

## Class Structure

8 classes, one Saturday per month  
March-October

3-4 hour sessions: 2 hour discussions  
followed by practical lab.  
Classes will be held at the Growing  
Gardens Greenhouse, 1630 Hawthorn  
Boulder, CO.

Note: the July-August sessions are 4  
hour practical labs. These labs are \*off  
site\* in Longmont or Hygiene and  
require your own transportation.  
Informational material will be provided  
at each session.

Experienced beekeepers are welcome to  
drop-in any class for a fee of \$60.00

Cost: \$400 per person this includes a \$40  
instructional materials fee and supplies

For more information or to ask questions  
please give Julie a call at 303 413 7248  
ext 5, or email [julie@growinggardens.org](mailto:julie@growinggardens.org)

Growing Gardens  
3198 Broadway  
Boulder, CO 80304  
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(303) 413-7248

# learn about Bee keeping



*“Julie was inspirational... her  
knowledge base [and] experience  
is remarkable”*

*“I’ve met all the children in my  
neighborhood, because of the  
bee suit. My friends love the  
honey, too.”*

*“Julie’s willingness to make her-  
self available and to facilitate our  
individual situations was really  
appreciated”*

Come join us for a hands-on  
series of classes and labs to  
experience the culture of the  
honeybee and foster our  
connections to the land,  
environment and each other  
while gaining confidence in  
keeping your own bees.

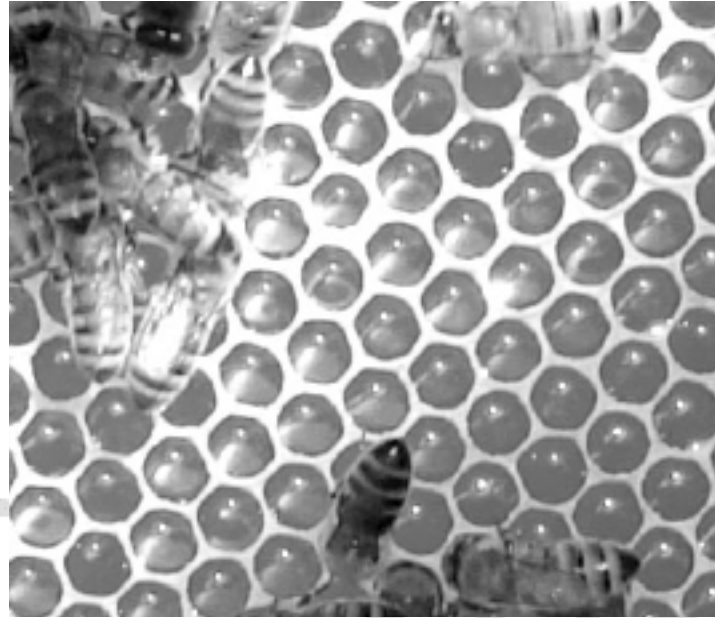
  
GROWING GARDENS  
Cultivating Community

How can you become involved with the care of these wonderful insects? In what way do current practices not support a symbiotic or respectful relationship with honeybees and other pollinators? How can we work with the bees and safeguard them?

Class materials and methods will focus on the Top Bar Hive, and a natural means of raising bees. Top Bar Hives are an appropriate technology hive they have proven to be a great system for backyard and small scale hobbyist.

Instructor Julie Finley has been the Garden Director for the past eight years with Growing Gardens, has been raising her own bees for eleven years and is one of the featured beekeepers in *Sister Bee*, a local, independent documentary.

All proceeds from the class support the Cultiva Youth Project of Growing Gardens. The youth currently keep 14 colonies and hope to increase their number to 18 in 2009.



**Class I-Introduction: Date: March 7th, 2009  
Time: 9:00-12:00**

Meet the instructor, share expectations and goals for the course. We will explain the top bar method and the basics of beekeeping. There will be a demonstration hive available for inspection and plans for building your own top bar hive and information for purchasing supplies and bees.

**Class II-Meeting the Bees: Date: April 4th, 2009  
Time: 9:00-12:00**

We will meet the caste of bees that live in a colony and cover the ecology of honeybees. In the lab we will learn about hive preparation, how to install packaged bees or swarms, and what to look for in your new colony.

**Class III-Colony Care I: Date: May 2nd, 2009  
Time: 9:00-12:00**

You will learn how to handle combs, trouble-shoot problems, manage build-up, and maintain the overall health of the hive. The lab will apply the knowledge gained from the class through hands-on beekeeping.

**Class IV- Colony Care II: Date: June 6th, 2009  
Time: 9:00-12:00**

We will review how to maintain healthy colonies and discuss sustainable agriculture practices and methodologies. In the lab we will review proper handling of the combs, assessing queen vitality and brood development and we will learn how to observe honey flow and colony strength through the seasons.

**Class V-Practical Lab I: Date: July 11th, 2009  
Time: 9:00-1:00 \*off-site\***

In this four hour lab you will have the opportunity to gain confidence and familiarity with honeybees and learn how to work a top-bar hive successfully. You will gain knowledge in how to manage hives for optimum honey production and colony health. We will begin the harvest of Cultiva honeycomb for Farmer's Market sales.

**Class VI-Practical Lab II: Date: August 1st, 2009  
Time: 9:00-1:00 \*off-site\***

This class will give you a chance to improve your skills and gain more experience handling combs and bees. We will continue to harvest honey. We will discuss and practice sustainable techniques for monitoring and preventing diseases and parasites.

**Class VII-Fall and Winter Care Lab:  
Date: September 12th, 2009 Time: 9:00-1:00**

In this class we will review the use and application of Formic acid, Oxalic acid, herbal bee calm and other preparations for maintaining a healthy hive. We will also learn alternative honey processing techniques. We will also learn the steps needed to prepare the hives for winter and demonstrate a variety of winterization techniques unique to top bar hive management.

**Class VIII-Honeybees give us more than honey:  
Date: October 3rd, 2009 Time: 9:00-1:00 \*Optional\***

Here we will learn how to process wax and how to make mold candles, ornaments salves and lip balms. This 4 hour practical lab will be devoted to making samples of these various products and enjoying the fruits of your labor.