



# the BEELINE

LONG ISLAND BEEKEEPERS CLUB, INC.

Keeping Bees on Long Island Since 1949

AUGUST 2023  
Volume 32  
Edition 7

## Working Bees in a Dearth



by our education director  
Grace Mehl



It is always good to have a plan when working your bees. Think about what you want to do and what you want to look for before you decide to open a hive. What you are looking for is dependent on the season. Having a plan helps you get prepared beforehand, so once you are in the hive, you have everything you need close at hand.

You always want to work efficiently and quietly, not bumping the hive or components with your hive tool or smoker (bees

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!

### MARK YOUR CALENDARS

#### the next meeting

Sunday, August 27th,  
1 - 3pm  
Sisters of St. Joseph,  
Building 2, Brentwood

**SPEAKER:**  
**Jake the-Bee-Man Barker**  
Cornell & EAS Master Beekeeper,  
"Queen Replacement"

#### upcoming events

**September Meeting Sep 24**  
Speaker: Walter Scott,  
'How to Prepare for the  
Upcoming Honey Judging  
Contest' (held on Oct. 22nd)

Speaker: Kathy Luberto,  
'What You Need to Know About  
the LIBC Best Tasting Honey  
Contest' (held on Nov. 26th)

**Lunch & Learn Oct 6**  
12-1:30pm  
[Via this Zoom Link](#)

**LIBC Honey Judging Oct 22 Contest & "What's Happening in the Hive", "Beekeeping Rookie Mistakes"**

**LIBC Honey Tasting Nov 26 Contest & "What's Happening in the Hive"**

More details for the above events inside this newsletter.

feel the vibrations) and not moving your hands or tools over the open hive rapidly (they see movement really well). All of these things will make the bees more agitated.

Once the dearth sets in, working smoothly, efficiently, and getting in and out of the hive becomes even more important. Bees can become very defensive in a dearth. Foragers, who are the older bees, have little to forage, so there are more of them “home”. Older bees are more defensive than the younger “house bees”. Yellow Jackets and Hornets have less food and big colonies, so they try to sneak into the hive and steal honey, and even larvae and adult bees! Other hives nearby will try to overpower the guard bees and rob. This is especially so if there is open honey or the smell of curing honey emanating from a wide-open hive entrance.

Then, along comes the unsuspecting beekeeper to take a casual look at the colony... They think they can work the hive with no smoke or just a veil and no jacket or bee coveralls because they have been doing so all season! They crack open the inner cover and, much to their surprise, they are set upon immediately by the guard bees!

So, what can you do differently during a dearth to make this go smoother? There are a few things.

First, use robbing screens on your hives. Close up any upper entrances, cracks or holes in the hive except the robbing screen entrance. If the bees are less threatened, they are less defensive.

Next, think about how you are moving. Try to



**Robbing bees** can be seen at the seams of the hive, between the boxes.

eliminate unnecessary movements and move as if you are underwater. Slow and steady, with no fast flicks of the hands. Many people get half of this. They move slowly when reaching for something and then the return movement is fast. Think about EVERY movement and keep them all slow and steady. Also think about your breath. If you have ever blown on a frame of bees, you have seen them move out of the way when you breathe your predator breath on them! Well, think about where you are exhaling while you work. Try not to breathe on the bees! When they are already on the defensive, and you breathe on them, they may pop right up at your face. So, don't!

Third, use all your tools. I always preach that you have to have extra equipment on hand, and this

is where you will use some of it! Bring extra inner covers and outer covers with you when you go to work a hive. Don't have them? How about a couple of pieces of plywood and some shims or empty boxes to set the boxes on? Bring a tea towel or two (flat weave, not terry cloth) with you also. As you take off each box, put it down on an outer cover (or shim or empty box) and cover it with an inner cover (or piece of plywood). If the bees are really defensive, you can place an extra outer cover 20 to 30 feet out away from the hive and carry the first box out to it to set it down. You can do the same with the second box, setting it out a little way from the first box. You can do this with as many boxes as you need to. But, don't go further down into the stack than you need to, so you don't extend the "open" time. Why move the boxes away from the parent hive? The foragers will come out and fly back to the parent hive and defend that, leaving young house bees in that box who are less defensive. This makes it easier to look at this box, but, do it quickly and efficiently!

Inspect the boxes away from the hive, one at a time, only looking for what you need to see. You don't have to go through every frame. Look for evidence of the queen (eggs and small larvae) and put the box back together, keeping it partially covered with the tea towel while you look if there are bees buzzing around. When you are done with that box, cover it with an inner cover again and take it back and put it back on the parent hive. Smoke the bees off the edge of the parent hive box and try not to crush bees so they don't put out alarm pheromones. A second person to do the smoking and remove the inner cover as you carry is a real plus!

Go back out and look at the other box(es) if you need to. You may not need to if you have seen what you needed in the lower box. If so, just bring them back and deftly replace them on the parent hive, repeating the smoking and covering. Get the

## *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 also lots of material for the 2nd and 3rd year beekeeper. Every instructor has different tips and tricks that you can learn.



### the next one:

**Saturday, August 26th @ 10:00 AM**

**We will be inspecting the Top Bar hive.**

Contact Grace if you will attend at:

[education@longislandbeekeepers.org](mailto:education@longislandbeekeepers.org)

We are looking for a person with Top Bar hive experience to work with the Top Bar hive in the Teaching Apiary and get it ready to over winter. Please contact our **Vice President, Walter Scott** (516-428-1063) if you are interested in working with him on the Top Bar hive long term.

**Location:**

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

*Follow the yellow Bee Meeting signs to the Honey House and meet the instructor there. 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 NEWBEEES. 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.**

hive closed up as quickly as possible. This is not the season to admire the pollen colors or look for the queen unless you really need to (like if you have decided to requeen). In and out.

If you have multiple hives in your apiary, think carefully about the time of day you do your inspections. Inspecting in the late afternoon will ensure that if you do instigate robbing, it will be short-lived. You can always turn on the sprinklers after you finish inspecting to get the bees to all go home. Leave them on until everything has settled down and then a little bit more. Maybe even until dark.

If your bees are really defensive and the robbing screens, closing up other holes and such hasn't quieted them, consider feeding them. Giving each hive a jar of light syrup every third day, just to calm them, seems to work for me. My hives have plenty of honey left in them. But, sometimes a little syrup can really calm them. I can do this as all my honey is off for the season already. I don't have to worry about contaminating my honey. If you still have to harvest honey, this is

not an option until your harvest is complete. Another reason to harvest before the dearth!

The last thing to remember is that this is the time the queen is starting to lay the eggs that will care for the winter bees that the hive makes in the next few months. You don't want these bees to have a high mite infestation or high viral loads. Just because it is bit harder to get in there and look at the bees, doesn't mean you shouldn't do it. You need to run a mite test and you need to treat as necessary to make sure you have healthy bees going into winter. That is how you make sure you have healthy bees in Spring that build up fast and make you a good honey crop next year!



## EDUCATIONAL OPPORTUNITY

from your **New York State Apiarist,**  
**Joan Mahoney:**

New York has joined our New England partners again this year, offering a 4-part Lunch and Learn series. These webinars are a place where timely beekeeping topics are discussed and your questions answered by the Northeast State Apiarists. They are 90-minute sessions on Fridays from 12pm-1:30pm.

**Please register using this link:**

[https://us06web.zoom.us/webinar/register/WN\\_WVC1EcG5SByrkL0eIYPArA](https://us06web.zoom.us/webinar/register/WN_WVC1EcG5SByrkL0eIYPArA)

**Remaining Lunch and Learns**

Friday – **October 6, 2023**

*say honeey!*



Colors of 2023. The benefits of incremental harvests, catching the different nectars.

*Photo courtesy of Grace Mehl.*

## • the next meeting •

**Sunday, August 27th, 2023**

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

**Time:** 1 - 3pm  
(Doors open at 12:30pm);  
Please arrive a few minutes  
early to sign in and chit-chat  
before the business meeting.

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

### **SPEAKER:**



The Speaker for this meeting is **Jake the-Bee-Man Barker**, who is a Cornell and EAS Master Beekeeper. He runs 100 hives in the Louisville area of Kentucky and he will be speaking about Queen Replacement.



## Honey Exchange

We are going to do something brand new and begin a tradition of a Honey Exchange at this next meeting. If you would like to participate, please bring a labeled, ONE pound jar of your honey from this year. You will leave a jar and get a ticket and then pick up another jar at the end of the meeting.

### **VOLUNTEERS NEEDED**

- **We will need a couple of volunteers to put up the black window coverings starting at 12:30.**
- **Kathy can use some help with making coffee and setting up the hospitality table**, and of course, donations to the hospitality table are always welcome!
- **We also welcome donations for our door prizes.** A little something that you have hanging around that you are willing to share with other club members to brighten their day!
- **We are looking for a volunteer to come at 12:30** to hand out door prize tickets as people arrive. This will be needed for every meeting!

### **ANNOUNCEMENTS**

- **If your dues are due, you can pay online on the website, or pay in person at the meeting.** See Conni to pay your dues in person. When your dues are delinquent, you drop off the email list. If you don't get emails, check that your dues are current!!
- We will have a **raffle of a hand cranked, 2 frame extracting kit** (includes 2 bottling buckets, 600 micron honey screen, capping scratcher, spray bottle of Krud Kutter), \$5 per ticket.
- We will be talking about a possible club buy of **Hive Alive Fondant** winter food. If there is enough interest, we can get a good deal on a half or full pallet.
- **The Club EXTRACTORS have been temporarily relocated** due to Bill going on a well deserved vacation. Moira has one and Grace has one. If you need to borrow one of them, you can contact Moira at 631-664-6810 or Grace at 631-766-5648.
- Club t-shirts and sweatshirts available for purchase.
- **Formic Pro is sold out!**

# 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

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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.**



## the LIBRARY CORNER

Your club library continues to add varied honey bee related books through both donation and purchase. There is sure to be something of interest for everyone.

### ! Library Policy Update:



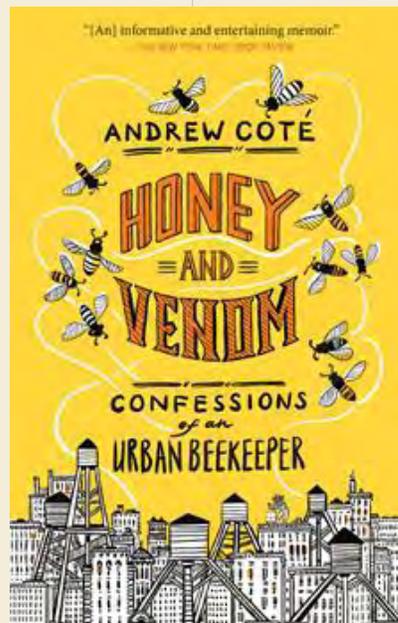
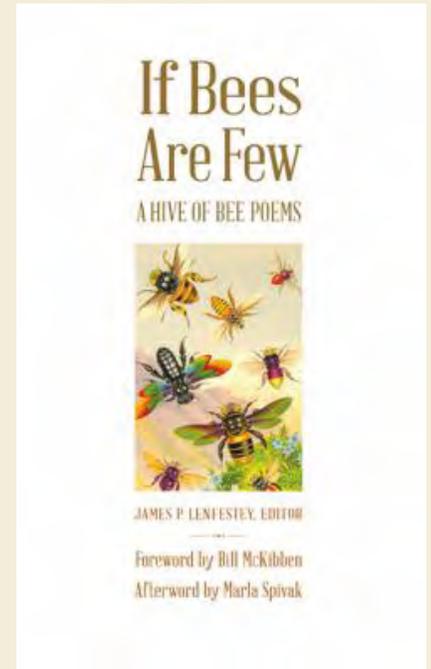
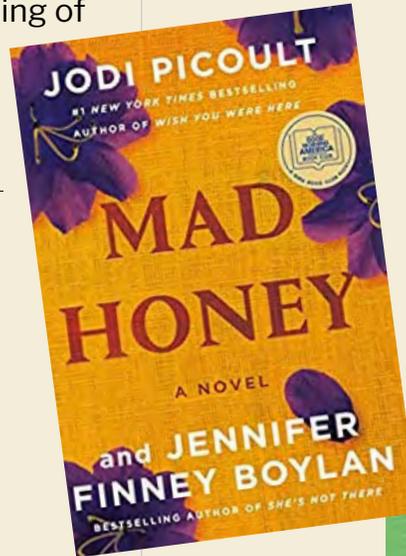
Books can be expensive, and keeping them so others can't access them does not make for good hive management. As

such, the board has decided to “name shame” those who are delinquent with returns. If you fail to return the books after 2 months then the name of the borrower will be listed in the **“Delinquent Borrower” section of the Newsletter**. We really don't want to do this, so if you are unable to bring back what you borrow within the allotted timeframe, please notify [librarian@longislandbeekeepers.org](mailto:librarian@longislandbeekeepers.org) to make alternate arrangements.

The LI Beekeepers Club Library encourages reading and allows members to sign out two books at a time to be returned the following meeting. Donations are gladly accepted, as are suggestions for purchase. Emails can be sent to:

[librarian@longislandbeekeepers.org](mailto:librarian@longislandbeekeepers.org).

## New this month:





## *please participate in the* **Monthly Beeline Poll**

Thank you to everyone who participated in last month's Beeline Poll! We appreciate you sharing information on your apiaries and helping us learn about our membership! A few reminders about our Monthly Poll:

- We hope the poll can shed some light on what's happening in our apiaries, as a collective entity, our club as a whole.
- This Beeline Poll will be included monthly along with the results of the previous month's poll.
- The poll is short (max 2-question). Topics will vary month to month.
- The poll is completely anonymous.
- The more people who respond, the more informative these polls are! <nudge, nudge. wink wink.>

If you haven't participated, please do. It will only take 1 minute of your time. Thanks in advance for participating. We're excited to learn about you and your bees!

**Here is August's poll.**

Click the button:

**TAKE THE AUGUST**  
**Beeline Poll** ▶

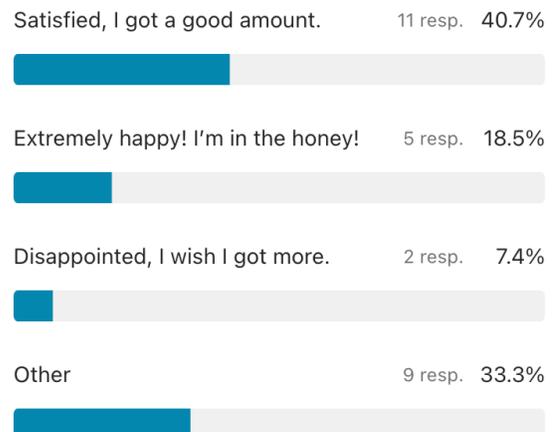
### • *the results are in* •

**Here are the results from June/July.**

- 1) For backyard beekeepers, how many pounds of honey did you harvest this year, so far?

**Highest amount:**                    **642 lbs.**  
**2nd highest:**                        390 lbs  
**3rd highest:**                         212 lbs

- 2) Overall how do you think your harvest went?



For those that answered "Other": Most respondents were either first-year beekeepers OR plan to extract later.

Thank you to all the participants!  
**Please take this month's poll.**



*from the editor:*

## Conni Still

**D**ear Beekeepers, I am enjoying my short vacation with my son and his family in Altadena, California. Yesterday Chris and I sat down with several bee company catalogs to choose the equipment he needs to start his own apiary! It was so much fun looking at the new equip-



ment and choices to be made, a long time since my husband and I began. Chris attended his first meeting of the Los Angeles Beekeeping Association last week. Reading their website I learned

that to register your hives you have to pay a fee depending on the number of hives you have. Today I got a tour of their garden and the perfect location for the bee hives. And I was able to take a great photo of his neighbor's bee on the crepe myrtle! Watch for it at the honey judging 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/>

**DON'T  
FORGET**

## Annual dues are \$35

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](http://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.

## CLASSIFIEDS

**Ads are complimentary for members of LIBC in good standing.** For current [Classified Ads](#) see the Club Website.

**If you've posted an ad**, please update any information for your classified ads. Only current members have this privilege. [Go to the LIBC website, log in](#) and go to ["My Account"](#). You will see a Green Button on the right lower side saying **"Submit Ad"**. Click on this and the form will come up for you to fill out. Nick, the IT Director, will review it and post or contact you for any problems.

CLASSIFIED ADS DO NOT CONSTITUTE  
ENDORSEMENT BY THE CLUB. THEY ARE 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



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### Vice President

Walter Scott 516-428-1063

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### Membership Secretary

Conni Still 631-472-1760

### Education Director

Grace Mehl 631-724-5053

### Outreach Director

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### Programs Director

Moira Alexander 631-265-8249

### Information Technology Director

Nick Hoefly 352-875-5642

### Acting Immediate Past President

Steve Chen 646-625-9910

## COMMITTEES

### Hospitality

Kathy Luberto & Volunteers (rotating basis)

### THE BEELINE Editor

Conni Still 631-472-1760

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