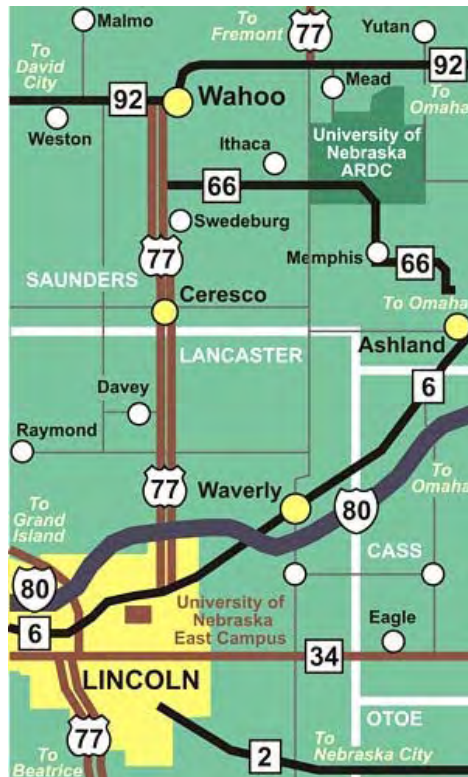
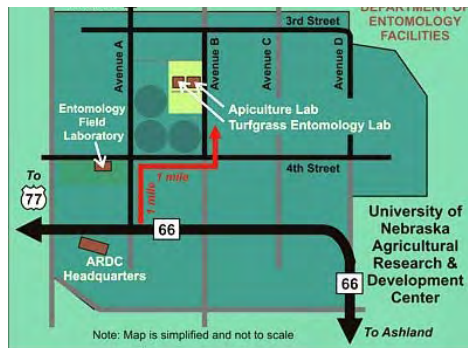


DIRECTIONS TO ARDC

<http://ardc.unl.edu/direct.shtml>



Note: Highway 66 has officially changed to Highway 63



LINCOLN LODGING

<http://www.nebraskahotels.org/cities/Lincoln/>

COSTS AND REGISTRATION

Registration for the two-day workshop is \$45 per person (includes two meals and training materials). One-day registration is \$25. On-site registration is not available, and pre-registration is required by June 5, 2009. Registration is limited, and early registration is encouraged to guarantee participation.

Send registrations to:

Jeri Cunningham
University of Nebraska
Department of Entomology
202 Entomology Hall
Lincoln, NE 68583-0816
Phone: 402-472-2123
Email: jcunning@unlnotes.unl.edu

Include the following information:

1. Name
2. Address, City, State, Zip
3. Telephone Number
4. Email Address
5. A check for \$45 (or \$25) payable to Dept. of Entomology
6. A brief statement of your previous beekeeping or meadmaking experiences

*A silent auction will be open throughout the meeting. All participants are encouraged to bring an item for the silent auction. Proceeds will be used to defray travel expenses for speakers. If proceeds exceed cost, any excess will be added to the *University of Nebraska Foundation for Apicultural Research*.*

BEEKEEPING VALUE-ADDED PRODUCTS WORKSHOP

CREAMED HONEY, COMB HONEY AND MEAD



JUNE 12-13, 2009

University of Nebraska
Agricultural Research and
Development Center (ARDC)
1071 County Road G, Ithaca, Nebraska
402-624-8000

The program will begin at 8:30 a.m. each day. The training includes both classroom and hands-on sessions, and participants in the comb honey program should bring their own protective gear.

**FRIDAY, JUNE 12, 2009 AM SESSION
CREAMED HONEY PRODUCTION
AND MARKETING**

Creamed Honey Production and Marketing will review the Dyce Process and how to create and market creamed honey products. The presenters will be Joli Winer and Cecil Sweeney, Heartland Honey, Spring Hill, Kansas; Marion Ellis, Professor of Entomology, University of Nebraska; and Warren Nelson, Valhalla Honey Farms, Lincoln, Nebraska. The session will consist of five lectures, and attendees are invited to bring their own products for feedback from the presenters and tasting. Creamed honey sells for a premium price and is a great way to add value and variety to your offerings.

1. The Dyce Process
2. Equipment and Procedures
3. Flavoring Ingredients
4. Marketing Strategies
5. Starting a Creamed Honey Business

**FRIDAY, JUNE 12, 2009 PM SESSION
COMB HONEY PRODUCTION
AND MARKETING**

Comb Honey Production and Marketing will guide participants in the art and science of producing high quality comb honey. The production of high-quality comb honey is a vanishing art that requires a great deal of beekeeping skill, but it results in an incredibly delicate and delectable product. This session will include both lectures and hands-on training.

The presenters are Marion Ellis, Professor, University of Nebraska and Jeremy Wagnitz and Dori Porter, Graduate Students, University of Nebraska.

1. Ten Reasons to Produce Comb Honey
2. Preparing the Supers
3. Preparing the Colonies

4. Adding and Removing the Supers
5. Packaging and Marketing
6. Apiary Demonstration
 - Colony Exchange Method
 - Killion Method
 - Shook Swarm Method
 - Requeening with Queen Cells

**SATURDAY, JUNE 13, 2009
ALL DAY SESSION
MEADMAKING EXPLAINED**

Meadmaking Explained is a five session series, which will explore all components of successful meadmaking in detail, providing insights for meadmakers at the beginning, experienced/intermediate, and the advanced/commercial meadmaking levels. The presenters are Ken Schramm, founder of the Mazer Cup Mead



Competition, author of "The Compleat Meadmaker" (Brewers Publications, ©2003) and consulting meadmaker at B. Nektar Meadery in Ferndale, Michigan, and Marion Ellis, Professor of Entomology, University of Nebraska.

The session includes:

1. *A Short History of Mead and Meadmaking* will examine how meadmaking has been practiced through the ages and the folklore associated with it.
2. *Equipment and Technique for the Meadmaker* which will cover the vessels, tools, and processes used by meadmakers to craft and package their meads. We'll look at approaches from small one-to-five gallon batches up to glycol-jacketed systems for multi-barrel commercial releases.
3. *Winning Recipe Formulation* addressing the parameters of a well-balanced mead and

offering guidance at the same levels for those looking to create mead recipes to please themselves, their family and friends, and customers.

4. *Managing Mead Fermentations for Success* will examine the nature of the yeast strains used in meadmaking, the process of fermentation, and the specifics required to optimize the fermentation of honey-based musts.
5. *Judging and Marketing Mead* will explore how mead is judged (includes tasting and food pairing) and ideas for marketing mead.

Session One

A Short History of Mead and Meadmaking

- How it all began
- Traditions and folklore
- The rebirth of mead and meadmaking

Session Two

Equipment and Technique for the Meadmaker

- Mixing and honey handling
- Fermenters
- Racking canes
- Bottling, capping, corking
- Kegging and gas-driven mead

Session Three

Winning Recipe Formulation

- Honey Selection
- Sweetness and Acidity
- Fruit
- Spices
- Malt (Grain or Extract)
- Use of Oak

Session Four

Managing Mead Fermentations for Success

- Yeast Selection
- Yeast Rehydration
- Aeration and Oxygen Demand
- Yeast Nutrition
- Fermentation Temperatures

Session 5

Judging and Marketing Mead

- Tasting Mead
- Judging Mead
- Food Pairings
- Marketing Strategies