



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

**Summer 2020
Issue 105**

President's Message

As we move into the dry, hot and humid summer I hope my writing finds all our members making good crops of honey. I know it's been difficult keeping up with my hives. Bees seem to do well on dry years and this year seems to be no exception. With commercial and wholesale honey prices remaining very low, many larger operations need above average honey production to keep moving forward.

As a whole, ESHPA will have a difficult fall. With covid-19 still looming we have indeed canceled our annual Summer Picnic. The recent announcement that the great New York state fair is canceled has left the ESHPA board of directors planning our finances very closely. As most of you know the honey sales of both donated honey and purchased honey is the club's main source of income. We, as a board feel fairly safe for this year with enough in the treasury to get by until next year's state fair.

We still have many beekeepers still raising questions of the honeybee registration bill that is currently in legislation. Several years back, Cornell University came to NY Department of Ag and Markets and asked NY for a formal registration. Cornell needed a census of NYs managed bee colonies in order to show mortality rates and to prove need for Grant money that was made available under, then president Obama's, Pollinator Protection Plan. They want to have more local research to help figure out why western NY is continuing its higher than national average bee mortality yearly. After they asked NY, they came to ESHPA and asked if we would support legislation. In 2017, at our annual business meeting we had Cornell talk about why they needed this legislation and how the voluntary registration (that has been in place for years) simply was not enough. After Cornell spoke the membership voted unanimously to support this legislation. We were then asked to help write some of the legislation to help benefit all beekeepers. Absolutely everything ESHPA has done was with the membership voting, never was any of this information hidden. The commissioner of Agriculture Richard Ball actually visited many beekeeping club meetings around NYS to talk to beekeepers about the pending legislation. In talking to many, it seems that only a few beekeepers are not in favor of registration. Most, after they hear the facts, change their opinions and now support the need for local research funding. I myself have been registered for years and can clearly see advantages to being registered and informed when local disease outbreaks occur. The state tries extremely hard with the limited resources they have to keep beekeepers informed. They could do a much better job with an actual list of beekeepers.

I urge beekeepers in NY to get involved. Please stay informed and know who represents you in Albany. I am on the Apiary Industry Advisory committee for Ag and Markets. My contact information is on the ESHPA.org website. Please feel free to call me to discuss anything bee related. I try very hard to do what's best for the bees. Research is particularly important, and bees need to be included in sustainable agriculture. Thank you for being a member and if you are not, please get involved!!

Sincerely,

Thank you,
Dan Winter – ESHPA President

What do invasive plant species have to do with honeybee colony survival in New York State??



As a member of NOFA (Northeast Organic Farming Association) I receive The Natural Farmer newspaper quarterly. The summer 2020 issue is devoted to a discussion of invasive plant, insect and animal species with an emphasis on plants. This issue contains thoughtful articles which identify the history of the species and their arrival times and thankfully propose a pushback against the “all out war” declared against certain invasive plants over the past 30 years or so. Of course, for NOFA to oppose the use of glyphosate as a tool to remove unwanted plant species should not be unexpected or ignored. The enemies of invasive species have done their political homework, committees have been formed to direct our NYDEC to disperse grant monies in their no holes barred war including but not limited to indiscriminate use of glyphosphate and biological remedies. While not all invasive plant species are useful to mankind or honey bees, including barberry, multiflora Rosa, phragmites, etc., it is important to know which plant species are essential to honeybees in NYS and why.



While ESHPA is not opposed to the removal of invasive plants confined to individual private or public property we often hear about use of glyphosate to remove the invasive species for replacement with pollinator friendly “native” species. While often “colorful” and varied, they do not supply a honeybee colony with 20 to 30 thousand mouths to feed per hive with sufficient nectar and pollen to be sustainable for day to day brood production or storage of sufficient stores for winter survival. Beekeepers need to know that it takes a frame of pollen and a frame of honey to produce a frame of brood. Given the percentage of land in NYS devoted to crops, forested acres roads and development leaves limited opportunities for honeybees and wild pollinators to find clean forage sources in sufficient quantity to sustain colonies year round in NYS. This task is left to species deemed public enemies #s 1, 2 and 3 i.e. knapweed loostripe and knotweed, not necessarily in that order. These plants exist in quantities due to natural ecological succession to produce sufficient population and honey production potential within an often hostile environment.

It is certainly a breath of fresh air for authors in The Natural Farmer to advocate for natural succession to occur in plant distribution recognizing the role of both native and invasive plant systems alike. Examples of variation of succession in hayfields across the state include knapweed in some areas and goldenrod in others due mostly to soil conditions. Both of which are essential to NYS honeybees and other wild pollinators. There is a good degree of respect for NOFA as a pro environmental organization so it is great to hear them say not so fast with the Roundup. As beekeepers we need to be ready to remind the NYS Invasive Species Committee that beekeepers oppose release of biological remedies which will cross property lines and boundaries resulting in loss of clean forage sources for our bees.

**Andy Card – ESHPA, Western Director
Merrimack Valley Apiaries**



Giant Hornets

There is a lot of concern about an Asian hornet in a few places in western USA, but as of May 2020 it is not found in eastern USA. All of the “giant hornets” we have been sent photos of in New York and nearby areas, are instead actually the European hornet (*Vespa crabro*), which has distinctive markings of black and yellow on the abdomen, and red-brown color on the front of the body.

Bees preparing for the murder
hornets



A note from Joan Mahoney, NYS Apiculturist,
Re: Asian Giant Hornet

"We are currently working with the USDA to secure traps to monitor for this pest. Our Apiary Inspectors and Horticultural Inspectors are aware of the AGH and remain vigilant. I'm attaching this fact sheet that can provide you and your members with a little more information about the Asian Giant Hornet. For anyone who believes they have sighted the AGH, they may submit photos to: Plants@agriculture.ny.gov We will respond promptly.

Best regards,

Joan L. Mahoney

State Apiculturist

Division of Plant Industry

NYS Department of Agriculture and Markets"





All photos courtesy of the Cornell University Insect Collection

Fact Sheet: The Asian Giant Hornet

Overview

Vespa mandarinia, or Asian Giant Hornet (AGH), is an invasive pest from the tropical and temperate forests of eastern Asia. In the United States, it was first detected in Washington State in December 2019. AGH is not known to exist anywhere in the United States except for the far northwest area of Washington State. No sightings of AGH have been confirmed in New York State.

This introduced pest is primarily a threat to European Honey Bees (*Apis mellifera*). However, it is a stinging insect and could potentially be a human health concern. AGH are generally not aggressive to humans unless provoked. They will defend a nest or foraging site. Only the female hornets are capable of stinging.

Identification

AGH are the largest species of hornet and range in size from 25mm (approx. 1 inch) to 45mm (nearly 2 inches).

New York State is home to 416 types of bees and 90 types of wasps for a total of 506 species that could possibly be mistaken for AGH. Only two of these species found in New York are close to the size range of the AGH: the European Hornet and the Cicada Killer.

Beekeepers should be alert for AGH as they would likely be the first to notice signs of AGH if it were to be introduced in New York State.

Email Plants@agriculture.ny.gov for more information or to report suspected sightings of AGH.



**Agriculture
and Markets**

Species in New York That Look Similar to the Asian Giant Hornet

European Hornet (*Vespa crabro*)



European Paper Wasp (*Polistes dominula*)



Cicada Killer Wasp (*Sphecius speciosus*)



Bald-faced Hornet (*Dolichovespula maculata*)



Dark Paper Wasp (*Polistes fuscatus*)



Western Yellow Jacket (*Vespula pensylvanica*)



Science in the News
April 2020
Christina Wahl, Ph.D.

A rare condition known as “gynandromorphy” has recently been described in the halictid (sweat) bee species *Megalopta amoena*. The bee presents both male and female body appearance in the same animal...it is male on its left side and female on its right side. This has been reported before, for instance in the augochlorine sweat bee *Thectochlora alaris* (references below).

Researchers examined the behavior of the *Megalopta* gynandromorphs and concluded that their biological rhythms were intermediate between those of the normal males and females, suggesting that their brains have mixed sex-specific signaling.

The rare mutation that produces this condition happens because species in the order Hymenoptera have “haplodiploid reproduction”—meaning that females develop from fertilized eggs, and males develop from unfertilized eggs. This is different from hermaphroditism, where the animal has one gender but develops both male and female body parts.

Because multiple males mate with each queen and she stores the sperm in her spermatheca to fertilize eggs as they are produced throughout her life, more than one sperm can occasionally fertilize an egg. Out of 11 gynandromorphs studied, 9 had either 2 or 3 fathers.

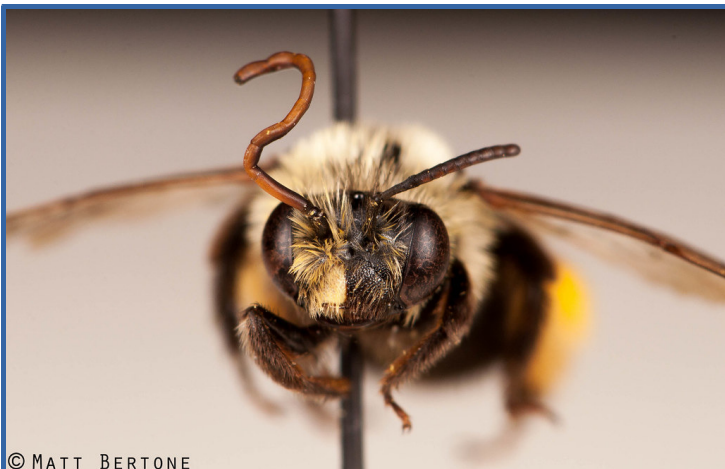


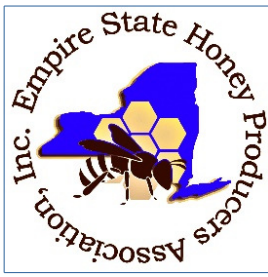
Remarkably 1 had two fathers but no mother...a development that could only have occurred via fusion of 2 sperm pronuclei instead of the normal fusion between one sperm and one egg pronucleus. Occasionally, this rare mutation is seen in honeybees. If a honeybee queen has the mutation causing gynandromorphy, numerous workers will exhibit it. You can read more about this interesting condition at:

<https://phys.org/news/2018-11-honeybee-gynandromorph-fathers-mother.html>

Engel, M. S., & Hinojosa-Díaz, I. A. (2011). A remarkable gynandromorph of *Thectochlora alaris* (Vachal 1904)(Hymenoptera: Halictidae). *Entomofauna*, 32(14), 241-248.

Krichilsky, et al 2020. The first gynandromorph of the Neotropical bee *Megalopta amoena* (Spinola, 1853)(Halictidae) with notes on its circadian rhythm. *Journal of Hymenoptera Research*, 75, 97.





Membership Update from Katherine Kiefer, current secretary of ESHPA

First – a review of membership categories; Student level is non-voting, Hobby level is a beekeeper with 49 or fewer hives, Sideliner has 50 to 299 colonies and a Commercial has 300 or more colonies.

We have one “gift membership” for one year if a non-member volunteers in our Booth at the New York State Fair. A one-year Student Membership is \$10, a one-year Hobby Membership is \$30, a one-year Sideliner membership is \$50 and a one-year Commercial Membership is \$100. A lifetime Commercial membership is \$1,000. A lifetime Sideliner membership is \$500 and a lifetime Hobby membership is \$300.

Working the Fair gives the equivalent of a student, non-voting membership. Obviously, we all hope that volunteers see what we do and decide to jump in with a paid and voting membership.

The goals and mission statement of ESHPA are, in part (from the ESHPA website): “To promote and protect the interests of New York State beekeepers, and to form an association for mutual benefit of New York State honey producers; to promote and assist in efforts to preserve and protect the honey bee; to assist New York State honey producers in promoting, marketing and publicizing honey and hive products and educate the public to the value of honey bee pollination; to aid in presenting a uniform point of view on concerns of New York State honey producers to state and federal agencies and the general public.”

Strictly speaking, a member does not need to own honey bees to get involved. There is so much interesting history of beekeeping in New York State and there are so many different honeys made in New York State. And there a a good variety of beekeepers in-state, having people who are interested in the goals and mission of ESHPA will probably result in that person becoming a beekeeper.

So tell your friends and neighbors about us and encourage them to get involved with us all to promote the interests of NY State beekeepers and to protect the environment for NY State honey bees.

- Kitty Kiefer



WANTED: Newsworthy Articles

As with any organization, we are only as good as our members allow us to be. I am always looking for local NYS beekeeping news and tidbits for our quarterly newsletter and also for our smaller monthly Buzz Blast!

If you have something that would be a good fit for this group, please do not hesitate to email me: newsletter@eshpa.org

Thank you!
Eliazara



***Statement from New York State Fair
Director Troy Waffner:***

Monday, July 6, 2020, Governor Cuomo announced that the 2020 Great New York State Fair would be canceled to ensure the health and safety of New Yorkers and all fairgoers. This is the second time in the Fair's long history that it has been necessary to cancel the State Fair: the first was during World War II, and today in 2020, due to the Coronavirus pandemic. In both cases, the cause was just and proper: to protect people.

After many days of waiting, the decision to cancel the state fair this year arrived. It comes with mixed feelings for everyone.

We are proud to put on the Great New York State Fair and provide a showcase for the best of New York agriculture, but our number one concern is always the health and safety of our fairgoers, vendors and staff.

The fair is a celebration of the end of summer. It's a tradition among agricultural groups, food vendors, and others to showcase their New York made products.

Those who bought tickets for this year's Fair during our special sale will be able to use them next year or get refunds, with details to come on that. Last year's purchased tickets that would have been honored this year will be honored in 2021. Vendors who sent in deposits will receive full refunds.

Unfortunately, it has also been a concern for fair visitors and everyone working and volunteering there. The rising cases of Corona Virus has made managing the large crowds a worrisome situation.

We dearly wish we could hold the Fair this year and know that one day soon we will come out of the darkness. When we do, the things we enjoy and the people we love will be there. This is a difficult chapter in our history, but it is only one chapter and the next chapter will be our best ever. We will see you next August. Until then, stay safe and be strong.

The big loss for ESHPA is of course the income from the honey booth. It's our major source of funds to our organization that we spend for the benefit of our members. The expenses of the fall annual meeting rely heavily on these profits.

Troy Waffner
Director New York State Fair

During the following months, the board members will be planning how the next state fair will look. We will ask input from all officers and directors not usually involved with the booth. Improvements are being planned that hopefully will help us be more profitable, efficient, and make more people aware of our mission.

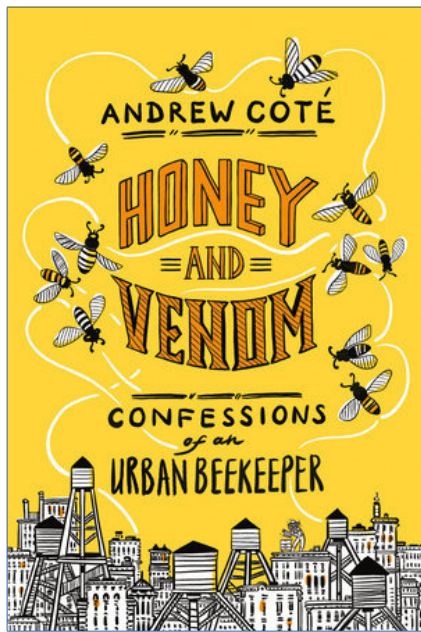
Andrew M. Cuomo
Governor State of New York

Lastly, thank you to all people who had expressed interest in helping at the honey booth this year.

Richard A. Ball
Comissioner NYS Dept. of Agriculture & Markets

Hans Junga
ESHPA Director & Historian





Honey and Venom: Confessions of an Urban Beekeeper is a new book out from New York City's premier beekeeper, Andrew Côté.

Highly recommended! I met Andrew Côté in February 2012 when I started taking the beekeeping course taught by him and his father, Norm, for the NYC Beekeepers Association. His class was the catalyst that got me into becoming a beekeeper in NYC.

His book was just released this week and I received my preordered copy from Amazon 2 days after. It has been a fun read for me during my (limited) non-beekeeping time these last two days.

As a NYC beekeeper it is a must read as you most likely have seen Andrew either in person or in various press articles and videos; he is the "go to" beekeeper in NYC. If you are a beekeeper elsewhere it is a great read because you will relate to many of the stories and real-life characters Andrew writes about. You will get the chance to see a side of beekeeping you might not see where you keep your bees. As a non-beekeeper it is also a great book to read because Andrew gives some interesting bee facts throughout the book without getting overly technical – like how honey bees have gone up in the space shuttle, or that honey bees have been utilized to sniff out cancer.

Each chapter represents a month in the life of a NYC beekeeper. Andrew writes about what beekeepers and the bees themselves do during that month, and then tells stories about things that happened during that particular month for him. For instance, one month talks about swarms, what they are and how they work. He then takes the reader to unusual swarm calls like one atop One Times Square, where the big ball drops on New Year's Eve.

He tells many stories of travels around the world working with beekeepers in under-developed areas feed their families and villages by keeping honey bees. The first chapter details how wrong things went while teaching beekeeping in Uganda and how his party was attacked by *Apis scutellata*. Other chapters discuss beekeeping related adventures in China, Japan, and Iraq. There are many crazy New York City beekeeping stories.

The book really shows a hidden side of Andrew Côté the person, not just the celebrity beekeeper. He shares many stories of meeting famous people like Martha Stewart, Yoko Ono, Paul Newman and Spike Lee, amongst many others.



Continued on the next page

Inside *Honey and Venom*, you will see plenty of Andrew's fine sense of humor and his witty sometimes sarcastic humor. We also learn what most people don't know about Andrew, like how he was a Fulbright professor and a tenured university professor who left academia to chase his passion for honey bees.

He also tells a great deal about his family lineage including their four generations of beekeeping history, his obvious closeness and love for his father Norm is woven throughout, and the reader follows along and learned how he met his wife (while at a farmers' market), followed (not too closely) by birth of his son.

Andrew includes a cast of NYC Beekeepers in his book, and I am honored to be one of the many local beeks mentioned. In fact, I am included in one of the best chapters of the book (in my opinion) where a man in Queens had harbored 50 beehives in his driveway, driving his neighbors crazy, and eventually drawing the attention of the authorities who removed the overcrowded apiary.

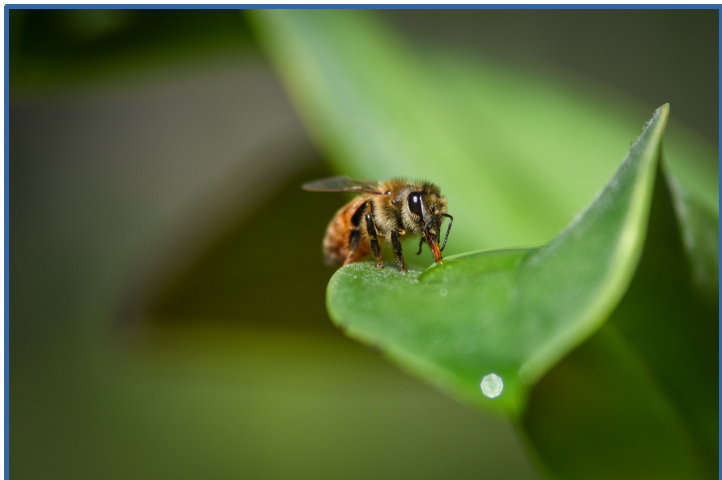
The book is 295 pages long and published by Penguin Random House and is available as a hard cover book, e-book, and an audio book recorded by Andrew.

Highly recommended by...

Tom Wilk

**Cornell University Certified Master
Beekeeper**

ESHPA Director Long Island/NYC District



Honey Lime Glazed Chicken Thighs with Vanilla Honey Roasted Tricolor Baby Carrots

Ingredients:

2 Free Range Chicken Thighs
6 pcs Tricolor Baby Carrots
2 Limes
4 oz + 1 oz honey
1/2 t pure Vanilla Extract
1t butter
Olive oil
S&P

1. Make the glaze...

In a small pot add 4 oz honey and the zest and juice of 2 limes. Reduce by half. Set aside

2. Preheat oven to 400 degrees. Season thighs generously with salt and pepper. Place skin side down in a saute pan on medium heat with a little oil. Cook until skin is crispy golden brown. Turn them over and put the pan in the oven. Cook thighs until almost done, 10-12 minutes. Brush the honey glaze all over the thighs and place them back in the oven for 5 more minutes.

3. Season carrots with oil, S&P and place in the oven on a small baking tray until cooked and slightly caramelized. Once cooked, place in a small saute pan with 1oz honey and vanilla for 2 minutes. Add the butter at the end.

4. Arrange the carrots nicely on your plate or platter. If you want to get fancy, cut the bone out of the thighs and cut the thighs in half so each piece looks like 2 triangles. Arrange the triangle cut thighs on the plate as well. Glaze thighs with more sauce and drizzle extra sauce around the plate

Chef Vinny Accardi is CIA trained Chef and Local Queens Native with 20 years of experience and knowledge in NYC, Vegas and Europe. Vinny had a successful run on Hell's Kitchen and was the winner of the season 3 Premiere of Restaurant Startup as well as the owner of ROOM 55, a popular restaurant.

Showing Honey

Part 2

by Mark Fiegel

It's the middle of June when I am writing this and we are just beginning to reopen after a long pause caused by Covid-19. The NYS Fair has not been canceled yet so we are still up in the air as to whether there will be a fair and a honey show at the fair. EAS in Maine has been canceled as have many other conferences, honey shows, the ESHPA Summer Picnic, and other beekeeping activities. The ESPHA Fall Meeting and Conference is still in the planning stages as is the honey show. Even with the changes this summer there will be honey shows in our future. I am going to give you some guidelines that I hope you find useful in preparing for your honey exhibits for the next show. Keep in mind, these are guidelines that I use, but there are many other methods and tricks to prepare exhibits for a honey show.

Use what works best for you and good luck!



When to get started

Most start thinking about entering a honey show the week before the show. Preparing an exhibit for a honey show entry takes a lot of time. So, you need to prepare your exhibits way in advance. Two weeks would be pressing it, two months would be much better. The reason is simple. Most problems with honey exhibits are a result of having dirt, hair, wax, foam or those little tinny bubbles floating in your honey. The little tiny bubbles in your honey are the result of the honey being spun in an extractor or the honey being forced thru a pump. Time is the best remedy to remove all these impurities and it takes a long time to float them to the surface where they can be skimmed off.

I have a simple method to remove almost all impurities from my honey. I have taken two gallon buckets and placed a honey gate on them, up from the bottom about ½ to 1 inch. This is so you're never tapping honey off the very bottom of the pail where heavy particles of dirt might settle. I fill the pail way in advance of the show season. Like right at extraction. As a matter of fact, I have filled these pails right from the extractor. Wax, dirt, bee parts, air bubbles, pieces of wood all float to the surface with time. If you do this months before a show all the impurities will be floating on top or have sunk to the bottom of the pail. If the honey should crystalize, better yet, just skim an inch off the top and remove the impurities before you decrystalize the honey. You can also pour honey into other containers as well, such as 5 lb. jars and pretty much accomplish the same, it's just that you will have to skim the impurities off before you fill your jars. If you only have a short time to float out the impurities you will have to add some heat to your honey to speed things up. (100-105 degrees F. is enough or you will begin to degrade the quality of the honey) If you have crystals in your honey at any time, you will also need to add heat. Some light honeys will decrystalize at 110 degrees F. but most darker honeys require 120 degrees F. to completely melt the crystals.

Selecting your Jars

You will need 6 to 8 Jars for each class of honey you enter. Always pour more than the entry rules dictate for an entry. If you fill 8 jars you will be lucky to be satisfied with four of them in the end. Most glass is not perfect or of good quality. You will need to go thru several cases of jars to find 6-8 good ones. Eliminate the jars with any defects such as air bubbles, wrinkles, bad seams, slumping, etc. I prefer the Queenline jars over the Classic jars, they are much better. I went thru 10 cases of Classic jars last fall to get 10 good jars then found 10 good jars in the first case of Queenline jars. The only reason I even bothered with the Classic jars was because Gamber Glass offered \$100 for a first-place entry that used Gamber glass. Which brings me to another point: read the rules! I should mention that some jars will have a lot number printed on them. This is not a defect but needs to be removed with Goo-Gone or a similar product. Good luck finding good jars.

Filling your Jars

If you fill your jars with the bucket method I described earlier, you can just fill them up, being sure to over fill them. If you're pouring honey from a container, skim the lint and foam off first. When you fill your jars, fill them close to the top so you can skim off the dust, foam, etc. from the top after it sets for several days. Keep in mind, if you are going to add heat to your honey to melt crystals or to speed up the process of floating out particles, the honey will expand and pour over the top of your jars, making a big mess. You will need to skim the honey down to close to the fill line before heating it to be safe. The fill line was a mystery to me for a few years. Never mind if your jar has exactly one pound of honey, it will be judged on the little bead on the outside of the jar below the threads and just below the lid when its screwed on tight. The meniscus (top edge) of the honey should be even with the top edge of the fill line bead. If you put your lid on and you can see light between the honey and the the lid, then you are way underfilled.

Skimming

I simply skim off any remaining dirt or air bubbles with a metal or plastic teaspoon. One skim a day until you are to the fill line. I always plan on one last look and a skim just before I enter the honey. I also have a sharp tool like a German grafting tool or dental pick to break or pick out any last little bubble or a piece of lint that I can remove without removing anymore honey. After your done skimming you should wipe the inside and outside of the top of the jar with a damp, lint free cloth.

Jars and lids

I always bring clean lids just in case a jar tips over, but I usually just go ahead and change them before I enter an exhibit. Speaking of tipping over jars. I almost always bring 4 jars if the entry requires three, just in case you drop one, tip one over, etc. I also wipe the jars down with a window cleaner the day before I turn them in and wrap them in a lint free cloth. Be careful not use the window cleaner on the rim of the jar, just water. You could trap the cleaner odor in the jar or on the lid where the judge could pick up the odor. Just make sure the outside of your jars are clean and free of fingerprints. Nitrile gloves help prevent fingerprints but also prevent you from feeling anything sticky. Unfortunately, I've been at too many shows where the Stewarts handling your entry do not wear gloves and the judge marks you off for fingerprints. All you can do is make mention of it after the show and hope they improve matters at the next show.

Scorecards

Some of the best advice for showing honey will be on your scorecard. Read the criticisms carefully, they are actually coaching you for the next show. But also keep in mind no two judges are alike and no two shows are the same. I look at it this way. If they placed a class to third place and you didn't place. It doesn't necessarily mean you had a bad entry; it means at least three other exhibitors had better entries.

I will include more on scorecards and how to evaluate your own entry in the next Newsletter.

Lastly, if at first you don't succeed, try again.



ONTARIO BEEKEEPERS'
ASSOCIATION
Since 1881

Huge Loss of Bees in Quebec, Canada

On June 5th, 2020 two Quebec beekeepers experienced a mass killing of their bees. 600+ hives were being prepared for travel to blueberry pollination when more than 50% of the colonies were affected. Typically this many hives are not together in one area, but due to the situation of preparing the hives for pollination, the hives were temporarily gathered together in one area for easy loading. Unfortunately, when the hives were collected together in one spot, herbicides were being sprayed in a nearby location, during the bee foraging time, on a warm, windy day. Bees returning to the hives from foraging flights began dropping from the sky.

The beekeepers happened to be present at the time of the incident, and were able to obtain the labels for the chemicals being sprayed - a mix of Vios G3 (Bayer) + Roundup (Glyphosate) + Engenia (BASF) with the active ingredient Dicamba. Until now, herbicides have not been implicated in bee kills in Ontario or Quebec.

While each of the herbicide chemicals from the labels may have been registered by PMRA individually, the mixture of these chemicals has not been confirmed to be safe for bees. The possible synergistic toxic effect on pollinators needs to be researched more thoroughly. Dicamba, the active ingredient in Engenia, has been partially banned in the U.S.

To avoid more bee deaths, Quebec and Ontario beekeepers are asking farmers to follow and observe the cautions on the labels and to spray in the early morning and late evening to avoid spraying during the day when bees are active. Beekeepers cannot sustain heavy losses like this.



Throughout this newsletter has been some great macro photography. Big thanks to Loni Butlin for sharing her work with us! Here's what she had to say about herself;

"Most people don't associate beekeeping with outlandish bee photoshoots, but here I am with my camera and sugar water in hand. Like many beekeepers, I have always been fascinated by pollinators. I have many hobbies (snowboarding, sewing, crafting, photography) and I tend to blend them together. Earlier this year I picked up my package of honeybees and had to keep them in the basement of my house because of the cold temperatures. I was terrified but absolutely amazed at these creatures. I installed the package two days later and started taking pictures. Every picture was unique but I wanted something more. I quickly hopped on Ebay and purchased a used Sigma 105mm macro lens with a 2x teleconverter and it was then that I truly fell in love with bee photography. One day I had the idea of putting sugar water in a tea cup on my porch to see if I could practice taking pictures of bees. A tea cup turned into a dollhouse bathtub which then led to a series of bee photoshoots. You can check out my bee shenanigans on Instagram at [TinyTreesApiary](#)."

**Loni Butlin
Brockport, New York**

**“Bumble bees damage plant leaves
and accelerate flower production
when pollen is scarce”**

*By Foteini G. Pashalidou, Harriet Lambert,
Thomas Peybernes, Mark C. Mescher &
Consuelo M. De Moreas*

SCIENCE - 22 MAY 2020 : 881-884

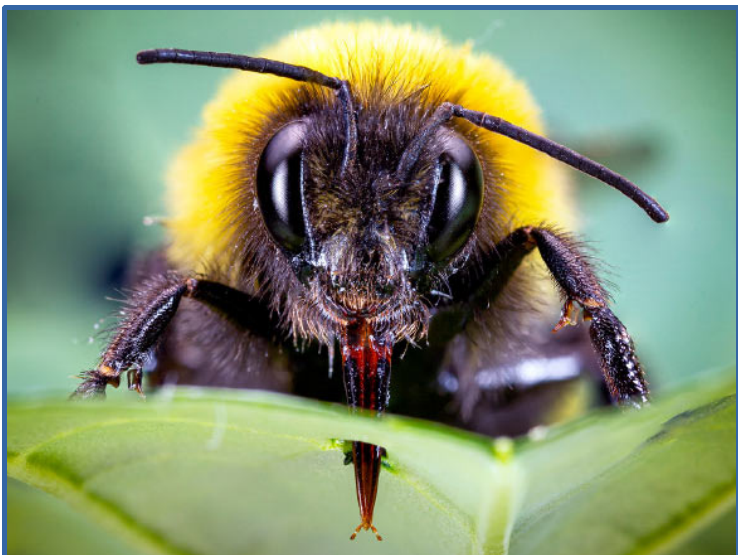
DOI:10.1126//science.aay0496

Authors Pashalidou and colleagues report in Science this May that bumble bees become gardeners when pollen is scarce. Just like honey bees, bumble bees depend heavily on pollen in the spring for food as they grow their colonies. When faced with pollen shortages due to weather vagaries, bumble bees actively damage plant leaves, biting 4-5 holes in a matter of seconds. Such damage accelerates blooming of the plant by as much as 30 days. Experimenters were able to replicate this accelerated bloom by mechanically damaging leaves in the same way the bees had done. Because this specific type of leaf damage was thus shown to accelerate blooming, the activity of the bumblebee is most likely no mere coincidence, but is a deliberate act intended to spur the plants into bloom and produce the needed pollen.

For a more thorough summary of this interesting study, see:

<https://www.newscientist.com/article/2244009-bees-force-plants-to-flower-early-by-cutting-holes-in-their-leaves/#>

Christina Wahl, Ph.D.



U.S. Department
of Transportation

**Federal Motor Carrier
Safety Administration**

**FMCSA Publishes Final Rule on
Changes to Hours-Of-Service
Regulations**

Thursday, May 14, 2020

Posted by: American Beekeeping Federation

The Federal Motor Carrier Safety Administration (FMCSA) published the final rule on changes to the hours-of-service regulations. The decision to increase the air-mile radius to 150 miles is particularly important for agricultural products that are ineligible for the agricultural exemption to the hours-of-service rules, such as processed products like soybean meal, distillers grains and flour.

Here is a summary of the main changes:
Brings the short-haul on-duty period in line with the rest of the industry, while increasing the air-mile radius of short-haul trucking from 100 air miles to 150 air miles and expands allowable work shift from 12 hours to 14 hours, although total driving time is still restricted to 11 hours;

Allows drivers, under certain adverse driving conditions, to extend their driving window by up to two hours;

Changes the requirement drivers take a 30-minute rest period within the first eight hours of coming on duty, to after 8 consecutive hours of driving time have elapsed, and allows the break to be taken as on-duty, not driving; and

Makes modifications to the split sleeper berth provisions of the rule allowing greater flexibility for how a driver splits their sleeper berth time.

Download the final rule here:

<https://cdn.ymaws.com/www.abfnet.org/resource/resmgr/docs/qq.pdf>

Honey Bee Word Search

S J N L C N W V D W D Y N E C T A R N A A G X V E
 Q V R G J E O R D M S V Q S P Z M K F Y W M Q M V
 T Z X P D O R B N Q H N S U C F V V D X P A U Z N
 G S A M P V K T P G G V I L M H R E X M J A E O I
 Y E Q D K R E H E Q E Q K L A A O D N U O G E M M
 G G C T P C R V O G R K F S H R I N P O L N N I R
 I O H Z I P Y P U N D J H C Y V V J E N M E V T R
 I I O N N P S I C A E J Z H P C Y A X Y N C X E V
 G D R L J B J U Q A P Y H B C S V Z E Q C L O Y A
 C M C P X D N T Z A U I J C D C B J J C U O H N R
 K C N D E I P W J Z Z C S P R U B C Z V W H M X R
 Q J I H X K I K N Z V Q A M C L T J B A N W Z B O
 U P O L L I N A T I O N T S E A S I S K U J K M A
 X W H G N N C S X B F X Q S I L R A B R O O D X U
 Y G N H A O Z G A E F I R A S A L N S M C X P G O
 P N D U L K Y T R P O K Z O N T N I I K B M H Y M
 S U K G B U C K F A S T A R M X I N F C A G N T Q
 W Q Z R U M E V G W D W A K I M S N G E A T E O J
 A Q P W K U H P O T P K L D P T Y I G R R U R K N
 R S O H S Q K Q S D S T Y V G J A Z Y E N A L A E
 M E L W H N F J W P X F M V K N K L Q D R B C S Z
 F L L V Q F V S M N A W J D R O N E I E Z W O Q K
 I G E Q R R O Y A L J E L L Y D V V K A W J Q A V
 A X N L M W D D Z X S J S U W Z Q F Y T N B G E V
 S U G G E X J Z L H B G Z W A K Y N I P T U H Y Y

apismellifera

pollination

royaljelly

honeycomb

Caucasian

saskatraz

Buckfast

Italian

stinger

carnica

larvae

worker

varroa

pollen

nectar

brood

swarm

drone

honey

venom

queen

mite



Cocktail Hour



My name is Jena Lane Ellenwood, I am a bartender, writer, and cocktail educator. Ordinarily, I work at the Sparrow Tavern in Astoria and Dear Irving in Manhattan. I am the Nikka Perfect Serve Global Runner Up, Marie Brizard 2019 US Masters Winner, and the Queens winner for Old Forester's Battle of the Boroughs, which I won for a recipe showcasing the flavors of Astoria and using Wilk Apiary 11102. I live in Astoria with my six toed cat, Cash.

I love using honey in cocktails! Honey is such a versatile ingredient and, in my opinion, a great way to showcase terrior. The mere fact that one tiny creature can create so many flavors depending on which flower it pollinates is magical. Being able to work with Wilk Apiary to make cocktails using honey from my zipcode in Queens is truly special- I love being able to celebrate my neighborhood! Astoria is such a food centric community, and honey is such an important element in so many cuisines and cultures here, it makes sense to use edible (and drinkable) items to honor that and to celebrate the fabulous bees!

In addition to bartending, I also teach cocktail classes so if you'd like to see me demonstrate how to make them, I've included links to my Youtube and Instagram channel.

Contact info:

<https://youtu.be/NhFoS3wHi3A>

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Cheers and get buzzed responsibly!



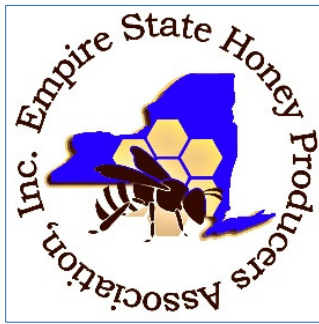
Bee's Knees

A prohibition era tippie created by Frank Meier, who worked at the Hoffman House in NY and then became the head bartender of Hotel Ritz in Paris in 1921.

1 oz Lemon Juice
¾ Honey Syrup
2 oz Gin

Build in SHAKER, add ice and SHAKE.
Strain into COUPE.

*Honey Syrup: 3 Parts honey to 1 part warm water, stir to incorporate and store in fridge.



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