



## HONEY BEE EXPO 2017

The Mid-Ohio Valley Beekeepers' Association, sponsored by the West Virginia University Extension Services, would like to invite you to attend an all-day conference celebrating the honey bee and the hobby of beekeeping.

The conference will be held on **Saturday, January 28, 2017, from 8:30AM until 4:30PM** at the West Virginia University Campus in Parkersburg, WV. Doors will open at 7:30AM for registration and complimentary coffee and pastries.

We will be offering a full day of classes for beginner, intermediate, and advanced beekeepers. Enclosed is a complete program schedule.

Vendors will, once again, be set up and available to assist you with equipment and/or questions you may have. In case you would like to place an order with a vendor, to be picked up at the Expo, a current vendor list can be obtained at our website: [www.movba.org](http://www.movba.org)

Motels in the area are included on the back of this page along with other information. Early registration is \$20.00 for adults and \$8.00 for children twelve and under which covers classes and access to vendors. Lunch will be available for \$7.00 (See Pre-Registration Page). Please include your lunches with your registration fee. Pre-Registrations must be received no later than Friday, January 13, 2017. Registrations received after that date will be \$25.00 per person.

### **NO REFUNDS FOR EARLY REGISTRATION**


**Please complete the reservation paper and make checks payable to:**

**Mid-Ohio Valley Beekeepers Association**

**(checks should include lunch)**

**If you have questions, please call (304) 437-1883 or (304) 372-1883.**

**And mail to:  
Mid-Ohio Valley Beekeepers Association  
c/o Sally Blessing  
202 Lee Street  
Ripley, WV 25271**



The address for West Virginia University of Parkersburg  
300 Campus Drive  
Parkersburg, WV 26104  
Exit 174A off I-77  
East 1.2 miles on Route 47

Here is a list of hotels in the area that are close to WVU-P. All four of these hotels are off I-77 Exit 172 **two exits south** of the college in Mineral Wells:

**Comfort Suites**, 167 Elizabeth Pike, Mineral Wells, WV 26150 (304)489-9600. Mention “Honey Bee Expo” and get the special rate of \$79.00 plus tax for a King or 2 full size beds.

**Microtel Inn & Suites**, 94 Old Nicholette Road, Mineral Wells, WV 26150 (304) 489-1234. Mention “Honey Bee Expo” and get the special rate of \$54.00 plus tax for a 1 or 2 Queen room.

**Holiday Inn Express & Suites**, 80 Old Nicholette Road, Mineral Wells, WV 26150 (304) 489-4111. Mention “Honey Bee Expo” and get the special rate of \$109.99 plus tax for a King or 2 Queen Room by December 31, 2016. After this date, the rate will be \$114.99 Friday, \$124.99 Saturday.

**Hampton Inn**, 64 Elizabeth Pike, Mineral Wells, WV 26150 (304) 489-2900. Mention “Honey Bee Expo” and get the special rate of \$85.00 plus tax for a 2 Queen or 1 King room.

There is also a Cracker Barrel, McDonalds, Wendy’s and Napoli’s Pizza at this Exit.

If you have an e-mail address and include it on your registration form, we will send you verification of payment received.

It will be winter and weather is unpredictable. **We will not cancel the Expo** unless WVU-P closes it’s doors due to severe weather conditions. So please check the website ([www.movba.org](http://www.movba.org)) or Facebook ([www.facebook.com/HoneyBeeExpo/](http://www.facebook.com/HoneyBeeExpo/)) before leaving your home. Please use good judgment and hope to see you on **Saturday, January 28<sup>th</sup>!**

**Pre - Registration Form for Honey Bee Expo 2017  
(Complete one form for each attendee)**

Pre-registration deadline to get this paper and payment to us is Friday, January 13, 2017.

On this paper are a list of 4 workshop sessions and a list of classes for each session. Please mark (1) class you would be interested in attending for each workshop session. You will mark a total of (4) classes in all.

This does not guarantee you a seat in that class, but will help us plan so we might accommodate most of you! It is your responsibility to get to that class on time if not early!

**Please Print**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip code: \_\_\_\_\_

Phone # \_\_\_\_\_ E-mail: \_\_\_\_\_

Lunch will be offered by the college for an additional charge of \$7.00. The meal includes; a 7-inch pepperoni or cheese pizza, side salad and medium fountain drink. If you would like the meal, **please include \$7.00 with your application.** Please check which box you prefer.

\_\_\_\_\_ Yes, I will be getting the lunch      \_\_\_\_\_ No, I will be on my own

\_\_\_\_\_ Pepperoni

\_\_\_\_\_ Cheese

**Workshop I**

\_\_\_\_\_ Beginning Beekeeping I (This class is for new and prospective beekeepers.)

\_\_\_\_\_ Products of the Hive

\_\_\_\_\_ Strong Hive, Productive Hive

\_\_\_\_\_ February, March and April Pollen/Nectar Sources

\_\_\_\_\_ Do I have a Problem in my Hive?

\_\_\_\_\_ 2<sup>nd</sup> Year Beekeeper Outlook

\_\_\_\_\_ Pol-Line: VSH 2.0

## **Workshop II**

- \_\_\_\_\_ Beginning Beekeeping II (This class will continue from Beekeeping I )
- \_\_\_\_\_ Spring and Summer Management
- \_\_\_\_\_ What Happened in 2016? What could be happening now!
- \_\_\_\_\_ Creamed Honey
- \_\_\_\_\_ Options for Bee Treatments
- \_\_\_\_\_ Have You Ever Tried This?
- \_\_\_\_\_ Bee Breeding at the Baton Rouge Lab

## **Workshop III**

- \_\_\_\_\_ Beginning Beekeeping III (This class will continue from Beekeeping II )
- \_\_\_\_\_ Does Hive Size Matter? It's a Balancing Act
- \_\_\_\_\_ Successful Bee Yard Practices
- \_\_\_\_\_ Labeling Workshop and Facility Requirements
- \_\_\_\_\_ Make it and Take it
- \_\_\_\_\_ Common Queen Problems
- \_\_\_\_\_ Inviting Honeybees to the Garden for Sweet Nectar

## **Workshop IV**

- \_\_\_\_\_ What Your Bee Inspector Looks for
- \_\_\_\_\_ Cooking with Honey
- \_\_\_\_\_ Expo Brain Explosion
- \_\_\_\_\_ Honey Extracting
- \_\_\_\_\_ Natural Beekeeping
- \_\_\_\_\_ Labeling Workshop and Facility Requirements
- \_\_\_\_\_ Nucs



Mid-Ohio Valley Beekeepers Association Presents:

## HONEY BEE EXPO 2017



Saturday, January 28, 2017

WVU at Parkersburg

### Program Schedule

**7:30- 8:30AM Registration – Complementary coffee, tea, hot chocolate and pastries.**

**8:30- 8:40AM Welcome and Introductions – Kenny Bach, President, MOVBA**

**8:40 – 9:25AM Keynote Speaker Phil Craft:** When beekeeping goes bad. Things that commonly go wrong for beekeepers and what to do when these things occur. Do we laugh or cry?

**15 Minute Break**

**9:40 – 10:30AM Workshop Session 1**

**1. Beginning Beekeeping I - MOVBA Members**

In this class you will be taught about the different woodenware and what it is used for. This session is for the new and prospective beekeepers.

**2. Products of the Hive - Jeannie Saum, BEEpothecary Products**

Your hives produce more than honey! Learn useful ways to use hive products.

**3. Strong Hive, Productive Hive - Janet Clayton, WV Master Beekeeper**

Beekeeping is not a seasonal hobby, it's a year- long commitment! This class is for those who want a more prosperous year.

**4. February, March and April Pollen/Nectar Sources - Laird Ruble, MOVBA Member**

Learn about what trees, bushes and flowers in the early months of the year, will attract our bees.

**5. Do I have a Problem in my Hive? - Wade Stiltner, WV Apiarist**

Open the hood, roll up your sleeves and get into the engine of the hive! Let's get your hive running right.

**6. 2nd Year Beekeeper Outlook - Joyce Frey, WV Master Beekeeper**

Congratulations! Made it through your first year. What to expect and prepare for next?!

**7. Pol-Line: VSH 2.0 – Garrett Dodds, Baton Rouge, LA, USDA Honeybee Breeding Lab**

The future of VSH (Varroa Sensitive Hygiene - Queens)

**15 Minute Break**



## **10:45- 11:35AM Workshop Session II**

### **1. Beginning Beekeeping II - MOVBA Members**

Let's put the bees in their house! Learn about the honeybee, what jobs they are assigned, how they draw out wax, different races and casts of bees and much more. Again, this class is for the new and prospective beekeepers.

### **2. Spring and Summer Management - Phil Craft, Bee Culture Magazine Contributor, Former Kentucky Apiarist**

What management techniques should be followed for a successful spring/summer beekeeping season.

### **3. What happened in 2016? What could be happening now! – Wade Stiltner, WV Apiarist**

No honey, No money! Answers to why we had to feed most of the summer.

### **4. Creamed Honey - Mike and Sally Blessing, MOVBA Members**

Learn how to turn your natural raw honey into a creamy natural raw delight.

### **5. Options for Bee Treatments - Joyce Frey, WV Master Beekeeper**

What treatment is best for my bees? Joyce will go over all the current medications, and you decide.

### **6. Have You Ever Tried This? - Teresa Wagoner, MOVBA Member**

We will discuss several topics to make you think outside the box.

### **7. Bee Breeding at the Baton Rouge Lab – Garrett Dodds, Baton Rouge, LA, USDA Honeybee Breeding Lab**

An overview of the research at the lab

## **11:35- 1:00PM LUNCH AND VENDOR BREAK**

**12:15 – 1:15PM** After lunch, you can come to the auditorium. Eleanor Porter, Executive Director, USDA, will be on hand to talk about state and county programs of interest to the Beekeeper. J.J. Barrett, Wood County Extension Agent, will have a short talk on "Recent research on pesticides and honeybee health".

## **1:20-2:10PM Workshop Session III**

### **1. Beginning Beekeeping III - MOVBA Members**

Let's be careful and safe while working with the bees. Learn about proper attire, how to keep a smoker lit and learn about various tools and their uses. What about feeding and winter preparation? Can't leave that out!

### **2. Does Hive Size Matter? It's a Balancing Act - David Rectenwald, WV Master Beekeeper**

What is your vision for your apiary? Is it honey production? Selling bees? Or pollination? Each is managed a different way. Let's take a look!

### **3. Successful Bee Yard Practices – Wade Stiltner, WV Apiarist**

Proven techniques to go along with best hive management skills. Wade will get you on the right path!

### **4. Labeling Workshop and Facility Requirements - Teresa Halloran, Marketing Specialist, WV Dept. of Agriculture**

Keeping it legal and working with the state

### **5. Make it and Take it - Jeannie Saum, BEEpothecary Products**

Creating useful products from the hive

### **6. Common Queen Problems - Phil Craft, Bee Culture Magazine Contributor, Former Kentucky Apiarist**

What does a beekeeper do when... you have a queen-less hive, laying worker, undesirable genetics!

### **7. Inviting Honeybees to the Garden for Sweet Nectar - Mona Barrett and Joan Fontaine, Master Gardeners**

Down home ideas for happy healthy honey bees using native proven plants to help reduce the decline of our bees.

**15 Minutes Break**

## **2:25 – 3:15PM Workshop Session IV**

### **1. What Does a Bee Inspector Look For - Rebecca Moretto, WV Bee Inspector**

Suit up, smoker lit and then they are off to tackle another hive. What are they looking for?

### **2. Cooking with Honey MOVBA Members**

Cooking up another exciting meal using honey from the hive!

### **3. Expo Brain Explosion - Janet Clayton, WV Master Beekeeper**

How do you filter and process all the knowledge learned at the Expo's? Janet is ready with your questions?!

### **4. Honey Extracting - Sam Hammett, MOVBA Member**

Now that your honey bees have an established home and we have added honey supers, now what?? A power point demonstration will be of help getting your honey to the table.

### **5. Natural Beekeeping - David Rectenwald, WV Master Beekeeper**

Keeping bees without medication. Can this be done?

### **6. Labeling Workshop and Facility Requirements - Teresa Halloran, Marketing Specialist, WV Dept. of Agriculture**

Keeping it legal and working with the state

### **7. Nucs - Kenny Bach, MOVBA Member**

Should I have Nucs, and if so, what can I use them for?