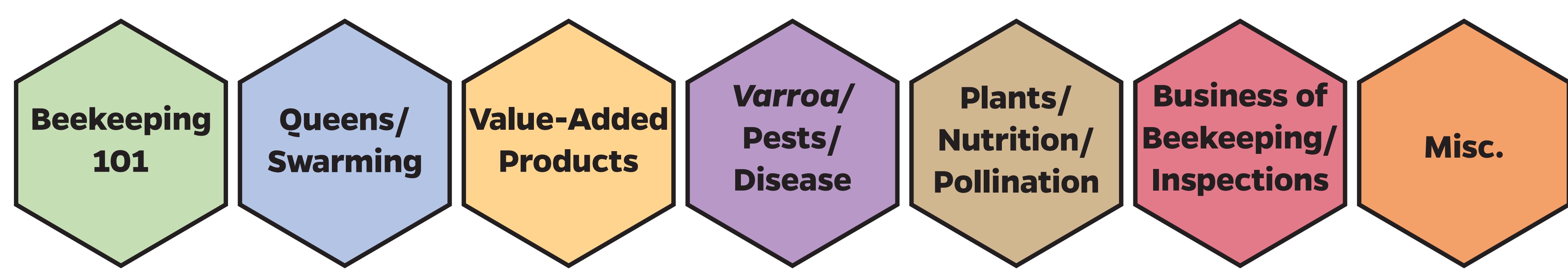




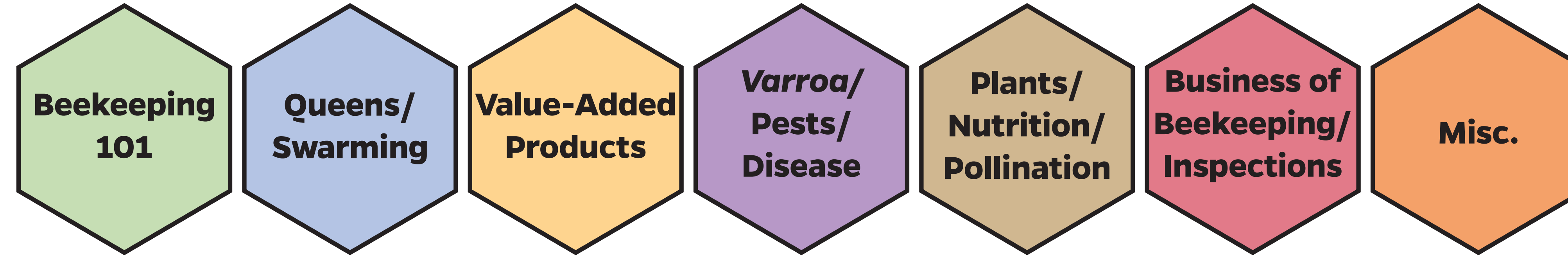
**COLOR KEY**



FRIDAY MARCH 21	Rm 2105/2106	RM 1031	RM 2216	RM 2218	RM 3118	RM 105 (HBREL)	Apiary I	Apiary II	Pavilion	Dadant Honey Processing Facility	Museum
8:00AM-9:00AM	<b>Registration (Breezeway in Steinmetz Hall)</b>										
9:00AM-10:00AM	Honey Show	Intro to Queen Rearing <b>Rawn</b>	History of Beekeeping <b>Westervelt</b>	Why Keep Honey Bees <b>Sanchez-Jones</b>	Financial Buzz: Essential Startup Costs for Beekeepers <b>Hamilton &amp; Stonecipher</b>	Transitioning from Hobbyist to Commercial <b>Fussell</b>	How to Install Nucs & Packages <b>Jack &amp; Yanchak</b>		How to Light a Smoker <b>Barron</b>	Honey Bath Bombs <b>Flowers &amp; Mayhann</b>	
10:10AM-11:10AM			The Next Generation of Beekeeping <b>Burnham</b>	Honey Bee Biology <b>Yarborough</b>	Bees of Thailand <b>Deutsch &amp; Barron</b>	Rules and Regulations <b>Jenkins</b>	Hive Demo <b>Packard</b>	Equalizing Colonies <b>St.Amant</b>	Accessible Beekeeping <b>AgrAbility</b>	Salted Honey Caramels <b>Losciale</b>	
11:10AM-11:30AM	<b>Coffee Break (Vendors, Information Booths, and Coffee in the Steinmetz Hall Lobby)</b>										
11:30AM-12:30PM		Hives and Insulation <b>Mitchell</b>	Mosquito Control and Honey Bees <b>Barascou</b>	Beekeeping Equipment <b>Rodriguez</b>	American & European Foulbrood <b>Fulton &amp; Epperson</b>	Legal Aspects of Beekeeping <b>English</b>	Making Splits <b>Yanchak &amp; Packard</b>		Clipping & Marking Queens <b>Kleckner</b>	Cooking with Honey <b>Johnson</b>	
12:30PM-1:50PM	<b>Vendors and Information Booths Will Be Open; Lunch on Your Own</b>										
1:50PM-2:50PM		Intro to Pests & Disease <b>Lazzari</b>	How We Use Beekeeping to Make a Living <b>Holton</b>	Beekeeping in Barbados <b>Blackman</b>	FL Exemptions for the Beekeeper: Cottage Food & Soap, Lotions & Moisturizers <b>Hagen</b>	Beekeeping for All: Empowering Accessibility in Beekeeping <b>Sims</b>	Hive Demo <b>St. Amant</b>	Varroa Monitoring <b>Oster</b>	Requeening & Introducing Queens <b>Rawn</b>	Honey Extraction <b>Sullivan</b>	Museum Tour <b>McGinnis</b>
3:00PM-4:00PM		Seasonal Varroa Control <b>Jack</b>	Honey Bee Diagnostic Laboratory <b>Fulton &amp; Epperson</b>	CSI Honey Bees <b>Sterk</b>	Urban Beekeeping <b>Hardison</b>	Scaling your Business: Backyard to Wholesale <b>Brooks</b>	Hive Demo <b>Kleckner</b>	Harvesting Alternative Hive Products <b>Packard</b>		Beeswax Lip Balms <b>Sullivan</b>	
5:00PM-7:00PM	<b>Bee College Social and Honey Show Awards</b>										



**COLOR KEY**



SATURDAY MARCH 22	Room 2105/2106	RM 1031	RM 2216	RM 2218	RM 3118	RM 105 (HBREL)	Apiary I	Apiary II	Pavilion	Dadant Honey Processing Facility	Museum
8:00AM- 9:00AM	<b>Registration (Breezeway in Steinmetz Hall)</b>										
9:00AM- 10:00AM	Honey Show	Ten Mistakes Newbies Make <b>Sterk</b>	Biological Contol of Invasive Plants and Impacts on Honey Bees <b>Minteer</b>	Leveling Up: Commercial Beekeeper Tips <b>Deeringer</b>	Pollination Power: Role of Honey Bees in Agriculture <b>Stonecipher</b>	Is Oxalic Acid Right for Your Bees? <b>Yanchak</b>	Hive Demo <b>Rodriguez</b>		Q & A with Dr. J <b>Ellis</b>	Beeswax Wraps <b>Flowers &amp; Mayhann</b>	
10:10AM- 11:10AM		Hive Ventiliation <b>Mitchell</b>	Using a Pitfall Trap to Control Small Hive Beetle <b>Liptak</b>		Honey Bee Biology <b>Yarborough</b>	Research Updates Part I <b>HBREL</b>	Making Splits <b>Sullivan &amp; Packard</b>			Cold Process Soap <b>Hagen</b>	Museum Tour <b>McGinnis</b>
11:10AM- 11:30AM	<b>Coffee Break (Vendors, Information Booths, and Coffee in the Steinmetz Hall Lobby)</b>										
11:30AM- 12:30PM		Intro to Pests and Disease <b>Lazzari</b>	<i>Vespa velutina</i> <b>Fulton</b>	<i>Varroa</i> Biology <b>Jack</b>	Pollination as a Commercial Beekeeper <b>Fussell</b>	Research Updates Part II <b>HBREL</b>	Hive Demo <b>Bronson</b>	Equalizing Colonies <b>Barron</b>	Hurricane Preparedness <b>Oster</b>	Intro to Mead Making / Mead Flavors <b>Short</b>	
12:30PM- 1:50PM	<b>Vendors and Information Booths Will Be Open; Lunch on Your Own</b>										
1:50PM- 2:50PM		Recognizing and Mitigating Queen Events <b>Ellis</b>	How to Market Your Honey & Related Products <b>Holton</b>	Scaling your Honey Business Beyond Cottage Food: Retail or Manufacturing Permits <b>Hagen</b>	Chemistry of the Hive <b>Bronson</b>	Creamed Honey <b>Rawn</b>	Installing Nuc & Packages <b>Kleckner</b>	<i>Varroa</i> Monitoring <b>Oster</b>			
3:00PM- 4:00PM		Mood, Brood, & Food <b>Sterk</b>	Accessible Beekeeping <b>AgrAbility</b>	Structural Bee Hive Removals <b>Navarro</b>	How Chemicals Used in <i>Varroa</i> Control Impact Honey Bees <b>Petit</b>	Honey Bees Are Their Nest <b>Mitchell</b>					