



# the BEELINE

LONG ISLAND BEEKEEPERS CLUB, INC.

Keeping Bees on Long Island Since 1949

OCTOBER 2022

Volume 31  
Edition 10

## Bees Choose Violence When Attempting Honey Heists



**D**uring early spring before plants have begun blossoming and in the fall when plants are wilting away, some honey bee colonies will actually turn to robbing other, weaker colonies of their hard-earned honey stores—and even kill them in the process.

Just like a heist movie, the enemy robber bees “case the joint” to scope out their victims’ hive. They fly side to side in what’s called a “casting” pattern to look for back entrances or weak spots in the hive itself so they can sneak in and get the goods.

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, October 23**  
**1 - 3pm**

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

**Please note we’ve moved the Honey Judging Contest to November’s Meeting**

Presentations by  
Steve Chen, Grace Mehl and  
Moira Alexander

#### upcoming events

**LIBC Annual Honey Judging Contest** **Nov 20**  
*Details on Pages 12 & 13*

**Holiday Party** **Dec 4**  
1:00 – 5:00 PM @ The Elks Lodge/Blueblinds Mansion,  
Cost: \$25/person, Grab bag gifts \$20 limit, See Page 6

*More details for the above events inside this newsletter.*

They're also surveilling for the defensive bees of the hive: guards. Those specialized guard bees hang out at the hive entrance to determine whether returning bees are friends or foes based on their smell. They use their antennae to touch the returning bees, bite them and even threaten to sting by grabbing the bee with their legs or mouth and making a sting motion with their abdomens. And sometimes they even sting, killing the potential intruder and themselves. It looks like a fight in The Octagon. Bee researchers have long noted that after a robbery, the poor victims, as one would expect, increase their defensive behaviors.

And the perps change their behaviors, too, according to a [March 2021 Animal Behaviour study](#) led by [Clare Rittschof](#), an assistant professor of entomology at the University of Kentucky. Rittschof's team found that after a robbing, the bully colony increases both their foraging and defense behaviors, even against

their own nestmates returning from foraging.

But their increased defensiveness isn't due to weird smells that the robbers are bringing back with them from victim hives like it was previously thought. The study looked at the brain gene expression patterns of robbing bees and found they are unusually aggressive. The returning robbers actually provoke aggression from their nestmate guards when they come back to their home hive.

And while the increased defensiveness of the guards seems like it would be bad because it increases the number of colony members who die, it's actually advantageous. Because the nectar conditions are so bad, which led the colony to start robbing in the first place, they're increasing their defensiveness in case a colony comes to rob them, next.

*Source: PopSci.com. By Chelsey B. Coombs.*





buckets and wax rendered. What none of us understood was the connection he had to so many different people through his passion and beekeeping business. The land owners, the people who let him keep a hive in their backyards. Those that he took care of the hives because they were too old and loved the bees and wanted a hive to be part of their property.

**MOIRA ALEXANDER,  
REMEMBERING**

## Donal Peterson

I would like to take the time to say a few words in celebration of Donal's life...

His passing is such a profound loss on so many levels. In some cases it is hard for some of us to truly understand that Donal has died.

There is a beekeeping tradition that you go to the yard of the keeper that has died and you tell the bees that their keeper...their guardian is gone... For those of us going to his yards, it is a deep awareness over and over again as we continue to find and winterize his bees what has truly been lost... A brother, a cousin, an uncle, a friend, a neighbor, a beekeeper...

His far reach into the community of beekeepers is hard to put into words because each of us had our own relationship with him. A nuc or a queen purchased, a swarm collected or a hive inspected, advice given or equipment purchased in an emergency. He was a president and a vice president but he was most in his comfort zone in the back of the room talking bees and beekeeping to anyone who would listen.

As we make our rounds, we see evidence of Donal's care and commitment. The yards that reflect a spring summer and fall plan. We see hives setup for feeding, treatments performed, and a plan for next year right in front of us as we work. We see a tank of sugar syrup on the back of his truck. We see honey in



The people in the offices of the places that he would stop in as he was going to check on bees. Those that worked the farm stands and those that sold his honey. The Restoration Farm where he had bees but also his love of the animals that lived there. The gardeners on LI that he would do a honeybee presentation for. Each of them absolutely mourn the loss of this man.

You can tell when you come to Donal's house that he worked hard for his money. That there is nothing easy about the craft of keeping bees but after working with Grace in some of his yards and talking to some of his friend/customers you realize that Donal was rich beyond measure. That this man did not place value on stuff but on his love, passion and his journey as a beekeeper and the relationships that developed because of that.

His legacy as a beekeeper will live on through his yards and those that will now tend his bees. His passion will live on through the keepers he helped understand how a colony develops. His story will live on through the Donal stories that will be told.

Make the bees in your hives prosper. May those that get your hives never know swarming. May the honey they produce be the nectar of the gods to those that eat it. May you know that the lives you touched are better because of how you lived your life and how you treated people.

**TO DONAL, THANK YOU**



**message from  
the editor**

# Conni Still



**D**ear fellow beekeepers, I sat watching a lone honeybee forage amongst the monarchs and bumbles on the large butterfly bush outside the thrift shop where I volunteer three days a week in Patchogue. I kept wondering why she was alone and where she came from, because honeybees are not permitted in the Village of Patchogue. That is considered under the class of infestation of insects. I wonder how many households nearby are harboring other infestations of termites, ants, and those unmentionable creatures we despise! Yet our beautiful girls are merely going from flower to flower to gather the last little bit of nectar and pollinate as they go. This ruling was the result of years ago, a beekeeper had his hives rather visible on his property. A neighbor was stung by who knows what and created a case and such a law was made. That is why our club is so important to continue to spread education about how necessary the honeybees are for our ecosystems. Come to the meetings and learn all you can to spread the word to those who need to know the facts!

Honey Judging this next meeting. Come on time! 🐝🐝🐝

Honey Judging this next meeting. Come on time! 🐝🐝🐝

**the next meeting**

**Sunday, October 23, 2022**

**Location:** Sisters of St Joseph, 1725 Brentwood Road, Brentwood, NY 11717

**Time:** 1 - 3pm (Doors open at 12:30pm)

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

**Presentations:** 'Winter Bees' presented by Steve Chen, 'Feeding Bees' presented by Grace Mehl, 'Rendering Wax Cappings for Simple Candle Making' presented by Moira Alexander.

**PLEASE NOTE:**

- **Honey judging will happen at November's meeting.** Please see pages 12 & 13 for categories, details and requirements. Check your entries in. Once something is checked in, please do not touch it at all. They are judged on many aspects, including cleanliness of the jar and inside of the cap.
- **Sign up and payment for LIBC Holiday Party** will be accepted by Marianne. Party will be December 4th, 1:00 to 5:00pm at the Elks Club on Edgewood Ave in Smithtown.
- **All donations for door prizes** for Holiday Party can be brought to meeting.
- We need clean **plastic one gallon jugs** for feeding Donal's hives.
- We would gladly take **donations of any feeders or feeding systems** as we have over 160 hives of Donal's to feed currently and we haven't found all of them yet. We are scrambling to get them all ready for winter and need to feed them. Any info members have about apiary sites of Donal's that have not been contacted yet would be appreciated. **Contact Moira or Grace.**

# Have You Seen These Books?

We have declared a number of our library books “missing”. This is the list of books we are trying to track down. If everyone would kindly take a look it would be very much appreciated:

*Apiary Guides - Bee Craft*

*The Bee Book for Beginners* by Frank Randall

*Bee Propolis - Natural Healing from the Hive* by James Fearnley

*Beekeeping for Beginners* by Michael Keeva

*Bees - A First Discovery Book*

*Bees Don't Get Arthritis* by Fred Malone

*Better Beekeeping* by Kim Flottum

*The Buzz About Bees* by Juergen Tautz

*The Complete Guide to Beekeeping* by Roger A. Morse

*First Lessons in Beekeeping* by Keith Delaplane

*Give Bees a Chance* by Bethany Barton

*Health and the Honey Bee* by Charles Mraz

*Honey Bee Biology and Beekeeping* by Dewey Caron

*Honey Bee Democracy* by Thomas D. Seeley

*Honey Bee Hobbyist* by Norman Gary

*Honey the Gourmet Medicine* by Joe Treyner

*Making Mead (Honey Wine)* by Roger A. Morse

*Planting for the Honey Bees* by Sarah Lewis

*The Practical Beekeeper II* by Michael Bush

*A Practical Manual of Beekeeping* by Norman Cramp

*In Praise of Honey* by Jane Charlton

*Song of Increase* by Jacqueline Freeman

*The Story of Pollination* by Bastiann Meeuse

*Super Formulas - Arts and Crafts* by Elaine C. White

*Why do Bees Buzz* by Elizabeth Capaldi Evans

*The Wild Lawn Handbook* by Stevie Daniels

*You Wouldn't Want to Live Without Bees* by Alex Woolf & David Antrem



**Your bee club library encourages reading but asks that books borrowed be returned the following meeting so that others may also access them.**



**LONG ISLAND BEEKEEPERS CLUB**

# Holiday Party!

**Please join us this year  
in celebrating!**

**Sunday, December 4th  
1:00 – 5:00 PM**

**at the Elks Lodge/Blueblinds Mansion  
120 Edgewood Ave., Smithtown, NY 11787**

Member cost is \$25 per person  
*(Club is picking up the additional cost)*  
Catered by Husk and Vine of St. James

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There will be a BEE GRAB BAG!  
Bring a bee related item (valued at \$20-25),  
NO HONEY please, and hold onto it for the  
“bee swap game to exchange gifts.

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The “Welcome” will start at 1pm to 1:45 in  
the lounge area where there will be a cash  
bar with appetizers provided.

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There will be Awards, Door Prizes, and  
Raffles Honey Bee Carols will of course be  
sung with gusto!

**Dinner will be served in the Ball Room,**  
and will be buffet style with servers with  
the following choices:

- Chicken Francais
- Sliced Flank Steak
- Pasta w/Broccoli, oil and garlic
- Shrimp Oreganata
- Eggplant Rollatini
- Roasted Potatoes/String Beans
- Cesar Salad
- Rolls and Butter
- Coffee and Cake for dessert

**You can make your  
reservation & pay by:**

Paying at the October 23rd club meeting  
at Sisters of St. Joseph’s, Bldg 2

—— OR ——

Mail a check, made out to the LIBC, to  
Suzanne Cahill, 30 Meadow Glenn Rd,  
Northport, NY 11768

—— OR ——

Online with the PayPal Button at  
[https://longislandbeekeepers.org/  
events/2022-holiday-party/](https://longislandbeekeepers.org/events/2022-holiday-party/)

**DEADLINE:** Money must be received by the  
November Meeting which will be November  
20th. Tickets will be limited, so please make  
your reservations early and understand that  
late reservations may not be available.

*photos from our annual*

# Honey Tasting Contest



Dark Honey Winner Charles Mohacey



Light Honey Winner Irene Szczesny with Joan Mahoney

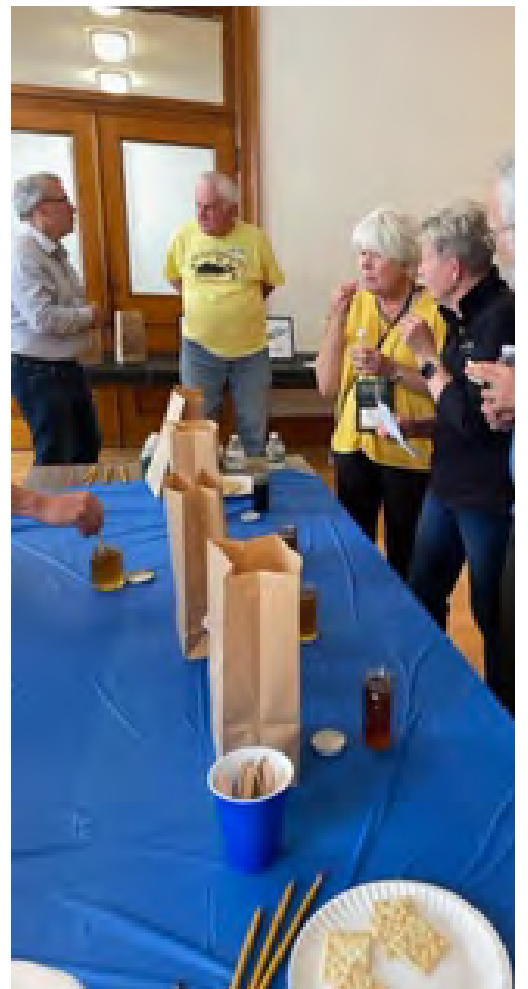




*photos from our  
annual*  
**Honey Tasting  
Contest**







*photos from our annual*  
**Honey Tasting Contest**



photos from our annual

# Honey Tasting Contest



## 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

**Walter Scott**  
West Hills (Huntington)  
516-428-1063

**Miguel Valentin**  
Ronkonkoma  
631-588-6102

**Wayne Vitale**  
Setauket  
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/>

# 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](mailto: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](http://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](mailto: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](mailto: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

<b>Class ONE</b>	One jar of water white honey
<b>Class TWO</b>	One jar of light honey
<b>Class THREE</b>	One jar of light amber honey
<b>Class FOUR</b>	One jar of amber honey
<b>Class FIVE</b>	One jar of dark honey

### Comb Honey

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

### Creamed Honey

<b>Class NINE</b>	16 oz. clear container of creamed honey
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### Beeswax

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

### Mead

<b>Class THIRTEEN</b>	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

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



**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](mailto:ramoi@aol.com) and put LIBC Classified Ads in the subject line.

## **CLASIFIEDS**

**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](mailto: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](http://WWW.LONGISLANDBEEKEEPERS.ORG)**

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



## **EXECUTIVE BOARD**

### **President**

John Most 631-361-3413

### **Treasurer**

Suzanne Cahill 917-714-3364

### **Secretary**

Marianne Sangesland 631-680-5895

### **Membership Secretary**

Conni Still 631-472-1760

### **Education Director**

Grace Mehl 631-724-5053

### **Outreach Director**

Rick Cannone 631-445-6266

### **Programs Director**

Moira Alexander 631-265-8249

### **Information Technology Director**

Nick Hoefly 352-875-5642

### **Immediate Past President/Director**

Donal Peterson 631-827-1810

### **Past President**

Steve Chen 646-625-9910

## **COMMITTEES**

### **Hospitality**

Nancy Hall & Volunteers on rotating basis

### **THE BEELINE Editor**

Conni Still 631-472-1760

### **Librarian**

Lorraine Leacock 516-459-0140

### **Club Photographer**

Phyllis Stein