

Basic Beekeeping

Essex County Beekeepers Society, Spring 2012

This class covers the basics of beekeeping, including purchasing of bees and equipment, seasonal management, honey production and harvesting, and keeping the bees healthy. It is intended for both new beekeepers and those needing a refresher. See Class Agenda below. On Field Day, participants will open and examine a hive of bees under the guidance of an instructor.

Course Length & Schedule

3 Days: Saturday February 18, 9 – 4; Saturday March 3, 9 – 4. April Field Day with the Bees TBA. Snow Day for Class Days: Saturday March 17.

Course Tuition

The fixed course fee of \$90 per person includes a new or renewal membership in the New Jersey Beekeepers Association AND one of its local branch associations for a full year. It also includes books, handouts, and continental breakfast and snacks on both class days.

Course Location

Saturday classes are held at the Essex County Environmental Center, 621-B Eagle Rock Ave., Roseland, N.J. 07068, in Garibaldi Hall. The field day in April will be held at various apiaries in the area.

Course Instructors

Landi Simone: Course Coordinator, EAS-certified Master Beekeeper, owner Gooserock Farm, producer of honey, beeswax cosmetics and other products, hygienic queens and nucs. [New Jersey Beekeepers Association \(NJBA\)](#) first vice president, past president ECBS. **Joe Lelinho:** Past president of Essex County Beekeepers Association, producer of honey and related products, and NJ's [Mid Atlantic Apiculture Research and Extension Consortium](#) representative. **Joe Treimel:** Essex County Beekeepers Society "bee wrangler", corresponding secretary, newsletter editor and honey producer. **Tim Schuler:** New Jersey State Apiarist, past president of the NJBA, past president of the South Jersey Beekeepers Association, previous employee of the NJ Divisions of Animal Health and Plant Industry, long-time beekeeper, honey producer and honey bee pollination services.

Class Day Details

- ***Bring a bagged lunch with you.*** Alternately, there are local restaurants where you can buy lunch (pizza) if you prefer. We will provide a continental breakfast both days, and an afternoon snack.
- ***Come prepared to take notes.*** There is a lot of material. You will receive a package with information-packed handouts but you should plan to bring a pen or pencil and a notebook.
- ***Snow day is Saturday March 17, 2010.*** If the weather is bad, we will give you a web address to check whether class is being held or not. Please call the registrar if in doubt.
- **Class Agenda is shown below.**

Saturday February 18, 2012

9:00 – 9:30 Sign in & welcome. Continental breakfast.
9:30 – 10:45 Honey Bee Biology: Landi Simone.
10:45 – 11:00 Q & A
11:00 – 11:45 Beekeeping Equipment: Tim Schuler
11:45 – 12:00 Q & A
12:00 – 1:00 Lunch BRING YOUR OWN!
1:00 – 2:00 Honey Bee Pests and Diseases: Tim Schuler.
2:00 – 3:30 Getting Started with Bees: Landi Simone
3:30 – 4:00 Q & A

Saturday March 3, 2012

9:00 – 9:30 Welcome. Continental breakfast.
9:30 – 10:45 Seasonal Management: Landi Simone.
10:45 – 11:00 Q & A
11:00 – 12:00 Harvesting the Honey Crop. Joe Lelinho.
12:00 – 1:00 Lunch. BRING YOUR OWN!
1:00 – 1:45 Bee Plants: Major NJ Nectar and Pollen Producers. Joe Treimel
1:45 – 2:00 Q & A
2:00 – 2:30 Queens, Queen Problems and Re-Queening: Landi Simone.
2:30 – 4:00 Snack. Q & A

Field Day: Supervised work with the bees on a Saturday or Sunday in April. Date (TBD) and details will be announced in class.