ran the Inspection program for both the honey bee and the alfalfa leaf-cutting bees programs, as well as processed bee samples for disease analysis. It is important to note that the ultimate goal is to continue to work with industry to build the capacity to take over the operation of the Bee Disease Inspection program (a.k.a. Apiary Inspection program) in 2015.

Another significant change in the MAFRD Apiculture office is the focus of David Ostermann's activities toward pollination and horticultural entomology projects. David is involved in a number of new projects with leafcutting bees and wild bee pollinators, as well as entomological projects such as aphid monitoring in potato fields. Rhéal Lafrenière continues to be the main contact for general honey bee issues and business opportunities, whereas David focus on honey bees will primarily be in the area of pollination questions and or business opportunities.

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Apiary Yard Smarts:

As you prepare to leave your apiary: check for debris and garbage, take it with you.

Make sure all tools are collected and cleaned or scotched with your yard torch if applicable.

Make a note of your return needs and action plan.

(from pg 1) generously into tea the way normal honey would be. Its value to customers has given beekeepers an incentive to keep visiting those rhododendron fields and producing it alongside their normal honey products.

Johnny Morris, a travel journalist from the United Kingdom, puts its Turkish predominance partly down to history, too. In 2003, for his popular travel column called 'Grail Trail', he went to taste mad honey in Trabzon, a Turkish city that's backed by mountains and faces the Black Sea. "It's got a long history in Turkey," he says. "It was used as a weapon of mass destruction for invading armies."

Indeed, in 67 B.C. Roman soldiers invaded the Black Sea region under General Pompey's command, and those loyal to the reigning King Mithridates secretly lined the Romans' path with enticing chunks of mad honeycomb. The unwitting army ate these with gusto, as the story goes. Driven into an intoxicated stupor by the hallucinogenic honey, many of the flailing soldiers became easy prey, and were slain.

This rich history, along with Turkey's 18th Century trading tradition, seems to account for mad honey's persistence in the present day — and the fact that it is purposefully harvested there. And yet, finding it still amounts to something of a treasure hunt.

In the province of Trabzon — which contains the city of the same name — mad honey is particularly entrenched: it's where the Romans met their end thanks to the toxic honeycomb all those centuries ago. Yet, "We had to go searching for it quite a bit," Morris says of his own quest to find *deli bal*.

To get it, he went venturing into Trabzon's mountains, enquiring along the way. Eventually, in Trabzon city's older quarters, he found a place willing to let him in on the secret: a shop stocked with gear for the avid apiarist, and selling all types of honey. (Morris also bought a beekeeping outfit while he was there. Does he wear it? "Only for fancy dress parties," he says.)

The large, frothy jar of *deli bal* itself — which the shopkeeper called rose-of-the-forest honey (*orman komar bali*) — was surreptitiously extracted from beneath the counter, amid warnings not to overconsume, Morris recalls. The honey he tried went to his head after just a teaspoonful — all he dared consume after learning about *deli bal*'s legendary strength. "It did make me feel quite light-headed," he says.

The honey's potency seems to have turned it into a treat reserved for those in the know. "I think that the responsible shop keepers know they shouldn't be selling it to strangers," Morris says. "They are a bit wary of marketing it."

Turedi explains that Turks in the region have the know-how to consume it responsibly. "Local people are able to distinguish mad honey from other honeys. It causes a sharp burn-

ing sensation in the throat and thus it's also referred to as bitter honey," he says.

Despite cautions about safety, the honey seemed only to be self-regulated when he was there, Morris says. Indeed, it's legal in Turkey, says Turedi. "You can easily buy and sell it." Vaughn Bryant, a pollen expert at the [Texas A&M University](#), who studies pollen traces in honey, confirms that mad honey is easy enough to purchase from abroad via the Internet, too.

'*Deli bal*' retains its numbing, head-spinning traits because it is untreated, unprocessed, and essentially pure.

As a longtime honey researcher — dubbed a 'honey detective' by some — Bryant's fascination with mad honey stems more from the desire to analyze than eat. "I have been interested in finding out what really is in mad honey for many decades," he says. "The problem was finding a real sample of it to examine."

To dodge the \$166 per pound online price tag, and to make sure he was getting the right stuff, Bryant got his *deli bal* from a Turkish friend who acquired the honey from hives in the middle of rhododendron fields. "One colleague did put a drop or two of it on his tongue and said that it had a numbing effect," Bryant says. Now, he wants to chemically analyze the honey to learn more.

We know that if you eat more than one spoonful of honey including grayanotoxin, you are at risk of mad honey poisoning," Turedi says. "In spring and summer, the honeys are fresh and may include more grayanotoxin than in other seasons." If that doesn't dissuade the adventurous foodie, then Turedi says to limit intake to less than a teaspoon, "and if you feel some symptoms associated with mad honey, you should get medical care as soon as possible."

During his Turkish travels, Morris joked with an official from the tourist board that *deli bal* had an untapped market in adventurous eaters. "It's got this hedonistic side to it as well," he says — something the West certainly once appreciated. But that tapered off, most likely with the advent of cheaper alcohol and the import of drugs like cocaine in the 1800s, Bryant reasons.

For now, the dangerously sweet syrup will retain its old-world mystery, tucked away in shops that are difficult to find.

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Think 10 % of your production is a blessing you can share.

**Editor's Note**

by Ken Rowes

It has been said that our fall meetings are a little late for fall management action and an earlier late August date should be considered. Yes, amid the last honey harvest and the fall manage strategies we all should be putting into action.

Please think it over.

Please note:: our next meeting will be **Nov. 18.**

Lots on everyone's time and mind these days and winter just around the corner. Included in this issue are some articles for thought and some management tips that will just outside the time t apply. More so for the new beekeepers who are into the winter management now.

Appreciating those who submit article ideas to the editor.

If you have an ad in the classifieds please check renew.
If you have something for sale or a want let the editor know by e-mail rowesk@ymts.net

My bee blessings for Thanksgiving and that the year has
So far has been a blessing to you!

CLASSIFIEDS

1 For Sale: Plastic queen excluders \$3.50 each. SS Tank holds 8 drums of honey, \$1800 OBO. Contact, Lance W. Phone 204-712-6783, Email; lancewid@gmail.com

2 For Sale: heavy frames of pollen - \$60 per super of ten frames, 15 supers of plastic frames - \$34 ea. Wrecking 2005 F-350 4x4 – asking \$4,000 OBO Booking spring colonies – minimum 4 frames of brood – mid May - \$250 30 honey supers with plastic comb - \$32 each Winter wraps made to your specifications - \$45 to \$65 each Interlake Honey Producers Ltd. Interlake Honey Producers, Fisher Branch, MB 204-372-6920 . Can deliver to Winnipeg. Supers are in good to average shape and all the frames are fully drawn out plastic frames. We have no AFB history. Paul Gregory paul@interlakeforageseeds.com

3 For Sale: Bee Equipment, Nucs, Plastic Feeder Frames, Box & Frame Parts. Contact **Charles Polcyn** at (204) 284-7064 or by Email- charles_polcyn@ymail.com

4 For Sale: 6 hive top feeders, 20 frames with foundation call 204-612-2754 Doug Beck or e-mail doug-janetb@hotmail.com

5 For sale: (1) New inner covers 7/8" x 7/8" pine rimmed with 3/8" solid plywood. \$8.50 each (2) New rosin-paraffin dipped hive boxes assembled with stainless steel frame rests. Good for lifetime. \$20.00

The Bee Cause is the official publication of the Red River Apriarists' Association for distribution to its members and their colleagues in the bee-keeping 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 Apriarist 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 Apriarists' 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

each (3) New assembled standard wood frames with self-made chemical and disease-free beeswax wired foundation. \$3.50 / frame. (5) Approximately 50 empty wine bottles. Free of charge. **Contact: Ted Scheuneman 204-338-6066**

6 Wanted: Honey contact: John at 204-943-0166 Email: honeyb@ymts.net

7 Rental: for the small beekeeper Yes my SS 4 frame extractor is still for rent and will be next year : Ken at 204-755-3427 or rowesk@ymts.net

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The Global Guide to Local Honey

By Andy Wright on May 7, 2013

Honey is produced in nearly every corner of the world, and a diverse array of vegetation and flora lends distinct flavors, colors, and scents to the golden stuff. Below, a sampling of just a few unique variants from across the globe.

Slovenia

If you want pastries, head to France. If you want bees, go to Slovenia, where the country's official tourism site promotes bees and honey as an attraction, boasting that theirs is the only country in the European Union to protect its native bee, the Carniolan, famed for its docility. Slovenia is home to famous beekeepers, beehive art, and an apicultural museum. Tending bees is deeply embedded in the culture — a 2008 Wall Street Journal article reported that one in every 250 residents keep bees. Recently, though, Slovenian beekeepers have fallen on hard times — after losing 30 percent of their colonies during the winter in 2012, they were further hammered by drought and frost, drastically reducing the honey harvest.

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The Neonicotinoid insecticide chemicals continue to be the topic and are becoming a target for synchs!

Compiled with comments by Ken D. Rowes
BSC Ag, MSc

In my early years of science study, more specifically undergraduate studies I was told to watch out for what you read and who is saying it. Integrity and truth does not prevail. As for human health and the domestic farm production, caution came first over use or was touted to be the first concern over financial gain.

This summer Manitoba Co-operator has published:

National Bee watch launched – Bee health will be monitored over the next four years (July 24, 2014)

Bee foraging chronically impaired by pesticide exposure - Another study sheds light on why neonicotinoids and bees don't mix (July 18, 2014)

The Neonic Debate: science or sensationalism (July 31, 2014)

One of the latest headlines in the Manitoba Co-operator by Pierre Petelle (July 31, 2014) seems to think the Neonictinoids issues has been raised after a Harvard University study targeted them bad for bee's health and neglects the over 200 peer-reviewed world studies over

the last 6 years or so. Let alone the court adjudications proving the dilemma. He calls it sensationalism against science. No need to wonder who's paying his bills! He then targets a group who have finally been forced to provide a well produced front against the sophisticated chemical companies and lawyers to get a government regulator response which has to date, in Canada, produce typical government response of more studies and lets not be to hasty to ban the substances. Seems Pierre is the Ostrich wanting to head for the sand! Or who does he work for (he is vice-president, chemistry, for Crop Life Canada).

He goes on to say (and I say let us read between the lines here) "Activists lobbying to ban Neonictinoids –and other pesticides....." To dislike what is happening and you voice objection on a national platform you are an activist good or bad. So if you continue to produce and spread a deadly chemical what are you! In some circles you are a terrorist! And as such the law takes care of you outside of your home.

He also goes on to explain that independent research can be biased – good! So his research associates can produce biased results – step one. Admitting you have a problem is the first sign of recovery or is it a case for denial? Note he says "Many of the so called independent researchers looking at neonics have built their careers on reinforcing the message that pesticides are bad." Not so for they have the regulatory interests to defend their results, the methods, and statistical analyses are criticized with out pressure pro or con.

He goes on to praise Health Canada's Pest Management Regulatory Agency and the Canadian plant industry as "steadfastly committed to the safe and responsible use of **OUR** products. Are you reading between the lines here!

He admits bee health is important and all stakeholders should take steps to protect it. Here is the killer comment" To ensure the health of Canada's bee population as well as the continued success of our agriculture sector, it's critical that science prevail over sensationalism." He denies the science and hails the screwed sensational thinking he touts as the wishes of the production industry he represents!

Bee foraging chronically impaired stated in the September 18th 2014 issue of the Manitoba Co-operator was proven by the Guelph bee lab using radio frequency tags. Professor Nigel Raine states "that exposure to this neonicotinoid pesticide seems to prevent the bees from being able to learn the essential skills." Which include cues about their environment, including how to collect pollen, ultimately reducing their general potential foraging production in quantity and quality! His bottom line comments "If pesticides are affecting the normal behaviour of individual bees, this could have serious knock-on consequences for the growth and survival of colonies."

And finally some substantial action has begun by a Beekeepers Commission of Alberta (BCA) under a \$ 1-million federal grant. The study will document the national distribution and intensity of known and potential diseases, pests and (continued on pg 8)

(from pg 7) parasites in Canada's commercial beekeeping industry. Cutbacks have reduced the provincial inspections. Inspections are still being attempted by local groups and bees labs as best as they can. The July 24th Co-operator puts the issues in perspective at this time, " The Conference Board of Canada has warned restricting neonics could reduce revenues from corn and soybean production by more than \$630 million a year in Ontario, cutting its gross domestic product by nearly \$440 million annually."

They go on to say that the Alberta beekeepers, like their Prairie (Manitoba and Saskatchewan) counterparts, don't support the Ontario Beekeepers Association's call for a ban on neonics because they believe mites, viruses and loss of foraging habitat are more significant threats to bees.

With the cut backs and lack of thorough inspection actions, data on bee health in Canada is fragmented among regions. The hope is that this national funded study will record the nature and extent of diseases, pest organisms and chemical residues in the Canadian apiaries. Alex Binkley goes on to say that Agriculture Canada has been working with the Canadian Honey Council and the Canadian Association of Professional Apiculturists on health issues.

I get back to my 1960's comment that warnings and chemical impacts are important sign posts not acceptable for the financial interest gains and should not be put above health issues – Human nor livestock. And chemical intervention should be stopped before use even controlled use when drastic long term damages are evident. This follows the warnings in past messages such as in "The Silent Spring" or the "Fruitless Fall". And the inch worm takes another inch, some don't even know or care that we will pay, but we have seen the face of death in our day!

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Creating Opportunities for Producers of All Sizes

For their communities, small farmers are anything but small. Their contributions are quite large – not only do they provide food for local residents – they also create jobs and economic opportunities. However, retailer requirements and the cost of marketing can make it difficult for small producers to scale up. Does Manitoba government need to be working to remove those barriers by offering a number of services that help small and local producers grow and sustain their businesses?

In the produce industry, including the Honey (beekeeping) Industry, more and more retailers require suppliers to have good agricultural practices and be certified. For small farmers, getting certified can be difficult and expensive. Can the Manitoba government help offset some of these costs?

Is there a way that offers cooperatives, food hubs and other marketing organizations a way to work collectively undergo certification as a group. This allows groups of small producers to pool resources to implement food safety training programs and share the cost of certification.

Under such a plan, participants develop and implement their own quality management systems and food safety programs based on internal inspections of their members and verification by Canadian Food Inspection Agency licensed auditors.

The CFIA would train participants and work with individuals and groups to provide resources as they prepare for certification. To foster further communication among participants, they could also create a website that allows participants to collaborate on the design of their quality management system. Obvious enhancements would be the improved marketing opportunities for small producers.

To date certifying honey from the small producer is done by the producer without regulatory question. The exception in Manitoba is through the Manitoba Honey Co-operate if you meet their minimum quota. So the point is that there are a lot of small producers that could benefit by a program like this. The community farmer's markets used by the small beekeepers would benefit. The government concern for a safe and bio-secure market would have a better handle on the smaller producers and where there is a increased demand for local produce.

As a small producer, the application costs can be prohibitive. This program would be perfectly suited for small and very small producers. And they would make the process streamlined and extremely cost-effective for small producers.

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Chemical treatments with cultural management

[From the Honey Biosecurity Checklist]

- **chemical resistance is avoided**
- **Treatments are rotated (if applicable)**
- **Chemical interactions and buildup are avoided**
- **Treatment thresholds are monitored and followed, if applicable provincial apiarists or bee specialists are consulted for test result interpretation**
- **Label directions are followed**
- **Applications are thorough and consistent**
- **Applications are timed to seasons and life stages**
- **Bee health is monitored after treatment**

Non-chemical (cultural) techniques for managing equipment with live bees are incorporated

- **Strong colonies are maintained**
- **Infected or infested colonies are segregated**
- **Healthy bees are introduced to uncontaminated equipment**
- **Queen excluders are used**
- **Comb interchange between colonies minimized**
- **At least 20% of brood frames are replaced each year**
- **Screened bottom boards are used**
- **Drone trapping is practiced to manage Varroa mites**
- **Bottom boards are scraped at least annually**

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MANITOBA HONEY SHOW

2014 Competition Results

Class 1

Liquid Honey, White

First place: Jami Worms
Second place: Charles Polcyn

Liquid Honey, Amber

First place: Jonathan Hofer
Second place: Donna Hourd
Third place: Charles Polcyn

Liquid Honey, Dark

First place: Jonathan Hofer
Second place: Charles Polcyn

Granulated Honey, White

First place: Jonathan Hofer
Second place: Ron Rudiak
Third place: Donna Hourd
Forth place: Jami Worms

Best Taste

First place: Donna Hourd
Second place: John Spears
Third place: Jami Worms

Class 2

Chunk Honey

First place: Jonathan Hofer

Comb Honey

First place: Jonathan Hofer
Second place: Alex Remkes
Third place: Charles Polcyn

Frame of Honey

First place: Donna Hourd

Beeswax

First place: Donna Hourd
Second place: Jonathan Hofer

Champion Honey Show Exhibitor

"Best in Show": Jonathan Hofer

Honey Judges:

Jim Campbell
Josh Kolesar
Rhéal Lafrenière

Congratulations to all entrants!!

BEE HEALTH MANAGEMENT**[From the Honey Biosecurity Checklist]****Bee Sources****(Things to make sure of and check off as you complete them)**

- Bees are purchased / introduced from local, certified, and recognized suppliers
- When purchasing / introducing bees, all federal and provincial acts and regulations are followed and recorded
- Introductions are inspected and assessed for the presence of pests—appropriate actions are taken
- Introductions are placed in new or disinfected hives, and handled with clean and disinfected equipment
- Treatments comply with federal and provincial acts and regulations, and product labels followed
- Bee health is monitored and recorded after introduction

**Red River Apiarists' Association
Winnipeg, Manitoba
2014 MEMBERSHIP APPLICATION**

I apply for membership in the Red River Apiarists' Association. Membership includes one-year subscription to the newsletter "The Bee Cause" (8 issues)

RRAA membership fee (cheque payable to RRAA or Red River Apiarists' Association. @ \$25.00/year
NEW: Optional Beekeeper Liability Insurance (**details on RRAA web, Links, Insurance**) @ \$45.00/year

TOTAL PAYMENT ENCLOSED.....\$_____

Name _____ Tel. _____

Address _____

City _____ Prov. _____ Postal Code _____

E-mail address _____

Signature _____

New Member [] Renewal [] Student U of M Beekeeping course [] [free 1st year]

Other. Please specify._____

Newsletter Delivered in electronic pdf via e-mail [] or on paper via Canada Post []

This completed form may be brought to the meeting or mailed with your cheque to :

**John Speer, RRAA Treasurer
Box 16, Group 555. Winnipeg, Manitoba R2C 2Z2.**

Please do not send cash in the mail