

# The Valley Beekeeper

Volume 16 / Issue 1 / March 2013 A quarterly report from the Cowichan Beekeepers Club, Box 274, Cobble Hill, V0R 1L0  
[www.cowichanbeekeepers.ca](http://www.cowichanbeekeepers.ca) / The views expressed in this newsletter are not necessarily those of the Club members.

Meeting monthly, 3rd Thursday, 7:30 pm Feb.-Nov., Cowichan Agricultural Hall, brown building end of Clements St. Duncan.

## Executive

**President:** Paul Petersen, Email: [paupet1@yahoo.ca](mailto:paupet1@yahoo.ca), Telephone: 701-4238.

**Vice President:** Christian Rozema, email: [virtual473@gmail.com](mailto:virtual473@gmail.com); telephone: 746-7188.

**Secretary:** vacant **If you would find this position interesting contact one of the Executive.**

**Treasurer:** Darla Nixon, Email: [darlalou@shaw.ca](mailto:darlalou@shaw.ca), Telephone: 743-9084.

**Past President:** Mike Pauls, Email: [micpauls@telus.net](mailto:micpauls@telus.net), Telephone: 701-4238.

## Directors-at-Large

**Jacques Marc,** Email: [topmarc@shaw.ca](mailto:topmarc@shaw.ca), Telephone: 746-4520.

**Richard Collard,** Email: [showgun@shaw.ca](mailto:showgun@shaw.ca), Telephone: 743-3052; also the contact for the Club's Website.

**Gerry Rozema,** Email: [gerryr@rozeware.com](mailto:gerryr@rozeware.com), also contact for the Extractor, & Forest Discovery Centre bee yard.

**Ted Leischner,** Email: [tgleisch@shaw.ca](mailto:tgleisch@shaw.ca). Telephone: 250-510-4490.

## Members-at-Large

**Refreshments:** Leila Long, Telephone: 250-246-9185.

**Librarian:** Sally Leigh-Spencer, Email: [sallyls@shaw.ca](mailto:sallyls@shaw.ca), Telephone: 748-6068.

**Newsletter and Membership information:** Delphine Castles, Email: [geo.clifford@yahoo.ca](mailto:geo.clifford@yahoo.ca), Tel: 250-743-9569.

**Medication:** Blaine Hardie, Email: [bjhardie@shaw.ca](mailto:bjhardie@shaw.ca), Telephone: 748-4389.

## Bee Inspector

Brenda Jager, Cell/message 778-875-4164, Email: [brenda.jager@gov.bc.ca](mailto:brenda.jager@gov.bc.ca)

## SPEAKERS ROSTER—

March, 2012 Brenda Burch Dumont

An introduction to Marketing, Advertising, and Social Media for Business Owner/Operators. Brenda's current company, Social Media Is Simple, focuses on working with local businesses. Brenda also volunteers as Director at the Duncan Cowichan Chamber of Commerce and on the working committee for the Cowichan Wine and Culinary Festival.

May 16 Mike Pauls Moving Your Bees up the Mountain and Bear-proofing your yard.

June 20 Jacque Marc Preparing your honey for competitions.

September 19 Steve Mitchell Integrated Pest Management and Preparing your Hives for Winter.

## **Day of the honeybees ===== Please support this event by volunteering for 1 hour +**

Looking for volunteers to man our Club's booth at the Farmer's Market in the City Hall Square, downtown Duncan, on May 25th. Needed two people per shift. Our tent will be set-up and the first shift to start at 9:00 am, market closes at 2 pm.

Does not matter if your experience is limited, we will match you with an experienced beekeeper. The people visiting the booth have always been supportive and is a nice way to interact with visitors to the market and the Valley.

After or before your shift take the time to walk about and checkout all the great food, crafts and the honey vendors.

Contact Richard Collard, 250-743-3052 or email [showgun@shaw.ca](mailto:showgun@shaw.ca)

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## **SAD WHEN YOU HAVE TO GO OUT OF COUNTRY TO RAISE BEES IN BRAZIL TO GET AN ORGANIC HONEY CERTIFICATION**

**Today's News** [www.bcbcr](http://www.bcbcr)

By [Beth Potter](#) March 6, 2013

Madhava is a Sanskrit word "born of honey." Founder, Burt Utley, started the company in 1973 in the foothills near Boulder, Colorado. Madhava workers went to the wildflower fields of Brazil to find the land needed to accommodate the three to five mile radius that bees travel and to earn the organic certification for the new products.

Madhava Natural Sweeteners has received organic certification from the U.S. Food and Drug Administration for organic pancake syrup products which come in maple-agave, maple-cinnamon and blueberry flavors. Also new organic coffee syrup flavours, French vanilla, hazelnut and salted caramel. The company's main organic honey product comes in a 22-ounce jar and sells for a suggested price of \$10.99 to \$11.49.

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### **TIPS**

**Time to super:** When bees start adding fresh white wax to the top bars of the frames, it usually signals that a nectar flow is on and the bees need more room. You should scrape off this burr comb so that bees are not crushed when you replace the cover or hive body. If bees are drinking the honey you can apply a little smoke to make them wander lower into the hive.

**Queenless:** Within an hour bees in a hive will know of their queen's demise. Instead of calming down when puffed with a small amount of smoke the bees will often erupt in a high pitch hum, and instead of moving calmly across the comb will be agitated and run quickly. If queenless you now have two options: destroy all of the formed emergency cells and add a mated queen, or allow the emergency cells to emerge and the bees raise their own queen. The first option results in the least amount of down time for the hive.

**Checking out the bees at end of winter or early spring:** Don't check inside the hive box until the outdoor air temperature is at least 8 degrees Fahrenheit, a better temperature is 10 degrees F.

### **Buy, Sale, Trade**

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**Wanted.** Bees wax in any amount for making candles. Contact Sandra Regent at The Hive, 250-732-3853 or email: [watersteiner@gmail.com](mailto:watersteiner@gmail.com). This is a new Cowichan Valley business.

**For Sale or Trade:** Field cart that will carry up to five supers. Has two floatation-type tires. Trade for spring bees. Contact Ted Leischner telephone 250-514-4490 or email: [tgleisch@shaw.ca](mailto:tgleisch@shaw.ca)

**For Sale:** 30 gallon honey tank \$150. And a 4X6 volt tester for \$50.00 George Ferguson. Telephone: 746-4248.

### **Special Course offered to our Club Members**

With the different Club events attended by our members and guests, for example the summer barbeque and the winter potluck, it was thought a really good idea to organize a Food Safety course. If there is enough interest, about 15 people required, the Executive will schedule a time and date to have the course given to us, here in Duncan on a Saturday.

Contact Richard Collard, 250-743-3052 or email [showgun@shaw.ca](mailto:showgun@shaw.ca)

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