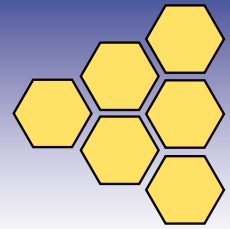




# The Producers



The Newsletter of the Empire State Honey Producers Association

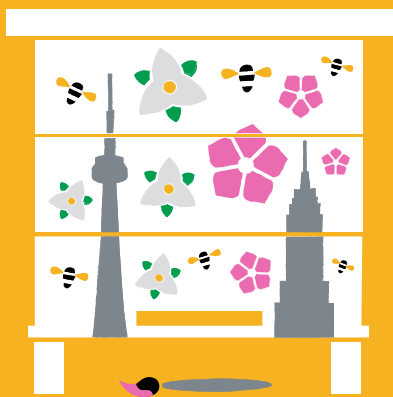
A Statewide Organization to Promote and Protect the Interests of New York State Beekeepers

Fall 2017 | Issue 104

## ESHPA – OBA Joint Fall Meeting

### ONTARIO & NEW YORK BEEKEEPERS' AGM & CONFERENCE

SHERATON ON THE FALLS  
NIAGARA FALLS, CANADA



NOV 16–18  
2017

NORTH X NORTHEAST 2017

#### SPEAKERS

Christian Krupke, Jonathan Lundgren, Rob Currie  
Nigel Raine, Valérie Fournier, Scott McArt  
Michele Colopy, Emma Mullen, Paul Kozak  
OBA Tech-Transfer Program Specialists, and more!

#### WORKSHOPS & TOURS

Advanced Integrated Pest Management, Mead Making  
Taste of Niagara, Tour of Parker-Bee Apiaries & Niagara College

#### WHAT ELSE?

Great learning, networking & business-building  
Extensive Vendor Showcase  
Honey & Mead Competition  
Banquet, Awards, Auction, Door Prizes

INFORMATION & REGISTER AT  
[ONTARIOBEE.COM](http://ONTARIOBEE.COM) ☎ 905 636 0661  
OR [ESHPA.ORG](http://ESHPA.ORG)

RESERVE YOUR ROOM BY  
OCTOBER 21 AT THE SHERATON  
800 519 9911



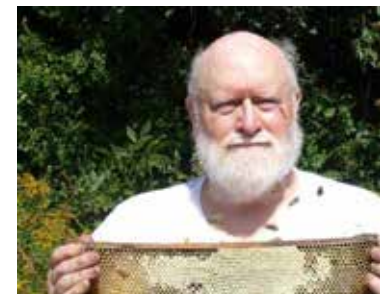
### ELEVEN OF 15 ESHPA BOARD POSITIONS ARE OPEN THIS YEAR

Four years ago we were not a happy lot. From where I sat the general atmosphere of our meetings, especially the Board of Directors and General Membership meetings, was one of discord and personal conflict.

I remember hearing someone who was enthusiastic about being at their first ESHPA meeting who, after the General Membership meeting said, "If this is the way things are going to be like we aren't coming to the next meeting." If one person said that out loud, how many others were saying the same thing in their heads? How many others were also uncomfortable and uneasy about attending the next meeting and being a member of ESHPA?

So, upon the urging of a couple of other Board members I agreed to stand for election to the presidency of ESHPA. And I was elected. An election that some folks saw as a coup or a stolen election.

A week or so after that Fall meeting, at my family's Thanksgiving Dinner, I told everyone there that I had been elected President of the Empire State honey Producers Association. My sister, Sally, asked me how many members there were in the association. "I'm not sure, a couple of



## President's Message

Continued on Page 13

# Fall Meeting Agenda

## Thursday, November 16, 2017

9:00 am-Noon ESHPA Board Meeting (open to ESHPA members only) and OBA Board Meeting (OBA Board only)

12:30-5:00 pm Parker Bee Apiaries Tour, Meade-Making Basics for Beekeepers, Tasting Tour of Niagara.

5:00 - 7:00 pm **Registration Open.** Please drop off your items for the honey & mead show, along with any items for the silent and live auction at the conference registration area.

8:00 - 11:00 pm **Happy Hour-** "Welcome to North x Northeast"!!!

## Friday, November 17, 2017

8:00 am **Registration Open.** Please drop off your items for the honey & mead show, along with any items for the silent and live auction at the conference registration area.

8:30 am **Welcome** by OBA President- Jim Coneybeare and ESHPA President- Mark Berninghausen.

8:45 am Speaker: Dr. Christian Krupke, Purdue University, topic to be announced.

9:15 am The Dr. Rodger Morse Honey Competition & Meade Show judging begins (closed to the public).

9:30 am Speaker: Dr. Rob Currie, University of Guelph, topic to be announced

10:15 am BREAK

10:30 am Speaker: Dr. Scott McArt, Cornell University, "Pesticides, Parasites, and Research update from the Dyce Lab"

11:00 am Speaker: Les Eccles, Ontario Tech-Transfer Team Lead, topic to be announced

11:30 am Speaker: Emma Mullen, Cornell University, "Successful Beekeeping"

12:15 pm LUNCH

1:15 pm Speaker: Valerie Fournier, Université Laval, topic to be announced

2:00 pm Speaker: Dr. Jon Lundgren, Blue Dasher Farms, "Reminding bees how to be bees"

2:45 pm Speaker: Aaron Fisher, "NUC Making in the Field"

3:15 pm BREAK

3:30 pm Speaker: Nigel Raine, University of Guelph, topic to be announced

4:15 pm Speaker round table.

5:00 pm Adjourn

5:00 pm **Silent Auction** opens for bidding  
5:15 pm **BUSINESS MEETING**

6:00 pm Silent Auction closed to all bidding.

7:00 pm **BANQUET** - Entertainment during dessert by William Roman /Rosewood Estates Winery & Meadery. **Silent Auction/Live Auction/Awards.** After the Banquet please go to the registration area to pay and pick up your items.

## Saturday, November 18th

8:15 am **Registration Open**

9:00 am Speaker: Dr. Jon Lundgren, topic to be announced.

9:45 am Speaker: Les Eccles, topic to be announced.

10:15 am BREAK

10:30 am Speaker: Michele Colopy, Program Director, Pollinator Stewardship Council, "How beekeepers can take action for local, state, and national issues."

11:15 am Speaker: Paul Kozak, Provincial Apiarist Ontario, "Ontario Honey Bee Inspection."

12:00 pm LUNCH

1:00 pm Speaker: Christian Krupke, topic to be announced.

1:45 pm Speaker: Chris Hiatt, "A Year with Hiatt Honey."

2:30 pm Speaker: Dr. Rob Currie, University of Manitoba, topic to be announced.

3:15 pm BREAK

3:30 pm Speaker: Mary Kate Wheeler, NYS Tech Team, "Healthy Bees & Healthy Businesses; the NYS Beekeeper Tech Team approach to research and extension with beekeepers."

4:00 pm ADJOURN

Mail-in REGISTRATION FORM is on pages 11 and 12 of the newsletter. It is a two sided form.

Online registration and credit card payment is available on the ESHPA.org webpage. Deadline for mail-in registration is November 6

Vendor information is available on the ESHPA.org webpage.

# Pre-Conference Tours

## Thursday, November 16, 2017

Sign up for tours when you register for the meeting. Some tours have limited seating.

### Advanced Integrated Pest Management Workshop

Thursday 10:00 am – 4:30 pm

– Register early; space is limited to 20 people!  
Location to be determined

Please register for this workshop directly [here](#) with OBA's Tech-Transfer Program or call 519-836-3609. Attendees will need to make their way to and from this workshop location on their own.

This small-group, hands-on, full-day workshop for experienced beekeepers provides an intensive learning environment for understanding and successfully applying the latest pest management practices and techniques for beekeepers in the northeast. The Advanced IPM workshop will extend your knowledge well beyond the content of the Tech-Transfer Program's original IPM course.

Workshop attendees will learn, in detail, the biology and life cycles of honey bee pests and disease with respect to colony management. The nuances and diagnoses of important pests and diseases and their lifecycle throughout beekeeping seasons will familiarize beekeepers with pest and disease management both immediately and long term. Included are key biosecurity protocols to follow, how to reduce overall stress on colonies, and developing a long term rotation of treatments.

A lab component of the workshop will guide beekeepers through the microscopic analysis of dead bee samples and the identification of disease.

Finally, utilizing records, generating reports, and making use of information gathered throughout the season will be part of this advanced workshop.

### North x NorthEast Honey Buzz Tour – Register early; space is limited.



Thursday 12:30 pm – 5:00 pm

Spend a carefree afternoon in advance of the conference experiencing the diversity of Niagara, one of Ontario's premier food and wine destinations, with a unique focus on beekeeping, honey and mead. We're offering you a sweet way to kick off your conference weekend with this optional coach tour that starts and ends at the Sheraton and which will take you in comfort to tour Parker Bee Apiaries | Charlie- Bee Honey in Beamsville, then to Niagara College in beautiful Niagara-on-the-Lake.

At Parker-Bee Apiaries, Mike Parker will host your tour of his honey house and packing facility, one of Canada's largest apiaries. You will see Parker-Bee's innovative ozone unit to clean old comb, developed in conjunction with OBA's Tech-Transfer Program. You'll also see Parker-Bee's unique pallet system for shipping hives for pollination. And you're welcome to purchase Charlie-Bee honey from this, one of Niagara's most extensive suppliers of honey.

Then, on to Niagara College to participate in one of two afternoon workshops: Mead-Making Basics for Beekeepers OR Tasting Tour of Niagara (choose one). Note: must be 19 years of age or older – the minimum drinking age in Ontario – to participate in these workshops. Bring photo ID, please, in case you are asked!

**Mead-Making Basics for Beekeepers 2:30 – 4:30 pm** Join students and staff from Niagara College's Commercial Beekeeping program for a tasting-rich class on how to make mead. You'll also taste a range of meads and other honey beverages from Niagara's breweries and wineries.

**Tasting Tour of Niagara 2:30 – 4:30 pm** Join students and staff from Niagara College's Commercial Beekeeping, Brewing, Wine-making and Culinary programs to sample some of the bounty of Niagara. Taste and learn more about the bites and beverages of the area – a foodie destination – with a focus on the products of the hive.

### Honey House Tour @ Parker-Bee Apiaries

Thursday 2:00 – 3:30 pm

Not interested in participating in the Honey Buzz Tour but still want to see Parker-Bee Apiaries | Charlie-Bee honey and pollination operation? Drop in for a free tour between 2:00 and 3:30 pm. Mike Parker will host your tour of his honey house and packing facility, one of Canada's largest apiaries. You will see Parker-Bee's innovative ozone unit to clean old comb, developed in conjunction with OBA's Tech-Transfer Program. You'll also see Parker-Bee's unique pallet system for shipping hives for pollination. And you're welcome to purchase Charlie-Bee honey from this, one of Niagara's most extensive suppliers of honey.

# Roger A. Morse Honey Show

The 2017 Roger A. Morse Honey Show will be held at our annual fall meeting, this year in Ontario, Canada. Beekeepers of The Ontario Beekeepers Association and The Empire State Honey Producers Association will be competing. The competition is open to all current members of either association. Submitted samples shall be the product of the entrant and produced in Ontario, Canada or New York State in 2017. The rules and format of the show will be nearly the same as in past years with a few slight changes so please read the rules and judging criteria.



Enter the Honey and Mead Show and win cash and ribbons! Blue ribbons for first place winners come with a \$100 cash award, a red ribbon and a \$50 cash award go to all second place winners, and a \$25 cash prize will be given to all third place winners. A \$200 cash prize will be awarded for the Best of Show. Additionally, each person entering the show will be awarded points as follows: ten points for first-prize entries, six points for second-prize entries and three points for other entries. The person awarded the most points will also receive a \$50 cash prize. The Best of Show winning samples will be auctioned on Friday night at the banquet!

The 2017 show will feature four classes of liquid extracted honey: light, light amber, amber and dark. There will also be three classes of beeswax: a one-pound block, molded taper dinner candles and dipped taper dinner candles. We are adding a taste-only “black jar” contest this year.

## Liquid Extracted Honey Classes:

- Submit three samples per class in one pound/500g queenline or similar style jars.
- There shall be no labeling on the jar.
- Plastic or metal lids may be used.

## Judging criteria:

Don't worry about matching Pfund grade specifications. The judge will determine the class. However, if you plan to enter more than one color class, enter a significant difference in colors so they don't end up in the same class.

Samples will be judged on the following: 1) moisture content (density); entries over 18.6% moisture will be disqualified 2) absence of crystals 3) cleanliness (absence of dirt, wax, foam, lint or air bubbles) 4) flavor (lack of off flavor such as burned, fermented) 5) container appearance (glass, lid flaws) 6) accuracy and uniformity of filling.

## Beeswax Classes:

- For the one-pound block of beeswax the sample shall be EXACTLY one pound. Points will be deducted for non-compliant weight.
- For the molded and dipped beeswax dinner candle classes submit a pair of 10"-12" matching candles. The drip end of dipped candles should be left intact and the wick between the two candles should not be cut.

Again, no identifying markings are allowed on the beeswax products. It is recommended that all beeswax entries be submitted in a clear plastic wrap that can easily be removed for judging (this keeps dirt from sticking to the entry during handling.)

## Judging criteria

The samples will be judged on: 1) cleanliness 2) aroma 3) uniformity of appearance 4) cracks and shrinkage 5) color.

## Black Jar Class

This year for the first time here will be a “black jar” judging. A single jar of any size or shape should be submitted. If you wish to tape over the jar to hide the color of the sample you may do so. The sample will be judged solely on flavor. A panel of “celebrity” judges will decide the best tasting honey. A \$50 cash prize will be awarded to the winner.

# Fall Meeting Mead Show

The same awards for first, second and third place winners will be given as those in the honey and beeswax classes. Rules and judging criteria are as follows:

One 750 ml bottle, cork or screw top, per entry. No labels or other identifying marks.

Ribbon categories will be kept simple: Sweet, Semi-sweet and Dry. The perceived sweetness is largely a function of the final specific gravity, but other variables such as the acidity will also have an effect. Roughly, a dry mead will have a final gravity less than 1.010, a medium mead will fall in the range from 1.010 to 1.025, and a sweet mead will be greater than 1.025.

These broad categories will allow for various Mead styles noted below. Please include honey variety and carbonation level as well as fruit, herb, spice, etc.; if used in one of the styles below. This information helps the judges know what to expect and look for. Mead is a fermented honey beverage, so honey needs to be expressed in the taste and the aroma.

Varietal modifier: The brewer should specify the varietal honey (for example, clover or orange blossom). The mead should have some character from the varietal honey, especially if it is traditional mead.

Carbonation Level (Still/Sparkling) modifier: Still meads should have little or no carbonation. Some slight carbonation is acceptable. Sparkling meads should have a definite effervescence and tingly mouth-feel. Tiny bubbles are preferable to large bubbles.

1. Traditional Mead – mead made primarily from honey, water and yeast. Honey should be expressed in aroma and flavor. Additives of any type are allowed at sub-threshold levels (spice or fruit character is considered a flaw). The mead should have a neutral acidity-sweetness-tannin balance.

2. Melomel – mead made with fruit. The fruit should be expressed in the aroma, the taste and the color of the mead. Honey should be expressed in aroma and flavor. There should be a good balance between the honey and the fruit character in both the aroma and taste. On entry form, indicate fruit used. This also includes Cyser (apples) and Pyment (grapes).

3. Metheglin – mead made with spices or herbs. The spices should be expressed in the aroma and flavor of the mead, but usually won't appear in the color. Honey character should be apparent in the aroma and flavor. There should be a good honey-spice balance in the mead. Metheglins containing more than one spice should also have a good balance between the different spices. Often, a blend of spices may give a character greater than the sum of its parts.

4. Braggot – mead made with malted barley or wheat. The majority of the fermentable sugars should come from honey (otherwise it is really more of a honey ale). A braggot should have good malt character in the aroma and flavor. Hop bitterness, flavor and aroma may be present, but are not required. There should be a good balance between the beer aspect and the mead aspect of a braggot, especially with regard to maltiness and bitterness vs. honey character.

Entries will be accepted at the Fall Meeting until 9 am on Friday, the day of the show. Samples may be submitted in person or by a trusted friend. All submissions must be the product of the entrant. There is no entry fee; however, all entrants must be current members of ESHPA or OBA. This includes those paying dues on the day of the show. Awards will be given at the banquet Friday evening.

## Conference Hotel



Sheraton On The Falls Hotel  
5685 Falls Avenue  
Niagara Falls, ON L2E 6W7

Use the link at [ESHPA.org](http://ESHPA.org) or call the hotel directly, (800) 519-9911, and request a room for the *Ontario Beekeepers' Association / Empire State Honey Producers' Association AGM & Conference*.

We have negotiated a discounted room rate:

Cityview Room \$105\*\*  
Fallsview Room \$119\*\*  
(\*estimate based on exchange rate)

Single or double occupancy. Maximum four guests per room (triple or quadruple occupancy offered at an additional cost per day). Note: this is a fully non-smoking facility.

### *Hoppy Hour - Welcome to N x NE!* Thursday 8:00 – 11:00 pm



Join fellow beekeepers at the Niagara Brewing Company (NBC) for a glass of honey beer and a light snack at this light-hearted, informal pre-conference gathering. Let us know whether you plan to attend, so we can order enough snacks in this private second floor room right next to the fermenting tanks. Cost of drinks not included.

NBC is located right in the Sheraton on the Falls complex, steps to your room.



# New York State Fair Honey Show Results



Congratulations to our  
NYS Fair Honey Show winners!



## Extracted Honey:

Light Amber - 1st Mark Fiegl, 2nd Hans Junga,  
3rd Maxwells Honeybee Farm

Amber - 2nd Don Streib, 3rd Mark Fiegl, 4th Ray Lowe

Dark Amber - 1st Mark Fiegl,  
2nd Maxwells Honeybee Farm, 3rd Don Streib

Cut Comb - 1st Mark Fiegl

Circular Comb Sections - 1st Mark Fiegl

Beeswax 1 lb - 2nd Maxwells Honeybee Farm,  
3rd Mark Fiegl

Beeswax Candles - 1st Mark Fiegl

**Champion** - Mark Fiegl Circular Comb Sections

## ABF Honey Queen at the State Fair

Greetings,

This summer ESHPA hosted the American Beekeeping Federation 2017 American Honey Queen Maia Jaycox from Webster City, Iowa. One way ESHPA is educating the public on NY honey bee awareness is to bring in a national ambassador for honey bees. The American Beekeeping Federation along with the National Honey Board chooses a pair of students every year in January to become such a spokesperson. They fully train them in all the most current honey bee issues of the time, and how to speak and project those issues in a professional and educated way.

Maia was at the NY State Fair from August 23-25. During that time she worked at the ESHPA honey booth in the Horticulture Building, spoke with the NYS 4-H Program Administrator Tom Davis, and gave three live interviews: Heart Radio 570 WSYR-Syracuse with Bob Lonsberry, PBS WCNY.org Fair Stories with Stefon Greene, and CNY Central Channel 5 On Your Side with Allison Bybee. On Wednesday Maia spoke about the makings of a hive, and answered many honey bee questions from adults and children alike, at the Rosamond Gifford Zoo's Amphitheater. On Friday afternoon at the NY State Fair Wegmans Demonstration Kitchen Maia gave a live performance on how to make "Hot Honey Snack Crackers". Maia also took that time and answered many questions on the Honey Bee. Maia's favorite duty during her stay at the fair, was handing out honey sticks that were donated by Mann-Lake-Ltd to many, many children. All the children loved them, while also learning something fun about the honey bee.

Regards,  
Alayne E. Doan

## ESHPA State Fair Grant!

It is my pleasure to inform ESHPA that the grant I wrote and Hans submitted for ESHPA's educational display at the NYS Fair has been awarded \$20,000 by NYS Ag and Markets.

The grant includes money for us to apply towards the following purchases:

- A durable full-panel display that can be configured in different ways and used for multiple years. The Multi-Panel system may be custom designed, or pre-designed kits may be purchased. The unit will accommodate any number of video screens and placards are easily attached to the panels. The grant includes an Apple MacBook Pro Touch ID with 4 Thunderbolt ports (to accommodate two monitors) that has the capability to run two presentations simultaneously.

- A new observation hive modified to accommodate a magnifying video camera with a custom-built video attachment, video camera, and monitor.

- A sturdy dissection microscope (used) with boom stand.

-Gazebo enhancements including a hands-free microphone, signage including a large overhead 4-sided banner poster and six small "do you know" posters to be mounted on the sides of the gazebo.

Christina Wahl

## Honey Recipe - Pan Forte

½ lb. whole almonds (1 ¼ C)  
½ lb. whole hazelnuts (1 ¼ C)  
6 oz. dried figs (¾ C)  
6 oz. dark raisins (¾ C)  
6 oz. golden raisin (¾ C)  
Rind of 1 orange  
Rind of 1 lemon  
½ C flour  
¼ C cocoa  
2 t cinnamon  
pinch white pepper and mace

### 1 C honey

juice of 1 orange  
½ C confectioner's sugar (for dusting)



Toast nuts in 350° oven 10 minutes. Let cool. Reduce oven heat to 300°. Line an 8" x 8" pan with foil. Remove peel (colored part only) from the orange and lemon. Very finely chop the dried fruit together with the citrus peel. (This can be done with a good chopping knife and patience, but a food processor works the best.) When paste-like in texture add the flour, cocoa, and spices and mix well. Squeeze the juice from the orange. Gently warm the honey (microwave works well) and mix with the orange juice. Pour the juice and honey mixture into the fruit mixture and stir well; now add the roasted nuts and mix. Scrape into the prepared pan and smooth down the top. Bake for about 50 – 55 minutes. Remove from oven and let cool 15 minutes. Invert pan onto rack and peel off the foil. Dust one side with powdered sugar, turn over and dust the other side. Cut into small pieces to serve. (Pan forte is much easier to cut if cold or even frozen.)

*Amy' Wakefield's notes: My husband takes this confection on long trips as it keeps very well. You can substitute other nuts but NO PEANUTS or SALTED NUTS please. If you can find unsalted roasted nuts you can skip the roasting step. You can substitute dried fruits as well. I often use dried apricots for the golden raisins.*



*Ben Rulison and Michele Fuller staff the ESHPA Taste of NY table at NY Farm Bureau Lobby Day, March 2017*

## 2017 Summer General Meeting Minutes - Draft

July 22, 2017, Dyce Labs, Ithaca, NY

Roll Call; Lynn Barton, Peter Bizzozo, Mark Berninghausen, David Boise, Andy Card, Ben Carpenter, Robert Deemer, Jim Doan, Alayne Doan, Ben Doan, Mark Fiegl, Sue Garing, Mary Griswaid, Bill Hilker, Nathaniel Jones, Hans Junga, Michael Kester, Chuck Kutik, Karen Kutik, Barry Linduist, Don Matheson, Paul Mercier, Nancy Nosewicz, Susan Petura, Diane Reedy, Thomas Rockwell, Ben Rullison, Jon Ryan, Eric Sprout, Donald Streib, Earl Villecco, Duane Waid, Amy and Richard Wakefield, Tomas Wilk, Stephen Wilson, Dan Winters, Larry Winters.

Motion to accept the Fall Business Meeting Minutes as written by Peter Bizzozo, second by Dan Winter. Vote Passed.

Treasurer Report Sue Garing presented the current budget and spending. We are within budget.

State Fair Report Volunteers needed. Hans reported that volunteers needing parking passes, and entrance tickets, to please contact him.

### Committee Reports:

Meetings Committee Alayne Doan and Chuck Kutik gave an overview of the speakers, location and agenda currently planned for the fall joint meeting with the Ontario Beekeeping Association in Canada. A discussion of border crossing issues followed.

By-Laws Committee No report.

Newsletter and Web Committee Photos and content requested. A discussion about the bee club listing on the webpage hinged on whether ESHPA should be a gatekeeper. Ben Carpenter suggested the discussion be postponed until ESHPA investigates the possibility of "member clubs" and member club benefits.

Beekeeper of the Year 2017 Committee Probably no BOY for the 2017 convention, due to Fall meeting logistics in Canada.

AIAC Report- Chuck Kutik confirmed that no AIAC meeting is currently scheduled.

Nominations Committee Working on finding nominees for Secretary and Treasurer, and a few director positions. [A table of nominations and open positions is in the newsletter; see page 17]

Legislative Policy Committee Stephen Wilson is looking for instruction on what to discuss with Albany Legislators. A discussion followed. Research money on Cornell and Bee Informed Partnership, along with ESHPA taking part in Pollination Week/2018 in Albany was discussed. [Legislative Report is in the newsletter.]

New Business Paul Cappy spoke on Invasive Species, and a discussion followed. Paul requested that a letter from ESHPA be written to him showing our concern and the effect on NY honey bees from these actions.

Motion to Adjourn by Jim Doan, second by Chuck Kutik. Vote, passed.

Respectfully Submitted by; Alayne E. Doan  
ESHPA Secretary

# 2017 Board Meeting Minutes

Embassy Suites-East Syracuse  
6646 Old Collamer Road  
East Syracuse, NY 13057  
February 11, 2017 3:45 pm

Roll Call: Mark Berninghausen, Hans Junga, Michelle Fuller, Aaron Morris, Stephen Wilson (guest), Karen Kutik (guest), Eric Sprout, Chuck Kutik, Dan Winter, Ben Rulison, Alayne Doan, Laura Doan.

**Motion#1** by Michelle Fuller to accept the 2016 ESHPA fall board minutes as corrected. Second by Chuck Kutik. Vote passed.

Treasurer's Report Mark Berninghausen spoke on Treasurer Sue Garing's behalf who was not present.

## Committee Reports:

State Fair Hans Junga reported on the ongoing fair improvements funded by Governor Cuomo in the 2016 Budget. Hans spoke of Christina Wahl's proposal to the Governors State fair committee, concerning ESHPA's booth improvements and future income creating products at ESHPA's booth. A discussion was then held on more ideas of value-added products to sell at ESHPA's booth. Dan Winter is considering a prepackaged "Honey Cotton Candy" for the booth.

Legislative Committee Chuck Kutik reported that his committee was traveling to Albany with NYFB on March 6, 2017, for "Lobby Day." Also, the following day Chuck and committee will have a booth at The Taste of NY Reception and Issues Forum.

Meetings Committee Chuck Kutik and Alayne Doan both reported on their findings concerning a joint fall meeting with the Ontario Beekeepers Association at Niagara Falls Ontario on November 16-18, 2017. A date was discussed for February 27 as a goal for a flyer, and a "save the date post card" to be completed promoting this upcoming meeting in November.

**Motion#2** by Ben Rulison "To Join the OBA in Niagara Falls Ontario for a joint meeting, and that the meeting committee would choose the venue."

Beekeeper of the Year Committee Dan Winter reported that the committee has a list of contenders for this award, but was looking for additional suggestions.

Nominations Committee Mark Berninghausen reported that he and committee were still considering appointments.

**Motion#3** by Aaron Morris "to break for dinner." Second by Michelle Fuller. Vote passed.

**Motion #4** by Alayne Doan "for the dinner expense to paid by ESHPA." Second by Chuck Kutik Vote passed.

Newsletter and Website Committee No report.

ESHPA Development Committee No report.

## Old and Unfinished Business

Officer's and Director's Insurance Chuck Kutik reported that he contacted three companies, received a packet of information from

each, and then sent paperwork to Sue Garing. Quote pending. Volunteer Committee Laura Doan will design a snazzy t-shirt for advertising and for volunteers that sign up to help ESHPA at events. Hans Junga reported just at the State Fair alone he had approximately 50 volunteers.

2016 Survey Alayne Doan reported on the findings of the survey, and the board discussed it. It was discussed that a second survey be done for the upcoming 2017 summer picnic, asking questions pertaining to the 2017 joint fall meeting with the OBA.

## New Business

Cuban Honey Bees Stephen Wilson reported on an upcoming trip to Cuba to see local beekeepers, honey bees, and honey processing. Date- April 2-10, 2017. Cost \$2,800.00 per person without air fare.

Respectfully submitted by  
Alayne E. Doan  
ESHPA Secretary

## Special Board Meeting via Conference Call

April 26, 2017, 7pm

A. Roll Call Andy Card, Jon Ryan, Eric Sprout, Alayne Doan, Jim Doan, Tom Tyrrell, Sue Garing, Aaron Morris, Michelle Fuller, Bill Roome, Dan Winter

B. Discussion of Summer Picnic plans by Alayne Doan

C. Discussion of Fall Meeting plans by Alayne Doan

D. Discussion on ESHPA support/endorsement for NY Solar Friendly

E. Mission Statement - Discussion about appropriateness of Mission Statement and the need to rewrite. Agreed to revisit the item at a later date and for Board and Directors to submit a rewrite of the Mission Statement to Ben Carpenter and cc to all members of the Board.

F. Discussion reorganizing ESHPA - Discussion of 501c5, 501c3 and creating a new 501c3 in addition to our current 501c5 organization. Reference made to remarks submitted by outside attorney as to benefits and detriments of both. Reference made to comments submitted by Michele Colopy in her review of our organization in February 2017. Board agreed to revisit item for further discussion.

G. Time of Monthly Conference Call - request made to start the regular monthly conference calls at 8pm. All in agreement.

H. End of Special Board Meeting via Conference Call approximately 8:15pm. Meeting recorded and distributed to Board via email on April 26, 2017.

Submitted by Tom Tyrrell, Acting Secretary

## Special Board Meeting via Conference Call

June 14, 2017, 8pm

A. Board Members Present on Call:

Andy Card, Jon Ryan, Eric Sprout, Jim Doan, Tom Tyrrell, Sue Garing, Aaron Morris, Ben Carpenter, Ben Rulison, Dan Winter, Mark Berninghausen

B. Solar Friendly NY

Continued on next page



- Discussion on whether to endorse Solar Friendly NY and Fresh Energy's efforts to introduce and pass Bill S.6339/A.8084 in the NYS Legislature to amend NY Ag and Mkts law in relation to creating a solar array pollinator benefit program.

- Call for Motion: Motion by Ben Carpenter to endorse Bill S.6339/A.8084 and Memorandum Of Support. Second by Jon Ryan. Motion. Passed.

C. Directors and Officers Insurance- Determined that more information is necessary before any decision can be made.

D. By Laws- Discussion regarding the role of the past president as Board Member.

- Point made that there is no mention in By Laws of past president acting in the capacity as Member of the Board. It was determined that the role of the past president needs to be clarified.

E. Nominees for Board - Discussion regarding possible nominees for expiring Directors and Board positions.

F. Invasive Plant Species - Discussion initiated by Andy Card outlining his opinion that some invasive plant species on the NY DEC List of Prohibited and Regulated Species are major honey producing plants and their elimination will affect beekeepers and honey producers in a negative manner. Board agreed to continue discussion at Summer Board Meeting and Summer Picnic.

G. Conference Call Feedback - request for feedback from board regarding current conference call format. Feedback mainly positive. Close of Meeting: 9pm.

Include Memorandum of Support for Bill S.6339/A.8084 [below]

Submitted by Tom Tyrrell  
Acting ESHPA Secretary

## **ESHPA Submits Comments to EPA**

As directed by unanimous vote of the ESHPA Board of Directors on Friday, 21 July, I submitted the attached Comment letter to EPA today, 24 July:

*Re: Neonicotinoid Risk Assessments; Summary Response to Comments, and Updated Neonicotinoid Work Schedule, EPA-HQ-OPP-2008-0844-1090*

*Registration review case name and number Docket ID number Chemical review manager and contact information: Clothianidin 7620 EPA-HQ-OPP-2011-0865 Ricardo Jones, jones.ricardo@epa.gov, 703-347-0493; Dinotefuran 7441 EPA-HQ-OPP-2011-0920 Steven Snyderman, snyderman.steven@epa.gov, 703-347-0249; Imidacloprid 7605 EPA-HQ-OPP-2008-0844 Ricardo Jones, jones.ricardo@epa.gov, 703-347-0493; Thiamethoxam 7614 EPA-HQ-OPP-2011-0581 Thomas Harty, harty.thomas@epa.gov, 703-347-0338.*

Dear EPA Chemical Review Managers for clothianidin, dinotefuran, imidacloprid, and thiamethoxam:

Pesticide exposure is impacting bees through direct contact with pesticides, lethal and sub-lethal levels of pesticides tainting the pollen and nectar, and pesticides destroying their habitat. Bees need diverse food like all living creatures. The evidence of Neonicotinoids (neonics) harming bees is plentiful and diverse. Neonics are toxic to honey bees and other invertebrates, according to their labels on liquid formulations containing the active ingredient imidacloprid, thiamethoxam, clothianidin, dinotefuran. When just one of these pesticides are coated onto seeds, and the pesticide chips off during the planting process, the pesticide drifts in the injection dust onto blooming plants where it will mix with the pollen and nectar and has been known to kill foraging bees.

Research shows Neonicotinoids are unhealthy for pollinators. The impact upon honey bees by this class of pesticide results in:

- 24% decline in honey bee colonies unable to survive winter

- Natural forage areas contaminated with bee toxic pesticides
- Reduced flight capacity in honey bees, decreasing food-collecting ability

- Impairs basic motor coordination of honey bees

- Invertebrate toxic levels found in surface water after rain events, in wetlands, and in snowmelt (a bee colony can drink up to three gallons of water daily)

- Contaminated pollen and nectar are returned to the hive leading to sub-lethal levels of toxins fed to honey bee larvae

- Reduced reproductive capability in queens and drones

- Contaminated soil, water, and plant products which translocate into the pollen and nectar

- Synergism with other pesticides increasing the toxicity levels of herbicides, fertilizers, fungicides, adjuvants, and surfactants in the pesticide tank mix

- 97% of neonicotinoids brought to the hive were collected from wildflowers, not crops, showing the drift through the soil, water, and air of these pesticides to natural forage areas

- Neonics affect the immunocompetence of honey bees leading to impaired disease resistance

- Neonics contribute to the spread and abundance of pathogens and parasites among honey bees.

Environmental effects of these neonics have been studied more than any other insecticide, with the possible exception of DDT. There is a preponderance of literature showing harmful effects to bees and other organisms.

Many pesticide products on the market are likely more harmful than the EPA has previously assumed because some of the most common combinations of ingredients cause synergistic effects, and most pesticide product labels do not meaningfully limit tank mixtures or co-application. Therefore, it is imperative that the EPA consider synergistic effects of pesticide products during its registration and registration review process, and include protective label restrictions to eliminate or mitigate adverse, synergistic environmental impacts. The EPA should prohibit tank mixes on the labels unless there is sufficient information demonstrating that no synergistic effects will occur. We, the Empire State Honey Producers Association join with the Pollinator Stewardship Council in seeking protections for honey bees and native pollinators from the adverse impact of pesticides. Solutions must be found soon if we are to save the biodiversity, not only of aquatic ecosystems, but all other ecosystems linked by the food web. Since the prophylactic use of seeds treated with neonicotinoids is responsible for most of the soil and aquatic contamination, while there is evidence of little productivity gain, one obvious solution is to stop the marketing of seeds coated with these insecticides (van der Sluijs et al., 2015) and use alternative and carefully targeted methods for pest control in agriculture (Douglas and Tooker, 2015; Furlan and Kreuzweiser, 2015), such as integrated pest management (IPM). At the same time, remediation systems based on photolytic processes (Malato et al., 2001) and wetlands phyto-remediation (Beketov and Liess, 2008c) should be implemented to reduce as much as possible the current contamination by these and other pollutants (Sanchez-Bayo).

We can provide further references on health effects of these pesticides on pollinators and on findings of doubtful gains of continued general prophylactic applications.

Sincerely,  
Stephen O. Wilson, Chairman  
ESHPA Policy Committee  
For the ESHPA Board of Directors

## ***NY Beekeeping Business Profile***

### ***Our Dadant Branch in Waverly***

by Amy Wakefield

Many of you know Carl Hausknecht, Branch Manager, Dadant and Sons, Waverly, NY, as one of the friendly voices that answers the phone at Dadant and Sons' Waverly location. My husband Rich and I have known Carl (and done business with him) for many years (we started in the bee business about the same time.) A stop at Dadant is always a chance to catch up on a bit of beekeeping news: who's having bear trouble, who's got a big honey crop, who's selling or buying hives, who's retiring - a bit of work that feels like fun.

I recently spoke to Carl on the phone about his background and his time at Dadant.

Carl was born and grew up in Athens, PA, a small town a few miles south of Waverly. He graduated from Penn State with a degree in plant science. After graduation, he worked for a year in a plumbing supply shop. (His father was a plumber by trade so he was familiar with the business.) When Dadant and Sons moved their regional warehouse from Hornell, NY to Waverly, NY in 1978, Carl applied for the job as branch manager. He was hired, and started work in October 1978, a month after the move. He was "scared to death" as he knew nothing about bees and beekeeping. His only previous experience with bees was throwing rocks at hives on his grandparent's farm when he was a young boy! He worked hard to educate himself (and even got his own hives) and was a quick learner, as proven by his continued success almost 40 years later.

***He was "scared to death" as he knew nothing about bees and beekeeping. His only previous experience with bees was throwing rocks at hives on his grandparent's farm when he was a young boy!***

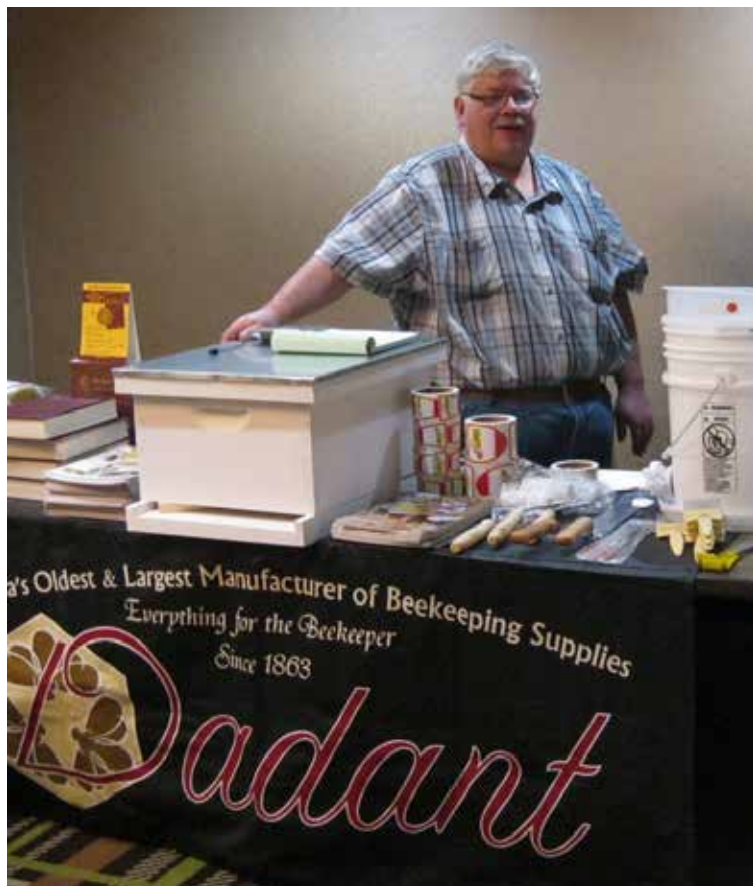
Carl has seen considerable change over the years in the bee business. The interest in "health food" starting in the late '70s resulted in a surge in interest in natural sweeteners such as honey. The arrival of tracheal mites and Varroa mites in the '90s affected beekeeping practices in a huge way, and Dadant began selling anti-mite treatments of all kinds. The tremendous publicity surrounding CCD and the general decline in pollinator populations has inspired a great increase in backyard beekeepers – a trend that Carl initially thought would last "a couple of years" but shows no sign of slowing down.

Competition between bee supply houses has also greatly increased in the past 40 years. When Carl started working for Dadant in 1978, there were only three major bee supply companies in the East: Dadant and Sons, based in Hamilton, IL; Walter T. Kelley Co. of Clarkson, KY, and A.I. Root of Medina, OH. Now there are many more and competition is vigorous. "You really have to stay on top of your game," states Carl. Increased competition, as well as the huge rise in the hobby beekeeper market has led to a much greater diversity of items carried by Dadant. Forty years ago, they might have carried one kind of hive tool; now they have half a dozen.

Another big change (and challenge!) for Carl was the relocation, in January, 2016, of Dadant's Waverly branch to 136 Rt. 17C. Even though the distance moved was less than 10 miles, it was a huge job:

22 tractor trailers of inventory and office equipment had to be packed up, moved, and unpacked in an orderly way. "We were fortunate that we could do it in our slow season," he said, and added that it was worth all the work, "as the new location is working out really well for us."

When asked what he most enjoys about his job, Carl states without hesitation, "the people." He said all his employees over the years have been great, and specifically mentioned Bob Denno as being a pleasure to work with. Customers are also a great thing about the job (or at least 95% of them)! Carl has a special affection for the commercial beekeepers he has gotten to know over the years. He describes them as "hard working and down to earth" and generally very easy to work with. Most beekeepers would return the compliment! [Read about the history of Dadant on page 15]



Carl Hausknecht mans the Dadant table at the ESHPA Fall Meeting

### ***Cornell University Press Offers ESHPA Discount***

To help support the excellent work that your organization does for the promotion of bee culture and the education of beekeepers, Cornell University Press would like to extend a special 40% discount offer (Promo Code 09BEES) to ESHPA members on all of its bee-related titles. This 40% discount will be available through October 31st, 2017.

To learn more about Cornell's special bee campaign, please see its new blog article "Help Save the Bees": <https://sagehouse.blog/2017/08/03/help-save-the-bees/>



# NORTH X NORTHEAST

## AGM & CONFERENCE

NOVEMBER 16-18, 2017

NIAGARA FALLS, CANADA

Mail In Registration form must be postmarked by November 6, 2017.

Registration is also available on-line after that date at [www.ESHPA.org](http://www.ESHPA.org) but lunch and banquet tickets are not guaranteed after November 12.

Registration for this joint meeting is also available via the Ontario Beekeepers Association site ([www.ontariobee.com](http://www.ontariobee.com))

Location: Sheraton On The Falls Hotel 5685 Falls Avenue Niagara Falls, ON L2E 6W 800-519-9911

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Additional Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Registration (mail postmarked by November 6, or register on-line; banquet and lunch deadline November 12)

**Conference registration includes full lunch and two snack breaks per day and ESHPA hobby membership.**

Two-Day Meeting Registration (Fri. & Sat, Nov. 17-18) \$175.00 per person x \_\_\_\_\_ people = \_\_\_\_\_

Single Day Meeting Registration (Friday or Saturday) \$ 90.00 per person x \_\_\_\_\_ people = \_\_\_\_\_  
- please specify ( ) Friday or ( ) Saturday

Registration AT meeting paperwork fee \$25.00 per person x \_\_\_\_\_ people = \_\_\_\_\_  
- only charged for registering AT the meeting, lunch and banquet ticket availability not guaranteed.

Friday Night Banquet (Nov. 12 deadline, no walk-ins) \$65.00 per person x \_\_\_\_\_ people = \_\_\_\_\_

Additional Dues ( ) Sideline \$20.00 ( ) Commercial \$70.00 per person x \_\_\_\_\_ people = \_\_\_\_\_

Additional Thursday Honey Buzz Tours (Thursday, November 16) - check website for additional information.

*Tour includes bus transportation to Parker-Bee Apiaries and workshops (12:30 - 5pm Thursday).*

*Additional tour workshops:*

Mead Making Basics for Beekeepers \$58.00 per person x \_\_\_\_\_ people = \_\_\_\_\_

**OR** Tasting Tour of Niagara \$58.00 per person x \_\_\_\_\_ people = \_\_\_\_\_

Make checks payable to E.S.H.P.A

Mail to: Alayne Doan, ESHPA Secretary, 343 Morton Rd., Hamlin, NY 14464

Total: \_\_\_\_\_

*All prices in US Dollars*

REGISTRATION CONTINUES ON THE NEXT PAGE .....

*No refund for paid registration, meals or tours. ESHPA is not responsible for US-Canada border closing or other act of God or government.*



# NORTH X NORTHEAST

## AGM & CONFERENCE

NOVEMBER 16-18, 2017

NIAGARA FALLS, CANADA

..... REGISTRATION CONTINUED FROM PREVIOUS PAGE

( ) I have special accessibility requirements for food allergies: \_\_\_\_\_

Let us know if you *plan* to participate in any of the following activities:

( ) The Honey House Tour (Honey Buzz Tour) of Parker-Bee Apiaries (bus tour)- Thursday, 2:00-3:30 pm  
(note: paid registration required for mead making or taste tour workshops)

( ) Hoppy Hour - Welcome to NxNE - Thursday, 8:00 - 11:00 pm. Snacks included, drinks extra.

*Honey Show* - Submit entries by 9:00 Friday morning at the ESHPA registration table.

( ) The Mead Competition

( ) The Honey / Wax Competition

( ) The Black Jar Honey Flavor Competition

( ) Honey Exchange - bring three 500g/1 pound jars of honey, take three different jars of honey. Drop yours off when you check in at the registration desk, then drop by at the announced time to pick up three others.

( ) I will bring an item to donate to the Silent Auction, Live Auction, or as a door prize. Proceeds shared between ESHPA and OBA's Tech-Transfer Programs that support beekeeper education, training and research.



### Special discounted room rate:

Sheraton on the Falls Hotel, 5875 Falls Avenue, Niagara Falls, ON, Canada L2G 3K7

Cityview Room \$105 (estimated based on exchange rate)

Fallsview Room \$119 (estimated based on exchange rate)

Single or double occupancy. Maximum four guests per room (triple or quadruple occupancy offered at an additional cost per day).

Note: this is a fully non-smoking facility.



Reservations: (800) 519-9911 | (905) 374-4445 Or use the [Link to hotel registration](#) from the ESHPA event page to register online at the Conference rate.



Make checks payable to E.S.H.P.A.

Mail to: Alayne Doan, ESHPA Secretary

343 Morton Rd.

Hamlin, NY 14464

(585) 732-2870

[aedoan@rochester.rr.com](mailto:aedoan@rochester.rr.com)



ONTARIO BEEKEEPERS' ASSOCIATION

Since 1881

## President's Message

hundred, maybe, maybe more," I said. "How are you going to keep all of those people happy?", Sally asked. I replied, "I'm not. That's not my job. I can't make anyone happy, let alone a couple of hundred people. They have to find their own happiness."

My whole attitude these last four years had been to let ESHPA be what ESHPA wants to be, not to steer you all or lead you all towards what I think you should be or do, but to let it happen organically, from within, not from the top. The few times I have tried to steer ESHPA towards a particular goal, self-examination, reflection, and the building of a new mission statement for instance, there was some participation by some Board members in the exercise, but very little momentum to see the process through to the end.

I see this as a seed, our SWAT analysis and mission statement. Perhaps the next Administration will water it, or they won't. Without the right people in positions of power within the organization little gets done, beyond the meetings attended by the General Membership, which is neither good nor bad, most of the time. It's just what happens.

Overall our Board Meetings have been better attended than during all of the time I have been involved with ESHPA at the Board level. That is a good thing. It means that the Board members take their jobs seriously enough to take the time out of their lives to travel great distances to meet together and discuss things that need discussing. ESHPA needs dedicated Board membership. ESHPA needs Board members who not only keep up with what is happening in their own local beekeeping communities, but also outside of New York itself. For the most part, I believe, our Board has been a good one. But we need more new Board members to take this association on into the future.

If my time as President of ESHPA has stood for anything, I hope I have made my message clear: you, the membership of ESHPA make ESHPA what it is by your participation. GET INVOLVED. That has been my message from the start. GET INVOLVED. If you like ESHPA the way it is, GET INVOLVED and help keep it as it is. If you would like to see ESHPA go in a different direction, have a different feel or taste, be MORE in some way, GET INVOLVED. Run for office, Vice President, Regional Directorship, Secretary, or Treasurer. Serve on a committee. Find out what committees there are that need people to do committee work, such as By Laws Committee or Nominations Committee, and insist on being allowed to serve. No one has to be a Board Member to serve on a committee. Help with the website. Help with the Newsletter. Take photos and submit them to the newsletter editor for use in the newsletter or on the website. Be creative. Find a way to participate. Help make ESHPA what ESHPA wants to be. Or be happy with the way it is.

It has been my honor and privilege to serve ESHPA as President these past four years. I hope no harm was done.  
Respectfully submitted,

Mark Berninghausen, ESHPA President 2014-2017

## Beekeeper Financial Analysis Service Offered Free of Charge

Financial Analysis and Benchmarking for Beekeepers  
A project of the NYS Beekeeper Tech Team providing confidential, one-on-one business coaching and support

Mary Kate Wheeler

The production challenges and management decisions facing beekeepers in New York State have important economic consequences, not only for beekeeping businesses, but also for growers who benefit from pollination. Beekeepers in New York produce 3.6 million pounds of honey per year, valued at \$11.7 million. In addition, pollinators contribute an estimated \$500 million to New York State's agricultural economy.

Despite its significant economic value, beekeeping remains a risky business. Since 2010, the Bee Informed Partnership estimates that NYS beekeepers have lost around 50% of total colonies each year. High losses increase the pressure on beekeepers to improve colony health. Yet beekeepers face uncertain tradeoffs when considering whether to implement costly or labor-intensive production practices, particularly when the complex relationships linking management practices, colony health, apiary productivity, and business profitability are not fully understood.

The long-term sustainability of beekeeping in New York depends on healthy bees and healthy businesses. In 2016, following the creation of a statewide Pollinator Protection Plan, the NYS Beekeeper Tech Team formed and began offering a colony inspection and monitoring service to help beekeepers track the physical health of their colonies. In recent months, the Tech Team has launched a complementary initiative, the Financial Analysis and Benchmarking for Beekeepers (FABB) program, to assess the economic health of beekeeping businesses.

The new FABB program provides confidential, one-on-one business coaching and support, aimed at developing record keeping systems and farm financial statements that allow beekeepers to evaluate productivity and profitability. Participants will work closely with the Tech Team's Agricultural Economist to develop a baseline for evaluating change over time within their businesses. The program will also create benchmarks that allow each beekeeper to compare their own business performance to that of similar operations.

If this sounds exciting to you, please consider applying to join the FABB program, as we are currently recruiting new participants! The program will enroll 12 sideliners in 2017, and will expand to reach 12 commercial beekeepers in 2018. The FABB program will be particularly useful for beekeepers that are working on a formal business plan, considering expansion or enterprise diversification, or thinking about transitioning the business to a new owner.

Regardless of scale, if you are managing a beekeeping operation with the intention of making a profit, you are in business. Understanding the financial position of your operation can help you identify opportunities and make management choices that will guide your business toward your vision for its future. The NY Beekeeper Tech Team is

Continued on Page 14

here to provide confidential assistance and share the bigger lessons that we learn in the process. Contact us at [mkw87@cornell.edu](mailto:mkw87@cornell.edu) for more information.

Mary Kate Wheeler  
 Agricultural Economic Analyst  
 NYS Beekeeper Tech Team  
 Department of Entomology  
 Cornell University  
 Mobile: 509-294-6073  
 Email: [mkw87@cornell.edu](mailto:mkw87@cornell.edu)  
<https://pollinator.cals.cornell.edu/>

**Meet Mary Kate ...**

Mary Kate Wheeler grew up in Ithaca, New York. After earning her BA in Environmental Studies from Bowdoin College, she worked as an outdoor educator and organic vegetable farmer in the Pacific Northwest for several years. The experience of running a small farm business led her back to Ithaca for a MS degree in Applied Economics and Management at Cornell. She is passionate about helping farmers to achieve their goals and build businesses that are financially and ecologically sound. Mary Kate is also an avid kayaker and skier, and she recently started keeping bees.



**Empire State Honey Producers Association  
 2016 Officers and Directors**

President	Mark Berninghausen	(315) 250-0555 437 Hurley Rd., Brasher Falls, NY 13613 <a href="mailto:markberninghausen@gmail.com">markberninghausen@gmail.com</a>
1st V-P	Chuck Kutik	(607) 316-0474 285 Lyon Brook Rd., Norwich, NY 13815 <a href="mailto:kutikshoneychuck@outlook.com">kutikshoneychuck@outlook.com</a>
2nd V-P	Eric Sprout	(315) 480-5554 P.O. Box 208, Rose, NY 14542 <a href="mailto:eastcoastpollination@yahoo.com">eastcoastpollination@yahoo.com</a>
3rd V-P	Daniel Winter	(315) 594-2634 7311 East Port Bay Rd., Wolcott, NY 14590 <a href="mailto:twinter5@rochester.rr.com">twinter5@rochester.rr.com</a>
Secretary, Newsletter Mailer	Laura Doan	(585) 729-2437 343 Morton Rd., Hamlin, NY 14464 <a href="mailto:ldoan3405@yahoo.com">ldoan3405@yahoo.com</a>
Treasurer, Newsletter Editor	Susan Garing	(607) 775-5041 294 Ostrum Rd., Kirkwood, NY 13795 <a href="mailto:sgaring@verizon.net">sgaring@verizon.net</a>

Directors		
West	James Doan	<a href="mailto:jdoan@rochester.rr.com">jdoan@rochester.rr.com</a>
West	Andy Card	<a href="mailto:cardbee@aol.com">cardbee@aol.com</a>
L. Island	Tom Tyrrell	<a href="mailto:eshpalongisland@gmail.com">eshpalongisland@gmail.com</a>
North	Bill Roome	<a href="mailto:willjroome@hotmail.com">willjroome@hotmail.com</a>
North	Ben Rulison	<a href="mailto:rulisonhoney@verizon.net">rulisonhoney@verizon.net</a>
South	Jonathan Ryan	<a href="mailto:jpri3@cornell.edu">jpri3@cornell.edu</a>
South	Michelle Fuller	<a href="mailto:ithacahoneybee@gmail.com">ithacahoneybee@gmail.com</a>
Director- At-Large & Webmaster	Ben Carpenter	<a href="mailto:ben@hungrybearfarms.com">ben@hungrybearfarms.com</a>

Historian	Hans Junga	<a href="mailto:hans@castletv.com">hans@castletv.com</a>
-----------	------------	--



Send memberships and address corrections to [ldoan3405@yahoo.com](mailto:ldoan3405@yahoo.com)

**Your Ad HERE**

An affordable option for reaching NY's beekeepers with your message.

Advertising rates (per edition):

**\$110 full page**

**\$70 half page**

**\$50 quarter page**

**\$40 for an eighth page**

Contact Sue at [sgaring@verzion.net](mailto:sgaring@verzion.net)

**ESHPA Newsletter Deadlines**

The ESHPA newsletter is expanding! We'll continue to publish two paper newsletters in advance of our Summer Picnic and Fall Meeting, but check your inboxes for more current events mailings from ESHPA. Have a regional meeting or a bee class that New York beekeepers need to know about? Let ESHPA know and we'll help you get the word out.

Summer Newsletter deadline: April 1

Fall Newsletter deadline: August 1

**ESHPA Voting By-laws Extracts**

"Annual and life membership dues are set by the board of directors and approved by the general membership. Only paid-up members are eligible to vote on corporate business."

"Spouses of members must take out a separate membership if they wish to vote."

"A paid-up membership is entitled to one vote."

"A membership roll showing the list of members as of the record date, certified by the secretary of the corporation, shall be produced at any meeting of members upon the request therefore of any member who has given written notice to the corporation that such request will be made at least 10 days prior to such meeting. All persons appearing on such membership roll shall be entitled to vote at the meeting."

## ***Dadant and Sons: some highlights from their 150+ year history***

Founder Charles Dadant emigrated to the US from France in 1863. He settled on a farm near Hamilton IL, intending to grow Champagne grapes. This proved unprofitable and he soon turned to beekeeping. He was assisted in selling honey and beeswax to neighboring towns by his young son C. P. Dadant. C.P. was a better business man than his father (who was more interested in research and inventions) and the business thrived under his care. His motto was always: “it pays to furnish good goods”.

Through the years, the Dadant company has always remained in family hands, and the 6th and 7th generation of Dadants are now involved in the business.

1863: founded by Charles Dadant  
1871: reached a total of 70 hives  
1878: began the manufacture of foundation, eventually leading the invention of the Weed sheeting machine (still in use)  
1885: assumed the revision of Langstroth’s “The Hive and the Honey Bee”  
1912: assumed publication of the American Bee Journal  
1920: (approx.) changed name to Dadant and Sons  
1921: invented crimp wired foundation, which was a huge success  
1924: moved business from family farm to a former tire factory in Hamilton  
1940’s: added religious candle line, began the production of wooden ware  
1950’s: helped sponsor the development of the hybrid bee breeding program, resulting in the first commercially available hybrid queens (the Starline and Midnite Hybrids)  
1963: Centennial celebration and introduction of a plastic based foundation, Duragilt  
1966: had expanded to 10 branch locations, a metal ware plant, a wooden ware, and a new candle factory.  
The company continues to remain the largest manufacturer of beekeeping supplies, and is follows the motto of C.P. Dadant: “It pays to furnish good goods.”

~ Compiled by Amy Wakefield

## ***A reminder to investigate the USDA-FSA Crop Insurance Program (ELAP).***

Search “ELAP apiary fact sheet” to see the full document.

### **ELIGIBLE HONEYBEES**

Eligible honeybees include bees housed in a managed hive and used for honey production, pollination or honeybee breeding. Eligible honeybees do not include wild, feral honeybees, leaf cutter bees or other bee species that are not used for producing honey, pollinating or breeding honeybees.

### **ELIGIBLE LOSSES**

Losses of colonies must be in excess of normal mortality. ELAP covers damage to hives and feed that was purchased or produced, including additional feed purchased above normal quantities to sustain honeybees until such time that additional feed becomes available.

The colony, hive and feed losses must be:

Due to an eligible adverse weather or loss condition; and  
Incurred by an eligible honeybee producer in the county where the eligible adverse weather or loss condition occurred.

### **ELIGIBLE CONDITIONS**

The losses must be the direct result of an eligible adverse weather or loss condition, including but not limited to: Colony Collapse Disorder (CCD) (colony loss only); Earthquake; Eligible winter storm (colony loss only); Excessive wind; Flood; Hurricane; Lightning; Tornado; Volcanic eruption; and Wildfire.

### **ELIGIBLE PRODUCER**

To be eligible for losses, the producer must have:

An interest and risk in an eligible colony for the purposes of producing honey, pollinating or breeding operation for commercial use as part of a farming operation on the beginning date of the eligible adverse weather or loss condition; and Suffered an eligible honeybee loss in a county where the eligible adverse weather or loss condition occurred on the beginning date of the eligible adverse weather or loss condition.



Empire State honey Producers Association, Inc.

# Membership Form

Please complete this membership form and send it along with a check (payable to E.S.H.P.A) to

Alayne Doan, Secretary  
343 Morton Rd.  
Hamlin, NY 14464

You can also pay for your ESHPA membership on-line at [www.ESHPA.org](http://www.ESHPA.org)

Membership is individual, one membership one vote. ESHPA bylaws require membership to be paid in full 10 days before a General Meeting to vote at that meeting. Thank you for joining or renewing your membership.

Please select a membership year:

- Dues for membership year January 1 - December 31, 2017, see rate list below
- Dues for membership year January 1 - December 31-2018, see rate list below

Please select a membership level:

- Commercial (300+ hives)                      \$100.00
- Sideline (50-299 hives)                      \$50.00
- Hobbyist (0-49 hives)                      \$30.00
- Student (non-voting)                      \$10.00

Total amount enclosed: \$ \_\_\_\_\_

Member Name	
Business Name	
Mailing Line 1	
Mailing Line 2	
City State Zip	
E-Mail	
Phone 1	
Phone 2	

- Please send my newsletters electronically

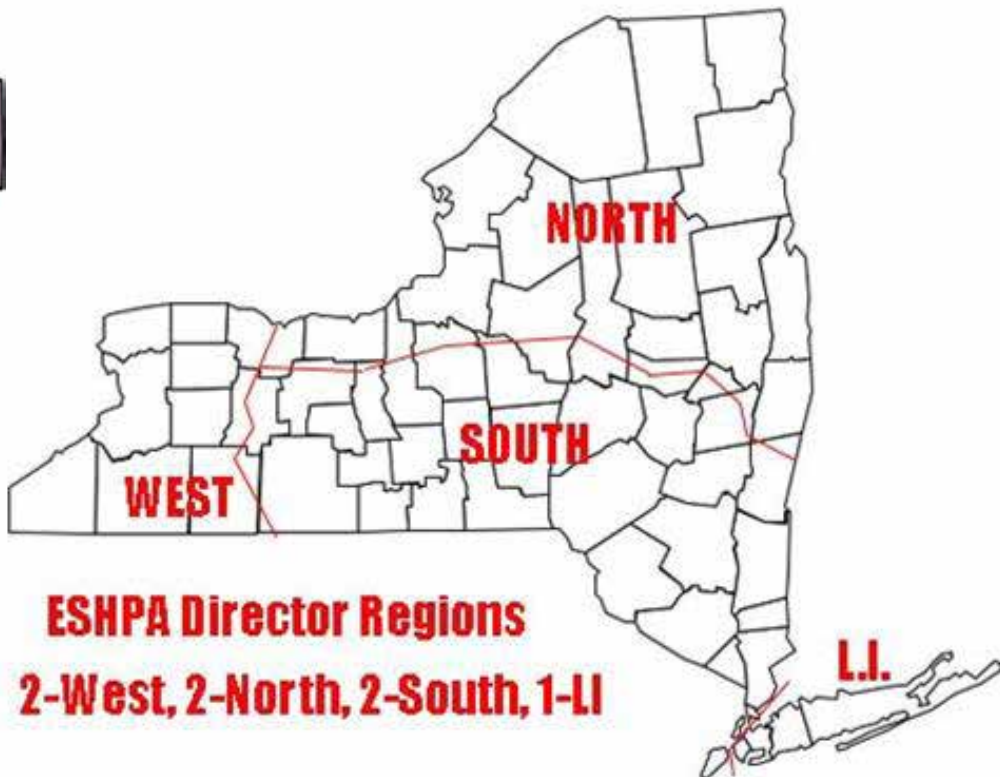
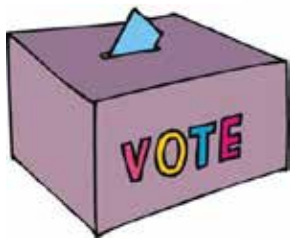


# ESHPA NEEDS YOU - 2017 BOARD ELECTIONS

Nominations Committee Chair - Mark Berninghausen (markberninghausen@gmail.com)

Additional nominations may be made at the General Membership Meeting in November.

Board Position	Current 2016-2017 Board Member	Nominations	Up for Election at 2017 Fall Meeting	Term
President	Mark Berninghausen	Chuck Kutik	yes**	max of 2 consecutive 2-year terms
1st Vice President	Chuck Kutik	Eric Sprout	yes**	max of 2 consecutive 2-year terms
2nd Vice President	Eric Sprout	Daniel Winter	yes**	max of 2 consecutive 2-year terms
3rd Vice President	Daniel Winter	Ben Carpenter	yes**	max of 2 consecutive 2-year terms
Secretary	Alayne Doan (acting)		yes+	unlimited consecutive terms
Treasurer	Susan Garing		yes+	unlimited consecutive terms
Newsletter Editor	Susan Garing	appointed	new appointment+	appointed by the board
Member At Large (appointed by Pres.)	Ben Carpenter	appointed	new appointment	appointed 2-year term by president
Western Director	James Doan	not elected in 2017	no	max of 2 consecutive 3-year terms
Western Director	Andy Card	Andy Card	yes*	max of 2 consecutive 3-year terms
Southern Director	Jonathan Ryan	not elected in 2017	no	max of 2 consecutive 3-year terms
Southern Director	Michelle Fuller		yes+	max of 2 consecutive 3-year terms
Northern Director	Bill Roome		yes**	max of 2 consecutive 3-year terms
Northern Director	Ben Rulison	Ben Rulison	yes*	max of 2 consecutive 3-year terms
Long Island Director	Tom Tyrrell	not elected in 2017	no	max of 2 consecutive 3-year terms
+ is not seeking re-election/appointment	** Cannot continue in current position due to term limits		* May continue in current position for a second term	





We are honored to have had two great educators/researchers instruct beekeepers at Morrisville State College, for the 3-day NY Bee Wellness workshop: Dr. Medhat Nasr of Alberta, and Dr. Jennifer Tsurda from Clemson University.

Videos and photos to be uploaded when available. Enthusiastic attendees came from all areas of NY (Long Island, NYC, Western, Northern, Eastern, Central), Vermont and Pennsylvania. The field day honey bee colonies were loaned by Johnston's Bees, and the AFB Vita kits used in the lab were donated by Dadant in Waverly. Helping with logistics was volunteer Patrick Dwyer of Cooperstown.

**Things learned:**

“Make sure you check hive regularly, don't over treat for mites and make sure your bees are healthy with a good population and plenty of food for overwintering.”

“Be vigilant in checking for varroa mites.”

“The Bee Health app for iOS and Android suggested by Medhat will be very helpful going forward.”

Mite Wash jars are available from Bee Wellness through Ebay at <http://www.ebay.com/itm/Varroa-Mite-Alcohol-Washer-Shaker-Control-Honey-Bees-NY-Bee-Wellness-NEW-/322645052314?trksid=p2385738.m2548.14275>



WANTED: Mite counts from this year's package bees that were NOT treated, email: [info@nybeewellness.org](mailto:info@nybeewellness.org) or enter mite counts on the NY Bee Wellness mapping site. Confidential.

**New Antibiotic Regulations Send Veterinarians Back to School**

My vet Dr. John Ryer in Binghamton let me know that there is a “Honey Bee Track” at the NYS Veterinary conference in September. Chris Cripps of Betterbee, Scott McArt of Cornell, and Paul Cappy our state Apiarist will be there to speak among others. From the conference notice:

Sue Garing



**A Note from Paul Cappy  
2017 AFB Cases in NY**

There are a total of 56 colonies of AFB in 9 counties with 12 beekeepers so far. Delaware, Jefferson, Suffolk, Wayne, Rensselaer, Erie, Wyoming, Monroe, Seneca.

There were 3 commercial beekeepers that had one AFB each and the balance of 53 AFB occurred in the back yard beekeepers. We inspect migratory beekeepers and possibly out of three or four thousand colonies we will find 1 or 2 cases of AFB. The conclusion is it is an issue in the back yard beekeepers. Some of the 9 back yard beekeepers had AFB for more than one year so the total was 16 AFB colonies out of 16 colonies and another had 21 AFB colonies out of a total of 25 colonies. The breakdown of the counties shows it is appearing from one end of the state to the other end of the state and counties in between.

Paul Cappy  
Apiculturist  
Division of Plant Industry

New York State Department of Agriculture & Markets  
10B Airline Drive  
Albany, NY 12235  
Phone: 518-485-8760  
Fax: 518-457-1204  
e-mail: [Paul.Cappy@agriculture.ny.gov](mailto:Paul.Cappy@agriculture.ny.gov)



A swarm in July ain't worth a fly ... or is it?



Fall beauty in the bee yard.

**First Mention of Varroa in Fred Ludwig's History of ESHPA**

1977

*“Varroa mites have appeared in honey bee colonies in South America. U.S. beekeepers should not bring in bees.”*

... well it was a good plan anyway.

**HONEY BEE HEALTH AND HUSBANDRY**

Attend a special Honey Bee Health and Husbandry track focused on Honey Bee biology and management, common diseases, hive inspection, and targeted medical care. Under the new FDA regulations related to medically-important antibiotics, Honey Bees are considered food animals. That means Honey Bee producers will need to establish a valid veterinary-client-patient relationship in order to obtain antibiotics for use in feed or by soluble administration, like other food animal producers. In turn, that requires veterinarians to be knowledgeable about Honey Bees and their diseases before prescribing them antibiotics or writing Veterinary Feed Directives (VFDs). Veterinarians are also poised to contribute substantially to control of the varroa mites and other introduced pathogens, many of which do not require antibiotics, but rather a knowledge of health at the level of the individual and ecosystem.

# ESHPA at the NY State Fair



Christina Wahl sets up her award winning educational display at the ESHPA booth.



ABF 2017 American Honey Queen Maia Jaycox shows the media how to work bees in a tiara!



Cristina Wahl, and Bob Grajewski discuss New York honey varieties while Maia answers question about the ESHPA honey booth observation hive.



Hans Junga sells New York honey at the ESHPA booth.



Maia demonstrates honey recipes at the Wegmans Demonstration Kitchen

Thank you to all the ESHPA members and friends who worked at the ESHPA state fair honey booth. And a big thank you to New York beekeepers from across the state who provided honey for sale.



MERRIMACK VALLEY  
APIARIES, INC.

**NUCS**  
Spring, 2018

Italian & Carniolan Hybrid Mix Stock • 5 Frame Nucs

Pick up in: Billerica, MA • Bunkie, LA • Otto, NY

[www.mvabees.com](http://www.mvabees.com) • 978-667-5380

Over 60 Years Experience

## ***ESHPA Summer Picnic Well Attended***

A hundred plus crowd of ESHPA members and friends enjoyed a beautiful summer day at historic Dyce Laboratory in Ithaca, NY. The crowd was so large we moved outdoors for speakers, meetings and a bountiful catered chicken BBQ lunch.

The morning began with a welcome from ESHPA president Mark Berninghausen. Emma Mullen and Mary Kate Wheeler followed with an update on the NYS Beekeeper Tech Team. Ashley Fersch then spoke about honey bee pesticide research at Cornell. The morning schedule wrapped up with a general membership meeting.

During lunch Amber Lindquist won a hive donated by Dan Winter for having the most correct bee trivia answers. Thanks to Mann-Lake and Dadant for our numerous doorprizes.

The afternoon was filled with a rotation through the breakout sessions covering many aspects of hands-on beekeeping.

Pictured opposite: (from upper left, clockwise)

- Attendees listened to Emma Mullen, Mary Kate Wheeler and Ashley Fersch briefed us on NYS Beekeeper Tech Team updates and honey bee pesticide research.
- Christina Wahl teaches Nosema detection using microscopes.
- Jon Ryan briefs potential winners of the Roger A. Morse Honey Show on the finer points of judging.
- Dan Winter teaches the art of making splits and nucs.
- Alayne Doan and Sue Garing take registrations amongst the Dyce lab beekeeping artifact collection.
- Jim Doan teaches about supplemental feeding.
- A hive awaits inspection by Earl Villecco and beginning beekeepers.
- Emma Mullen shows a curious crowd Varroa detection techniques next to an observation hive research shed.





**Summer Picnic  
Dyce Labs,  
Ithaca  
July 22, 2017**





ESHPA  
 343 Morton Road  
 Hamlin, NY 14464

## *Calendar of ESHPA Events*

### **ESHPA Fall Meeting**

November 17-18, 2017

Sheraton On The Falls Hotel

5685 Falls Avenue

Niagara Falls, ON L2E 6W7

## *Newsletter Contents*

ESHPA - OBA Joint Meeting Announcement	1
ESHPA President's Message	1
ESHPA Fall Meeting Agenda	2
Pre-Conference Tours	3
Roger A. Morse Honey Show Rules	4
ESHPA Conference Mead Show Rules	4
Fall Meeting Hotel and "Hoppy Hour" Information	5
New York State Fair Reports	6
Honey Recipe - Pan Forte	7

2017 ESHPA Summer General Meeting Minutes	7
2017 ESHPA Board Meeting Minutes	8-9
NY Beekeeping Business Profile - Dadant, Waverly	10
ESHPA Fall Meeting REGISTRATION FORM	11-12
NY Beekeeper Financial Analysis Service Information	13
ESHPA Officer and Director Listing	14
Dadant History	15
ELAP Insurance Program Information	15
ESHPA Membership Form	16
Board Position Openings and Nominations Information	17
New York Bee Wellness Report	18
Paul Cappy AFB Report	18
ESHPA at the State Fair Photos	19
ESHPA Summer Picnic Report	20
ESHPA Summer Picnic Photos	21