#### Life / Sourced

### Sourced: Ring in a sweet Rosh Hashanah with Jewish honey

Jewish beekeeper tends to hives as mission for "Tikkun Olam" — to repair the world — and get other local Jews to join her.



NICK KOZAK / TORONTO STAR

Jewish beekeeper Sabrina Malach inspects a bee-laden super at the tiny Jewish apiary at Bela farm in Hillsburgh, Ontario.

By: Michele Henry Staff reporter, Published on Wed Sep 24 2014

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But before kitting up, she kneels on the porch of the small, grey barn at Bela Farm, a lush property in Hillsburgh, Ontario. The hives are nestled close by in a field of wild flowers.

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"It's the most intelligent shape," she says, of the bees' creation and of Judaism's six-point symbol. "No space lost."

About eight years ago when Malach started seeing hexagons everywhere, she knew bees were her calling. The Thornhill, Ontario native got a master's degree from York University in Environmental Studies with a focus on urban pollination. One day she hoped for hives of her own.

But, that takes space — about 30-metres on all sides. Her Queen St. W. backyard just couldn't cut it.

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