

Beginning Beekeeping Class



Are You Interested In:

- Keeping bees to connect with nature?
- Improving your health with raw honey, bees wax, pollen, antibacterial propolis, and bee venom?
- Pollinating your flower and vegetable gardens?
- Growing the right type of plants to maintain native pollinators and honey bees in balance?

Or, You May-Bee:

Already a beekeeper and have experienced some losses thus far?

We'll share our understanding of how bees overcome challenges. And you'll learn techniques that leverage their natural abilities to adapt and thrive. This program will guide you season by season into keeping bees sustainably.

Location:	Cook County Farm Bureau 6438 Joliet Road, Countryside IL 60525
Format:	Two-day, weekend class Saturday & Sunday, March 11th and 12th 2023 9:30 am – 3:30 pm
Register:	Call the Farm Bureau at 708-354-3276; For additional information, email Debbie: membershipdebbie@cookcfb.org
Cost:	\$75 for CCFB or CDBA members, \$100 non-members; ask how to join!

Learn All About:

- ✓ Honey Bee Behavior, Biology, and Fascinating Features;
- ✓ Selecting the Right Hive: Advantages and Challenges with Langstroth, Top-Bar, Flow, and more;
- ✓ Tools and Equipment You Will Need and How Much to Budget;
- ✓ Practical Ways to Obtain High Quality Bees;
- ✓ How the Hive Evolves from Day 1 in Spring thru Winter and into next Season;
- ✓ Leveraging Bees Innate Capacity for Immunity, Without Antibiotic or Chemical Treatments;
- ✓ Case Studies on What You May Find While Inspecting Your Hive; and,
- ✓ Best practices on How and When to Harvest Honey and Other Hive Products.

Classes are led by Kim Kulton, President, Bee All About It. Kim operates a commercial beekeeping business producing honey, breeding Queens, and rescuing bees. She's joined by Pete Soltesz, President of Cook DuPage Beekeepers Association. Learn how to raise bees that thrive in a chemical-free environment; produce an abundance of great-tasting honey; and survive the duration of our Chicago winters.