

Magdalen



Beekeeping

Find out about all aspects of keeping bees and extracting honey for your table. Aimed at the complete beginner who wants to find out more about what is involved in keeping bees and equipment needed to get started.

Minimum Group Size: 4

Maximum Group Size: 8

Cost: £69 per person

Includes: Notes , use of protective clothing, light refreshments and simple homemade lunch.

Course Format: This course is based in the classroom and out at the Hives at Magdalen. Please wear long trousers, long socks, stout shoes/boots, and long sleeved shirt with cuffs and collar. Please advise us before the course if you are allergic to bee stings.

Tutor Details: Colin & Julie Comben

Colin , along with his wife Julie, have been extracting honey on a small commercial basis for over 8 years. Their hives are located in their farmstead in North Dorset and help to pollinate the apple trees that feed their cider business.



Beekeeping

Course Structure:

Introduction

Classroom

- Introductions
- Expectations of the day
- Housekeeping elements
- Health & Safety aspects

Types of Bees

Types of Hive

Siting Hives

Feeding in Spring

Supers

Swarming

Swarm Catching

Removing Honey

Autumn Feeding

Winter

Practical Sessions

Session One:

- Opening hive
- Looking for eggs and brood
- Queen Cells
- Use of Smoker
- Looking for the Queen
- Moving bees from Nucleus box to National Hive

Session Two:

- Extracting Honey
- Finding the Queen using two brood boxes

How to deal with Bee Stings

Helpful Contacts

Conclusion

Classroom

- Question & Answer session
- Evaluation of the day and in meeting expectations
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