

19 Things to Know about Beekeeping

Following are the 19 basic learning sessions covering the essentials of bee management, including how to process and package bee products for sale. Some of the sessions will span over several weeks. Handouts will be distributed by email a few days in advance of each session. The sessions are roughly in sequential order.

Although you can learn a great deal from the written material itself, you will learn much more if you are able to attend the hands-on sessions.

Beekeeping

1. Management of overwintered colonies – assessing health, when to feed, how to feed
2. Bee stings – building resistance, watching for anaphylaxis, administering Epipen
3. Package bees – ordering, pouring, caring for
4. Diseases and Pests – Varroa, EFB, AFB, Nosema, Chalkbrood, Viruses
5. Spring build-up – equalizing, making increases
6. Swarms – prevention, capture, caring for
7. Queen rearing – methods of queen rearing, queen rearing calendar
8. Supering for the honey flow
9. Collecting & storing pollen and propolis
10. Harvesting honey – removing honey, extracting, how to separate wax from honey
11. Fall preparation – how to decide which colonies to keep over winter, feeding
12. Winter tasks – bee varroa treatment, equipment maintenance

Value-Added

13. Processing liquid honey – filtering, storing, de-crystallizing, labelling
14. Processing creamed honey
15. Honey infusions
16. Processing pollen – cleaning, packaging, storing
17. Processing propolis – cleaning, making a tincture
18. Lip balms, healing salves and ointments – making, storing, applications
19. Bee Venom Therapy – preparing bees, administering stings, liability