

The Bee Cause



Volume 9, Issue 5

May 2012

- Next general meeting is 7:30 Tuesday, May 8th at the River Heights Community Centre, 1370 Grosvenor Ave., Winnipeg.
- (in room right of main-door)

Speaker: David Dawson
Queen Rearing

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Pollinating bees can now suppress crop pests

Vector biocontrol costs the same as conventional fungicides

PETER KEVAN

THE GROWER PAGE 14 — JANUARY 2012

The busy bee just got more efficient by being tasked with bio-control of plant pests.

The proven method relies on dispensers that fit onto bumblebee boxes or honeybee hives. When the bees leave to pollinate, they brush by the dispensers, picking up biological agents that are left on the flowers. The one-way system prevents the agents from entering the bee hives on the return home with pollen or nectar. Various beneficial agents have proven effective in economic suppression of a number

of crop pests on various crops.

Strawberries and raspberries were early targets for this innovative research. Dispensers carrying beneficial fungi were set into the entrances of honeybee hives. The bees delivered the fungi to the flowers while pollinating them.

The beneficial fungi took up residence in the flowers, but remained more or less inactive until the pollinated flowers produced ripening fruit. The result was the suppression of grey mould to such an extent that the shelf-life of the fruits was extended by about a week. Great for fresh markets, stores, and shipping! The effectiveness and cost was the same as the application of chemical fungicides.

More recently, the same idea has been applied in greenhouses where bumblebees are state-of-the-art pollinators of tomatoes, peppers and eggplant. The bee vector technology is now being used to suppress grey mould and several insect pests such as tarnished plant bugs, western flower thrips, white flies, peach aphids and cabbage looper. Other crops that have been tested include blueberries and sunflowers.

For sunflowers, tests from 2011 indicate that yields were boosted by more than 20 per cent, that banded sunflower moth was suppressed to below economic loss levels, and that the incidence of sclerotinia head rot was suppressed.

For lowbush blueberries in Maritime Canada, the incidence of grey mould and mummy berry was suppressed in tests completed in 2010 and 2011. The same technology can be applied to highbush blueberries.

Greenhouse growers now have access to commercial production of these biological agents for suppression of grey mould and insect pests, except cabbage looper. For sunflowers, strawberries and raspberries commercial availability is assured for the 2012 season for suppression of both fungal disease and some insect pest suppression. For blueberries, lowbush and highbush, some further testing is needed but interested growers can contribute as collaborator-growers.

At present the technology is tailored to bumblebee pollination. By 2013, it will become applicable to honeybees and their management.

More crops are being added to the list to receive the quadruple benefits of better pollination, bigger and better crops, and protection from pests and diseases. These include apples and pears, canola, other small and tender fruits, and so on.

Costs are generally competitive with those for conventional, chemical, treatments but vary depending on various grower's practices, investments into pollination, crop blooming times, and other factors. At present, use of the technology is tailored to individual grower's needs. The research and development have been a joint effort of scientists at the University of Guelph, Agriculture & AgriFood Canada, and partners in the Canadian Pollination Initiative (NSERCCANPOLIN).

Growers interested in trying the technology for themselves, through buy-in or pre-commercialized testing can contact the scientific team at beevectoring@gmail.com. A web-page should be operational soon. (continued on pg 4)

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Presidents Comments -- May 2012

The old cliché that April Showers bring May Flowers is still one of those old sayings that lingers on, but was not true in the Winnipeg area this year as showers/rainfall were minimum and most of all we had cool nights and warmish days on occasion. The ground is still cold and plants are slow in appearing. What this means for the buildup of honeybee populations is that feeding of carbohydrates has to continue longer as not much nectar is coming in. There is a lot of pollen coming into the hives, so there is a good supply of protein available, so hive populations are growing and I predict that the swarming season will arrive a month early this year. What to do is the question, as quality queens are not available in any number until later in May. It is time/opportunity to do small scale queen rearing in our nucs by dividing our strong colonies in two or three, and let the bees develop their own queen which will be mated with your own local drones. This will take some time to do, as the cycle for a good mated queen is 3 weeks or more. You will still have your overwintered hive in a box, not hanging as a ball of bees in a nearby tree.

This seems to be the year that overwintering success was back to the old mortality numbers of 15 % or less. Many beekeepers reported very high wintering success and wonder what to do with all the extra live hives. One suggestion is start building supers and install them so the bees have work to do and plan to produce more liquid honey this season. There is a global shortage of quality honey due to drought and disease in other parts of the world. There is likely to be an opportunity to see honey prices begin to rise to the \$2.00/lb wholesale levels again, so be prepared and be willing to market much of your honey at a price considerably above the recommended door price of \$2.50/lb.

The American Bee Journal of April reported on the seizure of over 13000 barrels of honey that were falsely imported to avoid duty into USA ports. The honey was claimed to be produced in China and was given a variety of barrel labels before shipping to conceal its actual country of origin. The problem of quality honey on the store shelves in the USA is a continuing concern for all beekeepers in North America.

There are two RRAA beekeeping events in May that deserve your attention, one of them being a Queen Rearing presentation on May 8th by David Dawson, a premier beekeeper and a writer for many Beekeeping Journals in England. David will present some of his ideas on efficient/easy methods on raising our own queens. This presentation takes place at the regular RRAA May meeting which begins at 7:30 PM at the River Heights Community Club. The other beekeeping event is "The DAY of the HONEY BEE" which takes place at the Forks in the Center Court Area on Saturday May 26th. The theme this year is "WHAT BEES do for YOU". It is an opportunity for the public to meet with beekeepers, observe the display frames of bees, examine some of the beekeeping equipment on display and purchase some quality honey from local inspected honey producers. If any members of RRAA could spare two hours of time to meet with the public on that day, please contact Jim Campbell at 467-5246 or Charles Polcyn at 284-7064 or the Provincial Apiarist Rheel Lafreniere at 945-4825. The Forks hours of operation on Saturday are from 9:30 AM to 6:30 PM.

The Beekeepers Field Day and Summer Picnic take place at Derrco Apiaries on June 7th, 2012 Thursday from 11:00 AM to 3:00 PM. Derrco Apiaries are located north of the Highway 12 and Highway 15 junction in Anola. Take Highway 12 North for 4 miles, then turn East onto Road 64 N (Oakwood Road) for 1.2 km and then turn right (South) at 36122 Oakwood home of Vern Derraugh of Derrco Apiaries. Vern has been a member of the Honey Producers Cooperative for many years and currently manages about 250 colonies. He uses the Flash Formic Acid treatment for Varroa Control and deals with other problems in his area with electric fences. He has a large storage building for supers and a very efficient extraction system

There will be a Catered Lunch at 12:00 of either Hot Dogs, Chips, Smokies, Hamburgers, Cold Drinks and some salads. All are being served from a Hot Dog Cart. The approximate cost is \$10.00 each. Also bring a Lawn Chair and a Sun Cap as shade is not nearby.

After lunch, there will be a discussion on current beekeeping activities, a Flash Formic Acid Demonstration, a tour of the Extraction/Storage Buildings and concluding with a Bear Pit Q & A session with Dr. Currie, some of his Graduate Students and the Provincial Apiarists.

And don't forget that this years' Honey Show is the last 3 days of September 28th to the 30th. Entries close at 4 PM on September 25th at Bee Maid. Free ENTRY JARS will be available at our RRAA September meeting on September 11th. Don't forget to set aside some of that quality honey from your early extractions for Honey Show entries. The topic for the September RRAA meeting will be: a) Preparing Jars for the Honey Show and b) Preparing hives for the upcoming cold weather.

In closing I wish you all a good beekeeping summer and family time for all.

Yours in beekeeping-- Charles Polcyn RRAA 2012 President .

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Minutes of the RRAA General Meeting River Heights Community Club – April 10, 2012

Ron Rudiak, recorder – RRAA

7:30 PM: Charles Polcyn opened the April general meeting.

Minutes: Moved by Margaret Smith and seconded by Ken Rows to approve minutes of the March meeting as circulated in the Bee Cause. No changes were required.

Announcements: The Day of the Honey Bee is slated for Saturday, May 26th at the Forks.

Thursday, June 7th will be our annual field day and picnic. This year arrangements have been made with Derrco Apiaries to have it at their honey farm which is four miles north of Anola and ¾ of a mile east then turn south onto 36122 Oakwood. Guests should plan to arrive by 11:00 AM. Lunch will be prepared for us by a hot dog cart vendor. Food cost will be approximately ten dollars each. Be sure to bring along a portable chair.

Charles also reported that the Manitoba Beekeepers' Honey Show is set for September 28 to 30 at The Forks Market.

Our "Swarm List" was circulated for members to sign for picking up swarms within their area.

Urban Beekeeping Bylaw Report: Taz Stewart and Charles Polcyn are planning to meet in late summer to prepare workable guidelines for beekeepers to follow if beekeeping in the city of Winnipeg becomes possible. This requires approval of revised City bylaws.

Financial Report: John Speer reported that the RRAA has over \$4,900 in the bank account.

Super and hive lifting cart: Waldemar Daemert demonstrated his lightweight aluminum cart that will lift a whole hive (3-4 high) or several full boxes at a time. The lifting mechanism is driven by a cordless drill which mounts onto the cart and makes light work of lifting a complete hive or a load of honey boxes onto the back of a truck or onto a trailer. Large tires on the cart make it easier to push around and an optional electric accessory can be used to drive the wheels over rough ground or uphill.

Grass Cutting Useful as a Fire Break: Margaret and Rob Smith had a near catastrophe this spring when a grass fire approached one of their bee yards. Marge passed around a collection of pictures they had taken that showed how close the fire had come to their hives.

Coffee Break: Coffee and cookies.

Program: Making beeswax candles, value added products and selling honey by Kerry Hourd.

Loonie Draw: Loonie Draw. A copy of ABJ was won by Murray Smith, a book went to Alex Remkes, a jar of honey from Egypt went to Doug Beckingham and a honey dipper went to Ken Fehler. Chris Turner won a package of dried fish, Chris Argiriou won a dry brow band, George Chwist won a honey bear from Scotts Hill apiary and Brian Smith received the portable chair. Nelson Szwaluk won some Honey Stix, Ted Sosnowski got three assorted jars of honey jam, Stan Huzey won a jar of Cinnamon Honey and Howard Alexander received the beeswax bear candle courtesy of Honey Glo from Anola.

Thanks to everyone for participating and those donating the draw items. \$35 was collected. —/\—

MBA Report May 2012

Manitoba Beekeepers' Association (MBA) awaits results of request to retain Varroa treatment options for all Manitoba beekeepers.

The Pest Management Regulatory Agency (PMRA) approved the Mite Away Quick Strips (MAQS) product in January 2012, however the product is still on its way. Beekeepers are aware the Formic Acid product works above 10° C, and thus realize the limitations, given the cool spring weather in Manitoba.

Meanwhile, Apivar remains a realistic treatment alternative, and yet its Emergency Use Registration (EUR) expires June 30, 2012. MBA directors were concerned that Apivar manufacturing supplies could diminish while registration in Canada was being planned for 2013. With these things in mind, MBA, in cooperation with other provincial organizations, requested PMRA to extend the EUR for one more year. An answer is anticipated some time in June.

Wildlife damage continues, predominantly in the Northwest parts of Manitoba. And yet, there are places in the Interlake and Winnipeg regions where bears have been known to visit. Directors will be reviewing the recommendations for compensation values for 2012, as they prepare the information for Manitoba Agricultural Services Corporation (MASC), who administers the program. The damage coverage will remain at 90%, as current Provincial budget factors prevented the anticipated increase to 100% coverage this year.

Jim Campbell, MBA Representative

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Heritage Notes:

In Beekeeping by Joseph Tinsley, 1945 he writes about reviving the beekeeping industry. Although he sees it in a 'flourishing condition' he relates this to a response to the war conditions. He remarks that it is still in the development stages. He claims that honey provides food for the population but also the pollination of other food produce. He puts the honey bee as an essential in the pollination of pasture plants, which in turn produce food for livestock, milk and meats in the long term.

Honey we all know is an article of food that needs no further processing and it can be stored indefinitely without loss.

At our last meeting the added value in beeswax was mentioned. In 1945 beeswax was used for lubricant for the common thread which sowed the soldier's shoes to coating shells, weather-proofing canvas, waxing cables, varnishes, pharmaceuticals, medicine, lighting. He stopped there but ended with etc..

Sugar rationing was in so honey was on the up. Today we see honey making the front edge advancement on nutrition health.

Interestingly he mentions that investigations into the problems will do much to assist the beekeeper in the future. So here we are relying on the investigations and regulations to help the beekeeper with his bees to do the natural thing—pollinate the essential plants! The Editor

(from pg 1)

Peter Kevan is the scientific director of the Canadian Pollination Initiative (NSERC-CANPOLIN) www.uoguelph.ca/canpolin

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Beekeepers Field Day and Summer Picnic 2012 Anola, Manitoba

Invitation: On Thursday 7 June 2012, Red River Apiarists' Association together with the Manitoba Beekeepers' Association invites all interested beekeepers to come out for an afternoon of food, information, and conversation, near Anola, Manitoba.

Lunch Time/Cost: Event from 11:00 a.m. to 3:00 p.m. Catered BBQ Snack (Hot Dog, Hamburger or Smoky, and Pop) being served by a Hot Dog Cart Vendor at about 12:00 p.m. Food Cost approximately \$10.00 each. Bring a Lawn Chair, and sun cap!

Location: Drive to the town of Anola, located 23 km East of Winnipeg, at the junction of Highway 15 and 12. Take Highway 12 North for 4 miles (6.4 km), and then turn "Right" (East) at the "Derrco Apiaries" sign, onto Road 64 N (Oakwood Road). Travel East for 1.2 km and turn "Right" (South) at 36122 Oakwood, home of Derrco Apiaries.

Information: Visit a member of Manitoba Honey Producers Cooperative Limited, managing about 400 colonies. Learn about the Formic Acid Flash Treatment used for Varroa Control. Hear what other pests are prevalent in the area. Take in a tour of the extraction plant.

Conversation: Discussion on current beekeeping activities and events, including updates on varroa treatment research.

Please arrange your own transportation to and from the tour site.

For more information, call Charles Polcyn at (204) 284-7064 or Jim Campbell at (204) 467-5246.

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Ormond & Harry Aebi, 1975 The Art and Adventure of Beekeeping set out to relate how they set out to produce the maximum amount of honey from a single hive.

He states that at the time the Guinness Book of Records has 404 lbs as the maximum amount from a single hive! —/\—

Day of Bee Planned

Jim Campbell, Promotion Committee

To raise awareness of the importance of Honey Bees for pollinating many of the fruits, vegetables and seeds in urban and rural areas, a special day of celebration will be set-aside in May.

Saturday May 26, 2012 is slated to celebrate "The Day of The Honey Bee" at the Forks Market, Winnipeg, Manitoba. This celebration follows a similar event held previously, where members of Red River Apiarists Association hosted the promotional and marketing event on behalf of the Manitoba Beekeepers' Association. At past events hundreds of visitors were educated about the benefits of the honey bee for more than just honey, including their importance on the whole ecosystem.

Based on the theme "What Bees Do For You", producers can respond to increasing concern the public has for the disappearance of bees and their desire to improve plant production in family, neighbourhood, and community gardens. This provides an excellent opportunity for visitors to "talk to a beekeeper" to express their concern and then hear of steps to save the bees. This often leads to a better understanding about bee-behaviour, bee-friendly gardening, plus agricultural practices benefiting both bees and plant systems.

Organizers are seeking volunteers to help out at the display and/or assist with media contacts. Should anyone be able to spend an hour of two talking to visitors and help distribute information, please contact organizers Charles Polcyn at 284-7064, Rhéal Lafrenière 945-4825, or Jim Campbell at 467-5246 or mbasecretary@mts.net

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Using Honey

1. If you place measured honey in a microwave for one minute and then add it to bread or muffin mixture, it permeates the mixture and gives an even sweetening throughout the mixture.
2. Try two level tablespoons of yeast to one of honey to activate the yeast. May be added directly to warm water or milk or potato mixture for bread making.
3. Flakes of Agar may be used in freezer jams with honey. It improves flavour of freezer jams. All fruits may be used, but firm fruits such as apples, pears or peaches should be precooked before using in jams.

Taken from Organic Gardening, August, 1983

Farm gate sales and road side / farmers markets require appropriate labelling for proper marketing under the Law: producer's name, address, Class and Grade nutritional facts of honey is extended to include roadside stands.

Canadian Beekeeping Vol. 11 No. 1 Fall 1983 -/\-



Editor's Note by Ken Rows

I must make a correction to the wax processing article (Vol 9 issue 3 pg 4). The weight of a sheet of Ted's wax is approximately 85 g. not 8.5 g..

It's the end of April and the bees are still bringing pollen. Willows are still providing pollen, the Aspen are over. My apple trees are blooming and the dogwood on the go.

Package bees are coming in as well as queens so the bee season is early. Makes you want to make sure the bees have reasonable feed and are building up well. And for the light colonies trying Ted's scheme may have the build up faster.

This is the last issue till September so there are several events to keep in mind:

- 1 May 27th Day of the Honeybee at the Forks
- 2 June 7th will be our annual field day at Derrco Apiaries which is four miles north of Anola and ¾ of a mile east on (36122) Oakwood road. Guests should plan to arrive by 11:00 AM.
- 3 September 28th-30th - the Manitoba Honey Show at Center Court at the Forks — check the entry form and regulations near the end of the newsletter— try the photograph entries.

Honey sales are still coming in and my garden is about to go in as well. I've noticed many of the fields have been seeded but the moisture is very spotty. For March I have had 1.6 inches of rain and for April so far .89 inches, not much.

All the best for the honey season and
keep your hive tool on ya.

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 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 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

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** 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
12. **For Rent: For the hobby small colony beekeeper 4 frame SS extractor. Contact Ken 204-755-3427 / roweskd@mts.net**

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Urban Beekeeping Review Underway Jim Campbell, RRAA Executive Member

Councillors for the City of Winnipeg have endorsed a review of the current Bylaw preventing urban beekeeping.

At its community committee meeting in late March, Jenny Gerbasi (Fort Rouge) suggested the city review the Exotic Animal Bylaw 3389/83 which was last updated in June 2003. Under this bylaw, bees are lumped with things such as snakes, lizards, crocodiles, monkeys and other typical farm animals. Originally, anyone having bees in 1983 were permitted to keep up the practise, while all others were excluded from starting the hobby. The bylaw does not permit beekeeping in residential or commercial areas, except where the area is zoned agriculture. However, with the recent decline in honey bee populations across USA, and the winter losses in Canada, the public is becoming more concerned.

There are however, sites in Winnipeg such as University of Manitoba, Assiniboine Zoo, Manitoba Museum and Public Schools where apiaries can be located. In addition, there are exemptions for a travelling show, such as the Manitoba Honey Show, so bees can be displayed at the Forks Market. These sites do not help people seeking pollination for their family, neighbourhood or community gardens. Gardeners are concerned for production of fruits, vegetables, and seeds. These items are coming into the forefront as more and more are considering growing local foods for themselves, or to share with others in need. The trend for a just and sustainable food system as well as concern for the ecosystem places pressure on factors such as pollination for local food production.

Various cities have changed views on urban beekeeping lately, as codes, administrative bulletins, and bylaws begin to relax criteria. Cities such as Richmond (Jul 2000),

New Westminster (Jul 2005), Vancouver (Feb.2006), Saskatoon (Jun 2009), and even New York City, USA are now encouraging beekeeping. Although criteria vary from city to city, two basic underlying principles emerge where bees are to be kept in the back yard (i.e. away from public walk ways), and where water is to be provided (i.e. reduce bees in neighbouring pools). Often guidelines consider a flight barrier (fence or shrub), so bees fly above people in the vicinity of the apiary. Although swarms arise as a concern, this is typically based on a fear of the loud buzzing noise made as bees seek a new home. Often swarms are quite gentle, and with good management practises, can be minimized by ensuring adequate space for hive development.

The issue of bees in the city was highlighted by Jen Skerritts' March 29 Winnipeg Free Press article. This triggered a live interview on CBC Morning Radio and coverage by CTV News the same day. A drawback at this time was the cool 5 degree day, with some wet sleet, hampering attractive visuals of beekeeping. Shaw Cable, on the other hand, filmed their article the previous summer, and thus merely resurrected the video clip. Later, following council's protection and community services committee meeting, a follow up article appeared in the April 3 Winnipeg Free Press. Meanwhile winnipegfreepress.com conducted a poll on the issue, and as of April 4, about 70% of the respondents supported bees with and/or without restrictions. Since the committee merely voted in favour of reviewing the exotic animal bylaw to see if beekeeping could be permitted in Winnipeg, a report on this item is not expected to be complete until sometime in September.

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HONEY-GARLIC CHICKEN WINGS

2 lbs. wings (I use drumettes)
 1 tbsp. butter
 1/4 cup honey
 1 tsp. grated lemon rind
 1 tbsp. lemon juice
 salt & pepper to taste
 crushed clove of garlic or more to taste
 Place wings in single layer in baking dish
 Melt butter and add honey, lemon juice and rind
 Dust wings with salt & pepper
 Pour 1/2 of honey mixture over wings and coat evenly.
 Make @ 350 deg. for 15 minutes
 Add remaining honey mixture.
 Continue baking until wings are tender and browned.

Enjoy! Edna a friend of Marg Smith

Closer look at Randy Oliver's review of The Harvard Study on imidacloprid and CCD April 2012

A closer look at Randy Oliver's review of The Harvard Study on imidacloprid and CCD April 2012 reveal some practical insights. He admits that the study at first glance appears to support the hypothesis that chronic exposure to field realistic doses of imidacloprid during summer and fall can lead to late winter collapse of the treated colonies.

The study got off to a good start he says—several colonies were fed different “field realistic” doses of imidacloprid in syrup, and colony populations and brood area were measured. If the authors would have stuck to this original design he goes on (which has already been performed numerous times in several countries) the results would have been meaningful. Indeed, after a month of feeding such syrup, the investigators did not observe any adverse effects upon the colonies due to the insecticide!

I am not out to repeat the article but to point out Randy's insight. In paragraph 5 he clarifies that seeing many dead bees inside and outside a hive are caused by tracheal mites, starvation or acute pesticide toxicity. His point is that the natural behaviour of sick or old bees is to abandon the hive and one normally does not find dead bees in hives that have died from parasites, including viruses.

He pin points that chemical impacts likely took place when the replacement of honey/sucrose-based feeds with high-fructose corn syrup (HFCS) among commercial beekeepers. That it was the timing of the introduction of neonicotinoid insecticides to the corn seed treatment program first occurring in 2004-2005 that coincides with CCD.

Randy also is emphatic that you cannot assume that chemicals are translocated from treated seed into the whole plant, including kernels and ultimately into the HFCS.

He notes that levels of 1-4 ppbs of imidacloprid are environmentally relevant – toxic.

Here is another interesting fact: Strange and Calderone (2009) found Eastern package bees to contain 3 mites per hundred bees, which would work out to about 300 mites in a 3 lb package. When colonies are rapidly expanding, mite populations double each month. So from late March through late July, we'd expect the mite populations in these hives to reach 4,800 by late July if untreated.

He suggests that the dead hives in the Harvard Study results from varroa/Deformed Wing Virus epidemic, which leaves deadouts recorded as empty hives except for stores of food and some pollen left in the frames. The signs of dead colonies of CCD are sudden collapse versus dwelling and abandonment of brood versus no abandonment both due with varroa/virus or nosema impacts.

Randy concludes why colonies died in this Harvard Study, where a chemical was induced to the feed: Such insecticide exposure to hives in late summer has been previously demonstrated to greatly increase the chance of a colony dying from nosema or varroa infection during winter. It appears that the data from this study actually support an alternative hypothesis—that field realistic doses of imidacloprid had no measurable adverse effects upon the colonies. And that even patently toxic doses had little immediate effect. That the apparent delayed effect was due to the impact of the insecticide upon late summer colony populations which led to later collapse due to parasite build-up.

In reality Randy says, the neonicotinoids fully appear to be “reduced

risk” insecticides, which under field conditions, when properly applied (no dust issues) have never been associated with significant colony health issues. Compared to alternative insecticides, these data to date (including that of the present Harvard Study) support the hypothesis that neonicotinoids are an improvement over the previous classes of insecticides (there are clearly some questions about dust issues, chemigation, foilar and landscape treatments).

The Editor

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Changes to Non-safety Food Packaging Regulations and Development of a Self-assessment Labelling Tool

The Canadian Food Inspection Agency's (CFIA) inspectors will continue to perform risk-based label verification activities. The CFIA is also developing and implementing an online self-assessment labelling tool. This tool will help producers, manufacturers and retailers create compliant labels. While it is intended for industry, this new public tool may also be used by consumers to learn more about labelling and the rules companies are required to follow.

The intent of this tool is to create greater industry awareness, understanding and compliance with labelling requirements for a broad range of information such as:

- net quantity,
- date markings,
- nutrition labelling,
- bilingual labelling, and
- legibility and location.

It is expected that this tool will reduce the amount of time CFIA staff spend working directly with industry to explain and clarify labelling rules. The CFIA expects to launch the labelling tool in 2014-2015. In the interim, industry and other stakeholders will be consulted to ensure that this new tool meets its desired outcome.

CFIA inspectors will continue to perform risk-based label verification activities to check that the information on the labels reflects what is actually in the product. For example, the CFIA may verify a product labelled as containing “0 grams of trans fat” per serving to see if the product truly contains that level. As well, the CFIA will continue to test for the potential presence of undeclared allergens in food products.

Ongoing label verification activities will continue to be carried out in many ways; through investigations into complaints, facility inspections, inspections at the retail level and laboratory testing of products, including verification of the nutrient content or calories in the food at manufacturers, importers and retailers. In addition to developing the labelling tool, the CFIA will be removing regulations that restrict the sizes of containers for food. These regulations are outdated and limit industry innovation and consumer choices. Repealing regulations on container sizes across food commodities will provide more options for consumers and industry alike.

Food container size regulations are not related to health and safety. Changing the CFIA's role and activities in this area allows the Agency to place a greater focus on higher priority activities including health and safety aspects of the food production and regulatory systems.

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MANITOBA HONEY SHOW

SEPTEMBER 28-30, 2012
THE FORKS MARKET
WINNIPEG, MANITOBA

GENERAL RULES AND REGULATIONS :

1. Honey Exhibitors shall be bona fide beekeepers with entries of pure honey from the current year production from their own personal apiaries.
2. An exhibitor may submit one entry in each section of each class. Advance registration via phone call by 4:00p.m. Tuesday, September 18, 2012 by calling Rhéal Lafrenière at 945-4825.
3. Exhibitors must accurately complete the entry form, and clearly mark each entry parcel with their name and address. An Entry form is to accompany entry parcel. Judges will ensure entries are placed in the appropriate classes. Entries must be free of any labels, with only initials or id on underside.
4. Entry deadline (NOTE: Class 3 section 3 allows Photography option) is 4:00 P.M., Tuesday September 25, 2012. There is no entry fee. Honey entries should be sent to: **MANITOBA HONEY SHOW, c/o 625 Roseberry Street, Winnipeg, Manitoba R3H 0T4. ENTRIES SHOULD NOT ARRIVE BEFORE MONDAY, SEPTEMBER 24, 2012.**
5. Show judges shall consider any contestant ineligible if the entry fails to comply with the exhibit criteria or is unattractively displayed. Honey jars should NOT have a Label. Awards will be made by a scale of points and, in case of a tie; the highest score for flavour will be awarded the extra point.
6. All entries must be picked up by their owner at the end of the show, as items remaining at 4:00 P.M., Sunday, will become the property of the Red River Apiarists' Association and may be donated to a charity such as Winnipeg Harvest food bank.
7. The Honey Show is a consumer oriented educational and promotional event, sponsored by the Manitoba Beekeepers' Association, and organized and staffed by members of the Red River Apiarists Association.
8. A copy of these General Rules and Regulations, and a competition Entry Form are on-line at www.manitobabee.org (refer "Activities and Events" section of web site) and at www.BeekeepingManitoba.com (refer "Events" then "Honey Show").

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MANITOBA HONEY SHOW

COMPETITION CLASSES

CLASS 1

1. Liquid Honey, White, totaling not less than 3 - 500 g (375 ml) glass or clear plastic jars.
2. Liquid Honey, Amber, totaling not less than 3 - 500 g (375 ml) glass or clear plastic jars.
3. Liquid Honey, Dark, totaling not less than 3 - 500 g (375 ml) glass or clear plastic jars.
4. Liquid Honey, BEE-GINNER, any colour, totaling not less than 3 - 500 g (375 ml) glass or clear plastic jars. (NOTE: ONLY OPEN TO FIRST-TIME HONEY SHOW ENTRANT).

5. Granulated Honey, White, totaling not less than 3 - 500 g (375 ml) glass or clear plastic jars.

CLASS 2

1. Chunk Honey - totaling not less than 3 - 500 g (375 ml) glass or clear plastic jars, each containing one or more pieces of comb honey and the jars filled with liquid white honey.
2. Comb Honey - totaling not less than 3 pieces of either comb honey in plastic rounds or cut comb honey in individual containers.
3. Frame of Honey - one completely capped frame of white honey.
4. Beeswax - 2 kg in one cake or not more than 5 cakes.

CLASS 3

1. Best Taste - any color - totaling not less than 3 - 500 g (375 ml) glass or clear plastic containers. (Entries will be judged primarily for flavour and taste using simplified judging standards)
2. Honey Beverage – any type, colour or flavour – single container not larger than 1 litre.
3. Photography – one unframed 8” x 10” photograph depicting a) Honey Bee Pollination, b) Beekeeping in Manitoba, c) Other Bees and Insects, or d) Honey - In Many Forms. (Photos to be delivered on Friday 30 September to Honey Show Display area)

CHAMPION EXHIBITOR: The exhibitor winning the greatest number of points in the Honey Division (Classes 1 and 2) will be declared the CHAMPION EXHIBITOR of the Manitoba Honey Show. However there must be at least two entries per section in any Class 1 or Class 2 category to qualify for the title of CHAMPION EXHIBITOR. Points are awarded as follows:

PRIZE	POINTS
FIRST	3
SECOND	2
THIRD	1

MANITOBA HONEY SHOW JUDGING STANDARDS (page 1 of 2)

<u>LIQUID HONEY</u>	<u>POINTS</u>	<u>CHUNK HONEY</u>	<u>POINTS</u>
Appearance and uniformity of containers	5	Appearance and uniformity of containers	5
Uniform level of fill	5	Uniform level of fill	5
Colour	5	Uniformity of honey - both liquid and comb	5
Freedom from crystals	15	Freedom from crystals in both comb and liquid portions	15
Freedom from foreign material	15	Freedom from foreign material	15
Freedom from air bubbles either in suspension or as Froth	15	Freedom from air bubbles either in suspension or as a froth	15
Uniformity of honey	5	Flavour and aroma	10
Brightness 10		Neatness of cut edges of comb honey pieces	15
Flavour and aroma	10		
Density(moisture content)	15		
TOTAL	<u>100</u>	Completeness of fill and	

*****		completeness of cappings	
<u>GRANULATED HONEY</u>		on comb honey pieces	15
Appearance and uniformity of containers	5	TOTAL	<u>100</u>
Uniform level of fill	5	*****	
Colour	5	<u>COMB HONEY</u>	
Firmness of set	15	Quality and uniformity of wooden sections	5
Freedom from foreign material	15	Cleanliness of sections	20
Freedom from froth and frosting	15	Completeness of fill in container	20
Uniformity of honey entry including texture	10	Completeness of capping	10
Flavour and aroma	10	Cleanliness and appearance of cappings	20
Texture of granulation (smooth and fine)	20	Quality and flavour	10
TOTAL	<u>100</u>	Uniformity of comb sections including honey	15
*****		TOTAL	<u>100</u>

JUDGING STANDARDS (page 2 of 2)

BEST TASTE (&BEE-GINNER)

BEE SWAX

Flavour and aroma	70	Colour	30
Freedom from foreign Material	5	Cleanliness (free from honey and impurities)	35
Moisture content	15	Uniformity of appearance	20
Freedom from froth	5	Freedom from cracking and shrinkage	15
Uniformity of colour	5	TOTAL	<u>100</u>
TOTAL	<u>100</u>	*****	

HONEY BEVERAGE

Flavour and aroma	70
Freedom from foreign material	10
Content Clarity	10
Freedom from froth	5
Presentation/Packaging	5
TOTAL	<u>100</u>
Ver. 8aug11	

MANITOBA HONEY SHOW

2012 COMPETITION ENTRY FORM

ENTRY CLOSING DATE: 4:00 P.M., Tuesday, September 25, 2012.

I hereby enter for competition, the exhibits herein described, and agree to abide by the rules and regulations of the Honey Show as posted on www.manitobabee.org or www.beekeepingmanitoba.com and be governed by them. I understand there is no entry fee, and that my name may be displayed on my entry during the public showing and in a competition report

NAME _____
ADDRESS _____
CITY _____ PROV. _____ POSTAL CODE _____
TELEPHONE _____ EMAIL _____

Class Number	Class Name	Mark "Beginner" if first time Entrant

Honey Exhibits must reach David Ostermann , Honey Judge Coordinator, C/O MANITOBA HONEY SHOW, 625 Roseberry Street, Winnipeg, Manitoba R3G 0T4 by entry closing date. All exhibits not picked up by 4:00 P.M., on the last day of the show (Sunday), will become the property of the Red River Apiarists' Association and may be donated to a charity.

Signature of Exhibitor _____ Date _____

**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: _____
ADDRESS: _____
CITY: _____ PROV: _____ POSTAL CODE: _____
EMAIL: _____ PHONE: _____

Please check the following member category and newsletter delivery options

NEW MEMBER [] RENEWAL [] STUDENT @ U of M (free 1st year)[]
Newsletter Delivered in electronic pdf version [] or in paper via Canada Post []

Thanks for support. Information may be used to provide products or services beneficial to members
Mail Form+ \$25 cheque to: John Speer, RRAA Treasurer
Box 16, Group 555, RR5, Winnipeg, MB R2C 2Z2