



TORONTO DISTRICT BEEKEEPERS' ASSOCIATION NEWSLETTER

3 Springburn Cres., Aurora, Ontario L4G 3P4 • 905-841-0275

Corporation No. 1233019 Not-For-Profit

The next meeting of the Toronto District Beekeepers' Association will be held on:

DATE: Monday, April 12th, 2004
TIME: 7:00 p.m. Meeting will commence at 7:30 p.m.
PLACE: Kortright Centre, Kleinburg

Welcome back after a long winter. The Toronto District Beekeepers' Association meetings will begin our 2004 season with our first meeting on:

MONDAY, APRIL 12th
at the KORTRIGHT CENTRE
at 7:00 p.m.

AGENDA FOR APRIL:

Gard Otis and his students will fill us in on his current research.

LIST OF MEETING DATES:

Monday, April 12th - Kortright Centre
Monday, May 10th - Kortright Centre
Monday, June 14th - Kortright Centre
Monday, July 12th - Kortright Centre
Monday, August 9th - Kortright Centre
Monday, September 13th - Kortright Centre
Monday, October 18th - Kortright Centre
Monday, November 8th - Kortright Centre
- Social and Auction - bring in your items!

VISIT OUR WEB SITE:
www.torontobeekeepers.org

T.D.B.A. Minutes – September 8th

Geoff Hunter opened the meeting – 27 members attended. Stephan gave the Treasurer's Report. Kortright Conservation Honey Festival was to be held Sept. 27 & Sept. 28. Anyone interested in helping out with beeswax and honey demonstrations were to see Norm Watson. Many thanks to those people who helped out over the 2 day event.

All beekeepers are invited to join the Kortright Conservation by taking out a membership.

Editor's note: one is enclosed with this newsletter

Our TDBA has the use of this excellent facility for free. It



Geoffrey Hunter at the Kortright Honeyfest

could be an enjoyable gesture for us to use at our leisure, enjoying the trails and natural environment. Is is open year round except for Christmas day. KORTRIGHT IS IN GREAT NEED OF VOLUNTEERS.

The Royal winter fair registration was discussed, the deadline was Sept. 22nd. Consider putting some time aside for the 2004 Royal Agricultural

Winter Fair, if you didn't make it down this year. We also would like to thank those many volunteers who manned our both during the tens days at the fair. You did a wonderful job!

Bee Works:

David Eyre, our guest at the Sept. meeting, gave a very thought provoking talk on Queen Rearing for our own use. Queen bees are the life blood of the hive and it is good to know their history by raising our own. David also brought along products for the beekeepers use - candle moulds that were unusual, books etc. Thank you David for your informative presentation.

T.D.B.A. Minutes – October 20th

Geoff Hunter opened the meeting and welcomed 30 members including visiting speaker Gard Otis and Heather Mattila. Our treasurer Stephan gave the financial report.

Geoff Hunter announced our next meeting would be the social, see later for details on how that event went. Gard Otis introduced Heather Mattila who had a very informative and fascinating talk on how winter bee population wintors into the fall. The nutritional requirements needed, pollen shortages or surplus and how it affects bees individually and as a colony. Pollen is very important

to adult worker bees, nurse bees etc. Pollen helps disease resistance. Available pollen from May to October. Spring pollen source of willows is highly nutritional, dandelions are medium nutrition. Real pollen and the no substitutes are the best nutrition and the most attractive and complete. Spring feeding with your own pollen jump starts the brood rearing, increases worker longevity, increases honey yield., but lasting effects depend on the spring stressed colonies. Many thanks to Heather for sharing her information with us.

Gard Otis spoke of Guelph University news. Gard is not at the OMAF any longer as the "Bee Man" for us beekeepers. Best wished from the TDBA in your new endeavors. Gard spoke briefly on Queen mating and how it is totally weather dependent. He also spoke on quality and quantity of drone sperm and how it is packed in layers in the spermathica so when the Queen fertilizes we get different drone sperm from each layer. Very interesting! A video from a recent Apimondia meeting was shown. The context was about the American Hive Beetle. It's origin is African and them came to Charleston. Images were viewed and what to look for in your hive. Beetles are interested in pollen and brood cells. Enlightening and educational but frightening and devastating should the come here!

Apimondia 2003

by Paula Mitchell

This summer, Tom and I took a one month long holiday in Bavaria, Austria and Slovenia. Slovenia is a small country in the northern part of what used to be Yugoslavia. This part of the country used to be part of the Austro-Hungarian Empire and it's appearance and culture is very similar to Bavaria and Austria.

It's capital Ljubljana was this year's host for Apimondia 2003. As one of the Europe's smaller countries (a two hour car ride in any direction from Ljubljana and you are out of this delightful picturesque country) it has a population of slightly less than 2,000,000 people but boasts 8,000 beekeepers. A quick calculation shows that this country has four beekeepers per 1000 inhabitants.



The Slovenia Beekeeping Center at Lukovici was built in 2002. It serves as a teaching center and beekeeping museum. Bee colony houses are in the foreground.

Over the centuries, when sugar was hard to come by, nearly every Slovenian farm kept bees alongside other domestic animals. Honey was often the only sweetening agent and wax provided material for making candles. Bees were kept in low wooden beehives which were closely stacked together in long rows and on top of each



Honey House at Bee Center in Lukovici

other. These beehives were called "Krahmici" or Carniolans. A wooden bee-house was usually built around this stack of hives in a sheltered part of an orchard. All honey bee colonies were kept under one roof; protected

from the snow and cold in the winter and from the sweltering heat in the summer. Such bee-houses are still popular in much of Europe. Many are beautifully painted with murals and contribute to the cultural image of the landscape.

The Slovenians did a wonderful job of hosting this years Apimondia and show casing their country.

The first evening we were bussed to the small town of Lokovici. A bee keeping education center had been built the year before to prepare for Apimondia. The towns people have a large display of art, crafts and folk dancing and served lots of "mead" which they made by adding honey to apple brandy. A pole and flag was raised and then a large dinner and dancing.

The following night we were entertained in Ljubljana's concert hall for a concert of traditional music and dance in native costumes.

The next Apimondia (2005) will be held in Dublin, Ireland and on our third evening we were treated to a display of Irish dancing and singing.

Closing ceremony was held Thursday with more music by both Slovenia and Ireland. Australia was chosen to host Apimondia 2007.

Friday all participants were taken for a day long excursion of their choice into the neighbouring countryside.

This was only the cultural aspect of our week. From 8:30 to 5 pm there were a series of lectures with a choice of three to choose from at all times.

Subject categories were: 1) Bee diseases and management. 2) Bee Behaviour. 3) Bee keeping in 3rd world countries and it's economic impact. 4) Apitherapy - healing with honey products. In future I will elaborate on some of the research presented.

We spent a wonderful week - learned a lot - met lots of people. If you want to plan a wonderful holiday go to Apimondia 2005 in Ireland.

Paula Mitchell.

AUCTION

Anything you want to donate??

We have a number of items donated for the November 2004 auction already. ie. wooden gift baskets, a sewing machine, T-shirts with appropriate slogans, a Bee video tape, etc. If you have anything you want to contribute we can store it until the auction. Let us know at the April 12 meeting at Kortright.

This year's auction was one of our best, with lots of great food and many members coming out to socialize and take part in the auction. We would also like to thank Doug

McRory for talking with us before the social.
This year at the auction the Raffle generated \$102.00
Auction netted \$802.50. Net revenue for the evening was:
\$904.50 - I'm sure this must be a record. - Stephan

2003 Honey Competition Winners:

- 1st - Hans Fiel
- 2nd - Norman Watson
- 3rd - Stephan van Heerden

CLASSIFIED ITEMS

WANTED: George Meisner would like a source of Royal Jelly and Propolis in capsule form. Anyone able to help please email George at GMEISNER12345@netscape.net or call Brenda Snape at 905 841 0275 to get George's phone number.

*Any club member wishing to sell or buy items can list them for free in the newsletter, just send the information to our correspondence secretary:
Brenda Snape by mail ... 3 Sprinburn Cres., Aurora, ON. L4G 3P4 or by email at bsnape@wwonline.com*

FROM THE OBA (2004)

EVENT PLACE

April 6 Pollination Meeting Clarksburg/Collingwood
April 7 Commercial Meeting Clarksburg/Collingwood
April 8 Ontario Bee Breeders' Meeting Collingwood

Non-OBA Meetings

March 6, 2004
Integrated Pest Management Workshop -
Kemptville, Ontario
March 13, 2004
Integrated Pest Management Workshop - Guelph, Ontario
April 17 & 18, 2004
Virginia Steckle, Business Administrator
Ontario Beekeepers' Association
Bayfield, ON N0M 1G0
519-565-2622 phone
519-565-5452 fax

HONEY FOR BABIES

*By Sharon Omahen
University of Georgia of Agriculture and
Environmental Studies.*

For safety's sake, generations of babies have missed out on the sweet taste and healthy benefits of honey. But a new sterilization process may erase the risk and allow future toddlers to enjoy the sweet treat.

"Honey isn't recommended for babies because their immune systems are not developed," said Romeo Toledo, a food scientist with the University of Georgia College of Agricultural and Environmental Sciences.

Spores can survive

"The normal process for pasteurization of honey doesn't kill any (bacterial) spores present and could be a potential hazard for infant botulism," he said. Eating honey poses no risk to adults with normal immune systems. But Clostridium botulinum spores found at very low levels in 5 percent to 10 percent of commercial honey samples can be deadly to infants. For this reason, makers of children's medicines like cough syrups normally use sugar and corn syrup instead of honey as sweeteners, Toledo said.

Why is it so hard to kill the spores?

"Spores are the form bacteria take to lie dormant until the conditions are right for them to grow," Toledo said. "Because of this protective mechanism, spores are very resistant to killing by physical and chemical agents."

Honey's hard to heat

To kill the spores, processors must heat a product to at least 250 degrees Fahrenheit, under pressure, and hold it at this temperature for at least 3 minutes, Toledo said. But you can't do that to honey. "You can't heat honey to very high temperatures because it burns, the flavor changes and some of the components that have health benefits are destroyed," he said. "The industry pasteurizes honey by heating it to 170 F and holding it there for 4 to 5 minutes, then hot-filling it into bottles and cooling it. This is adequate to destroy molds and common yeasts and prevents fermentation during storage."

But spores can survive this process.

With funding from the National Honey Board, Toledo developed a sterilization process called high pressure throttling, which kills spores in honey without affecting the honey. "The process we developed produces honey that is free of Clostridium botulinum spores, so it can be used safely in pharmaceutical products and foods designed for infants," he said.

New process kills spores

Toledo's new sterilization process kills all microorganisms, vegetative cells and spores. "Our process uses a combination of heat and high pressure to instantaneously kill the spores," he said. "Therefore, the flavor and other physical properties of the honey remain the same as in the raw honey."

The process pressurizes the honey to about 35,000 pounds per square inch and passes it very fast through a heat exchanger to raise its temperature to 180 degrees Fahrenheit within a few seconds. When the pressure is dropped, the temperature instantly spikes to about 275 degrees. The honey is then cooled within seconds.

"We instantaneously raise the temperature to kill the spores," Toledo said. "Exposure time at the high temperature is just a few seconds. We produce a sterile product with all the natural nutrients retained."

Honey industry interested

The honey industry is very interested in the process, which UGA patented last year. The next step is to develop the prototype machines for use in processing plants. "The food industry traditionally takes about 10 years to adopt new techniques like this one," Toledo said. "We're in our fifth year with this new process, so we're well on our way."

INTRODUCTORY BEEKEEPING COURSE

University of Guelph Apiculture Field Laboratory
April 17 and 18, 2004
Cost: \$175, lunches and tax included
Limited to 24 participants

- Combination of lectures, labs, and hands-on experience with bee hives
- Small group format
- Topics include basic bee biology, getting started in beekeeping, equipment, site selection, colony inspections, seasonal hive management, extracting and processing honey, disease and pest control, and beekeeping regulations.
- Instructors: Paul Kelly (Staff Apiarist), Dr. Gard Otis (Apiculture Professor), Heather Mattila (University of Guelph apiculture graduate student), Janet Tam (Ontario Beekeepers' Association employee).
- To obtain a course registration form or further course information please contact: Paul Kelly, Department of Environmental Biology, University of Guelph, Guelph, ON, N1G 2W1, (Tel) 519-824-4120, x53472 (Email) pgkelly@uoguelph.ca. If you request a course registration form, please provide your full postal address.
- After we receive your registration and fee, an acknowledgement letter, schedule, accommodation listing, and map will be sent out with your receipt.

KORTRIGHT MEMBERSHIPS

Kortright Centre 12-month Pass

- Free general admission 364 days/year
- Free parking
- 10% discount on giftshop purchases
 - \$30.00 Individual
 - \$60.00 Family (2 Adults and 2 Children under 18, living at home)

CONSERVATION JOURNEYS 12-MONTH MEMBERSHIP

- Free general admission all year to Kortright Centre, Black Creek Pioneer Village, and 50 other Conservation Areas in and around the GTA
- Free parking
- 10% discount on giftshop purchases
- Seasonal newsletter
- Booklet listing details of all the Conservation Areas
- Full colour book with photos, trail maps and text about the Conservation Areas in the membership program (Normally sells for \$24.95 - For new members only)
 - \$60.00 Individual
 - \$100.00 Family (2 Adults and 2 Children under 18, living at home)

Volunteers at Kortright

We're always looking for volunteers to help us with a variety of tasks at Kortright. It's a great way to get involved in something interesting, to meet new people or earn com-

munity involvement hours. Anyone fourteen and older is welcome to take part in our program. Give us a call to see what we can offer you.

Volunteer Positions Available for Special Events

We're looking for help with upcoming special events including:
the Four Winds Kite Festival, Amphibian Love Songs and the Natural Life Festival.

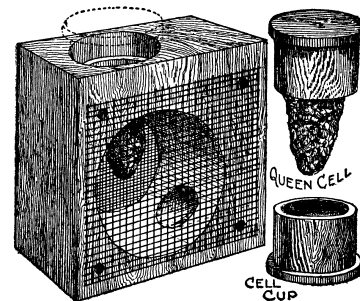
- interpretive assistants
- craft program assistants
- information assistants

Kortright needs volunteers starting March 6th. Please contact Chris Benjamin @ 416-661-6600 x 5360 and Bee sure to let him know you're with the TDBA.

EMAIL NOTICE

The following email addresses are not working, if they belong to you can you please email Brenda so they can be updated and you won't miss your newsletter! If you would like to be added to the email list please email me at bsnape@wvonline.com
Thanks.

brunton@copperead.com.cad
tcng69@hotmail.com
atmashere@idirect.com



Nursery case for queens and virgins.

*If you wish to receive the newsletter by email
please email John & Brenda at:
bsnape@wvonline.com
and we will add you to the list.*

NEXT MEETINGS:

Monday, May 10th, Kortright Centre
Monday, June 14th, Kortright Centre

Members please submit articles for the newsletter to:
John & Brenda Snape: phone or fax at 905-841-0275
email: bsnape@wvonline.com