

Honey & Mead Producers' Day

2018 OBA Spring Meeting

Thursday, March 22, 2018 – Blue Mountain Resort, Collingwood, ON




Call now for room reservations (and snow report!) and quote OBA Group

Reservation Number for discounted group rates:

GRP128027: 877 445-0231

8:00	Registration, Coffee & Vendor Area Open – Petun Foyer	
9:00	Welcome , Emily Mills, Chair, Spring Meeting 2018	
9:05	Issues and Opportunities – What's the OBA Working on These Days? Jim Coneybeare, OBA President & Dennis Edell, Chair, Issues Management Committee	
9:15	Canadian Honey Council – Issues and Updates Albert Devries, OBA 1 st VP, CHC Delegate	
9:25	Healing Honey: Announcing Preliminary Results of Study of Ontario Honey's Wound Treatment Potential Dr. Michael Jennings, Dr. Cheryl Ketola, Fanshawe College	
10:05	Introducing the Ontario Mead Makers Association – Context, Issues & Opportunities for Honey Producers William Roman, Rosewood Winery & Meadery	
10:20	Coffee Break Among Vendors – Petun Foyer <i>Sponsored by Dickey Bee Honey</i> 	
	<i>Petun</i>	<i>Reflections – accessible by stairs only</i>
10:35	<i>Keynote Presentation</i> Selection of Varroa Sensitive Hygiene (VSH) Behaviour in Honey Bees Dr. Pierre Giovenazzo, U Laval <i>Sponsored by</i> 	 Marketing Mead Gavin North and Bay Woodyard Honey Pie Hives & Herbs <i>Sponsored by</i> 
11:15	Introducing Essential Practices for Ontario Beekeepers Emily Mills, OBA Board Member	Ontario Mead Makers Association (OMMA) Inaugural Meeting <i>Roll up Your Sleeves & Help Set Up this New Association: Mission & Mandate, Terms of Reference, Governance, Action Plan, Budget, etc.</i> All OMMA Members & Associate Members invited to attend (full members may vote).
11:35	Getting Ready for Ontario's New Antimicrobial Régime Les Eccles, OBA TTP Lead Specialist Ontario Antibiotic Working Group	
12:15	Lunch & Networking – Coffee & Dessert Among Vendors, Petun & Petun Foyer <i>Sponsored by</i>  <i>(and Door Prizes too!)</i>	
1:20	<i>Keynote Presentation</i> Sustaining Honey Bee Health with Probiotics Dr. Pierre Giovenazzo, U Laval <i>Sponsored by</i> 	 Workshop: Making Mead Gavin North and Bay Woodyard Honey Pie Hives & Herbs

2:10	 Beekeeper Spotlight Steve Bryans, Munro Honey & Meadery	Mead – A Regulatory Road Map Elizabeth Yeigh, Director, Strategic Engagement Rebecca Castillo, Sr. Manager, Liquor Eligibility Alcohol & Gaming Commission of Ontario
2:55	Afternoon Refreshment Break Among Vendors, Petun Foyer <i>Sponsored by</i> 	
3:10	Infrared Imaging for Winter Inspections OBA Tech-Transfer Program	
3:45	Building for the Future of Bees: Unveiling Guelph's New Honey Bee Research Centre Paul Kelly, University of Guelph HBRC	
4:05	Wrap Up & Closing Remarks Emily Mills, Chair, 2018 Spring Meeting	
4:15	BREAKOUT Session Honey Labelling Clinic Sarah Martz, OMAFRA <i>Back by popular demand – this was a standing room only, interactive small group presentation at the Fall Conference.</i> <i>Bring your jars or labels and questions.</i>	BREAKOUT Session MoL & WSIB Health & Safety Information Session Patricia Cowdrey Workplace Health & Safety Services, WSIB <i>For business owners with workers, learn more about your obligations re: Health & Safety, Workplace Violence & Harassment, Worker Reps, First Aid, Return to Work policies and more, AND how to qualify for a 5% saving on your WSIB premiums.</i>



The Ontario Beekeepers' Association gratefully acknowledges the financial support of the Ontario Ministry of Agriculture, Food and Rural Affairs for beekeeper education & training.