Manzer Apiary Inc. Top Bar Beehives

BUILDING BETTER BEEHIVES



Our Story

- Two brothers, Owen and Brian Manzer.
- A desire to make a better beehive.
- A need for the bees to survive the winter.
- Redesigning a top bar beehive.
- Ventilation is the key.





Why it Works

- Natural beekeeping.
- No foundations or queen excluders.
- Bees control cell size.
- Ventilation to combat condensation.





Natural Beekeeping

- In a Manzer Apiary Inc. Top Bar Beehive, honeybees build comb naturally, without the use of plastic or wax foundations.
- Reduces chances of contamination.
- Allows bees to build comb to suit their needs.
- Allows for easy extraction of honey.



Honey Extraction

- Simple and economical.
- Consists of:
- Two food grade buckets.
- One strainer.
- One honey gate.
- No spinning by hand.
- No mechanization.
- Gravity does all the work.









How it Works

- Bees build comb on top bars.
- Bees determine where brood and honey/pollen goes.
- Mimics a hollow log.
- Add top bars as bees build and fill comb.
- Hive is built horizontally.



Ventilation

- Ventilation is the key to the success behind our Top Bar Beehives.
- Vent holes and screened bottom board.
- Bees can control airflow.
- Beekeeper can control airflow in the winter to decrease condensation.



Condensation

- Condensation kills bees.
- Condensation forms on the thinnest surface first.
- Viewing window to check condensation.
- A large fluctuation in temperature can cause condensation.



Beekeeping Supplies

- Hive tool
- Smoker
- Gloves
- Veil or suit
- Bee brush
- Knowledge

