



# the BEELINE

LONG ISLAND BEEKEEPERS CLUB, INC.

Keeping Bees on Long Island Since 1949

SEPTEMBER 2023  
Volume 32  
Edition 8

## Winter Prep, SHBs, Feeding and More...



by our education director  
Grace Mehl



September already... and the queen is laying eggs that will become winter bees. How are your winter preps going? The most important winter prep is having Varroa mites under control. By now you have heard this so many times, hopefully you have gotten that message! Next most important is winter stores, and then the consolidation of the hive to the right size.

So, talking about Varroa, this is the time of year that Varroa mite levels can BOOM overnight. If you think your treatment

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 •

**DATE CHANGE!!!**  
due to expected rain.

**Sunday, October 1st,**  
**1 - 3pm**

@ Sisters of St. Joseph  
Brentwood

#### SPEAKERS:

**Walter Scott**

‘How to Prepare for the  
Honey Judging Contest’  
(held on Oct. 22nd)

**Kathy Luberto**

‘What You Need to Know About  
the LIBC Best Tasting Honey  
Contest’ (held on Nov. 26th)

**Grace Mehl**

‘What’s Happening in the Hive?’

#### • upcoming events •

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

**LIBC Honey Judging Contest w/ Honey Judge Mark Fiegl** Oct 22  
+ “Empire State Honey Producers”, “What’s Happening in the Hive” and “Beekeeping Rookie Mistakes”

**LIBC “Black Jar” Honey Tasting Contest** Nov 26  
& “What’s Happening in the Hive” and “Year in Review”

that you threw at them in July was good and now you can coast, you are sadly mistaken. You have to be on top of the mites from now until Winter sets in! Make a plan and stick to it! Be vigilant! Getting bees to winter over is pretty easy if the mite load is low.

Our speaker last meeting really gave a great presentation and talked about the dearth. We are in a serious dearth now and a fall nectar flow is not expected on most of Long Island. Some locations are really lucky and have crops or niches of bloom that help them out. Most of us do not. Bees will cut back on brood if there is no nectar coming in, even if they have lots of honey stored in the hive. Honey, capped or uncapped, is thick. Bees consider this storage food... think food in the freezer as Moira says! When they have no nectar coming in, they think they are starving. After they eat any thin nectar in the comb, they will start cannibalizing the brood, before they dig into the honey stores. So, consider giving them a bit of thin (1:1) syrup now so they continue raising some brood for a decent sized cluster in Winter. The 1:1 syrup encourages brood and building comb. However, in my experience, there is not going to be much, if any new comb built now no matter how much you feed them. They will raise more brood, however, if fed.

There is no pollen dearth on Long Island in most areas. So usually, pollen patties are not required or desired, namely because they are a great place for Small Hive Beetles (SHB) to breed! Speaking of SHBs, they are not usually a big problem on Long Island due to our cold Winters, *UNLESS* you give them an opportunity to breed freely and un-molested. All the cases of high SHB infestations I have seen on Long Island I have traced to either a dead hive, unprotected stored brood comb, a really weak hive, or a hive

with way too much space for the number of bees in the colony. SHBs are opportunists (so are Wax moths!). Don't give them the opportunity! Store your comb properly, either freezing, using Paramoth, or Certan to protect it.

Bees were bearding like crazy during our week-long heat wave. Some new beekeepers added boxes thinking their bees needed more room. That is not the case, so take them off! They were just managing the brood nest temperature during the extreme heat. The foragers who have no work to do in the hive and not much to forage for, will hang out outside the hive to keep the temperature down inside the hive. There will be fanning by the entrance to create a flow of cooling air as well. But, the bearding doesn't mean the hive needs more room. A little upper ventilation using a space too small for robbers to enter (pennies under the front corners of the inner cover work) can help the bees ventilate. Now that the worst of the heat is past, the bearding should be considerably less.

Right now, you should be reducing the size of your hives by taking out any frames of foundation that were not built out and *used*. Frames with new drawn comb that don't have anything in them, can be easily taken off and stored. Determine what size your hive needs to be for the colony to Winter over with **at least** 40 lbs. of honey on it and start consolidating down to that size. That usually means an entire medium box of honey and honey frames on the outside of the other brood boxes as a minimum. By now most if not all beekeepers have completed harvesting honey. There may be a frame or a couple extra on a hive, still. Consider giving it to another hive that is a little low on stores. All this re-arranging and consolidation doesn't have to be done all at once. Sort through the frames each time you

inspect and determining whether they have value as honey/nectar/sugar water, pollen, or brood frames. If they don't have value as one of these, remove them as you can. Sometimes, you have only a few frames of value in a box and the rest are empty. You can take the empty frames out and put the few frames of NECTAR/HONEY/SUGAR WATER (pollen will not be moved down) spread out in a box above the inner cover, and under the outer cover, and let the bees move the stores down into the body of the hive. By doing this *inside* the hive, you prevent robbing. Of course, make sure any notches in the inner cover or upper entrances are closed.

If you don't have at least 40 lbs of honey on a hive, you definitely need to feed! They are not going to increase their stores before winter without your help at this point in time. They may even eat some of it by before Winter. Giving bees a little bit of 1:1 will encourage brood rearing. Feeding them lots of syrup at once will encourage storage in the comb. Feeding them lots of 2:1 syrup encourages them to store it and also helps them dehydrate it quickly for Winter storage. Decide what your hive needs and then decide how and what to feed. This is part of the science/art of beekeeping. Read the hive and figure out a plan for their success!

Robbing is still a threat and will be until it is too cool for bees to fly. While the bees were bearding due to heat, they were protecting their hives in many cases. Make sure your hives can protect from robbers, both other bees and also yellow jackets, wasps, etc. Reduce entrances again after the heat or better yet, put on robbing screens that give ventilation without large entrances.

Hope you are well into Winter preps by now, and if not, hope this helps you get on track!



## *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:**  
**NEW DATE!!**

**Saturday, September 30th @ 10:00 AM**

**Walter Scott**, Master Beekeeper

Contact Walter if you will attend at:

[WScott380@gmail.com](mailto:WScott380@gmail.com)

**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 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.**



*photos from the*  
**August's Meeting**



*photos from the*  
**August's Meeting**



## BEEKEEPING CLASSES!

We have scheduled the **Beginner** Beekeeping Class and the **Second Year** Beekeeper Class for 2024.

January 13th, 2024

**Beginner Beekeeping Class**

February 3rd, 2024

**Second Year Beekeeping Class**

### Goals

With this presentation, students will be able to,

1. Evaluate need for queen replacement.
2. Identify challenges in sourcing queens.
3. Identify the best queen option for their needs.
4. Prepare the colony and successfully install a new queen.
5. Understand factors in queen success.
6. Identify where cleaning is contraindicated.

## 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**

## 'DON'T WANNA MISS' *events!*

*All the events listed below will be held at Sisters of St. Joseph, Building #2, in Brentwood.*

October 22nd

**LIBC Annual Honey Judging Contest**

November 26th

**LIBC "Black Jar" Honey Tasting Contest**



# American Apitherapy Society Annual Online Lecture Series

Join Our Upcoming Annual Online Lecture Series:

Exploring the World of Honeybees, Honey, Products of the Hive, and Apitherapy.

## September, October, November!

Are you fascinated by the natural wonders of honeybees, honey, apitherapy, products of the hive, bee venom, and their potential in health-care? Look no further! We are thrilled to invite you to our upcoming Annual Online Lecture Series, where we delve deep into the incredible world of Honey, Apitherapy, Bee Venom Therapy, and the innovative fusion of Apitherapy with Dentistry and so much more.

## 8 Lectures to Choose From!

### SEPTEMBER:

Apitherapy Basics including the practice of live bee stinging (BVT)

### OCTOBER:

Lyme Disease Epidemic, Autoimmune System and Apitherapy, Exploring Bee Hive Air Therapy.

### NOVEMBER:

Raising Resilient Bees, Apitherapy in Dentistry, Medicinal Properties of Spotted Lantern Fly Honey

## Why Attend?

Expert Insights: Learn from seasoned professionals, doctors, and researchers in the field.

Interactive Q&A: Get your questions answered by our experts.

Networking: Connect with like-minded individuals passionate about honeybees, products of the hive, and apitherapy.

**If you are an American Apitherapy Society MEMBER - THANK YOU - receive \$25 off each lecture! [Please log in to the Members Only page to retrieve your discount code.](#)**

An in-depth look at bee venom's therapeutic properties. • Bee venom therapy in traditional and modern medicine. • Case studies showcasing the effectiveness of bee venom therapy. • Safety and ethical considerations in bee venom therapy. • How apitherapy can revolutionize dentistry. • Bee products as an adjunct to oral health. • Apitherapy for treating common dental ailments. • Success stories from the intersection of apitherapy and dentistry. • AND MORE.....

## HEADS UP!

# Bee Culture®

The Magazine of American Beekeeping

## Club Member Discounts

**Bee Culture Magazine** has discounts for anyone that's a member of any club and/or association. They are listed to the right. They can be used on the Bee Culture website!

**BEECLB1** One year print only \$29

**BEECLB2** Two years print only \$52

**BEECLBB** One year print & digital bundle \$39

**BEECLBB2** Two years print & digital bundle \$64

**BEECLBD** One year digital only \$19

## 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/>

*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 September's poll.](#)

Click the button:

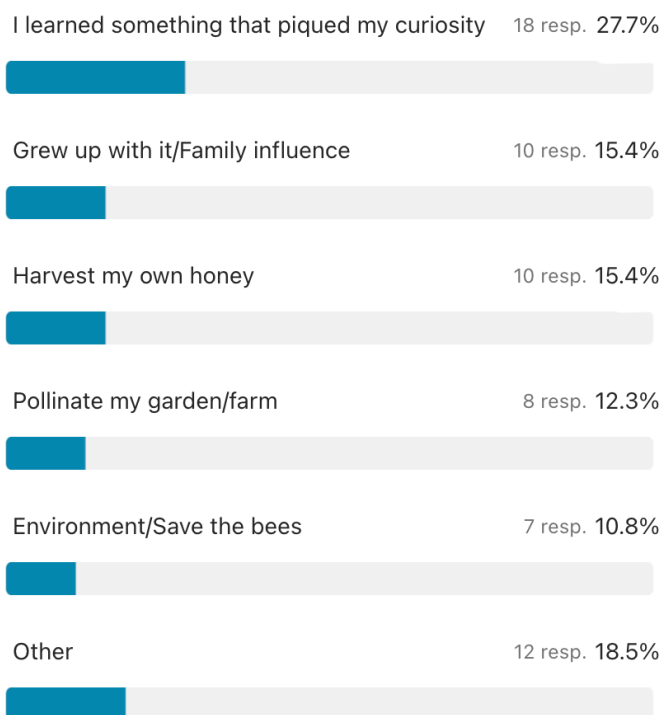
**TAKE THE SEPTEMBER**  
**Beeline Poll** ▶

*the results are in*

**Here are the results from August.** We reached a record-breaking **65 Responses!** WOOHOO! BZZ! BZZ!

1) What is the reason you first got into beekeeping?

**For most people (27.7%), something they read or learned piqued their curiosity** and set them on their path to beekeeping!



**For those that answered "Other"**, so many interesting responses, including: Gifted a hive, needed an outdoor hobby after retirement, wanted to successfully overwinter bees, teach my kids during pandemic, and "My husband read the book "Beekeeping, The gentle Craft and he was hooked! After 37 years it was my hobby too!"

Thank you to all the participants! [Please take this month's poll.](#)



• *the next meeting* •

**DATE CHANGE!!!**  
**Sunday, October 1st**

**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. Follow the yellow BEE MEETING signs.

**SPEAKERS:**

Our Vice President, **Walter Scott:** Preparing for the Honey Judging Contest, held at the October meeting, OCT 22nd.

**Kathy Luberto:** “Black Jar” Honey tasting contest, which will be held on NOV 26th.

**Grace Mehl:** “What’s Happening in the Hive this Month”.

**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!!
- The Board has decided that it is finally time to increase our dues, which has remained the same for many years. As of **January 2024, the dues will be \$40.**
- Club t-shirts and sweatshirts available for purchase.
- **The Library will be open** for lending and returning books. If you know of a good book to add to the library, please speak to Lorraine. The new policy will be in effect in July, where by you will be able to take books out and return them the next month as usual. If you fail to return the books after 2 months then the name of the borrower will be list in the “Delinquent Borrower” section of the Newsletter.
- Just to lock in the date, our **HOLIDAY PARTY will be December 3rd** at the Blue Blinds Manor (Elks Club) in Smithtown. The sign up sheet will go around at the October and November meeting. Money and reservations will be taken by Joan Mahoney at those meetings.



*last month’s speaker info:*  
**JAKE BARKER**

Several people asked Jake for his business card at the last meeting, but he didn’t have them with him. Here is his info: **Jake Barker,**  
**Goldenfoxfarmsky@gmail.com**  
**Goldenfoxfarms.com** (*work in progress!*)



**QUESTION:**

Does anyone happen to know who has the **group photo of all the club members** on the Brush Barn stairs from July’s Annual BBQ? If so, can you please ask them to email the photo(s) to Savitha at [design@longislandbeekeepers.org](mailto:design@longislandbeekeepers.org). Thank you!

**VOLUNTEERS NEEDED**

- Kathy and Toni will have **only water** and no coffee on the hospitality table, and of course, **donations to the hospitality table are always welcome!** They can also use help setting up the hospitality table!
- **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!

# 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.**

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

Our Annual Honey tasting is in **November** at the monthly meeting. Every club member is invited to participate. You have to enter to win for the 2023 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 by Joan Mahoney 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.
- The jars that receive the most votes on each table will be tasted by a **panel of 3 beekeepers** for the final taste off.
- **The winner** of 2023 Best Tasting Light and Dark Honey will be announced at the end of the meeting.

**Good luck to all!**



**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

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### Membership Secretary

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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

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Kathy Luberto & Volunteers (rotating basis)

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Conni Still 631-472-1760

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