Summer Picnic, a look back

Given the amount of rain we had this summer, we really shouldn’t have expected a sunny day for the ESHPA picnic. Well, it may have rained, but that didn’t put a damper on the ESHPA summer picnic hosted by Andy and Linda Walters in Camden, New York on Saturday, July 22, 2006.

This was my first time to the Walter’s home, and I was truly impressed. I figured they must sell a lot of honey! Greeted by Andy and treated to a nice ride from the parking field to the business meeting on Andy’s golf cart, I immediately felt like an honored guest! Actually, the guest of honor was the roast pig, which along with the ample side dishes brought by ESHPA members made up a sumptuous feast! I shan’t speak for everyone, but I ate like a, well, suffice it to say you are what you eat!

Lunch was followed by guest speakers, Dr. Nicholas Calderone and Ray Lackey. Nick kept us informed of the goings on at Dyce Lab, sharing his experience with formic acid and expectations and preparations for the possible arrival of Africanized bees.

Ray gave a well prepared presentation on maintaining observation hives in public places. It seems many places want observation hives for public display, but few are aware of the maintenance chores. Once again, things are easier said than done!

The afternoon wrapped up with the silent auction, which helped raise capital to defray costs of the picnic.

Many thanks to our gracious hosts, thanks to our speakers, and thanks to all who came and enjoyed a wonderful morning and afternoon!
PRESIDENT'S CORNER

Where did summer go? Fall is coming & hopefully filling up all our hives with enough for winter, if it stops raining all the time and the sun comes out long enough for the bees to work on Bamboo, Golden Rod & Aster.

The State Fair is now successfully over and I want to thank the many people who volunteered to help man the booth at the Fair. Thank you to Rob Sorenson for a great job of being in charge & running it again this year. Thank you also to Rick Wakefield, Earl Villecco & Joe Rowland who help set up take down everything at the Fair. I would also like to thank all those who supplied Bees as well as Honey & Beeswax products at the Fair this year and making it a success.

The Winter Meeting this year is Nov. 10th 11th at Comfort Inn & Suites on Buckley Rd. in No. Syracuse, N.Y. & Breakfast Buffet is included in the price of your room. A Luncheon Buffet is available on Friday if you want it and pay for it when you pre-register. We also have a great meal selection of Chicken Marsala & London Broil Beef for the banquet on Friday night.

We have a great line up of speakers this year like: Diana Sammataro from Carl Hayden Lab in Tucson, Jennifer Berry -past EAS Pres. from the Univ. of Ga., Allen Dick from Alberta, Canada, Kim Kaplan talking about Africanized bees & the Media, from Md., as well as our friend from Cornell, Nick Calderone, and lots more. We are going to have a workshop -DECISIONS NEEDING TO BE MADE –when you get into Beekeeping so you can be successful in what ever direction you are planning to go, on Sat. Nov. 11th, after the meeting for Hobbyist & New Beekeepers who are interested, by Brushy Mountain Bee Farm.

We hope this year to have many more vendors and their products for you to see.

We are also asking those who are coming if they have something they would like to get rid of, or to have auctioned, to bring it for our silent auction which will be run by our own great auctioneer Ed Doan.

So please plan to join us in November. Also I encourage you to pre-register & make your RESERVATIONS as soon as possible as it will help make it easier for everyone.

REMEMBER you can get an updated agenda, map of how to get there on the Web at ESHPA.ORG.

Hope to see all of you in Syracuse,
Joanie Howland -Your Pres.

Secretary Notes September 2006:

Here it is the first day of the 2006-2007 school year. I cannot believe how fast the year has past by. We started out with very strong hives which we split. We even got to sell some nucs from our Russian Bees and a couple of Queens in May. Our honey production even though some colonies managed to swarm late June & July, has been the best ever with some testing water white, but most is testing white. We had enough rain early in the season to carry us a long ways into the dry season.

Continued, next page...
Dear Empire State Honey Producers,

I would like to thank the beekeepers for the award, New York State Beekeeper of the Year. I did not expect this honor, but I am very grateful for your support.

New York State produces many different colors and flavors of honey. The state is very diverse in producing and marketing honey and pollinating crops. However, it is the people who do these different aspects of beekeeping that are so important to our industry. I am glad to be a part of this great group of people. I am also glad to be of service and to help our industry.

Thanks again for the award.

Sincerely,
Paul Cappy

State Fair Report

WOW! What a year at the fair this was! The volunteers were kept very busy handing out samples and selling honey products. This year was a record year for sales. Each year the total sales have been increasing.

I do not know the exact amount of the gross revenue. I was not responsible for handling the money at the end of each day. However, based on the amount of honey products sold, the total sales was approximately $12,500! This takes into account samples handed out. We netted approximately $4500 after all expenses were deducted. An exact figure will be reported at our fall meeting.

There were 1450 lbs of liquid honey, 240 pieces of cut comb, 926 jars of creamed honey, 40 pairs of candles, 72 pieces of 1 oz beeswax cakes, and 5 pieces of 1 lb beeswax cakes dispensed. This total includes samples that were handed out. Skincare products were not sold this year. Last years products that were dispensed including samples were 1450 lbs of liquid honey, 198 pieces of cut comb, 360 jars of creamed honey, 30 pairs of candles, 57 pieces of 1 oz beeswax cakes, and 67 jars of skin cream. As you can see, we dispensed the same amount of liquid honey, but the major difference was the amount of creamed honey sold. We also had a slight increase in cut comb and beeswax sold. More cut comb could have been sold, but was sold out Sat. morning 3 days before the fair ended.

On behalf of the Empire State Honey Producers Assoc., I want to thank all the volunteers who worked there butts off this year selling this much product and also working in the gazebo! Once again, several volunteers worked more than one day. As in the past, there are too many to include their names in this newsletter.

Thanks to all the producers who supplied products for the fair. They were Bill Crowell, Dave and Joan Howland, Chuck and Karen Kutik, Joe and Liz Rowland, Jon Ryan, Lloyd Spear, Richard and Amy Wakefield, and Richard and Teresa Washburn. As they have done every year since we began selling honey, Chuck and Karen donated all the honey they provided.

Thanks to Dave and Joan Howland, and Richard Linck who provided the bees for the gazebo and observation hive.

Thanks also to Joe, Clovey and Liz Rowland, and Hans Junga who helped set up and dismantled the booth.

My apology to anyone I did not mention who helped in some capacity prepare the booth for the fair.

Once again, Rob and good friend Leslie Berry did another outstanding job of overseeing the booth and making sure everything went smoothly!

Respectfully submitted,
Earl Villecco
State Fair Volunteer
Notes from Dyce Lab

Nick Calderone

This past year has been very exciting at Dyce Lab. The chalkbrood problem that has plagued us for the past three years has pretty much vanished, leaving as mysteriously as it came. I would like to think that I have learned something from the experience, but I am as puzzled now as I was when the problem first presented itself. In the spring of 2003, we established about 120 packages from a southern source in early April. These were to be used to establish our initial population for breeding mite resistant bees. Peter Borst and a volunteer – Beth – put them into one story units, each with about 15 pounds of honey in the comb. The next day there was 6 inches of snow on the ground; and within a few weeks, it was clear that chalkbrood was becoming a major problem. Prior to this, we had only had minor cases of chalkbrood pop up: now, the disease was raging in nearly every colony. The snows melted and the rains started. It rained nearly continuously until the end of July that year. Packages that we had counted on being strong two stories colonies by mid-June were languishing in one deep; nearly all had serious cases of chalkbrood.

Initially, I concluded (hoped) that this was a fluke, something that comes once in a blue moon and is never seen again. Hope springs eternal, and the following year, another 120 packages were established, this time from a different southern source. The results were pretty much the same. The snows melted and the rains came; only this time it rained until the end of August. Chalkbrood was everywhere. The packages never had a chance.

By this time I had decided that the common lore about cold, wet weather promoting chalkbrood must be true. Two years of cool temperatures and continuous rains, and both years were marked by rampant chalkbrood. However, I wanted to do everything I could to prevent another outbreak like those of the past two years. So, during the winter of 2004/2005, I sent all of our deeps to be irradiated. Peter sorted the combs so each box had about 40 pounds of honey. This was necessary so that a known dose of radiation would treat each box the same. The boxes were placed in individual plastic bags, and then into individual cardboard boxes, labeled, placed on pallets and trucked to the irradiation facility. Inner covers were sent along as well. While the boxes and combs were being irradiated, bottom boards were scraped, bleached and torched with a weed burner. All in all, this required a very significant investment in labor and capital.

But hope springs eternal, and the next spring, the weather was better, and another 120 packages went out into the new sterile equipment. Within a few weeks, all the packages had chalkbrood. The summer turned into one of the hottest and driest on record – a drought emergency was declared in our county – but chalkbrood was everywhere again. The environment didn’t seem to be the key determinant of my problems; so, the next step was to look for different stock. I ordered some hygienic queens from California and some queens from several local suppliers with reputations for producing good queens. This year, 2006, has had average temperatures and rainfall (although it all seems to have come during the goldenrod flow) and the chalkbrood problem seems to have resolved itself; but I do not think that is the whole story. We also re-established our breeding population this summer, using another 80-90 commercial queens from all around the country, the same process we had gone through back in 2003. This time, no serious chalkbrood problems were seen. Go figure. I still think that stock is a major factor, but it is clear that we do not know all there is to know about chalkbrood and hygienic behavior.

Uncertainty notwithstanding, the much improved conditions have allowed us to get several projects underway. First, we evaluated package bees from several sources. We wanted to see if they performed as advertised (SMR, hygienic), what mite levels (both tracheal and Varroa) and nosema levels they would come with, as well as the proportion of drones present. We followed them throughout the year, sampling again in September to see how mite and disease levels changed over the year. We also evaluated honey production and have kept track of queens, looking for failure, supercedure, etc. Still have lots of data to analyze, but there are some interesting findings showing up already.

My original intention in 2003 was to develop a stock of productive, winter-hardy bees with mite and disease resistance. The chalkbrood problem set that effort back for the past three years. This year, along with an able post-doc, Dr. Jamie Strange, I have re-established the breeding program. We obtained queens from a wide range of sources, introduced them to colonies, and will begin evaluations next season. We will also use this population to explore factors affecting the expression of hygienic behavior, hopefully leading to a more accurate way to evaluate colonies for this trait. Jamie has found a permanent position at the Logan Bee Lab where he will be working on bumble bees; so, I will be looking for another post-doc.

Ever since the mites first arrived, beekeepers have observed a serious decline in the overall quality of commercial queens. Several reasons have been proposed to explain this decline; most notable is the use of pesticides in cell builders. Other reasons include inbreeding among drone source colonies and inadequate mating. Re-establishing the breeding population has provided an opportunity to examine queen mating frequencies in commercial queens. This year, we collected samples from about 90 of the commercial queens we used in the breeding program. This winter, we will be using a molecular technique to estimate the number of drones with...
which each of these queens mated. This should either confirm or exclude mating frequency as a source of queen failure and supercedure. If mating frequency is low, this is a problem that can be easily corrected.

I have finished counting the mites on the sticky boards from last fall’s evaluation of Api-Life VAR and Mite-Away II. We tested these compounds on 80 colonies generously provided by Jon Ryan. Jon and Paul Cappy spent all day Sunday with me for 8 weeks as we applied treatments and swapped out sticky boards. We ended up with 640 sticky boards to count. The initial analysis is as I had reported last December: the fumigants did not perform well. We observed about a 60% kill with the Mite-Away II and about 32% kill with the Api-Life-VAR. Control colonies had 25% natural mite drop. The weather was cold and rainy (it rained every day we were in the field) during the treatment period and this clearly poses a serious limitation on the use of these fumigants for mite control. The next step is to see how effective these treatments will be when applied earlier in the season when the temperatures are a bit more hospitable. Of course, there is more brood in the colonies earlier on, and that will surely pose another challenge.

Finally, a former post-doc in my lab, Dr. Falko Drijfhout from England, visited the lab this August and September to continue our study of the chemical basis for host-seeking behavior by Varroa mites. We ran some analyses on extracts of worker and drone, brood food and larvae. The goal was to determine if the compounds we previously found in royal jelly that repel mites are present in the worker and drone cells. Falko has returned to England where he will complete the analysis of the materials we obtained this year. I am not sure if this will have any practical application, but we plan on doing some pilot tests to see if the materials we have identified can protect worker and drone cells from mites.

Look for our first streaming video presentation on the web coming later this fall. Hopefully, this will turn into a regular feature for distributing presentations to beekeepers wherever they may be and whenever they have time to watch.

Dyce Lab shares the fate of many other New York beekeepers this fall - a great goldenrod bloom, but poor weather has prevented the bees from getting much of a crop. Fortunately, it looks like most have enough honey to winter and feeding won’t be a major problem (or expense). I look forward to seeing you at the upcoming ESHPA meeting in Syracuse.

**Honey Competition**

**CLASSES RULES**

<table>
<thead>
<tr>
<th>Honey, Extracted: Three unlabeled 1 lb queenline jars are required in each of the classes.</th>
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<tr>
<td>Light</td>
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<table>
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<tr>
<th>Comb Honey: Three pieces of each class entered.</th>
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<td>Round</td>
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<tr>
<th>Wax:</th>
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<tr>
<td>Candles One pair of hand dipped and/or molded candles are required.</td>
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<tr>
<td>Beeswax One 1 lb of any shape.</td>
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Baking: Entries must be accompanied by the recipe as used & written on 3”x5” cards. Two copies must be submitted. Attach the recipe to the outside of the entry. 100% of the sweetening ingredients of the entries must be honey. However, secondary sweetening ingredients, or ingredients that contribute to the appearance of the entry, may contain sweeteners other than honey. Secondary ingredients include chocolate, candy bits, coconut, preserved fruits and peels, marshmallows, nuts, colors and flavors. Appearance items include the above ingredients and icings, fillings, dustings, decorations, glazing, and toppings. Entries will be exhibited as received. Plates will not be furnished. Entries should be on paper or tin foil plates, covered with a see-through wrap, sealed completely. The winning recipes may be published. **The Honey Cooking Show Judge has authority to accept, reject, and classify entries in accordance with the rules.**

**CLASS 1:** Cookies - Bar, Drop, Rolled (6)

**CLASS 2:** Yeast breads and rolls (1 small loaf or 6 rolls)

**CLASS 3:** Quick bread and muffins (1 small loaf or 6 muffins)

**CLASS 4:** Cake (small)

All members are urged to enter as many classes as possible in order to have a good show. Della Erickson will be in charge of the show. All entries must be registered with her by noon on Friday November 10th.
Ever read the American Bee Journal? “The oldest English language beekeeping publication in the world established in 1861 by Samuel Wagner which has been published continuously since that time except for a brief period during the Civil War”
http://www.dadant.com/journal/history.html

Now the first 20 Volumes 1861-1880 of ABJ has the distinction of becoming the next target for digitization at the EF Phillips Beekeeping on-line collection "The Hive & The Honeybee" maintained by Cornell University.
http://bees.library.cornell.edu/

Two recent gifts, one from the Southern Adirondack Beekeepers Association (SABA) and another from the Finger Lakes Beekeepers Club (FLBC) amounting to a total of $400 along with a matching contribution of $50 by Mann library will cover digitization costs for the first three volumes. We only need additional contributions of $2,550 more to get all 20 volumes (1861 through 1880) of original American Bee Journal digitized. This digitized beekeeping library is now the largest digital on-line collection thanks to the foresight of EF Phillips and the generous contributions by beekeepers!

Can you imagine having access to 30 early America beekeeping volumes from your home computer? And if successful you will soon be able to read the first 20 volumes of American Bee Culture.

Perhaps you, your Association or State beekeeping organization would like to help by contributing to have a volume placed up on the WWW. By doing the entire 20 volumes at once the estimated cost for digitizing all 20 would be $150/volume. The cost goes up if we choose to do it in smaller, multiple groupings.

So, if this sound interesting & you would like to help with this or need more information to take to other beekeepers, either contact me or look at “The Hive & The Honeybee” site at,
http://bees.library.cornell.edu/

Mike Griggs
President Finger Lakes Beekeepers
mhg3@cornell.edu

Reported by: Professor Nor Hayati Othman, Chairperson

KOTA BHARU, Malaysia - Recently the 1st International Conference on the Medicinal Uses of Honey was organized by the Health Campus staffs of Universiti Sains Malaysia. This 3-day conference witnessed many advances in the field of honey in medicinal uses.

Professor Peter C Molan, a world-renowned expert on medical honey from Waikato University Honey Research Unit, New Zealand - Honey, a pure natural extract of nectar collected by the honey bees, has been proven as an antibiotic due to its high peroxidase and catalase content. Honey also promotes wound healing, remedies skin infections, and offers prevention of chemotherapy and radiotherapy side-effects.

Microbiologist Dr Sohna Blair from Australia and Dr Rose Cooper from Cardiff, United Kingdom - Methicillin Resistant Staph Aurius commonly known as MRSA is the most difficult challenge to communities in various parts of the world. The incidence of MRSA infection is rising 6-28 percent worldwide. Honey arrests bacterial growth due to its unique hygroscopic, glucose oxidase and acidic properties; hence it can control MRSA wounds infection after the failure of modern antibiotics.
Diabetes is a common non-communicable disease managed with medications. However in the long-run patients might develop a non-healing ulcer called diabetic foot. These wounds get infected easily and progress further leading to amputation of the limb. Dr Jennifer Eddy of University of Wisconsin, USA, conducted a clinical trial on the use of honey in diabetic foot and observed interesting properties of honey to heal difficult foot ulcers in diabetic patients.

Extensive clinical observations on the application of honey dressing in diabetic foot ulcers were also noted by a team of researchers from University Sains Malaysia headed by Dr Mohd Iskander Amin, an orthopedic and microvascular surgeon.

A recently-published study demonstrating that regular daily consumption of honey could decrease blood sugar levels was reported by Dr Noori Al-Waili from Dubai Specialist Center.

According to Professor Subrahmanyam from India, burn wounds are difficult to treat. There are various wound care protocols using different dressing materials. The thermal injury usually produces extensive epithelial exposure leading to fluid loss and secondary infections. Randomized trials have proven the usefulness of honey as a standard of care in extensive burn wounds.

Radiotherapy and chemotherapy are being used widely for the treatment of cancers involving, nose throat, nasopharynx, oropharynx and larynx. Extensive development of radiotherapy/chemotherapy techniques improved cure rates. However side-effects in the form of oral soreness (radiation mucositis) increase tremendously affecting quality of life and swallowing leading to loss of weight. The above consequences lead to discontinuation of useful treatment.

There is no specific cure for the radiation mucositis. Pure natural honey was used in a clinical trial for the treatment of radiation mucositis at University Sains Malaysia. This study resulted in a significant reduction in painful mucositis and improvement in the patient's body weight. It is a significant achievement in supportive care treatment of radiation mucositis said Associate Professor Dr Biswa Mohan Biswal who is a clinical oncologist from the said University.

The novel uses of honey in medicine have been studied for eye infection, sore throat, post-operative wound care. Recently logan honey from Thailand and China was found to be useful in painful dry skin condition called ichthyosis. Professor Siu-Wan Ip from Taiwan revealed this finding during this conference.

Basic research in the field of honey is very limited in literature. However, few scientists are trying to find clues for the biological effectiveness of honey through animal studies. Associate Professor Siti Amrah Sulaiman and her team of researchers have demonstrated the improvement of sperm count in male mice treated with honey compared to controls. This research could address the role of honey in infertility of males.

Throughout the world various types of honey is being produced from nectars of many types of flowers. Some specific types of floral honey have been shown to be medically useful for their medicinal properties. The problem is: how do we know honey that is sold at the supermarkets are pure and have medicinal value?

Professor Kamaruddin Yusoff of Universiti Malaya Medical Center Kuala Lumpur based on two decades of experience on honey research found a technique to differentiate pure honey from adulterated honey. He has disclosed his findings during a lecture on antioxidant properties of honey. Currently he is engaged with a research projects along with researchers from Turkey to develop a dip-test kit to detect adulterated honey.

This unique conference attracted attention from international communities. More than a dozen countries participated in this meeting. Professor Nor Hayati Othman, chairperson of the conference expressed her desire to promote honey science research in Universiti Sains Malaysia.

**WINTER MEETING 2006 PROGRAM**

**FRIDAY November 10th**

8:30 AM - REGISTRATION
9:00 AM - WELCOME
   **Joan-Ann Howland**, President ESHPA
9:05 AM - ANNOUNCEMENT OF COMMITTEES
9:15 AM - UPDATE ON APIARY INSPECTIONS
   **Robert Mungari**, Director-Div. of Plant Industry, N.Y.
   Dept. of Agriculture & Markets
10:15 AM - BREAK
10:30 AM - VARROA - IPM DOES IT WORK? DOES IT PAY?
   **Jennifer Berry** - EAS President 2006 - University of Georgia
11:30 AM - FEED-BEE - A NEW BEE FEED IS ADDED TO THE MENU
   **Abdolreza Saffari** - President Bee Processing Enterprises
12:00 AM - LUNCH**
   **Honey Show Entries Due** Show Coordinator, **Della Erickson**
1:00 PM - COMMERCIAL BEEKEEPING IN WESTERN CANADA
   **Allen Dick** - Beekeeper from Alberta. Canada
2:00 PM - RESEARCH - HISTORY OF MITES & WAYS TO HANDLE
   **Diana Sammataro**, Carl Hayden Research Center
3:00 PM - BREAK
3:15 PM - BUSINESS MEETING
6:00 PM - COCKTAILS & SILENT AUCTION
   Cash bar
6:00 PM - BANQUET
   Master of Ceremonies - **Greg Kalicin**
   Beekeeper of the Year & Honey Show Awards

**SATURDAY November 11th**

9:00 AM - UPDATES ON PROJECTS AT DYCE LAB
   **Nick Calderone**, Professor of Apiculture, Cornell University
9:45 AM - USDA - THE MEDIA & AFRICANIZED BEES
   **Kim Kaplan**
10:30 AM - BREAK
10:45 AM - RESEARCH AT CARL HAYDEN RESEARCH CENTER, TUCSON LAB
   **Diana Sammataro**, Carl Hayden Research Center
11:30 AM - TWO VISITS TO SMALL CELL BEEKEEPERS
   **Allen Dick** - Beekeeper from Alberta. Canada
12:30 PM - MEETING ADJOURNS
1:00 PM - WORKSHOP - DECISIONS NEEDING TO BE MADE
   **Dave MacFawn** - General Manager at Brushy Mountain Bee Farm
   WHEN YOU GET INTO BEEKEEPING
So many meetings, so little time!

The two national groups continue their feud, scheduling respective conferences on the same days, a thousand miles apart.

In the meantime, there are other conferences, arguably more exciting conferences on which a neutral and well informed beekeeper may spend their windfall profits (sic). Whether it’s nearby in place and calendar, or further off in time and location, it’s never too early to plan (or perhaps just dream) of some exciting beekeeping meetings!

Ireland anyone?

Consider the annual meeting of the Federation of Irish Beekeepers’ Associations at the Franciscan College in County Meath! The annual meeting will be held in 2007 from Monday, July 23rd to Saturday, July 18th. A finer time you will not find! And believe me, you’ll want to spend another week or two sight seeing! Details at: http://www.dave-cushman.net/bee/gormflier2007.html

EAS 2007, University of Delaware, Newark, Delaware, August 6-10 2007

The Eastern Apicultural Society of North America was established in 1955 with the purpose of promoting honey bee culture, the education of beekeepers, and excellence in bee research.

Every summer, EAS conducts its annual conference in one of its 22 member States/Provinces. About 500 people, from around the world, attend this conference every year.


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Robert Allen Stevens

GREENWICH - Robert Allen Stevens, 63, of 40 Meader Road, Greenwich, founder and President of Betterbee, Inc., died peacefully at home on Wednesday, July 19, 2006 after a 2-year illness. Born in Cambridge on June 2, 1943, Bob was the son of the late Robert B. and Leona (Gaskin) Stevens, owners of the former Stevens & Tompkins Paper Mill of Greenwich. He leaves behind his loving wife of 34 years, Margaret (Kanauss) Stevens.

In addition to his wife, he is survived by a sister, Alicia Stevens, of Peru, New York, three children: Son Nick and his wife Kathryn of Kyiv, Ukraine, daughter Alexandra and her husband Jeff Cooper of Greenwich, Connecticut, and son Justin, a Peace Corps volunteer in San Martin, Guatemala. He had two grandsons, 4-year-old Quinton Stevens and 1½-year-old Benjamin Cooper, both of whom brought much joy to him during his illness, as did numerous nieces, nephews, and cousins.

Bob was a graduate of The Williston Northampton School and received a degree in American Studies from Brown University. After graduating from Brown in 1966, he served two years in Bilimora, Gujarat, India as a Peace Corps volunteer, where he co-authored a book on chicken farming. After the Peace Corps, he earned a Masters Degree in English from Brown University and taught English and Asian Studies for nine years at Shea High School in Pawtucket, Rhode Island. There he met his wife Margaret, a fellow English teacher. During that time, Bob and his family resided in Seekonk, Massachusetts, a town of which his seventh great-grandfather, Walter Palmer, was one of the founding fathers.

Continuing his education during that time, Bob received a fellowship from New York University, leading to a master’s degree in Asian Studies, and later completed coursework towards a doctoral degree in International Studies at the University of Massachusetts. He was also among the first group of American teachers to study in China in 1973.

In 1979, Bob returned to Hartshorn Farm in Greenwich, New York, where he was raised, and established Betterbee, Inc., a wholesale and retail bee supply business. Ten years later, Bob opened The Meadery at Greenwich, the first meadery in the United States, where he produced honey wine made from honey produced by his own bees. Throughout his lifetime, Bob received many academic and business honors, but he was especially proud of his reception of the New York State Beekeeper of the Year Award that was bestowed upon him in 1994 by the Empire State Honey Producers Association. Bob also was an avid hiker and camper and his family, friends, and former students fondly remember hiking with him in the Adirondack, White, Rocky, and Himalayan Mountains.

He leaves behind a legacy of a passion for family and friends, a love and exceptional skill in the use of the written word, and an abounding interest in the natural and international worlds.

To honor Bob's love of honeybees and his profound interest in the international community, individuals wishing to make a donation in Bob's memory may purchase beehives for third world countries through Heifer International at www.heifer.org/myregistry/bobstevens. Betterbee will provide matching funds for all donations.

Roscoe Stacey Wixon

DUNDEE/LAKEMONT - Roscoe Stacey Wixon, 74, of Dundee, died unexpectedly Thursday (July 8, 2006) at Schuyler Hospital in Montour Falls…

Roscoe was born July 20, 1931 in Penn Yan, the son of the late Roscoe French and Virginia Barbarie Millard Wixon. He graduated from Dundee Central School in 1949, and attended Alfred State College. On March 13, 2005, in Geneva, he married the former Judith E. Coon Houck. He was the owner of Wixon Honey Inc. of Lakemont.

Mr. Wixon was a member of the Lakemont Congressional Church, the Dundee American Legion, the Dundee VFW Goodrich-Smith Post 8649, and the Montour Falls Loyal Order of the Moose Lodge 426. He was an avid photographer, enjoyed traveling, scuba diving, snorkeling and flowers.

He is loved and will be missed by his wife, Judith E. Wixon at home; his children, Diane (Richard) Hubbard of Addison, Arthur Joseph Wixon of Seneca Falls, and Stacey (Marc) Weigert of Los Angeles, California; her children John Houck, Glenn (Christina) Houck, and Cynthia (Harold) Earl, all of Troy, Ohio, and Theresa (John) Gottshall of Penn Yan; three grandchildren, Jonathan Lee Wixon of Rochester, Samantha Marie Wixon of Auburn, and Benjamin Menzo Wixon of Seneca Falls; 13 step grandchildren; two step-great-grandchildren; a sister, Ann (Thomas) McEwen; and two nephews, Thomas Walter McEwen and Brian Douglas McEwen, all of Webster; and a niece, Lisa Virginia (Stephen) Clancey of Atlanta, Ga.

He was predeceased by a son, Roscoe William “Bill” Wixon in 1980.

Memorial contributions may be made to Lakemont Congregational Church, P.O. Box 19, Lakemont 14857; the Dundee American Legion Bradley-Jessop Post 660, 10 Spring St., Dundee 14857; or the Dundee Emergency Squad, 12 Union St., Dundee 14837.

And so arrayed I set out, this once obedient, toward the hives' domed skeps on evening's hill, five tombs alight.
I thought I heard the thrash and moaning of confinement, beyond the century, a calling across dreams, as if asked to make haste just out of sleep.
I knelt and waited.

The voice that found me gave the news.
Up flew the bees toward his orchards.
Empire State Honey Producers Association
State Fair Listing

While volunteering at the ESHPA booth a number of fair visitors inquire as to where they can buy local honey. For those ESHPA members that sell locally at farmers' markets or at their farm stand and would like to be included on this list, please complete the following form:

* Denotes a required field
The database listing will be by County

*Name ________________________________________________________________
Farm Name __________________________________________________________
*Address _______________________________________________________________________
*City ___________________________ ZIP ________________
*County ____________________________
Phone (____) ________ Email ________________________________________________
Web site _______________________________________________________________________

Where do you sell your products?
- Farm Stand ____________________________________________________________
- Farmers' Markets _______________________________________________________  
Honey Products that you offer for sale: _______________________________________
__________________________________________________________________________

☐ Yes, I would like to have my listing on the ESHPA website

Please send the completed form to
Greg Kalicin,
ESHPA
273 Randall Road
Lisbon, NY 13658

Another stenciled hive
You gotta beeeleaf!

All roads lead to the fall meeting at the Comfort Inn & Suites!
Empire State Honey Producers Association

Winter 2006 Registration

November 10th & 11th
Comfort Inn & Suites
6701 Buckley Road, North Syracuse, NY 13212
Tel# 315-457-4000

Name ________________________________

Spouse’s First/Last Name (only if attending) ________________________________

Company Name ________________________________

Address ___________________________________________________________________

City __________________________ State _____ Zip _____________

Phone ______________ Email ________________________________

Pre-registration should be mailed no later than 10/17/2006 to:

ESPHA c/o Deborah Kalicin
273 Randall Rd
Lisbon, NY 13658

Pre-Registration

Member (& spouse) $25.00 _____
Non-Member (& spouse) $30.00 _____

Registration at Meeting

Member (& spouse) $30.00 _____
Non-Member (& spouse) $35.00 _____

2006 Dues (if due) $20.00 _____

2007 Dues (if due) $20.00 _____

Deli Luncheon

Number of people __ X $9.75 = _____

Banquet Buffet

Number of people __ X $30.00 = _____

Total _____

Checks or Money Orders should be made payable to ESPHA
Please complete this membership form and send along with a check (Pay To The Order of: E.S.H.P.A.) in the amount of $20 to:

Deborah Kalicin
Secretary/Treasurer
273 Randall Rd.
Lisbon, NY 13658

Name: 

Address: 

______________________________

City: ___________________________State:_____Zip Code:____________

Email: ___________________________

Please send a newsletter to: ________________________________

________________________________________

________________________________________

Items Needed for the Silent Auction! Please consider donating an item if you can!

Return Address:
Deborah Kalicin
ESHPA Secretary/Treasurer
273 Randall Rd.
Lisbon, NY 13658

Mail to:

Licorice a 6-year-old dwarf rabbit from Cliffside Park, NJ