



the BEELINE

LONG ISLAND BEEKEEPERS CLUB, INC.

Keeping Bees on Long Island Since 1949

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Honey Laundering: Is Your Honey Real or Fake?



Remarkable as it may seem, food fraud is a huge business and a rampant problem. Award-winning journalist and best-selling author Larry Olmsted revealed many of the food fraud tricks in his 2016 book, "Real Food/Fake Food: Why You Don't Know What You're Eating and What You Can Do About It."

For example, tests have revealed anywhere from 60 percent to 90 percent of the olive oils you find in grocery stores and restaurants are adulterated with cheap, linoleic acid-rich seed oils that are pernicious to health in several ways.

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, January 28th,
1 - 3pm

@ Sisters of St. Joseph
Brentwood

SPEAKERS:

John Gaut,

EAS Master beekeeper who will be speaking on Note Taking and Observations.

Grace Mehl

'What's Happening in the Hive?'

• upcoming events •

Intermediate Beekeeping Class Feb 3
at the Unitarian Universalist Fellowship in Huntington

The Southern Adirondack Beekeepers Association Spring Seminar Mar 23
This is a worthwhile one day bee conference and you can find details on their website.

March Meeting + Bee Swap Mar 24
Bill Heshback, Pollen

Most Honey on the Market Is Not Real Honey

Another food that is frequently adulterated is honey. Tests have revealed 50 percent to 70 percent of all U.S. honey is fake or adulterated,^{4,5} and according to a comprehensive review of fake foods published in the Journal of Food Science,⁶ honey is the third most-faked food in the world. As reported by Better Homes & Gardens, Oct. 2, 2023

“You probably weren’t aware that much of the honey found on grocery store shelves is actually fake—in some cases, it contains little to no actual honey. In fact, honey is one of the most faked foods found in our food supply today ...

“Honey can be adulterated in many ways—from treating it with heat to filtering it to diluting it with modified additives like sugar or syrup. It can be harvested too early as plant nectar, doctored up, and sold falsely as the end product, honey.

“It can even be labeled as local when it’s really sourced internationally. Other particularly savvy honey-making imposters go as far as to feed bees sugar and syrup to produce honey, rather than natural foraging — severely impacting the product’s nutritional benefits ...

“When we consume fake honey — made from refined sugar or high fructose corn syrup — we’re not only missing out on all of these therapeutic benefits, but we’re actually consuming a highly inflammatory food, essentially causing the opposite effect on our health. Also, if adulterated honey is treated with heat or filtered, many of the compounds that make honey so healthful can be lost.”

Beware of Fake Manuka Honey

When it comes to Manuka honey, prized for its superior health benefits, both topically and internally, only one in seven products tested during a 2014 investigation turned out to be the real thing, that is less than 15 percent! The nectar from manuka flowers contains dihydroxyacetone, a precursor to methylglyoxal (MGO), an antimicrobial compound not found in most other honey. The presence of MGO is credited for much of manuka honey’s medicinal prowess, which includes the ability to combat complex antibiotic-resistant infections.

If you’re buying fake Manuka, you’re not only losing out on health benefits but could worsen your problem as highly processed sugar from high fructose corn syrup feeds bacteria that authentic Manuka would suppress. You’re also burning a big hole in your pocketbook, as Manuka honey is among the most expensive honeys in the world.

The Fraud Runs Deep

Class action lawsuits filed over the last five years reveal the “honey laundering” scheme runs deep—all the way to True Source Honey,⁹ one of the largest honey certification groups that is supposed to confirm the source and guarantee the quality of honey.

As noted by the Resnick Center for Food Law & Policy,¹¹ the drawback that allowed for this is that True Source was founded by the very businesses it certifies.

According to a class action complaint filed in 2021, these honey businesses are “using True Source to fraudulently control the market, sell

fake honey at substantially lower prices than honest beekeepers, and divert sales, revenue and profits to themselves.”

“... True Source is not the watchdog of the honey industry it claims to be, but the mechanism that makes the conspiracy tick,” the Resnick Center for Food Law & Policy writes.

“The complaint alleges that True Source purposely fails to monitor its members for compliance with its own certification program, and that the True Source Certified Standard is designed to allow True Source members to proliferate cheap and adulterated honey throughout the United States.

“Until a recent surface-level revamp in this standard, True Source Certified companies only used outdated and ineffective testing methods that are incapable of detecting all methods of honey adulteration and fraud.

“True Source intentionally uses these outdated and ineffective testing methods to bypass fraud detection. When syrup is detected, True Source turns a blind eye.

“The complaint further alleges that although it purports to be a watchdog of the honey industry, True Source is fully aware that its Certification and Participation program is being used by importers and packers to misrepresent the authenticity of their honey products.”

How Honey Is Faked

Honey can be faked and adulterated in a variety of different ways. Here’s a summary breakdown of some of the most common methods

More often than not, the honey is simply diluted with different sugars and/or syrup made from

rice, beet, or high fructose corn syrup, thereby forfeiting any health benefits. In rare cases, these additives can also cause the honey to ferment, creating alcohol levels that could be dangerous for children.

Honey is sometimes heated to high temperatures to avoid crystallization and make it easier to manipulate, yet is still sold as “raw.” Heating above 100 F destroys the beneficial enzymes, effectively eradicating expected health benefits.

Some honey producers will extract the honey early, when it’s a nectar product and not yet finished honey, and then machine dry it. As a result, it won’t have the health benefits.

Unscrupulous honey producers will feed high fructose corn syrup to the bees rather than allowing them to forage for pollen.

Honey is oftentimes labeled as “local” when, in fact, it comes from overseas. So, if you’re using it to address seasonal allergy symptoms, it may not work.

Honey can be filtered through aliphatic resin, a rinsing technology that removes contaminants. This method obscures the origin of the honey and removes antibiotics, pesticides, and undesirable flavors present in the raw product.

This method is typically used on low-grade unpalatable honey like Indian Gum honey, which cannot be sold due to its disgusting taste and smell. Once dissolved in water and run through this process, you end up with an unscented light-colored amber honey that can be sold. However, the technology also eliminates the enzymes and chemicals responsible for honey’s health benefits.

Inexpensive, lower-grade honey can be filtered

and then dusted with high-grade pollen from another location to obscure its origin. The end product also may not have the health benefits assumed

Sweetwater Science Specializes in Honey Testing

With fraud so rampant, how can you be sure you're getting real, unadulterated, unfiltered honey? The only way to be absolutely certain that honey hasn't been adulterated would be to test its chemical composition, which is something Sweetwater Science Labs¹⁴ specializes in. As reported by Vice:¹⁵

“As an independent and ISO accredited lab, Sweetwater Science is up for hire by anyone who wants to test honey—beekeepers, consumers, packers, and lawyers ... Even people off the street who want their honey tested can bring them their samples, which happens more than you might think.

“[Jim] Gawenis is a scientist—he doesn't sell honey or import it. He doesn't even certify the honey he tests as good or bad, either; he analyzes it with Bruker's NMR [nuclear magnetic resonance] food screener, and provides the data to his clients. From there, they can do what they like with the information.”

Unfortunately, Sweetwater Science doesn't publish results on their website, but the Vice article includes the results of several honeys brought

for testing by the author, Shayla Love. Some of the results are surprising indeed.

A bear-shaped bottle of Great Value Clover Honey from Walmart tested

pure, with no sign of adulteration of any kind, whereas a jar of Tennessee “raw, local sourwood honey” turned out to be sourced from Vietnam and contained added non-honey sugars and a bottle of Whole Foods 365 Organic honey had been adulterated through heating.



How to Ensure You're Getting Real Honey

Most people probably aren't willing to go quite as far as lab testing their honey. In this case, the common-sense strategy is to buy honey from a local beekeeper. You'll typically find them at farmers' markets.

Also, use your senses when selecting honey. Many adulterated honeys will lack the floral notes found in pure honey. Adulterated honey

may also have a lingering aftertaste, or will simply taste too sugary.

Real honey also isn't very sticky. Rather, it tends to have a balm—or cream—like consistency when rubbed between your fingers. If it's excessively sticky, chances are refined sugars or syrups have been added.

Real, raw, unfiltered honey also tends to have a cloudy appearance and may have remnant

honeycomb particles or flecks of pollen in it. Over time, it may also begin to crystallize. If it never crystallizes, it might not be pure. If you're buying Manuka honey, you'll want to verify the MGO, NPA, and UMF content.¹⁶

MGO (methylglyoxal) is a measurement of the main ingredient, which has a direct correlation to its antibacterial properties. The higher the MGO, the higher the potency in terms of healing ability. All genuine Manuka honey produced in New Zealand is tested for MGO.

NPA (non-peroxide activity) refers to its antibacterial activity and is equivalent to the UMF

rating. For example, an MGO of 550 equates to an NPA of 15, and many companies will list both on the label.

UMF (unique Manuka factor) is a trademark registered and controlled by the UMF Honey Association, which provides some assurance of both quality and genuineness. The UMF correlates to the MGO but also includes other quality and authenticity checks.



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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

Setaulket
631-675-0302

Laurie

Volel-Wilkowski

New Hyde Park
516-643-6011

Neal Wechsler

Lindenhurst
631-957-7136

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

You can learn more about the Master Beekeeper Program by visiting the Eastern Apicultural Society website:

<https://easternapiculture.org/programs/master-beekeepers/master-beekeepers-certification-program/>



message from
the education director

Grace Mehl

Winter Season

Happy New Year! Wishing you and yours the best in 2024 and a successful bee season!

It has been a warm Fall and start of Winter which is causing the bees to eat more of their stores.

Keep a watch on your colonies to see if they are at the top at the vent in the inner cover. The best time to check is early in the morning. Once it warms up, they can break cluster and move around and it is not always easy to tell whether they have worked through their food stores. So, check while they are still clustered, to see where the cluster is. If they are at the top or just below (you can see them right below the vent) then feed them. They may have some food left, but, you don't want to be on that knife's edge of starvation before you add food.

When the temperature gets warm in the middle of the day, bees will go out and forage. Not much out there, but, they will fly out if they can. I have seen them going to my water source. I refresh this with warm water in the morning and make sure there is a good landing spot on the gravel (it is not completely covered with water, or worse ICE!). If there is ice in the water source, the bees will land on it and die. It is too cold and they can't take off. Take this into consideration.

Why are they collecting water? Because they are eating their honey which is too thick and needs to be thinned down, or, they are eating a solid sugar food you provide that must be

thinned down. Bees put water on the solid food and let the sugar dissolve and then drink the sugary water. They can't eat dry sugar without water.

If you do have to feed, it is best to feed them a solid food at this time of year. They don't store this food, they just eat it after thinning it down with water. So, it is important to make sure it doesn't run out. You can use fondant, winter patties, candy boards, or even straight sugar on a square of Newspaper laid on the top bars. It is imperative that the bees are in direct contact with the food. The cluster must be in contact with the food. The bees won't leave the cluster to access it. The best place is on the top bars of the frames of the top box. This is where I put winter patties or sugar and fondant. If you are using the hive alive fondant, it is possible to cut a hole in the front of the plastic bag the size of the vent in the inner cover and put that hole right over the vent in the inner cover. It is important to have a little insulation, even if just newspaper, over that fondant and a little air space between it and the outer cover. You don't want that bag tight up against the outer cover as it will conduct the cold right into the fondant. As I said, it is better to have all food directly on top of the top bars of the frames in my opinion.

You should have done your last mite treatment by now, using an Oxalic Acid dribble or vaporization. If not, get hot and get it done now while the colonies are broodless! The Winter solstice has passed. The days are already starting (just) to get longer. They queen will start laying again soon, probably sometime in January. You want mite levels as low as possible when the bees start brooding up for Spring, so they are starting with a nice healthy population.

You shouldn't be doing inspections now, even on nice warm days (my opinion) as there is not much to see and if you happen to kill the queen in your inspection, you can't get and introduce a new one easily. Also, how would you know they are queenless, as the queen is not laying, unless you actually saw her? And, breaking the boxes apart will break the propolis seal. If they are wrapped, you would have to unwrap and re-wrap. All this means that the negatives are way more than the positives for inspecting now. Just let them be. First inspection in late March or even April when it warms up!

Now is the time to take the inventory of bee supplies. How many boxes and frames you have, how many do you expect to need for your colonies, and then what if you have to make a split or two? Get those extras you need now, so you can assemble, paint and let them totally air out. Don't wait until its time to super up to get those supers ready. Check your stored boxes to make sure your comb isn't infested with hive beetles or wax moths. It is so disheartening when you go to air out supers and find something you forgot to protect and now boxes of frames are ruined.

The club has a class coming up. The class is for those with a year or two of beekeeping under their belts already. That is on February 3rd and only costs \$40 for members. It is a great refresher and a way to get your head on straight for this upcoming season. For that price, it is a steal. Register for them both on the club website at: [Classes – Long Island Beekeepers Club](#)

As always, looking forward to seeing you all at the next club meeting!



from the editor:

Conni Still



Dear Beekeepers,
Happy New Year to you all! I hope you had a great holiday with your families. Did you remember to check your hives for sufficient stores? With the unseasonable warmer weather our bees are more active and consuming more honey and pollen. They will rely on us to supplement as needed. Hopefully you read the emails and newsletter that the membership voted to increase our yearly dues to \$40, the first raise in many years. Also we have returned to the January membership dues date to simplify record keeping.

This usually results in a very long line at the beginning of the January meeting.

To simplify the day, those of you who use PayPal please renew now or before the meeting. Those who will be paying at the door, please bring \$40 cash, and if you are paying by check please have it all made out to LIBC. I will presign a number of membership cards and you can enter your name. I look forward to seeing you for another exciting and informative year as beekeepers.

Bee Well, Conni Still



UPCOMING SPEAKERS & EVENTS!

Note: Not all speakers and events are listed below.

January 28th

John Gaut, Observation and Record Keeping

February 25th

Jennifer Lund, 3 Things For Successful Beekeeping

March 24th

Bill Heshback, Pollen

June 23rd

Erin Topitzhofer, Shipping Queens

July 28th

Club Picnic

September 22nd

Honey Judging Contest

October 27th

Honey Tasting Contest

Bob Kloss, Seasonal Management

November 24th

Ross Conrad, Tropilelaps



LIBC Beekeeping Classes

Want to learn about beekeeping or review before next season? Do you have a family member or friend who is interested in becoming a beekeeper? Beekeeping classes given by the LIBC in 2024 are now scheduled. Register for yourself or maybe give the seat to a family member. Bee School makes a great Christmas gift for someone deciding whether or not they want to get into Beekeeping and also is a great way to review, even if you are taking another class or have been at it for a season or two. The one day classes are fast paced and give an opportunity to ask questions of different instructors.

BEEKEEPING 102

Saturday, February 3rd, 2024

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 Unitarian Universalist Fellowship in Huntington, 109 Browns Rd, Huntington, NY 11743. Doors open at 8:00 and instruction will start at 8:45 AM, with the day ending approximately 2:00 PM. Coffee, water and Bagels will be available. You can bring your own food and beverage if desired as well. Class price is \$40.



Attendees must be members of the Long Island Beekeepers Club. Dues are \$40 per year.

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

OR contact Grace to sign up and then Send a check made out to LIBC to our treasurer: Suzanne Cahill, 30 Meadow Glen Rd, Northport, NY 11768

Grand Champion Reserve Award Goes to Deborah Klughers



Deborah Klughers (a Long Island native and resident of Hampton Bays, NY), the owner of Bonac Bees, LLC and an Eastern Apicultural Society Certified Master Beekeeper, won the Grand Champion Reserve award at the North American Honey Bee Expo Honey Show, which took place in Louisville, Kentucky from January 4-6, 2024. The Bee Expo drew over 3,281 beekeepers, researchers, students, beekeeping equipment and services vendors, and the American Honey Show Training Council team, to what was the largest gathering of beekeepers in North America since Apimondia 2019 (which attracted over 6,000 attendees and was held in Montreal, Canada). The 2024 Bee Expo attendees came from all 50 states and 23 countries.

The honey show drew 339 exhibitors who submitted a total of 1,161 exhibits into 72 different classes. None of the judges in their 20+ years of experience had seen, nor judged a show this large in North America! Honey in many forms, including liquid, chunk, comb, creamed, natural set, spiced, infused and more was the most popular class. Some of the beeswax classes included candles,

sculptures, flowers, figurines, lotions, and household cleaners. There was a food and baking component, with entries of bread, cake, cookies, candy, jams, preserves, barbeque sauce, and condiments, amongst others. Poetry, electronic media, photography, encaustic painting, wood working, apiculture gadgets, and arts and crafts were some of the more unique categories. The beverage classes included a variety of meads (wine made with honey rather than grapes), as well as alcoholic and non-alcoholic beverages.

The first through sixth place entries in each class are awarded points; first place earns 6 points, second gets 5, down to sixth place, who gets 1 point. Each entrant's points are added up and the person with the most points wins the Grand Champion Award, while the person with the second most points wins the Grand Champion Reserve Award. Klughers won the Grand Champion Reserve Award. In 2019 and 2022 at the Eastern Apicultural Society annual honey shows, Klughers won the Sweepstakes Award, after earning the most points overall in similarly structured honey shows. Like the Bee Expo honey show Grand Champion Award, the Sweepstakes Award is won by the entrant who earns the most points for winning entries overall.

For more information:

Deborah Klughers: 631-377-1943
debklughers@optonline.net
www.BonacBees.com

American Honey Show Training Council:
770-843-2110
honeyshowusa@gmail.com

Kamon Reynolds, event organizer and owner of Tennessee's Honey Bees LLC :
Contact form on their website
<https://www.tennesseeshoneybees.com/>
or on Kamons Facebook page

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 January's poll.](#)

Click the button:

TAKE THE JANUARY
Beeline Poll ▶

a webinar from the
NORTHEASTERN IPM
CENTER

**The Use of IPM in
Beekeeping to Control
Parasitic Varroa Mites**

March 11, 2024 – 11:00 a.m.

Register at

cornell.zoom.us/webinar/register/WN_aG2wk8EKsXC20TvB70BdrA

Presenter: Dr. Robyn Underwood

During this talk, you will learn about the parts of the IPM pyramid as they relate to controlling the parasitic varroa mite, widely the biggest problem in beekeeping. You will learn about breeding for mite resistance, cultural and mechanical controls, and chemical controls that are both organic-approved and synthetic. These items will be presented as a year in the life of a beekeeping operation.

Dr. Robyn Underwood received her BSc in Entomology and Applied Ecology from the University of Delaware and her PhD in Entomology from the University of Manitoba. As Penn State's Extension Educator of Apiculture, she conducts scientific research projects to study beekeeper-applied questions and brings the results of the projects to the beekeepers through extension products that aim to make beekeeping a more successful venture.



the **LIBRARY CORNER**

We yielded a bumper crop of books at this year's end. An increase in the budget allowed for a shopping spree...oh what fun:

100 Plants to Feed the Bees from The Xerces Society, ISBN 978-1-61212-886-3

Are You a Bee? by Judy Allen and Tudor Humphries, ISBN 978-0-7534-5345-2

The Backyard Beekeeper's Honey Handbook by Kim Flottum, ISBN 978-1-59253-474-6

The Bee Book for Beginners by Frank Randall, ISBN 978-1479298037

Bee People and the Bugs They Love, by Frank Mortimer, ISBN 978-0-8065-4084-9

Beehive Alchemy by Petra Ahnert, ISBN 978-1-63159-491-5

Beekeeping for Beginners by Kim Flottum, ISBN 978-0-7603-7967-7

Beekeeping at Buckfast Abbey by Brother Adam, ISBN 978-0-907908-37-1

Bees in America by Tammy Horn, ISBN 978-0-8131-9163-8

Beeswax Alchemy by Petra Ahnert, ISBN 978-1-59253-979-6

Buzz: The Nature and Necessity of Bees, by Thor Hanson, ISBN 978-0-465-05261-5

Comb Honey Production by Roger A. Morse, ISBN 978-1878075345

The Complete Bee Handbook by Dewey M. Caron, ISBN 978-1646119875

First Lessons in Beekeeping by Keith S. Delaplane, ISBN 978-0-915698-12-7

The Story of Pollination by B. J. D. Meeuse, ISBN 978-1-951682-33-0

Why Do Bees Buzz? by Elizabeth Capaldi Evans and Carol A. Butler, ISBN 978-0813547213

...and then Grace very graciously donated the following books BECAUSE SHE WANTS YOU TO READ THEM!:

The Beekeeper's Handbook, 4th edition, by Diana Sammataro and Alphonse Avitabile, ISBN 978-0-8014-7694-5

Hive Management: A Seasonal Guide for Beekeepers, by Richard E. Bonney, ISBN 978-0-88266-637-2

Honey Bee Biology and Beekeeping, Revised by Dewey M. Caron with Lawrence John Connor, ISBN 978-1-878075-29-1

QueenSpotting by Hilary Kearney of Girl Next Door Honey, ISBN 978-1-63586-037-5

Song of Increase by Jacqueline Freeman, ISBN 9781622037445


November activity:

- 7 Books were loaned to 7 members
- 1 Book loan was renewed
- 12 Books were returned by 7 members

Delinquent Borrowers:

Steve Chen (he's still looking)
 Bob Linekin
 Keith Macartney
 Cienna Rizza
 Margie Rizza



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 

• the next meeting •

Sunday, January 28th

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. Follow the yellow BEE MEETING signs.

SPEAKERS: **John Gaut** “Note taking and Observations”; **Grace Mehl:** “What’s Happening in the Hive this Month”.

VOLUNTEERS NEEDED

- Kathy and Toni can always use help **setting up the hospitality table**, and of course, **donations** of cake or cookies and the like 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!

ANNOUNCEMENTS

- **2024 dues are now due.** Please bring check or cash in the amount of \$40 if you want to pay at the meeting. See Conni. You can pay online on the website. Log in, Click on “my account” then “membership details” and you will see a way to pay in the lower left corner.
- **We will be selling raffle tickets for a 4 frame manual Stainless Steel Extractor** made by SAF Natura in Italy. Picture below. We will continue selling tickets in February

at the meeting for this great little extractor. We plan on doing the drawing in February. You do not have to be present to win!

- **Joan will be passing around a list to sign up for glassware.** She will provide more information at the meeting. Club will be purchasing the same sizes as last year, namely 1 pound (12 to a case) and 8 ounce jars (24 to a case). Prices pending. but it will be better than the cost of getting them shipped. Contact Joan by texting to order if you can’t make the meeting. Her number to text is 631-316-6284.
- **The Library will be open for lending and returning books.** Our policy is, if you may borrow books and return them the next month. 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. We have gotten several long over due books returned and we thank you for finding them and getting them back into circulation.
- **Club T-shirts and sweat shirts** will be available to purchase.
- We have room still in the **Intermediate Beekeeper Class on February 3rd, 2024.** Price is \$40. Register on line at Classes – Long Island Beekeepers Club
- It is time to **register your hives with New York State for 2024.** You can do this by visiting beekeepers.agriculture.ny.gov/registration. This is required by New York State. There is no fee for doing it.
- **The Birds and the Bees Act** was signed by Governor Hochul and we will be discussing it at the meeting.
- **Nominations** can be made for elections coming up in March.

Did you know?

Did you know that one of the world's first coins had a bee symbol?

Did you know that honey contains live enzymes?

Did you know that in contact with a metal spoon, these enzymes die? The best way to eat honey is with a wooden spoon; if you can't find one, use a plastic spoon.

Did you know that honey contains a substance that helps the brain work better?

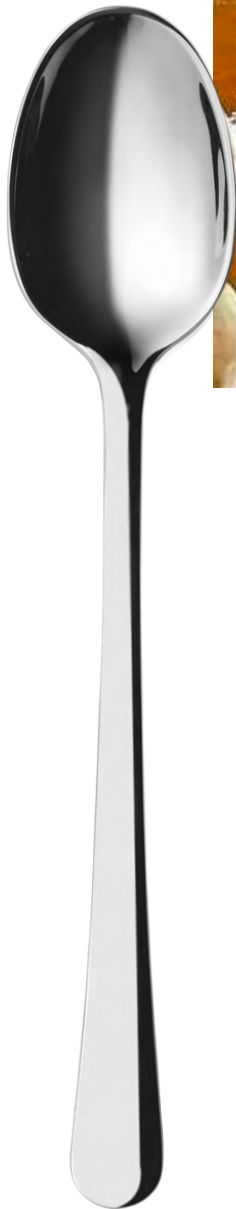
Did you know that honey is one of the few foods on earth that alone can sustain human life?

Did you know that bees saved people from starvation in Africa?

That a spoonful of honey is enough to keep a man alive for 24 hours?

Did you know that propolis produced by bees is one of the most powerful natural antibiotics?

Did you know that honey has no expiry date?



Did you know that the bodies of the world's greatest emperors were buried in gold coffins, then covered in honey to prevent putrefaction?

Did you know that the term "Honeymoon" (honeymoon) comes from the fact that the bride and groom consumed honey for fertility after their marriage?

Did you know that a bee lives less than 40 days, visits at least 1000 flowers and produces less than a teaspoon of honey, but for her it is the work of a lifetime.

Thank you precious bees!



From a post by [Robin Jackson on Facebook](#)

**DON'T
FORGET**

**As of January 2024,
Annual dues will be \$40.**

PLEASE send a check payable to LIBC to Conni Still at 82 Stephen Road, Bayport, NY 11705, or go to the club website Longisland-beekeepers.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.

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

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

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Steve Chen 646-625-9910

COMMITTEES

Hospitality

Kathy Luberto & Volunteers (rotating basis)

THE BEELINE Editor

Conni Still 631-472-1760

Librarian

Lorraine Leacock 516-459-0140

Club Photographer

Phyllis Stein

Designer

Savitha Pal Sudul
design@longislandbeekeepers.org