



Bee Prepared 2019
Sustainable Beekeeping
March 23, 2019
8:00am — 4:30pm

Joliet Junior College
Weitendorf Agricultural
Education Center
17840 W Laraway Road
Joliet, IL



Presented by
Will County Beekeepers
Association
WillBees.org

Keynote Speakers

Dr. Meghan Milbrath began working bees with her father as a child over 20 years ago, and now owns and manages The Sand Hill Apiary, a small livestock and queen rearing operation in Munith, Michigan. She studied biology at St. Olaf College in Northfield, MN, and received degrees in public health from Tulane University and the University of Michigan, where she focused on environmental health sciences and disease transmission risk. Meghan worked as a postdoctoral research associate under Zachary Huang at Michigan State University, studying noseema disease, and is currently an academic specialist at MSU, where she does honey bee and pollinator research and extension and is the coordinator of the Michigan Pollinator Initiative. Meghan is active in multiple beekeeping organizations, writes for multiple beekeeping journals, and speaks about bees all over the country. She currently runs the Northern Bee Network, a directory and resource site dedicated to supporting queen producers, and she is passionate about keeping and promoting healthy bees.



David Burns began beekeeping after having a swarm from a fallen tree. After moving those hives from Ohio to Illinois, the hives were lost due to mites, and the yard had to be started all over again. In the beginning the Burns family just sold honey, but as time went on and the yard became bigger, the Burns family began building their own hives and selling them to other beekeepers. Knowing that the success of beekeepers was all dependent upon education, David began blogging and uploading videos to YouTube. In order to make sure beekeepers had the best and latest of scientific information on bees and beekeeping, David took several years to become a Certified Master Beekeeper. A graduate of Lincoln Christian University, and now a Master Beekeeper through the Eastern Apicultural Society since 2010, workshops on beekeeping are taught all year at the Training Center in Fairmount, IL. He also has a mentorship program, talks throughout the country at beekeeping association meetings, and heard frequently on radio shows and podcasts. He is also a competitive sportsman and competes throughout the US.



Speakers

(subject to change and additions)

Jim Lindau has been keeping honey bees in Alaska and Illinois since the early 1980's. He is a certified Master Beekeeper and currently manages around 100 colonies in Will and Grundy counties for honey and queen production. He makes most of his own queens and equipment used in his operation. He makes and sells beekeeping equipment for sale at BuzzWorthyBeeworks.com. He also teaches beekeeping at Joliet Junior College.



Matt LaForge has been keeping bees since 2001, starting with one hive in the backyard at eleven years old and growing his operation to over 100 colonies, focused primarily on honey production at several locations around Wisconsin through his business, Golden Hills. His bees are now all located in central Wisconsin on wild land and several Amish farms. He primarily produces honey that is sold by the pail to other beekeepers, with some retail sales to friends and family. Matt served as branch manager for the Watertown, WI location of Dadant & Sons from 2012 to 2015. During that time he traveled around the region and enjoyed speaking to local bee clubs and beekeeping associations and helping new beekeepers get started and grow their operations. He is highly involved in the Wisconsin Honey Producers Association and served one year as Southern District Chair followed by four years as vice president, ending in November of 2018. He now serves as chair of the legislative committee.



Anna Stange is a veteran gardener and urban homesteader. Anna was named the 4th Greenest Chicagoan by the Chicago Tribune in 2008. Since then, she has shared her tips for sustainable living in a monthly column for the the Blue Island Forum newspaper. Anna is almost fearless in her DIY projects, from crazy and inspired crocheted hats, canning, recycled music making, fermenting, wax projects, quilting, seed saving and community gardening, to her folksy family-friendly recordings. Fortunately, armed with a teaching degree and many years of experience teaching music, she offers workshops for people of all ages to help them learn these life-long skills and become more self-sufficient.

Marcin Matelski has been an urban beekeeper for 10 years and manages anywhere between 40-60 hives throughout the Chicagoland area. His first exposure to bees was in his early teens through his grandfather and he picked it up again later in life. Since 2015 he's also the Head Beekeeper at Garfield Park Conservatory in Chicago.

Jolanta Soares I graduated with B.S. degree in Computer Science and have been working as Database Administrator for over 20 years. During that time I managed to take art classes and workshops and work on paintings during my free time to balance a very stressful and demanding job. I'm Polish-born and I moved to the U.S more than 30 years ago and have lived mostly in Chicago, IL. since then. I work in multiple mediums including oil & cold wax, encaustic, photography and ceramics. I exhibit my work in Chicago and Midwest area galleries.

Darien Kruss has been fascinated by the process of fermentation used to craft beer, wine, kombucha, sourdough, and others for nearly a decade. He has produced vast quantities of alcohol on homebrew and commercial equipment, and enjoys sharing his knowledge and sampling the results. Darien has been a beekeeper since 2011.

Speakers...

Andrew Connor Growing up a son of an entomologist with a focus on honey bees. Being around bees and beekeeping all of his life, it was not until he was an adult that he discovered how interesting and enjoyable these little insects truly are. His professional life has him working with the mentally and developmentally disabled adults. Andrew has taken his passion of beekeeping and wanting to help people to educating them on the joy and excitement of beekeeping to as many people as he can, through his first book *BeeCabulary Essentials* to talking to anyone who will listen to him about the honey bee.

Mike Connor is a Certified Arborist, Nursery Grower, and a Beekeeper. He grew up on an orchard and Christmas tree farm and started his first hive when he was 12 years old. He is in a unique position to understand the relationships between plants, trees, and bees. After College, Mike became a Branch Manager for Dadant and Sons Bee Supply in Grand Rapids, Michigan.

There he received a real-life education in beekeeping from some of the best beekeepers in the world. He left Dadant in 1985 to run his own tree nursery and operate 200 hives. Including his time as a Municipal Arborist and Park Superintendent, Mike has spent his entire career growing and caring for plants, trees, and bees. He is a co-founder and Vice-President of the Grand Rapids Area Bee Club.

Marge Trocki has been keeping bees for over a decade and manages apiaries in several counties. With a passion for educating others, she has taught beekeeping classes in many locations including Lyman Woods, the Morton Arboretum and the Cook County Farm Bureau. She is a certified Master Beekeeper through the University of Montana, and currently serves on the Board of the Will County Beekeepers Association.

Keynote Descriptions

Dr. Meghan Milbrath

Amazing anatomical adaptations of *Apis mellifera*

The alternative title for this talk is “Why honey bees are the most amazing organisms ever”. We’ll see beautiful pictures and hear interesting facts about this fascinating creature. The focus of this talk is how honey bee anatomy drives their experience and perception and can guide our care.

David Burns

Why Our Bees are Tired of Fast Foods

It has long been thought that honeybees only consume nectar/honey. Beekeepers have largely only used sugar water or corn syrup to meet the demands of the colony. Recently commercial beekeepers & hobbyists began feeding pollen patties. However in nature each time foragers comes back with nectar, pollen is mixed in with the nectar in their honey tank. This pollen is the protein, minerals and vitamins needed to meet the nutritional needs of bees. I will share the ever changing nutritional needs of a colony in different seasons and how those needs vary by activities and age. Gaining this knowledge allows the beekeeper to strategically meet the bee’s needs throughout the year.

Breakout Descriptions

Meghan Milbrath

Swarm biology and swarm control - It is so disheartening to lose your bees to the trees after getting them through a hard winter. Many beekeepers are intimidated by the process of swarm management, and many lose swarms because they wait too long to practice management. We'll cover the early signs that indicate that a swarm will occur - so beekeepers can take action well before queen cells are formed, and we'll discuss various strategies for managing colonies to prevent the loss of your bees from swarming.

David Burns

New Paradigm of Beekeeping

Many of the practices and management skills practiced today became popular prior to most of the challenges we now face (old paradigms). With our new challenges, a new paradigm is needed to provide new management skills.

Jim Lindau

Beginners Session 1: Introduction to beekeeping. Covers the basic equipment needed, acquiring bees, locating your apiary, installing packages, feeding

Beginners Session 2: Biology of the honey bee. Discusses the caste system, development from egg to adult

Beginners Session 3: Managing your hive through the seasons. Reading the brood nest, nutrition, pest management, overwintering.

Anna Stange

Reusable Beeswax Food Wraps: a value added beeswax product

Learn the simple process of using beeswax to make reusable food wraps. This is a hands-on, make-and-take workshop. Methods used, costs and pricing, how to develop and lead your own workshops are all included and info will be shared about popular sizes and consumer feedback. All materials provided. Bring an apron.

Matt LaForge

Tips and Tricks for Assembling Hives

We'll go through the fundamentals of assembling hives to make it a quick and easy process. We'll cover the basics all the way up through helpful homemade jigs to make wiring wax foundation a breeze.

Management for Increased Honey Production

People keep bees for a lot of different reasons. If you're looking at being a honey producer and want to maximize your honey yields, we'll give you several options that work well in the upper Midwest. We'll look at requeening and dividing practices, feeding, harvest, and how to successfully winter on minimal resources.

Darien Kruss

Mead (honey wine) is the world's oldest alcoholic beverage. In this hands-on workshop, participants will learn the basics of fermentation and utilize techniques to make a ~14% ABV wine consisting of honey, water, and yeast using readily available equipment. You will need:

- A new, unopened gallon jug of store bought spring water (not distilled, baby, or drinking water)
- 3 lbs (36 fluid ounces, or 1 quart jar) of fluid (not crystallized) honey.
- A box to put it in for safe travel during the car ride home.

There will be honey and spring water available for sale for this class if you don't want to bring it.



Jolanta Soares**Use of beeswax in art**

Part1) use of beeswax in encaustic paintings overview and a short demo on a few techniques.

Part2) use of beeswax in cold wax medium overview and hands-on experience painting with oil & cold wax (creating simple landscape painting or abstract)

- mixing medium with oils
- creating texture
- wet on wet painting
- exploring different tools
- introducing additional mediums for different effects

This is a hands on workshop – bring an apron.

Andrew Connor**A Tour of the Bee Colony**

We will discuss and look at the make-up of the hive, description in the wild and how man manipulates it for our use. With the focus on understanding the role of the different bees in the hive and how that affects longevity of the hive, the behaviors, actions and a quick biology lesson.

Marcin Matelski**A Season of Beekeeping**

For everything there is a season. Hear/Learn (you decide) how to work with a honey bee colony to take advantage of their natural instincts to meet your goals as a beekeeper. This session will cover how to raise queens, make splits, and produce honey all in the same season while using your own resources.

Mike Connor**Trees and Bees**

Across most of the country the largest source of pollen and nectar is, trees, but their contributions and importance are generally unknown to beekeepers and educators. Honey bees and other pollinators depend on trees for spring buildup, and to produce major honey crops. This talk discusses the most important trees to beekeepers and why they are special.

Marge Trocki

Wax Rendering – So you're done extracting all of your delicious golden honey. Wondering what to do with all the wax cappings and honeycomb you have left over? Render your wax so you can make lip balms, salves, creams, candles and more. To render means to separate fat from oil, but in this case it means to separate honey from wax. Also note that rendering will help filter out debris - such as dead bees, propolis, random plant material and more.

Vendor Pre-orders

Honeytree Nursery will take pre-orders from our website and can deliver at the meeting.

www.honeytreenursery.com. Make sure to select the Honeytree Nursery (Save the Bees) in Michigan, not Canada! Under shipping, type "Bee Prepared" and we'll be sure to bring those trees with us when we come.

Meyer Bees is a Mann Lake Authorized Dealer – Any order placed before March 11th will be able to be pick-up at Bee Prepared—Look up Mann Lake on line, get the items numbers you want, then call 815-521-9116 before March 11th and you will be able to pick up your order at the conference. If needed before or after conference you can always pick up your order free from his Minooka, IL shop.

BuzzWorthy Beeworks will be a vendor at Bee Prepared and is offering free delivery to Bee Prepared go on line at buzzworthybeeworks.com to see inventory then call 815-600-9633. Again, if needed before or after conference you can always pick up your order by appointment in Braidwood.

Conference Agenda

8:00 - 8:45	Registration/Coffee and Pastries				
8:45 - 9:00	Welcome/Announcements				
9:00 - 9:50	<i>Keynote Speaker:</i> <u>Meghan Milbrath</u> Amazing Anatomical Adaptations of Apis Mellifera				
Location	Classroom A	Classroom B	Classroom C	Classroom D	Arena
10:00 - 10:50	<u>Jim Lindau</u> Beginners Session 1	<u>Drew Connor</u> Reading the Hive	<u>Darien Kruss</u> Mead Making	<u>Marge Trocki</u> Wax Rendering	<u>David Burns</u> New Paradigm of Beekeeping
11:00 - 11:50	<i>Panel Discussion: Tried & True Methods to Sustain Bees Throughout the Year</i> <u>David Burns, Meghan Milbrath, Matt LaForge</u>				
11:50 - 1:00	Lunch/Vendors				
1:00 - 1:50	<i>Keynote Speaker:</i> <u>David Burns</u> Why our Bees are Tired of Fast Foods				
2:00 - 2:10	Hive Raffle				
2:10 - 3:00	<u>Jim Lindau</u> Beginners Session 2	<u>Matt LaForge</u> Tips & Tricks for Assembling Hives	<u>Mike Connor</u> Trees for Bees	<u>Anna Stange</u> Reusable Beeswax Food Wraps	<u>Meghan Milbrath</u> Swarm Biology and Swarm Control
3:10 - 4:00	<u>Jim Lindau</u> Beginners Session 3	<u>Matt LaForge</u> Management for Increased Honey Production	<u>Marcin Matelski</u> A Season of Beekeeping	<u>Jola Soares</u> Use of Beeswax in Art	
4:00 - 4:30	Vendors				