

INFORM • EDUCATE • INSPIRE



NEVADA STATE
BeeKeepers
2024 CONFERENCE



Feb. 22-24

2024



NEVADASTATEBEEKEEPERS.ORG

YERINGTON, NEVADA

The Hub of Lyon County



Sponsored by
Mason
Valley
Beekeepers

FEBRUARY 22 - 24, 2024 ~ SCHEDULE

Thursday, February 22, 2024

7:00 PM Welcome Reception - Registration - No Host Bar - Appetizers

Friday, February 23, 2024

7:30 AM – 8:30 AM Registration / Continental Breakfast
 Silent Auction Items Accepted
 Entries accepted for Photo & Honey Tasting Contests
 8:30 AM – 8:40 AM Opening Remarks
 8:45 AM – 12 Noon Workshop Rotation – Six Workshops
 David Burns – Requeening
 Jon Zawislak – Splits
 Gary Burns – Swarms
 Rachel McClure – Pollinator Plants
 Stacy Fisk – Allergy Fighting Electuary
 12:00 PM – 1:00 PM Lunch
 Silent Auction Items Accepted
 Entries accepted for Photo & Honey Tasting Contests
 Vendor Set Up
 1:00 PM – 1:15 PM Opening
 1:15 PM – 1:30 PM WELCOMING: Robert Anderson, RO Anderson
 1:30 PM – 1:40 PM STEVE JIMENEZ – Hives for Heroes, Founder
 1:40 PM – 2:45 PM DAVID BURNS – “Harvesting Knowledge, Mentorship
 Dynamics in Beekeeping”
 2:45 PM – 3:00 PM BREAK: Snacks/refreshments available for all breaks
 3:00 PM – 4:00 PM Dr. GARETT SLATER, USDA-ARS, Baton Rouge, LA
 “The Forgotten Sex: The Importance of Drones
 to Colony Health”
 4:00 PM – 5:00 PM RANDY OLIVER, Scientific Beekeeping



5:00 PM – 6:00 PM “Bee” Happy Hour – No Host Bar
 6:00 PM – 7:00 PM Dinner
 7:00 PM Speaker – Dr. DAVID TARPY, North Carolina University
 “Diagnosing queen problems: is it the queen,
 the colony, both, or neither?!”



Saturday, February 24, 2024

7:30 AM – 8:00 AM Registration – Continental Breakfast
 8:00 AM – 8:10 AM Opening Remarks
 8:10 AM – 8:30 AM STEVE JIMENEZ, Hives For Heroes Founder
 8:30 AM – 9:30 AM HEATHER REICH, Bear-ier Solutions –
 “Bees and Bears”
 9:30 AM – 9:45 AM Break
 9:45 AM – 10:45 AM Dr. DAVID TARPY, North Carolina University
 “Parasites, pathogens, pests, and problems”
 10:45 AM – 12:00 PM Dr. JON ZAWISLAK, University of Arkansas
 “Mysteries and Management of Laying Workers”
 12:00 PM – 1:00 PM LUNCH
 1:00 PM – 2:00 PM Dr. ANNE LEONARD, Leonard Bee Lab,
 University of Nevada, Reno,
 “Floral nutrition and bee health in a changing world?”
 2:00 PM – 3:00 PM Dr. GARETT SLATER, USDA New Orleans
 “Bee Breeding in the Age of Genomics”
 3:00 PM – 3:15 PM Break
 3:15 PM – 4:00 PM Panel: All Speakers Available, Beginning Topic:
 Spring Management of Overwintered Colonies
 4:15 PM Silent Auction Closes
 4:15 PM “Bee” Happy Hour Begins – No Host Bar
 4:45 PM Silent Auction Items Distributed
 5:30 PM Annual Banquet Seating begins
 6:00 PM Dinner
 7:00 PM DAVID BURNS, “My Top Embarrassing Moments
 in Beekeeping”



~ Raffle Winners Announced
 ~ Photo Contest Winner Announced
 ~ Honey Tasting Winner Announced
 ~ Youth Scholarship Award

Thank You

Thank you to all the great volunteers, crew members and sponsors who help make this event possible.



Committee Members

Cash and Kim Mitchell ~ Patty Whitman ~ Karin Klug ~ Deborah and Ben Kahue ~ Wade Johnson, Treasurer ~ Paula and Wes Kitchel ~ Stacy Fisk ~ Jill and Ladd Stokes ~ Don Malony ~ Tina Courtney ~ Andy Joyner ~ Debbie Gilmore

Registration Crew



Carrie Gilmore ~ Lauren Joyner ~ Cara Joyner



2023 Photo Contest Winner / On Front Cover

Peter Cornelius ~ Reno, Nevada



edible
RENO-TAHOE

316 California Ave., # 258
Reno, Nevada 89509
775-746-3299
amanda@ediblerenotahoe.co



Mason Valley Physical Therapy
Carrie Baker Gilmore, DPT
513 W. Bridge St., Yerington, Nevada
775-463-4500



Robert Anderson, P.E., W.R.S., C.F.M.
President and Principal Engineer

Rob received his Bachelor of Science degree in Civil Engineering from Montana State University and holds professional licensure in Nevada, California and Washington State. He is also a licensed Water Rights Surveyor and is a Certified Floodplain Manager. Rob founded R.O. Anderson Engineering, Inc. in 1989 and is responsible for the daily activities of the firm. His broad experience includes planning and design of all sizes of residential and commercial development projects; planning, analysis and design of water system improvements, including municipal wells and distribution systems, sewage collection and disposal systems; hydraulic analysis of open channels; and bank stabilization improvements in stream environments. He actively practices Nevada water right analysis and permitting, title documentation and, as necessary, provides testimony in hearings before the Nevada State Engineer. Along with his wide area of expertise, Rob adds intrigue to incoming clients with his taste in beautiful office furnishings and personal collection of taxidermy game, coming from various locations including Africa, displayed in his office.



Nevada Beekeeping Organizations

Mason Valley Beekeepers

Monthly meetings — 1st Tuesday of each month
from February - October

7:00 PM — Catholic Center, 311 Virginia St, Yerington, NV
<http://www.masonvalleybeekeepers.org>

Northern Nevada Beekeepers Association

Monthly Meetings — 2nd Monday of each month
March - October

6:00 PM - Sparks Public Library – 1125 12th St – Sparks, NV
<http://www.northernnevadabeekeepersassociation.org>

Great Basin Beekeepers of Nevada

Monthly meetings — 1st Saturday of each month
10:00 AM — Adams Hub for Innovation
111 Proctor St., Suite 177, Carson City, NV
<http://www.greatbasinbeekeepersofnevada.org>



Douglas County Bee and Pollinator Club and 4-H Beekeeping Club

Monthly Meetings:
3rd Saturday monthly at 10 AM

For more information contact:
Lindsay Chichester - Douglas County
Extension Educator, 775-782-9960

Presenters



David R. Tarpy

University Scholar
Professor and
Extension Apiculturist,
Department of
Applied Ecology,
North Carolina State
University

David Tarpy is a Professor of Applied Ecology and the NC Extension Specialist in honey bees. Among other extension initiatives, his program runs the Queen & Disease Clinic and the Beekeeper Education & Engagement System (or BEES). His research interests focus on the biology and behavior of honey bee queens in order to better improve the overall health of queens and their colonies. His lab focuses on the reproductive potential of commercially produced queens, testing their genetic diversity and mating success in an effort to improve queen quality. He has served on the boards of the NC State Beekeepers, the Eastern Apiculture Society, the Bee Informed Partnership, and the editorial boards of the top two scientific journals on apiculture. He is a highly sought-after speaker for clubs around the country and is in high demand to talk about the research coming out of his lab.



**Dr. Jon
Zawislak**

Asst Professor
Apiculture & Urban
Entomology

Dr. Jon Zawislak is an assistant professor of apiculture and urban entomology for the University of Arkansas System Division of Agriculture. He has worked and played with honey bees since 1998, and is equally at home in the bee yard, the laboratory or the classroom. Each year he presents lectures, workshops and short courses for new and experienced beekeepers throughout Arkansas and beyond. His teaching emphasizes the biology and behavior of honey bees as the cornerstones of keep them productive and healthy. He also spreads the word about the importance of pollinators to the non-beekeeping public. Jon has a background in botany and entomology, and is a certified Master Beekeeper through the Eastern Apiculture Society. He and his family operate Walnut Valley Honey Farm in Little Rock, Arkansas, producing good products from the hive and supplying pollinators for area community gardens.



**Randy
Oliver**

Scientific
Beekeeping

Randy is a friend of Nevada State Beekeepers Conference and we welcome him back! Randy is a worldwide traveler sharing his research with many countries. He is known in the beekeeping industry as 'Randy'!

Per Randy on www.scientificbeekeeping.com: "I've visited beekeepers in many countries, and realize that there are as many ways to keep bees as there are beekeepers. The bees don't care whether you are a commercial or hobby beekeeper, nor whether your personal preference is Langstroth, Warre, top-bar, small cell, foundationless, "natural" or conventional beekeeping—the same biology applies to all. My goal is to provide any and all beekeepers with a resource of readable and straightforward information on how to practice good bee husbandry, and to exercise environmental and community responsibility."



**David
Burns**

Honey Lane
Honey Bee Farms,
Catlin, Illinois

David is a 2010 Certified Master Beekeeper through the Eastern Apicultural Society and is a frequent contributor at major beekeeping conferences and conventions, can be heard on blogs, and mentors hundreds of beekeepers through his mentoring club. His digital online classes have been viewed by thousands across the US and other countries. David is also the original creator of two most popular products: the Winter Bee Kind winter feeding system and the Burns Bees 3 Season Feeding System.

*David has a YouTube channel and co-authored the book,
"Backyard Beekeeping"*



**Steve
Jimenez**

Founder
Hives for Heroes

Hives for Heroes is a national military veteran non-profit organization focusing on honey bee conservation and a healthy transition from service. Through the national network of beekeepers and veterans they provide connection, purpose, and healthy relationships fostering a lifelong hobby in beekeeping.

Hives for Heroes started in late 2018 in Houston, Texas with a small team of dedicated volunteers who have become family. They have quickly grown into a nationwide organization, in all 50 states, seeking to serve the next veteran in their local community. www.hivesforheroes.com/

In 2019, Steve also founded rūtd - An enterprise software and mobile application solution connecting veterans and resources, in a single click, to end veteran suicide.



**Dr. Anne
Leonard**

University of
Nevada, Reno

Anne Leonard has been an associate professor in the Department of Biology at the University of Nevada, Reno since 2012. Originally from Berkeley, Ca she began her study of animal behavior while an undergraduate at Brown University. After receiving her PhD from the University of California, Davis, she received a PERT postdoctoral fellowship at the University of Arizona and the Darwin Fellowship to study bee and spider behavior at the University of Massachusetts, Amherst. In addition to authoring numerous articles in scientific journals, Leonard's research on interactions between bees and flowers has received coverage in The New York Times, NPR's "Morning Edition", Science News and BBC.com. Supported by grants from the National Science Foundation and the USDA, her lab group asks basic questions about communication and coevolution between plants and pollinators, and seeks out opportunities to share their research with the public.



Garrett Slater
USDA,
New Orleans

Garrett Slater is a Postdoctoral Fellow for the USDA. He obtained his PhD from Purdue University in 2022, with a thesis focused on applying modern genetic tools to honey bee breeding. Previously, he completed a MS in Nutrition and Queen Quality at North Dakota State University. Garrett's current research focuses on developing genomic tools for beekeeping, including selecting for natural defenses towards Varroa, pathogens, and other diseases. He has worked as a scientist and technician with the Bee Informed Partnership at the University of Minnesota for two years, directly supporting 30 commercial beekeepers in North Dakota. Garrett has 12 years of beekeeping experience, including 8 years working for a large commercial beekeeper in North Dakota.



Heather Reich

Bear
Biologist

Heather Reich is one of the Nevada State Beekeeper's biggest non-beekeeping fans! She has been a bear biologist since 2000, working with both grizzly bears up in Montana and, more recently, black bears in Nevada. After 8 years with the Nevada Department of Wildlife, Heather has hung up her agency hat and started her own business, Bear-ier Solutions, providing electric deterrents for residents wanting to protect their property, including our treasured bees!



Gary Burns

California Master
Beekeeper,
Orangevale, CA

Gary is a graduate from Humboldt State University with a degree in biology. He has been backyard beekeeping for over a decade. A veteran of the US Coast Guard, Gary continues to serve his community as a mentor beekeeper for Hives for Heroes, and conducts beekeeping classes at his local Veterans of Foreign Wars Post. Gary is also an elementary school teacher of 25 years and has developed a Beekeeping Educational Experience (BEE) Club at his school. His BEE Club consists of 4th and 5th grade students who learn about beekeeping while helping tend the school's beehive. Gary has also published a Hive Inspection Notebook under his business name, The Burns & The Bees Honey Company, which is available through Amazon. He lives in Orangevale, CA, with his wife Melissa, and children, Tatiana, and Easton.

Thank You

Meals

Breakfast: Mason Valley Beekeepers
Lunch & Snacks: Katie Parks, Hollow & Whole
Dinners – Yerington Lions Club

Bar

Yerington Lions Club

Table Center Pieces

Tina Courtney

Speaker Gifts

Debbie Gilmore

Saturday Dinner Table Center Pieces

Patty Whitman – Debbie Gilmore

Welcoming Bags

Deborah Kahue, Debbie Gilmore,
Mason Valley Beekeepers

Master of Ceremonies

Peter Padilla, Sage International, Inc.



Stacy Fisk

Learn How
to Make an
Allergy Fighting
Electuary

In this workshop, Stacy will teach about the history and benefits of electuaries, which are medicinal pastes made with powdered herbs, minerals, and other ingredients. She will also guide you through the process of making your own electuary, using honey from her own beehives.

Stacy is an herb farmer with 6 years of experience. Stacy and her husband Brad Fisk grow over 75 varieties of wellness and culinary herbs in Fallon, Nevada. Accompanying their herbary is a 12-hive apiary and cottage food apothecary. You can find more information about Fisk Farm Herbs at fiskfarmherbs.com.

Honey Tasting Contest

- One entry per person; one entry per apiary.
- Honey must be produced in the conference participant's apiary.
- Honey entry must be in a 4 oz container or larger. Honey will be accepted starting Friday, February 23, 2024.
- Voting will take place the duration of the conference by conference attendees.
- A prize will be awarded to the top peoples' choice.
- Entries shall be picked up at 4:15 PM on Saturday, February 24, 2024.
- Winner will be announced at the annual dinner on Saturday, February 24, 2024.



Bee Photo Contest

By submitting a photograph, you represent, acknowledge, and warrant that the submitted photograph is an original work created solely by you, that the photograph does not infringe on the copyrights, trademarks, moral rights, rights of privacy/publicity or intellectual property rights of any person or entity, and that no other party has any right, title, claim, or interest in the photograph.

You retain all ownership rights to the photos you submit. However, if your photo is the grand prize winner of this contest, you hereby grant permission to the Nevada State Beekeepers Conference and Mason Valley Beekeepers, to utilize your photograph in the promotion of the 2025 Nevada State Beekeepers Conference. This permission will include royalty-free reproduction, distribution and display of the photograph in connection with the Nevada State Beekeepers Conference website and printed materials such as programs and promotional materials.

- Submit a 5 X 7 printed photo – unframed and ready for display; digital version on thumb drive. Photo must be original and not photoshopped in any manner.
- Must include signed permission form.
- Must also give or deny permission for NSBC/MVB media use. (Web site and printed material)
- Photos that have already been published on other formats can be submitted.
- Only one photo per person per category.

- There is no time or date limit for when the photo was taken.
- Name must be on back of photo (not on front of photo), with permission slip included, inside envelope.
- Photos must be submitted on Thursday, February 22, 2024, between 7:00 & 8:30 PM; or Friday, February 23, 2024, between 7:30 & 8:30 AM.
- The photos will be scanned digitally and shared during the conference.
- The winning photo will be used for digital media and printed materials in promoting the 2025 Nevada State Beekeepers Conference.
- Attendees will vote on their favorite overall photo. This grand prize winner will receive \$100.
- A top photo in each of four categories will be awarded \$25 and will be selected by a panel of judges.
- The winners will be announced at the Saturday night banquet on Feb. 24, 2024.

Categories for submission:

- Photo of Beekeeping – In the bee yard in the process of keeping bees or just the beehives.
- Photo of Honey Bees – Honey Bees interacting with blooms, in the hive, and in their environment.
- Photo of Honey Bees and People – Honey Bees and People interacting.
- Photo of Honey Bee Swarms – Catching swarms as they are happening and/or swarms once landed.

Permission Slip for 2024 Bee Photo Contest

Please submit a permission slip for each photo entered.



Full Name: _____

Local Club: _____

Do you give permission to NSBC/MVB to reprint and use the digital version for promotion of the 2025 Nevada State Beekeepers Conference: ☐ YES ☐ NO

Is your name, phone number and category on the back of your photo(s)? ☐ YES ☐ NO

assigned to Photo _____

assigned to Photo _____

Signature _____ Date _____



2024 NEVADA STATE BEEKEEPERS CONFERENCE RECIPES

Honey-Cumin Roasted Carrots

Cumin has an inherently salty flavor. So, if you're looking to reduce your sodium intake, this is a fantastic spice to enhance many simple foods. Season with a touch of cumin, use less salt. Directions: In a baking pan toss 1 lb. peeled carrots and 2 peeled garlic cloves with 1 Tbsp. cumin seeds, 1 Tbsp. grape seed or olive oil, 2 tsp. sherry vinegar and 1 tsp. local honey. Roast at 375 degrees for 30 to 35 minutes or until tender, stirring once. Your family and friends will discover a taste sensation that will make them say "wow!" Note: if using raw cumin seeds they're easy to toast. Place them in a skillet over medium heat, stirring with a wooden spoon. Once you get a nice scent, they're ready to use or transfer to a cool container.

Maple Mead Spiced Pears

Prep: 5 minutes | Cook: 15 minutes | Serves: 4

It takes honey to make mead so when you're cooking with mead you are cooking with honey! Start with 2 firm but ripe Bartlett or Red pears. Cut in half lengthwise and scoop out seeds using a melon baller. Melt 2 Tbsp. unsalted butter in a large skillet over medium -high heat. Place pears in the skillet, cut side down and cook for a few minutes to lightly brown. Add ½ cup Bunratty or Chaucer's Mead, ¼ cup pure Vermont maple syrup and ¼ tsp. cinnamon; stir to mix. Cook for 10 minutes or until sauce has thickened and formed a nice glaze and pears are soft, turning once or twice. Drizzle pears with glaze and top each with a spoonful of crème fraiche or vanilla Greek yogurt. The head drone recommends making two batches, one for today and one for tomorrow!



Bee's Knees

2 ounces gin | ¾ ounce honey syrup | ¾ ounce fresh lemon juice

Shake ingredients and strain into a chilled coupe glass. Garnish with lemon twist. The secret here is honey syrup! It adds a delightful complexity as well as texture and sweetness. It's also an essential ingredient in a Bee's Knees, Gold Rush and a Brown Derby. You may wish to use different types of honey according to the type of cocktail you'll be making with it. Milder honeys, such as clover and alfalfa, lend themselves well to brighter cocktails, while richer and earthier varieties, like buckwheat, are best in dark-spirit drinks. Before making the syrup, taste the honey you're using and adjust the proportion of honey to water. Milder honeys may be best with a two-to-one ratio of honey to water.

Honey-Do Butter Chicken

Prep: 15 minutes | Cook: 15 minutes | Serves: 4

Super Simple! Just 5 ingredients: 4 Chicken Breasts: fresh, thawed and ready to be baked. **Local Honey:** 1/3 cup Raw and Unfiltered from a local beekeeper is the best **Butter:** 1/3 cup melted and stirred for extra flavor and texture **Yellow Mustard:** 2 tablespoons **Salt:** Just a pinch!

"Honey" is always busy!



This recipe can let you keep up with those "honey-do's" while you score even more points with this in the oven! Instructions: Pre-heat oven to 350 degrees Fahrenheit. Combine honey, butter, mustard, and salt in a mixing bowl. Arrange chicken breasts in a greased, shallow baking pan lying flat. Pour whisked ingredients over chicken evenly. Bake for 1 hour, uncovered. Baste the chicken every 15 minutes. Serve over white rice or wide noodles and prepare to be complimented, honey.

20-20

Honey Garlic Shrimp

Prep: 15 minutes
Cook: 15 minutes
Serves: 4



In just 20 minutes, your family and guests will have their eyes wide open! It's quick, simple and packs big flavor. Ingredients: 1/3 cup; local honey, 1/4 cup low-sodium soy sauce, 2 garlic cloves, minced (or 1 tsp. minced), 1 tsp. minced ginger, 1 lb. medium uncooked shrimp, peeled & deveined, 2 tsp. grape seed or olive oil. **Instructions:** 1. Whisk the honey, soy sauce, garlic and ginger together in a medium bowl. You will use half for the marinade in step 2 and half for cooking the shrimp in step 3. 2. Place shrimp in a large, sealable container or zip lock bag. Pour 1/2 of the marinade/sauce mixture on top, give it all a shake or stir, then allow shrimp to marinate in the refrigerator for 15 minutes to 12 hours. Cover and refrigerate the rest of the marinade for step 3. 3. Heat the oil in a skillet over medium-high heat. Place shrimp in the skillet. (Discard used marinade). Cook shrimp on one side until pink, about 45 seconds, then flip shrimp over. Pour in remaining marinade/sauce and cook until shrimp is cooked through, about 1-2 more minutes max. 4. Serve shrimp with cooked marinade sauce and garnish with cut green onions. This dish is outstanding on brown or wild rice and a side of your favorite steamed vegetables.

8 Interesting Facts about Honey



Honey is remarkably rich sweet golden liquid produced by honeybees from the nectar they collect from flowers. Since ancient times, people have enjoyed honey's taste and recognized its health-promoting effects. Honey has been valued by many as "Mother Nature's" sweetener long before sugar.

Interesting facts about honey #1

Sugar has harmful effects on a human body and contributes to a variety of diseases. Honey is a healthy alternative for many to sugar.

Interesting facts about honey #2

Raw honey has unique health and nutritional profits that you might not be aware of. It is recognized worldwide, from real life experiences as a healing ingredient in medicinal treatments.

- Honey is an excellent cough medicine that relieves irritation in your mouth or throat by forming a protective film.
- Honey has antibacterial, antifungal, and antioxidants activities that make it ideal for treating wounds.
- Honey provides energy over a longer duration before or after a workout.
- Honey can activate your immune system and over time can build up your natural immunity against allergy symptoms.

Interesting facts about honey #3

There are more than 300 different types of honey in the United States, each with a unique flavor, taste and color depending on flowers where the honeybees collect nectar, and also on the climate, season and race of the honeybees.

Interesting facts about honey #4

Honey attracts and retains moisture, making it an ideal addition to shampoos, lotions, and conditioners. The delightful texture and antimicrobial properties of honey makes it a wonderful addition to homemade personal care products.

Interesting facts about honey #5

Honey is the only natural edible product that consists of all the substances necessary to sustain life, including vitamins, enzymes, minerals, and water. It's also the only natural edible product that contains pinocembrin that improves brain functioning.

Interesting facts about honey #6

Honey stored in airtight containers never spoils. Honey keeps for ages!

Interesting facts about honey #7

Honeybees not only collect pollen to produce honey, but they also pollinate flowers and crops that produce nearly 1/3 of all food eaten in America. Many plants rely on bees to be pollinated. Without this pollination, the environment, and the economy in the US and around the world would suffer greatly.

Interesting facts about honey #8

1 honeybee produces about 1/12 of a teaspoon of honey in her lifetime, which is about 6 weeks. And 1 beehive of honeybees can produce up to 330 lbs. of honey per year depending on the climate, season, and race of the honeybees.

Beekeeping Notes



Thank You

VENDORS



Rie Leonard

David Biggs



Complete Bee
"All Natural - All The Time"

Kaitlyn Insell

Thank You

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YERINGTON, NEVADA

The Hub of Lyon County

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