



Kelley Beekeeping

SERVING THE BEEKEEPER SINCE 1924

ISSUE 85: SEPTEMBER 2017



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From the Queen's Court

by Melanie Kirby

Don't Cry Over Spilt Honey!

Honey harvesting season is a regional endeavor. In some places it occurs right after the spring nectar flow. And in others, they only have one shot through summer flows to hope that their bees make enough to overwinter and potential extra for harvesting. In my neck of the woods of northern New Mexico in the Sangre de Cristo mountain range, most years I am able to get two harvests: a spring crop from the northern Rio Grande orchard and bosque (river woods) corridor at 5500' elevation; and a late summer/fall crop from my alpine apiaries at 8,000' elevation.



Now, since I've relocated to Pullman, Washington (3/4 time for graduate studies and research; I still can't fully say goodbye to my home in la tierra encantada, NM), I am experiencing what it is like again to have only one big honey harvest. When I lived in Michigan for a short stint, they as well have only one big honey harvest. I attribute this to the fact that many of these northern states take a while to warm up in the spring and so their main nectar and pollen flows are through the summer months.

They must hope that there is enough nectar and pollen flow for their bees to grow and prosper and also store for winter. Then, if there is extra, they can harvest the surplus. It makes for one rich and complex bouquet of honey, meaning, that if they only harvest once a year, then all the nectars are infused into one batch, which is oh so glorious!

In New Mexico, when I harvest my spring crop, it is rather tropical tasting, with flavors akin to mango and pineapple. Yet, it is too cold for tropical blooms in this high desert and riparian environment. In fact, the spring blooms include stone fruit blossoms (apple, pear, cherries, peaches and nectarines) and also lilacs, wild roses, globe



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Queen's Court *cont'd*

mallow, Russian olive, locusts (black, NM and purple robe), and willows. Despite the tropical bouquet, the honeys are anything but that.

But, when I get my bees up the mountain after harvesting the spring valley crop in June, the summer months bring alpine blooms of apples, berries, lilacs, sweet clover, yarrow, sunflowers, asters and chamisa. No doubt there are more nectars in each of these harvests than I recognize. The flavors are supremely divine and remind me of what glorious creatures we beekeepers choose to caretake.

Even more glorious is how we can share this bounty and the experience of collecting, harvesting and bottling of honey with our families. This month's cover shot is a picture of Dr. Brandon Hopkins and his son Kannon reviewing extracted frames from the Washington State University honey harvest early this month. His little tyke knew what to do. As soon as he checked the frames with his daddy, he immediately went over to the rinse bucket and stuck his sticky arms in. I couldn't resist taking this picture as honey harvesting can be a sweet legacy to share with one's children and friends.



Kiddos harvesting honey!

As soon as he checked the frames with his daddy, he immediately went over to the rinse bucket and stuck his sticky arms in. I couldn't resist taking this picture as honey harvesting can be a sweet legacy to share with one's children and friends.

I remembered that I had taken a few shots of my kiddos harvesting this year's spring crop with me. My daughter, whose middle name is Blossom, holds the title of our "official honey taster." And my son, whom we call Buzz, is the "official honey judge." I can only hope that they will consider entering beekeeping as a profession...but their father says, "My children beekeeping?! I wouldn't wish that on my worst enemy!"

And indeed, beekeeping can be hard work. But it is a noble profession (which I quote from Gus Rouse, former owner of Kona Queens). I worked for Gus for 5 years back in the day. One summer, my sister and mother came to visit the Big Island. My mother, a retired educator, had been continuing to encourage me to consider graduate school. She thought that sweating in a bee yard wasn't necessarily using my intelligence. And Gus was quick to tell her, "Beekeeping is one of the noblest professions around. We should all be proud."

And by golly, it didn't take but a few more years later for her to recognize that I was truly passionate about this profession and that it is indeed a noble calling. She is now one of my biggest supporters, advisors and coaches. She used to be shy around bees and now she lets everyone know just how honey can be utilized for health and wellness.

When folks ask why I do what I do (and why I'm not afraid of being stung), I share that bees are

Queen's Court *cont'd*

quite gentle creatures; that they are even nicer and kinder than people! I also share that being a beekeeper is like being a detective or a doctor. Each hive is an unsolved riddle or patient that we have to investigate and diagnose. Each hive is a superorganism that has learned to work for the greater good of their colony and for their ultimate survival as a species.

And speaking of survival, now is the time to get your bees prepped for overwintering. This issue of the Kelley Beekeeping newsletter has a great article on overwintering bees in cold storage facilities, which highlights the career long quest of an Idaho beekeeper, Israel Bravo. Also included in this issue is a call to all to participate in the first ever Mite-A-Thon (Sept. 9-16, 2017). And an introduction to Bella Donna of Bee Happy Bee Healthy Apiaries and her Honey Super Food. Bella will be joining us as a regular writing contributor soon.

There is much we continue to learn from the bees. And from each other. Let us learn to value the goodness of beekeepers and their services. Let us learn to value the righteousness and offerings of our bee hives. And let us learn to share the harvest- with our families, friends, neighbors, and communities. For it does indeed take a village!

Strength in numbers, Melanie

Melanie celebrates her 20th year of professional beekeeping this month. She has started her Master's program in bee breeding at Washington State University...and is glad that her statistics class hasn't killed her, yet. She will be teaching a queen rearing workshop next spring for the Wyoming Bee College. She can be reached at survivorqueenbees@gmail.com.



Barrel o'honey



Pour o'honey



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Clarkson, Kentucky

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Hive Relocation

Tranferring a colony from an undesireable place by Matthew Kroger

I am a Colorado "native" who was raised on a small farm in La Porte, CO. I currently live with my family of two daughters and wife within the town of Loveland, CO. With a couple of decades of construction under my belt (pun intended), I decided to return to my agricultural roots and take up a new venture with beekeeping. After talking with my oldest sister, I found out that if our father had kept bees I would be a seventh-generation beekeeper.

WOW! I had finally found my "calling"! After a couple of months apprenticing under a veteran beekeeper, he said, "Matt, you don't need my help anymore. You just need to listen to your instincts." So, I did. I am happy to report better than average success by listening to my instincts.

I am a Biodynamic Bee Steward and merely facilitate a hospitable home for the bees to carry out their life cycle. Now Ash Tree Apiary is in its 8th year of operation and I am glad to say that it is doing well. Not necessarily in production numbers, but in planting the seeds of knowledge in the youth of next generation of bee stewards.

Ahhh... beehive relocates, the job that no beekeeper really wants to do. Its sticky, hot and assuredly you WILL get stung. The question is how many times. This is that job that Mike Rowe would likely turn down for Dirty Jobs (although I would love to watch the camera crew on that). Surprisingly, there IS a select few of us, that for some odd reason, really do enjoy this deeply.

As we all know, bees are clever little girls. They find the most ingenious places to live, and are quite surprising in how many diverse methodologies they have for surviving: from open comb colonies, to swarming multiple times a year. It's like I say you can't argue with 27 million years of evolution. Let's swarm into removals.

Most of the relocations that I have done come from a once empty soffit in a home. Bees need a certain minimum size empty cavity in which to occupy. They need room for expansion, a certain amount of solar gain, to be close enough to water source, and close enough to forage, etc... The soffit of many people's homes is the perfect space for the bees' needs to be met. People's homes offer safety from predation as well. The perk of soffit removals for the bee steward is most are the same



Relocation *cont'd*

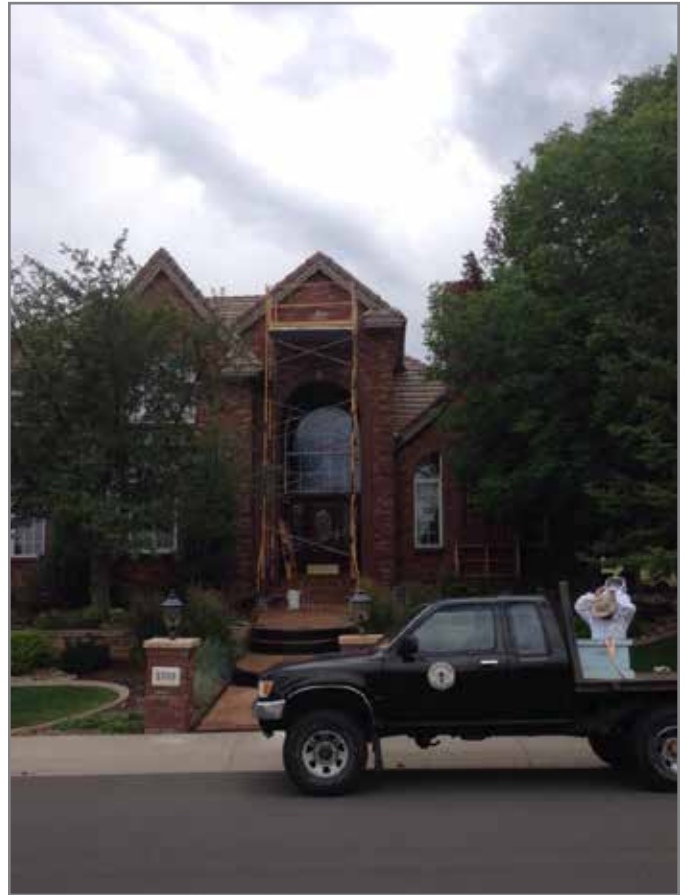
depth of a deep hive body, so the comb is already the perfect height for a deep frame. Just cut to length and rubber band into place.

Size 64 rubber bands are ideal for this work. Once the removal is complete, I suggest leaving the cavity exposed for a couple of weeks. This will allow neighboring bees to clean up the mess and it also informs all of them as to the absence of this colony. Once the open cavity period is over, then I strongly urge the owner to fill the cavity with insulation so it is not an enticing place for bees to take up residence again.

Once the cavity is cut into, and the bees are exposed for the removal, care must be taken for the orientation and location of brood to be duplicated in the removal process. I see a reoccurring theme amongst many removers in where they make this mistake. In order for the bees to have the utmost success, comb orientation is vital when placing the cutout wax into the empty frames.

Many times, people try to maximize the amount of wax they're putting into the frames rather than keeping the orientation of the wax upright. This causes the honey to drip out and the bees to not use the wax like they would have had they kept the wax oriented in the correct direction. The end goal is as seamless a transfer of housing as possible. Additionally, keeping the comb upright will also allow the queen to lay the egg in the wax and allow the egg to develop into an adult. In the picture, this is one month's worth of work from these girls.

Another frequent problem I come across, is that many beekeepers do not have adequate construction experience and or knowledge to easily access the colony without doing structural damage to the building, while mitigating the expense in repairs. This can be a major problem in some cases. I have seen load bearing walls cut into, causing thousands of dollars more in repairs that could have been easily avoided with proper training. If you are very proficient with a saws-all, this work will be much easier. I prefer a Milwaukee Saws-all. I have tried many throughout the years and theirs are simply the best for the money. This is two weeks worth of work.



Relocation *cont'd*

The part many have been waiting for: The BEE VAC. Mine is of my own design and build. I will be honest. I need better air flow on those superhot, dog days of summer. Keeping them cool after removal and in transit to the new location is paramount. If you choose to model yours after the image I shared here, make yours with a removable screened "cage" as to allow adequate air flow. Just like a package bee container.

This will also allow for exceptionally large colonies to be removed. For example, the feral colonies that are close to four deeps or larger. I have found (as a rule of thumb) a gallon of space per pound of bees works best. This is a tough thing to estimate at first. You will assuredly fail a few times before you nail it. But practice makes progress! A queen catcher is also a very important tool in this process. While some will say to keep the queen with the colony (if found during the removal process) I prefer to isolate her for safety reasons. This will also allow for more rapid removals as well.

For transporting the comb I use a hive body painted with high gloss paint (painted inside and out, makes washing up a breeze) with 9 frame rabbets on the top grove. This keeps the frames from shifting around in the hive body. I also use an inner cover and a Kelley Beekeeping plastic telescoping outer cover. I use the cover to lay the wax on and cut the comb to fit the frames. Again, the plastic makes for easy peasy clean up.

One will also need what I have labeled as a swarm bucket. This is another "necessary" tool for the avid bee steward. It is simply a five-gallon bucket with the sides cut out and 1/8" hardware cloth added in over the cutout holes. This allows plenty of airflow. Try to find a bucket that was used for food products as some chemicals can permeate into the plastic and be toxic to the bees. I suggest cutting off the tabs on the lid, that lock the lid in place. This will make it easier to quickly get the lid on to capture swarms and while transferring bees into the bucket.

Matthew Kroger runs Ashtree Apiary. He can be reached at 970-412-0981 or info@ashtreeapiary.com.



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Bee Health

Beekeeper develops 'smart bee' winter storage system

by Carol Ryan Dumas, Capital Press

Initial results of the "smart bee storage" facility show winter death loss at 6 to 7 percent.

TWIN FALLS, IDAHO – A love of bees and an entrepreneurial spirit has driven one Southern Idaho beekeeper to tackle storage issues that take a huge toll on the pollinators every winter.

Designing "smart bee storage" to revolutionize the industry has been a labor of love for Israel Bravo for the past 15 years – and it appears it's an idea whose time has come, given the success of a prototype facility this winter.

Bravo had looked far and wide to find a system that could dependably control the climate in a storage facility to keep bees healthy during their winter reprieve from pollinating crops and producing honey for human consumption. He finally found it in the expertise at Agri-Stor, a Twin Falls company that has been designing potato cellars for 60 years.

"I figured I would find that brain to control everything inside, but I didn't think I'd find it in my backyard," Bravo said.

Large commercial beekeepers park their bees in potato cellars all along Idaho's I-84 corridor every winter, but Agri-Stor had no expertise in bees. It did, however, have engineers who could design Bravo's smart bee facility. Its owner, Eric Evans, had already developed the brains Bravo needed to be able to monitor storage facilities remotely – and he was able to see Bravo's vision.

Bravo and Agri-Stor teamed up a year ago to design a building that would control temperature, humidity and CO2 levels and allow for smart phone monitoring to keep those elements stable, alert beekeeper to any problems and give the bees the quiet and the total darkness they need to stay healthy. With off-site monitoring, "you don't have to disturb the bees. You want to keep things as quiet and dark as



Israel Bravo, bee storage consultant with Agri-Stor in Twin Falls, looks at a specimen to check for nosema ceranae spores at his office on Feb. 1.

Bee Health *cont'd*

possible until it's time to go to work," he said.

With almond orchards calling, that time has come — and the results look promising. Bees are coming out of storage healthier than they would in conventional storage. Frames are fuller, the bees are livelier and there's more honey reserve to nourish them.

"They're in better condition for traveling to California orchards," Bravo said.

Perhaps the biggest measure of success is that the death rate is only 6 to 7 percent, compared with 20 to 40 percent in conventional storage.

There are fewer stressors than in conventional potato-cellar storage, which doesn't do an adequate job of controlling climate, noise and lighting and builds up mold and pesticides in dirt floors, he said. The smart bee 27,000 square foot, metal building can house 25,000 colonies, although this first winter it stored 17,000 colonies for a Texas beekeeper.

It relies on air conditioning and ventilation to control the climate, and Bravo has been collecting data since the bees went into storage in mid-October to see if certain things can be tweaked to make the building even more efficient. Another facility is already in the works, which will house 43,000 colonies in the same square footage.

Bravo now works as a bee storage consultant for Agri-Stor. The prototype facility is being used as a showcase and interest is really taking off — with steady inquiries from beekeepers and universities doing bee research, he said. His dream to build a better facility to protect bees was a long time in coming. But he believes in the system and is grateful to Agri-Stor for taking a chance on him, he said.

"The next step is pretty much to sell it to the world," get the word out that there's a better way to store bees, he said.

For more info on Mr. Bravo's cold storage for bee buildings, he can be reached at 208.312.7999 or email: ibravo@agri-stor.com



Bee boxes are loaded onto semi trucks for transport to California almond orchards.

Diversified Pollinators

2017 International Orchard Bee Association Annual Conference

2017 8th International Orchard Bee Association Annual Meeting

OBA members only: Friday, Dec. 8, 9:30 AM to 5:00 PM

2017 Orchard Bee Association Pollinator Symposium and Expo

Open to the public: Saturday, Dec. 9, 9:30 AM to 5:00 PM

Topics covered will include:

- creating native bee habitat
- tips and techniques using blue orchard bees as commercial pollinators
- local and national bee research

Each 2018 OBA Membership Registration includes access to the Friday event, including lunch. Only OBA members may attend on Friday.

Tickets for the Pollinator Symposium and Expo (Saturday event) include access to current scientific research and industry presentations, product demonstrations, and a social after the symposium. Everyone must purchase a ticket if they would like to attend the Saturday event, including OBA members. Cash or check will be accepted at the door, but pre-registration is still requested, because will need an accurate count for food for the social.

Rooms are available at the Hallmark Inn in Davis, CA at a reduced rate. The rates are \$129 for a single king bed, or \$139 for two queen beds (2 person per room) per night. Accommodations include a drink ticket (beer or wine) for their dinner reception and breakfast vouchers. To reserve rooms at these rates, call 1-800-753-0035 and mention our booking ID# 3011. Cut off date for best availability is 11/07/17.

**For any questions, email Andi Kopit
at vicepres@orchardbee.org.**



Bee Science

First Annual Mite-A-Thon: September 9-16, 2017

Varroa mites are arguably the most heinous scourge of honey bees. They are ubiquitous, can easily migrate from colony to colony, and vector viruses that lead to elevated colony mortality. Yet, despite their destructive capacity, many beekeepers still do not monitor for these infestations nor have a Varroa mite management in place.

At the Bee Informed Partnership, we work hard to get the word out to anyone who will listen – Varroa mites are in every colony. Accept that fact and understand that if you want to keep your colonies alive, you **MUST** monitor frequently and be proactive in your management. Fall is perhaps the most important season in the beekeeping calendar.

This is the time of year when colony reproduction slows, forage becomes scarce yet Varroa mites are at their peak population in untreated colonies. If a colony is to survive the winter, adequate stores or feeding must take place and Varroa mites must be reduced to a level that will not harm the winter bees being produced by the colony at this time. What level does that mean?

For those states which experience a true winter, we suggest that Varroa mites be reduced to <2-3% during the Fall months. Left untreated, Varroa mites will kill your colony. If a few colonies are above threshold during this time, treat the entire yard. Crashing colonies due to high mite loads will affect the other colonies in the yard.

How do you monitor? When do you monitor? For those who have never done so and for those who regularly do (good for you!), there is a national citizen science event occurring for the first time this year. Please join us in the **FIRST EVER NATIONAL MITE-A-THON!**

During September 9-September 16, participants will monitor the level of mites (number of mites per 100 bees) using a standardized protocol utilizing two common methods of assessment (powdered sugar roll or alcohol wash) and then enter data, including location, total number of hives, number of hives tested, local habitat, and the number of Varroa mites counted from each hive.



Please note: The published information will not identify individual participants.

80x magnification of Varroa mite gnathosoma (mouth). Photo courtesy of Samuel Ramsey (University of Maryland), Ron Ochoa (USDA-ARS), Gary Buchanan (USDA-ARS)

Bee Science *cont'd*

Data will be entered at www.MiteCheck.com. This is an exciting opportunity to raise awareness, participate in a national (including Mexico and Canada) citizen science project, and gain some vital information on all your colonies as well as see the levels in regions near you!

If you have a preferred treatment, please have enough treatment on hand immediately after you monitor in case your levels are above threshold.

For more information about Mite-A-Thon, please visit

<http://www.pollinator.org/miteathon>

For more information about Varroa mites, monitoring and treating, the Honey Bee Health Coalition has done a great job in providing current, vetted materials here:

<http://honeybeehealthcoalition.org/varroa/>

Karen Rennich, Executive Director | The Bee Informed Partnership

krennich@umd.edu - www.beeinformed.org and www.bip2.beeinformed.org

If you want to build your own powdered sugar kit, you will need the following:

- quart or pint canning jar with a ring lid (or something similar)
- 8×8 hardware cloth mesh circle cut to fit and placed in the ring of the canning jar
- powdered sugar
- a white bowl or bucket

If you want instructions on how to perform a sugar roll test, please see this link

- https://www.beelab.umn.edu/sites/beelab.umn.edu/files/varroa_brochure_final_print_2.23.17.pdf.

Please join us in contributing to this important and highly relevant data collection. Enter your data here - <https://bip2.beeinformed.org/mitecheck> - and make a difference!

Thank you.

The Bee Informed Partnership



The BIP Box

Meet the Beekeeper

Bella Donna

Name: Bella Donna

Occupation: Holistic Healthcare Practitioner, Apitherapist, and Beekeeper

Location/Institution: Central Arizona

How did you get your start in beekeeping and what inspired you to seek to study them?

As a holistic healthcare practitioner working with only natural products for myself and my clients, I found it increasingly difficult to find and purchase pure honey and honey products. After speaking about this to my best friend for a few years, she finally said to me, "Bella, my uncle is a beekeeper. Why don't you call him and he can show you how to get your own bees and bee products." So I did, and he did.



What is some past research or programs that you worked with?

My "research" projects mostly consist of my own personal testings with apitherapy, and my client testimonials. One of my earlier own honey blends was a combination of all different pure honey I happened to have on hand, including Manuka honey. After suffering with heatstroke for more than four months, I arose one morning, and said out loud, "God, I can't keep going on like this." In what I can remember seemed like only a few moments, I was apparently divinely inspired, I quickly blended together a concoction that I ate all morning. By that afternoon I was back to my normal self, both mentally and physically. It was truly a miracle. My clients that week started asking how I got better finally. I told them and they started wanting my honey blend that I simply called, without any aforethought, "Super Honey." The blend contains seven different, pure, pollen-laden honeys as well as seven other superfoods. I still have a lot of original purchasers of the honey who have been buying it from me monthly since 2008. Many people over the years have told me it has helped dramatically with allergies. Other people have told me their sugar levels have improved with taking Super Honey regularly. And still others tell me it helps with insomnia. What I do know is that all the ingredients in the Super Honey are the purest on the planet, all blended together for a super food.

What are you currently working on?

In the past few years I've been doing a lot to incorporate my knowledge, background and amazement of herbs into my beekeeping. I have herbal gardens on a one-acre lot in central Arizona with bees always coming and going. I am a natural beekeeper, which even means after chasing the same swarm down a few times I've been known to just say, "Okay, you want to go so bad. Go."

I currently have ten hives, all but 1 was originally a local feral hive or swarm relocated to my property. With my small-batch, hand-harvested honey I've been getting some pollen tested at Texas A&M to find out the exact pollen content. I've also had tested some other honeys that I've obtained from natural beekeepers. My purpose of the pollen testing is to find honeys with pollens from historically noted

Meet the Beekeeper *cont'd*

healing plants. Example, if I have a pollen report that shows fairy-duster pollen, a native desert plant, as a high pollen in one honey, and honey from a different season and location that shows high pollen counts of acacia and mint, which do you think I would eliminate from using in my products? Correct. Fairy duster has little known therapeutic value, so it would get the bump, and the other would be a honey I would use and want to use more of in the future. I am currently awaiting a pollen report (from Texas A&M/\$60 per test) on my summer honey which had bees pollenating my herbs of lavender, oregano, cilantro, onion, mints, fennel, berries and fruit trees. My goal, over time, is to continuously increase the therapeutic, health-enhancing properties of my Super Honey. And to teach others of this most perfect substance on the planet for health and healing.

Where do you see the next few years of research or beekeeping management leading?

I foresee a shift in beekeeping from the 'keeping' to the 'reasons why we keep.' Commercial beekeeping has gone from a hands-on, health providing business, to a large-scale, commercial business with a loss to the history and reasons for bees. I believe in the world we now live in with so many poisons and chemical foods that more people are slowly becoming conscious of cleaner and greener and healthy foods, and as well as preventative healthcare. I think when the masses become interested in health rather than just survival we will be at a place that demands for change. I think we can see the 'decentralization' of beekeeping from commercial beekeepers to more backyard beekeepers. This is how it was in years gone by and probably made for healthier bees.

What message about bee health and management would you like to share with readers?

I find it an honor to share with people about beekeeping what I share with humans- care and prevention is better and easier than the cure. As humans and as beekeepers, if we live more consciously, eat more consciously, form healthy habits, just be more aware of the world around us, we, as well as the bees, would be generally healthier. Do we, and the bees, have good sources of water? Do we both also have good, pure, clean food sources. Do our environments provide quietness, safety and security? Are they working well together for the same cause of unity and longevity for all? As humans and caretakers of the bees, we should be doing these automatically, yet in the rush and activity of each day, we sometimes forget.

Where can we find information about your research/organization?

When not working with bees or clients, you will find me posting helpful information on Facebook or my website. www.BeeHealthy.biz, <https://www.facebook.com/BHealthyBHappy/>

Anything on or off topic that you find interesting about yourself/organization to share with readers?

Something interesting about myself and my organization? What has surprised me most over the years is meeting new people who say things like, "Wow, you really do live differently." Or, "You really do walk your talk." I think... "Ah, YEAHHH." So I do walk my talk. I am a bit different, a bit odd. My freezer is full of frozen, home-grown foods, nothing in a commercial package. Someone was visiting one time and wanted to take a picture of my freezer. I was like... "WHAT???" She said, "I've never seen a freezer with

Meet the Beekeeper *cont'd*

'real food' like that." I am passionate about what I do and do the best I can for my bees, for my gardens, for my soil, and for me and for the world. We're all here to make a difference and I strive daily to make mine a positive difference.

How can readers contact you and get more info on your organization?

I provide reader information via different social avenues including the following:

Website is: <https://www.BeeHealthy.biz>

Facebook pages are: <https://www.facebook.com/bellabhbh>; www.facebook.com/BHealthyBHappy/; and <https://www.facebook.com/holisticapitherapy/>

Instagram: <https://www.instagram.com/beeingbella/>



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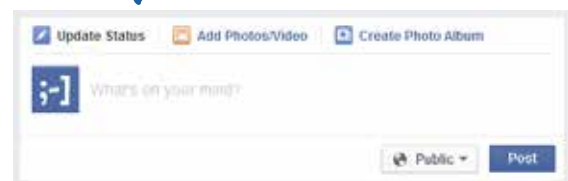
1

Copy the URL from the address field.
Keyboard Shortcut:
Press Control + C to copy.



2

Paste the URL into your status update.
Keyboard Shortcut:
Press Control + V to paste.



Press Post and share the newsletter
with your beekeeping friends.
Thanks for sharing!

3



Apitherapy

Super Honey

by Bella Donna

My quest for the combination of simplicity and health, as well as inspiration from Anastasia of The Ringing Cedar, has resulted in the creation of what I call 'superhoney.' The content of this thick and delicious substance can truly be considered a modern day "super" super food.



Thank you Bella for a delightful afternoon from good company, yummy food, sweet oils, gentle touch, a phenomenal goodie bag and helpful words of support and guidance from spirit! I will take them to heart all to heart. The way you live your life and your beautiful being inspires me! I love hearing about all the wonderful projects you are involved it!! . **Stephanie -Sedona, AZ**

PRODUCTS AND WORKSHOPS

PRODUCTS- All items are natural, hand-made and contain the highest quality ingredients available.

THE LAST HURRAH!

DATE: November 4, 2017 1-5

LOCATION: Central Arizona

This will be my last personally offered gathering at my home in Lake Montezuma. It is an Open House for all those who have been my clients and support team all these many years. I want to say a big THANK YOU with a nice buffet, herbal teas, mead samples, gifts and discounted honey this day only to all of you wonderful people who I appreciate and love so much.

"I felt so much better after being back in your class Bella. Thanks. I love the oils that we blended just for me. All the ones we learned about and sampled in the aromatherapy class seemed to push my personal healing process. I love your classes." **Amy, Mesa, AZ**

"The doctor of the future will give no medicine, but will interest her or his patients in the care of the human frame, in a proper diet, and in the cause and prevention of disease. "
Thomas A. Edison



New Beekeepers!

Join us for Beekeeping 101

Saturday, October 7th

9:00am - 3:00pm

**Learn the basics of beekeeping
for a successful first year!**

Topics include basic honey bee biology,
how to do a hive inspection, common
beekeeping problems and more!

Class is held at the Walter T. Kelley Training Academy

To register: visit kelleybees.com, search: Beekeeping 101



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Bee Thinking About

Charles Mraz Apitherapy Course & Conference

SAVE THE DATE!
CMACC 2017 November 10-12, 2017
At The Redondo Beach Hotel, Redondo Beach, CA

The American Apitherapy Society proudly announces its 21st annual Charles Mraz Apitherapy Course & Conference to be held in the beautiful beach community of Redondo Beach, CA located just 15 minutes south of Los Angeles International Airport (LAX). Invest in your health and join us for a weekend of Apitherapy while perhaps extending your stay in the area to enjoy the many ocean front activities this area has to offer such as bicycling, kayaking, sailing, or just enjoying the miles of white sandy beaches, the boardwalk, restaurants, shops, and unrivaled sunsets on the Pacific ocean.

Medical doctors, a spectrum of holistic health practitioners, veterinarians, researchers, backyard beekeepers, and members of the general public interested in self-reliant health care will convene from all over the United States and the world to learn about apitherapy. Apitherapy, an ancient healing modality, refers to the therapeutic use of products from the beehive: honey, pollen, royal jelly, propolis, and bee venom therapy.

Attendees will receive basic and advanced training in the therapeutic properties of each of the hive products and new for the very first time, intensive hands on workshop sessions where participants will obtain two full days of exciting clinical and practical experience with this amazing healing practice. In the past we focused more on classroom instruction and this year we plan to offer a super practical conference focusing on putting scientific theory into action. Presentations are given by the CMACC faculty who are some of the most prominent and experienced apitherapists in the country. Examples of material covered in these presentations are allergic reactions, techniques of BVT, informed consent and legal issues, propolis and cancer, Lyme disease, Parkinson's disease, veterinary apitherapy, wound healing, and much more. Certificates of completion will be available to all participants. The AAS is a nonprofit membership organization established for the purpose of education in the advancement of Apitherapy. CMACC has been named in memory of Charles Mraz, an American pioneer in the use of bee venom to treat diseases.

All CMACC 2017 information and registration will soon be available at www.apitherapy.org where you can view all CMACC information and register for the course online. Conference information will also be shared and distributed via our free monthly newsletter from now until the conference date including any updates or changes. You can sign up to receive the newsletter via a link at the bottom of our home page on the website. There will be an early registration incentive with reduced fees for those registering by Saturday Sept. 30, 2017 so BE AN EARLY BEE and don't miss out on this opportunity! A Friday night sunset happy hour/dinner banquet will be held at the Redondo Beach Hotel on the deck facing the Pacific Ocean giving attendees the opportunity to mingle with the AAS Board, the faculty, and others involved with Apitherapy. Membership or a one year renewal to AAS is included with the course fee. For further questions please contact the AAS office at aasoffice@apitherapy.org.

Looking forward to seeing you there!

300 Hives or More?



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e-mail aconstant@kelleybees.com



UPCOMING EVENTS

September 2017

**Illinois: NIBA presents Dr. Tom Seeley
September 09, 2017**

Leucht Conference Center
McHenry County College
Crystal Lake, IL
Info: www.NIBAINfo.org

**New York: Dr. James Tew Speaking Event
September 09, 2017**

Baker Memorial United Methodist Church
345 Main Street
East Aurora, NY

**Washington: NW District Beekeepers
Association presents Randy Oliver
September 09, 2017**

Everett PUD Auditorium
2320 California St.
Everett, WA 98201
Info: <https://www.nwdba.org/randy-oliver-seminar-on-sept-9th-tickets-are-now-available-to-our-members/>

**New Jersey: Rutger's Bee-ginner's
Beekeeping: The Basics of Apiculture
September 21-23, 2017**

Rutger's Eco Complex
1200 Florence-Columbus Road
Bordentown, NJ
Info: www.cpe.rutgers.edu/courses/current/ae0401ca.html

**Ohio: Voices of Bee Culture
September 22-24, 2017**

623 West Liberty Street
Medina, OH
Info: <http://www.beeculture.com/events/voices-bee-culture/>

**New York: Narrowsburg Honey Festival
September 23, 2017**
Narrowsburg, NY
Info: www.narrowsburghoneybeefest.com

**Connecticut: CT Backyard Beekeepers
Association presents Dr. Tom Seeley
September 26, 2017**
Info: www.backyardbeekeepers.com

**Kansas: Great Plains Beekeepers
2017 Bee Fest
September 30, 2017**
St. Mary's School
101 East 9th Street, Newton, KS
Info: www.greatplainsbeekeepers.org

**North Carolina: TB Beekeepers
present Michael Bush
September 30, 2017**
Burnsville Town Center
6 South Main Street, Burnsville, NC
Info: <https://www.ncbeekeepers.org/chapter/toe-cane-beekeepers>

October 2017

**Kentucky: Kelley Bees Beekeeping 101
October 7, 2017**
<https://www.kelleybees.com/beekeeping-101.html>

**New York: Annual Greater NY Bee
Conference featuring Dr. Nicholas Nager
October 8, 2017**
Farmingdale State College
2350 Broadhollow Road
Farmingdale, NY
Info: www.longislandbeekeepers.org

**New Jersey: Rutger's Bee-ginner's
Beekeeping: The Basics of Apiculture
October 11-13, 2017**

Rutger's Eco Complex
1200 Florence-Columbus Road
Bordentown, NJ
Info: www.cpe.rutgers.edu/courses/current/ae0401ca.html

**New York: Rochester Beekeepers
present Peter Sieling: The Mysteries
of the Bee Hive Explained
October 14, 2017**
Hansen Nature Center
Tinker Park
Info: Rochesterbeekeepers@gmail.com

**Oklahoma: Oklahoma State
Beekeepers Fall Conference
October 27-28, 2017**
Will Rogers Garden Exhibition Center
3400 NW 36th St
Oklahoma City
Info: www.okbees.org

**Connecticut: American Honey
Tasting Society: Honey 101:
Introduction to Honey Tasting
October 28-29, 2017**
Info: www.americanhoneytastingsociety.com
or email ahts.usa@gmail.com

**Connecticut: CT Backyard Beekeepers
Association featuring Kirk Webster
October 31, 2017**
Norfield Church Community Room
64 Norfield Road
Weston, CT
Info: www.backyardbeekeepers.com

We'd love to share news of your upcoming events. Please send the event name, date, website and/or contact information by the 10th of each month for inclusion in the following month's issue. Editor@KelleyBees.com