Manzer Apiary Inc.
Top Bar Beehives

BUILDING BETTER BEEHIVES
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.
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 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 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