



The Producers



The newsletter of the Empire State Honey Producers Association, Inc.

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

Fall 2013
Issue 96



A Brief Introduction into the History of Beekeeping in New York

Peter Loring Borst

Honey bees have been in the news so much lately that hardly anyone has not seen a picture or a film of beekeepers working at their craft. The general public has come to recognize the piles of boxes surrounded with swarms of bees and the beekeepers puffing clouds of smoke everywhere. Maybe they have even seen the wooden frames that fit inside the hives, heavy with honeycombs, the golden bounty which compensates for the peppery stings the beekeeper learns to endure.

Fewer will know that the history of this type of beekeeping is relatively recent. Prior to the 1800s, people kept bees but they would be housed in wooden logs, clay pots, or intricately crafted baskets called "skeps". In some regions, boxes were used, but they would be all different sizes -- whatever was handy. The one thing all these hives had in common was the bees built their combs inside willy-nilly and removing honey was a messy affair involving knives, rivers of honey and a fair amount of stinging.

In the mid-1800s all that changed when Reverend Langstroth had a flash of insight and conceived of the first practical comb frame, which gave complete control of the bees' combs. This being at the start of the industrial revolution, it became quickly apparent that these frames and the boxes to hold them, could be mass produced on a grand scale and modern beekeeping was born.

The renaissance began in states like Massachusetts and Ohio, quickly spreading with the gold diggers to California, but no state is more steeped in bee lore than New York. At one point, the most successful beekeepers in the world were living in the Finger Lakes Region, surrounded by pastures of Dutch clover and acres of buckwheat. The

grain was sold downstate to the throngs of people pouring into New York City from Central Europe, where buckwheat was daily fare.

New York State in the 1800s was the beating heart of American agriculture, producing fruit, vegetables, and grains for the growing cities of the east. And part of that burgeoning industry was beekeeping. Although beekeepers of today may not recognize them, some of the pioneers of large scale beekeeping lived and worked right here in New York state.

Captain Hetherington, of Cherry Valley, reportedly produced and sold, in a single season, over 100,000 pounds of comb honey. The bee smoker was designed and patented by Moses Quinby in 1875, and to this day has changed very little, being ideal for its purpose. The town of Borodino, NY has long since forgotten G. M. Doolittle, who perfected the techniques for propagating honey bee queens still used by professional bee breeders the world over.

Central to any story of New York State beekeeping one is sure to find the Coggsall family of Groton. Nearby, in the early 20th Century, Cornell University at Ithaca became a hub of research and information. E. F. Phillips established a major collection of beekeeping books, which has grown into one of the largest and most well-known in the world.

Professor Roger Morse constructed the Dyce Lab for Honey Bee Research in the 1960s, naming it for Elton Dyce, the inventor of a process to produce creamy honey. New York is no longer the heart of American farming but it still boasts a thriving apple industry and where there are apples, there are honey bees and beekeepers close by. Our state has one of the largest populations of part-time beekeepers.

The President's Corner

Plans for the fall meeting are being finalized. We have lined up an interesting array of speakers, including in alphabetical order, ESHPA's own Peter Borst (who will present some of the history of beekeeping in New York State (see cover page and page 7), Dr. Jerry Bromenshenk (an original member of the CCD investigation team), Dr. Beth Holloway from the ARS Bee Lab in Baton Rouge, and Kristina Jacobson (an apitherapist who has presented at the national level). I am looking forward to an interesting program.

The meeting will feature our usual auction, both silent and open bidding. Donations for the auctions will graciously accepted.

There will also be an election at the meeting. At press time the nominations committee did not have a complete slate of officers to present. All of our officers are due for re-election if they choose to serve another term, and there is a need for directors in the southern and western districts. As always, nominations will be open from the floor.

There have been some notable accomplishments in the two years I have served as president. Membership is up, ties to local clubs and associations are stronger than ever, the [NY Bee Wellness](#) program is drawing attention at the national level, and promotion of New York honey is unprecedented! Hopefully we will keep up the momentum.

There are so many talented people in the State's beekeeping community whose talents are greatly appreciated! Be it through volunteering at the State Fair or with NY Bee Wellness, helping at the annual meeting (welcome desk, collating, setting up displays, donating auction items, ...), sharing photos and honey, offering organizational expertise with the website or facebook; the opportunities to further the State Association are endless! When we *work together* we have and will continue to do New York beekeeping proud!

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Proposed Amendment to ESHPA Bylaws

From the minutes of the Spring 2013 ESHPA Board of Directors Meeting Minutes (held Saturday, February 16, 2013 at Trinity Church, Rome, NY):

"The seventh motion was made by Bob Brachmann to proceed to amend proxy voting privileges and to eventually have them removed from the bylaws. It was seconded by Mark Berninghausen and was unanimously carried."

As required in the ESHPA bylaws (amended and adopted November 16, 2012)

By-Laws may be adopted, amended or repealed at the Annual Fall Meeting by a two-thirds (⅔) majority vote of members present, provided that any such amendments be made available in writing to all members thirty (30) days prior to the vote.

Therefore, written notice is given of the proposal to amend **ARTICLE III – MEMBERSHIP** section 6. Proxies to read:

Proxy voting is not allowed.

This proposed amendment will be voted on at the Friday afternoon business meeting on November 15, 2013.

NY Bee Wellness Workshops

The second year of the NY bee Wellness program finished with many goals accomplished.

So far 19 local beekeeping clubs in New York and Connecticut now have representative beekeepers who have taken the intensive level field training with the NY Bee Wellness program. As a result, these beekeepers implemented their own workshops at 14 beekeeping clubs in New York State and Connecticut, to train others in diagnosing honeybee disease. To date, a minimum of 550 beekeepers have participated in trainings, either at the beginner (Tier II) or intermediate level (Tier I). One of the focus points of the program is to have all beekeepers, even beginners, check for varroa mites.

Of the 60 Tier I trainer beekeepers who participated in the intensive 2 day trainings in 2012, those who completed the Year II online survey:

97% continue to use skills learned in the workshops, 97% either increased their number of honeybee colonies (80%) or hope to increase their operation, 80% felt their new skills helped with colony survival, 91% have done teaching, 74% plan to continue teaching at the club level.

The website NYBeeWellness.org has info pertinent to New York Beekeepers. If you have a good resource link or suggestions please contact me.

Randy Oliver prepares a Nosema sample



This past July, a 1 day field inspection workshop was held in Eastern New York, with Randy Oliver & Al Avitabile (pictured), and Aaron Morris and Peter Borst, as instructors mentoring small groups in the apiary of Hudson Valley Bee Supply. We all spent almost 4 hours out in a hot beeyard that day, but the learning was well worth it!

Look ahead to the 2 day intensive train the trainer workshops in 2014. Planned are workshops in both Eastern and Western New York, details to be announced. These workshops are for intermediate level beekeepers who will go on to teach at the local club level.

If your club would like handouts for mite checks, how to submit samples to Beltsville, flyers about American Foulbrood, etc. please let me know.

I congratulate and thank those beekeepers who dedicate their time and effort in helping others within their clubs on how to keep honey bees successfully!

- Pat Bono, Project Director, NYBeeWellness.org
nybeewellness@gmail.com or pat@eshpa.org

These workshops are made possible through funding from the USDA NIFA Beginning Farmers and Ranchers Development Program, Grant # 2011-494400-30631, and with matching funds from the Empire State Honey Producers Association.

I am extremely honored and gratified to receive a donation of \$400 for the New York Bee Wellness program from the Western New York Honey Producers Association (WNYHPA.org). This money will help the program to grow and benefit New York beekeepers.

The WNYHPA has given several Bee Wellness workshops for different local clubs in western New York over the past 2 years. The president of the WNYHPA is Sean Meegan, and the past president, Steve Mead, is the Western director for the Empire State Honey Producers Association.

-P. Bono

2013 State Fair Report

We had another successful state fair at the ESHPA booth this year thanks to everyone who supplied honey and all the volunteer help. Gross sales exceeded last year by 15%. The total earnings amounted to \$21,894. The portion paid to supplying beekeepers was \$13,695. Income for ESHPA was \$8,199. The number of pounds of extracted and creamed honey supplied was also greater than prior years.

New York Honey was well represented this year. Lloyd Spear - Schenectady, David & Joan Ann Howland - Berkshire, Mike Griggs - Newfield, Mike Johnston - Eaton, Hans Junga - Alexandria Bay, Pat Bono - Rochester, have all supplied honey in past years. New beekeepers to sell at the booth this year were Christina Wahl - Thousand Islands, Kim Carpenter - Middlesex, Warren Gallaway - Westernville, and Jim Doan - Hamlin. Pure beeswax and candles are provided each year from Jonathan Ryan - King Ferry.



The honey competition was possible this year with Sue Garing taking on the judging responsibility for us. The best of show was in the beeswax category was awarded to John Hawthorne of Chittenango. Runner up went to Pat Bono of Rochester for her amber extracted honey. Great job to all who participated.

The popularity of the honey booth is only possible with the help from all the volunteers. The knowledge and experiences that each beekeeper brings with them educates so many curious fair goers, young and old. We truly appreciate members like Bill Crowell, Bill

Ingersol, Bob & Ann Thomas who consistently volunteer on the three highest attendance days of the fair. Assistance with management of the booth remains possible with the help from Rob Sorensen and Earl Villecco.



Special thanks go to the suppliers of bees for the gazebo and observation hives, and to everyone involved in the set-up of this year's display. Attractive banners gave our location a new look, and floor mats were a relief for all who stood on the concrete floor for hours. Pat Bono and Christine Wahl will continue to give valuable ideas for improving our display.

As always, volunteers brave enough to enter the gazebo put on a good show. People were given the opportunity to observe an entire hive of bees swarm out and cluster on the gazebo ceiling. Bill Roome displayed some master beekeeping skills to return them all back into the hive. It was my turn this year to put on a bee stinging exhibition, illustrating why it is important to wear protective clothing while handling angry bees.

Looking forward, we hope for the great cooperation and enthusiasm that made this year's fair a success. All of the members of ESHPA are encouraged to contribute in any way they can. New volunteers, new honey suppliers, and more entries to the honey competition are always welcome. It's in every beekeepers interest to keep the public aware of buying good local NY honey and helping to preserve the wellbeing of honey bees.

Hans Junga -Secretary Treasurer



Can anyone tell me what the saying,

"the bees knees" means?

From:

<http://www.phrases.org.uk/meanings/the-bees-knees.html>



THE BEES KNEES



Bees carry pollen back to the hive in sacs on their legs. It is tempting to explain this phrase

as alluding to the concentrated goodness to be found around a bee's knee, but there's no evidence to support this explanation. It is also sometimes said to be a corruption of 'business', but there's no evidence to support that either.

Nor is there any connection with another earlier phrase, "a bee's knee". In the 18th century this was used as a synonym for smallness, but has since disappeared from the language, replaced more recently by the less polite 'gnat's bollock':

'Bee's knees' began to be used in early 20th century America. Initially, it was just a nonsense expression that denoted something that didn't have any meaningful existence - the kind of thing that a naive apprentice would be sent to the stores to ask for, like a 'sky-hook' or 'striped paint'. That meaning is apparent in a spoof report in the New Zealand newspaper, *The West Coast Times* in August 1906, which listed the cargo carried by the SS Zealandia as 'a quantity of post holes, 3 bags of treacle and 7 cases of "bees' knees". The teasing wasn't restricted to



Meaning: Excellent - the highest quality

Origin: It's difficult to know if we need an etymologist or an entomologist for this one.

the southern hemisphere. The US author Zane Grey's 1909 story, *The Shortstop*, has a city slicker teasing a yokel by questioning him about make-believe farm products:

"How's yer ham trees? Wal, dog-gone me! Why, over in Indianer our ham trees is sproutin' powerful. An' how about the bee's knees? Got any bee's knees this Spring?"

There's no profound reason to relate bees and knees other than the jaunty-sounding rhyme. In the 1920s it was fashionable to use nonsense terms to denote excellence - 'the snake's hips', 'the kipper's knickers', 'the cat's pajamas/whiskers', 'the monkey's eyebrows' and so on. Of these, the bee's knees and the cat's whiskers are the only ones to have stood the test of time. More recently, we see the same thing - the 'dog's bollocks'.

The nonsense expression "the bee's knees" was taken up by the socialites of Roaring 20s America and added to the list of 'excellent' phrases. A printed reference in that context appears in the Ohio newspaper *The Newark Advocate*, April 1922, in a piece on newly coined phrases entitled "What Does It Mean?"

That's what you wonder when you hear a flapper chatter in typical flapper language. 'Apple Knocker,' for instance. And 'Bees Knees.' That's flapper talk. This lingo will be explained in the woman's page under the head of Flapper Dictionary." [an 'apple knocker' is a rustic]

Clearly the phrase must have been new then for the paper to plan to take the trouble to define it. Disappointingly, they didn't follow up on their promise and 'the lingo' wasn't subsequently explained. Several U.S. newspapers did feature lists of phrases under 'Flapper Dictionary' headings. Although "bee's knees" isn't featured, they do show the time as being a period of quirky linguistic coinage; for example, from one such Flapper Dictionary:

Gluck - dumb person.

Dumb kluck - worse than a kluck.

Pollywoppus - meaningless stuff.

Fly-paper - a guy who sticks around.

One tenuous connection between the bee's knees and an actual bee relates to Bee Jackson. Ms. Jackson was a dancer in 1920s New York and popularized the Charleston, being credited by some as introducing the dance to Broadway in 1924. She went on to become the World Champion Charleston dancer and was quite celebrated at the time.



It's not beyond the bounds of possibility that the expression became popular in reference to her and her very active knees, but 1924 post-dates the origin of the phrase.



NY Farm Day at the Capitol

Senator Gillibrand's NY Farm Day, was held September 17 in Washington DC. The event is to present New York produced agricultural products at a reception attended by about 600 people. Served this year were Honey Chocolate Chip Cookies and Honey Elvis Canapes (with banana). The NY Wine and Grape Foundation organized the event. New York Senator Gillibrand is a member of the United States Senate Agriculture Committee.

If you would like to be part of this event by donating honey, supplying a honey recipe, or in other ways please contact: pat@eshpa.org



New York Honey, Part of US History

As Chair of the Presidential Inauguration Committee, New York Senator Charles Schumer, determined that New York products should be served at the most prestigious event, the 2013 Presidential Inaugural in Washington DC. The Empire State Honey Producers Association was honored that New York honey was presented at both the Inaugural breakfast and the Inaugural Luncheon. New York honeycomb was plated along with apple pie and ice cream for the dessert course at the luncheon. New York honeycomb was plated along with apple pie and ice cream for the dessert course at the luncheon. New York State has a long standing legacy in producing the finest honey.

We thank Senator Schumer for supporting New York honey!



Honeycomb provided by [Seaway Trail Honey](#)

A New Club is Formed

The Stony Kill Farm Apiary Group is a volunteer Apiary Group located on about 1000 acres of land once belonging to the Vanwyck Family in Dutchess County, New York and now attended by a not for profit entity with education and preservation as its main goals. The Apiary Group began with 2 persons in April of 2012 and has grown to around 50 adults since beginning monthly lectures, presentations, shop work, field work, mentoring programs and community outreach programs. We also actively teach young people in fourth, fifth and sixth grades about bees and other pollinators. One such group begins in January and continues weekly through May and is made up from young people from the five Boroughs of New York City as well as local youth. In conclusion, The Bees Are Alive and Well At Stony Kill Farm.



First time beekeepers suiting up!

Thanks to Peter Borst who submitted the following article from the annals of *The Beekeepers Magazine* published by John Aspinwall Barrytown-On-Hudson, NY July 1888



BARRYTOWN, JULY, 1888.



LYMAN C. ROOT.

Lyman C. Root was born in St. Lawrence Co., N. Y., Dec. 19, 1840. The better part of his education was obtained in "brush college;" but before entering this he had two terms in the academy, two in St. Lawrence University, and a course in Eastman's Business College, where he graduated in 1865. The eight years following he was with Mr. Quinby.

Read at N. Y. State Convention.

How Can We Increase the Demand for Honey and Maintain Present Prices?

L. C. ROOT.

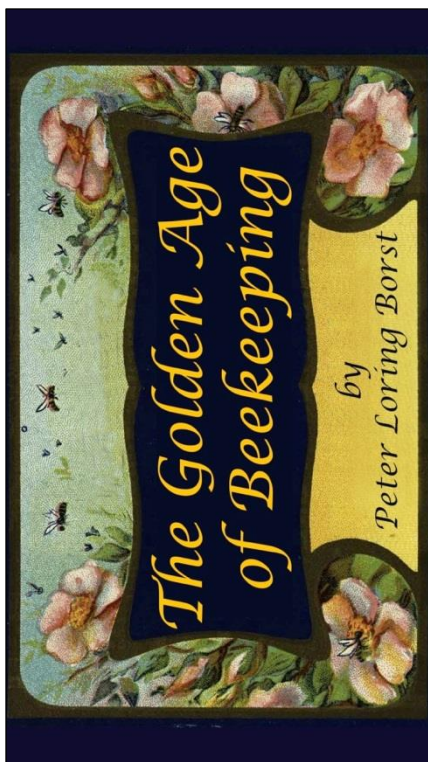
Those who have carefully read the various bee journals during the past year have observed the unusual interest which has been manifested in regard to the disposition of our products at remunerative prices. I have many times expressed the opinion before this body that far too much thought was being given in the direction of producing large quantities of honey and too little to the better quality and proper disposition of the same. I have so often expressed my views upon this subject, that I shall offer but few suggestions. Enough has been said, and practical plans enough have been offered to entirely revolutionize the sys-

tem of marketing. To tell the exact truth, we have had too much talk, followed by far too little action. The great needs at present may be briefly stated as follows:

First, to attain to a higher standard in the production of our honey. This will be reached through the great freedom of discussion which is taking place in all our bee literature. I am a thorough advocate of the "question and answer department" of our papers, where we are enabled to compare the opinions of so many of our best beekeepers, expressed in so concise and explicit a manner. We should remember that anything tending to educate in the direction of raising the quality of our honey to a higher standard is exactly in line with creating and strengthening a better market. Our first aim should be a prime quality, and next complete and perfect finish so that it shall be attractive and agreeable to handle. All of this means proper fall management and winter work; successful wintering, and proper spring management; so that stocks shall be populous and in condition to store honey rapidly, which aids its neat appearance. In short, it means all the year round, *hard work*.

Second, we need to guard and foster most strenuously the fact that our product is a pure and wholesome article of food. In fact, the only commercial sweet, furnished entirely from natural sources, that has undergone no process of manufacture. It is as wholly and truly as natural a production as milk, and has ranked with it in all ages past.

Third, We now come to the point where we need a reformation. We talk much about "developing a home market," "creating a greater demand for our honey," "making proper exhibits at our fairs," etc., but we fail to practice what we advocate. In my opinion, one of the very greatest needs in the direction of solving the problem you have asked me to consider is an entire revolution in our system of marketing. Our wares should be handled in every large and important market, by those who are thoroughly informed in every branch of bee culture.



The Empire State Wins Big at EAS

Two New York beekeepers won first prize plates at the honey show at the Eastern Apicultural Society conference held at West Chester University, Pennsylvania in August. Lucinda Van Vleck won first in the honey cookery category, and ESHPA 2nd Vice President, Pat Bono won the coveted "Black Jar" award! Entered in an opaque jar so as not to have color affect judges' evaluations, the entry is judged based solely on the taste of the honey. The winner of this category can boast they have the best tasting honey east of the Mississippi! Congratulations to Lucinda and Pat and kudos for representing New York so favorably!



Photo by Bill Mondjack



Photo by Bill Mondjack

Honey Oatmeal Raisin Cookies

Lucinda graciously shared her award winning recipe!

Class Entered: Honey Cookery, C1 Cookies

1/2 c. + 6 tbsp. butter, softened

1 c. raisins

3/4 c. brown sugar firmly packed

1 tsp. vanilla

1/4 c. honey

1 tsp. baking soda

2 eggs

1 1/2 c. flour

1/2 tsp. salt

1/2 tsp. cinnamon

3 c. Quaker Oats, quick or old fashioned, uncooked

Heat oven to 325° and beat sugar, honey and butter until creamy. Add eggs and vanilla; beat well. Combine flour, baking soda, cinnamon and salt and add to recipe mixing well. Add oats and raisins; mix well.

Drop by rounded tablespoons onto ungreased cookie sheet.

Bake 8-10 min.

Makes 4 dozen.

NYS Fair Honey Show Awards

Exhibitor Name	Class and Class Description	Place
John Hawthorn	GRAND CHAMPION	
Pat Bono	RESERVE CHAMPION	
John Hawthorn	001 - Three 1-lb jars of honey, light extracted	1
Mike Bruen	002 - Three 1-lb jars of honey, light amber extracted	1
Matthew Mallory	002 - Three 1-lb jars of honey, light amber extracted	2
Pat Bono	002 - Three 1-lb jars of honey, light amber extracted	3
Mike Bruen	003 - Three 1-lb jars of honey, amber extracted	1
John Hawthorn	003 - Three 1-lb jars of honey, amber extracted	3
Pat Bono	004 - Three 1-lb jars of honey, dark amber extracted	1
Mike Bruen	004 - Three 1-lb jars of honey, dark amber extracted	2
Mike Bruen	004 - Three 1-lb jars of honey, dark amber extracted	3
John Hawthorn	006 - Three packages of cut comb honey, 4" square	2
John Hawthorn	008 - Single piece, pure beeswax, 1 lb or more	1
Mike Bruen	009 - Beeswax Candles	2

Bee Culture

THE MAGAZINE OF AMERICAN BEEKEEPING

Here's what you'll get

- Honey bees • Beekeeping • Beekeepers • Honey •
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Bee Lining with Tom Seeley



Eager bee-liners!

The August meeting of the [Catskill Mountain Beekeepers Club](#) featured Dr. Thomas Seeley as their guest speaker. Tom's presentation was on "bee lining"; the time honored tradition of locating a colony of honey bees by trapping and feeding bees, and following them home! Better than speaking about bee lining, Tom held a live demonstration. The workshop started at 2:30. I've done bee-lining with Tom before, but it's always been a mob and poor weather. That day the crowd was smallish and the weather was perfect!



Catching bees...

We caught a few bees, fed them anise-laced surar syrup, and released them. As the bees flew away we tried to get a visual bead on the direction to which they flew. In a short time we had returning recruits!

Marking some of the recruits we noted the time it took for them to leave the feeding station, fly home, unload and return. Focusing on the bees with the fastest turnaround time we



Marking bees...



Marking more bees...

zeroed in on what seemed to be a nearby prize. Dividing the round trip time by the average speed of honey bee flight gave an idea of how close the colony might be. With an idea of distance and direction, we moved the station once and repeated. No marking or timing at the second

station, just observing and lining. Again we moved the station, but this time and overshot the target; the bees were flying back in the direction we came from, not towards where we thought the nest might be. So Tom and a few followers went off in the bush, triangulating on the last 2 locations. I didn't follow (not being attired appropriately for brambles).



While Tom and crew were searching, the property owner came home, and seemed to wonder, "What are all these weirdoes doing in my yard?" But after an explanation he calmed down and commented, "They should check the back end of the barn; there

used to be bees there. But a bear tore the back of the barn off and there ain't no bees there anymore!"



"Ich bin ein bee-liner!"

About that time a very excited Tom and company came around from the other side of the barn and announced their success! They found the colony in the back end of the barn. I asked Tom how long it usually takes him to find the colony. He response was it usually takes the better part of two days. This day luck must have been on our side. It took less than three hours from the time we caught the first bee to the time when the treasure was found!



Feral honey bees living in the walls of a barn, found in record time!

Great fun and a privileged experience!

Then everyone went off to dinner followed by a great meeting!

It was a bee day to remember!

Fun and Games at the Summer Picnic

A beautiful day, great company, fantastic food, and an excellent speaker made for a memorable summer picnic meeting!



Fun & Games!

Family games, wholesome food, and the country setting made for a slice of Americana! Beekeepers both large and small came together for an afternoon of joy and camaraderie!



Food!

Thanks all around!
 Thanks to our host, The Catskill Mountain Beekeepers Club!
 Thanks to our speaker, Randy Oliver!
 Thanks to everyone who brought the yummy side dishes!
 And Thanks to all who attended!



Raw Egg Race



Sack Races!

The Winner! 😊

Sacked Out 😞

For me, the high point of the meeting came at the business meeting. Yes, the business meeting! Guests from [The Discovery Center of the Southern Tier](#) presented their proposal for an upcoming exhibit, "What's the Buzz - A Honey of an Exhibit". After the presentation a motion was passed to donate \$1000 to support their efforts. I received a very nice "Thank You" letter from the Discovery Center. "We truly appreciate your donation and look



The Prez cheats with a Deviled Egg!

Guest speaker, Randy Oliver, kept everyone, well almost everyone, on their toes with his lively presentation. He is a top notch beekeeper and was an added attraction at the picnic. His [web pages](#) are a trove of valuable beekeeping information.



Education!

Napping not allowed!

forward to working with your members as we develop the exhibit and also during its exhibition. Thank you again for your consideration and donation and we will keep you informed on "What's the Buzzzzzz!"

I look forward to the opening in the spring and remember fondly the 2013 Summer Picnic!

2013 Summer Board Meeting Minutes - Draft

Date and Time: Saturday, July 20, 2013 - 9:00 a.m.

Place: Angelo Canna Park, Cairo, NY

President, Aaron Morris, called the meeting to order. Minutes of the Fall Board Meeting, Fall General Membership Meeting, Fall Wrap-up Meeting, Spring Board Meeting, Officer and Director List, and Treasurer's Report were presented by Hans Junga.

Officers and Directors also in attendance were: Mark Berninghausen, Pat Bono, Chuck Kutik, Amy Wakefield, Mike Griggs, Sue Garing and Donal Peterson. Aaron requested that only board members be present at the meeting.

The first motion to accept the Fall Board Meeting, Fall Wrap-up Meeting and Spring Board Meeting, as amended, was made by Mark Berninghausen. It was seconded by Mike Griggs and was unanimously passed.

REPORTS OF COMMITTEES

The Nominations Committee had several officer and director positions to consider. Aaron Morris is currently undecided whether to seek a second term as President. Mark Berninghausen announced that he will not be interested in continuing on as an officer. Pat Bono said that she is willing, with backing, to occupy the 1st Vice President position. Both 2nd and 3rd Vice President positions will be vacant at the Fall Meeting. The office of Secretary/Treasurer will also become available following this year's Fall Meeting. Sue Garing has stated that she will not be continuing on as South Region Director.

The second motion, made by Amy Wakefield, was to table the nominations process until the Fall Meeting. At the General Membership Meeting, candidates will be open to nominations from the floor. The motion was seconded by Mark Berninghausen and was unanimously carried.

Hans Junga gave a report for the 2013 State Fair. Two new items are planned that will increase exposure to the honey display and ESHPA as an organization. The first will include the honey booth and gazebo on the Fair's Trivia Trail. Fairgoers will try to guess how many flowers must bees visit to make one pound of honey. The answer is 2 million. The second item is participation in Labor Day's Agricultural Extravaganza which will showcase the role beekeeping has in farming in New York State.

The fall meeting will be held once again in Syracuse at the Comfort Inn & Suites. Speakers at the meeting will include Jerry Bromenshenk from the University of Montana, and Beth Holloway from the USDA in Baton Rouge.

Pat Bono gave an update of the NY Bee Wellness schedule. Randy Oliver will be one of the instructors at a workshop the day following the summer picnic near Kingston, NY. There is approximately \$22,000 left in the USDA grant that was awarded to ESHPA.

Bylaw amendments were proposed to remove proxy voting. A vote will be made by the general membership at the fall business meeting.

OLD BUSINESS

Aaron Morris is in the process of requesting the expansion of the role of ESHPA in the Apiary Industry Advisory Committee. He will write a letter to the Commissioner proposing that the President of ESHPA be invited to attend AIAC meetings.

ESHPA outreach ideas were discussed. A program offered by the Southern Adirondack club on swarm control was noted for its successful attendance by beekeepers. NOFA-NY offers various workshops throughout the summer at individual farms. Sue Garing and Pat Bono expressed interest in finding out how to organize such an event.

Liability insurance coverage for board members is going to be put up for consideration at the General Membership meeting. The cost will be between \$700 and \$1,000 per year.

Plans are being made to offer a gift of appreciation to Nick Calderone who will be retiring from Cornell University this year. A presentation will be made at the fall meeting on behalf of all the members of ESHPA in gratitude for his contributions to our organization.

NEW BUSINESS

There was a discussion on the replacement of the Dyce Labs position that will follow Nick Calderone's retirement. This is one of the 15 out of 20 positions that will not be filled upon the retirement of other Cornell University instructors. Attention is being shifted to other areas of entomology research that is attracting major contributions from the hotel industry for example. Funding the Dyce Labs position is beyond the means of ESHPA and most local beekeeping clubs.

A group of concerned beekeepers has met with Cornell administrators to discuss exploring options to achieving the funding required. The third motion was made by Mark Berninghausen to give this group 15 minutes to report their findings at the upcoming Fall Meeting. The motion was seconded by Chuck Kutik and was passed by a vote of 8 in favor, with 1 abstention.

Aaron Morris has offered to hold the 2014 Summer Picnic in the Adirondacks town of Round Lake. A pig roast has been suggested to be held on the property of Styles Excavation Company.

GOOD AND WELFARE

A donation of \$100 will be made to Heifer International in memory of Burdette Dewell, a founding member of the Catskill Mountain Beekeepers.

The fourth motion to adjourn at 11:00 a.m. was made by Amy Wakefield, seconded by Mark Berninghausen, and was approved.

Respectfully submitted,
Hans Junga
Secretary/Treasurer

2013 Summer General Meeting Minutes - Draft

Date and Time: Saturday, July 20, 2013 - 11:00 a.m.

Place: Angelo Canna Park, Cairo, NY

President, Aaron Morris, called the meeting to order. Minutes of the Fall Board Meeting, Fall General Membership Meeting, Spring Board Meeting, and Treasurer's Report were presented by Hans Junga. Officers and Directors also in attendance were: Mark Berninghausen, Pat Bono, Chuck Kutik, Amy Wakefield, Mike Griggs, Sue Garing and Donal Peterson. The roll call list is included at the end of the meeting minutes.

The first motion to accept the Fall Board Meeting, Fall General Membership Meeting, and Spring Board Meeting, as amended, was made by Sue Garing. It was seconded by Sam Hall and was unanimously passed.

REPORTS OF COMMITTEES

The Nominations Committee announced the status of changes in officer and director positions. Aaron Morris is open to re-nomination as President. Mark Berninghausen announced that he will not be interested in continuing on as an officer. Pat Bono said that she is willing, with backing, to occupy the 1st Vice President position. Both 2nd and 3rd Vice President positions will be vacant at the Fall Meeting. The office of Secretary/Treasurer will also become available following this year's Fall Meeting. Sue Garing has stated that she will not be continuing on as South Region Director.

Volunteers are welcome to sign up for the State Fair. Entries are encouraged for the honey show. A judge for the honey show is needed for this year. Anyone with judging qualifications that is interested in helping can contact Hans Junga or Rob Sorensen.

The fall meeting will be held once again in Syracuse at the Comfort Inn & Suites on November 15 & 16. Speakers at the meeting will include Jerry Bromenshenk from the University of Montana, Beth Holloway from the USDA in Baton Rouge, Don Nelson from the Department of Environmental Conservation, representative from Cornell Cooperative Extension, and a presentation by Chuck Kutik.

Pat Bono gave an update of the NY Bee Wellness program. Randy Oliver is an instructor at a workshop being held near Kingston, NY. Mite prevention and foulbrood identification will be covered. New t-shirts and embroidered hats are available for sale at the picnic. Donations to the NYBWW are also being accepted.

The removal of Proxy Voting from the ESHPA bylaws is proposed. Mention of this will appear in the fall newsletter, and it will come up for vote during the Fall General Membership Meeting.

OLD BUSINESS

Aaron Morris is in the process of writing a letter to the Commissioner proposing that the President of ESHPA be invited to attend meetings of the Apiary Industry Advisory Committee.

ESHPA remains committed to building bridges with regional beekeeping organizations. Memberships with the Ontario Beekeeping Association and

NOFA-NY show an interest to expand beyond international borders and align with contemporary agricultural organizations.

Progress with donations made to the National Pollinators Defense Fund is being monitored in their legal action taken against the Environmental Protection Agency.

The second motion was made by Sam Hall for ESHPA to purchase liability insurance coverage for board members. It was seconded by Wayne Bryan. After discussion, the vote was tabled for further review at the Fall Meeting, where a larger number of members attending would be able to weigh in on the discussion.

A presentation will be made at the fall meeting on behalf of all the members of ESHPA in gratitude to Dr. Nick Calderone for his contributions to our organization.

Aaron Morris will write a letter to Cornell University to encourage the continuation of the Dyce Lab position upon Dr. Calderone's retirement.

NEW BUSINESS

A group of concerned beekeepers has met with Cornell administrators to discuss exploring options to achieving the funding required to keep Dyce Labs open. Details of this meeting and subsequent developments will be presented at the Fall General Membership Meeting.

Aaron Morris has offered to hold the 2014 Summer Picnic in the Adirondacks town of Round Lake. A pig roast has been suggested to be held on the property of Styles Excavation Company.

GOOD AND WELFARE

The third motion was made by Pat Bono to make a donation of \$100 to Heifer International in memory of Burdette Dewell, a founding member of the Catskill Mountain Beekeepers. The motion was seconded by Earl Villecco and was unanimously passed.

A presentation was made by Cheryl Dutko and Donna Jones-Wright from the Discovery Center of the Southern Tier. They are developing a Honey Bee Education Exhibit for the Children's Museum. The exhibit named "What's the Buzz - A Honey of an Exhibit!" is being designed to educate school children with the story of bees, uses and health benefits of honey. The honey comb will also be featured in a 14 foot bee hive where children can play inside and learn all the different roles of the honeybee. The exhibit is scheduled to open in March 2014.

The fourth motion was made by Dan Winter for ESHPA to make a \$1,000 donation to the Discovery Center of the Southern Tier. The motion was seconded by Sue Garing and was unanimously passed.

The fifth motion to adjourn at 12:00 p.m. was made by Jim Howard, seconded by Pat Bono, and was approved.

Summer Meeting Roll Call of Members and

- | | | | |
|-----------------------|------------------------|--------------------|--------------------------|
| 1. Mark Berninghausen | 10. Mike Griggs | 19. Randy Oliver | 28. Virginia Van Schaick |
| 2. Peter Bizzoso | 11. Sam Hall | 20. Donal Peterson | 29. Wilbur Van Schaick |
| 3. Pat Bono | 12. Jim Howard | 21. Bill Powell | 30. Earl Villecco |
| 4. Wayne Bryan | 13. Donna Jones-Wright | 22. Jack Rath | 31. Amy Wakefield |
| 5. Joe Cali | 14. Hans Junga | 23. Gary Rulison | 32. Rich Wakefield |
| 6. Joan Coville | 15. Chuck Kutik | 24. Mark Rulison | 33. Daniel Winter |
| 7. Chris Cripps | 16. Karen Kutik | 25. Don Streib | 34. Larry Winter |
| 8. Cheryl Dutko | 17. Donald Matheson | 26. Natalie Towne | |
| 9. Sue Garing | 18. Aaron Morris | 27. Robin Towne | |



Turning Honey Into Wine

Of the many ways to use honey, the one that tops my list is making mead. Mead - or honey wine - has been around for millennia. It's even subtly embedded into our culture in the word "honeymoon," where medieval newlyweds used to drink mead ("honey") for a month ("moon") after their weddings.



Mead is the simplest alcoholic beverage you can brew at home. The most basic traditional mead needs honey, water, yeast and yeast vitamins. If you start your brew with different honey varietals, you can stick to this basic recipe and create a wide range of mead. Once you learn the basic brewing techniques, you can invest in special equipment, and try melomels, metheglins, cysers, braggots, pyments... there's a whole world of mead to explore, once you get hooked!

Honey is the single most expensive ingredient for basic meads; sweet meads use around 18 pounds (or six quarts) of honey in a 5-gallon batch. This is where we, as beekeepers, enter the picture. My husband and I have designed a one-gallon make-your-own mead kit, production of which we are trying to fund through Kickstarter. Our hope is to encourage a groundswell of home mead brewers, and encourage people to buy local honey in the process. We think this great gift idea will introduce people to making mead, and maybe help you find a new market for your varietals. You can follow our progress at MeadMagic.com (the Kickstarter ends on 10/12/13).

"I've been keeping bees for decades," say Jim Doan. "It's not like I suddenly forgot how to do it in 2006 (when CCD emerged)." Jim was featured prominently in the article.

"The country, says Dennis van Engelsdorp, a research scientist at the University of Maryland who has studied CCD since it first emerged, is suffering from a 'nature deficit disorder' - and the bees are paying the price."

I found the article to be short on substance; a brazen attempt to sell magazines by exploiting the plight of the honey bee.

"Whether CCD or PPB,
It's easy to see,
it's hard to keep bees!"

Apologies to Dr. Seuss

"There's no such thing as bad publicity" is often associated with Phineas T. Barnum, the 19th century American showman and circus owner. The August 19, 2013 issue of TIME magazine article seemed to me to be a conglomeration of all the articles in print lately. It presented all the usual suspects: neonicotinoids, Varroa and other mites, poor nutrition, vanishing forage, crop monocultures; all possible contributors to CCD (whatever that is). The article mentioned that some opine it's PPB (piss poor beekeeping).

And the article paraded the usual worn out Apis trivia: "you can thank the *Apis mellifera*, better known as the Western honeybee for 1 in every 2 mouthfuls of food you'll eat today"; Einstein may or may not have said, "If the bee disappears from the surface of the globe, man would have no more than 4 years to live."

There was a lot of name dropping, but only sound bites of information. "The take-home message is that we are very close to the edge. It's a roll of the dice now" - Jeff Pettis, USDA

We can replace the bees, but we can't replace beekeepers with 40 years of experience. - Tim Tucker, Vice President, American Beekeeping Federation

LONG ISLAND
HONEYBEE
CONFERENCE
SUNDAY • OCTOBER 20 • 2013
ST. JOHN'S UNIVERSITY
D'Angelo Center • Queens NY
8:00 AM to 5:00 PM
GUEST SPEAKERS:
Dr. Jeff Pettis
Michael Palmer
Jim Haskell

Speaker Profiles:

Dr. Jerry J. Bromenshenk received his Ph.D. in insect ethology (behavior) from the University of Montana. He co-founded Bee Alert Technology in 2003 and is the statewide director of Montana's EPSCoR program (Experimental Program to Stimulate Competitive Research). His research focuses on insect behavior, ecotoxicology, population dynamics, and environmental chemistry.

Dr. Beth Holloway is a Research Molecular Biologist. She has a diverse genetics background ranging from understanding genetic components responsible for development of zebra fish embryos, an analog system for human development, to understanding gene expression and regulation in corn as a means for crop improvement through breeding. Her research at the Honey Bee Breeding Lab focuses on developing molecular markers useful for marker assisted selection, identifying genes responsible for important colony traits, and elucidating how regulation of those genes contributes to overall colony health.

Peter Borst. Mr. Peter Borst has worked in the beekeeping industry since his first job working as beekeeper's helper in Wolcott NY, in 1974. Since 2006, Peter has been a regular contributor to the American Bee Journal, writing on topics as diverse as beekeeping technique, the value of pollen for bees, and the history of bee breeding.

Kristine Jacobsen is a member of the American Apitherapy Society and the Michigan Beekeepers Association. She has been practicing apitherapy since 2005 and is happy to give presentations on apitherapy to clubs and organizations when invited to do so. Best of all, she gets to experience the joy on people's faces from their healings and good health, where before there was pain and suffering. There is nothing small about a honey bee.

For a short video on Apitherapy, click [here](#).

<http://www.youtube.com/watch?v=shL6XtpI3Y>

Friday

8:15 Registration
8:45 Welcome President Aaron Morris
9:00 Jerry Bromenshenk
10:00 Break
10:30 DEC –How to Report Pesticide Kills
11:15 Beth Holloway – Bee Genetics
12 noon Lunch (onsite buffet available)
1:00 Jerry Bromenshenk
1:45 Peter Borst - A Short History of NY
Beekeeping
2:30 Beth Holloway
2:50 Break
3:15 Business meeting (BeeWellness, Elections
Cornell Professor of Apiculture Position)
6:00 Break/Social
7:00 Banquet/Silent Auction/Live Auction/Awards.

Saturday

9:00 Apitherapy
9:45 Jerry Bromenshenk
10:15 Break
10:35 CCE – Honey Marketing
11:20 Panel Discussion

Oct 26th Microscopy Seminar

[Betterbee](#) and the Southern Adirondack Beekeepers Association ([SABA](#)) are pleased to announce a microscopy seminar at Betterbee in Greenwich NY on Sat Oct 26 from 9 to 12. Presented by Dr Christina Wahl, the topic will be microscopy to diagnose tracheal mite and Nosema infection.

[Preregistration](#) is required and class size is limited.



Empire State Honey Producers Association

Fall 2013 Meeting Registration

November 15th & 16th, 2013

Comfort Inn & Suites*

6701 Buckley Road

North Syracuse, New York

(315) 457-4000

* Please call the hotel to make room reservations. Mention that you are with the beekeeper to get the group rate of \$94.00 per night

Name _____ Date _____

Spouse's First/Last Name (only if attending) _____

Company Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Pre-Registration

Member (& spouse) \$40.00 _____

Non-Member (& spouse) \$45.00 _____

Registration at Meeting

Member (& spouse) \$45.00 _____

Non-Member (& spouse) \$50.00 _____

2013 Dues \$20.00 _____

2014 Dues \$20.00 _____

Saturday Morning Workshop

\$10.00 _____

Hot Italian Luncheon

_____ attending \$17.00 each _____

Banquet Buffet

_____ attending @ \$26.00 each _____

Total \$ _____

Checks or Money Orders should be made payable to ESPHA

Pre-registration should be mailed no later than 11/10/2012 to:

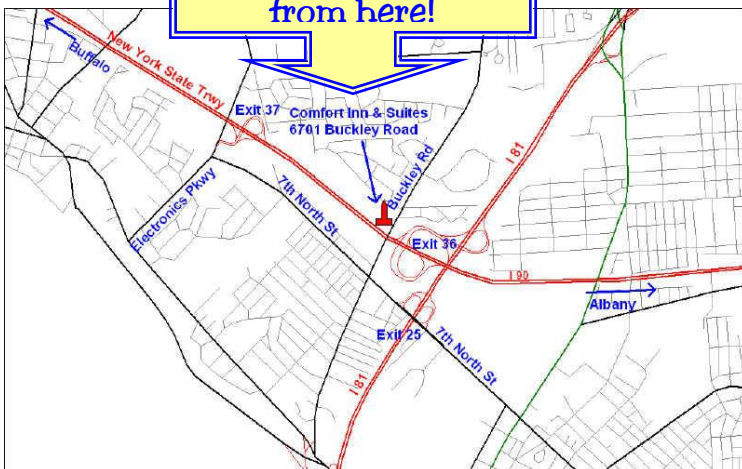
ESHP A

C/o Hans Junga

46527 County Rte 1,

Alex Bay, NY 13607

You **CAN** get there from here!



The fall 2013 meeting will be held on November 15 & 16, 2012 at the Comfort Inn & Suites, 6701 Buckley Road North Syracuse, New York. Please contact the Comfort Inn @ **315 457-4000** for your room reservations and mention that you are with the "**Beekeepers**" to get the group rate of \$94.00. It is **important** that you make your reservations prior to October 31st to receive the group rate.



EMPIRE STATE Honey Producers Association

Protecting the Interests of New York Beekeepers since 1867

Name: _____

Address: _____

City: _____ **State:** _____ **Zip Code:** _____

Email: _____

Please send a newsletter to: _____

Please complete this membership form and send along with a check (Pay To The Order of: E.S.H.P.A.) in the amount of \$20 to:

Hans Junga,
Secretary/Treasurer
46527 Co. Rt. 1
Alexandria Bay, NY 13607

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New York Honey T-shirts will be available for \$15.00 at the fall meeting, along with other logos on caps and T-shirts. Proceeds go to the NY Bee Wellness Workshops.

Senator Charles Schumer, a staunch supporter of NY Apiculture, models an ESHPA T-Shirt

Return Address:

Hans Junga, Secretary/Treasurer
46527 Co. Rt. 1
Alexandria Bay, NY 13607

Mail to: