



the BEELINE

LONG ISLAND BEEKEEPERS CLUB, INC.

Keeping Bees on Long Island Since 1949

DECEMBER 2022

Volume 31
Edition 12

Talking to the Guy Who Put Bees in Julianne Moore's Backyard

An interview with Flamingo Estate's Richard Christiansen about the honey it's selling in the holiday catalogue from the gardens of Julianne Moore

Actress, Julianne Moore, in her backyard apiary in Montauk, NY.



Honey cultivated in Will Ferrell's garden tastes like acacia, oak, and chaparral. In LeBron James's yard, the honey tastes like Chinese elm and eucalyptus. Tiffany Haddish's backyard offers something "as fresh as Tiffany's SNL monologue," whatever that might mean. I know all of this because recently, a friend of mine received a holiday catalogue in the mail advertising what can only be described

MARK YOUR CALENDARS

the next meeting

The January Meeting is TBD
keep a lookout for an email on meeting details

upcoming events

Club Beekeeping Class 101 (Beginner) Jan 7
@ Brush Barn in Smithtown
Doors open at 7:30am,
Class is 8am to approx. 1pm
Sign up at the monthly meeting or online


Club Beekeeping Class 102 (Intermediate) Feb 4
@ Brush Barn in Smithtown
Doors open at 8:30am,
Class is 9am to approx. 2pm
Sign up at the monthly meeting or online

More details for the above events inside this newsletter.

Visit the club web site at
WWW.LONGISLANDBEEKEEPERS.ORG

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

as the most Los Angeles product ever: celebrity honey. Celebrity honey is exactly what it sounds like — honey grown in the gardens of celebrities, on sale for \$250 a jar. (All of the proceeds go to a charity of the celebrity's choice.) The mix of people involved is chaotic: One could also purchase honey cultivated in the backyards of Julianne Moore and, perhaps most inexplicably, Ai Weiwei. ("Ai Weiwei is a long way-a-way," the description for his honey starts, because the artist lives in Portugal.)



Richard Christiansen,
owner of Flamingo
Estate

Flamingo Estate, the company behind the catalogue, markets high-end farm-to-table products from a Highland Park house turned wellness brand; think \$48 mushroom and kale chips, \$3,000 hand-forged garden tools, and a \$3,785 handwoven plaid cashmere blanket you can “feel the soul in.” (Another friend who received the catalogue told me she threw it

away because she assumed it was a parody.) But an \$800 ceramic menorah (handmade, of course) is still the kind of thing I can conceive of in the known universe. Honey cultivated in proximity to where Julianne Moore watches television was more mysterious. (“Ever wonder what the difference in taste would be between honey harvested in LeBron James’s Bel Air garden versus in Julianne Moore’s Montauk meadow?” an Architectural Digest write-up recently read, as if this is a normal thing to ask. No!) Still, I had questions. Has a bee stung Will Ferrell? Who’s buying \$250 honey? I called up Richard Christiansen, the founder of Flamingo Estate, in November to talk about bees and the famous people allowing him to make honey in their yards.

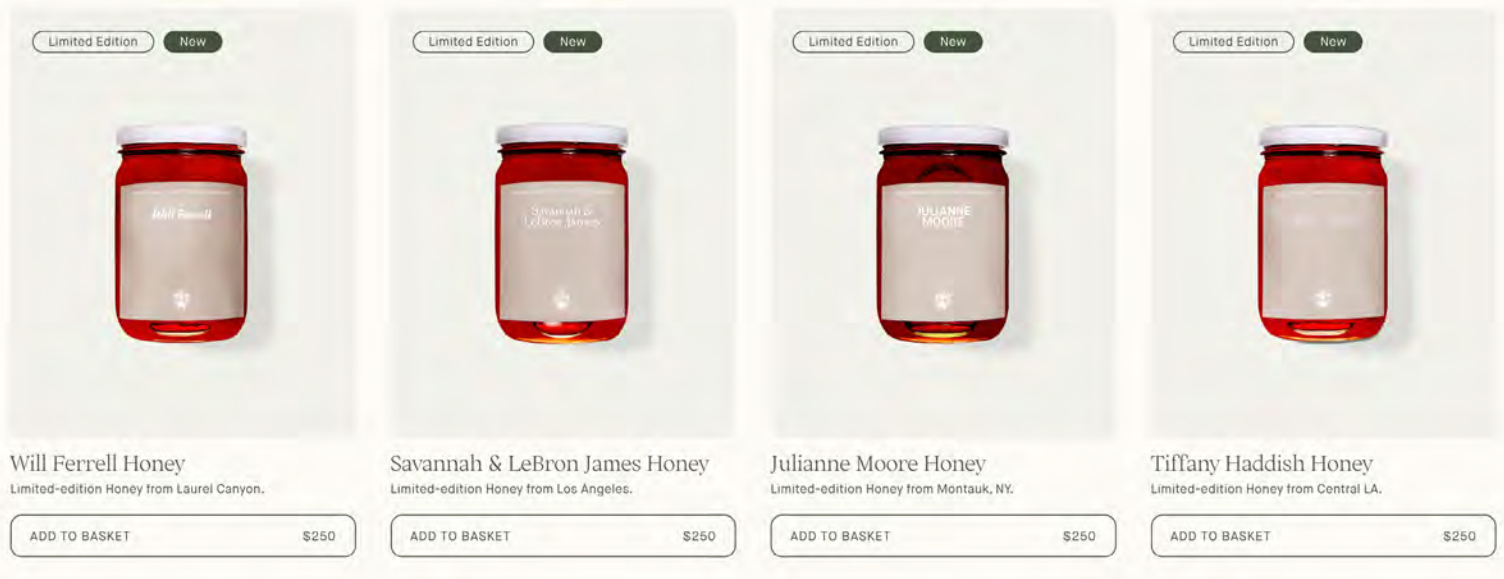
This interview has been edited and condensed for clarity.

How did you get into the celebrity honey business?

My background is beekeeping. I’m the son of beekeepers, and we talk about honey the way Texans talk about oil. I just thought, Wouldn’t it be interesting to see how different honey tastes depending on whose garden it’s in?

It’s quite an eclectic mix — LeBron, Will Ferrell, Ai Weiwei. How did you decide which celebrities to approach?

It’s really rare for anyone to open their home and time up for something without being paid or getting overcomplicated with agents. What was so remarkable was how simple it was; it fell into place really quickly. LeBron and Savannah were the first people we had spoken



to and we were like, “Let’s think about a dream list of others” — we wanted to pull a collection of people from the worlds of sport, art, music, and film.

What was your pitch?

It was simple, I was like, “How would you feel about me putting my bees in your garden and have you house-sit some bees for a few months?” The idea was to see how much honey we could make and sell it for charity.

So Ai Weiwei says, “Yes, come put bees in my backyard.” What happens next?

We just had to make sure we weren’t too close to the house and then let the bees settle in and get to know the new neighborhood. Our beekeepers scouted, and everyone’s garden was really different. Savannah and LeBron live in a really established garden with tall trees and mature big plants, versus Tiffany Haddish’s garden, which is in central L.A. and much smaller. Ai Weiwei’s garden is in the middle of rolling hills of landscape of Portugal, with mainly olives and lavender.



Where did you get all the bees?

The bees were originally housed in my orchard, except for in Portugal. And Julianne’s bees were from a beekeeper who used to work with me in Montauk who took the bees I used to have, so they’re my distant children. Some of the

celebrities were really interested. Tiffany was wildly excited and still is — she was always there when we came to check on the bees.

How would you describe the nuances between, say, Julianne Moore’s honey and Ai Weiwei’s honey?

I haven’t tasted them yet, but the one I’m most excited about is Julianne’s. Montauk honey is historically really dark and full-bodied because Montauk has such late summer blooms. It tastes like a Dark and Stormy. Contrast that with Ai Weiwei: His honey is going to be much lighter and really floral, mainly because of the lavender and much smaller variety of flowers there.

Whose honey is selling the best?

Ai Weiwei had a lot of interest right out of the first weekend. LeBron and Julianne are neck and neck, but it's still early.

A jar of honey for \$250 – that's a lot.

I totally hear you. Because all of the money is going to charity and so much effort went into it, we wanted to make the juice worth the squeeze.

A couple of my friends very randomly received the catalogue. Can you describe the average celebrity-honey consumer?

I'd like to say it's everyone who also considers their garden and Mother Nature their doctor, therapist, and friend.

Has a celebrity ever been stung by their bees?

My bees are on their best behavior. I've heard of no one getting stung yet.

Did anyone you asked say no?

We had a couple, but they were all legitimate nos. Most of it was scheduling. We're doing it again next year, so stay tuned.

Living or dead, who would be your No. 1 ideal person to grow honey in their yard?

I would love Dolly Parton to do it. Bees are really sensitive to everything, and we have lots of music in the orchard. I wouldn't say no to Oprah.

Source: By Clio Chang, a Curbed writer who covers everything New York City.



NY Bee Wellness FALL SURVEY 2022

We would like to assess how 2022 was for NON-migratory New York State beekeepers and their beehives. Information may help to determine trends in honeybee health and enable beekeepers to see these trends. Please complete [the survey](#) as best as you can and write any comments you feel that can add to future surveys and improve the NY Bee Wellness program. Only some questions are required.

The survey usually takes about 10 minutes.

Please click on this button below:

All info is confidential, and general results of the survey will be shared and posted on [NYBeeWellness.org](https://nybeewellness.org) in January 2023.

For the results of previous surveys, please see [the website](#). Remember, results are broken down by regions within New York State.

Fall 2021 Survey results:

<https://tinyurl.com/24qqf34o>

Here is the Survey Link:

<https://www.surveymonkey.com/r/JD-8KG7B>

Thank you for your participation!

Questions? Contact:

survey@nybeewellness.org





Best Wishes for 2023, from NY Bee Wellness!



Young, emerging bee tended to by a nurse bee

Wishes for a productive, bountiful year!

Please consider NY Bee Wellness when choosing for your [end of year giving!](#)

Ring out 2022 with a [tax-deductible donation](#) to NY Bee Wellness. Your gift [donation](#) is important to the continued educational and outreach work of NY Bee Wellness: workshops, surveys, newsletters, AFB trainings, webinars and videos, and a new website in 2023! Visit the [NY Bee Wellness YouTube](#) channel for educational lecture videos.

Donations can also be sent to:

NY Bee Wellness,
POB 25291
Rochester NY 14625

[In kind donations
accepted!](#)

NY Bee Wellness is a 501c3 grassroots, volunteer run, charitable non-profit, donations are deductible as permitted by law.

Thank you for considering us during this time of giving. We appreciate your generosity!

Every dollar counts. Every dollar helps. With your help, we can achieve even more. If you have any questions or wish to explore other support possibilities, do not hesitate to call or email.

Sincerely,
Pat Bono

NY Bee Wellness, Inc.
info@nybeewellness.org
NYBeeWellness.org

We are an educational not-for-profit 501c3 organization whose mission is to educate new, beginning, and small scale beekeepers, and others interested in honeybees and beekeeping, in honey bee disease recognition, and to provide services and information for beekeepers and the general public on maintaining healthy honey bee colonies in New York and the surrounding region.



honey judging contest WINNERS!

As you know, our annual Honey Show was held in November this year. We didn't really get a chance to properly honor the winners at the meeting, so we wanted to make that right by announcing them to the entire club. They took the time and made the effort to show off their skills and the handiwork of their bees.

So, without further ado, here are our winners for 2022:

Photo contest

1st Place: Martin Rost

2nd Place: Phyllis Stein

Water White Honey

1st Place: Helen Mecagni

2nd Place: Eric Szczesny

Light Honey

1st Place: Dominique Pelkonen

2nd Place: Linda Gibbons

3rd Place: Helen Mecagni

Amber Honey

1st Place: Roy Baillard

2nd Place: Charles Mohacey



*Photo by Martin Rost,
1st Place Winner of
the Photo Contest.*





photos from the
LONG ISLAND BEEKEEPERS CLUB

Honey Judging Contest





photos from our annual

LONG ISLAND BEEKEEPERS CLUB

Holiday Party!





photos from our annual
LONG ISLAND BEEKEEPERS CLUB

Holiday Party!



photos from our annual
LONG ISLAND BEEKEEPERS CLUB
Holiday Party!



Honey House at the Sisters of St. Joseph.



Winterizing the teaching apiary

WITH GRACE MEHL & JOHN MOST

Grace stapling on the insulation wrap



Oxalic acid dribble method using syringe



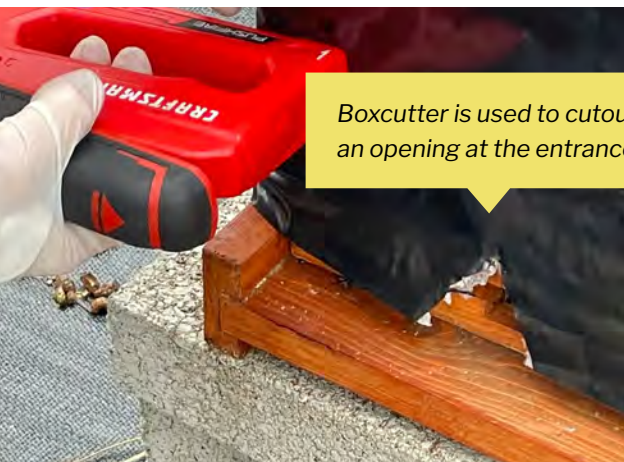
Grace and John prepping the winter patties.



One hive wrapped with a Bee Cozy



Boxcutter is used to cut out an opening at the entrance.



That's a wrap!



Grace & John prepping the tar paper (aka roofing felt)

1



Stapling on the tar paper.

2



Lifting off the top, after wrapping the hive.

3



The sugar syrup feeder.

4

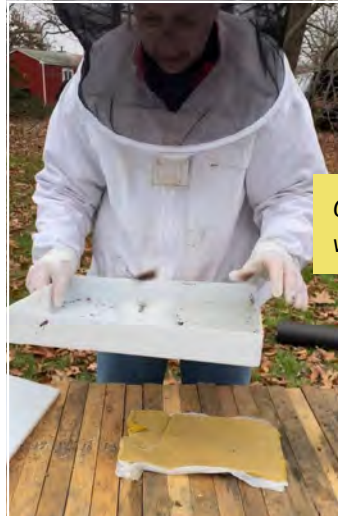


Winterizing the top bar hives!

WITH GRACE MEHL & JOHN MOST

5

Grace replacing the feeder with winter patties



Grace & John putting the hive top back on.

7

A peek inside.



6

8

That's a wrap!





Congratulations, Martin Haerter!

Martin Haerter, our member, made the cover of the December *Bee Culture* magazine! He submitted a photo of one of his hives he beautifully insulated for winter. These lucky bees are all set for the cold!



MASTER BEEKEEPERS LIST

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Rich Blohm
Huntington
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Steve Chen*
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Neal Wechsler
Lindenhurst
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*** 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 Beekeeping Classes

Have a family member or friend who is interested in becoming a beekeeper? Give a gift of a class! LIBC Beekeeping classes for 2023 are now scheduled. Bee School makes a great gift for someone deciding whether or not they want to get into Beekeeping and also is a great way to review.

BEEKEEPING 101

January 7th, 2023

A class designed for new beekeepers with limited to no experience. Topics will include: Members of the hive, Honey bee biology and life cycle, Package bees vs. nucleus colonies and installing in equipment, Bee diseases and pests, Record keeping, Good neighbor policy. The book is **The Beekeeper's Handbook** and is included in the price. Instructors are Long Island Beekeepers Club members. There will be time allotted to ask questions in the "break out" sessions.

The class will be held at the Brush Barn in Smithtown. Doors open at 7:30 (We had to move the schedule up an hour due to scheduling conflict at the Brush Barn) and instruction will start at 8:00 am with the day ending approximately 1:00 pm. Water will be available, and you can bring your coffee and food with you. Bring a bag lunch if you desire. Class price is \$60.

Attendees must be members of the Long Island Beekeepers Club. Dues are \$35 per year.

Sign up for either class on the website and pay by PayPal using this link:
[Classes – Long Island Beekeepers Club](#)



BEEKEEPING 102

February 4th, 2023

A class designed for beekeepers with at least 1 or 2 years of experience but, who want to further their education. Topics include: Spring Management/Readiness, Varroa Monitoring and treatment, Swarm prevention and bait boxes, Queen evaluation and replacement, Making splits and nucs, Supering for nectar flow and honey harvesting, and Why did I lose my hive? The recommended book for this class is **Honey Bee Biology and Beekeeping** by Dewey Caron. This book is not provided and not mandatory, but recommended to further your beekeeping knowledge. Instructors are Long Island Beekeepers Club members. There will be time allotted to ask questions in the "break out" sessions.

The class will be held at the Brush Barn in Smithtown. Doors open at 8:30 and instruction will start at 9:00 am, with the day ending approximately 2:00 pm. Bring a bag lunch if desired. Class price is \$40.

OR Send a check made out to LIBC to our treasurer: Suzanne Cahill, 30 Meadow Glen Rd, Northport, NY 11768
First come, first served. Space is limited.



Master Beekeeper Program



The Bee Conservancy is a nonprofit organization dedicated to protecting bees, safeguarding the environment, and securing food justice through community-based education, research, habitat creation, and advocacy.

We are excited to announce that we have just launched the second year of our **Master Beekeeper Program**. This program will provide a scholarship to Cornell University’s prestigious Master Beekeeper Certification program beginning February 2023 as well as mentorship from our certified master beekeepers. This program is geared towards those whose work with bees advances environmental stewardship, community resilience, and/or food justice.

Apply Here: **[Master Beekeeper Program](#)**

If you have any questions, email Leta: hello@thebeeconservancy.org

The Honeybee Conservancy is now The Bee Conservancy!



from the Editor’s Desk:

Conni Still

Dear Beekeepers,
I really missed the Honey Judging Contest but was very glad to see so many of you at the Holiday Party. It certainly was a lot of fun. Thank you for all of you who came over to say hello and check on my new knee! I am doing well and should be driving soon.



I hope you will notice that at the last Board meeting, my new co-editor, Savitha, has been officially been given a position of Digital Media Designer to recognize all the wonderful work she has done to update our newsletter and make it the greatly improved newsletter that it has become.

I hope you and your families have a wonderful holiday and happy and healthy new year!





**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.



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



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