



the BEELINE

LONG ISLAND BEEKEEPERS CLUB, INC.

Keeping Bees on Long Island Since 1949

SEPTEMBER
2022
Volume 31
Edition 9

When the Queen Died, Someone Had to Tell the Bees

A report that the royal beekeeper had informed Queen Elizabeth II's bees of her death received some mockery, but it has been a tradition for centuries.



John Chapple, the beekeeper at Buckingham Palace, reportedly informed Queen Elizabeth II's bees of her death. Credit Dan Kitwood.

LONDON — As news of the death of Queen Elizabeth II reverberated through the world, a headline over the weekend puzzled many on social media: [The Daily Mail's exclusive](#) that the “royal beekeeper has informed the Queen’s bees that the Queen has died.”

Did bees need to be told about human affairs? Would they have any sort of opinion on the matter?

Visit the club web site at
WWW.LONGISLANDBEEKEEPERS.ORG

Check your account on the website every month to access this newsletter!

MARK YOUR CALENDARS

the next meeting

**Sunday, September 25,
1 - 3pm**

Sisters of St. Joseph, Brentwood
Follow bee meeting signs.

LIBC Annual Honey Tasting Contest

Bring honey in jars with
NO identifiable labels.

also **Grace Mehl**, our
Education Director, will present

upcoming events

Teaching Apiary **Sep 24**
with Donal Peterson

Lunch & Learns **Oct 7**
[Zoom link here »](#)

LIBC Annual **Oct 23**
Honey Judging Contest
plus, a Speaker on
Advanced Candle-Making

Holiday Party **Dec 4**
(Location to be announced)
Grab bag gifts \$20 limit
Cost to be announced

Erin McGregor **Jan 22**
from Maine, on Nucs

More details for the above events
inside this newsletter.

But some beekeepers, backed by folklore historians, say “telling the bees” is a standard practice that goes back centuries, with potentially grave consequences if not followed.

deaths. Beekeepers would knock on each hive, deliver the news and possibly cover the hive with a black cloth during a mourning period. The practice is more commonly known in



“Der Bienenfreund” (“The Bee Friend”), an 1863 painting by the German artist Hans Thoma. “Telling the bees” is a custom practiced in Britain and other parts of Europe.

Britain but is also found in the United States and other parts of Europe, Mr. Norman said.

In the 18th and 19th centuries, it was believed that neglecting to tell the bees could lead to various misfortunes, including their death or departure, or a failure to make honey. Nowadays, beekeepers may be less likely to believe they risk bad luck, but they may continue to follow the tradition as “a mark of respect,” Mr. Norman said.

Stephen Fleming, a beekeeper for 25 years and the co-editor of *Bee-Craft*, a magazine for British beekeepers, said he once performed the tradition after a friend died. He went to the friend’s bees, quietly knocked on the hives and told them the news, he said.

“It was just something I thought my friend would have enjoyed,” he added.

After *BeeCraft* published an article about telling the bees in 2019, several

“It’s a very old and well-established tradition, but not something that’s very well-known,” said Mark Norman, a folklorist and the author of *“Telling the Bees and Other Customs: The Folklore of Rural Crafts.”*

The tradition holds that bees, as members of the family, should be informed of major life events in the family, especially births and

people wrote in with their own stories of doing the task. One reader, addressing someone else’s bees, spoke in rhyme to tell them their master had died: “Honeybees, honeybees, hear what I say. Your master [name] has now passed away.

John Chapple, the beekeeper at Buckingham Palace, declined to comment. The Daily Mail

A widow and her son telling the bees of a death in the family. Painting by Charles Napier Hemy (1841-1917)



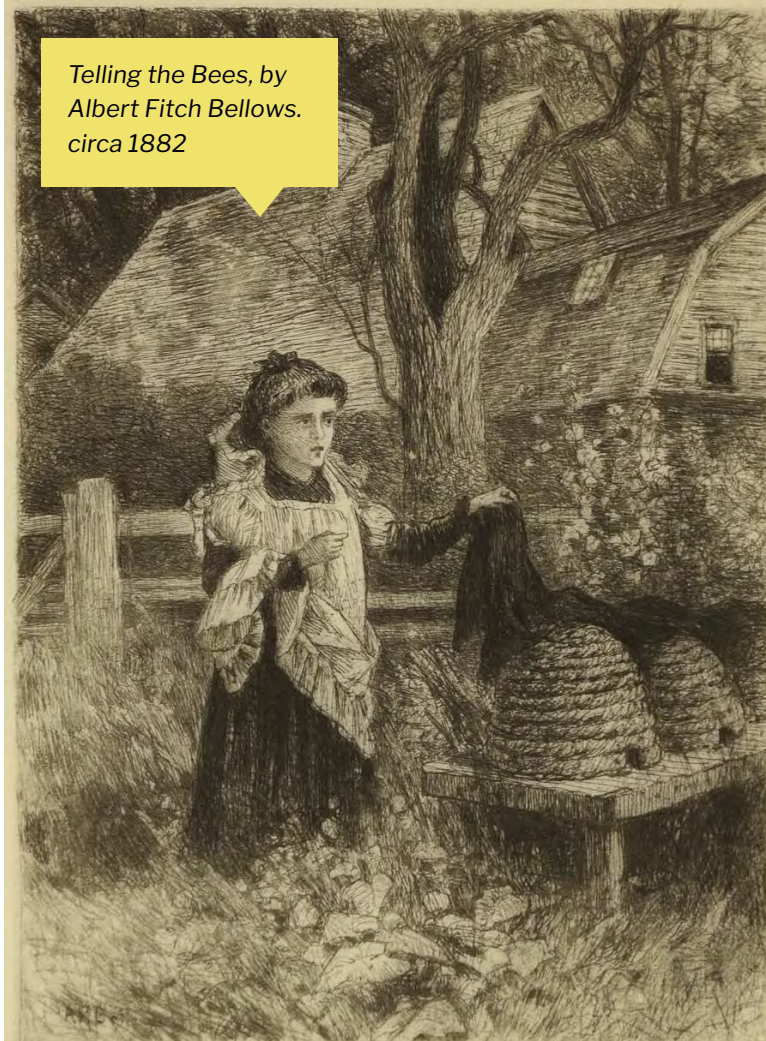
reported that he had placed black ribbons tied into bows on the hives before telling them in hushed tones that the queen had died and that they would have a new master.

Mr. Fleming said most beekeepers would most likely be aware of the tradition, but not as many would practice it.

“It’s generally thought to be a good and nice thing to do,” he said.

Source: *New York Times*. Published Sept. 13, 2022. By Daniel Victor. Victor is a general assignment reporter based in London after stints in Hong Kong and New York. He joined *The New York Times* in 2012 from ProPublica.

Telling the Bees, by Albert Fitch Bellows. circa 1882



You are invited to a free NY Bee Wellness Zoom Webinar:



winter bee biology

Why Winter Bees are Key to Colony Health and Survival **with Gard Otis**

Dr. Gard W. Otis, University of Guelph, Canada, and
Institute of Bee Health, Switzerland

Honey bees in winter are physiologically very different from summer bees. Winter bees store fat, have inactive brood food glands, become inactive, and live much longer than summer bees while their colony is not rearing larvae. The health of winter bees strongly influences colony survival during winter, so they are not only of academic interest to us humans. What exactly are winter bees? When are they produced? What causes them to become winter bees and not short-lived summer bees? And how does our bee management affect the health of winter bees?

Dr. Gard Otis will discuss these topics and answer related questions during his talk.

Tuesday, September 20th, 2022
@ 7:30 pm ET

Register in advance for this webinar:

https://us02web.zoom.us/webinar/register/WN_UJ-wOiMRPSVe_hbJK7BtA

After registering, you will receive a confirmation email containing information about joining the webinar.

This is a listen only webinar; questions can be submitted during the session. **You must register at least 1 hour before the webinar begins!**

Questions? Contact: info@nybeewellness.org

ABOUT THE SPEAKER

Dr. Gard Otis studies the ecology, behaviour and evolution of honey bees and butterflies. He joined the University of Guelph in 1982. During his 36 years as a professor, he introduced approximately 4000 students to our favourite insects, the honey bees. He is a recognized authority on swarming and mating biology, tracheal mites, beekeeping development, and the many honey bee species that inhabit Asia. He has personally observed all 14 species of *Apis* in their native habitats.

Gard is a Professor Emeritus, having retired from the University of Guelph in 2017. He is also an Adjunct Researcher at the Institute of Bee Health, University of Bern, Switzerland. He remains involved in research and writing projects related to honey bees and butterflies. His current research is on giant “murder” hornets and their interactions with Asian honey bees, the ecology and taxonomy of the Himalayan *Apis laboriosa* and the other giant honey bees, and explorations for new species of honey bees in Asia.

• *the next meeting* •

Sunday, September 25, 2022

Location:

Sisters of St Joseph,
1725 Brentwood Road
Brentwood, NY 11717

Time: 1 - 3pm

NOTE: The meetings are the fourth Sunday of the month at announced locations.

The meeting will take place in Building #2, which is the building with the green dome on the roof.

This month we are holding the **Annual Honey Tasting Content. Please see rules on the next page (Page 6).** Grace Mehl will also talk about what's happening in the hive right now. We'll hold the Honey Judging Contest in October.



MASTER BEEKEEPERS LIST

Moira Alexander
Smithtown
631-265-8249

Peter Bizzoso
Manorville
631-874-4750

Rich Blohm
Huntington
631-271-7812

Steve Chen*
Holbrook
646-625-9910

Carl Flatow
Oceanside
516-510-6227

Walter Goldschmidts
Lloyd Harbor
301-613-0001

Nick Hoefly
Astoria
352-875-5642

Chris Kelly
Mattituck
631-275-5786

Deborah Klughers
East Hampton
631-377-1943

Ray Lackey
Caledonia, Michigan

Joan Mahoney
N. Babylon
631-667-5339

Grace Mehl
Smithtown
631-724-5053

Fred Munzer
Dix Hills
631-243-3512

Marianne Sangesland
Smithtown
631-680-5895

Miguel Valentin
Ronkonkoma
631-588-6102

Wayne Vitale
Setaulket
631-675-0302

Laurie Volel-Wilkowski
New Hyde Park
516-643-6011

Neal Wechsler
Lindenhurst
631-957-7136

* **EAS and Cornell Master Beekeepers Program:** Master Beekeepers are certified beekeepers who have a detailed knowledge of honey bee biology, expertise in the proper practices of beekeeping, and can present this information to the beekeeping and non-beekeeping public in a detailed, accurate, clear and authoritative manner. Master Beekeepers provide education and assistance to beginning beekeepers and serve in other capacities in the community as experts in beekeeping. The Master Beekeeper program was developed by Dr. Roger A. Morse at Cornell University and has been expanded by the Eastern Apicultural Society of North America to other areas.

You can learn more about the Master Beekeeper Program by visiting the Eastern Apicultural Society website:
<https://easternapiculture.org/programs/master-beekeepers/master-beekeepers-certification-program/>

LONG ISLAND BEEKEEPERS CLUB

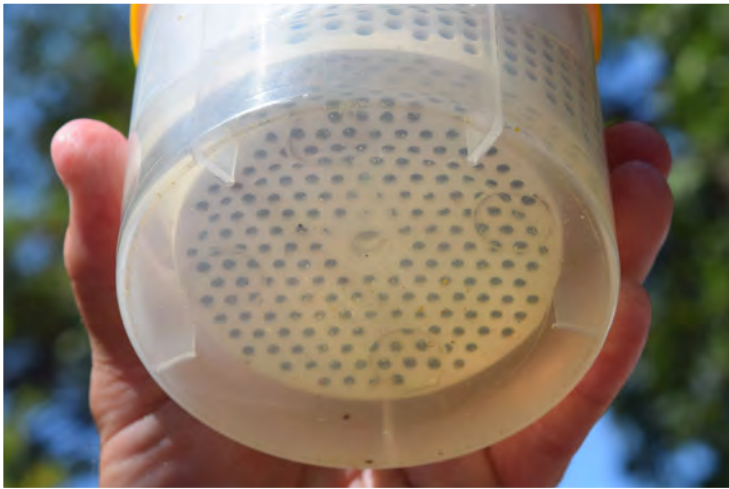
WHO'S GOT Long Island's Best-Tasting Honey?

Our Annual Honey tasting is this month at the monthly meeting. You have to enter to win for the 2022 best tasting honey on Long Island title. There will be two winners, one for light honey and one for dark honey. Here are the rules:

- You can only enter **one jar per family**
- Decide if you want to be in the **Light Honey or Dark honey** competition and bring one jar of that honey.
- There will be a table where the entries will be checked in and **you will be given a matching number** for your entry.
- Jars **must be unlabeled** with no markings of any type on them.
- **Jars can be any size**, but typically an 8 oz jar is entered as about 20 people will taste it.
- Any jar is OK, but, please ensure it has a **wide-ish mouth** so it is easy to dip into.
- Members attending will be the **tasting judges**.
- Each member will be **assigned to a table/color to taste**.
- Crackers/pencils/water/tasting sticks will be provided.
- No double dipping please.
- You will have **one voting sheet** where you can keep notes.
- You will ultimately put just **ONE number on your ballot** for your choice for best tasting honey of your table.
- If there are two tables of light and two tables of dark honey, there will be a taste off between them.
- Awards will be given as soon as the ballots are tabulated at the meeting.



photos from our meeting with
**NYS Bee Inspector,
Ryan English**





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Ryan English**





**message from
the editor**

Conni Still

Hello
Beekeepers,
I hope you are
getting your honey
and hive products
ready for the **Hon-**



ey Tasting and the Honey Judging.

We haven't been able to have these exciting events for a few years due to COVID, so we are looking forward to a great show! Make sure you read last months newsletter with all the rules and pay close attention to the specific rules regarding jars and handling and cleanliness! Watch for a Bee Blast which will duplicate that info to reinforce the importance of the care you must take for high points.

Congratulations to our member **Walter Scott** who received Master Beekeeper Certification from the University of Montana after a rigorous three year online program. We look forward to Walter joining our Masters in teaching classes and instructing the club hive experience. Great job Walter!

I hope you are getting your hives ready for winter. Grace will be speaking about that topic during **"What's happening in the hive."** at the next meeting. Hope to see you there.

a message from our
**NEW YORK STATE APIARIST,
JOAN MAHONEY**



**Honey Bee
Health Coalition
Just Published
New Varroa
Management Guide**

As summer winds down, honey bee colony population levels start to decrease and varroa mite populations increase. This time of the year is one of the most critical times to manage varroa mites to insure over winter survival. The Honey Bee Health Coalition has recently revised their Tools for Varroa Management guide and it provides a comprehensive look at varroa mite management with a wealth of information to fit the management strategies of almost all beekeepers. I found it to be a handy reference, I hope you do too!

Open the Guide Here: https://honeybeehealth-coalition.org/wp-content/uploads/2022/08/HBHC-Guide_Varroa-Mgmt_8thEd-081622.pdf

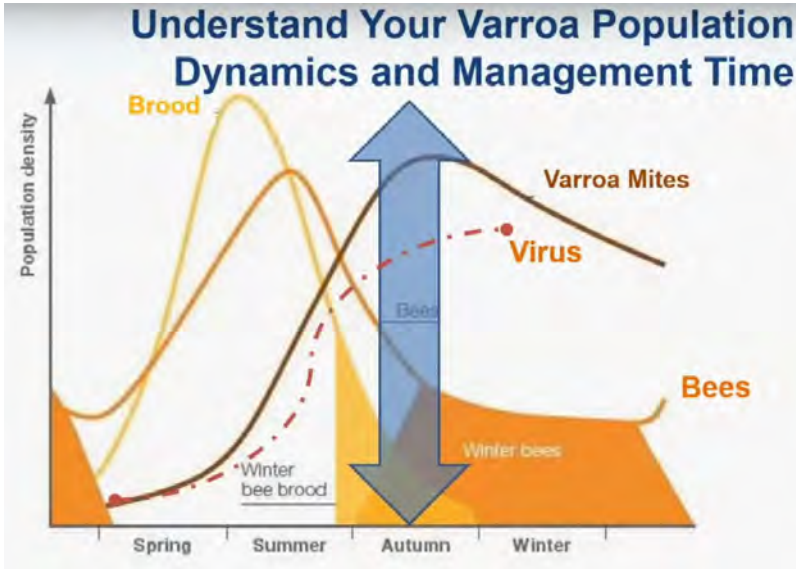
Joan L. Mahoney, State Apiculturist
Division of Plant Industry
NYS Department of Agriculture and Markets
4 Stewart Ave, Westhampton Beach, NY 11978
(518) 457-2087

Joan.Mahoney@agriculture.ny.gov
<http://www.agriculture.ny.gov>

Click Here to Register your Hives:
[beekeepers.agriculture.ny.gov/
registration](https://beekeepers.agriculture.ny.gov/registration)



Fight the Mite!



Source: Keeping Pest and Pathogens of Honey Bees in Check- Medhat Nasr

NOW is the time to control varroa mites before the young winter bees are infected by virus carrying mites .

In the above graph, the yellow area shows when the winter bees are beginning to be reared; this is also the time when virus levels (and varroa mites) are starting to peak.

Consult the [Honeybee Health Coalition](#) Guide for measuring mite levels, and various treatments listing pros/cons, whether they can be used with honey supers on, etc. : file:///C:/Users/hihoh/Downloads/HBHC-Guide_Varroa_Interactive_7thEdition_June2018.pdf

Hives disappearing in the Fall are usually due to high virus levels in the hive. If you wait too late, when brood rearing is coming to a close, you will have few bees that are not infected with viruses, which leads to increased winter mortality. Robbing screens are suggested to prevent re-infestation of hives in the Fall due to robbing and drifting.

Consult Randy Oliver's Varroa Model, <https://scientificbeekeeping.com/randys-varroa-model/>; includes video tutorials

See the video- [Understanding varroa mites- Dr. David Peck](#)

Conservation Survey finds Native NYS Pollinators at Risk

Source: [Cornell Chronicle](#)

Using conservative criteria, less than half of the species were ranked as secure, with 23% designated as at risk and another 15% not seen in New York since 2000. But more typical criteria for determining at-risk species suggested that 60% may be at risk in New York.



Great [How-to Videos](#) from the University of Guelph Honey Bee Research Centre

[Watch them here](#)

Queens, mite checks, bear fencing, etc. to provide new and advanced beekeepers with demonstrations by our staff on a variety of topics ranging from how to open a hive to queen rearing.

LIBC Educational Opportunities

There are 5 Master Beekeepers in our club who are offering classes throughout the year to enhance your beekeeping skills on the beginner and intermediate levels.

Moira Alexander EAS Master Beekeeper

Beekeeping 101 Class

There will be 11 sessions that will include lectures, demonstrations, and open hive education. The class will meet the first Wednesday of the month in Smithtown. Classes begin at 7 PM and door opens at 6:30 PM. First class is September 7th.

- Must be a member of LIBC.
- Purchase Beekeepers Handbook, 5th edition.
- Read Chapters 1 & 2 for the first class.
- Notebook and folder suggested.
- Purchase a subscription to Bee Culture Magazine.
- Class fee is \$150.

Email: Ramoi@aol.com
Cell: 631-664-6810

Nick Hoefly Cornell Master Beekeeper

Offerings of a **variety of different classes and mentoring** in Astoria Queens. Log on to his website to view the offerings and sign up.

Website is astorapiaries.com.

Deborah Klughers EAS Master Beekeeper

Beginner and Intermediate Beekeeping classes

Classes are offered during the winter months in East Hampton. The level of interest and beekeeping experience will determine what will be offered.

Please email Debbie@bonacbees.com for details or Call 631-377-1943.

Wayne Vitale Cornell Master Beekeeper

Beekeeping 101 with Wayne Vitale

Course fee: \$75. This course covers 8 classes. This will be virtual instruction via ZOOM starting Sept. 22, 7:30 PM for new beekeepers who are considering beginning their beekeeping adventure in the coming Spring.

Requirements:

- You must be a member of LIBC (\$35)
- Please buy a yearly subscription to Bee Culture Magazine (<https://www.beeeculture.com>) \$25
- Purchase instruction book "Beekeeping Basics" from Penn State Extension. (<https://extension.psu.edu>) \$29 plus tax.
- Read Chapters 1&2 of above prior to the first class.
- Class fee is \$75 for the 8 sessions. Payment can be made by credit card.

Rich Blohm EAS Master Beekeeper

Intermediate Beekeeping

Held on the first Wednesday of each month in Huntington. There is limited seating available, so sign up early.

For more information, send an Email to beebiz44@gmail.com

LONG ISLAND BEEKEEPERS CLUB

honey, wax & mead

JUDGING ENTRY RULES

1. All entrants must be paid-up members in good standing as of September of the current calendar year. Section 6 of the Bylaws states that “only members in good standing and members of their immediate families who are present can enter contests if a member is absent, a member of his family may represent him in case of extenuating circumstances can enter items for him.”
2. Only one entry in each class may be made by an individual or family. Duplications will be disqualified.
3. Identifying labels on entries are forbidden.
4. All entries must have been a product of the entrant’s apiary and have been produced during the current calendar year.
5. The decision of the judges in all cases will be final.
6. Entries in classes **ONE through FIVE** (see below) must be in one pound queenline jars.
7. Colors in honey in classes **ONE through FIVE** will be determined by the official grading committee.
8. Entries in classes **SIX, SEVEN, and EIGHT** must be in bee-proof cases having both sides made of transparent glass or plastic.
9. Entries in classes **TEN, ELEVEN, and TWELVE** must not be in a container.
10. Entries in class **THIRTEEN** shall have been made by the exhibitor by the process of fermentation and shall not have any identifying labels.

HONEY, WAX AND MEAD CLASSES

Extracted Honey

Class ONE	One jar of water white honey
Class TWO	One jar of light honey
Class THREE	One jar of light amber honey
Class FOUR	One jar of amber honey
Class FIVE	One jar of dark honey

Comb Honey

Class SIX	One section box of comb honey
Class SEVEN	One package of cut comb 4” square or one circular section of comb honey
Class EIGHT	One shallow, medium, or deep frame of comb honey

Creamed Honey

Class NINE	16 oz. clear container of creamed honey
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Beeswax

Class TEN	Single piece, pure beeswax, weight 1 lb.
Class ELEVEN	Candles, dipped, one pair, pure beeswax
Class TWELVE	Candles, molded, one pair, pure beeswax

Mead

Class THIRTEEN	16 oz. clear container of mead, made without fruit juice
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LONG ISLAND BEEKEEPERS CLUB
**honey cookery
 & gadget**
JUDGING ENTRY RULES

- 1.** All entrants must be paid-up members in good standing as of September of the current calendar year. Section 6 of the Bylaws states that “only members in good standing and members of their immediate families who are present can enter contests if a member is absent, a member of his family may represent him in case of extenuating circumstances can enter items for him.”
- 2.** Only one entry in each class may be made by an individual or family.
- 3.** Identifying labels on entries are forbidden.
- 4.** The decision of the judges in all cases will be final.
- 5.** Entries must be accompanied by the recipe as used, written on a 3”x5” card.
- 6.** The Long Island Beekeepers Club reserves the right to publish the recipes.
- 7.** Entries will be exhibited as received. Plates will not be furnished by the contest committee.
- 8.** Class **FOUR** items are handcrafted items related to beekeeping that could not be included in any other class. Honey labels and artwork, other than photography, are included in this class.
- 9.** Class **FIVE** photographs must be related to beekeeping and can be taken with a digital or film camera, but cannot be altered by hand or with image-editing software.
- 10.** Class **SIX** items must be related to beekeeping and accompanied by a typed or written explanation detailing practicality and ease of reproduction..

HONEY COOKERY, ARTS, CRAFTS AND GADGETS CLASSES

Class ONE	Baked goods made with at least 50% honey as sweetener, including, but not limited to cookies, brownies, cakes, bread, rolls, muffins, and pies.
Class TWO	Baked goods made with 100% honey as sweetener, including, but not limited to cookies, brownies, cakes, bread, rolls, muffins, and pies.
Class THREE	Honey spreads, including jams, jellies, conserves and honey butters, 1 jar
Class FOUR	Arts and Crafts
Class FIVE	Photography
Class SIX	Gadgets

If there is only one item per class only an Honorable Mention Award will be given. First, second and third prize awards will be reserved for multiple entries in the same class. Judges decision will be final.

the TEACHING APIARY

The teaching apiaries are a great way to get hands-on experience in beekeeping. The sessions are conducted by Master Beekeepers in the club. The normally scheduled classes are mainly for beginner beekeepers, however there is a lot of material for the 2nd and 3rd year beekeeper. Every instructor has different tips and tricks that you can learn. There may be some additional sessions for special topics that may have pre-requisite experience for attendance. You will be notified of these.



the next sessions:

We will be talking about assessing and preparing colonies for winter.

Saturday, September 24th @ 10:30 AM

Teaching Apiary with

Donal Peterson

Sign up by contacting him at 3beesapiary@gmail.com

Location:

Sisters of St. Joseph's Campus,
1725 Brentwood Rd, Brentwood, NY

Enter the Sisters of St. Joseph's complex (across from 5th Ave. on Brentwood Rd.) and pass the guard shack going straight. Bear to the right in front of the Maria Regina Rehab Center and then go right again at the traffic circle and take the right toward the parking area and go to the end of the parking lot then right at the rain garden toward the Honey House and park on the left side of the road where you will see other cars parked. Walk to the Honey House where the group will gather to meet your instructor. The Teaching Apiary hives are to the left of the Honey House.

*If you are interested in attending, you must sign up by emailing the instructor for the session. Bring a veil and dress appropriately with long pants and sleeves with closed shoes, as we will be opening hives. There are a few veils available on site for real NEWBEES. The instructors will determine when they have reached a limit for their session in accordance with what they are comfortable with. If there is rain, Sunday will be the rain date for the Saturday session. If both days are rainy, the instructor may opt to have a discussion class inside the Barn. The instructor will notify you if a change in the schedule is necessary, so **provide contact information such as a cell phone when you sign up for easy access/contact.***



"I told him as an expert in the field I strongly recommend wearing it, but he just kept bringing up his 'rights.'"

LUNCH & LEARN

The New England and New York State Apiary Inspectors are holding a free webinar program about Honey Bee Health, Pest & Diseases, and Management. It is open to the public. The zoom link is below.

The Next One

Friday – **October 7, 2022**

Join Zoom Webinar -

<https://us06web.zoom.us/j/84953761589?pwd=VONEbld0NkdiOUdiOCs0UXdOY1hpQT09>

Meeting ID: 849 5376 1589

Passcode: 609112

One tap mobile.

Find your local number:

<https://us06web.zoom.us/j/84953761589?pwd=VONEbld0NkdiOUdiOCs0UXdOY1hpQT09>



**STAY SAFE and
WASH YOUR HANDS and
WEAR YOUR MASKS!**

Annual dues are \$35

Go the website and pay using PAYPAL or your regular credit card or PLEASE send a check payable to LIBC to Conni Still at 82 Stephen Road, Bayport, NY 11705, or go to the club website Longislandbeekeepers.org.

Any member who does not pay their dues will not receive future newsletters nor have free advertising in future newsletters, Also please update your copy for your ads. Send your information to Moira Alexander at ramoi@aol.com and put LIBC Classified Ads in the subject line.



Ads are complimentary for members of LIBC in good standing. For current Classified Ads see the Club Website.

To add or update classified ads contact Moira Alexander by email, ramoi@aol.com and place LIBC Classified Ads in the subject line!

CLASSIFIED ADS DO NOT CONSTITUTE ENDORSEMENT BY THE CLUB. THEY ARE PRINTED AND SHARED AS INFORMATION ONLY.



Visit the club web site at
WWW.LONGISLANDBEEKEEPERS.ORG

Check your account on the website every month to access this newsletter!



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