



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 2021
Issue 108

President's Message

As we roll into Fall, it's clear to see that the early summer honey crop didn't hold true. Early on, the honey crop was looking great! But as the July rain settled in, the bees ate most of the early honey and left beekeepers wondering why the honey crop was low in New York State. Actually, the drought out west and plenty of natural problems left the national honey crop averages well below the normal. Early next year, the U.S.D.A honey report will show the extent of the National Domestic Honey Shortages.

Many Beekeepers in NY are still confused about the New Honeybee Registration bill that passed. The new law will require all beekeepers to register hives in NY. The NY State Apiculturist, Joan Mahoney will be at the ESHPA Fall Meeting in Syracuse. She will explain the law and the Agriculture and Markets links to the registration form. Joan would like beekeepers to register online. This law is for an accurate census of hives in NY. The state is not trying to inspect everyone. They basically want to inspect beekeeping operations that are interstate and beekeepers that sell queens, NUCS and live beehives. IF beekeepers WANT to be inspected, then NY will determine if they can fit more operations in.

The Apiary Industry Advisory Committee meeting was held on October 7th. Native pollinators and managed pollinators were discussed, as well as exposure to neonic pesticides by honeybees, how bees were exposed and pesticide contaminates. Dr. Scott McArt has some great information and he emphasizes how important local research is to beekeepers in certain areas. Mr. McArt also discussed that varroa mites can also be transferred to bumblebees. Deformed Wing Virus has been detected in a couple Bombus species indicating that mites can be transferred.

Joan Mahoney reported that AFB in NY is actually down this year. Good news, Joan is looking for volunteers in NY to work on the AFB Vaccine. If you've had AFB and want to participate, then please contact Agriculture and Markets.

I look forward to seeing everyone in Syracuse next month at our Annual Conference.

Thank you,
Dan Winter - ESHPA President

Save the Date!!

The Empire State Honey Producers Association is hosting its Fall in-person bee conference on Nov. 5th and 6th 2021 at the Embassy Suites on Hiawatha Blvd. in Syracuse, NY. As in the past, there will be a number of speakers both days, trade show, a banquet on Friday evening, a silent and a live auction, and a honey show. The guidelines and classes for the honey show are listed below. Other details regarding registration, the schedule, and the speakers will be posted on the website in a week to ten days.

So, save the date, we're back in-person again!!

The Roger A. Morse Honey Show

Now is the time to be preparing samples for the 2021 Fall Empire State Honey Producers' Association Roger A. Morse Honey Show. This year's show will be much the same as in past years. Liquid extracted honey, beeswax and mead will all be featured.

All members of the Empire State Honey Producers' Association are welcome and encouraged to participate. All entries shall be produced in New York State. A Blue Rosette for first place entrants will be awarded as well as a cash prize of \$100. Second places winners will be awarded a Red Rosette and \$50 cash. An additional prize of \$100 will be awarded to the best of show from the extracted honey classes and \$100 in cash will be awarded to the best of show from the beeswax classes. The best of show entries will be auctioned off at the Friday evening banquet.

The 2021 show will feature four classes of liquid extracted honey: light, light amber, amber and dark amber.. There will also be three classes of beeswax: a one-pound block, molded candles and dipped taper dinner candles. Also there will be a taste-only "black jar" competition.

So, here is what you need to do:

Liquid Extracted Honey Classes:

- Submit three samples per class in one pound/454g classic, queenline or similar style honey jars.
- There shall be no labeling on the jar (however a \$20 bill taped to the bottom is acceptable).
- 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 (off flavor such as burned or fermented honey)
- 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 one pound. Points will be deducted for underweight and overweight entries.
- For the molded and dipped beeswax dinner candle classes, submit a pair of 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:

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 taste. A \$25 cash prize will be awarded for the best tasting jar of honey.

MEAD Class Descriptions

Mead, dry, one bottle

Mead, sweet, one bottle

Mead made with fruit or juices [Melomel, Cyser or Pyment], one bottle

Mead, sparkling, made with or without fruit juices, one bottle

Finally, all entries shall be submitted by noon on Friday, November 5th. If a member is unable to submit his or her samples at that time a trusted friend may enter the samples. Except for the best of show samples, all sampled may be returned after the Friday evening banquet.

Please do consider entering the show. There is no entry fee, there is the prestige of winning a ribbon and a fabulous cash prize(s). If you have any questions regarding the honey show you may call Jon Ryan at 315 224 6601



NY State Fair Summary 2021

**NYS Fair Committee Members:
Heather Dodds, Kim Ess,
Mark Fiegl, Hans Junga**



Another year has come and gone. We are still facing many challenges but each day is a new day and we are moving forward. This year's fair was still held for the proposed 18 days and ran from August 20th-September 6th 2021.

It was nice to meet so many new faces this year. This year we overcame new bumps in the road and had a successful state fair year. This year was our first year having our new 501©(3) organization and having the option to donate honey and other bee hive products to the group. This will be an option for everyone for next year and for the years to come. With the new organization formed, all donations to the group will be a tax write off for the donor, instead of a profit for the donor.

We had a total income of \$24,736. Our total expenses from honey and products purchased along with supplies was \$15,296.77. Total profit at the end of the fair was \$9,439.23.

We had all sorts of varieties of liquid honey this year along with creamed honey. We also had bee hive products that included comb honey, chunk honey, lotion bars, large and small candles, taper candles, and wax for sale. We sold numerous t-shirts and hats this year and look forward to a new design for next years t-shirts. New this year were aprons for sale for both volunteers and the public.

Thank you to our 2021 Honey and Beehive Products Donators:

Andy Card, Mark Fiegl, Kim and Ben Carpenter, Chuck Kutik, Ray Lowe, Tom and Patti Shultz, Tom Wilk, Dan Winter, Earl Villecco, Ben and Mark Rulison, Bob Faulkner, Angel Convey, Kim Ess, Jon Ryan and Hans Junga.

We will continue to need honey and products each year as well as volunteers. If you have an interest in volunteering or donating products contact myself soon to be added to the list. We currently gave every volunteer a year's membership in ESHPA, in addition to NYS Fair admission and parking tickets. Parking tickets and NYS fair admission passes were added expense this year due to changes done from the NYS fair board.



Thank you to Mark Fiegl and Dan Winter for supplying and taking care of the observation hive and bees. All of the volunteers helped to feed the bees throughout the fair weeks and kept them alive.

Rental for the booth in the Horticulture Building was free this year as per the “grandfather clause” arrangement, and due to expectation, that ESHPA will provide public education. ESHPA has been a participant at the NYS Fair for more than 100 years. We will continue to have an educational display next year as part of the booth. Betterbee will be joining us next year as well to share their knowledge with the public as well from their educators.

We had 32 volunteers this year throughout the 3 weeks. We all learned something new from each other and made new friends with new beekeepers from all over the state.

Thank you to all of our volunteers who helped to make this year’s fair a success:

Hans Junga, Stephen Dodds, Heather Dodds, Randy Hammond, Bob and Sheila Faulkner, Clint Goodwin, Mike Delaney, Jennifer Bitner, Bob Deemer and grandson Noah, Mark Fiegl, Dan Winter and son, Ray Lowe, Jon Ryan, Terry Knoeller, John Bishop, Tom and Patti Shultz, Tom Wilk, Earl Villecco, Jacob Skinner, David Lewis, Angel Convey, Kitty Kiefer, Susan Dolata, Sue Garing, Robert Grajewski, Hannah Pilkey, Jess and Allison from Kutiks Honey, and Sandy and Dave Komoroff.

**Next years fair will be back to the original 13 days
from August 24-September 5, 2022.**

We look forward to another great year next year!









Annual Meeting of the Empire Honey Producers' Association

H. H. Root

A number of changes were necessary in the program for the annual meeting of the Empire State Association of Beekeepers. Because of the illness and death of his mother, Dr. E. F. Phillips was unable to be present; his place being taken by William Coggshall and George Rea.

Dr. E. J. Dyce of Guelph, Ontario, because of illness could not be present; his place being taken by his assistant, G. F. Townsend.

The election of officers resulted in George Rea, President; Burel Lane, Vice-President; George Rasmussen, Second Vice-President; George Rea, Financial Secretary; E. T. Cary, Secretary-Treasurer.

The date of the next annual meeting was set for December rather than February. The summer meeting is to be held in July at Ransomville, New York, at Adams and Myers.

R. H. Kelty would suppress all publicity regarding disease-resistant stock until more work has been done along this line. He fears that beekeepers will relax their vigilance in the belief that disease-resistant stock can be obtained in the near future that will make all caution unnecessary. Mr. Kelty bases his whole system of management on the double brood-chamber.

George Rea advocates two-story brood-chambers, pointing out that a good queen needs that much area to keep busy. He feels that top entrances are not necessary if colonies are well packed; says that the thin honey due to varying seasons makes packing necessary in New York State.

Small entrances, according to William Coggshall, slow up the ripening of honey. Extracting from combs two-thirds capped over is not a safe rule for there are instances of unripe honey in combs entirely capped, the moisture being absorbed through the capping. The use of escapes in wet weather is likely to thin the honey. Storing honey in cold buildings where the humidity is high is very bad because of the absorption of moisture by the honey.

R. H. Kelty mentioned the low price made on five-pound pails. Five-pound pails of honey were selling in Detroit for 39c; in the western part of the state for 37c. In one instance a beekeeper delivered honey to a store at 30c for a five-pound pail. There are 11,000 beekeepers in Michigan with 141,000 colonies. However, 4.9% of the beekeepers own 71,000 colonies, or more than one-half of the total.

Gleanings in Bee Culture was started on January 1st, 1873, as a quarterly to answer the multitude of questions that poured into the A.I. Root company. Today, we now know it simply as Bee Culture magazine.

Seven Traits of Successful Beekeepers

Matt Wells & Bob Deemer

I have had the privilege of working in the food and agriculture industry of New York for the last 30 years. Over this time, I have met and worked with farmers from all over the spectrum of agriculture, all sizes, and levels of success. I was able to observe behaviors and traits in them and their operations that made them stand out from the crowd. I was never able to summarize these traits into a list that would be helpful to anyone. I had the opportunity to read an article written by a former colleague, and current neighbor, Matt Wells that summarized these traits perfectly. With his permission I have taken that article, which was originally directed specifically to fruit farm operations and adapted it slightly to our world.

Every beekeeper has their version of what success is or means to them. For those who operate as a business, I would define success as an operation that consistently generates enough profit that the owners can pay themselves a salary; the business can reinvest, grow, and allow for the next generation to join. There is no “one size fits all” answer or formula to be successful, but I can share a handful of commonalities evident in the successful agricultural operations I have worked.

Hardworking: This goes without saying. I don't know any successful beekeeper that does not have this trait.

Great Apicultural Skills: Anybody can start a hive and get it to produce something. The best, however, can consistently get their hives through the winter and produce income to meet their goals. To do this they have strong fundamental beekeeping skills, learned either through experience or from higher education (or a combination of both). In addition, they have the power of observation and the ability to learn from observation.

Innovators: Success not only comes with beekeeping “as usual” but challenging the “norm” and finding ways to improve. Innovators develop better practices, develop new or improve equipment, create new processes, develop new markets, etc.

Risk Takers: All beekeepers are risk takers, but some take calculated risks that allow their businesses to make a “step change” that sets them apart from other operations.

Connected: Successful beekeepers of all scales are connected or networked in the industry. They venture beyond the boundaries of their operations to share ideas, collaborate, and learn from others, including those outside of beekeeping. They also advocate for the industry and are typically involved (as members, directors, etc.) with industry organizations, local, state, or national in scope.

Financially Astute: The successful are not only good at keeping bees, but also good with numbers, have strong analytical skills and manage the business based on facts.

Passion: This trait seems to come naturally for some people and all successful beekeepers have it. Passion about a job or business fuels all the other successful traits and has a multiplier effect.

There are a few within the beekeeping world that possess all of these traits: these individuals are leaders in the industry and their operations are those that other beekeepers look to as examples. There are many others that may be lacking just one or two of these traits, but who have achieved equal success. They have done so by recognizing their strengths, identifying their weaknesses and building a team accordingly. Running a business should be thought of much like a team sport. My purpose in bringing these traits to your attention is to trigger some honest thought. How many of these traits do you possess? How many of these traits do you aspire to? How do you get there and does ESHPA have a role in helping you achieve these goals? Most importantly, can you use the traits you possess to help ESHPA continue to be an organization of beekeepers serving beekeepers?

The 10th New York City Honey Festival

By Tom Wilk

On September 12, 2021 the Rockaway Beach Boardwalk in New York City was all a buzz about honey and honey bees. The temperature was in the 80's on a beautiful sunny day with the breeze blowing in from over the Atlantic Ocean keeping everyone comfortable.

All the while over a dozen beekeepers from NYC and as far away as Otto, NY were talking about what we do and handing out sample tastes of the product from all of our beekeeping work.....honey.

While Honey Fest 2020 was missed as it would have been 10 straight years, the crowd this year made up for it and welcomed back the beekeepers with great joy and some people coming dressed in bee themed costumes.

The New York City Honey Festival first landed on the Rockaway Boardwalk back in 2011. Originally produced by The Brooklyn Grange, it began with modest intentions: an opportunity for the apiarists of New York City to celebrate NYC's pollinators, the end-of-summer harvest, and to sell honey and hive-products. That first festival was a smash success: not only did vendors find customers eager for access to local, sustainably produced honey, but it was also a wonderful opportunity to connect the community with our greater ecosystem, and the crucial role that honey bees play therein.

Honey Festival has continued to flourish in the years to follow under the loving care of a rotating cast of producers, in 2017 I was handed the reigns from Brooklyn Grange to run the Honey Festival. For 2 years under my company Wilk Apiary, Inc until we were able to form the Queens Beekeepers Guild, Inc. a 501(c)(3) not-for-profit charity. QBG is now the recipient of proceeds earned from the vendor fees and raffle sales. The money earned helps the guild's mission of education and community amongst local beekeepers as well as non-beekeeping community members who want to help pollinators and learn more about the environment, we all share.



The raffle was great we were able to make 4 different prize baskets with honey and various items donated by the honey fest vendors. Below is a picture of Tom Wilk, the event organizer with the 1st place prize winner and her bounty of honey and other bee products (Sorry her name was lost in the confusion of the end of the event).

I would like to thank The NYC Parks Department for always coming through with the permits to run The NYC Honey Festival on what is Parks Department property. We look forward to continuing the tradition next year on Saturday September 10th, 2022.

For more information:

www.queensbeekeepers.org & www.nychoneyweek.org





Photo Credit – Valery Rizzo



Photo Credit – Valery Rizzo





The Wilk Apiary staff at Honey Fest. Wilk Apiary is known for their many flavored honeys, as well as their unique imported honeys.

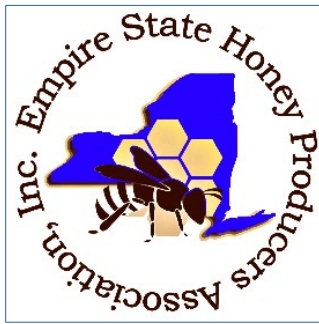
Check them out at

<https://www.wilkapiary.com/>

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