

# BEEKEEPING

## Beekeeping 101

Keeping honeybees is fascinating. Bees will pollinate your garden and provide a sweet crop of honey. In this class, you will learn where to start as a keeper of bees. We'll cover bee biology, modern beekeeping techniques, construction of hives, and how to acquire bees. Keep bees for the fun of it, as a sideline job, or to help your garden and orchard.

**Fee: \$75** **Larry Krengel**  
In person  
# [9695](#) W 2/5–2/26 7–9:30 p.m. Catalyst Campus  
Remote  
# [9696](#) W 2/5–2/26 7–9:30 p.m. Remote

## 7 Ways To Raise A Queen

The number of small-scale beekeepers is increasing, and the demand for locally raised queen bees is growing. Purchased queens are often raised in areas of Africanized honeybees or come from migratory bee operations where dangerous viruses are exchanged. Gain information and learn seven simple methods of raising healthy honeybee queens. With a few insights and a small amount of equipment, the backyard beekeeper can raise locally adapted queens from bee stock with a great record of winter survival, good temperament, and excellent honey production.

**Fee: \$25** **Larry Krengel**  
In person  
# [9697](#) W 3/5 7–9:30 p.m. Catalyst Campus  
Remote  
# [9698](#) W 3/5 7–9:30 p.m. Remote

## Comb Honey

Comb honey is old fashioned honey harvested in the bees own wax case. A hundred years ago honey was removed from the hive and eaten in the comb. Today, extracted honey (honey in the jar) is the norm. This course is an opportunity to return to the old (and some contend the healthiest) way of harvesting honey. Producing honey in the comb is a beekeeping challenge, an old fashioned challenge explored in this class.

**Fee: \$25** **Larry Krengel**  
In person  
# [9699](#) W 3/12 7–9:30 p.m. Catalyst Campus  
Remote  
# [9700](#) W 3/12 7–9:30 p.m. Remote

## Beekeeping Field Study

This short course will provide practical, hands-on instruction for installing, manipulating, and inspecting colonies of bees. The class will meet in a bee yard, so appropriate clothing and bee equipment will be necessary. Spring is the time to start with bees, and this course will walk you through it step by step. Learn what you need to know to start out right with your bees.

**Fee: \$59** **Larry Krengel**  
# [9799](#) Sa 4/5, 4/12 10 a.m.–Noon MCC  
# [9800](#) Sa 4/5, 4/12 1–3 p.m. MCC



To register for a class, scan the QR code, visit [www.mchenry.edu/personaldevelopment](http://www.mchenry.edu/personaldevelopment), or call (815) 455-8588.

For more information, please contact the Community Enrichment Center at [personaldevelopment@mchenry.edu](mailto:personaldevelopment@mchenry.edu) or (815) 455-8758

### Varroa Mite: Know Your Enemy

Enemy #1 in the honeybee world is Varroa Destructor – the varroa mite. Understanding how the biology of the honeybee and that of the varroa mite intersect is important to successful beekeeping in today's world. This mite attaches to honeybees and their larva weakening them and passing on deadly viruses. A successful strategy for control of these mites is critical to the survival of a honeybee colony. This class will discuss the history, the biology and the control of Varroa Destructor.

**Fee: \$25** **Larry Kregel**  
 In person  
 # [9910](#)      W    4/9            7–9:30 p.m.    Catalyst Campus  
 Remote  
 # [10512](#)      W    4/9            7–9:30 p.m.                      Remote

### Honey Tasting: A Sensory Analysis of Honey

Honey takes a long journey before it lands in your jar. The final product can be affected by many variables, including the local climate, botanical sources and the honeybees who visit them, and the activity of beekeepers. In this class, we will study varietal honeys using our senses of sight, smell, taste, and touch to fully appreciate the selection of these honeys. We will approach honey tasting as a sensory journey as we review at least five varietal honeys and compare their flavors and profile differences. We will also review and discuss: a Honey Sensory Wheel and how that impacts fragrances within the honey; how to more finely tune our senses to appreciate our local varietals of honey; how honeys acquire certain aromas that often differ from what we would expect; methods of tasting the full balance of flavors of these honeys; how to appreciate the different textures of honey and their impact on our taste buds; and sample 20+ varieties of handcrafted local honeys (creamed, infused, raw, and barrel-aged) and other honey-based products (honey sauces, mustards, and honey hot sauces). Students will receive their own Honey Sensory Booklet for future tastings.

**Fee: \$45** **Frank Moriarty**  
 # [10513](#)      T    5/6            6–8 p.m.                      Catalyst Campus

### Buzzing Beauty: DIY Beeswax Lip Balm Workshop

Join us for a hands-on workshop where you'll learn to create your own natural lip balms using beeswax. Discover the benefits of beeswax and explore a variety of essential oils and natural ingredients to customize your balms. This workshop will cover the entire process, from melting and mixing to pouring and packaging, ensuring you leave with your own personalized lip balm to take home. Perfect for beginners and anyone interested in natural skincare, this fun and informative session will have you crafting your own lip care products in no time. All materials will be provided.

**Fee: \$39** **Stephanie Slater**  
 # [10404](#)      W    4/16            6–8 p.m.                      Catalyst Campus



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