

15th
ANNUAL

NEVADA STATE

Beekeepers

• 2025 CONFERENCE •

INFORM
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INSPIRE

Feb.

20-22

2025



NEVADASTATEBEEKEEPERS.ORG

THE HUB OF LYON COUNTY

~ YERINGTON, NEVADA ~



Sponsored by
Mason Valley
Beekeepers

FEB 20-22
- 2025 -
SCHEDULE

Thursday, February 20, 2025

7:00 PM Welcoming Reception - Registration
Carrie Gilmore and Lauren Joyner
No Host Bar - Appetizers

Friday, February 21, 2025

7:30 AM – 8:30 AM Registration / Continental Breakfast
Silent Auction Items Accepted
Entries accepted for Photo & Honey Tasting Contests

8:30 AM – 8:40 AM Opening Remarks

8:45 AM – 12 Noon Workshop Rotation – Six Workshops

..... David Peck – Setting Up an Observation Hive

..... Jon Zawislak – Queen Rearing Basics

..... Jon Zeh – Mite Testing

..... Dan Bailey – Mead Making

..... Garrett Slater – Why Did My Bees Die?

..... Cameron Jack – Making Splits

12:00 PM – 1:00 PM LUNCH

Silent Auction Items Accepted

Entries accepted for Photo & Honey Tasting Contests

Vendor Set Up

1:00 PM – 1:15 PM Opening

1:15 PM – 1:30 PM WELCOMING: Stavros Anthony, Nevada Lt. Governor

1:30 PM – 2:30 PM Diana Cox-Foster – “Pollinators Sharing Their Environs
– The Roles of Stressors in Bee Health”

2:30 PM – 2:45 PM BREAK: Snacks/refreshments available for all breaks

2:45 PM – 3:45 PM Krispen Given – “Mating on the Wing”

3:45 PM – 4:45 PM David Peck

“Honey Bee Nutrition: Understanding Nutrition by
Studying Digestion”

4:45 PM – 6:00 PM..... “Bee” Happy Hour –
 No Host Bar
 6:00 PM – 7:00 PM..... DINNER
 7:00 PM Speaker – Diana Cox-Foster
 “Honey Bees are Native Bees”



Saturday, February 22, 2025

7:30 AM – 8:00 AM..... Registration – Continental Breakfast
 8:00 AM – 8:05 AM..... Opening Remarks
 8:05 AM – 9:00 AM..... Cameron Jack, “The Search for New Active
 Ingredients Against Honey Bee Pests and Pathogens”
 9:00 AM – 10:00 AM..... John Zawislak
 “Bee Genetics”
 10:00 AM – 10:15 AM..... BREAK
 10:15 AM – 11:00 AM..... Krispn Given
 “Breeding the Bee that Bites the Mite”
 11:00 AM – 12:00 PM..... Garrett Slater
 “The Importance of Queens”
 12:00 PM – 1:00 PM..... LUNCH
 1:00 PM – 2:00 PM..... David Peck
 “Bait Hives for Honey Bees - Understanding (and
 Catching) Swarms”
 2:00 PM – 3:00 PM..... Jon Zawislak
 “Pheromone Communication”
 3:00 PM – 3:15 PM..... BREAK
 3:15 PM – 4:00 PM..... Panel: All Speakers Available
 4:15 PM Silent Auction Closes
 4:15 PM “Bee” Happy Hour – No Host Bar
 4:45 PM Silent Auction Items Distributed
 5:30 PM Annual Banquet Seating begins
 6:00 PM DINNER
 7:00 PM Cameron Jack
 “What Can We Learn from Honey Bees”



- ~ Raffle Winners Announced
- ~ Photo Contest Winner Announced
- ~ Honey Tasting Winner Announced
- ~ Youth Scholarship Award Presented





Thank You

Thank you to all the great volunteers, crew members and sponsors who help make this event possible.

Committee Members

Cash and Kim Mitchell ~ Patty Whitman ~ Karin Klug ~ Roxann Bishop, Wade Johnson, Treasurer, Carrie Gilmore, Jill and Ladd Stokes, Don Malony, Tina Courtney, Cindy Vicini, Ed Fulton Robin Hastie, Andy Joyner ~ Debbie Gilmore, President

Registration Crew

Carrie Gilmore ~ Lauren Joyner

2024 Photo Contest Winner / On Front Cover

Lindsay Chichester ~ Douglas County

edible
RENO-TAHOE

316 California Ave., # 258
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amanda@ediblerenotahoe.com



Mason Valley Physical Therapy

Carrie Baker Gilmore, DPT
513 W. Bridge St., Yerington, Nevada
775-463-4500





welcoming



Nevada
Lieutenant
Governor
Stavros
Anthony

Stavros Anthony, a Nevada resident for 44 years, has made community service and public safety his focus as a Las Vegas Metropolitan Police Department officer, a member of the Nevada System of Higher Education Board of Regents, as a City of Las Vegas Councilman and now as Nevada Lieutenant Governor.

He began his career with Las Vegas Metropolitan Police Department in 1980. As a captain, Anthony was in charge of many divisions within Metro including Vice/Narcotics, Northeast Area Command and the Transportation Safety Bureau. He retired after 29 years of service.

In 2002 he was elected to a four-year term as a regent with the Nevada System of Higher Education and served 2 terms. He was chairman of the Board of Regents, and led the way in developing a master plan, system goals and a value statement.

Anthony was elected to the Las Vegas City Council in 2009, representing Ward 4, where he served three terms. He was elected as Nevada's Lieutenant Governor in 2022. The Anthony's have two daughters, both graduates of University of Nevada Reno.

Nevada Beekeeping Organizations

Mason Valley Beekeepers

Monthly meetings — 1st Tuesday of each month
from February - October

7:00 PM — Catholic Center, 311 Virginia St, Yerington, NV
<http://www.masonvalleybeekeepers.org>

Northern Nevada Beekeepers Association

Monthly Meetings — 2nd Monday of each month
March - October

6:00 PM - Sparks Public Library – 1125 12th St – Sparks, NV
<http://www.northernnevadabeekeepersassociation.org>

Great Basin Beekeepers of Nevada

Monthly meetings — 1st Saturday of each month
10:00 AM — Adams Hub for Innovation
111 Proctor St., Suite 177, Carson City, NV
<http://www.greatbasinbeekeepersofnevada.org>



Douglas County Bee and Pollinator Club and 4-H Beekeeping Club

Monthly Meetings
3rd Saturday of each month at 10 AM

For more information contact:
Douglas County Extension, 775-782-9960



speakers



Dr. Jon
Zawislak

Dr. Jon Zawislak is an assistant professor of apiculture and urban entomology for the University of Arkansas System Division of Agriculture. He has worked and played with honey bees since 1998, and is equally at home in the bee yard, the laboratory or the classroom. Each year he presents lectures, workshops and short courses for new and experienced beekeepers throughout Arkansas and beyond. His teaching emphasizes the biology and behavior of honey bees as the cornerstones of keeping them productive and healthy. He also spreads the word about the importance of pollinators to the non-beekeeping public. Jon has a background in botany and entomology, and is a certified Master Beekeeper through the Eastern Apiculture Society. He and his family operate Walnut Valley Honey Farm in Little Rock, Arkansas, producing good products from the hive and supplying pollinators for area community gardens.



Dr. Cameron Jack

Cameron has been interested in beekeeping since his youth and now teaches several courses related to honey bees and apiculture at the University of Florida. His goal is to create an educational program that prepares students for the many

challenges associated with beekeeping and to train those interested in entering the beekeeping workforce.



Dr. Krispn Given

Krispn Given is the Senior Apiculture Specialist in the Department of Entomology at Purdue University. He started keeping bees at the age of nine working with his father who introduced him to the world of honey bees, later he purchased his first automobile selling comb honey. Today he is recognized as one of the



leading international authorities in the fields of instrumental insemination and honey bee breeding. He started breeding bees 29 years ago conducting research with 100-300 colonies looking for solutions to improve honey bee health through the use of selective breeding paradigms. He oversees the honey bee breeding program at Purdue University, in addition to managing the honey bee laboratory's extension and student research activities. He teaches two advanced courses each year, one in queen rearing and instrumental insemination attracting students worldwide wanting to learn the specialized techniques. His current research is focused on identifying, selecting and enhancing honey bee stock that express increased levels of behavioral resistance to the varroa mite. He was instrumental in the pioneering work developing the "Indiana Mite-biter" honey bee strain, where they demonstrated bees that groom themselves free of mites also bite more mites when groomed off the adult bees. It is a heritable trait that is beneficial to beekeepers, resulting in less winter mortality. The primary mechanism of defense is the ability to groom themselves free of varroa mites and bite them. He was also involved in several research projects the last twenty years at Purdue, he is an author and co-author of numerous publications, books, including scientific and trade journal articles. His work led him to help design innovative instrumental insemination devices made in America. He has received numerous awards and honors for his work. In 2023 he received the prestigious Rodger A. Morse Outstanding Teaching Extension Regulatory Award, which was established by the Eastern Apicultural Society of North America to recognize excellence in teaching and research. He is a past president of the Heartland Honey Bee Breeders Cooperative.





Dr. Diane Cox-Foster



Dr. Cox-Foster's focus is on understanding the mechanisms underlying host/pathogen interactions in honey bees and other pollinators. Her research utilizes a systems biology approach, examining the interactions at multiple levels including the molecular processes in the pollinator, the genomics of the pathogens, impacts on cellular physiology and immunity, and overall impacts on ecological interactions. Her work focuses primarily on honey bees and with extensions of the findings into other pollinator species. Her expertise includes the viral pathogens that infect bees and other pollinators and the impacts of varroa mites. She is also collaborating in projects to transition her research into application to remediate problems in honey bees and other pollinators, with emphasis on controlling viral disease via the mites and development of disease resistant bee strains.

*In Yerington, bees take the stage,
With keepers of every age.
They swap and they chat,
'Bout honey and that,
At Nevada's grand buzzing engage!*





Dr. Garrett Slater

Texas A&M



Garrett Slater, Ph.D., leads the statewide Texas A&M AgriLife Extension Apiary Program and supervises the activities of three honey bee program specialists in Dallas, Angleton, and San Antonio. As the Honey Bee Extension Specialist at Texas A&M AgriLife Extension, his primary role is to deliver extension services and applied research tailored to the needs of beekeepers, promoting sustainable practices and economic development of beekeepers. This includes communication and involvement with beekeepers via webinars and presentations, specialized courses, and articles. The topics of these communications range broadly, including fundamental scientific concepts and practical areas of interest. Additionally, he manages the Texas Master Beekeeper Program, which offers training modules for beekeepers across Texas. His one interest in extension and applied research focuses on honey bee breeding and genetics, which are key components of sustainable integrated pest management and honey bee population health. Presently, he is leading a study to develop modern breeding tools with the aim of helping breeders enhance the health and survival of honey bee colonies.

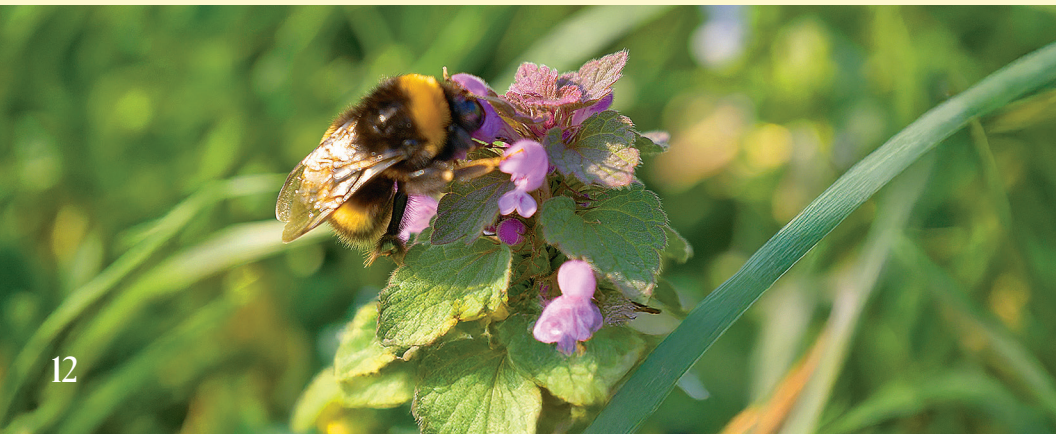
Dr. Slater obtained his Ph.D. from Purdue University in 2022, with a thesis focused on applying modern genetic tools to honey bee breeding. He previously completed a MS in Nutrition and Queen Quality at North Dakota State University. Garrett's research at USDA focused on developing genomic tools for beekeeping, including selecting for natural defenses towards Varroa, pathogens, and other diseases. He has worked as a scientist and technician with the Bee Informed Partnership at the University of Minnesota for two years, directly supporting 30 commercial beekeepers in North Dakota. Garrett has 12 years of beekeeping experience, including 8 years working for a large commercial beekeeper in North Dakota.



Dr. David Peck

Dr. David Peck is the Director of Research and Education at Betterbee in Greenwich, NY, where he assists in product development and research, and also teaches classes and develops scientifically-sound educational materials. His doctoral work in Cornell University's Department of Neurobiology and Behavior was supervised by Professor Tom Seeley. His dissertation research focused on the transmission of mites between bee colonies, as well as the mite-resistance traits of the untreated honey bees living in Cornell's Arnot Forest.

After earning his degree, he has continued to research varroa/bee interactions, including fieldwork in Newfoundland, Canada (where varroa still have not arrived) and Anosy Madagascar (where varroa arrived only in 2010 or 2011). He has served as a teaching postdoctoral fellow in Cornell's Department of Entomology, and is still affiliated with Cornell through the Honey Bee Health program in the College of Veterinary Medicine. Dr. Peck has kept bees for more than a decade, though his home apiary is often full of mite-riddled research colonies so he doesn't usually produce much honey.





YOUTH BEEKEEPING SCHOLARSHIP PROGRAM

Beekeeping is not only an exciting and fulfilling hobby, but it's also an educational activity that helps kids connect with nature, learn about responsibility, and contribute to environmental conservation. Teaching children about bees and how to care for them offers a unique opportunity to foster a love for science and the natural world while helping protect one of the planet's most essential pollinators.

The scholarship provides an opportunity for a local youth between the ages of 12 and 17 to engage in a hobby and gain the potential to pursue beekeeping as a sideline or full-time occupation.

Past Scholarship Awards presented to:

Jack Harrison - Charlie Kilgore - Matthew Hamburger – Colt Sweeney
The 2025 recipient will be awarded on Saturday Night.

Thank You

Meals

Breakfast:

Mason Valley Beekeepers

Lunch & Snacks:

Katie Parks, Hollow & Whole

Dinners:

Yerington Lions Club

Mead:

Sage International, Inc.

Bar

Yerington Lions Club

Table Center Pieces

Michele and Marvin Graham

Speaker Gifts

Debbie Gilmore

Saturday Dinner Table Center Pieces

Patty Whitman – Debbie Gilmore

Welcoming Bags

Roxann Bishop, Debbie Gilmore,
Mason Valley Beekeepers

Master of Ceremonies

Peter Padilla, "Dr. One"

HONEY TASTING CONTEST



- Honey will be accepted starting Friday, February 21, 2025.
- One entry per person; one entry per apiary.
- Honey must be produced in the conference participant's apiary.
- Honey entry must be in a 4 oz container or larger.
- Voting will take place the duration of the conference by conference attendees.
- A prize will be awarded to the top peoples' choice.
- Entries shall be picked up at 4:15 PM on Saturday, February 22, 2025.
- Winner will be announced at the annual dinner on Saturday, February 22, 2025.



BEE PHOTO CONTEST

By submitting a photograph, you represent, acknowledge, and warrant that the submitted photograph is an original work created solely by you, that the photograph does not infringe on the copyrights, trademarks, moral rights, rights of privacy/publicity or intellectual property rights of any person or entity, and that no other party has any right, title, claim, or interest in the photograph.

You retain all ownership rights to the photos you submit. However, if your photo is the grand prize winner of this contest, you hereby grant permission to the Nevada State Beekeepers Conference and Mason Valley Beekeepers, to utilize your photograph in the promotion of the 2026 Nevada State Beekeepers Conference. This permission will include royalty-free reproduction, distribution and display of the photograph in connection with the Nevada State Beekeepers Conference website and printed materials such as programs and promotional materials.

- Submit a 5 X 7 printed photo – unframed and ready for display; digital version on thumb drive. Photo must be original and not photoshopped in any manner.
- Must include signed permission form.
- Must also give or deny permission for NSBC/MVB media use. (Web site and printed material)
- Photos that have already been published on other formats can be submitted.

- Only one photo per person per category.
- There is no time or date limit for when the photo was taken.
- Name must be on back of photo (not on front of photo), with permission slip included, inside envelope.
- Photos must be submitted Friday, February 21, 2025, between 7:30 & 8:30 AM OR 12:00 & 1:00 PM.
- The photos will be scanned digitally and shared during the conference.
- The winning photo will be used for digital media and printed materials in promoting the 2026 Nevada State Beekeepers Conference.
- Attendees will vote on their favorite overall photo. This grand prize winner will receive \$100.
- A top photo in each of four categories will be awarded \$25 and will be selected by a panel of judges.
- The winners will be announced at the Saturday night banquet on Feb. 22, 2025.

CATEGORIES FOR SUBMISSION:

- Photo of Beekeeping – In the bee yard in the process of keeping bees or just the beehives.
- Photo of Honey Bees – Honey Bees interacting with blooms, in the hive, and in their environment.
- Photo of Honey Bees and People – Honey Bees and People interacting.
- Photo of Honey Bee Swarms – Catching swarms as they are happening and/or swarms once landed.

PERMISSION SLIP FOR 2025 BEE PHOTO CONTEST

Please submit a permission slip for each photo entered.



Full Name: _____

Local Club: _____

Do you give permission to NSBC/MVB to reprint and use the digital version for promotion of the 2026 Nevada State Beekeepers Conference: YES NO

Is your name, phone number & category on the back of your photo(s)? YES NO

assigned to Photo _____

assigned to Photo _____

Signature _____ Date _____



HONEY . ZUCCHINI BREAD

INGREDIENTS

- 3 cups all-purpose flour
- 1 tbsp baking powder
- 1 ½ tsp ground cinnamon
- 1 teaspoon salt
- 2 eggs, lightly beaten
- 2 ½ cups coarsely shredded, unpeeled zucchini
- 1 ½ cups sugar
- 1 cup vegetable oil
- ½ cup honey
- 2 tsp vanilla
- 1 cup chopped walnuts or pecans (optional)
- 2/3 cup raisins (optional)
- ½ cup granola
- Honey (optional)

Prep Time: 25 min.

Bake Time: 1 hr.

Servings: 2 loaves

DIRECTIONS:

1. Preheat oven to 325°F. Grease the bottom and 1/2 inch up the sides of two 8x4x2-inch loaf pans; set aside. In a large bowl stir together flour, baking powder, cinnamon, and salt. Make a well in the center of flour mixture; set aside.
2. In a medium bowl combine eggs, shredded zucchini, sugar, oil, 1/2 cup honey, and vanilla. Add zucchini mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). If desired, stir in nuts and raisins. Spoon batter into the prepared loaf pans, spreading evenly. Sprinkle with granola.
3. Bake for 60 to 70 minutes or until a wooden toothpick inserted near the centers comes out clean. To prevent overbrowning, cover loosely with foil for the last 15 min of baking.
4. Cool in pans on wire racks for 10 minutes. Remove from pans. Cool completely on wire racks. Wrap and store overnight before slicing. If desired, serve with additional honey.

ROSEMARY-BALSAMIC PEACHES WITH HONEY & WHIPPED RICOTTA

INGREDIENTS

- $\frac{3}{4}$ cup whole-milk ricotta cheese
- 2 tablespoons butter
- 4 firm ripe peaches, halved and pitted
- $\frac{1}{4}$ cup white balsamic vinegar
- 1 sprig fresh rosemary
- Honey

Total Time
25 minutes
Servings: 4

DIRECTIONS:

1. In a food processor, process ricotta 1 minute or until smooth. Spread on four dessert plates; set aside.
2. In a large skillet, melt butter over medium-high heat. Add peaches, cut sides down; cook 3 minutes until browned and slightly softened. Remove peaches and divide among prepared plates.
3. Add vinegar and rosemary to skillet. Bring to boiling, stirring to scrape up any browned bits. Boil gently, uncovered, for 45 to 60 seconds or until thickened.

Remove and discard rosemary. Spoon vinegar mixture over peaches on plates. Drizzle each serving with honey.





BALSAMIC VINEGAR AND HONEY PULLED PORK SLIDERS

INGREDIENTS

- 1 2.5-3 pound boneless pork shoulder roast
- 1 cup chopped onion (1 large)
- $\frac{3}{4}$ cup chopped green sweet pepper (1 medium)
- 1 tsp dried thyme, crushed
- $\frac{1}{2}$ tsp dried rosemary, crushed
- $\frac{1}{2}$ cup chicken broth
- 1 cup balsamic vinegar
- $\frac{3}{4}$ cup ketchup
- $\frac{1}{3}$ cup packed brown sugar
- $\frac{1}{4}$ cup honey
- 1 tbsp Worcestershire sauce
- 1 tbsp Dijon-style mustard
- 1 clove garlic, minced
- $\frac{1}{2}$ tsp ground black pepper
- $\frac{1}{4}$ tsp salt
- 20 sliders buns or small round dinner rolls, split and toasted
- Store-purchased or home-made deli coleslaw
- Sweet or dill pickles, coarsely chopped

Prep Time: 40 min.

Slow Cook Time: 9 hrs.

DIRECTIONS:

1. Trim fat from meat. If necessary, cut meat to fit into a 3 $\frac{1}{2}$ - or 4-quart slow cooker. In the cooker combine onion and sweet pepper. Add meat; sprinkle with thyme and rosemary. Pour broth over meat.
2. Cover and cook on low-heat setting for 9 - 10 hours or on high-heat setting for 4 $\frac{1}{2}$ to 5 hours.
3. Meanwhile, for barbecue sauce, in a medium saucepan combine vinegar, ketchup, brown sugar, honey, Worcestershire sauce, mustard, garlic, black pepper, and salt. Bring to boiling; reduce heat. Simmer, uncovered, for 20 to 25 minutes or until slightly thickened, stirring occasionally.
4. Transfer meat to a cutting board. Use two forks to pull meat apart into shreds, discarding any fat. Strain vegetable mixture, discarding liquid. Return shredded meat and vegetables to cooker. Stir in barbecue sauce. Cover and cook for 1 hour on low-heat setting.
5. To serve, spoon meat mixture onto bun bottoms. Top with coleslaw and pickles. Cover with bun tops.

CUCUMBER-HONEYDEW SALAD WITH FETA

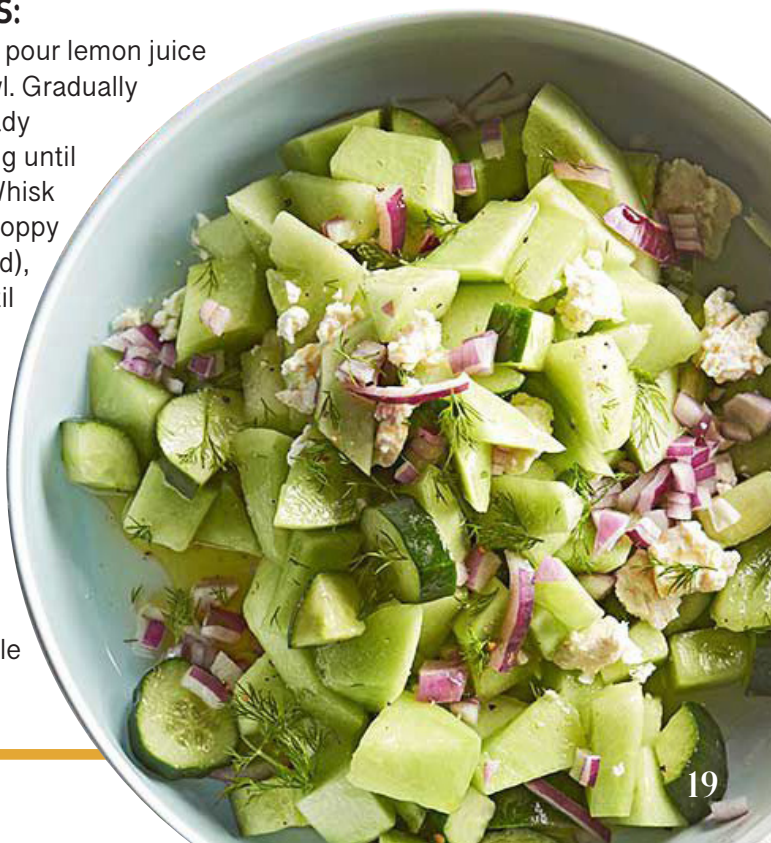
INGREDIENTS

- 2 tablespoons lemon juice
- ¼ cup olive oil
- 1 teaspoon honey
- ¼ teaspoon salt
- ¼ teaspoon poppy seeds (optional)
- 1/8 teaspoon ground black pepper
- 5 cups seeded and cubed honeydew melon (3 1/2 to 4 pounds)
- 2 cups cubed, unpeeled cucumber (12 ounces)
- 1/3 cup finely chopped red onion
- 3 tablespoons snipped fresh dill
- 1 cup crumbled feta cheese (4 ounces)

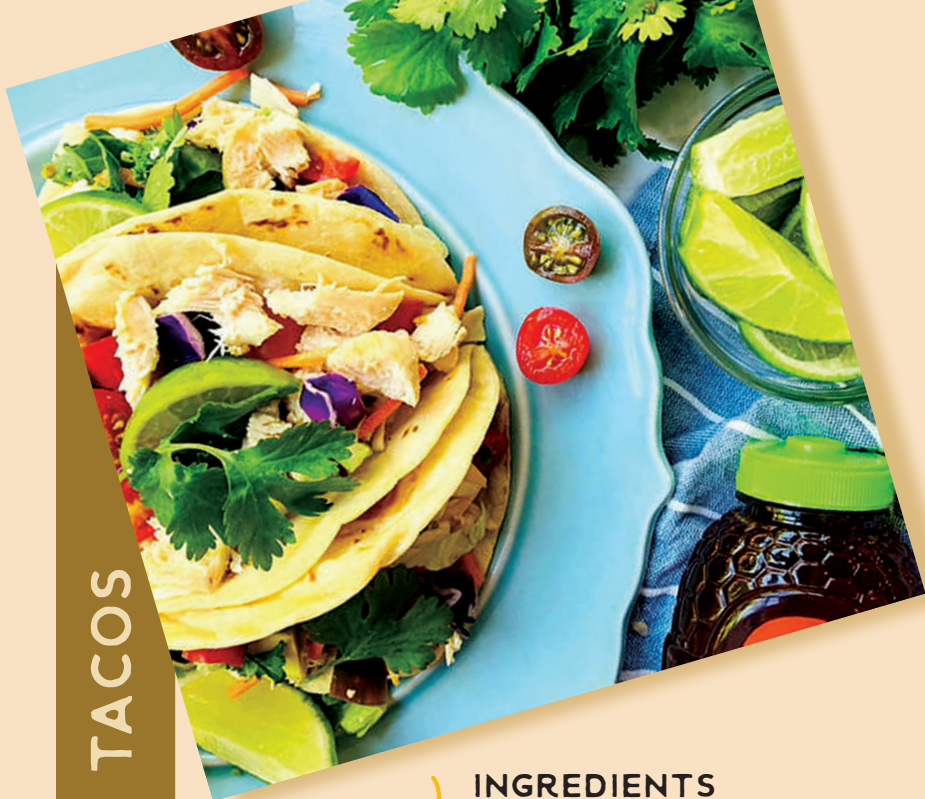
Prep Time:
20 minutes
Yields:
10 servings

DIRECTIONS:

1. For dressing, pour lemon juice into a large bowl. Gradually add oil in a steady stream, whisking until incorporated. Whisk in honey, salt, poppy seeds (if desired), and pepper until combined. Add honeydew melon, cucumber, red onion, and dill to dressing; toss gently to coat.*
2. Before serving, sprinkle with cheese.



HONEY LIME CHICKEN TACOS



INGREDIENTS

- 1 bag coleslaw
- 3 limes, freshly squeezed and zested
- ¼ cup local honey
- Salt and black pepper, to taste
- 1 rotisserie chicken (approx. 24 oz.)
- 12 warm tortillas/taco shells

DIRECTIONS:

In a large bowl, mix coleslaw, lime juice and zest, honey, salt, and pepper. Shred rotisserie chicken and warm in stove-top skillet.

Serve chicken on tortillas/taco shells, with honey slaw on top. Add your choice of coconut oil, sesame oil, soy sauce or hot sauce.

Plus, your choice of:

- Fresh diced tomatoes, onions and/or sour cream
- Guacamole
- Cilantro

Prep Time:

10 Minutes

Yield:

4-6 Servings



Beekeeping Notes



Thank You

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