UNITED STATES
DEPARTMENT OF AGRICULTURE
Office of the Secretary
Washington, D.C. 20250

NATIONAL POLLINATOR WEEK
June 15–21, 2015

By the Secretary of Agriculture of the United States of America

A PROCLAMATION

WHEREAS pollinators such as honey bees, native bees, birds, bats, and butterflies contribute substantially to the economy of the United States and are vital to keeping fruits, nuts, and vegetables in our diets; and

WHEREAS pollinator losses over the past few decades require immediate attention to ensure the sustainability of our food production systems, avoid additional economic impact on the agricultural sector, and protect environmental health; and

WHEREAS President Barack Obama has established a Pollinator Health Task Force to create and implement a Federal strategy to promote the health of honey bees and other pollinators; and

WHEREAS it is critically important to expand Federal efforts and to take new steps, including development of new public-private partnerships and increased citizen engagement, to encourage the protection of pollinators; increase the quality and amount of pollinator habitat and forage; reverse pollinator losses; and help restore pollinator populations to healthy levels;

NOW, THEREFORE, in recognition of the vital significance of protecting pollinator health, I, Thomas J. Vilsack, Secretary of the U.S. Department of Agriculture, do hereby proclaim June 15–21, 2015, as National Pollinator Week. I call upon the people of the United States to join me in celebrating the significance of pollinators with appropriate observances and activities.

IN WITNESS WHEREOF, I have hereunto set my hand this 6th day of May 2015, the two-hundred thirty-ninth year of the Independence of the United States of America.

THOMAS J. VILSACK
Secretary
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write this report fresh from the -20°C Family Day holiday here in Ontario! I spent the day with my five-year-old daughter at the local ski hill (her first time ever). August seems so far away, particularly with the piles of snow and bitterly cold weather. However, I know spring will be here in as little time as the holidays have gotten behind us. Our EAS Guelph team has been meeting every two weeks to keep ahead of that hectic time we as beekeepers will face when the flowers start to come up. Most of our speakers have now been confirmed, our workshops are in the final stages of planning with details soon to come to the web site.

The Tech Tour this year is shaping up well and I hope you will register; it’s a chance to see a lot of varying aspects of the industry. Everyone will be bussed, so no worries about maps, carpooling, or sampling a little mead and local beer. We’ll start the morning out with a tour of Ontario’s largest apiary, Parker-Bee Apiaries, where owner Mike Parker and the Ontario Beekeepers Association have been working on an osmosis unit to clean old comb.

Next, we’re off to the Niagara Butterfly Conservatory for a box lunch with over 2,000 colourful tropical butterflies floating freely among lush, exotic blossoms and greenery. Paths wind through the rainforest setting, past a pond, waterfall, and the emergence window, where butterflies leave their pupae and prepare to take their first flight! Over 2,000 butterflies, made up of 45 different species, call this beautiful space home.

Lastly to finish off the day, we will be touring one of Ontario’s most successful beekeeper’s honey house and staying for a BBQ dinner with a live band and of course the annual auction including a queen auction. John Van Alten of Dutchman’s Gold has graciously offered to open his honey house for this rare opportunity. The evening event has limited attendance and is restricted to the first registrants for the Thursday Tech Tour or Conference.

This day promises to be a lot of fun!


André Flys
President’s Report – February 16, 2015


**Potherings of a Chairman…**

Spring is in full swing here in southeastern Pennsylvania. The Black Locust bloom is just wrapping up. The blooms lasted for over a week this year. So far it looks like a great honey season for us. Usually Locust bloom brings rain, but it did not this year and everything is very dry. We have not had rain here in over a month. Good weather for bees to fly but not good for the plants.

**Passports Needed**

Do not forget! You will need your passport or enhanced driver’s license (EDL) (available in MI, NY, VT, and WA) to return to the United States from Canada when you attend EAS 2015.

**Honey Show Rules**

The rules for the 2015 Honey Show are published in this Journal. Please read them for the details of competing at EAS Ontario.

**EAS Ontario**

Registration is open online at www.easternapiculture.org for EAS 2015 at the University of Guelph. The city of Guelph is only one hour west of Niagara Falls. So, for many of us, it is closer than some of the last few EAS Conferences. And, what a wonderful place to bring the entire family for a few days or the entire week! The Falls are just so majestic—you must include them on your bucket list. 

If you register for the conference, you will be visiting the falls on Thursday. It is included in the registration fee.

This EAS Journal has information on EAS 2015 and articles from our Ontario hosts. Come meet them in person at EAS Guelph. Visit the EAS web site, www.easternapiculture.org, for pictures and bios on each of the speakers.

**Keynote Addresses**

We have planned keynote addresses from two of my favorite speakers, Mark Winston and Robert Page—both are authors of books that belong in every beekeeper’s library. Mark Winston’s *The Biology of the Honey Bees* is a must have if you want to know the about the physiology of the honey bee, and I am sure that Mark will be signing his latest book, *Bee Time: Lessons from the Hive*. Robert Page and Harry Laidlaw’s *Queen Rearing and Bee Breeding* is still my bible for raising queens. Rob’s latest book, *The Spirit of the Hive: The Mechanisms of Social Evolution*, answers such questions as what causes honey bees to collect more or less pollen and nectar?

**Short Course (Monday-Wednesday)**

The Short Course is the first two days of the week. On Monday, sign up for the Queen Rearing workshop led by the Ontario Tech Transfer Team. They have been working with the Ontario beekeepers for over fifteen years to produce some of the best queens in the world. Many local and regional clubs have been starting to develop local queen programs. The Tech Transfer Team is a wonderful model to emulate. Come and learn first-hand how to start or enhance your program. (We have invited local, state, provinces, and regional organizations to share their programs. Several have described their approaches in this EAS Journal.)

Also on Monday, check out the Train-the-Trainer, Pest Management Workshops, and other beginning and advanced topics in beekeeping. After dinner, stop by and compete in the Bee Olympics—traditionally a very popular EAS event.

On Tuesday the Queen Rearing workshop continues. (The class is for two days, and you must attend both Monday and Tuesday.) For something a little new, stop in for the Mead-making class. And do not forget to visit the vendors. They will open for business Tuesday, Wednesday and Friday.

Then on Tuesday night, why not sign up to visit Propolis, Etc. for a BBQ and Social. This event is free to all attendees, but requires preregistration. Propolis, Etc. is a sponsor of EAS 2015.

**Conference**

Wednesday is the first day of the conference. (If you purchase the Short Course, you will be able to stay for Wednesday events, also.) The conference opens with keynote addresses and the morning symposium. The afternoon is filled with a multitude of workshops and break-out sessions. In the evening, join us for a panel discussion by international researchers from around the world, explaining the plight of the honey bee on the planet.

**Tech Tour**

Thursday is the Technical Tour—a visit to two large beekeeping outfits, Niagara Falls, a butterfly conservatory and much more. Dinner is free Thursday night for the first 350 who register. Thursday night is also the annual EAS live auction and the famous queen auction from the Ontario Beekeepers’ Association. The OBA produces some of the finest breeder queens in the world.

The Conference wraps up on Friday. Please attend the EAS Annual Meeting. The meeting is your chance to ask questions of the board and make motions from the floor to improve the EAS Society.

Friday is the last day to visit the vendors. Be sure to see the Honey Show. Both will be wrapping up following the afternoon break.

**Banquet**

The Friday night banquet wraps up the week. The awards will be presented to the honey show winners. Meet the newest EAS Master Beekeepers. At the end of the banquet, André Flys will be passing the gavel to Jeff Burd, EAS 2016 President.

**EAS Administration**

The EAS Board of Directors has elected Erin MacGregor-Forbes as the next EAS Chairman, starting immediately following the EAS 2015 Friday night banquet. The chairman’s term is four years, with a two term limit. She will name her vice chairman at the Board of Director’s meeting in Guelph on August 12. All of us look forward to Erin to lead us for the next four years, and beyond. Often the EAS Convention is the only time I get to see most of you. Please stop in when you get to EAS Ontario and say hello.

See you in Guelph, eh?

Jim Bobb

Chairman’s Report May 26, 2015

Email: Chairman@easternapiculture.org

Phone: (610) 584-6778
Swarm to Ontario for EAS 2015  
August 10-14, 2015  
University of Guelph

2015 Short Course/Conference Registration Form

ATTENTION: You may register on-line at www.easternapiculture.org starting early April.
Mail registration is now open. If you are registering by mail, WE MUST RECEIVE YOUR FORM BEFORE JULY 20, 2015. After that date, you may still register on-line or during the conference. However a $25 administration fee will be charged and dorm rooms, meals, and special events may not be available after that date. PLEASE NOTE ALL FEES ARE IN US FUNDS

If you are a speaker or volunteer, please enter your Registration Code __________

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EMERGENCY CONTACT

1. Contact Person: ___________________________ Phone: ___________________________

EAS DUES – must be current to attend this conference. (Dues include entire family.)

2. □ Dues Are Current  □ $25 Annual  □ $45 / 2-Year  □ $65 / 3-Year  □ $250 Life Membership  $ _________

Do you want to receive the quarterly EAS Journal by email?  □ or by postal mail (available for annual membership only)?  □

REGISTRATION

3. COMBINED SHORT COURSE & CONFERENCE (Includes Thursday EAS Tech Tour and Thursday lunch.)

   All five days for one price!

   # of people ___ X $325 = $ _________

   Name(s) ___________________________________________

4. SHORT COURSE Only

   Three Days Course (Mon–Wed, Aug 10-12)

   # of people ___ X $175 = $ _________

   Name(s) ___________________________________________

5. MAIN CONFERENCE Only (Includes Thursday EAS Tech Tour, lunch, and Thursday lunch.)

   Three Days Conference (Wed–Fri, Aug 12-14)

   # of people ___ X $250 = $ _________

   Name(s) ___________________________________________

6. ONE DAY CONFERENCE ONLY (Please specify days)  □ Mon  □ Tues  □ Wed  □ Fri

   # of days ___ X # of people ___ X $75 = $ _________

   Name(s) ___________________________________________

7. TECH TOUR ONLY Thursday – Lunch Included. Same rate for adults and students.

   # of people ___ X $100 = $ _________

   Name(s) ___________________________________________

8. STUDENT REGISTRATION (Please specify days)  □ Mon  □ Tues  □ Wed  □ Fri

   Show high school or college ID at registration. Students under 18 must be accompanied by an adult.

   # of days ___ X # of people ___ X $25 = $ _________

   Name(s) ___________________________________________

SPECIAL OPTIONS (Included in Registration Fee—No extra charge.)

9. I plan to bring ___ entries for the Honey Show.

10. I want to register for the Queen Production Workshop during the Short Course. Registrants must commit to attend both Monday and Tuesday, August 10 and 11. (Class size is limited to 25 attendees.) Put my name on the list:

Page 1 Subtotal  (Sum up the values in the lines above.)  $ _______
LUNCH

11. LUNCHES (Please specify days for lunch.) Thursday lunch is included in EAS Technical Tour

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Total # of lunches _X_ $12.00 = $ ______

12. I/we will attend the Lifetime Member Luncheon Friday, Aug 14. (Please purchase lunch or bring bagged lunch.)

DORM ROOMS  Please contact University of Guelph directly for room reservations. 519 824 4120 ext.52845

SPECIAL EVENTS

Children under 18 must be accompanied by an adult at Special Events.

Reserve these events early, as tickets are sold on a first requested basis. Many of the events have maximum capacities.

Take advantage of these great opportunities to socialize with many of the speakers and fellow beekeepers.

- TUESDAY NIGHT - Propolis Etc. Tour of Guelph store – Free Event  
  # of people ______

- WEDNESDAY NIGHT – Free Event – International researchers discuss Ontario’s Pollinator Health Plan - # of people ______

- THURSDAY NIGHT – Free Event – BBQ and Queen Auction at Bee Farm (limited to first 350 signed up) - # of people ______

  You must be registered for the conference or signed up for the Thursday Tech Tour to be eligible for the free Thursday night BBQ

13. FRIDAY NIGHT ANNUAL BANQUET

  Indicate # of each entrée  
  Locally themed chicken dinner ___  Vegetarian dinner ____ # of people ___ X $45 = $ ______

CHARITABLE DONATIONS  (EAS is a 501(c)(3) nonprofit organization.)

14. Donation to Honey Bee Research Fund (help us help honey bees) $ ______

15. Donation to Speaker & Education Fund (help us help beekeepers) $ ______

16. Be an EAS 2015 Sponsor (Place a comment in the EAS 2015 Program)

Please limit each message to 50 characters

- Queen Level Sponsor $50 $ ______
- Worker Level Sponsor $25 $ ______

Message __________________________________________________________________________________________

Late registration fee if after July 20, 2015 $25.00 = $ ______

Page 2 Subtotal (Sum up the values in the lines above) $ ______

Page 1 Subtotal $ ______

GRAND TOTAL (Sum of Page 1 & 2 Subtotals) $ ______

Please list any suggestions or restrictions that we should know about to ensure an enjoyable experience at EAS 2015.

Mail this form with check, made payable to EAS 2015, or credit card information to:

EAS 2015 Registration, Lou Naylor, 633 East Main St., Unit D1, Moorestown, NJ 08057

Name on Card ________________________________________________________________

Master Card or VISA # _________________________________________________________

Expiration Date _____/_____ 3-digit code on back of card _____________

Signature ________________________________________________________________

You can also register online with a credit card at www.easternapiculture.org!

Registration questions? Email registrar@easternapiculture.org, or call Lou at 856-234-1799 (8am–8pm Eastern Time).
An Ontario Apiculture Primer for EAS Members

By Paul Kozak, Provincial Apiarist, Ministry of Agriculture Food and Rural Affairs, Animal Health and Welfare Branch

Beekeeping is practiced in most regions and counties of Ontario. This covers many diverse landscapes in a very large province. The geography of Ontario bears mentioning as Ontario borders Minnesota to the west, eastern Michigan, western New York State, Quebec to the east and the northern reaches of Ontario cover James Bay in the Arctic. Honey bees are kept in landscapes as diverse as farmlands of grain, oil-seeds, orchards or dairy interspersed with the northern limits of the Carolinian forest, mixed maple and boreal forest. Many of the honey bee colonies in Ontario are located in southern Ontario, particularly in the milder climate of the Niagara Peninsula, the prime fruit-growing and, more recently, wine-producing region of Ontario.

There are approximately 112,000 registered honey bee colonies and approximately 7,000 bee yards in Ontario as of late 2014. Most of the honey bee colonies (~80%) are managed by commercial beekeepers. Non-commercial beekeepers are also very important. The Ontario Beekeepers Association (OBA) and the approximately 26 local beekeeping associations throughout the province work with all sizes of beekeeping operations on issues that impact them.

Beekeeping Activities in Ontario:
Beekeepers in Ontario are relatively diversified, producing a substantial honey crop, providing domestic and export pollination services, and producing locally raised queens and colonies in a northern climate.

Honey Production:
Honey bee colonies in Ontario are capable of producing 75 to 100 lbs, or more, per colony in a single year. Production varies by region, specific yard location and weather. Although honey production in Ontario is less per colony than the prairie provinces (Alberta, Saskatchewan, and Manitoba), there are regions of Ontario that can yield large honey crops. As well, since there are a large number of beekeepers, a large number of colonies and many beekeepers marketing directly to a large urban population, honey production in Ontario is valued more, per unit production, than many other provinces.

Pollination Services:
Honey bee colonies in Ontario are often used for pollination of Ontario fruit (apples, cherries, blueberries, watermelon, etc.), vegetables (pumpkins, squash, field cucumbers, etc.), and oilseeds (canola). Honey bee colonies are moved
in large numbers (~30,000 colonies in 2014) in spring to pollinate the large blueberry and cranberry crops in eastern Canada (Quebec, New Brunswick, Nova Scotia and Prince Edward Island).

Production of honey bees:
Beekeepers produce and sell honey bee colonies, nucleus colonies or honey bee queens, to other beekeepers within Ontario or to other provinces and states. There are Ontario bee breeders that have been able to market their stock to beekeepers throughout the United States, particularly certified Buckfast stock that has been imported to Ontario since 1990. In addition to Buckfast, many beekeepers have been selecting their own local stock. Ontario has always been a leader in the selection and breeding of honey bees, especially with the Ontario Bee Breeding Association and the hygienic testing that beekeepers collaborate on under the Ontario Beekeepers Association’s Technology Transfer Program. Ontario has a limited production season for queens, compared to the southern U.S., but Ontario beekeepers have adapted a successful model for the production of queens and colonies in northern climates.

Annual Statistics on Ontario Beekeeping:
- $26 million in value of honey
- $395 million in pollination value to Ontario agriculture (with an estimated additional $70 million to agriculture outside of Ontario)
- Ontario has a significant proportion of honey bees in Canada (second highest by number of hives per province) and the highest number of colonies in eastern Canada.
- Ontario honey bees provide a large proportion of the pollination services in eastern Canada.
- Ontario has more beekeepers than any other province with almost half of the registered beekeepers in Canada (3,200 / 7,000 = 46% of all beekeepers)

Legislation and the Apiary Program:
Beekeeping in Ontario is governed under the Bees Act, which covers the rights and responsibilities of beekeepers, and addresses the issue of bee health, particularly pests and diseases. The Apiary Program under the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) includes a staff Provincial Apiarist and approximately 18 Apiary Inspectors. Apiary Inspectors inspect honey bee colonies for pests and diseases, and monitor for issues of honey bee health.
such as new and emerging pests and suspected pesticide incidents. Monitoring is done through taking samples, and working closely with federal and provincial counterparts and labs to detect honey bee pathogens and pesticide residues. Apiary Inspectors conduct anywhere from 1,000 to 1,400 inspections a year throughout Ontario. Apiary Inspectors also provide advisory and extension services to beekeepers on honey bee health and best management practices. The Provincial Apiarist works closely with the beekeeping industry, related industries, researchers and other areas of government to address issues related to beekeeping and honey bee health, and to provide technical advice.

**Honey Exchange**

Want to try out some different honeys? Exchange up to three jars of honey with another beekeeper!

Drop off up to three jars of honey, clearly labeled, when you arrive at the Registration Desk at EAS 2015. You will receive a ticket for each jar. After noon on Friday, bring your tickets and exchange the tickets for jars of honey.

*It’s as simple as that.*

**Pests and diseases:**

Ontario has been proactive at addressing pest and disease issues in honey bees with a suite of options and a proactive Integrated Pest Management approach that has been adopted broadly across the commercial sector. Monitoring for varroa levels is promoted along with established treatment thresholds developed by Dr. Ernesto Guzman (University of Guelph) and Les Eccles (Technology Transfer Program, Ontario Beekeepers Association). Applied research is a priority for Ontario and researchers and specialists are focused on developing new methods of varroa control, getting data to demonstrate that treatments are effective under local conditions.

2014 Ontario Treatment Recommendations for Honey Bee Disease and Mite Control


An Introduction to Honey Bee Pests and Diseases in Ontario

Link: [www.omafra.gov.on.ca/english/food/inspection/bees/intro-bee-pests.htm](http://www.omafra.gov.on.ca/english/food/inspection/bees/intro-bee-pests.htm)

In recent years, Ontario has had atypical honey bee losses over winter and acute bee mortality incidents during the beekeeping season. The province recently announced a multi-pronged Pollinator Health Strategy that will help strengthen pollinator health.

The province of Ontario recognizes there are several factors that can impact pollinator health, and will look for ways to address them as the provincial strategy is developed: [www.omafra.gov.on.ca/english/pollinator/meeting-reg.htm](http://www.omafra.gov.on.ca/english/pollinator/meeting-reg.htm)

A) Pollinator Habitat and Nutrition

B) Pesticide Exposure

C) Diseases, Pests and Genetics

D) Climate Change and Weather

Throughout December and January, public consultations were held to seek comment on components of the initial proposed pollinator health strategy. Comments received will be considered as we move forward.

Public Consultation – Pollinator Health

Link: [http://www.omafra.gov.on.ca/english/pollinator/meeting-reg.htm](http://www.omafra.gov.on.ca/english/pollinator/meeting-reg.htm)

There is a lot going on in Ontario with honey bees with many positive initiatives. I hope to see you at EAS Guelph in August, 2015.

Paul Kozak is an integral member of the team planning EAS 2015 at the University of Guelph. Register for the conference this August and attend the educational Wednesday night event he has planned for us.
Tech Tour

Thursday of the conference will feature the Tech Tour, which will give registrants a chance to see a lot of varying aspects of the industry. Everyone will be bussed, so no worries about maps, carpooling, or sampling a little mead and local beer.

The Thursday Tech Tour is included in the price of the Wednesday through Friday Conference registration. If you are not registering for the full conference, the Tour can be purchased as a single day registration on Thursday for US$100.

Parker-Bee Apiaries All about the Bees
We'll start the morning out with a tour of Ontario's largest apiary, Parker-Bee Apiaries, where owner Mike Parker and the Ontario Beekeepers Association have been working on an osmosis unit to clean old comb.

Niagara Falls
Next, we're off to Niagara Falls, where we will be having a boxed lunch (included) at the Falls. www.niagaraparks.com.

Thursday, August 13

Dutchman's Gold
Optional Free Evening Event, Limited to First 350 Registrants. To finish off the day, we will be touring one of Ontario's most successful beekeeper's honey house and staying for a BBQ dinner with a live band and, of course, the annual auction, including a queen auction. John and Alison Van Alten of Dutchman's Gold Honey and Maple Products and Tuckamore Bee Company have graciously offered to open their honey house for this rare opportunity. www.dutchmans-gold.com
THE EAS MASTER BEEKEEPER CERTIFICATION PROGRAM

PART 1 OF 3: THE PROGRAM

BY NATALIE ANN COMEAU

Reprinted with permission of the Ontario Beekeepers’ Association.

DO YOU FANCY YOURSELF A FAIRLY KNOWLEDGEABLE beekeeper? Enjoy a challenge? Like to test your knowledge? Well, the Eastern Apicultural Society’s got the program for you at the upcoming EAS 2015 Conference in Guelph, August 10-14.

Founded in 1955 to promote bee culture, educate beekeepers, and support excellence in bee research, the EAS is an international non-profit organization – the largest non-commercial beekeeping organization in the United States, and one of the largest in the world.

Master beekeeping programs are offered through several universities and beekeepers’ associations throughout the United States – although there is no standard curriculum or official governing body. The most recognized and longest-running in North America is offered by the Eastern Apicultural Society, which provides resources and guidance to beekeepers who wish to become certified, and conducts certification exams at its annual conference.

According to the EAS website: “The purpose of the Master Beekeeper certification program is to identify and certify people who have a detailed knowledge of honey bee biology, expertise in the proper practices of beekeeping, and can present this information to the beekeeping and non-beekeeping public in a detailed,
accurate, clear and authoritative manner. The goal of this program is to certify that those who are awarded the Master Beekeeper Certificate are competent at a college level in the four areas where they are tested.”

The program was created in 1978 at Cornell University, the brainchild of bee biologist and world-renowned apiculturist Roger A. Morse, Ph.D. (1927-2000). A professor of entomology, Morse was a regular columnist for Bee Culture magazine, and authored many articles and books, including The New Complete Book of Beekeeping.

Morse modelled his program on similar organizations in the United Kingdom which made higher education in the science of beekeeping available to the general public. The curriculum focused on current research and best practices, and the goal was that master beekeepers, once certified, would mentor novices and serve as a resource in their communities. The program was tremendously popular, and in 1981 Morse handed the reins over to the EAS, making Master Beekeeper certification accessible to a much wider audience.

Today, growing interest in beekeeping in North America—especially among small, hobby beekeepers—has created a need for experienced, knowledgeable beekeepers to provide mentorship, coaching and support. Certified Master Beekeepers also serve as a source of expert information in their communities, providing information to media and guidance to local governments. There are approximately 150 EAS certified master beekeepers, only six of which are in Canada—four in Ontario and two in Quebec.

To apply, candidates must have at least five years’ experience as a dedicated hobbyist, a commercial beekeeper, or an apiary inspector. A letter of recommendation is required from a Master Beekeeper, professional beekeeping specialist, or the president of a local or provincial beekeeping organization who knows you well. The cost is $100US, and the deadline to apply is July 1st. “Anywhere from a dozen to double that number take the exam each year,” says Dewey Caron, the current EAS Master Beekeeper advisor. “The pass rate is anywhere from 50% in the case of the lab exam to nearly 100% for the field exam.” Very few candidates pass all four exams on their first try.

On the first night of the conference, candidates meet as a group with the Master Beekeeper advisor and a handful of Master Beekeepers to learn more about the program and ask any last-minute questions. The written exam is held the following morning, with individual oral exams taking place in the afternoon. The lab exam takes place the next day, followed by the hands-on field exam in the beeyard. On the last day of the conference, candidates meet individually with the Master Beekeeper advisor to get their results and review their exams. The passing grade is 85%—certificates are awarded to successful candidates at the banquet.

"THE PURPOSE OF THE MASTER BEEKEEPER CERTIFICATION PROGRAM IS TO IDENTIFY AND CERTIFY PEOPLE WHO HAVE A DETAILED KNOWLEDGE OF HONEY BEE BIOLOGY, EXPERTISE IN THE PROPER PRACTICES OF BEEKEEPING, AND CAN PRESENT THIS INFORMATION TO THE BEEKEEPING AND NON-BEEKEEPING PUBLIC IN A DETAILED, ACCURATE, CLEAR AND AUTHORITATIVE MANNER."

ROGER A. MORSE, PH.D. CREATOR OF THE EAS MASTER BEEKEEPER PROGRAM
In our upcoming issues, we’ll delve into more detail about the four exams, what to expect, and how to prepare for them. And we’ll provide plenty of sample questions, like these, to test your knowledge:

1. What are the primary functions of bees located in the centre and on the outer surface of the winter cluster for an outdoor wintered colony in Ontario?
2. True or false: Nurse bees secrete protein-rich material from abdominal glands to feed their brood.
3. The queen’s mandibular gland produces a pheromone that both helps unify a colony and is a means for worker bees to identify her. What pheromone does the worker’s mandibular gland produce?
   A. The same pheromone as the queen, but in smaller amounts
   B. Nothing, it is vestigial
   C. Worker-identifying pheromone
   D. Alarm pheromone, secondary to the sting alarm chemical
   E. Swarming and clustering pheromone
4. *Miel virgen* is honey from which social bee in the Americas?
5. Approximately how much honey is used to produce a bottle of mead? (Assume your yield = 4 finished bottles/gallon of mead started)
6. What does the label “Lehua” on a Hawaiian honey jar likely refer to?
7. Of the 12 major human foods (coffee is not one of them), how many require insect pollination?
8. Name the major crops in the Maritimes and Western Canada that require honey bee pollination?
9. Approximately how many bee colonies are needed annually to pollinate almonds in California?
10. A Langstroth bee hive is constructed/organized similar to a natural nest in a bee tree. Describe four points in common between a bee hive and a natural nest in a tree.

**ANSWERS:**

1. Bees on the winter cluster surface serve as insulators to conserve heat. Bees in the centre of the winter cluster generate heat and care for brood, if it is present.
2. False
3. D
4. Stingless bee
5. 3-4 lb.
6. Floral source
7. One
8. Blueberries and canola
9. More than 1.5 million
10. Small, defensible entrance; parallel, vertical beeswax combs; organized brood area with food storage to the sides and above; propolis smoothing the roughness around the outside of the nest.
# EAS 2015 Conference Schedules

## Registration & Information

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td>3:00 p.m.– 7:00 p.m.</td>
</tr>
<tr>
<td>Monday</td>
<td>7:30 a.m.– 4:00 p.m.</td>
</tr>
<tr>
<td>Tuesday</td>
<td>7:30 a.m.– 4:00 p.m.</td>
</tr>
<tr>
<td>Wednesday</td>
<td>7:30 a.m.– 5:00 p.m.</td>
</tr>
<tr>
<td>Thursday</td>
<td>8:00 a.m.– 9:30 a.m.</td>
</tr>
<tr>
<td>Friday</td>
<td>8:00 a.m.– Noon</td>
</tr>
</tbody>
</table>

Please return your meal card and dorm keys before you leave campus; you will be billed $75 to replace each item that is not returned.

## Meetings

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>EAS Board of Directors’ Meeting</td>
<td>Wednesday</td>
<td>Noon– 1:30 p.m.</td>
</tr>
<tr>
<td>(bring your lunch)</td>
<td></td>
<td>TBA</td>
</tr>
<tr>
<td>EAS 2016 New Jersey Preview</td>
<td>Friday</td>
<td>10:30 a.m.– 10:45 a.m.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Rozanski 101</td>
</tr>
<tr>
<td>EAS Annual Business Meeting</td>
<td>Friday</td>
<td>10:45 a.m.– Noon</td>
</tr>
<tr>
<td>(Everyone is encouraged to attend.)</td>
<td></td>
<td>Rozanski 101</td>
</tr>
<tr>
<td>Life Members Banquet</td>
<td>Friday</td>
<td>Noon– 1:30 p.m.</td>
</tr>
<tr>
<td>(bring your lunch)</td>
<td></td>
<td>TBA</td>
</tr>
</tbody>
</table>

## Master Beekeepers

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meet and Greet Candidates</td>
<td>Monday</td>
<td>1:30 p.m.– 2:30 p.m.</td>
</tr>
<tr>
<td>Exam Study Groups</td>
<td>Monday</td>
<td>2:30 p.m.– 4:00 p.m.</td>
</tr>
<tr>
<td>MB Exam Volunteers’ Dinner</td>
<td>Monday</td>
<td>5:00 p.m.– 7:00 p.m.</td>
</tr>
<tr>
<td>Exam Review</td>
<td>Monday</td>
<td>7:00 p.m.– 9:00 p.m.</td>
</tr>
<tr>
<td>Written Exams</td>
<td>Tuesday</td>
<td>8:30 a.m.– 12:30 p.m.</td>
</tr>
<tr>
<td>Oral Exams</td>
<td>Tuesday</td>
<td>12:30 p.m.– 4:00 p.m.</td>
</tr>
<tr>
<td></td>
<td>Tuesday</td>
<td>10:00 a.m.– 4:00 p.m.</td>
</tr>
<tr>
<td>Lab Exams</td>
<td>Wednesday</td>
<td>8:30 p.m.– 12:30 p.m.</td>
</tr>
<tr>
<td>Field Exams</td>
<td>Wednesday</td>
<td>10:00 a.m.– 4:00 p.m.</td>
</tr>
<tr>
<td>Annual Meeting</td>
<td>Friday</td>
<td>7:30 a.m.– 8:30 a.m.</td>
</tr>
<tr>
<td>Exam Review (Candidates receive scores and get questions answered.)</td>
<td>Friday</td>
<td>3:00 p.m.– 5:00 p.m.</td>
</tr>
</tbody>
</table>

## Annual Honey Show

<table>
<thead>
<tr>
<th>Event</th>
<th>Location</th>
<th>Date</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drop Off Show Entries</td>
<td>Rozanski Hall</td>
<td>Tuesday, Wednesday</td>
<td>1:30 p.m.– 4:30 p.m., 10:30 a.m.– Noon</td>
</tr>
<tr>
<td>Show Open to Public</td>
<td>TBA</td>
<td>Friday</td>
<td>9:00 a.m.– 3:00 p.m.</td>
</tr>
<tr>
<td>Post-Show Pick Up of Entries</td>
<td>TBA</td>
<td>Friday</td>
<td>After 3:00 p.m.</td>
</tr>
<tr>
<td>Top Awards Presentation (at Banquet)</td>
<td>Creelman Hall</td>
<td>Friday</td>
<td>6:00 p.m.– 9:30 p.m.</td>
</tr>
</tbody>
</table>
On Campus Accommodation

Dormitory Rooms

Traditional Residence Rooms
The Traditional Residences have either single (one twin bed) or double (two twin beds) rooms. Shared bathroom facilities are available per floor. These rooms are not air-conditioned.

East Village Townhouses
The East Village Townhouses have three floors. The ground floor has a kitchen (including stove and fridge, dishes, cutlery, etc. are not included) and living room. The first floor has two bedrooms (each with one twin bed) along with one shared bathroom. The second floor also has two bedrooms with one shared bathroom. Guests may choose to book an entire townhouse or decide to share a townhouse with up to three other guests. Each person will have a separate bedroom. Townhouses are the only residence equipped with central air-conditioning.

Daily housekeeping service is provided for Townhouse Rooms. This includes making the bed, emptying the garbage can and replacing towels. Your bed linens will be changed once per week.

On Campus Amenities
All on campus rooms include:
• single/twin beds (linens are provided)
• a small towel (it is recommended that you bring an extra towel)
• shared washroom facilities
• a telephone for local calls
• free parking

Room Booking Notes
If you wish to lodge with a specific person(s), please include the name(s) when you complete your accommodation registration. If you choose a Traditional student room, you will automatically be paired up with another conference student of the same gender unless you specify a roommate. All rates are quoted per person, per night and each individual must register and pay for their part of the room.

Dormitory Key Charge
Attendees will be issued a voucher confirming that their keys have been returned upon check-out. A $75.00 charge will apply to anyone who does not return their keys.

Bed & Breakfast Accommodation

You will receive a continental breakfast for each morning of your stay. More information will be provided at check-in.

Rate per night

Traditional Single Room ............................................. $ 82.25
Traditional Double Room ............................................. $ 74.90
Traditional Double Room for Students ....................... $ 58.80
Townhouse Room For 1-2 ppl. ................................... $130.15
Townhouse Room For 3-4 ppl. ................................... $ 117.15

Accommodation Only

Traditional Single Room ............................................. $ 73.10
Traditional Double Room (Single Occupancy) - Early Bird ............................................. $ 65.75
Traditional Double Room for Students Room (Single Occupancy) - Early Bird ....................... $ 49.65
Townhouse Room For 1-2 ppl. (Single Occupancy) - Early Bird ............................................. $121.00
Townhouse Room For 3-4 ppl. (Single Occupancy) - Early Bird ............................................. $108.00

Please book dormitory room accommodations directly with the University of Guelph at http://events.uoguelph.ca/ei/get-demo-ei?id=243&s=_0U40WYWDR or call (519) 824-4120 ext 52845.

Hotels

• When contacting hotels be sure to mention that you are attending EAS.
• Hotels often sell out for EAS so be sure to book early. The rates are in Canadian dollars.
• You must book before July 9, 2015 to get the discount rates.

Best Western Royal Brock Hotel
http://book.bestwestern.com
716 Gordon Street
Guelph, Ontario, N1G 1Y6, CA
Phone: 519/836-1240
Toll Free Reservations: 800-780-7234

Enjoy convenient access to the University of Guelph, Sleeman Centre, OMAFRA and Guelph Arboretum while staying at this Guelph, Ontario hotel. Welcome to the BEST WESTERN PLUS Royal Brock Hotel & Conference Centre where the service is friendly, the amenities are top-notch, the location is unbeatable and the accommodations are comfortable and affordable. Guests staying at this Guelph Best Western hotel will enjoy well-appointed guest rooms featuring cable satellite television, refrigerator and free high-speed Internet access. Guests are greeted with a complimentary hot breakfast every morning. The BEST WESTERN PLUS Royal Brock Hotel & Conference Centre provides a complimentary weekday newspaper and features an outdoor swimming pool with sun deck and free parking.

When making your reservation mention the code ‘EAS Beekeepers’ to get rates starting at $93.99 (Canadian) per room, per night, plus applicable taxes. You must book before July 9, 2015.
Housing Options for EAS 2015, continued

Days Inn Guelph
http://www.daysinn.ca
785 Gordon St. Hwy 401 exit 299
Guelph, On N1 G1Y 8 CA
Tel 1-519-822-9112

Located in Guelph, Days Inn - Guelph is convenient to University of Guelph and Alumni Stadium. This eco-friendly hotel is within close proximity of MacDonald Stewart Art Centre and Stone Road Mall. Make yourself at home in one of the 87 air-conditioned guestrooms. Complimentary wireless Internet access keeps you connected, and satellite programming is available for your entertainment. Bathrooms feature shower/tub combinations, complimentary toiletries, and hair dryers. Conveniences include complimentary newspapers and coffee/tea makers, as well as phones with free local calls. A complimentary continental breakfast is served daily. Featured amenities include express check-in, express check-out, and complimentary newspapers in the lobby. Free self parking is available onsite.

When making your reservation mention the code 'EAS Beekeepers' to get rates starting at $89.00 (Canadian) per room, per night, plus applicable taxes. You must book before July 9, 2015.

Delta Inn
50 Stone Road West
Guelph, ON N1G 0A9
Phone: 519-780-3700
Fax: 519-824-1023
Reservations: 888-890-3222

Situated in the University of Guelph Research Park, on the campus of the University of Guelph, Delta Guelph Hotel and Conference Centre offers a convenient central Guelph location. Easy access to Guelph’s major employers, The Cooperators, Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA), Linamar and Sleeman Breweries. A short walk or drive to the 140-store Stone Road Mall or Canada’s largest outdoor sculpture park, The Macdonald-Stewart Art Centre. Enjoy the modern comforts of our large banquet and conference facilities, and dine at a locals’ favorite; Fifty West Restaurant and Bar.

Guests also enjoy easy access to Waterloo Regional International Airport (YKF) and only a 45 minute drive to Toronto Pearson International Airport (YYZ) via the 401.

Reserve your stay today in one of our 148 modern guest rooms and extended-stay suites, and discover the convenience and style of our Guelph hotel.

When making your reservation mention the code ‘UOFGBEE15’ to get rates starting at $135.00 (Canadian) per room, per night, plus applicable taxes. You must book before July 9, 2015.

Holiday Inn Guelph Hotel & Conference Centre
http://www.higuelph.ca/
601 Scottsdale Drive – Guelph – Ontario – N1G 3E7
Phone: (519) 836-0231 Fax: (519) 836-5329
E-mail: reservations@holidayinguelph.ca

The only full service hotel in Guelph with a large heated indoor pool and free parking! Our Guelph hotel is only minutes away from downtown Guelph. A short distance from the University of Guelph campus, Linamar, Monsanto Mandel Scientific, Cargill, Nestle Waters, OMAFRA, Syngenta, CFIA, Semex, Eli Lily, The Cooperators, Sleeman Breweries and Denso. Located adjacent to Stone Road Shopping Centre.

When making your reservation mention the code ‘EAS’ to get rates starting at $109.99 (Canadian) per room, per night, plus applicable taxes. You must book before July 9, 2015.

Camp Sites

Camping sites are listed at Guelph Lake Conservation Area, www.grandriver.ca/index/document.cfm?Sec=44&Sub1=0&sub2=0

The GRCA offers unparalleled camping experiences at eight of twelve Grand River Parks. Experience the best the Grand River watershed has to offer!

Campsites are available on a daily, monthly, or seasonal basis. Reserving ahead is a good idea for holiday weekends or for your camping vacation. At some areas there are premium riverside campsites and radio-free campsites. Parks are open from May 1 to October 15. Pools at Byng Island and Brant Park open in mid-June.

Reserve your campsite online at www.grcacamping.ca/Web or phone 1-877-558-GRCA (4722).

Parking

Parking for attendees who stay overnight in the dorms is included in the accommodation rates. Residents will receive a GREEN parking pass and may park in P19 (North residences), P17 (East residences and Townhouses) or P13 (South residences).

If you are staying in one of the hotels, it is suggested that you walk from the hotel to save on parking. But if you need to drive to campus, the parking cost is $9.00 per day (including tax) or $36.00 per week (including tax). Parking permits are required Monday through Friday, from 8:00am to 5:00pm. An ORANGE conference parking pass entitles visitors to park in lots P13, P14, P15, & P19. Parking permits can be purchased at the registration desk.

Please note that the parking passes must be displayed on the vehicle’s dashboard.
Master Beekeeper Certification Committee
Now Accepting Applications

The Master Beekeeper Certification Committee invites EAS members to consider applying for this year’s certification exam. Any experienced beekeeper is eligible to apply for certification as a Master Beekeeper.

Persons interested in applying should have a minimum of 5 years as a serious beekeeper in some aspect of apiary management, such as a very dedicated hobbyist, commercial beekeeper, worker for a commercial beekeeper, or apiary inspector. Also, it is helpful if applicants have completed the equivalent of a college level course in beekeeping. An applicant should be well read in apicultural literature. In addition, a Recommendation of Candidate for EAS Master Beekeeper Examination in support of the individual seeking Master Beekeeper Certification must be submitted by the application deadline. This recommendation may be supplied by a current master beekeeper, professional beekeeping specialist, or current president of a local, state, or regional beekeeping organization with whom the applicant has a long standing personal association. The recommendation can be submitted with the application or can be sent separately but must be received by the application deadline.

The application and recommendation forms can be downloaded from the EAS website and submitted by email to mbcertification@easternapiculture.org, or by mail to Carol Cottrill, EAS Certification Committee, 164 Wyman Hill Road, Rumford, ME, 04276. If you are unable to download these forms, write the Certification Committee at the address above or send an email to mbcertification@easternapiculture.org asking for an application. The deadline for application is July 1, 2015. All applications and letters of nomination must be received by the July 1 deadline.

More information about the Master Beekeeper Certification application process and the exam can be found on the website (www.easternapiculture.org) by hovering over Master Beekeepers and then clicking on Certification.

This year’s schedule at the conference will include an open review session on Monday evening, August 10, 2015. The written and oral exams will take place on Tuesday, August 11 and the laboratory and field exams on Wednesday, August 12.

The Master Beekeeper Certification Committee will be happy to answer questions; our email address is mbcertification@easternapiculture.org

MARK WINSTON, EAS 2015 Keynote Speaker

Professor
Apiculture & Social Insects
Simon Fraser University, British Columbia

Recognized as one of the world’s leading expert on bees and pollination, Mark has had an illustrious career researching, teaching, writing and commenting on bees and agriculture, environmental issues and science policy. He directed Simon Fraser University’s Centre for Dialogue for 12 years, where he achieved wide recognition as a distinguished Canadian educator.

Mark is also author of
Bee Time: Lessons from the Hive

“There are powerful lessons to be learned from bees about how we humans can better understand our place in nature, engage the people and events surrounding us with greater focus and clarity, interact more effectively in our relationships and communities, and open ourselves to a deeper understanding of who we are as individuals, communities and a species.”

Read about Robert Page, EAS 2015 Second Keynote Speaker, in the next EAS Journal.
Short Course Workshops

Queen Rearing Class

Registrants must commit to attend both Monday and Tuesday, August 10 and 11. Class size is limited to 25 attendees. This queen rearing workshop consists of classroom sessions and demonstrations with hands-on lessons in the bee yard. Participants are required to have prior beekeeping knowledge and experience in maintaining colonies.

Topics include queen biology, methods of rearing queens, preparing a cell builder colony, grafting techniques, and care of cells and queens. Each participant will have the option to buy a copy of the Ontario Queen Rearing Manual which corresponds with the workshop.

Participants will need protective gear (hat, veil) and closed-toe footwear. Long-sleeved, light-colored, and light material clothing is suggested. Full bee suits tend to be very warm. Refillable water bottles are recommended. A notebook and pencil can be handy. Cameras are welcomed. The class is limited to 25 people.

Introductory Beekeeping

This beekeeping workshop consists of classroom sessions and hands-on lessons in the bee yard. Participants of all experience levels are welcome. Topics include basic honey bee biology, beekeeping equipment, working in the bee colony, seasonal beekeeper responsibilities, harvesting and extracting honey, and preparing bee colonies for winter.

Each participant will have the option to buy a copy of the Ontario Beekeeping Manual which corresponds with the workshop.

Beekeeping and IPM (Integrated Pest Management)

This intermediate beekeeping workshop consists of classroom sessions and hands-on lessons in the bee yard. Participants should have taken an introductory beekeeping workshop or course and/or have at least one season of beekeeping experience prior to attending. Topics include pest and disease biology and identification, monitoring for pests and diseases, record keeping, treatments and integrated pest management.

Each participant will have the option to buy a copy of the Integrated Pest Management for Beekeeping in Ontario Manual which corresponds with the workshop.

Vendor Registration

Vendor registration is now open. Please visit the EAS web site, www.easternapiculture.org to register online or print out a paper vendor registration form. The web site also contains information on vendor booth sizes, ad participation in the program booklet, bag stuffers, and sponsorships for the short course and conference breaks. If you are bringing goods into Canada for sale, please read the recommendations on the vendor web pages.
In many ways, beehives aren't much different than our own houses. Both provide entrances, ventilation, insulation and a weather-proof exterior. As with houses, paint is used to seal wooden hive parts and is the first defense against the elements. Finish applied to hive components will protect your bees and your investment. Beehives will last for generations if the finish coating is maintained. Unfinished wood will rot quickly.

The interior of a beehive is quite humid. This fact is important when we consider the type of paint to use. Oil based top coats should be avoided as they form a vapor barrier and are prone to peeling caused by trapped condensed moisture. We wouldn't put a vapor barrier on the outside wall surface of our own homes for similar reasons. In my opinion, the most durable finish for beehives is a single coat of oil based exterior primer followed by two coats of latex exterior paint. These materials form porous, breathable, coatings so moisture is not trapped.

Paint or chemical wood preservatives shouldn't be used on interior surfaces because they could contaminate hive products. Bees do a remarkable job of painting the hive's interior walls with propolis. Let them do their own decorating.

A quick, cheap, way to paint hive equipment is to stack it up, stabilize the stack by putting something heavy on top, and apply paint with a long handled roller. Recessed hand-holds in supers can be painted with a brush prior to using the roller. Be sure to follow the paint manufacturer's recommendations regarding surface preparation and recoat times.

What the best colour? Avoid very dark colours so your hives don't overheat in the sun. Bees orient better to hives with a variety of colours so go wild!

Paul Kelly will be providing bees for the EAS Short Course and Conference held at the University of Guelph, August 10-14. If you see Paul, he just might offer to show you the honey house and indoor hive over wintering facility at Townsend House, just on the other side of the Campus Arboretum.
# 2015 EAS SHORT COURSE, Monday, August 10, 2015 *(Subject to Change)*

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:30 - 7:30 AM</td>
<td>Yoga</td>
<td>for everyone</td>
</tr>
<tr>
<td>6:30 - 7:30 AM</td>
<td>Breakfast</td>
<td>@ University Centre Food Court</td>
</tr>
<tr>
<td>7:30 AM</td>
<td>Rozanski Hall</td>
<td>Registration</td>
</tr>
<tr>
<td>8:00 - 8:30 AM</td>
<td>Rozanski 101</td>
<td>Welcome to Eastern Apicultural Society and University of Guelph</td>
</tr>
</tbody>
</table>

### Breakout Session #1

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30 - 9:15 AM</td>
<td>Rozanski 101</td>
<td>Welcome and introductions, queen and drone biology, queen rearing equipment, queen and nuc regulations</td>
</tr>
<tr>
<td></td>
<td>Rozanski 107</td>
<td>Welcome and introductions, basic bee biology</td>
</tr>
<tr>
<td></td>
<td>Rozanski 106</td>
<td>Welcome and introductions, pest and disease identification</td>
</tr>
<tr>
<td></td>
<td>Rozanski 108</td>
<td>Honey bee anatomy, lab session</td>
</tr>
<tr>
<td></td>
<td>Rozanski 102</td>
<td>Honey bee anatomy, lab breakout session</td>
</tr>
</tbody>
</table>

### Breakout Session #2

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>9:15 - 10:00 AM</td>
<td>Rozanski 105</td>
<td>Protocol for rearing queens, record keeping, timing</td>
</tr>
<tr>
<td></td>
<td>Rozanski 107</td>
<td>Beekeeping equipment, getting started</td>
</tr>
<tr>
<td></td>
<td>Rozanski 109</td>
<td>Monitoring and record keeping, IPM components and value</td>
</tr>
<tr>
<td></td>
<td>Rozanski 103</td>
<td>Honey bee anatomy, lab breakout session</td>
</tr>
</tbody>
</table>

### Breakout Session #3

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>10:15 - 11:00 AM</td>
<td>Rozanski 107</td>
<td>Yard Session</td>
</tr>
<tr>
<td></td>
<td>Rozanski 105</td>
<td>Yard Session</td>
</tr>
<tr>
<td></td>
<td>Rozanski 103</td>
<td>Yard Session</td>
</tr>
<tr>
<td></td>
<td>Rozanski 102</td>
<td>Yard Session</td>
</tr>
</tbody>
</table>

### Breakout Session #4

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>11:00 - 11:45 AM</td>
<td>Rozanski 101</td>
<td>Queen cell care, mated queen care, transportation and introduction</td>
</tr>
<tr>
<td></td>
<td>Rozanski 107</td>
<td>Queen cell care, mated queen care and introduction</td>
</tr>
<tr>
<td></td>
<td>Rozanski 109</td>
<td>Division of labour in honey bee colonies</td>
</tr>
<tr>
<td></td>
<td>Rozanski 102</td>
<td>Division of labour in honey bee colonies</td>
</tr>
</tbody>
</table>

### Breakout Session #5

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>1:00 - 1:45 PM</td>
<td>Rozanski 101</td>
<td>Apiculture in Ontario</td>
</tr>
<tr>
<td></td>
<td>Rozanski 105</td>
<td>Preparing to harvest hive products</td>
</tr>
<tr>
<td></td>
<td>Rozanski 107</td>
<td>Spring management</td>
</tr>
<tr>
<td></td>
<td>Rozanski 109</td>
<td>Honey bee nutrition</td>
</tr>
</tbody>
</table>

### Breakout Session #6

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>1:45 - 2:30 PM</td>
<td>Rozanski 101</td>
<td>With a commercial orchard design like this, who needs to rent bees?</td>
</tr>
<tr>
<td></td>
<td>Rozanski 105</td>
<td>Seasonal responsibilities of the beekeeper</td>
</tr>
<tr>
<td></td>
<td>Rozanski 107</td>
<td>Finding and replacing queen bees</td>
</tr>
<tr>
<td></td>
<td>Rozanski 109</td>
<td>Honey bee pheromones</td>
</tr>
</tbody>
</table>

### Breakout Session #7

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>2:30 - 2:45 PM</td>
<td>Rozanski 101</td>
<td>Coffee Break</td>
</tr>
</tbody>
</table>

### Breakout Session #8

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>2:45 - 3:30 PM</td>
<td>Rozanski 101</td>
<td>Talk on bee management</td>
</tr>
<tr>
<td></td>
<td>Rozanski 105</td>
<td>Yard Session</td>
</tr>
<tr>
<td></td>
<td>Rozanski 107</td>
<td>Yard Session</td>
</tr>
<tr>
<td></td>
<td>Rozanski 109</td>
<td>Yard Session</td>
</tr>
<tr>
<td></td>
<td>Rozanski 102</td>
<td>Yard Session</td>
</tr>
<tr>
<td></td>
<td>Rozanski 103</td>
<td>Yard Session</td>
</tr>
</tbody>
</table>

### Breakout Session #9

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>3:30 - 4:15 PM</td>
<td>Rozanski 101</td>
<td>Talk on bee management</td>
</tr>
<tr>
<td></td>
<td>Rozanski 105</td>
<td>Extracting</td>
</tr>
<tr>
<td></td>
<td>Rozanski 107</td>
<td>Indoor wintering of honey bee colonies</td>
</tr>
<tr>
<td></td>
<td>Rozanski 109</td>
<td>Interpreting colony conditions to diagnose swarming, supersedeure, and emergency queen rearing</td>
</tr>
<tr>
<td></td>
<td>Rozanski 102</td>
<td>Indoor wintering of honey bee colonies</td>
</tr>
<tr>
<td></td>
<td>Rozanski 103</td>
<td>Indoor wintering of honey bee colonies</td>
</tr>
</tbody>
</table>

### Breakout Session #10

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>4:15 - 7:00 PM</td>
<td>Rozanski 101</td>
<td>Dinner @ local restaurants</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:00 - 9:00 PM</td>
<td>Rozanski 101</td>
<td>Beekeeping Olympics</td>
</tr>
</tbody>
</table>

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*Note: Times are subject to change.*
## 2015 EAS SHORT COURSE

**Tuesday, August 11, 2015 (Subject to Change)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:30 - 7:30 AM</td>
<td>Yoga for everyone (Location TBA)</td>
</tr>
<tr>
<td>6:30 - 7:30 AM</td>
<td>Breakfast @ University Centre Food Court</td>
</tr>
<tr>
<td>Starts 7:30 AM</td>
<td>Registration (Rozanski Hal)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30 - 9:15 AM</td>
<td>Stock selection and breeding</td>
</tr>
<tr>
<td>9:15 - 10:00 AM</td>
<td>Yard Session:</td>
</tr>
<tr>
<td></td>
<td>Station #1: Stock selection and grafting</td>
</tr>
<tr>
<td></td>
<td>Station #2: Preparation of cell bars, grafting frames, queen cages and</td>
</tr>
<tr>
<td></td>
<td>queen candy</td>
</tr>
<tr>
<td>10:15 - 11:00 AM</td>
<td>Yard Session:</td>
</tr>
<tr>
<td></td>
<td>Station #1: Stock selection and grafting</td>
</tr>
<tr>
<td></td>
<td>Station #2: Preparation of cell bars, grafting frames, queen cages and</td>
</tr>
<tr>
<td></td>
<td>queen candy</td>
</tr>
<tr>
<td>11:00 - 11:45 AM</td>
<td>Lunch @ University Centre Food Court</td>
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<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
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</thead>
<tbody>
<tr>
<td>1:00 - 1:45 PM</td>
<td>Extra grafting practice time</td>
</tr>
<tr>
<td>1:45 - 2:30 PM</td>
<td>The immune system of honey bees</td>
</tr>
<tr>
<td>2:30 - 2:45 PM</td>
<td>Break with vendors @ Peter Clarke Hall</td>
</tr>
<tr>
<td>2:45 - 3:30 PM</td>
<td>Honey bee pathology; Stressor effects and honey bee defenses</td>
</tr>
<tr>
<td>3:30 - 4:15 PM</td>
<td>Small hive beetle</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>4:15 - 7:00 PM</td>
<td>Dinner @ local restaurants (check sponsoring establishments)</td>
</tr>
<tr>
<td>7:00 - 9:00 PM</td>
<td>Propolis, Etc. BBQ and Social (free but requires preregistration) 367 Michener Road, Guelph, ON</td>
</tr>
</tbody>
</table>
# 2015 EAS GENERAL CONFERENCE -Wednesday, August 12, 2015 (Subject to Change)

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
<th>Chair or Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:30 - 7:30 AM</td>
<td>Yoga for everyone (Location TBA)</td>
<td>Rozanski 104</td>
<td></td>
</tr>
<tr>
<td>6:30 - 7:30 AM</td>
<td>Breakfast @ University Centre Food Court</td>
<td>Rozanski 104</td>
<td></td>
</tr>
<tr>
<td>7:30 AM</td>
<td>Registration (Rozanski Hall)</td>
<td>Rozanski 104</td>
<td></td>
</tr>
<tr>
<td>8:00 - 8:30 AM</td>
<td>Chair and President's Welcome</td>
<td>Rozanski 104</td>
<td>Master Beekeepers</td>
</tr>
<tr>
<td>8:30 - 9:30 AM</td>
<td>Keynote speaker: Mark L. Winston “Value or values: Audacious ideas for the future of beekeeping”</td>
<td>Rozanski 104</td>
<td>Lab Exam (Location TBA)</td>
</tr>
<tr>
<td>11:00 - 11:50 AM</td>
<td>Break with vendors @ Peter Clarke Hall</td>
<td>Rozanski 104</td>
<td></td>
</tr>
<tr>
<td>11:00 - 11:45 AM</td>
<td>Presentation of Hambleton Award to Dr. Ernesto Guzman</td>
<td>Rozanski 104</td>
<td></td>
</tr>
<tr>
<td>11:45 - 1:00 PM</td>
<td>Lunch (EAS Board Meeting) @ University Centre Food Court</td>
<td>Rozanski 104</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Breakout Session #1</th>
<th>Breakout Session #2</th>
<th>Breakout Session #3</th>
<th>Breakout Session #4</th>
<th>Queen Rearing Workshop</th>
<th>Master Beekeepers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rozanski 101</td>
<td>Rozanski 101</td>
<td>Rozanski 101</td>
<td>Rozanski 101</td>
<td>TBA</td>
<td>TBA</td>
</tr>
</tbody>
</table>

| 1:00 - 1:30 PM       | Field studies examining exposure and effects of neonicotinoids on bee health | Rozanski 101 | Cynthia Scott-Dupree                                               |
| 1:30 - 2:00 PM       | Health of honey bee reproducitves: Effects of parasites and pesticides on drones and queens | Rozanski 101 | Geoff Williams                                                     |
| 2:00 - 2:30 PM       | Honey bee stressor interactions: Nosema and pesticides, from the laboratory to the field | Rozanski 101 | Geoff Williams                                                     |
| 2:30 - 3:00 PM       | Break with vendors @ Peter Clarke Hall                                   | Rozanski 101 | Geoff Williams                                                     |
| 3:00 - 3:30 PM       | Effects of neonicotinoids and varroa on honey bee health | Rozanski 101 | Native pollinators in Ontario agriculture Alana Pindar               |
| 3:30 - 4:00 PM       | Clothianidin in corn and impact on bee survival, foraging and honey production | Rozanski 101 | The Canadian Pollination Initiative has helped apiculture nationally and internationally Peter Kevan |
| 4:00 - 4:30 PM       | Pesticides, parasites, pollinators: Impacts of environmental stressors on bees | Rozanski 101 | Using managed pollinators for biological crop protection and enhanced production Peter Kevan |
| 4:30 - 5:00 PM       | A season long study of pesticide exposure in Ontario and Quebec | Rozanski 101 | The challenges of reconciling environmental stewardship and agriculture Rene Van Acker |
| 5:00 - 7:30 PM       | Dinner at local restaurants (check sponsoring establishments)            | Rozanski 101   |                                                                                 |
| 7:30 - 9:00 PM       | Pollination and Pesticides Panel Discussion                              | Rozanski 101   |                                                                                 |
2015 EAS GENERAL CONFERENCE - Thursday, AUGUST 13, 2015 (Subject to Change)

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>6:30 - 7:30 AM</td>
<td>Yoga for everyone (Location TBA)</td>
</tr>
<tr>
<td>7:00 - 8:00 AM</td>
<td>Breakfast @ University Centre Food Court</td>
</tr>
<tr>
<td>Starts 8:00 AM</td>
<td>Registration (Rozanski Hall)</td>
</tr>
<tr>
<td><strong>BUSES LEAVE AT 9:00 AM</strong></td>
<td>Tech Tour Parker Bee Apiaries, Butterfly Conservatory, and Niagara Falls Lunch on Tour</td>
</tr>
<tr>
<td>7:00 - 9:30 PM</td>
<td>Dinner and Social at John and Alison Van Altens Farm with Live Music Dutchman’s Gold and Tuckamore Apiaries</td>
</tr>
</tbody>
</table>

We would like to thank TECH TRANSFER SPECIALISTS for hosting Queen Rearing, Beginners Intro to Beekeeping and Integrated Pest Management Workshops.

We can help you share your insights through self-publishing. No stigma attached.

Cross-Pollinate!

Graphic design, self-publishing and web design from one beekeeper to another. Visit malishpagonis.com.

Give us a buzz. 610.660.9044 or email Penelope: penelope@malishpagonis.com
<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>6:30 - 7:30 AM</td>
<td>Yoga for everyone (Location TBA)</td>
</tr>
<tr>
<td>7:00 - 8:00 AM</td>
<td>Breakfast @ University Centre Food Court</td>
</tr>
<tr>
<td>8:00 AM</td>
<td>Registration (Rozanski Hall)</td>
</tr>
<tr>
<td>Rozanski 101</td>
<td>8:30 - 9:15 AM Presentation of Student Award and Conference to Andony Melathopoulos</td>
</tr>
<tr>
<td>Rozanski 101</td>
<td>9:15 - 10:00 AM Presentation of Roger Morse Award and Conference to Dr. Medhat Nasr</td>
</tr>
<tr>
<td>10:00 - 10:30 AM</td>
<td>Break with vendors @ Peter Clarke Hall</td>
</tr>
<tr>
<td>Rozanski 102</td>
<td>Breakout Session #1</td>
</tr>
<tr>
<td>Rozanski 103</td>
<td>Breakout Session #2</td>
</tr>
<tr>
<td>Rozanski 101</td>
<td>EAS Society Business</td>
</tr>
<tr>
<td>10:30 - 10:45 AM</td>
<td>Impact and control of honey bee viruses current and future approaches</td>
</tr>
<tr>
<td></td>
<td>Rob Currie</td>
</tr>
<tr>
<td>10:00 - 10:30 AM</td>
<td>The Honey Bee Health Project: What have we learned so far?</td>
</tr>
<tr>
<td></td>
<td>Steve Pernal</td>
</tr>
<tr>
<td>10:45 - 11:00 AM</td>
<td>Annual EAS Business Meeting (Starts at 11:45)</td>
</tr>
<tr>
<td>11:00 - 11:30 AM</td>
<td>Responses of bees against mites and viruses</td>
</tr>
<tr>
<td></td>
<td>Mollah Hamiduzzaman</td>
</tr>
<tr>
<td>11:00 - 11:30 AM</td>
<td>Fruits, vegetables, and pro-b ee-otics: Natural treatments</td>
</tr>
<tr>
<td></td>
<td>for nosema disease</td>
</tr>
<tr>
<td></td>
<td>Daniel Borges</td>
</tr>
<tr>
<td>11:30 - Noon</td>
<td>The use of genomic tools for honey bee health</td>
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<tr>
<td></td>
<td>Brock Harpur</td>
</tr>
<tr>
<td>Noon - 1:00 PM</td>
<td>Lunch (EAS Life Members Banquet) @ University Centre Food Court</td>
</tr>
<tr>
<td>1:00 - 1:30 PM</td>
<td>Breakout Session #1</td>
</tr>
<tr>
<td>Rozanski 102</td>
<td>Virulence factors from Paenibacillus larvae, the cause of AFB</td>
</tr>
<tr>
<td>Rozanski 103</td>
<td>Rod Merril</td>
</tr>
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<td></td>
<td>Breeding for disease resistance: Using proteomic markers</td>
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<tr>
<td></td>
<td>Steve Pernal</td>
</tr>
<tr>
<td>1:30 - 2:00 PM</td>
<td>The immune system of honey bees</td>
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<tr>
<td></td>
<td>Paul Goodwin</td>
</tr>
<tr>
<td>1:30 - 2:00 PM</td>
<td>Marker assisted selection for breeding resistance to varroa</td>
</tr>
<tr>
<td></td>
<td>Rob Currie</td>
</tr>
<tr>
<td>2:00 - 2:30 PM</td>
<td>Natural immunity and resistance of honey bees to nosema disease</td>
</tr>
<tr>
<td></td>
<td>Pegah Valizadeh</td>
</tr>
<tr>
<td>2:30 - 3:00 PM</td>
<td>Break @ Peter Clarke Hall</td>
</tr>
<tr>
<td>3:00 - 3:30 PM</td>
<td>Effect of miticides on bee health and behavior</td>
</tr>
<tr>
<td></td>
<td>Hanan Gashout</td>
</tr>
<tr>
<td>3:30 - 4:00 PM</td>
<td>Breeding for mite biters, raising and sharing queens</td>
</tr>
<tr>
<td></td>
<td>Greg Hunt</td>
</tr>
<tr>
<td>3:30 - 4:00 PM</td>
<td>Drivers of colony health: Disease, chemicals, and nutrition...oh, my!</td>
</tr>
<tr>
<td></td>
<td>Dennis vanEngelsdorp</td>
</tr>
<tr>
<td>4:00 - 4:30 PM</td>
<td>Breeding for lower defensive behavior</td>
</tr>
<tr>
<td></td>
<td>Greg Hunt</td>
</tr>
<tr>
<td>4:00 - 4:30 PM</td>
<td>Talk on bee diseases</td>
</tr>
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<td></td>
<td>TBA</td>
</tr>
<tr>
<td>4:30 - 5:00 PM</td>
<td>Queen health: Evaluation of imported and local honey bee stock</td>
</tr>
<tr>
<td></td>
<td>Patricia Wolf Veiga</td>
</tr>
<tr>
<td>4:30 - 5:00 PM</td>
<td>Instrumental insemination of queens: Demonstration at Townsend House</td>
</tr>
<tr>
<td></td>
<td>Krispn Given</td>
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<tr>
<td>6:00 - 9:30 PM</td>
<td>Instrumental insemination of queens: Demonstration at Townsend House</td>
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<td>Buckfast bee program in Ontario</td>
</tr>
<tr>
<td></td>
<td>Paul Kelly</td>
</tr>
<tr>
<td>6:00 - 9:30 PM</td>
<td>Banquet @ Creelman Hall</td>
</tr>
</tbody>
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Regional and Local Bee-Raising Concepts

EAS has been inviting local, state, and regional cooperative queen programs to share their concepts and philosophies—specifically what they tried, what worked, and what didn’t work. This issue highlights the Northern Bee Network and the Montgomery County Pennsylvania Local Queen Breeding. If your organization has a story to tell, please forward it to journal@easternapiculture.org.

Local Queen Breeding in Montgomery County, Pennsylvania

Scott Famous and Vincent Aloyo

The Montgomery County Beekeepers Association, located in Southeastern Pennsylvania, has recently initiated a local queen breeding program. Currently, there are not enough queen breeders raising resistant stock locally to provide a consistent supply for all who need them. Our solution is to educate and empower beekeepers to start raising better stock for themselves. Our program’s goal is to provide the “know-how” and quality cells for participants to do exactly that: create resistant colonies that have a fighting chance at survivability, season-in and season-out, in our region of Pennsylvania.

We started our program by breeding from local stock and introducing quality queens from a variety of sources. Queen cells were reared from selected queens for distribution to club members. Participants are taught how to make “proper” queenless splits; care for their cells after pickup, including transport and placement in their new colonies; evaluate the cells for proper hatch or non-hatch; schedule visits for follow-on inspections and determine the success of the new queen’s mating efforts or failure; and finally, provide vital feedback for the program. Participants, through ongoing participation in the cell program, take responsibility to provide their apiaries with all the quality queens they require, while improving bees’ resistance to varroa-related diseases, productivity, and overwintering ability. By distributing cells to many apiaries, queens mate with local drones, thus enhancing genetic diversity.

Our program realized significant achievement in 2014, with many skills and lessons learned, many great queens reared, valuable data gathered, and a great deal of progress made by both the facilitators and participants. For 2015, we kicked off the new season with instruction and review during our March and April regular club meetings, so that club members are ready to prepare nucs for this year. As an additional incentive for members to participate in our breeding program, we offered low-cost nuc box setups to help offset expenses. Then, we began grafting from the best colonies that survived the winter and exhibited other desirable characteristics. Once again, queen cells will be distributed to club members for introduction into their queenless nucs. Furthermore, in 2015, we plan to expand our cell-making capabilities to meet increased demand and reach out to other bee clubs to share what we’ve learned, encouraging them to follow suit.

The Northern Bee Network

Meghan Milbrath

Beekeepers in Michigan have taken a different approach to increasing the availability of quality queens. Many states are starting cooperative programs where beekeepers collaborate to raise queens that can survive in their area. In Michigan, we already have many beekeepers who are independently raising queens using their survivor stock. Many of these beekeepers were happy with their stock, had good survival, and had successful systems that they liked. Rather than focus on getting everyone to work together on developing new stock or methods, we needed a way to provide greater access to these already successful queens. The Northern Bee Network, www.northernbeenetwork.org, was designed to provide greater access to locally raised queens, and support for beekeepers looking to raise and sell their own queens and nucs. Initially funded by a kickstarter project and surviving on private donations, the web-based network provides free profiles of local queen producers and locally based beekeeping support.

Beekeepers looking to purchase a locally-raised queen can find someone near them on the map, and read their profile to see the strains and management methods. Many of these beekeepers previously had no web presence, so they are much more accessible to new beekeepers used to finding information on the internet. People selling queens or nucs get free advertising, and can use their profile as a web page (and can even direct the domain name of their choice there) so they can have a web page without having to set one up. Beekeepers contact queen rearers directly, and everyone can set their own prices and figure out the details of the sale independently. Individuals with any queens/nucs to sell (even 1) are encouraged to sign up so that others can have access to local bees.

The Northern Bee Network has other resources for beekeepers—it provides a comprehensive listing and map of bee clubs, listings of local classes and courses, provides contact information for local mentors, provides a forum for a queen/drone exchange, and coordinates bulk purchases of new queens. The program is expanding from Michigan, with listings in Ohio, Indiana, and Wisconsin, with more to come.
Decontamination of Hive Equipment Using Ozone Fumigation

Les Eccles OBA TTP

Dealing with “dead-out” equipment has become a higher biosecurity risk and increased labour activity since the beekeeping industry has incurred a 34% average winter losses over the past twelve years, last year being the worst for Ontario at 58% winter loss. There are a number of issues when dealing with dead-outs that need to be considered, such as why did the colony collapse, what contamination issues could cause risk when reusing the equipment, proper storage to prevent robbing and exposure to living colonies. There have been a number of methods suggesting how to decontaminate hive equipment from dead-outs before reuse, but few have been tested in a practical or commercial beekeeping scenario.

Ozone (O₃) is a powerful molecule oxidizing treatment that has been used in a number of industries to decontaminate materials and foods from viruses, bacteria, fungus and pests. It is used around the world in major municipalities such as London, Paris, Los Angeles and Montreal in potable water treatment, and is commonly used in Quebec. In the United Kingdom, the use of ozone in cold water laundering has become a national standard especially within the healthcare sector to remove bacteria and viral contaminants from laundered products. In the food processing sector, ozonated water is used for washing fruit, vegetables and poultry to reduce microbial loads, and to fumigate potatoes to prevent spoilage. In some vegetables it can eliminate up to 90% of surface bacteria. Because ozone (O₃) quickly reduces to oxygen (O₂) when it is exhausted into the atmosphere, it does not produce any significant contamination after use. In short; it is food and environmentally safe.

In 2013, US EPA researcher Dr. Rosalind James reported on the use of ozone to decontaminate hive equipment of pesticide residues and honey bee pests and pathogens. She was able to show that treatments as low as 550 ppm of ozone for 48 hour was sufficient to eliminate wax moth larva and adults. At 1000 ppm she was able to reduce surface pesticide residues on comb. At 1500 ppm at 25°C and 50% relative humidity (“RH”) chalkbrood could be killed at close to 100% efficacy. Ozone could also effectively kill American foul brood given a high concentration of ozone at 4000 ppm at 90 RH. The results however were conducted in a small laboratory-based pilot ozone chamber where it was relatively easy to reach high concentration levels of ozone and controlled humidity and temperature.

One of the main objectives of the OBA Tech Transfer Program is to encourage the adoption of proven technologies for use in the bee-keeping industry. Often promising research results are stalled even after preliminary research has shown benefit, because investment in the technology by industry in necessary to take it to practical field application. Mike Parker from Parker Bee Apiaries ("PBA") approached the OBA Tech Transfer Program with the initiative to construct a commercial sized ozone fumigation chamber to decontaminate dead out equipment before introducing packages of bees into the hives. The OBA Tech Transfer Program was able to use funds available through the Ontario Farm Innovation Program to conduct a controlled study to evaluate the benefit of using ozone fumigation using the system that PBA would invest in. The other critical piece needed to bring this project into reality was a partnership with Simpson Environmental Corp. ("SEC") of Burlington, Ontario. SEC has specialized in ozone technology for use in sanitation since 1959.

Parker Bee Apiaries and Simpson Environmental Corp. worked in consultation with the TTP in the design of an ozone fumigation chamber capable of fumigating up to 900 standard hive boxes with frames originating from dead out colonies in a single treatment phase. This system was build inside a 53’ reefer trailer, using 43’ for the fumigation chamber and 10’ for the control room and ozone generation system.

The objective of the system design used Dr. Rosalind James’ work as a baseline was to achieve an exposure level of 4000 ppm ozone over 24hrs at approx 80% RH. Because of the extreme concentration of ozone required to arrive at this target, SEC manufactured the system needed to concentrate oxygen from ambient air and feed it into the ozone generation system to produce sufficient ozone over 24
hrs to reach the desired exposure level. Since ozone is heavier than air, it was applied to the hive equipment via ductwork and released through fume hoods that sat over stacked hive boxes on pallets, in order to drive the ozone down into the stacked hive equipment and onto the surface area of the comb that was to be decontaminated. When the ozone contacts the hive equipment it would then reduce back to oxygen and then recirculated into the ozone generation system, turned back into ozone and reapplied to the hive equipment in a continuous process over the treatment period.

In order to test the efficacy of the ozone treatment, TTP observed two components: Reduction of pesticide residue, and benefit to colony health. In order to determine the efficacy of pesticide reduction, three groups were formed: Dead out boxes given full 24 hr ozone treatment with heat and humidity, dead out boxes given 24 hr treatment with only heat and humidity, and dead out boxes with no treatment. Wax samples were taken before and after treatment for all groups. These samples were then submitted to the University of Guelph Lab services for quantitative pesticide analysis. This data was used by the TTP to determine if there was a significant reduction in pesticide residue.

The most commonly found pesticides after analysis were tau-fluvalinate (Apistan), coumaphos (checkmite), 2,4-DMA (Amitraz breakdown product), tebufenozide (insecticide), and boscalid (Pristine, fungicide). Ozone significantly reduced the amount of tau-fluvalinate, tebufenozide and to a great extent boscalid. It did not reduce the amount of coumaphos and there were too insignificant amounts of 2,4-DMA to evaluate effect.

It should be noted that there were a number of other pesticides found in individual wax samples but not in enough samples to evaluate the reductive effect of ozone. These pesticides could have an impact on individual colony health when present and in combination with multiple pesticides found in comb; treating them with ozone has the potential to reduce their impact.

The evaluation of ozone on colony health after introducing packages of bees to the hive equipment showed a significant population build up to pollination with nearly 1.5 frame sides of bees after approx. 1.5 months after package introduction. Although approx. the same amount of brood was found in treatments, it was ozone treated packages that were able to turn the brood into health bees.

There were challenges in achieving the level of ozone application due to the amount of wood from boxes and frames. Wood adsorption of ozone is high; even with the amount of ozone produced to result in 4000 ppm exposure, only a 500-1000 ppm exposure on the wax comb was achieved because the majority was adsorbed by the woodenware. In the next round of testing the design of application and time applied will be adjusted in order to achieve a high exposure to ozone over a longer treatment period and hence increase its overall efficacy.

It should be emphasized that ozone treatment is not a replacement for the best management practice of culling old frames. This is especially evident with pesticides like coumaphos that are so highly contaminative and slow to break down that it is best to cull comb over time to remove the contaminates. Culling comb from dead-out colonies is an opportune time to heavily cull old frames that can be difficult to achieve in live colonies.

The evaluation of ozone on colony health after introducing packages of bees to the hive equipment showed a significant population build up to pollination with nearly 1.5 frame sides of bees after approx. 1.5 months after package introduction. Although approx. the same amount of brood was found in treatments, it was ozone treated packages that were able to turn the brood into health bees.

There were challenges in achieving the level of ozone application due to the amount of wood from boxes and frames. Wood adsorption of ozone is high; even with the amount of ozone produced to result in 4000 ppm exposure, only a 500-1000 ppm exposure on the wax comb was achieved because the majority was adsorbed by the woodenware. In the next round of testing the design of application and time applied will be adjusted in order to achieve a high exposure to ozone over a longer treatment period and hence increase its overall efficacy.

It should be emphasized that ozone treatment is not a replacement for the best management practice of culling old frames. This is especially evident with pesticides like coumaphos that are so highly contaminative and slow to break down that it is best to cull comb over time to remove the contaminates. Culling comb from dead-out colonies is an opportune time to heavily cull old frames that can be difficult to achieve in live colonies.

The OBA TTP would like to acknowledge Agricultural Adaptation Council’s administration of the Ontario Farm Innovation Program that funded the research portion of this project. The scale of this project would not have been achieved without the investment by Parker Bee Apiaries in innovation and providing the opportunity for research that benefits the beekeeping industry as a whole. This is a great example of how the OBA TTP can use resources available with partnering to deliver practical research.

Les Eccles and the Ontario Tech Team are planning a fantastic Short Course for us at EAS 2015 in Guelph, Canada. Special workshops run by the Tech Team will feature Queen Rearing and Integrated Pest Management (IPM).
One of the best uses of my time in the last ten years was building a flat bed wheelbarrow on the chassis of a purchased two-wheeled wheelbarrow. I bought the wheelbarrow on sale for $99 at Canadian Tire. We already had a single-wheeled flatbed wheelbarrow, but it’s tippy when loaded. The conversion to a flat bed was pretty simple; anyone with basic carpentry skills could make their own version. Just be sure to make the front rack 90 degrees to the bed and the dimensions to suit bee boxes. I think you’ll find it worth the effort and expense to make one for yourself.

We use the wheelbarrow daily in the bee yard, shed, and honey house. It is particularly helpful in our home bee yard where we have 100 hives in several groups. In many cases, using the wheelbarrow is more efficient than using a truck, since we can load it inside the storage shed and deliver the bee escapes, queen excluders, supers etc. directly to each hive. We also use ours as a mobile elevated work station, and to harvest honey from a few colonies when necessary. In a small apiary you can harvest your honey without ever lifting a full super! Just brush the bees off each frame and transfer them to an empty super on the wheelbarrow. It takes very little storage space when parked upright. The only hitch in using it is to avoid crossing side slopes when loaded. As you can see in the picture heavy loads are no problem.

Paul Kelly will be providing bees for the EAS Short Course and Conference held at the University of Guelph, August 10-14. If you see Paul, he just might offer to show you the honey house and indoor hive overwintering facility at Townsend House, just on the other side of the Campus Arboretum.
The purpose of the EAS competitive shows is to provide a competitive forum directed toward improvement of the products of beekeeping. This policy statement is intended to establish guidelines to clearly define the rules/standards for you to achieve this goal.

As the show is to be a competition, it is fundamental that all exhibitors know in advance the judging criteria for each class and follow the rules herein. The Honey Show Committee is responsible for drafting policies, rules and judging criteria and for disseminating information. Judges will adhere to the Committee's policies and rules. Annually, the committee within the host state will be responsible for:

1. Allocating space for the show and arranging entries.
2. Compliance with show rules and judging criteria.
3. Obtaining qualified judges.
4. Cooperating with EAS Treasurer in obtaining awards.
5. Accepting entries and opening show at a predeter-
    mined, published time.
6. Within three weeks following the Show, fill out a
    yearly comparison sheet and make recommendations
    for future shows.
7. Record all Blue Ribbon winners for the EAS, and other,
    Journals.

The Honey Show judging criteria are designed to reflect the skill of the exhibitor. Items over which the exhibitor has no direct control will be de-emphasized. For example, natural flavor or color of honey will not affect scoring, but alteration of either color or flavor in handling or preparation of the entry by the beekeeper will adversely affect the score. Likewise, manufacturing defects in glass jars and bottles will not affect scoring, but surface dust, smudges, scratches, chips or other handling alterations on entry containers will adversely affect the score.

Honey Show judges may be professors of apiculture, or students of apiculture under a professor’s supervision, blue-ribbon winners of local, state and/or regional honey shows, or Professionals judging in their fields, such as crafts, mead or cooking. Judges must completely fill out a score card for each entry. If an entry is disqualified the reason for disqualification must be stated on the score card.

Judges should make comments on score cards in order to help the exhibitor improve. The score cards and entries are the property of the exhibitor. Judges must break all ties.

**General Show Rules**

1. All exhibitors MUST BE current dues-paying members of the Eastern Apicultural Society. If NOT registered for the current conference, proof of current paid dues status must be submitted at the time of making entries.

2. Only one entry in each class may be made by an individual or that individual’s family, or that individual’s apiary.

3. At the time of entering, the stewards will place a small label, with the exhibitor’s number and class, inconspicuously on the entry. The purpose of these small randomly numbered labels is to keep track of entries in a book in case of ownership disputes.

4. Separate section or class rules will apply.

5. Identifying labels on the entries are forbidden. In Arts & Crafts & Gift Arrangements classes, if the exhibitor’s name and/or apiary are an integral part of the entry, names are permitted.

6. The exhibitor must choose which classes to place entries in. Judges may adjust classes at their discretion.

7. Entries can only be made during the hours published.

8. Entries must be left intact and on display until released by the Show Superintendent.

9. No commercial products or displays are permitted.

10. No EAS entry can be submitted again for three years.

11. The decision of the judges in all cases will be final.

12. Entries will not be accepted by mail.

13. The Show Superintendent has the authority to accept, reject and classify entries in accordance with the show policies, rules and judging criteria.

14. Any exhibitor wishing to protest must do so to the Show Superintendent within one hour of the public opening of the show.

15. EAS assumes no liability for loss or damage of entries. Although EAS will exercise all due care in judging and displaying entries exhibitors enter items at their own risk.

16. Entries not claimed by the end of the conference will be disposed of by the Show Superintendent.

**Honey Show Class Descriptions**

**Extracted Honey**

- H1* Three 1-lb jars of honey, extracted, light
- H2* Three 1-lb jars of honey, extracted, amber
- H3* Three, 1-lb jars of honey, extracted, dark
- H4* Three 1-lb jars of creamed honey

**Comb Honey**

- H5 Three section boxes of comb honey
- H6 Three packages of cut-comb honey, 4” square
- H7 Three circular sections of comb honey
- H8 Three 16-oz jars of chunk honey
- H9 One frame of comb honey, any size, wooden or plastic

**Black Jar**

One opaque glass jar containing any color of honey. Exhibitor will provide their own opaque container.

1. Entries in classes H1-H3 marked *, must be in queen-line type jars, and may have plain metal or plastic lids. Canadian and International exhibitors may enter Classes H1-H3 with 500 gram universal jars; Classes H4 and H8 with 500 gm barrel-type jars.
2. Entries in class H9 must be displayed in bee-proof cases having the front and back sides made of transparent glass or plastic. All six sides of the frame of honey must be visible to the judges.

3. Entries in classes H5, H6 and H7 must be in the appropriate container: window cartons; round section lids – both sides transparent; cut-comb box – all sides transparent.

4. Entries in classes H4 and H8 should be in cylindrical jars.

5. Honey color classes H1-H3 will be determined by the Show Chairman. An official honey color grader may be used to make the final decision.

6. All entries must be the product of the exhibitor’s apiary and have been produced since the previous EAS Honey Show.

Judging Criteria

Extracted Honey
Classes H1 to H3, MAX. POINTS

1. Density 20 (water content above 18.6% & below 15.5% will be disqualified)
2. Absence of crystals 7
3. Cleanliness 30 total (Without lint – 7; without dirt – 10; without wax – 7; without foam - 6)
4. Flavor 8 (Points will be reduced ONLY for honey flavor adversely affected by processing)
5. Color 5
6. Container appearance 10
7. Accuracy/Uniformity of filling 20 (Headroom: ½ inch maximum, 3/8 inch minimum with no gap between honey level and cap)

Creamed Honey
Class H4, MAX. POINTS

1. Fineness of crystals 30
2. Uniformity & firmness of product 25
3. Cleanliness & freedom from foam 20
4. Flavor 15 (Points will be reduced for honey flavor adversely affected by processing). (Disqualified for fermentation)
5. Accuracy of filling and uniformity 10

Comb Honey
Classes H5, H6, MAX. POINTS

1. Uniformity of appearance 20
2. Absence of uncapped cells 10
3. Uniformity of color 15
4. Absence of watery cappings 10
5. Cleanliness and absence of travel stains 15
6. Freedom from granulation and pollen 10
7. Uniform weight of each section 10
8. Total weight of entry 10

Cut Comb Honey
Class H7, MAX. POINTS

1. Neatness and uniformity of cut, absence of liquid honey 20
2. Absence of watery cappings, uncapped cells and pollen 20
3. Cleanliness of product, absence of travel stains, crushed wax 20
4. Uniformity of appearance 15 (color of honey, capping structure, thickness of comb; lack of crystallization)
5. Uniformity of weight 10

Chunk Honey
Class H8, MAX. POINTS

1. Neatness and uniformity of cut 20 (Upgrade for parallel & 4-sided cuts; downgrade for ragged edges)
2. Absence of watery cappings, uncapped cells and pollen 20
3. Cleanliness of product 20 (Downgrade for travel stains, foreign matter, wax, foam or crystallization)
4. Uniformity of appearance in capping structure, color, thickness of chunks and accuracy and uniformity of fill 20
5. Density and flavor of liquid portion of pack 20

(Entries will be disqualified for fermentation or moisture content of liquid portion above 18.6% & below 15.5%)

Frame of Honey
Class H9, MAX. POINTS

1. Uniformity of appearance 25
2. Absence of uncapped cells 20
3. Uniformity of color 15
4. Absence of watery cappings 10
5. Cleanliness and absence of travel stains 20
6. Freedom from granulation and pollen 10

Black Jar of Honey

To be judged solely on the merits of its taste.

Beeswax Show

Class Descriptions

B1 Single piece, pure beeswax, 2 lbs or more
B2 Candles, dipped tapers, one pair, pure beeswax
B3 Candles, molded tapers, one pair, pure beeswax
B4 Candles, novelty, single or coordinated set, containing beeswax

1. Entries in Class B1 must be covered with clean, transparent plastic film.

2. The optimum color for pure beeswax in Classes B1-B3 is light canary to straw yellow.

Judging Criteria

Class B1, MAX. POINTS

1. Cleanliness 35
2. Uniformity of appearance 20
3. Color 15
4. Aroma 15
5. Absence of cracks & shrinkage 15

Classes B2-3, MAX. POINTS

1. Cleanliness, color, quality of wax 25
2. Uniformity of appearance and shape 25
3. Uniformity of pair 25
4. Finishing details: 25
   a. For molded: flat, finished bottom, wicks trimmed to ½”
2015 EAS Show Rules & Judging Criteria, continued

b. For dipped: last drip left on, wicks left joined

Class B4, MAX. POINTS
1. Cleanliness & quality of wax 25
2. Design & overall appearance 25
3. Finishing details wick trimmed to ½", flat, finished bottom 25
4. Originality 25

Mead & Honey Beer Show
Class Descriptions
M1 Mead, dry, one bottle
M2 Mead, sweet, one bottle
M3 Mead made with fruit juices [Melomel, Cyser or Pyment], one bottle
M4 Mead, sparkling, made with or without fruit juices, one bottle
HB1 Honey Beer; light-to-medium bodied ale or lager using honey as 15-30% of fermentables.
HB2 Braggot; Medium-to-strong ale using honey as 35-65% of fermentables
1. All wines/beers should have been made by the exhibitor by the process of fermentation. In classes 3 and 4 the type(s) of fruit used must be included on a 3” x 5” card to accompany each entry. The card must have the exhibitor’s number on it.
2. Still wines should be exhibited in clear (not frosted), colorless (not tinted), wine bottles of approximately 750 ml or 25.4 fluid ounce capacity. Beers should be exhibited in plain, unmarked, brown glass, 12 ounce, capped beer bottles. Sparkling wines must be exhibited in champagne-type bottles such as the domestic (U.S.) Champagne bottle.
3. Natural cork stoppers are preferred for mead entries but screw top wine bottles or plastic corks may be used in classes 1-3. Corks may be straight cork or flanged and machine or hand-applied. Straight corks should be seated an eighth of an inch below the top of the bottle.
4. Entries must not have any identifying labels on the bottles.
5. Wine bottles should be filled so that when the cork is pushed right home, the air space is between ¾” & 1” in depth. Sparkling wines should have an air space of 1” to 1-1/4”. Beer bottles should be filled so the air space is between ½” and ¾” below the cap.

Judging Criteria

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<td>bottle closure/cork</td>
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<td>carbonation</td>
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Arts And Craft Show
Class Descriptions
A1 Gift Arrangement
A2 Sewing or needlework items
A3 Novelty beeswax with additives permitted
A4 Misc. arts and crafts
1. All items must have a beekeeping theme.
2. Exhibitor must submit estimate of time to make item.
3. Small changes to commercial items or copies of commercial items may be downgraded.

Judging Criteria
Class A1, MAX. POINTS
1. General appearance 30
2. Originality 30
3. Quality of honey & products 25
4. Variety of products 15

Classes A2-4, MAX. POINTS
1. Artistic Merit 25
2. Originality 25
3. Skill involved 25
4. Design 25

GADGET SHOW
Class Descriptions
G1 Large devices (honey extractors, wax equipment, etc.)
G2 Small devices
All entries must be accompanied by a typed or written explanation. This is to be used by the judges in scoring.

Judging Criteria
Classes G1 & G2, MAX. POINTS
1. Explanatory text 25
2. Practicality 35
3. Ease of reproduction 15
4. Help to beekeeping 10
5. Originality 15

Honey Cookery Show
Class Descriptions
C1 Cookies, Bars, or Brownies: 1 dozen, no frosting or decoration
C2 Yeast Bread (1 loaf) or Yeast Rolls (1 dozen)
C3 Cake (1) or Muffins (12): no frosting or decoration
C4 Candy: 1/2 lb. or 12 pieces
1. At least 25% of sweetening agent must be honey.
2. Entries must be accompanied by the recipe as used, printed on 3”x5” cards in duplicate, without the name of the exhibitor.
3. EAS reserves the right to publish the recipes.
4. Entries must be presented on plain paper or foam plates, in dome top cake carriers, or on cardboard covered with foil. Plates and covers will not be furnished by the Show Committee.
5. Enter all cakes, breads, rolls and muffins un-sliced.
2015 EAS Show Rules & Judging Criteria, continued

Judging Criteria
Classes C1-C3, MAX POINTS
- General Appearance 20
- Flavor 35
- Texture, grain, moisture, uniformity of color 30
- Lightness 15
Class C4, MAX POINTS
- Attractive appearance 20
- Flavor 35
- Texture 25
- Handling quality in serving 20

Photography Show
Class Descriptions
P1 Close-up/macro print; Subject must relate to beekeeping
P2 Scenic, print; Apiary subject such as flowers, hives, etc.
P3 Portrait, print; Person or beekeeping procedure in appropriate setting
P4 Essay, prints; A set of from 4 to 7 pictures depicting a beekeeping story.
1. The photo contest is open to all amateur photographers.
2. Prints must be 5” x 7” inches or larger, mounted on a mounting board that extends at least one inch beyond the print on each side. No frames are permitted. Essay prints may be mounted on one mounting board.
3. Prints may be black & white or colored.
4. Photographs can be entered only once in any EAS show.
5. Each photograph, including the Essay as a set, must be accompanied by a 3” x 5” card giving: photo title, entrant’s name, address, city, state, zip or postal code, and telephone. The card must state the class entered.
6. Brief captions must accompany the Essay photographs. The order of Essay photographs must be indicated clearly.
7. Winners must agree to have their photos published by EAS in any/all appropriate publications.

Judging Criteria
Classes P1-P4, MAX. POINTS
- Composition 35
- Treatment of subject matter 35
- Quality and presentation 30

To Stimulate Competition:
In order to encourage more people to participate in the EAS Honey Show, the Honey Show Committee is pleased to give the following awards. Each will receive an engraved silver plate

Extracted Honey
Comb Honey
Mead and Honey Beer
Arts and Crafts
Gadgets
Beeswax
Honey Cookery
Photography
Black Jar

Sweepstakes Award
The Sweepstakes Award will be given to the entrant who amasses the most total points in the show. More entries... more possible points! Here is the point system that will be used:

Prize Ribbon Points
1st Blue 10
2nd Red 6
3rd White 4
4th Yellow 3
5th Green 2
6th Pink 1

Best of Show
An engraved silver bowl given to a blue ribbon class winning entry deemed by the judges to be the best entry in the EAS Competitive Show.

Additional Awards
- The Gamber Award: If you use a Gamber Classic jar when entering the liquid honey categories and win 1st place you’ll receive a $100 Gamber Container gift certificate, if you win 2nd place you’ll receive a $50 Gamber Container gift certificate.
- Auction: To help defray the cost of the EAS Competitive Show, the Honey Show Committee would like to include blue ribbon honey in the Thursday night auction. Blue ribbon winners in the Honey Show are asked to donate one jar or comb of their winning entry to the auction. Blue ribbon winners in the other shows may donate their entry if they so desire.

EAS Executive Committee

Chairman of the Board
Jim Bobb
2011 Shearer Rd
Lansdale, PA 19446
610.584.6778
chairman@easternapiculture.org

President
André Flys
5851 15th Sideroad
Schomberg, ON L0G 1T0
416.807.2253
president@easternapiculture.org

Secretary
Loretta Surprenant
27 Country Home Way
Essex, NY 12936
518.963.7593
secretary@easternapiculture.org

Vice Chairman of the Board
Kent Williams
580 State Rt. 385 N
Wingo, KY 42088
270.382.2348
vicechairman@easternapiculture.org

Vice President (Interim)
Jeff Burd
11 Farm Rd
Ewing, NJ 08638
609.882.8478
vicepresident@easternapiculture.org

Treasurer (Interim)
Jacky Hildreth
3 Summit Terrace
North Yarmouth, ME 04097
207.332.6742
treasurer@easternapiculture.org

President Emeritus
Tammy Horn
956 Stonewall Rd.
Lexington, KY 40504
859.200.2207
presidentemeritus@easternapiculture.org

Chairman Emeritus
Kim Flottum
701 1 Spieth Rd.
Medina, OH 44256
800.289.7688 ext 3214
kim.flottum@easternapiculture.org
## EAS Directors (Year indicates expiration of term as director)

<table>
<thead>
<tr>
<th>State</th>
<th>Name</th>
<th>Address</th>
<th>City, State ZIP</th>
<th>Phone</th>
<th>Email</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alabama</td>
<td>William Miller (2015)</td>
<td>2991 Eddins Rd.</td>
<td>Dothan, AL 36301</td>
<td>334.794.8362</td>
<td><a href="mailto:director.al@easternapiculture.org">director.al@easternapiculture.org</a></td>
</tr>
<tr>
<td>Massachusetts</td>
<td>Mary Duane (2016)</td>
<td>81 Blithewood Ave.</td>
<td>Worcester, MA 01604</td>
<td>508.335.0433</td>
<td><a href="mailto:director.ma@easternapiculture.org">director.ma@easternapiculture.org</a></td>
</tr>
<tr>
<td>Connecticut</td>
<td>John C. Baker (2018)</td>
<td>52 Headquarters Rd.</td>
<td>Litchfield, CT 06759</td>
<td>860.567.8427</td>
<td><a href="mailto:director.ct@easternapiculture.org">director.ct@easternapiculture.org</a></td>
</tr>
<tr>
<td>Delaware</td>
<td>Paul Dill (2015)</td>
<td>PO Box 571</td>
<td>Wyoming, DE 19934</td>
<td>302.249.1866</td>
<td>No email</td>
</tr>
<tr>
<td>Florida</td>
<td>David Mendes (2015)</td>
<td>11253 Rabin Gap Dr.</td>
<td>N. Fort Myers, FL 33917</td>
<td></td>
<td><a href="mailto:director.fl@easternapiculture.org">director.fl@easternapiculture.org</a></td>
</tr>
<tr>
<td>Georgia</td>
<td>Mary Cahill-Roberts (2017)</td>
<td>534 Mountain Gerizim Road</td>
<td>Mableton, GA 30126</td>
<td>404.388.3427</td>
<td><a href="mailto:director.ga@easternapiculture.org">director.ga@easternapiculture.org</a></td>
</tr>
<tr>
<td>Illinois</td>
<td>David Burns (2015)</td>
<td>14556 North 1020 East</td>
<td>Fairmount, IL 61841</td>
<td>217.427.2678</td>
<td><a href="mailto:director.il@easternapiculture.org">director.il@easternapiculture.org</a></td>
</tr>
<tr>
<td>Indiana</td>
<td>Debbie Seib (2018)</td>
<td>7734 N. Sanctuary Lane</td>
<td>Mooresville, IN 46158-6082</td>
<td>317.432.9578</td>
<td><a href="mailto:director.in@easternapicultural.org">director.in@easternapicultural.org</a></td>
</tr>
<tr>
<td>Kentucky</td>
<td>Lani Basberg (2016)</td>
<td>12 Main Street</td>
<td>Shelbyville, KY 40065</td>
<td>502.647.6081 cell</td>
<td><a href="mailto:director.ky@easternapiculture.org">director.ky@easternapiculture.org</a></td>
</tr>
<tr>
<td>Louisiana</td>
<td>Randy Fair (2018)</td>
<td>611 Evans Loop</td>
<td>Mansfield, LA 71052</td>
<td>318.872.2682</td>
<td><a href="mailto:director.la@easternapiculture.org">director.la@easternapiculture.org</a></td>
</tr>
<tr>
<td>Maine</td>
<td>Erin MacGregor Forbes (2018)</td>
<td>188 Capiscic Street</td>
<td>Portland, ME 04102</td>
<td>207.772.3380</td>
<td><a href="mailto:director.me@easternapiculture.org">director.me@easternapiculture.org</a></td>
</tr>
<tr>
<td>Maryland</td>
<td>Timothy McMahon (2018)</td>
<td>2717 Arvin Street</td>
<td>Wheaton, MD 20902</td>
<td>703.850.0948 Cell: 240-850-0948</td>
<td><a href="mailto:director.md@easternapiculture.org">director.md@easternapiculture.org</a></td>
</tr>
<tr>
<td>Massachusetts</td>
<td>Master Beekeepers</td>
<td>101-B Taylortown Road</td>
<td>Boonton, NJ 07005</td>
<td>973.263.0674</td>
<td><a href="mailto:director.mb@easternapiculture.org">director.mb@easternapiculture.org</a></td>
</tr>
<tr>
<td>New Hampshire</td>
<td>Martin Marklin (2016)</td>
<td>112 Riverside Dr</td>
<td>Contoocook, NH 03229</td>
<td>603.746.2211</td>
<td><a href="mailto:director.nh@easternapiculture.org">director.nh@easternapiculture.org</a></td>
</tr>
<tr>
<td>New Jersey</td>
<td>Jeff Burd (2015)</td>
<td>11 Farm Rd</td>
<td>Ewing, NJ 08638</td>
<td>609.889.9091</td>
<td>(no email)</td>
</tr>
<tr>
<td>New York</td>
<td>Bob Talkiewicz (2018)</td>
<td>6 Dunbar Rd</td>
<td>Windsor, NY 13865</td>
<td>607.427.2420</td>
<td><a href="mailto:director.ny@easternapiculture.org">director.ny@easternapiculture.org</a></td>
</tr>
<tr>
<td>North Carolina</td>
<td>Julian Wooten(2016)</td>
<td>1008 Gould Rd</td>
<td>Jacksonville, NC 28540</td>
<td>910.346.6885</td>
<td><a href="mailto:director.nc@easternapiculture.org">director.nc@easternapiculture.org</a></td>
</tr>
<tr>
<td>Nova Scotia</td>
<td>vacation (2017)</td>
<td></td>
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</tr>
<tr>
<td>Ohio</td>
<td>Peggy Barnes (2017)</td>
<td>6045 Lance Road</td>
<td>Medina, OH 44256</td>
<td>330.723.6265 (h) 330.416.4148 (m)</td>
<td><a href="mailto:director.oh@easternapiculture.org">director.oh@easternapiculture.org</a></td>
</tr>
<tr>
<td>Pennsylvania</td>
<td>Vincent Aloyo (2017)</td>
<td>736 Cathard Rd</td>
<td>Blue Bell, PA 19422</td>
<td>484.557.4049</td>
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<td>7011 Spieth Rd.</td>
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