



# Journal of the Eastern Apicultural Society of North America, Inc.

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## New York Beekeeping

A HISTORY OF BEEKEEPING IN NEW YORK STATE

## Master Beekeepers

HONORING  
JON ZAWISLAK

## “Beeing Social, Again”

INVITATION TO ITHACA, NEW YORK  
FOR THE EAS 2022 CONFERENCE



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THE EAS JOURNAL, SPRING 2022

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# WELCOME, From the Desk of the Chair

As I write this, March is "Going Out Like a Lion" - I hope you and your bees have overwintered well.

Your EAS 2022 Conference team has been working hard to come up with a captivating conference for this August. It is the 20th anniversary of the Be Social EAS conference in Ithaca. This year there will be an outstanding lineup of speakers and programs scheduled. The intention is for this conference to have many hands-on activities. You may have a hard time choosing which ones you want to attend. Remember that you do not need to stay in any one track.

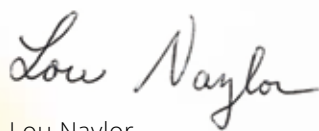
We will be holding the Master Beekeeper's exams, Apitherapy lectures and demonstrations, Microscopy Classes, a Queen rearing course and a Children's program. The Finger Lakes Beekeeper Club will be providing Painted Hives.

Do not miss the vendors - they will be bringing the latest equipment and information. If there is something you know you want, please call them before you come.

I would like to strongly encourage you to participate in as many of the evening events as you possibly can. Evening events are a great break from the intense learning of the day and provide an excellent opportunity to meet fellow beekeepers at all levels, share some laughs and good times.

New this year will be a welcome reception party on Sunday evening in the Ithaca College Quad. We hope to have live music, light hors d'oeuvres and a cash bar. Monday is "Dine Around Ithaca" with local beekeepers. Tuesday is the Bee Olympics and dinner on your own. Wednesday Kutik's Everything Bees is hosting EAS for an afternoon tour of their operation, dinner and dancing!

Thursday's social and fast-paced live auction are sure to entertain. Friday we will have our annual awards banquet. I hope to see you there, bring a friend and make some new ones!



Lou Naylor  
Chair, EAS

## THE CONFERENCE AND COVID

EAS will be following the Ithaca College COVID Health & Safety Guidelines in place on the dates of the Conference. Detailed information regarding the Ithaca College COVID Health & Safety Guidelines will be provided two weeks prior to August 1st. For information regarding current guidelines, please follow the link below:

<https://www.ithaca.edu/covid-health-safety/visitor-and-guest-guidelines>



# WELCOME, From the Desk of the President

Let's go to ITHACA!!

Ithaca has so much to offer that I don't even know where to start!!

Many people tend to think of New York State only in terms of New York City, while there is a whole lot happening Upstate (anything North of the City).

A counterpoint to the urban-ness of NYC is the wilderness of the Adirondack Park which is larger than the state of Vermont.

In central NY we have the Finger Lakes region. According to geologists, the ice age glaciers melted carving out the valleys that became the 11 Finger Lakes.

According to Native American legend, the lakes were formed when the Great Spirit laid their hands on the land to bless it. His/Her fingers left the imprints that became the Finger Lakes.

You will see tribal names reflected in lake names as well as county, town and city names.

Ithaca, however, is named for the Greek island home of Ulysses. A different type of name for a very different type of town. The atmosphere is driven by the two major colleges : Cornell University, founded in 1865 and Ithaca College founded in 1892. Both overlook 39-mile-long Cayuga Lake.

You can go anywhere from here with your education, or boat! Cayuga Lake connects to the Erie Canal which can lead you to the Great Lakes, St Lawrence or Hudson Rivers.

One of the many things Cornell is known for is the chimes in McGraw Tower. Where else would you hear Grateful Dead songs played from a bell tower in honor of a famous concert from decades ago in Barton Hall in 1978?

The glacial activity also left behind beautiful gorges and waterfalls, reportedly 150 waterfalls within 10 miles of Ithaca. Taughannock Falls, pronounced Tuh-GA-nick, plunging 215 ft is the tallest single-drop waterfall east of the Rockies. There is an easily accessible overlook and a short, level trail to hike in toward the bottom.

The lakes are deep and temper the surrounding climate. So what? This means 120 wineries. Track down a Reisling or Gewurztraminer.

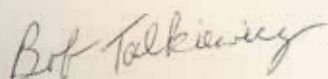
Beautiful scenery, great restaurants, parks, museums, cruise on the lake, swim in a waterfall....

My best advice? Put Google to work for you and spend an extra week.

I'm proud to be a Cornell Aggie. Part of my story is that for a school year I lived in the house closest to Dyce Lab. All I knew then about bees was that we had tons of Dandelions in the yard and the garden was wonderful.

By the way, when you talk with me, you will get to experience a pure, unadulterated Upstate New York accent!

See you soon.



Bob Talkiewicz, EAS President





# FEATURED ARTICLES

## A Brief History of Beekeeping in the State of New York

*By Dr. Christina Wahl, Thousand Islands Apiaries LLC*

One of the original 13 states of the union, and located on the Atlantic seaboard, New York State has had a long relationship with honeybees, beekeepers, and beekeeping organizations. Bees that were brought to America often arrived in New York's harbors. Records show that honeybees were present in Long Island in 1670 foraging on sweet clover, buckwheat, alfalfa, and trefoil that were once abundant in New York. Beekeeping thrived here, and many of the inventions and ideas that are common practice in American beekeeping today originated in New York State. Today, New York is the 11th largest honey producing state in the nation, averaging 3,192,000 pounds of honey annually.

The Empire State Honey Producers (ESHPA), founded in 1868, is the oldest state-wide organization representing beekeepers in the United States. Dr. E. F. Phillips wrote in the November 1938 issue of the American Bee Journal that ESHPA was started by Moses Quinby, a

well-known pioneer of honey production. Quinby, a New York resident, was the first commercial beekeeper in the United States whose only income came from his

**Above:** *The Alexander Apiary at Delanson, New York was one of the largest apiaries in the world. This apiary was said to have about 700 hives in it. Photo from Peter Borst presentation..*

**Below:** *New York State Beekeepers Convention, August 6, 1926. Winship photo provided by Mark Fiegl.*







apiaries. He invented one of the very first honey extractors, the first practical smoker, and the first uncapping knife for production use, among many other achievements. In 1886, the state association had about 200 members. Other famous beekeepers present at the early meetings included J.E. Van Deuzen, L.C. Root, H.H. Root, E.R. Root, C.F. Muth, John Aspinwall, G.M. Doolittle, Dr. E.J. Dyce, C. Mraz, J.E. Hetherington, and many more.



G. M. Doolittle of Onondaga, NY is credited with developing the first comprehensive system for rearing queens, a technique he published in 1889.

Today ESHPA is focused primarily on political issues that impact commercial and sideliner operations, but they also maintain an educational booth at the New York State Fair for beekeepers of all levels, and they were founding supporters of New York Bee Wellness, Inc., which helps hobbyists and smaller sideliners. The summer picnic has been a traditional way to include extended families and hobby beekeepers, offering workshops and outdoor beekeeping



**Left Top:** NY Bee Wellness group meeting at Dyce Lab in 2015. Photo contributed by Mark Fiegl. **Left Middle:** Gathering at an ESHPA picnic. Photo contributed by Mark Fiegl. **Left Bottom:** ESHPA sign made by Bill Roome's bees. Photo contributed by Mark Fiegl. **Bottom Left:** Sturdy nineteenth century New York women beekeepers! From Anna Comstock's work courtesy of Peter Borst. **Bottom Right:** Examples of beekeepers working with early equipment in NYS. Upper photo published in January, 1904 *Gleanings in Bee Culture*. Lower photo published in *Gleanings in Bee Culture*, vol. 26, 1898.





*Left: Verne Morton picture of beekeeping and apple blossoms.*

*Middle: Photo of Dr. Eva Crane's visit to the Thousand Islands. Pictured (L to R) are Brownie Coggshall, Mrs. Morgenthal, Dr. E. J. Dyce, Charles Mraz, Ed Braun, Wilburt Wahl Sr., Dr. E. Crane, and Dr. Morgenthal. Collection of C. Wahl.*

fun. The name of the organization has always been a vigorous topic of discussion, and has changed six times.

The first name was "New York State Beekeepers' Association". This morphed into the "New York State Association of Bee-Keepers' Societies", and from there eventually evolved into the "Empire State Honey Producers' Association", or ESHPA, as it is known today. In 1870 the annual meeting was held in Utica and thereafter in various places such as Geneva, Buffalo, Cornell University in Ithaca, and even the Governor's home in Hyde Park, but through most of its history the organization has held its meetings in Syracuse, which is also home to the New York State Fair.

To engage in a bit of irreverent hyperbole, where there are 10 beekeepers there are at least 15 opinions, so to keep ESHPA meetings moving along at a sensible pace, in 1877 it was moved and carried that "no member be allowed to speak more than twice, and not longer than five minutes at a time," an old rule which has sadly fallen by the wayside!

Over the years there have been other regional state associations including one in the Adirondack region, the Western region, and the Eastern region. Bee clubs have become popular for hobby and sideline beekeepers throughout New York. As of 2021, there are 26 New York State bee clubs listed on the ESHPA website (<https://eshpa.org/local-clubs>).

Most states now have agricultural extension services. Extension work in the USA began under the direction of Cornell's Professor of Apiculture E. F. Phillips, who was at that time in charge of apiculture for the USDA's Bureau of Entomology. In 1917, David Running was appointed the first New York Special Field Agent, and stationed at the College of Agriculture at Cornell. Early extension work involved making surveys about honey

flows around the state, how beekeepers were managing bees, and what was being done to control bee diseases. Two diseases had significant impact at that time: American Foulbrood and European Foulbrood. Until the early 1900's, beekeepers and researchers did not differentiate between the two. Dr. Arnold Sturtevant, a bacteriologist at Cornell University, is credited with making the discoveries that led to an understanding of the differences between forms of foulbrood. To manage EFB, bee stocks were built from Italian queens and wintering methods were improved. AFB, however, was so serious that beekeeping was nearly wiped out in some counties by the 1920's. Efforts to control it by burning hives and equipment and shaking colonies helped restore the industry. Demonstration apiaries established by extension agents were a very effective training tool, producing marked improvements in beekeeping practices. A Short Course in beekeeping held in 1919 was the first of its kind in the East, preceded only by three short courses held in California. After World War 1, beekeeping courses were offered in New York to help rehabilitate disabled veterans. Later, Cornell University offered a Master Beekeeper course for those who wished to learn beekeeping from "soup to nuts". Emma Mullen Walters is our most recent Senior Honeybee Extension Associate at Cornell University. She has brought the old "Master Beekeeping Course" into the 21st century, bringing it online and completely overhauling and updating its content. She has recently added a Beginner's Beekeeping course, and she has been a key member of the NYS Beekeeper Tech Team, helping beekeepers monitor their operation and increase productivity. Emma was awarded the Outstanding Accomplishments in Extension/Outreach Award (2017) by the College of Agriculture and Life Sciences at Cornell University and is the 2022 recipient of the Roger A. Morse Outstanding Teaching/Extension Service/Regulatory Award.

Honey is a major New York product. In 1860, production



was 2,557,876 pounds of honey and in 1874, it was 1,469,318 pounds. W.L. Coggshall of Groton, NY, was the world's largest honey producer at one time. In 1904, Tompkins County held the county production record for New York at 236,000 pounds. Glucose adulteration of honey was a problem discussed at the Association meeting in 1886. Only seven of 48 samples analyzed in 1896 were pure honey! Adulteration continued to be a major problem until the Federal Pure Food and Drug laws were passed in 1906. Issues such as pesticides were also under discussion. In 1899, Professor Lull of the Geneva Experiment Station told the Association that fruit growers were being told not to spray trees while in bloom. In 1954, Cornell's Dr. E.F. Phillips discussed problems associated with the use of DDT at the Association meeting. (Rachel Carson's "Silent Spring", a book raising public awareness by documenting adverse effects of pesticides, was published in 1962). Other issues covered during the years included a disease known as "black brood" in 1901, means by which granulated honey could best be sold, the poor income of the beekeeper, queens and queen quality, and how to publicize honey for better sales. Comb (section) honey production declined during the 1910's, while the demand for extracted honey increased. During World War 1 sugar was in short supply, and the subsequent

improvement in honey prices stimulated increased liquid honey production. NYS Governor Thomas E. Dewey proclaimed New York State Honey Week to be October 25th to October 31st, 1953.

Whereas regional relocation of bees for pollination purposes may have begun in New York earlier than the 1930s, the lack of interstate highways or even decent road maps limited long-haul transport of bees. Commercial New York beekeepers commenced long-haul "migratory beekeeping" sometime in the 1930s, intending to escape New York's cold, taxing winters that required feeding bees (at expense) and entailed losing bees (more expense). By taking their bees to the Carolinas, and even farther south to Florida and Georgia, NY beekeepers were not only able to keep more colonies alive, but they were able to obtain another honey crop during the winter months. Bee diaries of that time show the costs of this approach: in addition to expenses of gas, food, and lodging, trucks broke down and delays were not uncommon. It was difficult to move hundreds of colonies of stinging insects through towns in the days before interstate highways, and motel owners were not eager to offer vacancies to honeybee truckers! Expansion of migratory beekeeping for the purposes of pollination rentals instead of (or in addition to) honey production began in the latter half of the 20th century. Many, if not most NYS commercial beekeepers today move some or all of their bees out-of-state during the winter months.

No article on the history of beekeeping in New York should fail to mention women beekeepers who have left their mark over the years. In addition to many wives, sisters, and daughters who, for the last 200 years have kept the books, done the cleaning and laundry for their Honey Houses, worked as "Honey Queens", and otherwise supported their family's beekeeping enterprises, several have published papers on beekeeping, edited journals, and served in various beekeeping organizations. Anna Botsford Comstock's book "How to Keep Bees", first published in 1905, is still in print! Dr. Eva Crane, a doctor of physics, beekeeper, and longtime British editor of Bee World, visited upstate New York in 1953, and wrote an entertaining account of her visit in Bee World.

Today's women beekeepers in New York can be credited for their work in support of thousands of NYS hobbyists and sideliners. Women are frequent presidents of state beekeeping clubs. Women such as Shelley Stuart, past



**Top:** William Wahl, Wilburt Wahl Sr., and Wilbert Wahl Jr. of 1,000 Islands Apiaries preparing to truck bees in 1944.

**Bottom:** Dan Winter, past president of ESHPA, with a load of his bees ready for transport in 2018. Mr. Winter travels to Florida and California with his bees during the year, and is based in New York State.





**Left:** New York beekeepers posing with great frames of brood: Dan Winter in 2018, Wilburt Wahl Sr., about 1935. **Right:** Working in the Honey House. Collection of C. Wahl.

president of the Finger Lakes Beekeeping Club, have begun businesses like “Mead Magic” (<https://meadmagic.honeyapplehill.com>). Ms. Pat Bono, of Rochester, is the founder of the New York Bee Wellness initiative (<https://nybeewellness.org>) which supports training in and lectures about bee health and best practices in the beeyard. Our current State Apiculturist, Joan Mahoney, is the first woman to hold that position. Others, such as Susan Garing, an engineer and past president of the Southern Tier Beekeepers, help judge honey shows

around the State. Linda Mizer, DVM, MSc, PhD, is Senior Lecturer, Emerita from the Department of Biomedical Sciences in the Cornell University College of Veterinary Medicine, and has worked tirelessly to serve EAS as Vice Chair and Editor of the EAS Journal.

Efforts by all of these beekeepers over the years have improved the experience of beekeeping for all of us, and by becoming better beekeepers, our bees thrive too.



**Left:** Sue Garing at work judging honey at the NY State Fair. **Middle:** Emma Mullen Walters, Senior Honeybee Extension Associate at Cornell University. **Right:** Joan Mahoney, Apiculturist, New York Department of Agriculture & Markets

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# MASTER BEEKEEPERS

## EAS Master Beekeeper Dr. Jon Zawislak

*Richard Underhill, EAS Master Beekeeper*

When our friend Jon Zawislak (rhymes with Zah-FISH-Lock) came to Conway to speak to the Ozark Foothills Beekeepers Association, he brought along a charming little girl and boy. They are two of the eight children of Jon and Vera Zawislak (seven boys and one girl). Speaking at the monthly meeting of beekeepers gave Jon an opportunity to return to the city where he grew up: Conway, Arkansas (also known as Toad Suck, a name reflecting its origins as a riverboat stop on the Arkansas River).

From his Little Rock position of Apiculture Instructor with the Cooperative Extension Service of the University of Arkansas Division of Agriculture, Jon is active in extension, training, and research. Speaking before the Ozark Foothills Beekeepers, which is one of thirty-plus local clubs, and presenting frequently to the state Arkansas Beekeepers Association are only part of the role that Jon plays in Arkansas and regional beekeeping. And anyone who has heard him speak or, for that matter, spoken with Jon for more than two minutes, knows that not only can he explain any bee-related topic clearly, the explanation will usually make you smile. Jon's distinctive wry sense of humor is one of his greatest assets in his extension work.

Arkansas beekeepers are proud to announce that Jon

Zawislak has now earned a PhD Degree in Entomology from the University of Arkansas. He's now our very own "Dr. Z."

Jon, an Eastern Apicultural Society Master Beekeeper himself, is a valuable resource to beekeepers. He often helps me analyze honey bee health issues. When I needed to respond to a beekeeper's question about haplo-diploidy sex determination in bees, I called on Jon for an explanation. I knew that only Jon Zawislak could explain the subject clearly. Get a cup of coffee, and follow Jon's words here: <https://peacebeefarm.blogspot.com/2012/09/honey-bee-super-sisters.html>.

Jon's research looks into serious problems associated with honey bee health. As part of his PhD thesis, he analyzed the effects of neonicotinoid insecticides on honey bees. In another research project, Jon identified pathogens retarding the growth of the invasive honey bee pest, the small hive beetle. He actually found some of these potential biological control pathogens in the soil of one of my own Arkansas bee yards. Another of Jon's research projects looked into the foraging behavior of honey bees by attaching microchips to the bees and photographing their movements as they flew out and back into their hives.

In 2018 Jon received the EAS Roger A. Morse Outstanding Teaching/Extension Service/Regulatory Award. The award is named in honor of Dr. Morse who



developed the EAS Master Beekeeper program at Cornell University.

Jon is quite the promoter of Arkansas honey. He explains, "Fresh raw honey is so different and superior to what sits on most supermarket shelves that there is really no comparison. If you have ever eaten a true Arkansas homegrown tomato in the middle of the summer, you understand how different it is from those tough pink things labeled as tomatoes in the supermarket in the winter. The difference in honey is like that."

Along with his wife, Vera, Jon produces that fresh raw honey as well as many other hive products such as natural beeswax soaps, lip balms and lotion bars, in their business, Walnut Valley Honey Company ([www.walnutvalleyhoney.com](http://www.walnutvalleyhoney.com)). One of the least-expected items to be found on their website is "Ducks in a Row," an imaginative card game that Jon and his children designed and produced.

At one of our Arkansas Beekeepers Association meetings in Mountain View, Arkansas, Jon participated with our guest, Dr. Tom Seeley of Cornell University, in beelining. Dr. Seeley brought a small wooden, two-compartment bee-lining box. We captured foraging worker bees at the Ozark Folk Center's native plant pollinator garden. At the box, foraging worker bees were fed honey or sugar syrup placed on a small piece of honeycomb. When a bee's honey crop was full, she was released from the box to fly. The beekeepers watched the bee circle, orienting on the sun, and then fly away in a "bee line" to its hive, likely a hollow tree. Watching the bee silhouetted against the sky provided an accurate direction to the bee tree.

Jon Zawislak is a recognized leader in his profession, and he encourages others to excel. A loving husband and father, he challenged one of his sons to make good grades in school, and he rewarded him with a sky-diving experience. Jon encouraged me to complete the EAS Master Beekeeper certification program, and he recruited me to teach beekeeping in Africa. Jon's PhD program did receive an interruption when he donated a kidney. Such generosity! And he's always, always one of the faithful Master Beekeeper volunteers at every EAS conference who devotes days of their time to help administer the exam to hopeful candidates.

I am deeply proud of my friend, Dr. Jon Zawislak.



**Left:** Dr. Jon Zawislak presenting at Arkansas Beekeepers Association Annual Conference **Top:** Dr. Jon Zawislak beelining at Arkansas Beekeepers Association, Mountain View, Arkansas **Middle:** Dr. Jon Zawislak, Dr. Jeff Harris and Audrey Sheridan of Mississippi State University, and EAS Master Beekeeper David Burns **Bottom Right:** Dr. Jon Zawislak **Bottom Left:** "Ducks in a Row", A game developed by Dr. Jon Zawislak



# NEWS AND UPDATES

## In Remembrance: Dr. Roger Hoopingarner

Dr. Roger Hoopingarner, 88, professor emeritus of entomology at Michigan State University (MSU), passed away Nov. 6, 2021 after suffering complications of COVID-19.

He had specialized in apiculture for almost 65 years, becoming one of apiculture's foremost researchers. He wrote and co-wrote numerous research articles on bee diseases, Varroa population dynamics and control, pollination systems, and other areas. His teaching, cooperative extension work, and research interests included seminal work in the pollination of orchard crops.

Dr. Hoopingarner updated and annotated the classic L. L. Langstroth text. The revised work was published as *The Hive and the Honey Bee Revisited: An Annotated Update of Langstroth's Classic* (2014).

In retirement, Dr. Hoopingarner continued teaching the biology and management of honey bees, traveling the nation and world, consulting and speaking at beekeeping associations and universities.

Stepdaughter Martha Albertson posted in a Facebook eulogy, "Our family will miss Roger's wittiness, laugh, ability to tell a great story, small impromptu lectures on any number of subjects, intelligent insights and advice on life, and his graciousness toward our family."



*Originally published in the Newsletter for members of Apiary Inspectors of America, Winter 2021.*

### DO YOU HAVE A REMEMBRANCE THAT YOU WOULD LIKE US TO FEATURE?

Remembrances for EAS members should be forwarded to Doris Morgan at [secretaryeasternapiculture.org](mailto:secretaryeasternapiculture.org) and will be posted on the EAS website: [easternapiculture.org](http://easternapiculture.org)



# An Interview with David Smith, EAS Master Beekeeper

By Dorinda C Priebe EAS Master Beekeeper

This past fall, 2021, I was contacted by a fellow Master Beekeeper who had recently relocated to the state of New Hampshire. His fine collection of beekeeping books was getting cumbersome to move around and he was considering donating them to the Eastern Apicultural Society for possible sale at the annual meeting. As current EAS Director for NH, I assured David that I would bring the subject up at the next board meeting. Expressing to the other directors and officers that Mr. Smith suggested selling the books, I also raised the idea of an online circulating library, but the difficulties in curating such a library were apparent. To preserve the significance of these books, it was suggested that the books be made available for purchase by auction at the EAS annual conferences – a few each year. Another suggestion, from Linda Mizer, was that we place nameplates in each book to honor and remember the library from which the books were donated. This year will be the first annual conference that some of David Smith's book collection will be showcased and be available for purchase!

I determined to interview Mr. Smith by telephone in his new location and David was pleased to oblige. I asked questions, listened with great interest to his answers, and recorded them here for posterity. Photos have gradually been shared that add dimension to these details.

## **“What is your first memory of honeybees?”**

‘I was born in Ft. Wayne, Indiana. My 7th grade teacher had an observation hive in the classroom. Every recess I stared at them. My teacher explained how I could go outside, find a dandelion, and pick up a honey bee without being stung. I tried it and it worked! I became fascinated with bees.’

## **“When did you begin keeping bees? Who was your first mentor, what kind of hives did you use?”**

‘In 1945 my father was offered a job in Wabash (40

miles away), we moved there to a 54- acre farm. An employee of my dad's from the city wondered if he could keep bees on our farm!

Three Langstroth colonies were brought out and I went into business with this man. While I can't remember whatever happened to him, this was a successful venture. In 1946, surrounded by dairy farms, alfalfa fields and soybean stands. I needed a stepladder to super MY hives! I think I had 5 in all by then, over 6 feet tall each. These days, the GMO modified crops don't have the bees like back then. We also had woodlands, roadside vegetation, clover...an abundance of nectar in the spring.’

## **“What was the craziest thing that ever happened to you in beekeeping?”**

‘I was a sophomore in high school, the principal's secretary opened our classroom door and said my mother had called, “The geese are flying away.” The secretary had misunderstood my mother - Bees for Geese! I didn't need to go home, one of my hives had swarmed, and by the time I could arrive I knew the swarm would be gone.’

## **“What was the most important lesson the bees ever taught you?”**

‘The thing that comes to mind...my father gave me a beekeeping book by Gene Stratton -Porter (an Indiana native) (She was a naturalist and photographer) ‘This stimulated me to buy more beekeeping books. Soon I was giving presentations to Rotary, my high school classmates, and even brought bees to the classroom.



*David Smith - The man, the myth and the truth, still a beekeeper at heart.*

I stung myself and let the class examine the stinger and venom sack with a magnifying glass. Beekeeping stimulated reading and research. I also learned money management, purchasing a '34 Ford as a junior in High school with my honey money.'

**“What were some of your beekeeping goals?”**

'In 1949 I applied for the Naval Academy, and was accepted. In 1950 I went to Annapolis. This interrupted my beekeeping career for 27 years! I traveled to Scotland, Hawaii, Connecticut, South Carolina, as well as so much of the world on submarine missions. In the early 1970's I was Chief of Staff for the Commander Submarine Force Pacific in Hawaii. In my office I had a Ficus tree sitting in a wooden Shoyu tub. A swarm of bees landed on a carport across the street from our office and one of the sailors, knowing I was a beekeeper, dashed to my office with the news. I removed the Ficus tree, carried the tub across the street and moved the swarm into the tub. That evening I took the tub (upside-down, with a board underneath) home, contacted a local beekeeper and gave him the swarm. He moved it to a permanent home and returned the Shoyu tub.'

'In 1980, as a Squadron Commander of submarines in South Carolina, I retired and moved to Atlanta to help a retired Vice Admiral start The Institute of Nuclear Power Operations. In 1982 I resumed beekeeping with one hive during my time in Atlanta. I got involved with

establishing an historic society in the Cobb County area. A woman had donated a lot of property, it was preserved as part of the “rails to trails” program, and open to the public for education. I moved a hive there and gave lectures to visiting grade school kids. They would pass jars of drones around, the boys were afraid, the girls were not!

“When did you take the Master Beekeeper exams? What was the toughest part of the exams for you?”

'I passed the exams under Ray Lackey in 2002. His name is on my certificate. That was my second try, I had to retake the lab portion. Blame the Oral Exams we have now on me - as it was my suggestion that added those to the examination process, before I was a Master Beekeeper we didn't have the Orals! I went on to become both a field examiner and oral examiner under Landi Simone.'

**“So you were a field examiner! Thank you! What do you most want candidates to remember when they come to the field? ”**

'Most people don't spend enough time at the hive entrance and try to assess if there is anything going wrong with the colony! Most people who take the exam focus on opening the top and looking inside! I had a candidate in Annapolis who was a beekeeper and wanted to take the exam. I taught him. The field was the only thing he passed the first try! He tried 3 more times to pass, and he was an educator at the Naval Academy!'



*Left: David with Ian Campbell, the Duke of Argyle taken at an activity in Scotland. Middle: Boy Scouts of America, Beekeeping Badge Right: Chestertown Farmer's market with one of his grandsons.*





*Above: A few of the ribbons David has accumulated over the years.*

**“What has been your all-time favorite go-to bee book?”**

‘The Hive and the Honey Bee! And books by Eva Crane.’

**“What are you reading right now?”**

‘The Panther in the Sky, a book detailing the life of Tecumseh and the battle of Tippecanoe. I like historical novels.’

**“How long since you retired from beekeeping, how many colonies did you keep at your peak?”**

‘I eventually lived on the Eastern Shore in Maryland, and kept 16 hives. I mentored a physician next door (8 hives), we worked together with bees until we both got to an age it was too much effort. Three years ago, I sold all my hives and gave away all the equipment. Now we have moved to New Hampshire and someone does keep bees on the grounds of the community we now live in if I want to see bees.’

**“What is the most important advice you can give to beekeepers?”**

‘It’s the young people! What bothers me the most is that the Beekeeping Merit badge, once offered by the Boy Scouts of America, was disbanded by their program many years ago, “because it was too hard for Scouts to obtain.” I have worked to try and reinstate it. To me, the young people are the future. You go to

EAS conference and see people in their 40’s, 50’s, 60’s; very few youngsters in beekeeping. We need greater emphasis on getting young people introduced to nature, nectar sources, finance, record keeping and money making.’

**“Anything else you would like to share?”**

‘I have my very first blue ribbon in 4-H from 1947, I built an observation hive. In 2004 and 2013, Westchester, PA , I took “best in show” at the EAS honey show. I must have 200 blue ribbons for wax and gadgets as well as honey from all these years.’

His voice holds pride and commitment, and more than a little amazement that he still keeps all these things, but his treasures represent years of educating himself so that he in turn could educate others.

While he believes his memory is “not good”, it was such a privilege to have an opportunity to discuss a beekeeping avocation spanning over 75 years and still going strong, as evidenced by Mr. Smith’s desire to contact me and assure that his collection of books would be read and appreciated.

We all admire and thank you, Mr. David Smith!

# Notes from the Lab: The Latest Bee Science Distilled

By Scott McArt as published in *American Bee Journal*, November 2021



Scott McArt, an Assistant Professor of Pollinator Health, helps run the Dyce Lab for Honey Bee Studies at Cornell University in Ithaca, New York. He is particularly interested in scientific research that can inform management decisions by beekeepers, growers and the public.

Email: [shm33@cornell.edu](mailto:shm33@cornell.edu) | Lab website: [blogs.cornell.edu/mcartlab](https://blogs.cornell.edu/mcartlab)

Pollinator Network: [pollinator.cals.cornell.edu](https://pollinator.cals.cornell.edu)

Facebook: [facebook.com/dycelab](https://facebook.com/dycelab) | Twitter: [@McArtLab](https://twitter.com/McArtLab)

## The origin and evolution of the Western honey bee

As I sit down to write the fiftieth Notes from the Lab, I find myself thinking about how this column got started.

Notes from the Lab was inspired by Roger Morse, the famed former professor of apiculture at Cornell, who penned a monthly column called “Research Review” for over forty years. When I started at Cornell, it seemed appropriate to revive a column with a similar goal: highlighting the latest cool bee research. I’ve been writing this column for four years now, so I

guess I have thirty-six to go until I catch up to Morse. It’s been a lot of fun so far!

With this origin story in mind, perhaps it’s appropriate that the topic for this month’s Notes from the Lab is the origin of our Western honey bee, *Apis mellifera*. Have you ever looked at your bees and wondered where they originally came from? What about all those *A. mellifera* subspecies and lineages; where and when did they evolve, how are they related to each other, and what parts of their genetic code do they share? These are the topics for our fiftieth Notes from the Lab, where we summarize “*Thrice out of Asia and the adaptive radiation of the western honey bee*,” written by Kathleen Dogantzis and colleagues and published in *Science Advances* [2021].

For their study, Dogantzis and colleagues analyzed the genomes of 251 individual *A. mellifera* samples representing 14 subspecies. The authors added to an existing *A. mellifera* database by collecting 160 new bee samples from throughout Europe, Africa, and Asia. In other words, they collected lots of *A. mellifera* from its entire natural range with the goal of revealing and comparing as much of its genetic variation as possible.

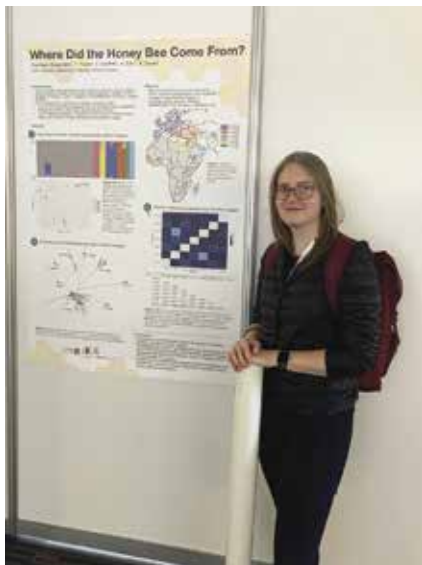
All samples were sequenced and aligned, and single-nucleotide polymorphisms (SNPs, pronounced “snips”) were identified. If you’ve never heard of a SNP, its name describes it fairly well: a place in the ge-

nome where a single nucleotide (i.e., an A, T, C, or G) is different for some individuals compared to others. For example, your honey bees might have an A at a particular position, while my bees might have a G at that same position. That’s a SNP.

Looking in detail at all of the SNPs allowed the authors to determine genetic variation among all 251 bee samples, how they were related, and with a couple of assumptions, when particular lineages diversified. In total, Dogantzis and colleagues analyzed 11.8 million SNPs – a very impressive dataset!

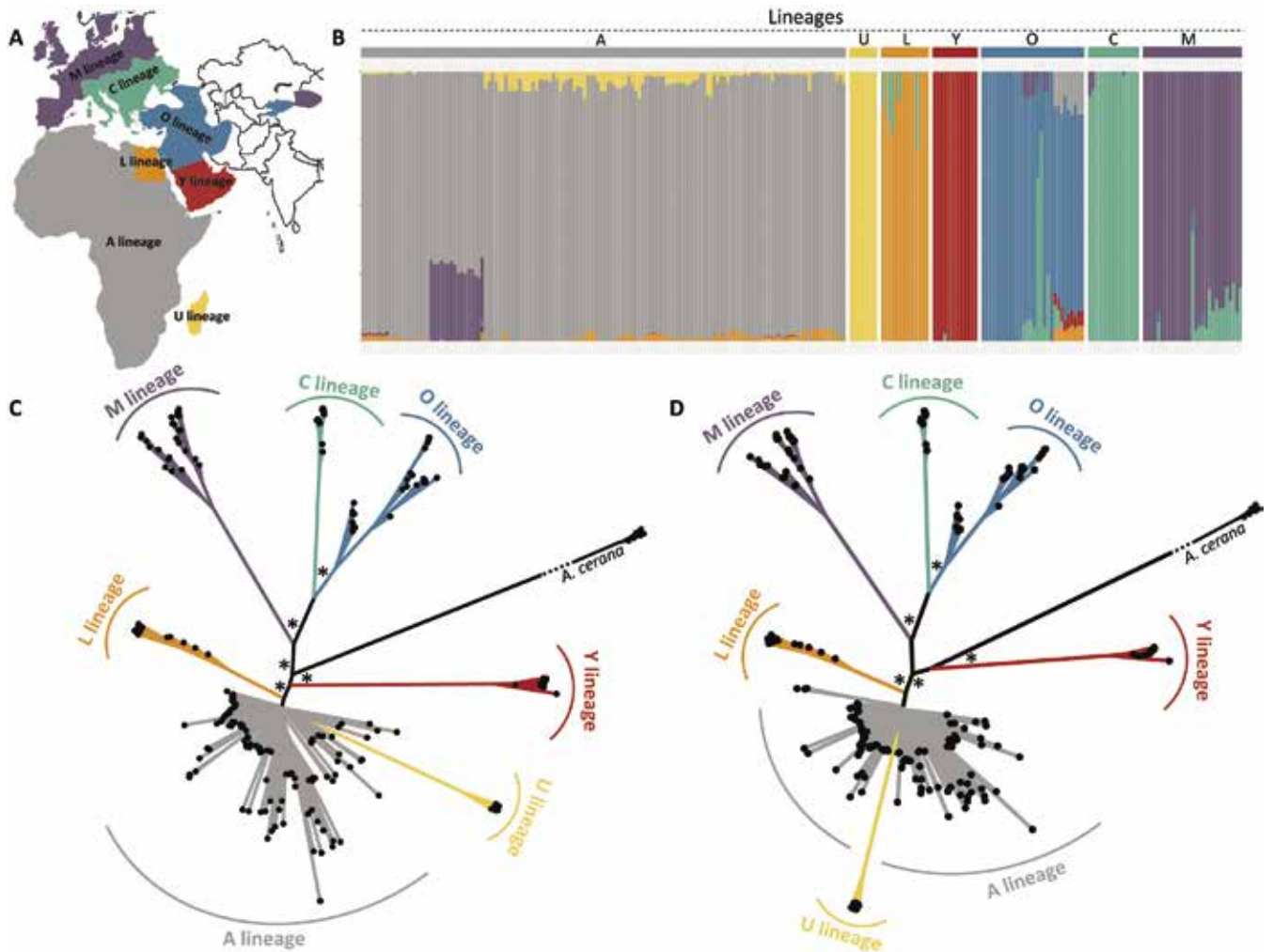
**So, what did they find? Is there clear separation between the current *A. mellifera* lineages?** Yes. As seen in Figure 1, the data reveal there are seven distinct lineages of Western honey bees. Lineage A (gray in Figure 1) is present across most of Africa, lineage L (orange) is present in Egypt, lineage U (yellow) is present in Madagascar, lineages Y and O (red and blue) are present in Asia, lineage C (turquoise) is present in Europe, and lineage M (purple) is present in Eurasia.

But look closely at panel B of Figure 1. Each narrow vertical column represents one of the 251 individual *A. mellifera* samples. As you can see, the colors for each lineage aren’t completely solid. This means some of the bees from a particular lineage share genes with another lineage. In other words, clearly there’s some recent mating that’s occurred between those



**Photo 1** Lead author Kathleen Dogantzis presented her work in pre-COVID times at the 2019 Apimondia conference in Montreal, Quebec.





**Fig. 1** Population structure and phylogenetic reconstruction of *A. mellifera*. (A) Map of the native distribution of the seven genetically distinct lineages. (B) Patterns of ancestry and population structure. Vertical bars represent individual bees, and colored segments represent the proportion of ancestry to the different clusters. (C) Evolutionary relationships among *A. mellifera* samples reconstructed with a neighbor-joining tree using SNPs located genome-wide. Asterisks represent node support of 100%. (D) Evolutionary relationships among *A. mellifera* samples reconstructed with a neighbor-joining tree using SNPs located within protein-coding regions. Asterisks represent node support of 100%.

particular lineages. This is especially clear for the O lineage (blue), which includes the subspecies *A.m. syriaca*. This subspecies shares 76.8% of its genome with lineage O, but it also shares 12.6% of its genome with lineage A, 4.4% with Y, and 4.4% with L. Given its geographic position between Africa and Asia, perhaps this evidence of recent cross-lineage mating should not be surprising.

**How are the *A. mellifera* lineages related to each other?** As seen in Figure 1C-D, the seven lineages are related to each other very similarly no matter how the data are analyzed (i.e., using SNPs in the whole genome, as shown in panel A, or only protein-coding SNPs, as shown in panel B). This means we're very confident in the overall pattern of relatedness among lineages, which allows the authors to ask more so-

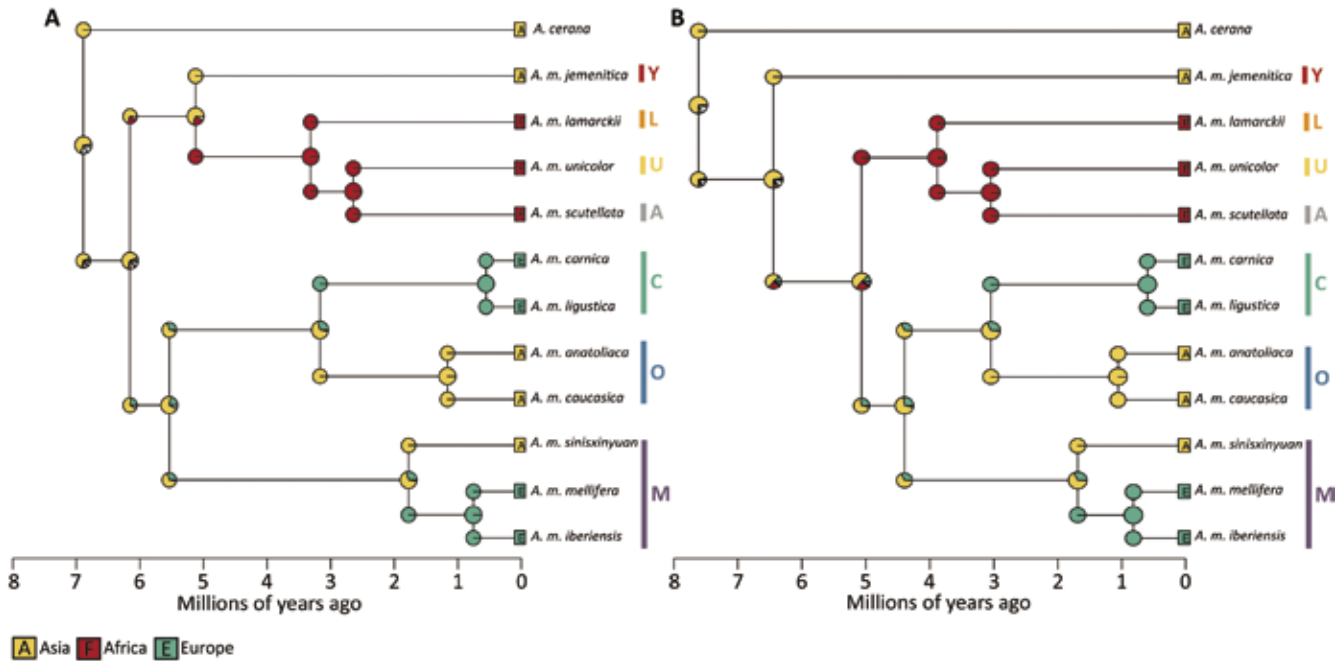
phisticated questions about relatedness and evolution.

**OK, let's get to it. When and where did *A. mellifera* originate and evolve?** About six million years ago in Asia, with at least three expansions into Europe/Africa since. As seen in Figure 2, the authors assigned dates to the origins through time, again using the two methods of analysis (whole-genome vs. protein-coding SNPs, shown in panels A and B, respectively). The stories are very similar.

First, look at the left side of each panel. Because the circles are mostly yellow, this means the earliest *A. mellifera* lineages evolved in Asia. If you look at the top of each panel, you can also see the species that's the most likely closest ancestor to *A. mellifera*: the Eastern honey bee, *Apis cerana*. I doubt this will surprise many people,

especially since *A. cerana* and *A. mellifera* look so similar and share parasites such as varroa and nosema.

Next, trace the colored circles from left to right in each panel. Some of the colored circles stay yellow; this means those subspecies evolved in Asia and stayed in Asia. But something interesting happens when you look at the red and turquoise circles. Can you see the group of red circles sticking together as you move from left to right? This means there was likely one common origin of African *A. mellifera*, then a diversification of subspecies once it arrived in Africa. Contrast this pattern with the two distinct groups of turquoise circles in the middle and bottom of each panel. This means there were likely two origins of European *A. mellifera*, followed by diversification of subspecies. Adding it all up, the evidence



**Fig. 2** Ancestral biogeographic range reconstruction of *A. mellifera* using two resolved topologies. The current geographic range of subspecies is indicated at branch tips by letters A (Asia), F (Africa), and E (Europe). Colored bars to the right of the trees indicate the lineage association of the subspecies. Pie charts at nodes indicate the marginal maximum likelihood probabilities for the estimated ancestral range. The ancestral range is predicted to be in Asia, with an estimated probability of 64 to 73%. (A) represents the topology reconstructed using SNPs located throughout the genome, while (B) represents the topology reconstructed with SNPs located in protein-coding regions.

shows that *A. mellifera* originated in Asia, then expanded once into Africa and twice into Europe, with various subspecies diversifying from there.

So there you have it. You wanted to know where your bees came from, and the ultimate answer is Asia. Though how every one of their genes got to you is a more complicated story, likely involving many paths through many regions and lineages, perhaps including all three expansions out of Asia.

Where will your bees' genetics go from here? That's partially up to you and

partially up to the environment. As I sit here finishing the fiftieth Notes from the Lab, I think some-thing similar is true. I certainly have a say in what gets written, but it's my environment (i.e., the scientists who publish their cool new work, and you, the engaged audience) who also have a say. So here's to the next fifty. Whether you're a scientist or engaged reader, don't be shy about shaping my environment and letting me know what science you want to see highlighted!

Until next time, bee well and do good work.

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# One Way to Become a Better Beekeeper

By Frank Linton

One way to become a better beekeeper is to live with your bees. It is the same way you got to know your family, your pets, and other living creatures really well: by living with them. By living “with your bees” you will get to know your bees really well, too.

Living with your bees does not mean dropping by their hives for a few minutes every week or two, to do hive inspections. Living with them means hanging out with them all day – and night, every day, year-round. And unless you are a beekeeper fulltime, there is only one way to do this - install a glass observation beehive right in your home, - or wherever you spend the bulk of your time.

With an observation hive in your living space, you will get to see, hear, feel, and smell your bees as they go about their lives.

You will get to see the bees’ behavior in all seasons, all weathers, and all stages of the nectar flow. You will see the colony grow and shrink as it deals with the annual bloom cycle. You will see the bees accumulate

honey and pollen, and then consume these. You will see the brood expand and contract. You will see swarms depart, queens emerge, and so on. You will see small hive beetles, wax moths, and Varroa mites.

You will hear the colony wake up in the morning, foragers depart, house bees process nectar, young bees arouse themselves for orientation flights, and hear the ruckus of queen mating flights.

You can tell where brood is located even when the comb is covered with workers, because the workers covering the brood keep it warm, and you can feel the warmth through the glass by touching it gently.

Finally, you will smell fresh wax, nectar, and honey. A healthy colony emits a mild, pleasant odor (an unhealthy colony - yuck).

Live with your bees and you will get to know them like family. Your increased knowledge will benefit both you and all your colonies.



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<https://thebeekeeper.com>

<https://hivetourguide.com>





**EAS  
2022**

**WELCOME TO  
ITHACA, NEW YORK!**



#### **THE CONFERENCE AND COVID**

EAS will be following the Ithaca College COVID Health & Safety Guidelines in place on the dates of the Conference. Detailed information regarding the Ithaca College COVID Health & Safety Guidelines will be provided two weeks prior to August 1st. For information regarding current guidelines, please follow the link below:

<https://www.ithaca.edu/covid-health-safety/visitor-and-guest-guidelines>





# UPCOMING CONFERENCE

## EAS Conference and Short Course Program

by Dr. Linda A. Mizer

*EAS 2022 is our first full-fledged conference since the Covid-19 pandemic. We had a wonderful time with our abbreviated program in Kentucky last year and we are so looking forward to having a full program that will include the honey show, children's program and short course this year. Ithaca weather can be quite changeable, so bring a rain coat or umbrella. Long socks are a good idea to avoid picking up ticks on off-campus excursions.*

### SHORT COURSES

The three-day EAS short courses will be held on Monday, August 1<sup>st</sup> through Wednesday, August 3<sup>rd</sup>. The main conference will then run from Wednesday, August 3<sup>rd</sup> to Friday, August 5<sup>th</sup>. The purpose of the Short Course is to provide a wide selection of topics of interest to many levels of experience. That said, attendees can, for the most part, join a single session or stay in a track for the entire day. The tracks this year include a Beginner Track organized by the Master Beekeepers, an Intermediate Track that on Managing Your Colonies, and the Advanced Track of the Business of Beekeeping on the Monday and Honey, Hive Products and the Honey Show on Tuesday. Monday night there will be a Dine Around with members of the local beekeeping community – be sure to sign up to visit your favorite style of food at the registration desk by Monday morning.

In addition, there will be two thematic tracks:

#### **Monday, August 1st**

The morning of August 1st, we EAS will offer three lectures on Microscopy at Ithaca College, covering anatomy, pollen and Nosema spp. This will be followed by an afternoon of dissecting bees and examining pollen and Nosema samples at the College of Veterinary Medicine. The lecture is open to all, but the field trip for the laboratory work will be limited to 50 registrants on Monday and then offered again on (for a further 50 registrants) on Thursday, August 4th during the main conference.

#### **Tuesday, August 2nd**

Queen Rearing with Scott McArt and Mike Palmer at the Dyce Laboratory, Cornell University. This day-long track will cover topics such as the principles and practice of preparing a cell starter and finisher, practice catching and marking queens, choosing frames to graft and grafting. You may be able to take a queen cell home with you! This program will be limited to 30 participants and is not open to current Master Beekeepers.

## MAIN CONFERENCE

The three-day main conference will run from Wednesday, August 3rd to Friday, August 5th. The morning sessions will provide Plenary speakers and the afternoons will include 4-5 workshop tracks as well as apiary sessions. Plenary speakers are Dr. Dave Tarpy, Michael Palmer and Dr. Tom Seeley. The EAS Hambleton Award 2022 awardee Dr. Stephen Pernal from Alberta, Canada and Emma Mullen Walters, the Roger Morse Award awardee for 2022 will provide additional plenary addresses in the mornings. Further sessions with these keynote speakers are scheduled in the afternoon workshop sessions, so plenty of opportunity to learn from the best!

The afternoon workshops include a 3-afternoon offering on topics in Apitherapy arranged by Deborah Klugher, Editor of the Journal of the American Apitherapy Society and joined by Drs. Joshua Jakum, Nicole Klughers, Vetaley Stashenko, and Allen Dennison. You may attend individual workshops or the whole series! There will be tracks on Hive Products-Basic with basic candle making and wax processing and Hive Products-Advanced with Advanced Candle Making, Easy Recipes with Honey and Mead Production. A Train the Trainer track will provide expertise on Working with Children, Building a Better Bee Club and Innovative Outreach Ideas. A News from the Lab and Field track with off updates from the lab, the NY Tech Team and the EAS Research Award winners.

In addition, we are offering a tour of the commercial operation of Kutik's Everything Bees in Oxford, NY on Wednesday afternoon. This will be rounded off with a

superb barbeque prepared by the Kutik folks. If you just want to attend the barbeque in the evening, you can register for this separately. Transportation will be provided.

On Friday, an afternoon visit to the Cornell University Botanic Gardens with a docent-led tour and the Everett F. Phillips' Beekeeping Collection at Cornell's Albert R. Mann Library with an introduction to the collection by the curator could top of your week at EAS.

There will be a virtual auction in the month before the conference, an on-site silent auction each day and a live auction on Thursday, August 4th after a NY style BBQ at Ithaca College. The auctions will have something for everyone including a gorgeous quilt from Hope Johnson, painted hives from the local Finger Lakes Bee Club and donations from the library of David Smith!

There will be a Children's Program with Cathy Vorisek at Ithaca College for two age groups with an Observation Hive, learning about flowers and how bees interact with them and the equipment a beekeeper uses.

There are so many opportunities and great activities in the Ithaca and surrounding area – from Gorges to explore, wine trails that offer tastings of local wines, meaderies and cideries along with a varied offering of dining opportunities!

We look forward to seeing old friends and making new ones, learning from each other and discovering new ways to enjoy working with our bees. Hope to see you in Ithaca, NY August 1st – 5th!

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## VOLUNTEERS

Volunteers are the heart and soul of the Conference as it runs throughout the week. As the conference is being planned, there are teams of folks and committees ironing out details. But, when the conference starts, it takes on-site EAS members serving as volunteers to make the conference a success. Volunteers are needed to help as room monitors, with the honey exchange, the children's program, auction setups, transportation of speakers from and to the airport, assistants on field trips, meal supervisors, signage and more. Something for everyone.

The following are guidelines to help you decide how many hours you wish to volunteer: ·If volunteering for 4 to 7 hours, you can attend the conference for the remainder of the day for free. ·If you volunteer for 8 hours, you can attend a second day of the conference for free and get a volunteer t-shirt, or you can split the 8 hours of volunteering and 8 hours of attending talks between two days. ·If you volunteer for 16 hours (2 days), you receive a





volunteer T-shirt and the other days of the conference for free. All volunteers will be signing in each day to log their volunteer hours and be given their assignment, hopefully one that is similar to your requested activity. You will also be noting what times that day you will be spending as a 'conference attendee' so that can be tracked as well. All volunteers must be EAS members. Annual membership fee is \$35. Thank you for your interest in making EAS 2022 in New York a success!

If you are interested in volunteering, please check out the following link: <https://easternapiculture.org/conference/eas-2022> that will take you to a listing of all the volunteering opportunities available. You can sign up for the day(s) and time(s) that suit you best. The conference cannot be run without our strong EAS community of volunteers and we thank you in advance for your service in making this another great conference.

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## FOOD OPTIONS

The EAS Conference will be taking advantage of the very reasonable and varied breakfast, lunch menus offered by Ithaca College Dining.

Facilities include the Campus Center located on the first floor of the Campus Center where the majority of the lectures and workshops will be taking place on the second floor. Serving Breakfast (\$8.00), lunch (\$10.00) Monday through Friday, offers a wide variety of dining options. Cafeteria breakfasts and lunches must be paid in advance through the registration form. The cafeteria needs an accurate count of how many will be at breakfast and lunch so please complete this portion of the registration form carefully.

Retail dining locations include the Ithaca Bakery, open Monday through Friday for breakfast and lunch, the Food Court \* Chick-N-Bap open Monday through Friday for lunch and afternoon and the Express Café across from the Information Desk in the Campus Center for breakfast and lunch.

For those attending the Short Course, there will be a Sunday evening Welcome Reception of mixed hors d'oeuvres and a cash bar.

EAS has also arranged a Monday night "Dining around Town". A number of restaurants have been identified in

the Ithaca area and members of the local Finger Lakes Beekeeping Club will accompany registrants to these restaurants for a great evening of dining and chatting bees. Signups are necessary by Monday morning to allow transportation and restaurant reservations to be made.

On Wednesday night there will be a BBQ at Kutik's Everything Bees in Oxford, NY. Transportation will be arranged and the meal will include pulled pork, lamb, chicken, taco fixings and numerous side dishes.

A *Life-Time Member Only Lunch* will be held on Thursday with a spinach salad, chicken piccata, cheese ravioli and shrimp scampi. Vegetables and dessert will round off this meal.

Thursday will feature NY - Style BBQ at Ithaca College featuring some of NY State's favorite BBQ dishes. There will be braised short ribs, grilled chicken prepared with the original Cornell University BBQ sauce, grilled portobello mushrooms, salt potatoes, sweet corn and salad. This will be followed by our live auction!

Friday will feature a Seated Banquet Dinner with caprese salad, grilled chicken breast, filet of beef or wild mushroom ragout with sides and desert.

We really do fit in a lot of bee business despite all these meals, or maybe because of them!





# Accommodations



## COUNTRY INN AND SUITES

1100 Danby Rd, Rt. 96B, Ithaca NY 14850  
Phone: 607.256.1100 | Fax:607.256.1200

The Country Inn & Suites by Radisson, Ithaca, NY is 1 mile from Ithaca College and offers you a convenient location just off State Route 96B. You can shop at Ithaca Commons and hike the trails of nearby Buttermilk Falls State Park, or visit Cornell University or Ithaca College—all within 10 minutes of the hotel. And since Ithaca is on one end of the Cayuga Lake Wine Trail, you can plan a fun-filled day traveling to 13 wineries dotted along the lake.

After letting your little ones explore the hands-on exhibits at the Sciencenter, head back to the hotel for complimentary coffee, cookies, and candy in the lobby. You can unwind with a dip in our accessible indoor pool or get your heart rate up with a cardio workout in our fitness center. Each morning, join us in the hotel dining room for a free, hot breakfast featuring our signature waffles.

Guest rooms: The entire facility is non-smoking. Breakfast and Wi-Fi included, check in 3 PM. There is an additional person cost of \$15.00 and tax of 13%. Cut off for these reservations is July 10, 2022. If cancellation of this booking becomes necessary, to avoid forfeiture of any deposits paid, or payment penalties, the hotel must receive your written notification by July 1, 2022.

King Suite:	\$129.00
Queen/Queen Suite	\$129.00



## HAMPTON BY HILTON

337 Elmira Road, Ithaca, NY 14850 | 607.277.5500

Hampton by Hilton is 2.6 miles from Ithaca College. Your stay includes free WiFi and a daily breakfast, plus access to the pool, gym, and business center. In your free time, explore everything the local area has to offer including Finger Lakes, Buttermilk Falls, shops, and entertainment facilities.

Guest Rooms: A block of 10 rooms have been reserved from Sunday, July 31 to Friday, August 5, 2022. The rates below are Net, Non-Commissionable:

1 King Bed, Nonsmoking	\$169.00
2 Queen Beds, Nonsmoking	\$169.00

All room rates are quoted exclusive of state taxes, currently 18%, but subject to change without notice.



## HILTON GARDEN INN ITHACA

130 E. Seneca Street, Ithaca, NY 14850 | 607.277.8900

Hilton Garden Inn Ithaca is 1.5 miles from Ithaca College. Located downtown, opposite the Ithaca Commons area, and near restaurants, bars, and

cultural attractions. Take advantage of free WiFi, an indoor pool, and a 24-hour fitness center. Their Garden Grille restaurant is open for breakfast, and Kilpatrick's Pub offers lunch and dinner. The 24-hour Pavilion Pantry offers drinks and snacks.

Guestrooms are \$209.00 per night. Guests can call 607.277.8900 or 877-STAY-HGI and ask for the group block OR go online to [www.ithaca.hgi.com](http://www.ithaca.hgi.com) and enter Group/Convention code: EAS22. Reservations are due by 07/01/2022. Check-in is 4:00 PM and check-out is 12:00 PM.



### ITHACA HOTEL

222 South Cayuga Street, Ithaca, NY 14850  
 Phone: 607.272.100. Fax: 607.269.0406  
[www.thehotolithaca.copm](http://www.thehotolithaca.copm)

Located 1.5 miles from Ithaca College, a warm welcome awaits you at The Hotel Ithaca, the area's only independently owned hotel, conveniently located in the heart of Ithaca, New York. With a central location that can't be beat, the hotel puts everything that Ithaca has to offer and the best of the Finger Lakes Region within easy reach. Guests enjoy deluxe rooms and suites, an indoor heated pool, and thoughtful amenities including ample on-site parking. A short stroll away is Ithaca Commons, a vibrant pedestrian mall alive with eclectic boutiques, upscale restaurants, nightlife, entertainment, and more. Outside the city, the "gorge-ous" landscape affords myriad opportunities for outdoor adventure and recreation. Guests appreciate complimentary shuttle service to Cornell University, Ithaca College, and the regional airport.

The negotiated room rates are for stays from July 31 to August 6, 2022:

Double Queen Executives \$169.00  
 King Executive \$169.00

Reservations after Thursday, June 16, 2022 will be provided based on space and rate availability. Rates do not include

the 8.0% New York State Sales Tax, 5% Local Tax and 5% Occupancy Tax. The rates are based on single/double occupancy. Check in time is 4:00 PM and check out time is 12:00 PM. Parking is available onsite. A privately owned parking garage is also located directly across the street from the main entrance of the Hotel. The Hotel guest is responsible for any parking fees incurred.



### LA TOURELLE

1150 Danby Road, Route 96B, Ithaca, NY 14850  
 607.273.2734 | [www.latourelle.com](http://www.latourelle.com)

La Tourelle is located 1.3 miles from Ithaca College. From the moment you step into the lobby, you and your loved ones will be welcomed by their attentive reception team. The lobby is adorned with comfortable seating, a blazing fireplace in the winter, and a custom bar featuring all local beverages. Enjoy complimentary coffee, Wi-Fi, and parking included with every stay. Their beds are comfy, the grounds are beautiful, and the hike to Buttermilk Falls right out back is simply inspiring. Nestled on 70 acres, they are just minutes from Cornell University and Ithaca College, as well as exquisite wineries, fascinating museums, great music and theater venues, and mouth-watering restaurants.

Room rates are per night/per room/tax additional. All rooms are subject to 13% room and sales tax, if applicable. A two-night minimum stay is required when booking a group block on weekend or holidays.

Queen	\$170
King	\$195
Double Queen/King	\$235
King Courtyard	\$205





### RODEWAY INN

654 Elmira Road, Ithaca, NY 14850  
607.272.5252 | [www.rodewayinnithaca.com](http://www.rodewayinnithaca.com)

Rodeway Inn is located 4.4 miles from Ithaca College, an approximately 10-minute drive. Enjoy the basics on a budget at the Rodeway Inn & Suites® hotel. There's nothing fancy there, but they do offer a solid deal on a simple stay with the creature comforts you need when you travel. They have a free hot breakfast and free WiFi to get your day going. Area attractions include the Sciencenter and the campus of Tompkins Cortland Community College.

The Inn is a 100% Smoke Free Hotel, Pet-Friendly, offers Hot Breakfast and Free WiFi. Outdoor parking and exterior corridors.

The Roadway Inn will not have a reserved block of rooms, but if we use the code EAS 2022 we will get a 10% discount.



### GRAYHAVEN MOTEL

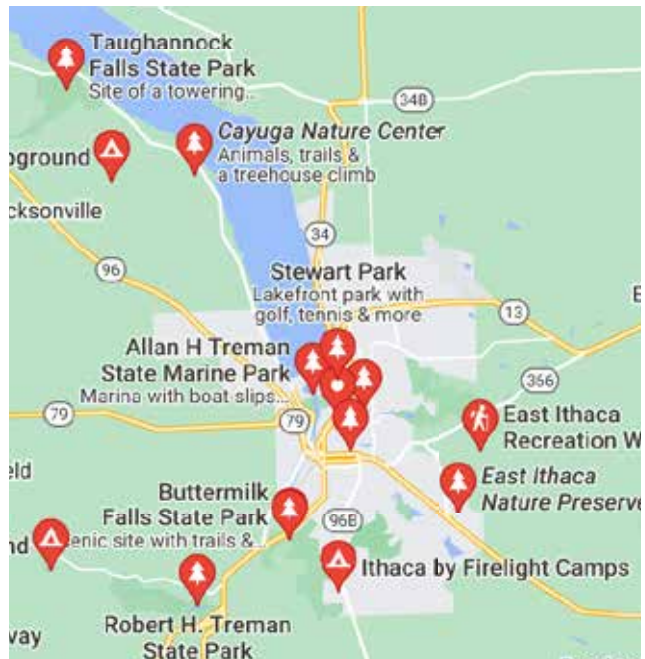
657 Elmira Rd, Ithaca, NY 14850  
607.272.6434 | [grayhavenmotel.com](http://grayhavenmotel.com)

A charming vintage motor lodge. Grayhaven Motel offers 16 rooms year-round and one very cute 1964 Shasta camper during the summer months.

You'll find classic and spacious mid-century rooms as well as fully equipped cottages and suites with kitchenettes. Rooms have been thoughtfully restored with period fixtures and modern amenities to ensure a comfortable, unique, and sustainable stay. Several of our rooms are dog friendly.

Blocks of rooms have not been reserved, however, if guests stay for 7 consecutive nights, they will receive 20% off the entire stay (they can add this through online booking by adding "Vacation Week!" package to their reservation).

Most guest rooms range from \$139 – \$195/night

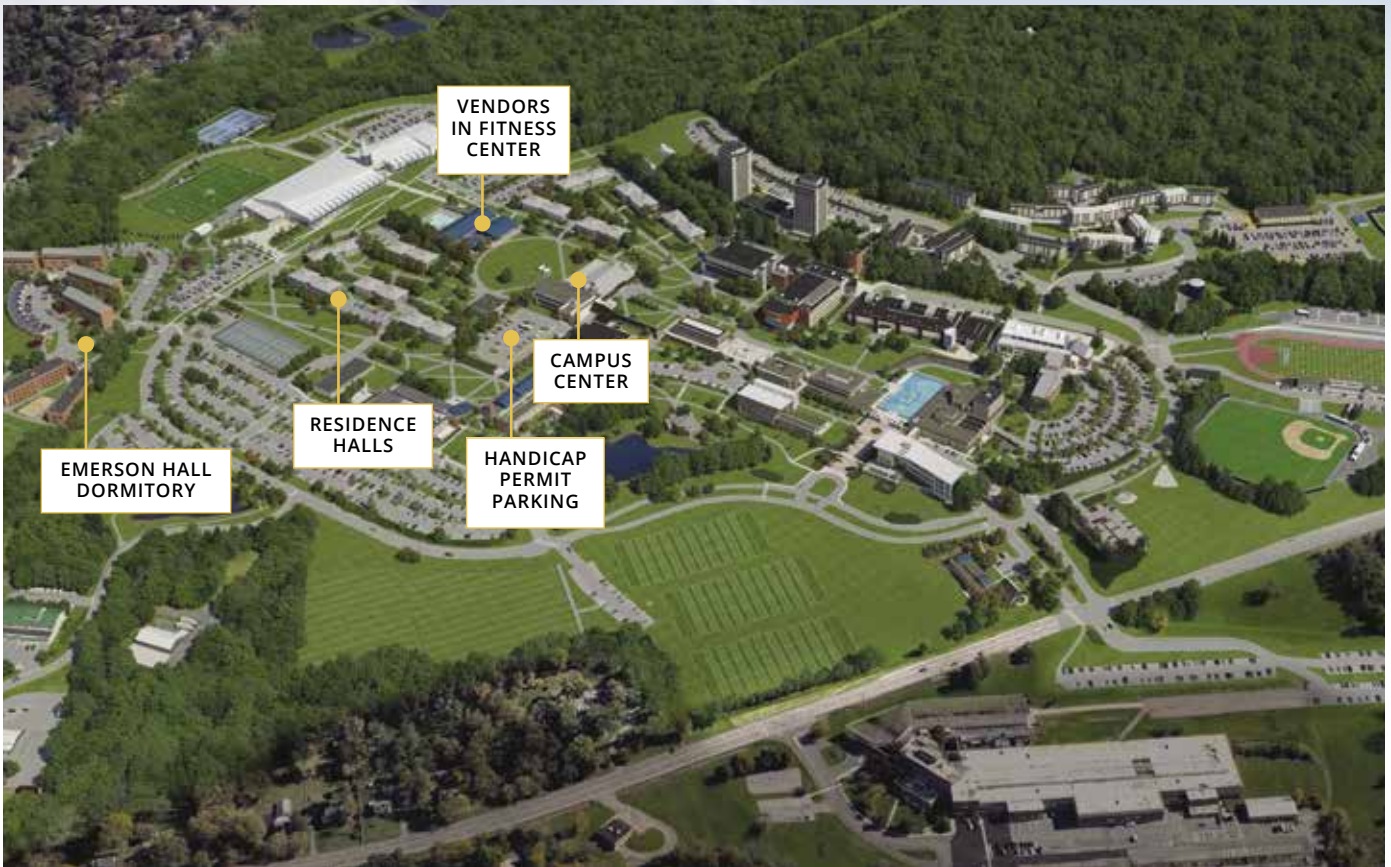


### CAMPGROUNDS

For those who love to explore the great outdoors, including all the Ithaca trails, there's nothing better than a camping trip. Ithaca campgrounds and campsites can range from backcountry-wild to full-hookup convenience.

Tent camping, cabin rentals, RV facilities and trailer sites are available at both public and private campgrounds in Ithaca. Campout right next to Cayuga Lake to make early morning paddling or fishing a little easier. Stay at a state park and enjoy the hiking trails, picnic areas, and cascading waterfalls just steps from your campsite. Or hook up your RV or camper and feel right at home.

Get closer to nature and relax, your Ithaca camping experience awaits!



# Dormitories

Dormitory rooms are available on a first-come basis. The rates listed are for single or double occupancy. If you plan to share a room with an individual, please indicate the person's name and make sure your roommate doesn't reserve the room, also.

The housing includes a 5% Occupancy Tax and an 8% Sales Tax.



## STANDARD RESIDENCY HALL (2 LONG TWIN BEDS)

Standard two- bed residency rooms with common restroom facilities in the corridor, are available from Sunday afternoon through Saturday morning, including linens for \$85 per night. These rooms are not air-conditioned, so bring a fan!



## EMERSON RESIDENCY HALL

Two-bed air-conditioned residency rooms with an in-room private bathroom are available from Sunday afternoon through Saturday morning, including linens, for \$110 per night.



**CONFERENCE  
FEATURES TO LOOK  
FORWARD TO:**



# The Annual EAS Honey Show is Back!

*George H. Wilson and Karla Eisen, Co-Chairs, EAS Honey Show*

After a two-year hiatus, plans for the Honey Show are well underway for this year's EAS Conference in Ithaca, New York. After such a long delay we are all ready to get out and play again. This year's New York Honey Show Conference Chairman, Mark Fiegl, feels this demand for a honey show. After all, history tells us that after the 1918 flu virus, our entire country experienced the roaring 20's. Mark has a wealth of Honey Show experience! He has collected top awards at the Honey Shows of ABF, EAS, and Apimondia. He's judged at both ABF and EAS. As a member of the EAS Honey Show Advisory Committee, he has the benefit of the group's more than 150 years collective Honey Show experience, as well as his own.

So far, we have a suitable space dedicated for the Honey Show at Ithaca College. Eminently qualified judges for the various Honey Show classes are recruited. Commitments for sponsorship of the Honey Show awards are in place. Honey show steward and key volunteer spots are being filled and a hundred other details of pulling off a quality honey show are being addressed.

The EAS Honey Show is for YOU! It requires a tremendous amount of work, but the benefits are immense! The honey show offers a great spirit of friendly competition, we compare our efforts to those of our rivals, and we present our best efforts to the entire conference. This is one of the top-tier shows in the country. Judging criteria are among the most demanding. There are awards galore, just waiting to be hung on your honey show entry. Consider there are award ribbons for the top 6 places in each class. In a show of this stature even a 6th place ribbon has meaning. Traditional plates and bowls will be awarded to top level winners in nine classes, sweepstakes winners and best in show. The top winners at the EAS honey show can compete at any venue in the world. A display of a full class of entries is so beautifully impressive! So please do your part, bring at least one entry to the Honey Show.

As beekeepers and producers of hive products, occasionally we come across a particularly beautiful scene. Use your phone, take a photo and enter it in the Honey Show. When you see that extraordinary frame of comb honey, grab it, protect it, and enter it in the Honey Show. Did you make some Mead? Why not save a bottle for the Honey Show?

You know what's good when you see it, so set it aside and bring it to the party! Even if you don't think your entry will win. Please feel free to enter; the judges' comments on your score card will help you in the future. Learning how to produce a high-quality product is all part of the experience. Your entry can be the same product, in the same quality, as you would sell on a store shelf, a farmer's market or out of your home. The honey show is not just about showing off at a show but learning to providing the highest quality product for the customer.

Please pay attention to the 2022 rules posted on the EAS website. Changes are indicated in red. Of note, the Display Frame in the comb honey class has been clarified so that only unwired wax frames of comb honey are eligible. Other changes include matting required for photography as well as new photography judging criteria; and clarifying that class B4: Candles, novelty, single or coordinated set can have no color or embellishment however these are allowed in class A3: novelty beeswax in the Arts and Crafts class.

Honey Show Tips and Tricks as well as many resources on entry preparation and judging criteria have been updated and can be found on the EAS Website at <https://easternapiculture.org/conference/honey-show/resources-for-preparing-honey-show-entries-and-judging-criteria/>.

Honey Show Registration and entry drop off will be open in the Klingenstein Lounge (second floor) at Ithaca College. Entries may be dropped off from 8:00 am-10:00 am and 2:00 pm to 4:00 pm on Tuesday August 2nd and on Wednesday August 3rd from 8:00 am until 11:00 am.





# Buzzing Around With Kids!

Cathy Vorisek works for the Pennsylvania Friends of Agriculture Foundation, a charitable organization sponsored by Pennsylvania Farm Bureau. There she teaches on the Mobile Ag Ed Science Labs and brings fun ways of learning agriculture to schools across the region and state. In 2021, she received the Partnership in Agricultural Literacy award from Pennsylvania Farm Bureau.

Cathy recognizes that most children find honeybees interesting once they get over the fear of getting stung. In this workshop, the children will be learning about the honeybee - why it stings, how it stings, and other important things to know about honeybees. Because of the different age-related ways of learning, Cathy will have workshops for two different age groups. One will be for 4 to 7 year-olds and the other workshop will be 8 to 10-12 year-olds.

The workshops will consist of various stations. At one station the children will be able to look at live bees in an observation hive- seeing how the bees work together and the different bees in the hive. They will be able to see what a marked queen is and how the queen is marked. The children will be able to see the queen, worker, drone, and hopefully honey, eggs and larvae also. The children will also play dress-up and try on the different bee protective equipment that beekeepers wear. There will also be available a complete beehive for the children to take apart and handle the equipment used in beekeeping.

The children will also be able to identify the parts of the bee, how each bee is different physically and be introduced to the correct terminology associated with the honeybee. After that the children will be able to construct a flower, learning

the correct labels and function of the flower parts. They will learn how pollination is done by the bee and how that bee makes the honey using nectar from the flower.

There will be access to a hand extractor and the children will be able to take part in the extraction process- from the uncapping of the honey cells to the spinning of the honey frame to the straining and bottling of the product. There may even be the chance to do a little tasting!

For the younger children, Cathy hopes to have the time to read a book with them. At the end of the program, the children and adults will be able to print out their thumbprints and make them into honeybees to add to a banner that will be given to the American Honey Queen so she can collect more bees from all of her travels.

EAS will be contacting local and regional children networks to provide an opportunity to register for these workshops. A registration form may also be found on the EAS website: <https://easternapiculture.org/conference/eas-2022>.



## Painted Boxes

For the past few years, organizations local to the conference have provided painted bee equipment, primarily as hive boxes, for auction. These are beautiful additions to your bee yard, indoor décor, bee equipment store or vendor booth. This year, the Finger Lakes Beekeepers Club has generously offered to create the painted items and they will be available for viewing and bidding throughout the conference.

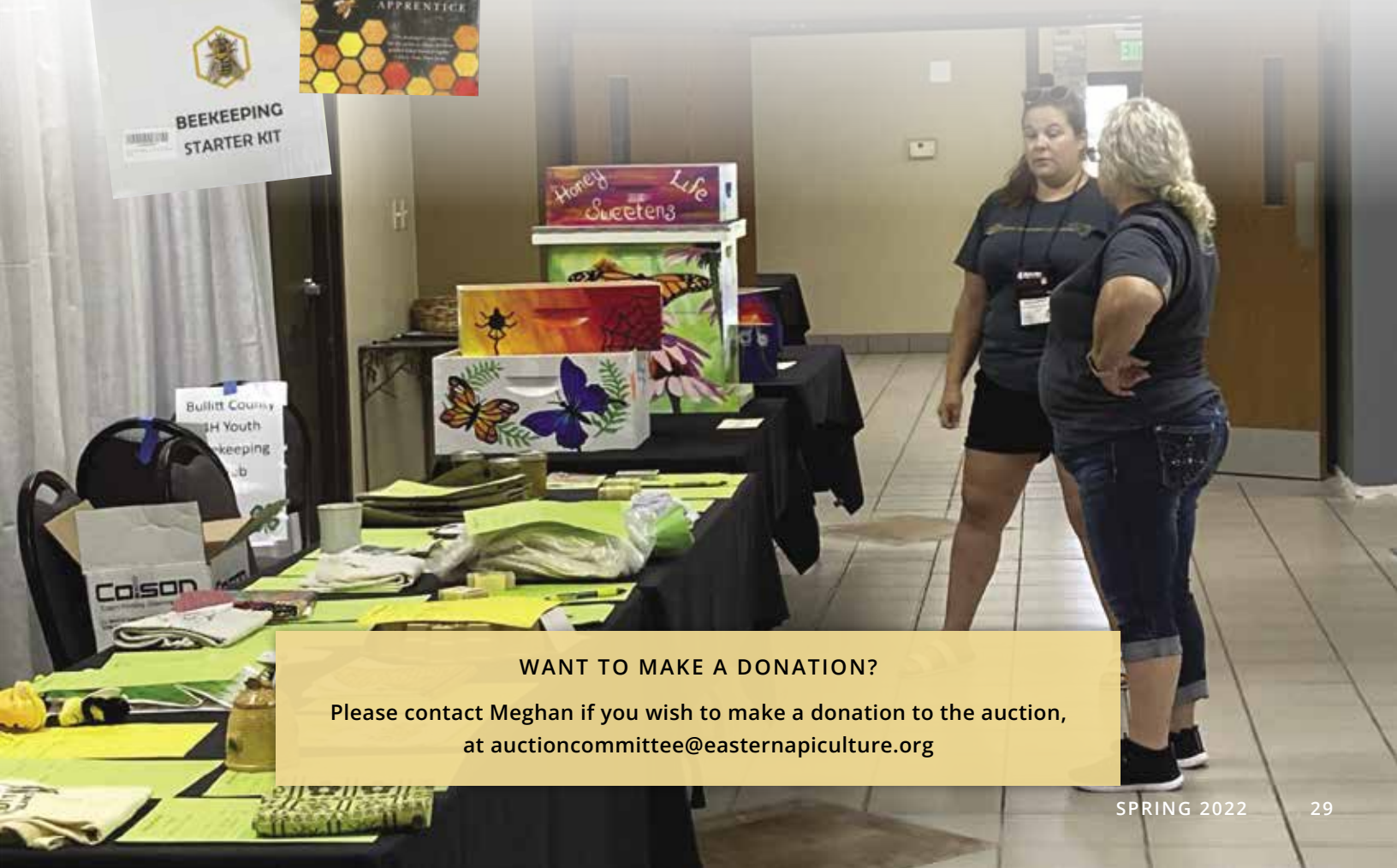


# Auctions

EAS auctions will be virtual, silent and live this year! About a month before the conference, items will be posted on a virtual auction site, open to all EAS members, that will continue into the first day of the conference. These items will vary from vendor offerings to personally donated items. This year, Hope Johnson has again created and donated a beautiful quilt to EAS. This is called the Honeybee Flower Garden Quilt. It has been designed with the various colors of honey in mind and machine pieced using honeycomb and honeybee patterned fabrics by Hope Johnson and machine quilted by Andre Emmell of Ferrisburgh, VT. This quilt is a 78" H x 65" W, twin coverlet, composed of all cotton fabrics and batting. The retail value for this quilt is \$1,000.00.

Each day of the conference, items will be laid out in the morning and changed out in the afternoon for bidding in the silent auction. Items will range from clothing, equipment, bee supplies and home decorating items.

The live auction will be held on Thursday, August 4th following the BBQ on the Ithaca College Campus. It will feature select items donated by vendors and individuals including award winning items from the Honey Show.



**WANT TO MAKE A DONATION?**  
Please contact Meghan if you wish to make a donation to the auction,  
at [auctioncommittee@easternapiculture.org](mailto:auctioncommittee@easternapiculture.org)



# Short Course Schedule

## SUNDAY, JULY 30

Registration: 3:00 - 5:30 pm - Clark Lounge, 2<sup>nd</sup> Floor, Campus Center – Sign up for Dinner Around Town on Monday pm  
 Reception in Ithaca College Apiary Area 5:30 - 7:00 p.m.  
 Board of Directors Meeting: 7:00 - 8:30 p.m. Clark Lounge

## MONDAY, AUGUST 1

### MORNING

(Subject to Change)

6:00-7:00 AM	Yoga for Beekeepers (bring a mat if you have one)					
7:30 AM-4:00 PM	Registration (Clark Lounge, 2 <sup>nd</sup> Floor, Campus Center)					
<b>Theme &amp; Location</b>	<b><u>MICROSCOPY</u></b>	<b><u>BEGINNER</u></b>	<b><u>INTERMEDIATE</u></b> <i>Managing Your Colonies</i>	<b><u>ADVANCED</u></b> <i>Business of Beekeeping</i>	<b><u>APIARY</u></b>	<b><u>HONEY SHOW</u></b>
	Williams 225 <i>Ithaca College</i>	Textor 103 <i>Ithaca College</i>	Textor 101 <i>Ithaca College</i>	Textor 102 <i>Ithaca College</i>	APIARY QUAD <i>Ithaca College</i>	Klingenstein Lounge <i>Ithaca College</i>
8:30-9:25 AM	Microscopy in Beekeeping: Anatomy of the Honey bee <i>Dr. Linda Mizer</i>	Don't Major in the Majors (Back to basics: Why are you doing what you're doing?) <i>Grant Stiles</i>	Swarm Prevention Techniques to Increase Honey Production and a Tool for Requeening using the Snelgrove Board <i>Dr. Leonard Davis</i>	Identifying Your Revenue Streams <i>Erin MacGregor-Forbes</i>		Honey Show Setup
9:25-9:35 AM	10 min transfer time					
9:35-10:30 AM	Pollen Collection and Preparation <i>Dr. Don Coats</i>	Seasonal Management: Thinking Ahead <i>Bob Kloss</i>	Laying Workers <i>Dr. Jon Zawislak</i>	Small Scale Pollination <i>Bob Wellemeyer</i>	Smoker lighting and observing bee behavior from the outside <i>Don Hopkins &amp; Jennifer Keller</i>	Honey Show Setup
10:30-11:00 AM	30 Minute Break in Fitness Center					
11:00 AM-12:00 PM	<i>Nosema</i> Collection and Preparation <i>Joan Mahoney</i>	Specific Feeding Through the Seasons for Specific Results <i>Dave Burns</i>	Making Splits <i>James Wilson</i>	Understanding your Beekeeping Future - To Bee or not to Bee <i>Grant Stiles</i>	How to do hive inspections <i>Don Hopkins &amp; Jennifer Keller</i>	Honey Show Setup
12:00- 1:30 PM	1:00 PM Bus to College of Veterinary Medicine*	Lunch in Campus Center				

\* Campus Center driveway for transportation – depart 1:00 PM

# MONDAY, AUGUST 1

## AFTERNOON

(Subject to Change)

Theme & Location	<b>MICROSCOPY</b> College of Veterinary Medicine  Billinski Lab 602 Tower Rd.	<b>BEGINNER</b>  Textor 103 Ithaca College	<b>INTERMEDIATE</b> <i>Managing Your Colonies</i>  Textor 101 Ithaca College	<b>ADVANCED</b> <i>Business of Beekeeping</i>  Textor 102 Ithaca College	<b>APIARY</b>  APIARY QUAD Ithaca College	<b>HONEY SHOW</b>  Klingenstein Lounge Ithaca College
<b>1:30-2:25 PM</b>	Bee Dissection <i>Dr. Linda Mizer</i>  Pollen & Nosema <i>Dr. Don Coats</i>	Nucs: The Basis of a Sustainable Apiary <i>Landi Simone</i>	Increasing Honey Production by Artificial Swarming <i>Erin MacGregor-Forbes</i>	Logistics of Moving Bees <i>Dan Winter</i>	Looking for Varroa and determining the next step <i>Don Hopkins &amp; Jennifer Keller</i>	Honey Show Setup
<b>2:25-2:35 PM</b>	10 min transfer time					
<b>2:35-3:30 PM</b>	Bee Dissection <i>Dr. Linda Mizer</i>  Pollen & Nosema <i>Dr. Don Coats</i>	Think Like a Beekeeper: What Are you Trying to Accomplish <i>Ben Carpenter</i>	Backyard Queen Rearing <i>John Gaut</i>	Pollen Collecting <i>Erin MacGregor-Forbes</i>  & Propolis Collecting <i>Bob Wellemeyer</i>		Honey Show Setup
<b>3:30-4:00 PM</b>	30 Minute Break (snacks for Dyce Lab onsite, otherwise break in fitness center)					
<b>4:00-4:55 PM</b>	Bee Dissection <i>Dr. Linda Mizer</i>  Pollen & Nosema <i>Dr. Don Coats</i>	Reading the Frames <i>Landi Simone</i>	Modifying a Portable Refrigerator to be used as a Queen Cell Incubator and a Honey Decrystallizer <i>Dr. Leonard Davis</i>	Being a Successful Advocate <i>Michele Colopy</i>	Determining if colony is queen right by observing rest of the brood frames (eggs, larvae, pupae) <i>Don Hopkins &amp; Jennifer Keller</i>	Honey Show Setup
<b>5:00 PM</b>	<i>Depart for Ithaca College</i>					
<b>6:30 -9:30 PM</b>	Dinner around town with EAS hosts – sign up required at Registration Desk					



# Short Course Schedule

TUESDAY, AUGUST 2

MORNING

(Subject to Change)

6:00-7:00 AM	Yoga for Beekeepers (bring a mat if you have one)						
7:30 AM-4:00 PM	Registration (Clark Lounge, 2 <sup>nd</sup> Floor, Campus Center)						
Theme & Location	<b><u>QUEEN REARING</u></b>  Dyce Lab 119 Freese Rd Ithaca, NY	<b><u>BEGINNER</u></b>  Textor 103 Ithaca College	<b><u>INTERMEDIATE</u></b> <i>Managing Your Colonies</i>  Textor 101 Ithaca College	<b><u>ADVANCED</u></b> <i>Honey, Hive Products and the Honey Show</i>  Textor 102 Ithaca College	<b><u>APIARY</u></b>  APIARY QUAD Ithaca College	<b><u>MASTER BEEKEEPER</u></b> Written and Oral Examinations	<b><u>HONEY SHOW</u></b>  Klingenstein Lounge Ithaca College
8:00 AM	Bus Departs for Dyce Lab						
8:30-9:25 AM	Scott McArt & Mike Palmer  Introductions, Lecture: Honey Bee Reproduction & Queen Rearing Methods	Swarming: Likely Causes and Some Ways to Keep your Bees Home... that Sometimes Work <i>Kent Williams</i>	Observation Hives <i>Frank Linton</i>	Cut Comb <i>Mike Palmer</i>		MBK Written Exam 8:30 a.m.-12:30 p.m. Ithaca Falls Room  MBK Oral Exam 8:30 a.m.-5:30 PM Dorm Rooms -TBD	Honey Show Closed
9:25-9:35 AM	10 min transfer time						
9:35-10:30 AM	Lecture: Preparing a Cell Starter & Finisher  <i>Bee Yard: Preparing a Cell Starter &amp; Finisher</i>	Varroa: The Real Story: Beating a Dead Varroa <i>Grant Stiles</i>	Exploring Alternative Hives <i>Kevin Inglin</i>	Lotions and Lip Balm <i>Landi Simone</i>	How to do hive  <i>Jennifer Keller</i>	MBK Written Exam 8:30 a.m.-12:30 p.m. Ithaca Falls Room  MBK Oral Exam 8:30 a.m.-5:30 PM Dorm Rooms -TBD	Honey Show Closed
10:30-11:00 AM	10 min transfer time						
11:00 AM-11:55 PM	Break  <i>Bee Yard: Catching and Marking Queens</i>	Strategies for Managing Defensive Colonies: Causes and Possible Remedies <i>Kent Williams</i>	Precision Bee Keeping <i>John Gaut</i>	Honey Show Stewardship <i>George Wilson &amp; Karla Eisen</i>	Open session – Q and A <i>Don Hopkins &amp; Jennifer Keller</i>	MBK Written Exam 8:30 a.m.-12:30 p.m. Ithaca Falls Room  MBK Oral Exam 8:30 a.m.-5:30 PM Dorm Rooms -TBD	Honey Show Closed
12:00- 1:30 PM	Lunch in Campus Center						

# TUESDAY, AUGUST 2

## AFTERNOON

(Subject to Change)

Theme & Location	<u>QUEEN REARING</u>  Dyce Lab 119 Freese Rd Ithaca, NY	<u>BEGINNER</u>  Textor 103 Ithaca College	<u>INTERMEDIATE</u> <i>Managing Your Colonies</i>  Textor 101 Ithaca College	<u>ADVANCED</u> <i>Honey, Hive Products and the Honey Show</i>  Textor 102 Ithaca College	<u>APIARY</u>  APIARY QUAD Ithaca College	<u>MASTER BEEKEEPER</u> Written and Oral Examinations	<u>HONEY SHOW</u>  Klingenstein Lounge Ithaca College
<b>1:30-2:25 PM</b>	Lecture: Choosing Frames to Graft & Grafting  <i>Bee Yard &amp; Lab</i> Choosing Frames to Graft and Grafting	Small Hive Beetles <i>Dr. Jon Zawislak</i>	Soap Making <i>Landi Simone</i>	How to make your Honey a Winner <i>Bob Wellemeyer</i>	Identifying brood diseases <i>Don Hopkins &amp; Jennifer Keller</i>	MBK Oral Exam Continued <i>Dorm rooms - TBD</i>	Honey Show Closed
<b>2:25-2:35 PM</b>	10 min transfer time						
<b>2:35-3:30 PM</b>	<i>Bee Yard &amp; Lab Cont.</i>  Break  Lecture: Setting up a Mating Nuc	The Apiary Consult Process: Data Collection, Interpretation and Learning-What We Need to Know! <i>Dave Priebe</i>	Soap Making <i>Landi Simone</i>	How To Make Dramatic Close-Up Photographs of Honeybees <i>Stephen McDaniel</i>	Practice marking and caging queens <i>Don Hopkins &amp; Jennifer Keller</i>	MBK Oral Exam Continued <i>Dorm rooms - TBD</i>	
<b>3:30-4:00 PM</b>	30 Minute Break (snacks in fitness center)						
<b>4:00-4:55 PM</b>	Break  Lecture: Bee Breeding Selecting for Traits of Interest	Beginning Beekeeping Round Table <i>Master BeeKeepers</i>	Packaging and Selling Your Products (understand your costs) <i>Grant Stiles</i>	Mead Judging <i>Bob Talkiewicz</i>	Bee Photography Tips <i>Stephen McDaniel</i>		Drop Off Honey Show Entries Klingenstein Lounge 3:30-6:00 PM
<b>5:15 PM</b>	<i>Depart for Ithaca College</i>						
<b>5:00 – 6:30 PM</b>	Dinner on Own						
<b>7:30-8:30 PM</b>	Bee Olympics Ithaca College Quad						



# Conference Schedule

WEDNESDAY, AUGUST 3

MORNING

(Subject to Change)

6:00-7:00 AM	Yoga for Beekeepers (bring a mat if you have one)						
7:30 AM-4:00 PM	Registration (Clark Lounge, 2 <sup>nd</sup> Floor, Campus Center)						
8:00-11:15 AM	Honey Show Entries Accepted – Klingenstein Lounge, 2 <sup>nd</sup> Floor, Campus Center						
8:30 AM-12:30 PM	MBK Lab Exam – Ithaca Falls Room, 2 <sup>nd</sup> Floor, Campus Center						
10:00 AM-4:30 PM	MBK Field Exam – Hamilton Apiary, Ithaca College						
8:30-8:45 AM Emerson Suites	Introductions and Welcome – <i>Eloise Naylor</i> , EAS Chair & <i>Bob Talkiewicz</i> , EAS President						
8:45-9:15 AM Emerson Suites	<i>Richard Ball</i> , Commissioner of Agriculture for New York State Department of Agriculture and Markets: <i>TBD</i>						
9:15-9:25 AM Emerson Suites	10 minute break – Speaker Setup						
9:25 -10:55 AM Emmerson Suites	<i>Dr. David Tarpy</i> : Eight Important Milestones in Beekeeping						
11:00 AM-1:00 PM	Lunch on own and Visit Vendors, Fitness Center						
12:00 NOON				<b>Depart for Kutiks from Campus Center</b>  <b>3443 State Hwy 12 Oxford NY 13830</b>			

# WEDNESDAY, AUGUST 3

## AFTERNOON

(Subject to Change)

50 minute workshops	Train the Trainer  Emmerson Suite A	News from the Lab and Field  Emmerson Suite B	Hive Products Basic  Textor 101	Kutiks Tour  3443 State Hwy 12 Oxford NY 13830	Apitherapy  Textor 103 Ithaca College	APIARY  APIARY QUAD Ithaca College	HONEY SHOW  Klingenstein Lounge Ithaca College
1:00-1:50 PM	Working with Children <i>Cathy Vorisek</i>	Pesticide risk to bees: What we know and what we need to know better <i>Dr. Scott McArt</i>	Candle Making Basics <i>Melaney Sandbrook, BetterBee</i>	Queen Rearing & Grafting, Setting up finisher and incubator hives, making mating nucs, extraction room etc.	Apitherapy in naturopathic medicine: Gut/Digestive Health <i>Dr. Nicole Klughers</i>	No classes	Honey Show Closed for Judging
1:50-2:00 PM	10 min break/ transfer time						
2:00-2:50 PM	Building a Better Bee Club <i>Michele Colopy</i>	NY Tech Team Update <i>Emma Walters</i>	Candle Making Basics <i>Melaney Sandbrook, BetterBee</i>	Rotation between stations.	Sting: Irritant, Allergy, and Anaphylaxis <i>Dr. Joshua Jakum</i>	No Classes	Honey Show Closed for Judging
2:50-3:20 PM	30 Minute Break – Snacks in Fitness Center						
3:20-4:10	Innovative Outreach Ideas <i>Dr. David Tarpy</i>	EAS Research Award 2019: Virus Loads in Comb <i>Emma Walters</i>	Wax Processing <i>James Wilson</i>	Rotation between stations.	Introduction to Apitherapy <i>Deborah Klughers</i>	No Classes	Honey Show Closed for Judging
4:10-4:45 PM				Rotation between stations.	Q&A Panel: <i>Drs. Dennison, Jakum, Klughers &amp; Stashenko</i>	No Classes	Honey Show Closed for Judging
5:00 PM	Kutiks BBQ - bus leaves Campus Center, IC at 5:00 p.m. Bus return folks from Kutik's approximately 6:30 p.m. or 9:30 p.m.						



# Conference Schedule

THURSDAY, AUGUST 4

MORNING

(Subject to Change)

6:00-7:00 AM	Yoga for Beekeepers (bring a mat if you have one)					
7:30 AM-4:00 PM	Registration (Clark Lounge, 2 <sup>nd</sup> Floor, Campus Center)					
9:00-11:00 AM	Children's Program (ages 4-7), Cathy Vorisek – Tent on Quad					
10:30 AM-5:00 PM	Honey Show Open for Viewing – Klingenstein Lounge, 2 <sup>nd</sup> Floor, Campus Center					
8:30-8:45 AM	Conference Updates – Eloise Naylor, EAS Chair & Bob Talkiewicz, EAS President					
8:45-9:35 AM Emmerson Suites	Hambleton Award Winner – <i>Dr. Stephen Pernal, Beaverlodge Research Farm, Alberta: Developing Molecular Markers for Breeding Bees</i>					
9:35-9:45 AM Emmerson Suites	10 minute break – Speaker Setup					
9:45 -11:15 AM Emmerson Suites	<i>Michael Palmer: Brood Factories</i>					
11:30 AM-12:30 PM	Life Member Luncheon, VIP area, Athletic Center					
11:30 AM-1:00 PM	Lunch on own and Visit Vendors, Fitness Center					
12:30 PM				Microscopy and Dissection - Depart for College of Veterinary Medicine, CU 602 Tower Rd, Ithaca, NY 14853		

# THURSDAY, AUGUST 4

AFTERNOON

(Subject to Change)

1:00-3:00 PM	Children's Program (ages 8-12), Cathy Vorisek – Tent on Quad					
50 minute workshops	<b>Bee Interactions: wild, domesticated and with people</b>  Emmerson Suite A	<b>Bee Skills</b>  Emmerson Suite B	<b>Hive Products – Advanced</b>  Textor 101	<b>Microscopy and Dissection -Depart for College of Veterinary Medicine, CU</b>  602 Tower Rd, Ithaca, NY 14853	<b>Apitherapy</b>  Textor 103 Ithaca College	<b>Apiary</b>  QUAD Ithaca College
1:00-1:50 PM	The History of Beekeeping: From Prehistoric to Modern <i>Dr. David Tarpy</i>	Single Deep Brood Management <i>Emma Walters</i>	Advanced Candle Making <i>Melaney Sandbrook, BetterBee</i>	Bee Dissection, Pollen and Nosema sampling	Biological Properties of Honeybee Products in Relation to Apitherapy and its Effects on Human Beings <i>Dr. Vetaley Stashenko</i>	Assessing hive traits for selection <i>Don Hopkins &amp; Jennifer Keller</i>
1:50-2:00 PM	10 min break/ transfer time					
2:00-2:50 PM	Bee Epidemiology: how diseases are transmitted among bees and how to control them <i>Dr. Scott McArt</i>	Double Nuc Brood Management <i>Michael Palmer</i>	Advanced Candle Making <i>Melaney Sandbrook, BetterBee</i>	Rotate between stations.	Infant Botulism, Honey and Labeling <i>Dr. Joshua Jakum</i>	Open for questions <i>Don Hopkins &amp; Jennifer Keller</i>
2:50-3:20 PM	30 Minute Break – Snacks in Fitness Center					
3:20-4:10	Bee Lining Principles <i>Dr. Tom Seeley</i>	Novel Compounds to Fight <i>Varroa sp.</i> <i>Dr. Stephen Pernal</i>	Easy Recipes with Honey <i>Lou Naylor &amp; Erin MacGregor-Forbes</i>	Rotate between stations.	Demonstration of Production of Bee Venom and Pollen <i>Dr. Vetaley Stashenko</i>	
4:10-5:00 PM	Effects of Urban and Agro-ecosystems on Bees <i>Dr. David Tarpy</i>	Weird Swarm Control <i>Landi Simone</i>	Mead Making and Judging <i>Bob Talkiewicz</i>		Apitherapeutical Approaches to Gut Health and Enhanced Immunity <i>Dr. Nicole Klughers</i>	<b>Quad</b> Bee Lining In Practice <i>Dr. Tom Seeley</i>  <b>Hamilton Apiary</b> Demonstration of Production of Bee Venom and Pollen <i>Dr. Vetaley Stashenko</i>
5:00 PM				<i>Depart for Ithaca College</i>		
6:00 -6:30 PM						



# Conference Schedule

FRIDAY, AUGUST 4

MORNING

(Subject to Change)

6:00-7:00 AM	Yoga for Beekeepers (bring a mat if you have one)				
7:30-8:30 AM	Master Beekeeper Annual Meeting, Taughannock Falls Room, 3 <sup>rd</sup> Floor, Campus Center				
10:30 AM-NOON	Honey Show Open for Viewing – Klingenstein Lounge, 2 <sup>nd</sup> Floor, Campus Center				
8:30-8:45 AM	Conference Updates – <i>Eloise Naylor</i> , EAS Chair & <i>Bob Talkiewicz</i> , EAS President				
8:45-9:35 AM Emmerson Suites	Morse Award Winner – Emma Walters, Dyce Lab, Cornell University: <i>TBA</i>				
9:35-9:45 AM Emmerson Suites	10 minute break – Speaker Setup				
9:45-10:55 AM Emmerson Suites	<i>Dr. Tom Seeley</i> : - <i>TBA</i>				
11:15-NOON Emmerson Suites	Honey Exchange Pickup				
11:00-11:25 AM Fitness Center	Vendor Break				
11:30-11:40 AM	Massachusetts EAS 2023 Conference Introduction – Mary Duane, EAS President Elect				
11:40 AM-12:30 PM	EAS Annual Meeting, Emmerson Suites				
12:30-1:30 PM	Lunch				
12:45 PM				Lunch 12:45 p.m. Depart for Cornell Botanic Gardens and Mann Library Field Trip	

# FRIDAY, AUGUST 4

AFTERNOON

(Subject to Change)

50 minute workshops	Bee Development: Health and Disease  Textor 102	Equipment  Textor 101	Apitherapy  Textor 103	Cornell Botanic Gardens and Mann Library Trip  124 Comstock Knoll Drive, Ithaca NY 14850	Apiary
1:00-1:50 PM	Worker Bee Polyethism <i>Dr. Jon Zawislak</i>	Oxalic Acid <i>Bobb Kloss</i>	Value Added Products from the Hive for Health and Wealth <i>Deborah Klughers</i>	<i>Excursion participants will be split into two groups that will each visit the gardens and the library as smaller guided groups.</i>	
1:50-2:00 PM	10 min break/ transfer time				
2:00-2:50 PM	<i>Bee Health: Nutrition and Pollen Substitutes</i> <i>Dr. Juliana Rangel</i>	Riggs and Jiggs <i>Kevin Inglin</i>	Honey and its Effects and Medicinal Properties for Wound Healing <i>Dr. Allen Dennison</i>	Rotate between gardens/library	
2:50-3:20 PM	30 Minute Break – Snacks in Fitness Center				
3:20-4:10	Bee Diseases <i>Don Hopkins, NC State Apiarist</i>	3-D Printing for Beekeepers <i>Eric Smith</i>	Workshop: Hands on Compounding of Healing Ointment and Applying Wound Dressings Using Your Honey <i>Dr. Allen Dennison</i>	Rotate between gardens/library	
5:00 PM				<i>Depart for Ithaca College</i>	
6:00 -6:30 PM	<b>Happy Hour</b>				
6:00 -6:30 PM	<b>Awards Reception and Dinner</b>				



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## GETTING IN AND AROUND ITHACA

### BY CAR

The main routes into the city are NY highways 13, 79, 89, and 96. Interstate 86 intersects NY State Rt 13 in Elmira, about 40 minutes southwest of Ithaca. Interstate 81 connects with NY State Rt 79 half an hour east of Ithaca at Whitney Point, and with NY State Rt 13 about 35 minutes from Ithaca in Cortland.

### BY PLANE

Ithaca Tompkins Regional Airport  
1 Culligan Dr, Ithaca | 607.257.0456  
flyithaca.com

Located northeast of the city and just 5 miles from downtown Ithaca, our airport has all-jet, daily service on American Airlines, Delta, and United. Car rental companies available include Avis, Budget, Hertz; Enterprise Rent-A-Car also has an office in Ithaca.


### BY BUS

Ithaca has daily buses from New York City and other nearby cities.

Shortline Bus / Coach USA  
coachusa.com/shortline

Greyhound | greyhound.com

Ourbus | Ourbus.com

Tompkins Consolidated Area Transit (TCAT) 607.277.7433 | tcatbus.com 

TCAT operates 34 routes serving the Cornell campus, Ithaca, and the surrounding communities. Exact change is required for the \$.75-2.50 fare. All TCAT buses are equipped with a wheelchair lift or ramp, which the driver will deploy upon request.

### BIKE RENTALS

Lime | bikewalktompkins.org/limebike-faq  
Ithaca Bike Rental | ithacabikerental.com

### DOWNTOWN PARKING

There are four municipal parking structures; the rate for all four garages is \$1.00 per hour for billable hours. The three downtown garages are free during weekends beginning at 11:00 PM on Friday until to 2:00 AM on Monday, and billable from 2:00 AM to 11:00 PM weekdays. Additionally, metered street parking surrounds The Commons.

For Ithaca parking details and FAQ, go to: [parkithaca.com](http://parkithaca.com)

Download the Parkmobile app to conveniently pay for parking downtown and select locations on Cornell's campus: [us.parkmobile.com](http://us.parkmobile.com)

### MUNICIPAL PARKING STRUCTURES

GREEN STREET GARAGE  
just east of Cayuga Street

SENECA STREET GARAGE

at the corner of Tioga and Seneca Streets

CAYUGA STREET GARAGE

to the south of the Commons

DRYDEN ROAD GARAGE

in College Town is billable 24/7/365

[cornell.edu/visit/parking](http://cornell.edu/visit/parking)  
[ithaca.edu/admission/visit](http://ithaca.edu/admission/visit)





## VISITORS' CHOICE TOP experiences

as rated on  
  
tripadvisor®

### ROBERT H TREMAN STATE PARK

105 ENFIELD FALLS RD, ITHACA | 607.273.3440 | NYSPARKS.COM/PARKS/135  
Quintessential Ithaca: Twelve breathtaking waterfalls. Miles of winding, wooded trails. Swimming at the base of a gorge. When you think Ithaca, think Robert H Treman State Park. *Can't Miss: Lucifer Falls*

### CAYUGA LAKE

607.272.1313 | CAYUGALAKE.COM  
Touch the Water: The longest of the eleven Finger Lakes, Cayuga Lake cuts through Ithaca & Tompkins County with many lake activities. Check out everything it has to offer on page 33. *Can't Miss: Check out educational and leisure cruises from Discover Cayuga Lake.*

### CASCADILLA GORGE TRAIL

100 LINN ST, ITHACA | VISITITHACA.COM/ATTRACTIONS/CASCADILLA-FALLS  
Town Gown: This popular gorge trail connects Cornell University to Downtown Ithaca. Along the way, the stream drops 400 feet across nine waterfalls. *Can't Miss: This gorge connects to the Cornell Botanic Gardens – stop by this other “Must See” as well!*

### CORNELL BOTANIC GARDENS

124 COMSTOCK KNOLL DR, ITHACA | 607.255.2400 | CORNELLBOTANICGARDENS.ORG  
Nurtured Nature: Nature enthusiasts, runners, and casual passersby find solace in the expanse of nature, including a botanical garden, lake, and arboretum, nestled adjacent to Cornell's campus. *Can't Miss: Strike the gong at the Newman Overlook to let everyone in the 150-acre arboretum know you've arrived!*

### SCIENCENTER

601 1ST ST, ITHACA | 607.272.0600 | SCIENCENTER.ORG  
Learning is Fun: The whole building is an interactive exhibit. A Curiosity Corner provides early education activities, and young scientists ages 5-11 are sure to find the Discovery Boxes fun. *Can't Miss: Seasonal outdoor playground and mini-golf course are fun for all ages.*

### CORNELL LAB OF ORNITHOLOGY

159 SAPSUCKER WOODS RD, ITHACA | 800.843.2473 | BIRDS.CORNELL.EDU  
For the Birds: Situated in Sapsucker Woods, the Lab of Ornithology invites curious minds to explore interactive exhibits, films, and world-class art. *Can't Miss: Head to the second floor iPads for an interactive dive into the massive Wall of Birds Mural.*

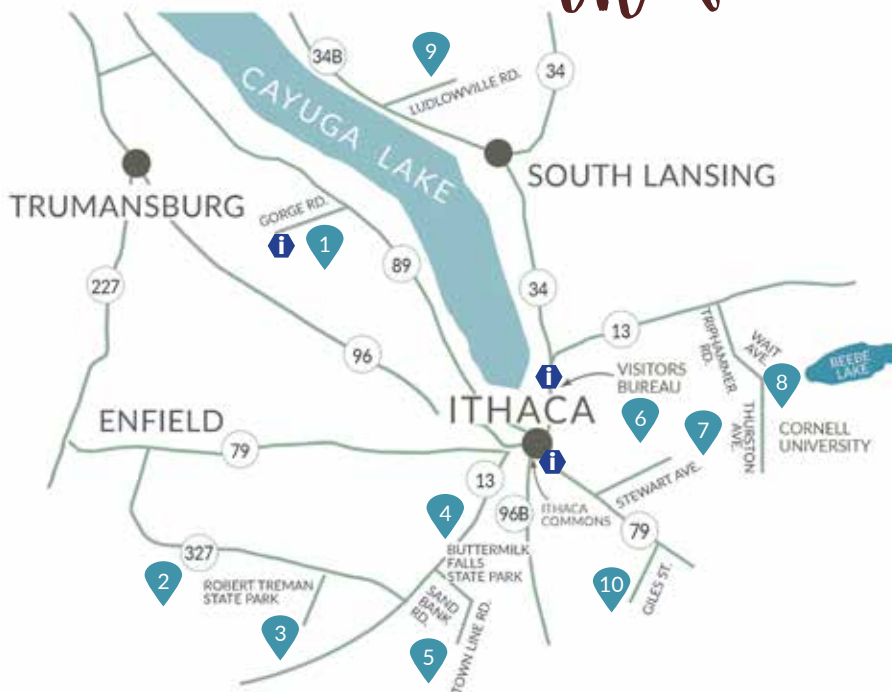
### ITHACA FARMERS MARKET

545 3RD ST, ITHACA | 607.273.7109 | ITHACAMARKET.COM  
Homegrown: Hosted in a large, airy, waterfront pavilion, the Ithaca Farmers Market is the place to be most Saturdays & Sundays! With cuisine ranging from Sri Lankan to Korean to the standard breakfast burrito, you can snack as you peruse the locally grown produce and artisan goods. *Can't Miss: Head to the waterfront pavilion every Saturday for live music while you shop.*

### SOUTHERN TIER BALLOON TOURS

607.222.7620 | STBALLOON.COM  
Go with the flow: Taking off from one of three parks in the Ithaca area, you will experience expansive views of Cayuga Lakes and the surrounding glacier-carved landscape. *Can't Miss: Amazing photo opportunities and view of Ithaca College and Cornell University campuses.*

# DISCOVER *the falls*



## MUST-SEE WATERFALLS IN ITHACA & TOMPKINS COUNTY

- |   |                              |
|---|------------------------------|
| 1 Taughannock Falls   | 6 Ithaca Falls               |
| 2 Enfield Falls<br><i>at Robert Treman State Park</i>       | 7 Cascadilla Gorge           |
| 3 Lucifer Falls<br><i>at Robert Treman State Park</i>       | 8 Triphammer Falls           |
| 4 Buttermilk Falls<br><i>at Buttermilk Falls State Park</i> | 9 Ludlowville Falls          |
| 5 Lick Brook Falls  | 10 Businessman's Lunch Falls |

**i** Indicates Visitor Center locations where you can gather information on these waterfalls and more. Map not to scale | Swimming prohibited except where noted. | See individual waterfall pages and pull-out map for more details and directions







LUDLOWVILLE FALLS



BUSINESSMAN'S LUNCH FALLS



TAUGHANNOCK FALLS



TRIPHAMMER FALLS



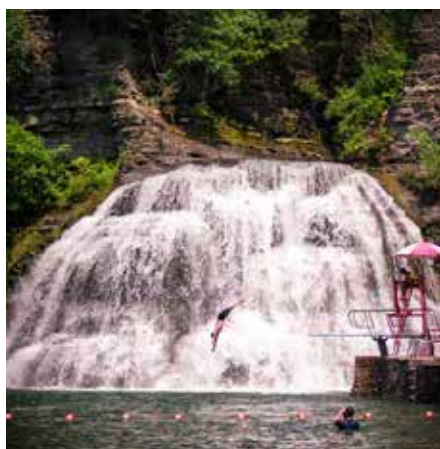
CASCADILLA GORGE



LUCIFER FALLS  
AT ROBERT TREMAN STATE PARK



BUTTERMILK FALLS



ENFIELD FALLS  
AT ROBERT TREMAN STATE PARK



ITHACA FALLS





# MULTI-USE TRAILS

Experience a range of natural landscapes from a towering canopy of mature maple, hemlock, oak, and hickory, to views of pastoral agricultural lands with the sounds of cascading waters all heading for picturesque Cayuga Lake.

You'll find over 28,000 acres of public New York State forest ripe for skiing, hiking, mountain biking, and exploring. Greater Ithaca and Tompkins County offers numerous trails for the outdoor activity of your choosing. What are you waiting for?

## PAVED

Cayuga Waterfront Trail, 904 E Shore Dr, Ithaca  
[cayugawaterfronttrail.com](http://cayugawaterfronttrail.com) 6 miles Flat, paved

Walk, run, or bike and enjoy the 5.5 mile winding path connecting Stewart Park and Cass Park.

## MIXED TERRAIN

Black Diamond Trail | [blackdiamondtrail.org](http://blackdiamondtrail.org)  
8.4 miles Gentle incline, hard-packed

Cruise downhill from Taughannock Falls State Park to Cass Park. Connect to the Cayuga Nature Center for a pit-stop on your way!

## can't miss TRAIL EVENTS

Gorges Ithaca Half Marathon June 13

Cayuga Lake Triathlon Aug 2

Finger Lakes Farm to Fork Fondo Aug 8

22nd AIDS Ride For Life Sept 12

Search for trails by activity, difficulty, length or location, go to

**ITHACATRAILS.ORG**

Unless noted, all trails are open May through October.



No matter the season, explore the beauty of the outdoors in Ithaca and Tompkins County. With a variety of terrain and lengths, casual bikers and enthusiasts alike will find biking Tompkins County unlike any other destination.

# TOP THREE TRAILS *biking*

### MOUNTAIN BIKING

Shindagin Hollow State Forest  
off Shindagin Hollow Rd, Dryden  
Short loop 4.8 miles, intermediate loop 8 miles & long loop 15.5 miles  
*Flat-steep, hard-packed*  
Natural setting, forest, wildlife

### PAVED BIKE PATH

Cayuga Waterfront Trail  
904 E Shore Dr, Ithaca  
[cayugawaterfronttrail.com](http://cayugawaterfronttrail.com)  
6 miles *Flat, paved*  
Waterfront ride linking the Visitor Center, Stewart Park, Ithaca Farmers Market, Ithaca Children's Garden, and Cass Park. Don't have a bike? Rent one at Ithaca Bike Rental, found in the Ithaca Youth Bureau!

### ROAD RIDE

Cayuga Lake Scenic Byway  
[cayugalake.com/along-the-byway/bicycle-the-byway](http://cayugalake.com/along-the-byway/bicycle-the-byway)  
87 mile loop around Cayuga Lake, *Paved*  
Looking for a multi-day biking trip? Take the opportunity to experience scenic vistas. Stop by road side stands for special local treats, dip your toes in the lake to cool off at the local and state parks, and much more.

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### ADDITIONAL TRAILS

Hammond Hill State Forest  
off Irish Settlement Rd, Dryden  
Inner Loop 5.5 miles, middle loop 2.5 miles, outer loop 3 miles *Flat-steep, hard-packed*  
Forest, streams, wildlife

East Hill Recreation Way  
off Maple Ave, Ithaca  
2.2 miles *Mostly flat, Paved oil/stone*  
Cascadilla Creek, wildflowers

South Hill Recreation Way  
Hudson St, across from South Hill School, Ithaca 3.3 miles *Mostly flat, Paved oil/stone*  
Forest, creek, wildlife, natural setting



With four State Parks and a variety of trails within 10 miles of Downtown Ithaca, it's easy to explore a number of trails for an afternoon and disconnect from reality. With a variety of difficulties, lengths, and locations, everyone in the family – young and old – can enjoy Ithaca and Tompkins County's finest trails.

**TAUGHANNOCK FALLS STATE PARK**

1740 Taughannock Blvd,  
Trumansburg  
607.387.6739  
parks.ny.gov/parks/62



Gorge Trail: 0.75 miles along Taughannock Creek to the base of the falls *Easy, Open Year Round*  
South Rim Trail: 1.125 miles *Moderate, Open Apr-Oct*  
North Rim Trail: 1.5 miles *Moderate, Open Apr-Oct*



Swimming prohibited in gorge but available on the lake side of the park. Dogs ok on leash. \$8/car parking fee. Transferable, valid all day at all NYS Parks.

**ROBERT H TREMAN STATE PARK**

105 Enfield Falls Rd, Ithaca  
607.273.3440  
parks.ny.gov/parks/135



Easiest access to Lucifer Falls via the Gorge Trail from the park's upper entrance. 0.5 miles *Strenuous*  
Gorge Trail: 2.25 miles *Strenuous*  
Rim Trail: 2.25 miles *Strenuous, Open Year Round*  
Red Pine Trail: 0.5 miles *Strenuous, Open Apr-Oct*  
CCC Memorial Trail: 0.33 miles *Easy to Moderate*  
Finger Lakes Trail/North Country National Scenic Trail: 3 miles *Moderate, Open Year Round*



Swimming permitted in the lifeguarded area below Enfield Falls. Dogs ok on leash. \$8/car parking fee. Transferable, valid all day at all NYS Parks.

**BUTTERMILK FALLS STATE PARK**

106 E Buttermilk Falls Rd, Ithaca  
607.273.5761  
parks.ny.gov/parks /151



View falls from the park entrance area or lower Gorge path. *Easy/Moderate*  
Gorge Trail: 0.75 miles *Strenuous*  
Rim Trail: 0.75 miles *Moderate, Open Year Round*  
Bear Trail: 0.75 miles *Easy, Open Year Round*  
Lake Tremen: 1.5 miles *Moderate*



Swimming permitted in the lifeguarded area weekends only during the season. Dogs ok on leash. \$8/car parking fee. Transferable, valid all day at all NYS Parks.

**ALLAN H. TREMAN STATE MARINE PARK**

805 Taughannock Blvd (Rt 89),  
Ithaca  
607.272.1460  
parks.ny.gov/parks/35



Active marina with a public boat launch, with scenic lake views and accessible picnic tables.  
Trail: 1.1 miles trail along the shores of Cayuga Lake, extends the Cayuga Water *Easy*



Dogs ok on leash. \$8/car parking fee. Transferable, valid all day at all NYS Parks.





## TOURS

Guided- and self-guided experiences really make the most of your time in Ithaca and the Finger Lakes region.

**EXPERIENCE! THE FINGER LAKES**  
Perfect for first time visitors or more seasoned wine enthusiasts, since 2007 Experience! The Finger Lakes provides informative and fun all-inclusive tours from wineries to waterfalls. Learn more: [experiencefingerlakes.com](http://experiencefingerlakes.com)

**ITHACA IS FOODIES** Enjoy local cuisine on a guided walking tour of Ithaca's unique restaurants, tours last two to three hours. Find your tour: [ithacaisfoodies.com](http://ithacaisfoodies.com) | 607.272.4830 *Named among 10 MUST-TRY FOOD TOURS IN NORTH AMERICA by USA TODAY*

**DISCOVER CAYUGA LAKE** Daily public cruises, including child friendly eco-cruises, and private charters available May - October. Check the tour calendar for cruise times, special events, booking details: [discovercayugalake.org](http://discovercayugalake.org) 607-327-5253

**ITHACA HERITAGE** Explore the deep heritage of Ithaca, New York and Tompkins County through self-guided and guided walking, biking, and driving tours. For themed tours and suggested itineraries: [ithacaheritage.com](http://ithacaheritage.com)

**FLX WILD** Awaken your senses on a 90-minute guided hike in scenic Butter-milk Falls State Park. Join local foraging fanatic, Sarah Kelsen, for a hands-on adventure where you'll learn to identify a variety of wild Northeastern plants. Tours available Apr. through Nov. starting at \$40 (no cost for children under five years old). More info and to book: [sarah@landbeyondthesea.com](mailto:sarah@landbeyondthesea.com)

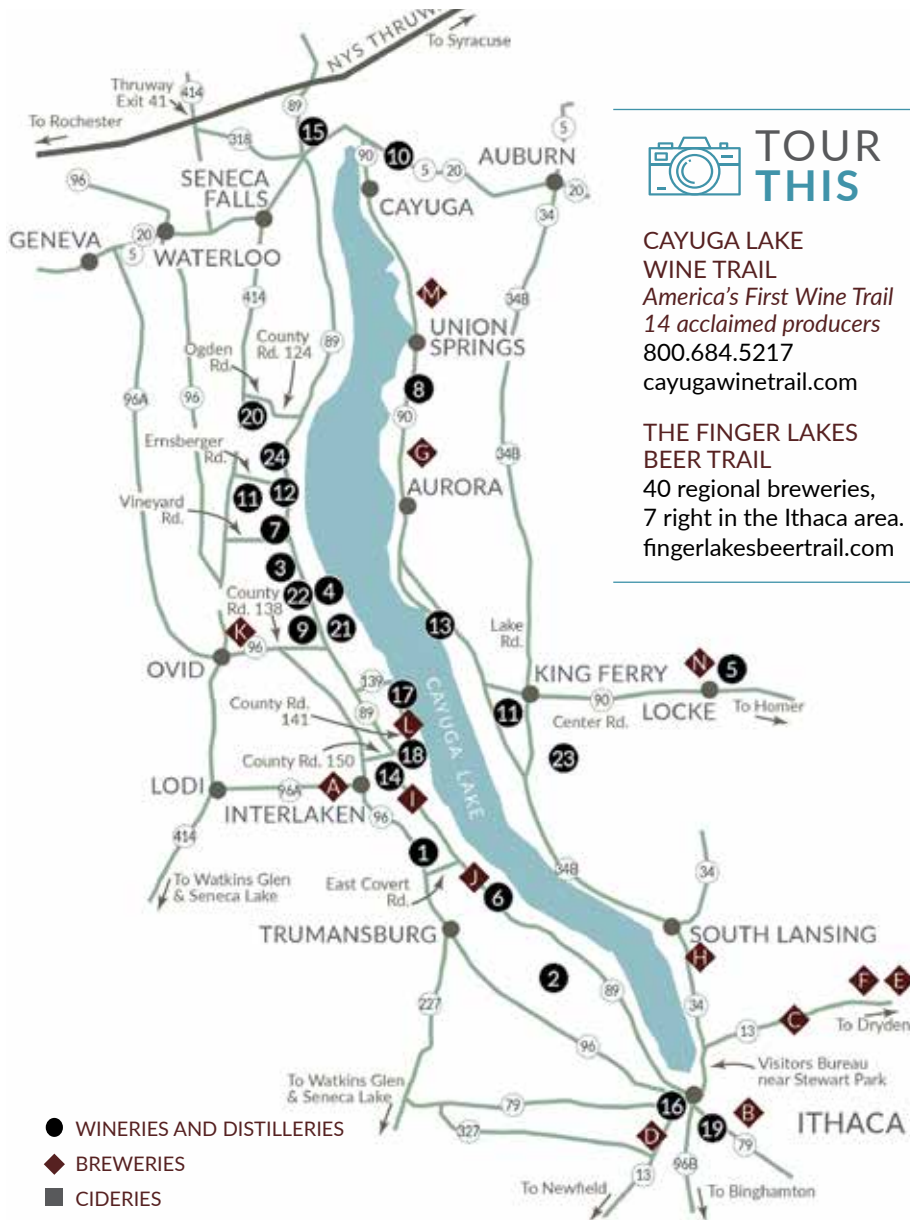
**SOUTHERN TIER BALLOON TOURS**  
Flights from Ithaca are like no other with views of the 38.1 mile long, 2 mile wide Cayuga Lake. Flights meet at Stewart Park, Cass Park or Tutelo Park depending on the wind direction for that day. Book your flight: [stballoon.com/fingerlakes](http://stballoon.com/fingerlakes) 607.222.7620

**MARTIN Y. TANG WELCOME CENTER AT CORNELL** General tours are open to all visitors along with perspective students. Even if you do not have time for the full guided tour, stop in for information and walk through the exhibit to learn more about Cornell's esteemed alumni and their places in history. [cornell.edu/visit](http://cornell.edu/visit)



**LOCAL TIP** Download the Pocketsights app on your mobile device to find an Ithaca LGBTQ History Walking Tour as well as other area history tours.

# A GUIDE *to wander and explore*



## TOUR THIS

**CAYUGA LAKE WINE TRAIL**  
*America's First Wine Trail*  
 14 acclaimed producers  
 800.684.5217  
 cayugawinetrail.com

**THE FINGER LAKES BEER TRAIL**  
 40 regional breweries,  
 7 right in the Ithaca area.  
 fingerlakesbeertrail.com



## CIDERIES ■

1. Finger Lakes Cider House  
 4017 Hickok Rd, Interlaken  
 607.351.3313  
 fingerlakesciderhouse.com
  2. South Hill Cider  
 550 Sandbank Rd, Ithaca | 607.272.9862  
 southhillcider.com
  3. Bellwether Hard Cider & Wine Cellars  
 9070 NY-89, Trumansburg |  
 607.387.9464  
 cidery.com
  4. Blackduck Cidery  
 3046 County Road 138, Ovid  
 607.342.1505  
 blackduckcidery.com
  5. Grisamore Cider Works  
 4069 Goose St, Locke  
 grisamoreciderworks@gmail.com  
 grisamoreciderworks.com
  6. The Apple Station  
 5279 Cross Rd, Cayuga | 315.889.5184  
 theapplestation.com
- By appointment only:*
7. Redbyrd Orchard Cider  
 4115 Newtown Rd, Burdett  
 607.793.1428  
 redbyrdorchardcider.com
  8. Black Diamond Farm and Cider  
 4675 Seneca Rd, Trumansburg  
 607.279.5112  
 blackdiamondcider.com
  9. Eve's Cidery  
 308 Beckhorn Hollow Rd, Van Etten  
 607.256.7554  
 evescidery.com

*"Upstate NY's Finger Lakes region is an old-world, unhurried and unpretentious oasis of nature, culture, cuisine and world-class wine."*

*LA Times, Oct. 2017*



## WINERIES & DISTILLERIES ●

1. Americana Vineyards & Crystal Lake Café  
4367 E Covert Rd off Rt 89, Interlaken  
607.387.6801 | americanavineyards.com

2. Bet the Farm Winery  
4204 Krum's Corners Rd, Trumansburg  
315.294.5643 | betthefarmny.com

3. Buttonwood Grove Winery  
5986 Rt 89, Romulus | 607.869.9760  
buttonwoodgrove.com

4. Cayuga Ridge Estate Winery  
6800 Rt 89, at Elm Beach Dr, Ovid  
607.869.5158 | cayugaridgewinery.com

5. Chateau Dusseau  
5292 Erron Hill Rd, Locke | 315.497.9463  
chateaudusseau.com

6. Frontenac Point Vineyard & Estate Winery  
9501 Rt 89, Trumansburg | 607.387.9619  
frontenacpoint.com

7. Goose Watch Winery  
5480 Rt 89, Romulus | 315.549.2599  
goosewatch.com

8. Heart & Hands Winery  
4162 Rt 90, Union Springs | 315.889.8500  
heartandhandswine.com

9. Hosmer Winery  
7020 Rt 89, Ovid | 607.869.3393  
hosmerwinery.com

10. Izzo's White Barn Winery  
6634 Cayuga Rd, Cayuga | 315.283.8095  
izzoswhitebarnwinery.com

11. Knapp Winery, Distillery & Vineyard Restaurant  
2770 County Rd 128 (Ernsberger Rd), Romulus  
607.869.9271 | knappwine.com

12. Lakeshore Winery  
5132 Rt 89, Romulus | 315.549.7075  
lakeshorewinery.com

13. Long Point Winery  
1485 Lake Rd, Aurora | 315.364.6990  
longpointwinery.com

14. Lucas Vineyards  
3862 County Rd 150, Interlaken  
607.532.4825 | lucasvineyards.com

15. Montezuma Winery & Hidden Marsh Distillery  
2981 Auburn Rd (Rt 20), Corner of Rts 5/20 & 89, Seneca Falls | 315.568.8190  
montezumawinery.com

16. Myer Farm Distillers  
7350 Rt 89, Ovid | 607.532.4800  
myerfarmdistillers.com

17. Ports of New York  
815 Taber St, Ithaca | 607.220.6317  
portsofnewyork.com

18. Sheldrake Point Winery  
7448 Cty Rd 153, Ovid | 607.532.9401  
sheldrakepoint.com

19. Shepherdess Cellars  
8189 Rt 89, Interlaken | 607.532.3437  
shepherdesscellars.com

20. Six Mile Creek Vineyard & Spirits by Battistella  
1551 Slaterville Rd (Rt 79E), Ithaca  
607.272.9463 | sixmilecreek.com

21. Swedish Hill Winery  
4565 Rt 414, Romulus | 607.403.0029  
swedishhill.com

## BREWERIES ◆

A. Bandwagon Brewery  
3582 West Ave, Interlaken |  
607.229.5608  
bandwagonbeer.com

B. Liquid State Brewing Company  
620 W Green St, Ithaca | 607.277.0010  
liquidstatebeer.com

C. The Scale House Brew Pub  
23 Cinema Dr, Ithaca | 607.257.0107  
scalehousebrewpub.com

D. Ithaca Beer Company  
122 Ithaca Beer Dr, Ithaca | 607.273.0766  
ithacabeer.com

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*"Ithaca Beer Company's flagship Flower Power IPA is one of The 25 Most Important Craft Beers Ever Brewed."*  
*Food & Wine magazine*

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E. Bacchus Brewing Co.  
15 Ellis Dr, Dryden | 607.844.8474  
bacchusbrewing.com | Additional tasting room at Americana see page 39

F. Hopshire Farm & Brewery  
1771 Dryden Rd, Rt 13, Freeville  
607.279.1243 | hopshire.com

G. Aurora Ale & Lager Co.  
1891 State Rt 90, Aurora  
brewaurora.com

H. Salt Point Brewing  
2075 E Shore Dr, Lansing | 607.533.0124  
facebook.com/saltpointbrewing

I. Lucky Hare Brewing Company  
Press Bay Alley, Ithaca  
luckyharebrewing.com

J. Garrett's Brewing Company  
1 W Main St, Trumansburg | 607.209.4011  
garretsbrewing.com



# A GUIDE *to wander and explore*

1. Cornell Lab of Ornithology

2. Ithaca Farmer's Market

3. Cayuga Lake Wine Trail

4. Sciencenter

5. Cornell Botanic Gardens

6. Museum of the Earth

7. Cayuga Nature Center

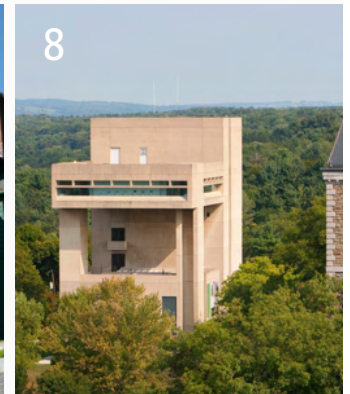
8. Johnson Museum

9. Taughannock Falls State Park

10. Ithaca Beer Company

11. Kitchen Theatre Company

12. Rasa Spa





# EASTERN APICULTURAL SOCIETY

Ithaca College, Ithaca, New York

## EAS Short Course and Conference Registration Form

Monday, Aug 1 to Friday, Aug 5, 2022

**Important Information** before you begin...

- **THERE WILL BE NO WALK IN REGISTRATIONS AVAILABLE.**
- This is the paper registration form. Save time by registering online at [www.easternapiculture.org](http://www.easternapiculture.org)
- Each conference attendee must register separately and be a current EAS member in good standing.
- If you are registering by US Mail, YOU FORM MUST BE POSTMARKED BY June 20, 2022.
- If you are registering for dorm rooms, dorm booking ends on June 30.
- A student credit of 25% off conference fees is available if you register by July 8. Bring your Student ID to the conference and visit the registration desk to claim this credit as a refund.
- Conference attendees may register guests for evening functions and special activities.
- Registration after Friday, July 8<sup>th</sup> is not available.
- By registering for the conference, you agree to our cancellation policy shown at the end of this document.
- Please register early! Special events are reserved on a first come basis.

<b>Name</b>	First Name	Last Name		
<b>Address</b>	Address			
	City	State/Prov.	Zip/Postal	Country
<b>Your Contact</b>	Your Phone Number		Your Email	
<b>Emergency Contact</b>	Emergency Contact Full Name		Emergency Contact Phone Number	

**EAS Dues** must be current to attend, membership includes up to 3 additional family members

<b>Membership (choose one)</b>	<input type="checkbox"/> \$35 Annual Dues	<input type="checkbox"/> \$65 Two-Year	<input type="checkbox"/> \$0 (if current member)	\$
	<input type="checkbox"/> \$50 Corporate Dues	<input type="checkbox"/> \$90 Three-Year	<input type="checkbox"/> \$350 Life Membership	

**Name Tag Information** (optional)

<b>Name for Name Tag</b>	First Name	Last Name
<b>Apiary or Business</b>	Apiary or Business Name	

**Registration** (your dues must be current to attend) – choose one of the following

<input type="radio"/> FULL WEEK: SHORT COURSE AND CONFERENCE – all five days, one price!	\$300	\$
<input type="radio"/> SHORT COURSE ONLY – Three-Day Course (Mon Aug 1 – Wed Aug 3)	\$200	\$
<input type="radio"/> CONFERENCE ONLY – Three-Day Conference (Wed Aug 3 – Fri Aug 5)	\$200	\$
<input type="radio"/> DAY PASS (\$100 per day, select days): <input type="checkbox"/> Mon <input type="checkbox"/> Tue <input type="checkbox"/> Wed <input type="checkbox"/> Thu <input type="checkbox"/> Fri	___ x \$100	\$

Page 1 Subtotal (sum up the values from the lines above)

\$

## Charitable Donations (EAS is a 501(c)(3) nonprofit organization! Donations are tax deductible.)

**Auction Donation:** please consider donating an item to EAS that we can use in our virtual auction, daily silent auction, or Thursday auction event. Any item, large or small, is appreciated. Just bring your item to the registration desk when you check in. Receipts are available. Send questions to AuctionCommittee@easternapiculture.org.

**EAS Donation:** donors are listed in the EAS Conference Program, if donation is received by June 1, 2022.

(Donations after June 1 will recognized in the Daily Waggle and the Fall Journal)

<b>EAS Donation</b>	<i><b>Drone Level Donor</b></i>	\$25	\$
	<i><b>Worker Level Donor</b></i>	\$50	
	<i><b>Queen Level Donor</b></i>	\$100	
	<i><b>Colony Level Donor (custom amount, minimum \$200)</b></i>		

**Other Donations:** support EAS research and speaker activities. Select your amount (minimum \$10, please)

<b>Research Donation</b>	<b>Donate to the EAS Foundation for Honey Bee Research Fund</b>	\$
<b>Speaker Donation</b>	<b>Donate to the EAS Speaker and Education Fund</b>	\$

## Meal Selections (meals are not included with short course or conference registration)

<b>Daily Meals</b> (Ithaca College Cafeteria)	These meals must be purchased in advance and will be available in the college cafeteria. Please indicate the number of breakfasts and lunches each day, and total the result. Breakfast: ___ Mon ___ Tue ___ Wed ___ Thu ___ Fri. Total: ___ x \$8 each = \$ ____ Lunch: ___ Mon ___ Tue ___ Wed ___ Thu ___ Fri. Total: ___ x \$10 each = \$ ____		\$	
<b>Tuesday Boxed Lunch</b> (Dyce Lab participants only)	<i>Please ONLY select a boxed lunch if you are attending the Dyce Lab Queen Rearing</i>		\$	
	<input type="radio"/> Turkey and Cheddar	Includes oven roasted turkey with sharp cheddar cheese, lettuce and tomato with a bag of chips, a large cookie, whole fresh fruit and bottled water.		\$12
	<input type="radio"/> Spicy Italian	Sliced ham, salami and pepperoni with provolone cheese, lettuce and tomato with a bag of chips, a large cookie, whole fresh fruit and bottled water.		\$12
	<input type="radio"/> Roasted Vegetable (vegetarian)	Roasted eggplant, zucchini and red peppers with pepper jack cheese with a bag of chips, a large cookie, whole fresh fruit and bottled water.	\$12	
<b>Thursday Life Member Luncheon</b>	<b>Life Members Only</b> <i>Special luncheon for Life Members only. You must be a Life Member by July 8, 2022 to attend.</i>		\$	
	<input type="radio"/> Attend Life Member Lunch	The buffet will provide Chicken Piccata, Shrimp Scampi, Cheese Ravioli, Sweet Potatoes, Vegetable Medley, and Limoncello Mascarpone Cake.  Enjoy your meal, the company, and a luncheon presentation.		# People ___ x \$25



## Dinners (meals are not included with short course or conference registration)

Enjoy dinner with your fellow beekeepers. Cash Bar with bartender available before and during dinner.

If you are bringing one or more guests, please enter their names on the next page.

<p><b>August 3: Wednesday Kutik's BBQ</b></p> <p>Dinner: 6:30 pm</p> <p><i>Includes entertainment</i></p>	<p><b>Enjoy a classic Mexican BBQ (not too spicy!) including:</b></p> <ul style="list-style-type: none"> <li>• Pit-Roasted Lamb, Pork, and Chicken Barbecue Tacos prepared in an authentic Mexican style</li> <li>• Beans, Rice, and Mexican Corn</li> <li>• Salad fixings</li> <li>• Dessert</li> <li>• Beverages (water, limonada, soda, craft beer)</li> </ul> <p><i>Transportation to and from Kutik' Everything Bees is included.</i></p> <p><b>Note:</b> As part of the Conference, Wednesday afternoon offers 50-minute workshops at Kutik's including queen rearing and grafting, setting up finisher and incubator hives, making mating nucs, and establishing an extraction room. A bus for the afternoon session will leave at 12 noon and for the barbeque at 5 pm, with return trips to Ithaca College at 6:30 and 9:30 pm. The price covers busing to and from the site for the workshops, dinner, or both.</p>	<p># People ___ x \$35</p> <p>I plan to attend:  <input type="checkbox"/> workshops  <input type="checkbox"/> barbeque            (Check one or both options)</p>	<p>\$</p>
<p><b>August 4: Thursday Buffet Dinner</b></p> <p>Cash Bar: 5:30 pm Dinner: 6:30 pm Honey Show Awards and Live Auction included</p>	<p><b>NY Style BBQ includes the following:</b></p> <ul style="list-style-type: none"> <li>• BBQ Chicken prepared with Cornell University's famous sauce</li> <li>• Braised Short Ribs</li> <li>• Grilled Portabella Mushroom with Seasonal Vegetables</li> <li>• Salt potatoes</li> <li>• Sweet corn</li> <li>• Sliced fruit and berries with cream</li> <li>• Apple cobbler</li> <li>• Lemonade, Water</li> </ul>	<p># People ___ x \$40</p>	<p>\$</p>
<p><b>August 5: Friday Plated Banquet Dinner</b></p> <p>Cash Bar: 5:30 pm Dinner: 6:30 pm Awards and Announcements</p> <p>Live music</p>	<p><b>Friday plated dinner includes: Caprese Salad, Rice Pilaf, Roasted Baby Tri-Color Carrots with Honey, Roll with Butter, Choice of Dessert, Lemonade, Coffee, Tea and Water</b></p> <p><i>Please select your entree:</i></p> <ul style="list-style-type: none"> <li><input type="radio"/> Grilled Chicken Breast with Honey Glaze <i>Fire roasted with a glaze of local honey</i></li> <li><input type="radio"/> Filet of Beef <i>Fire roasted beef with red wine demi-glaze</i></li> <li><input type="radio"/> Salmon with Honey Miso-Glaze <i>Broiled salmon prepared with a honey glaze</i></li> <li><input type="radio"/> Wild Mushroom Ragout (vegetarian) <i>Wild mushroom ragout with a creamy polenta, and tomato &amp; pepper coulis</i></li> </ul> <p><i>Please select a desert:</i></p> <ul style="list-style-type: none"> <li><input type="radio"/> Strawberry Shortcake</li> <li><input type="radio"/> Orange Blossom Panna Cotta with Orange Supremes &amp; Vanilla Crème</li> </ul>	<p># People ___ x \$50</p>	<p>\$</p>



# EASTERN APICULTURAL SOCIETY

Ithaca College, Ithaca, New York

## Guest Information (if you are bringing a guest to a dinner or event, please enter them here)

<b>Guest #1</b>	Guest #1 First Name	Guest #1 Last Name
	Guest #1 Phone Number	Guest #1 Email
<b>Guest #2</b>	Guest #2 First Name	Guest #2 Last Name
	Guest #2 Phone Number	Guest #2 Email
<b>Guest #3</b>	Guest #3 First Name	Guest #3 Last Name
	Guest #3 Phone Number	Guest #3 Email
<b>Emergency Contact</b>	All Guests Emergency Contact Name	All Guests Emergency Contact Phone Number

## Dormitories

Dormitory rooms are available on a first-come basis. The rates listed are for single or double occupancy. If you plan to share a room with an individual, please indicate the person's name and make sure your roommate doesn't also reserve a room. **We are not able to provide a refund if both you and your roommate book a room.**

**Please be aware that dormitory registrations end on June 30, 2022.**

*Housing rates include a 5% Occupancy Tax and an 8% Sales Tax.*

*All rooms are available from Sunday afternoon through Saturday morning, with linens included.*

### Standard Residency Hall (2 twin beds)

<i>Standard (no air conditioning) two-bed dorm room with common restroom facilities in the corridor.</i>  <i>(Includes tax and linens)</i>	Number of nights ____ x \$85 Nights: <input type="checkbox"/> Sun <input type="checkbox"/> Mon <input type="checkbox"/> Tue <input type="checkbox"/> Wed <input type="checkbox"/> Thu <input type="checkbox"/> Fri Do you need a handicap accessible room? <input type="checkbox"/> Yes <input type="checkbox"/> No  If sharing room, please provide the name of your roommate: _____	\$

### Emerson Residency Hall (2 twin beds)

<i>Emerson (with air conditioning) two-bed dorm room with an in-room private bathroom.</i>  <i>(Includes tax and linens)</i>	Number of nights ____ x \$110 Nights: <input type="checkbox"/> Sun <input type="checkbox"/> Mon <input type="checkbox"/> Tue <input type="checkbox"/> Wed <input type="checkbox"/> Thu <input type="checkbox"/> Fri Do you need a handicap accessible room? <input type="checkbox"/> Yes <input type="checkbox"/> No  If sharing room, please provide the name of your roommate: _____	\$

Page 4 Subtotal (sum up the values from the lines above)

\$
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## Special Events

Reserve these early, as spaces are filled on a first come basis and some events are limited. Take advantage of these great opportunities to socialize with fellow beekeepers and short course and conference speakers. Children under 18 must be registered for the conference (except for the special children’s program) and must be accompanied by an adult at all times, including events. A form must be on file with Ithaca College at least 2 weeks before the event. Please contact the EAS Secretary to obtain the registration form for children under 18.

### Sunday, July 31: Welcome Reception Party (conference registration required)

<p><i>Join us on Sunday evening to kick off “a week at EAS” in style. There is no cost, just let us know if you are coming so we can plan accordingly. This will feature a cash bar with light hors d’oeuvres. Meet your fellow beekeepers to talk about the week to come.</i></p>	I will attend: ____	No cost
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### Monday, August 1: College of Veterinary Medicine – Microscopy (registration required)

<p><i>Monday will offer a full day of microscopy intended for Short Course Participants. Morning lectures on bee anatomy, pollen and Nosema spp. will be provided at Ithaca College and will be open to all. There is space for 50 people to attend the afternoon laboratory at the Cornell University College of Veterinary Medicine. The lab will provide approximately 1.5 hours on bee dissection and 1.5 hours examining slides of pollen and Nosema. Transport will be provided. Collect and bring your own bee and/or pollen samples!</i></p> <p><i>There will be time to eat a quick lunch before traveling to Cornell University; and the return to Ithaca College will provide ample time to get ready for “Dining around Town” with local beekeepers (see below). The first 50 registrants will be put in the Monday lab and additional names will be put on a waiting list. If there is sufficient interest, a subsequent lab may be organized on Thursday afternoon.</i></p>	<p>Note: the Monday lectures are open to all participants. This registration and fee are for laboratory component only.</p> <p><input type="checkbox"/> Attend Microscopy lab: \$20 (Limited to first 50 registrants)</p> <p><input type="checkbox"/> I am willing to attend a Thursday lab if Monday is full (Limited to the next 50 registrants)</p>	\$
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### Monday, August 1: Dining Around Town (various local restaurants)

<p><i>Monday evening, members of the local Finger Lakes Beekeepers Club have offered to serve as guides and take small groups of registrants to dinner in Ithaca, NY. The cost of the meal will vary with the restaurant and meal choice, and is not included as part of registration. A list of suggested restaurants will be provided on the EAS Website. Sign-ups for specific restaurants will be available on Sunday afternoon and Monday morning as you register. Please provide the number of people you might expect to join in a dinner to assist with our planning; though this will not be a solid commitment.</i></p>	<p>Sign-up will be at Registration on Sunday and Monday morning. The cost of the meal is the responsibility of participants.</p> <p># Possible Participants: ____</p>	No fee
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## More Special Events

Please see introductory paragraph on the previous page.

### Tuesday, August 2: Dyce Lab – Queen Rearing (registration required)

<p><i>A queen-rearing workshop is offered as a full-day experience at Dyce Lab. This will be offered by Scott McArt and Mike Palmer. The majority of the time will be spent gaining hands on skills with colony preparations, bee handling, marking, and grafting. The course will provide a visor and grafting tool to take home. This is not open to current Master Beekeepers. Transportation to and from the lab is included.</i></p> <p><i>Please be sure to purchase your choice of box lunch (see page 2).</i></p>	<input type="checkbox"/> Attend Queen Rearing: \$75 (Limited to first 30 registrants)	\$
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### Thursday, August 4: Children’s Program – Buzzing around with Kids

<p>Cathy Vorisek will have fun and informative “hands on bee workshops” for two different age groups. The morning workshop will be for 4- to 7-year-olds, and the afternoon workshop will be 8- to 12-year-olds. Each workshop runs for 2 hours, and children should be accompanied by an adult.</p> <p>Children’s Program Registration is not part of this registration form.</p>	n/a	n/a
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### Thursday, August 4: Advanced Candle Making (registration required)

<p><i>Learn hands-on advanced candle making with the experts from Betterbee. This session includes custom tips and techniques for making spectacular candles, and each participant will make their own candle to take home. You may bring your own mold, or purchase molds or equipment for pick up at the Betterbee EAS booth at <a href="https://www.betterbee.com/candle-making/candle-making.asp">https://www.betterbee.com/candle-making/candle-making.asp</a>.</i></p> <p><i>This session is limited to 25 people. There is also a Basic Candle Making session (no fee required) on Wednesday. The basic class will feature parts and pieces of the Candle Making Beginner Kit, which can be preordered for pick up at the Betterbee booth from <a href="https://betterbee.com/candle-making-kit/bkc1-beginners-candle-kit.asp">https://betterbee.com/candle-making-kit/bkc1-beginners-candle-kit.asp</a>.</i></p>	<input type="checkbox"/> Attend Advanced Candle Making: \$15 (Limited to first 25 registrants)	\$
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### Friday, August 5: Apitherapy Workshop (registration required)

<p><i>A series of open afternoon lectures during the Conference (Wednesday to Friday); wrapped up by this additional hands-on compounding of healing ointment workshop on Friday that includes an apitherapy kit for hiking. Note that this event conflicts with the Gardens &amp; Collection tour.</i></p>	<input type="checkbox"/> Attend Fri Workshop \$10 (Limited to 100 people)	\$
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### Friday, August 5: Cornell University Botanic Gardens and Everett F. Phillips’ Beekeeping Collection at Cornell’s Albert R. Mann Library (registration required)

<p><i>An afternoon trip is planned to visit the Cornell Botanic Gardens and the Everett F. Phillips’ Beekeeping Collection at Cornell’s Albert R. Mann Library. The visit will be split between these two venues with adequate time to browse the displayed collection in the Mann Library with a presentation from the curator of the collection and enjoy a docent-led tour of the Botanic Gardens. Transportation to and from Cornell is provided. Note that this event conflicts with the Apitherapy Workshop.</i></p>	<input type="checkbox"/> Attend the Garden & Library Event: \$30 (Do not select both this and the Apitherapy Workshop)	\$
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## Payment

Payment is available by check or credit card if postmarked by June 20, 2022

Credit card information can be provided on this form or using online registration at [www.easternapiculture.org](http://www.easternapiculture.org).

### Payment Totals

<b>Page 1 Subtotal</b>	(Copied over from page 1)	\$	
<b>Page 2 Subtotal</b>	(Copied over from page 2)	\$	
<b>Page 3 Subtotal</b>	(Copied over from page 3)	\$	
<b>Page 4 Subtotal</b>	(Copied over from page 4)	\$	
<b>Page 5 Subtotal</b>	(Copied over from page 5)	\$	
<b>Page 6 Subtotal</b>	(Copied over from page 6)	\$	
<b>Grand Total (sum of page 1-5 subtotals)</b>		\$	(please pay this amount)

**Registration questions?** Email [register@easternapiculture.org](mailto:register@easternapiculture.org) or leave a message for Bob Talkiewicz at (607) 427-2420. To discuss any restrictions or special accommodations required, please call Bob Talkiewicz at (607) 427-2420 (8am-6pm).

### Pay by Credit Card (to pay by credit card, please complete the following information)

<b>Credit Card Information</b>	Full Name as it appears on Credit Card	Card Type <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard	Security Code*
	Credit Card Number	Expiration Date	
	Signature		

\* The Security Code is the 3-digits that appear on the back of your credit card

### Pay by Check (to pay by check, please follow these instructions)

<b>Check Payment</b>	Mail this <b>entire</b> registration form along with a check made payable to <b>EAS</b> by June 20, 2022.	
	Payment Address	EAS Registration, c/o Jacky Hildreth 3 Summit Terrace North Yarmouth, Maine 04097

## Cancellations and Refunds

All cancellations of short course and conference registration; purchase of meals; and social events must be made in writing to the registrar at [registrar@easternapiculture.org](mailto:registrar@easternapiculture.org). Each short course and conference registration cancellation received by 5 PM ET on Friday, June 24, 2022, will receive a refund of 100% of the registration cost, including meals and special events, less a \$35 administrative fee.

Cancellations received after 5 PM ET on Friday, June 24, 2022 will be refunded at the discretion of EAS, less the administrative fee. Any meals, lodging, or special event guarantees made on your behalf will not be refunded.

Any refunds will be processed within two weeks after the conclusion of the conference.

No refunds will be issued once the short course and conference begins.

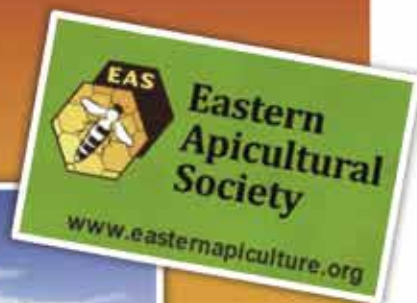
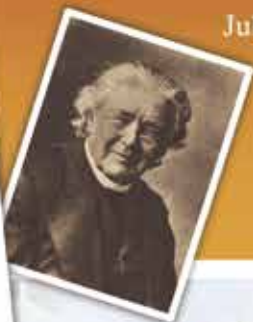
## No-Shows

Refunds will not be granted for no-shows (registrants who do not attend with no prior notice of cancellation).

# Coming Up Next... EAS 2023

## EAS MA 2023

July 31 – Aug 4, 2023



### 68<sup>th</sup> Annual Short Course and Conference\* University of Massachusetts, Amherst MA

#### Speakers:

- Dr. Samuel Ramsey
- Dr. Judy Wu-Smart
- Dr. Cameron Jack
- Dr. Tammy Horn-Potter
- Bill Hesback  
*and more...*

#### Workshops:

- Honey Judging
- Bees Under the Microscope
- Lotions and Potions
- Cooking with honey

#### EAS Master Beekeeping Program Testing & Certification

#### Short Course Tracks:

- Beginner
- Intermediate
- Advanced
- Queen Rearing and Colony Management
- Hands-on beekeeping in the State Apiary

#### Special Events:

- Field Trips
- Auctions
- Honey Show
- Special Visit by Lorenzo Langstroth

#### Major Beekeeping Suppliers and Artisans



#### Nature, Culture, Food and Entertainment

Flagship campus of the University of Massachusetts system and nationally ranked public research university.

Downtown Amherst - Walkable mile of cuisine, culture, art, and independent film at the center of legendary trail networks for biking, hiking, arts, and literature.

90 miles from Boston and 175 miles from New York City. 64 miles to Tanglewood summer home of the Boston Symphony Orchestra.



\*Watch for Updates on the EAS Website:  
<https://easternapiculture.org/conferenc>





## Other Conferences or Events

**BUZZ**  on over to the Heartland Apicultural Society Annual Conference this summer!

<https://www.heartlandbees.org>

2022  

**BUZZ of the Heartland**  
Jun 28 to Jul 1, 2022  
Evansville, IN

# COMMUNITY BUZZ

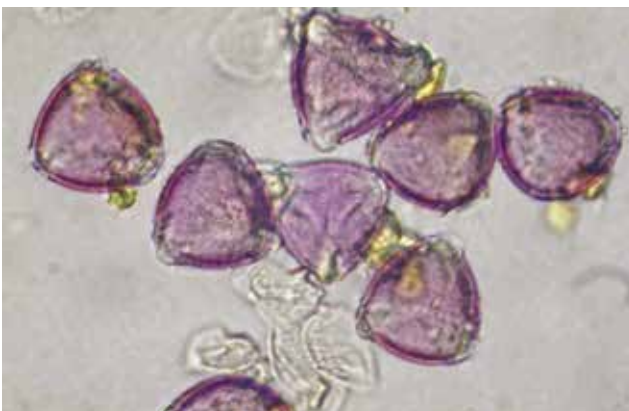
## Pollen Identification

by Linda Mizer

Throughout the reach of the EAS footprint winter is releasing its seemingly relentless grip. The temperatures are rising, even overnight, and the blooms are releasing their pollen and nectar for the eager honeybees to gather. Regardless of your predicted "last frost day", few things can raise the spirits like seeing perennials poking through the dirt and opening up to our foragers. A few have bloomed throughout the fall and winter, while others are early to late spring bloomers – all are welcome and their nourishment appreciated.

Please send me any (high resolution) pictures you may take of honey bees with filing pollen baskets on a bloom – including the name of the plant, the location and the date is much appreciated. It would be great to have representatives from all compass points of the EAS coverage!

1. Maple
2. Crocus
3. *Symplocarpus foetidus*, Skunk Cabbage
4. *Edgeworthia chrysantha*, Paperbush
5. *Eranthis*, Winter Aconite
6. *Camellia sinensis*, Tea Plant



**ANSWER:** The pollen granule is from #6, *Camellia sinensis*, the tea plant. While not found throughout our region, it is an excellent source of early feed for our more southern bees.

**PHOTO CREDITS:** 1) Peter Borst - Maple 2) Linda Mizer - Crocus 3) Peter Borst - *Symplocarpus foetidus*, Skunk Cabbage 4) Pam Fisher - *Edgeworthia chrysantha*, Paperbush 5) Peter Borst - *Eranthis*, Winter Aconite 6) Pamela Fisher - *Camellia sinensis*, Tea Plant

**POLLEN CREDIT:** *Prunus dulcis*. Images courtesy of Science & Plants for Schools, found at <http://www.saps.org.uk>

# EAS BUSINESS

## EAS Board of Directors Minutes

SUNDAY, MARCH 2 2022

The meeting was called to order at 7:04 PM.

Those in attendance were: Lou Naylor, Chairman; Linda Mizer, Vice Chairman; Bob Talkiewicz, President; Mary Duane, Vice President; Doris Morgan, Secretary; Jacky Hildreth, Treasurer; Dr. Leonard Davis, President Emeritus; Erin MacGregor Forbes, Chairman Emeritus; Marilyn Parker, Alabama; John Baker, Connecticut; Bob Bauer, Delaware; Kevin Platte, Washington, D.C.; David Hocutt, Indiana; Janet Anker, Maine; Patti Wong, Maryland; Carin Zinter, Massachusetts; Dorinda Priebe, New Hampshire; John Gaut, New Jersey; Jeannie Saum, Ohio; Mark Gingrich, Pennsylvania; Cindy Holt, Rhode Island; Nancy Simpson, South Carolina; Anne Fraser, Virginia; Thomas Nolan, Ontario; Doug Galloway, Historian; Tammy Horn Potter, Honey Bee Health Coalition; George Wilson, Honey Show Committee; Karla Eisen, Honey Show Committee; Steve Repasky, Master Beekeepers and Anna Gallow, Guest

### **STATES/PROVINCES IN GOOD STANDING:**

Alabama, Connecticut, Delaware, District of Columbia, Florida, Georgia, Indiana, Louisiana, Maine, Maryland, Michigan, New Hampshire, New Jersey, New York, North Carolina, Ontario, Pennsylvania, Rhode Island, South Carolina, Vermont (vacant), Virginia, West Virginia

### **STATES/PROVINCES WITH EXPIRED DUES:**

Illinois (vacant), Massachusetts, Mississippi (vacant), Ohio, Quebec, Tennessee (vacant), Texas, Wisconsin (vacant)

### **SECRETARY'S REPORT: Doris Morgan**

The minutes from the November Board of Director's meeting were emailed out to everyone with the agenda for tonight's meeting. There were no revisions. John Baker made a motion to accept the minutes with Anne Fraser seconding the motion. All were in favor of the motion.

### **TREASURER'S REPORT: Jacky Hildreth**

The Profit & Loss and Balance sheets were emailed out to everyone prior to the meeting. Our investments carried us again this year. We also had a good EAS in 2021. There were no questions for Jacky on the Profit & Loss and Balance sheets.

### **PRESIDENT'S REPORT: Bob Talkiewicz**

Bob was able to connect with Jason Hamilton who is a Professor in Environmental Sciences at Ithaca College. Jason said he is willing to help out however he can but as far as student volunteers there are not many students on hand in August. We were having trouble getting access to Microscopy at Ithaca College, Jason feels he may be able to pull some strings to help us get access. Linda Mizer and Bob made a visit to Ithaca College to make sure all is coming along ok. Bob touched base with Kutik's and they are excited to have us. Linda



Mizer stated that we do have Microscopy arranged at the Vet. College at Cornell University, she is going to talk to Jason at Ithaca to see what his facility is like. Cornell has a spectacular facility with access to fifty microscopes and 30 dissecting microscopes. Right now the thought is to bus fifty people over to Cornell and split them up into 2 classes. We have access to the Lab for two afternoons. There are 10 Langstroth hives on the Ithaca College campus that we will have access to, the thought is to use them for the Master Beekeeper field test.

#### **FUTURE SITES:**

2023 – Massachusetts Mary Duane

Massachusetts is gearing up once again. The dates are confirmed from July 31 to August 4<sup>th</sup> at the University of Massachusetts Amhurst. The theme is the same as it would have been in 2021, "Past, Present & Beyond". They have confirmed two of the key note speakers, Sam Ramsey and Judy Wu Smart. The tracks that they would like to have include: a Business track, a health track (Mary has reached out to the American Apitherapy Association to see if they will do an afternoon program), cooking with Honey (The cooks at the college have been contacted and they are willing to do a cooking program), she is also looking into a technology program and the use of the college's microscopes. A kick off is planned on June 11<sup>th</sup> at their field day. A big microbrewery just opened up 10-15 minutes away from the college and a night is planned there during the conference.

#### **CHAIRMAN'S REPORT: Lou Naylor**

EAS New York will have two afternoons of Apitherapy, Debbie Klugers, Secretary for the American Apitherapy Association, will be heading that up. The BBQ at Kutik's should be fun. They are going to set up stations that people can rotate through to see their methods of queen rearing. They put a lot of energy into growing wildflowers. Lou has the contract from Ithaca College but it still is not signed as a few changes need to be made to it. Lou has contracts with 3 local hotels so far, but the dorm rooms are also available. She heard that they are very nice and comfortable and at a reasonable price. The speakers are lined up. Lou is looking for volunteers for Ithaca, please send her an email if you would like to volunteer this year. She is hoping that the directors will step up and help.

In the last batch of Journals that were emailed out we had some that bounced back as invalid email addresses. There were three that were mailed that were returned to sender because the address's in WildApricot were incorrect. Printed Journals go out to all Board of Directors. Please fix your address in WildApricot if you have moved so we aren't paying twice to have the Journal delivered.

We had postcards advertising EAS New York made up and sent them to Betterbee, Dadant and Mann Lake who will be sending them out with all of their packages. Doris Morgan has some that she will be forwarding on to smaller companies in New York and Pennsylvania. Betterbee is going to do two days of candle making workshops at the conference. Lou is hoping to make this EAS more of a hands on as opposed to just lectures. George Wilson confirmed that the BBQ is scheduled for Wednesday night and the auction for Thursday night. He will make sure that the winning items from the Honey Show are available to auction off. George is hoping that one of the candle making demonstrations will be on Tuesday. Lou stated that we are planning on having a Sunday night welcome and Monday evening a dine around with local beekeepers, Tuesday night might be the Bee Olympics and dinner on your own. Wednesday is the BBQ at Kutik's, Thursday a BBQ on the campus grounds with the auction to follow and Friday the awards banquet. There will be an EAS

Board meeting on Sunday, a Life Members luncheon and a Master Beekeepers breakfast meeting during the conference. There will also be yoga and Zumba in the mornings.

**WEBSITE:**

The website is doing great, we had over 1000 visitors in the last 90 days. The Tech. team is thinking about making a rotating blog on the site with the latest information. They are also adding in archive items like past conference speaker videos.

**MEMBERSHIP COMMITTEE: Bob Bauer**

There is currently 1453 total active paid members to EAS. The most popular states are Maryland, Pennsylvania, Virginia, New York and New Jersey.

**AWARDS:**

Linda Mizer headed up the committee for picking the EAS Student award, the Roger A Morse award and the Hambleton Award.

**Student Award winner:** Alvaro De la Mora with the Honey Bee Research center at the University of Guelph

**Hambleton Award winner:** Dr. Stephen Pernal who is the National Lead at the Apiculture Research Program, Officer-In-Charge, Beaverlodge Research Farm, in Manitoba, Canada

**Roger A. Morse Award winner:** Emma (Mullen) Walters at Dyce Lab, Cornell University  
Thank you to all those on the committee.

**Honey Bee Research Award:** Still pending. Vincent Aloyo has taken over as chair of this committee.

**Divelbiss:** Letters went out to all the Directors for submissions.

**FINANCE COMMITTEE: Jacky Hildreth**

Everything just went to the accountants this weekend. They will be preparing our taxes and should be done by the end of the week.

**HISTORICAL COMMITTEE: Doug Galloway**

The Historical Committee has continued towards their goals laid out in November. They received 26 boxes of assorted sizes from Erin MacGregor Forbes, these were reduced down to 15 banker boxes. They will be reduced further down into 6 or 7 boxes. He received from Carol Cottrill 3 more boxes that were beautifully organized so there will be about 10 boxes when finished. They sought bids from 4 record digitization firms, three of which said our account was too small for them to handle. So they went with Record Reduction a firm in the Carolinas. They have been extremely helpful in the process. The cost for digitization is about \$200.00 per banker box so there is a potential cost of up to \$2,000.00. The cost to take the Journals on the web site and digitize them is about one dollar per page with a total cost of approximately \$150.00. There is a fee to host our records through Box.com at \$180.00 per year. The committee now has to sort through the files we have to see how many are really needed, then establish a series of folders. Once that is established the records will be given to Record Reduction for digitization. Linda Mizer asked that the folders on the conferences be forwarded to the Tech. team. There are a few items in the boxes that may be used for the auction.

Karla Eisen said she has been tasked by Lou Naylor to keep track of key EAS members who have died, she thinks this should probably fall under the Historical Committee. Doug stated that he received the list she has made so far and that the committee would be willing to take this on as long as there is a way to collect the information. There was discussion of perhaps having a page on the web site "in memory of". The help of the Directors is needed with this,

as they would know who has died in their state. Information should be forwarded to Doris Morgan who will forward it on to the Tech. Team.

**HONEY BEE HEALTH COALITION: Tammy Horn Potter**

Tammy stated that Dr. Roger Hoopingarner of Michigan passed away, who contributed a lot to beekeeping and that he is someone we might want to highlight in the next Journal. Linda Mizer asked Tammy to forward the information to her. The Honey Bee Health Coalition has continued to meet virtually but there will be an in-person meeting May 11-13 in Traverse City, Michigan. They are currently working on a Best Management Practices Manuscript for the apple industry. This is something we should promote at EAS New York because of the apple industry there. They will also be updating some of the teaching videos that they offer. Tammy confirmed that her travel to the May meeting will be compensated by EAS.

**HONEY SHOW ADVISORY COMMITTEE: George Wilson**

The Honey Show Advisory committee is meeting bi-weekly and has reviewed the Honey Show rules. There were some minor changes to the rules that they are recommending for this year. One is to update the time and entry information for dropping off entries. There is a small modification to clarify the comb honey frame, cut comb honey weight and the Liberty Hill Enterprises award has been changed to Best in Show, not the Sweepstakes winner. Liberty Hill will pay for the Best In Show winner's fee to EAS 2023. Mark Fiegl is the Honey Show Chairman for New York and he is doing a really great job with the initial organizational details. The committee has been kicking around a short course track on Tuesday that will focus on excellence in honey and hive products. They could accommodate up to 7 sessions. Massachusetts would like to do something with honey judging, either on the judging itself or how to prepare to enter into a honey show. The Honey Show Advisory committee is going to have a one hour training for honey show stewards.

**JOURNAL: Linda Mizer**

Our Fall Journal had a delayed delivery which was due to the USPS. With having everyone go to electronic versions of the Journals except those who chose to pay to get a hard copy, we have dropped up out of the cheaper delivery rate at the Post Office. There are still delays and interruptions in the supply line for printing. The reality is that printing will continue to become more and more complex. We have some good material ready for the upcoming Journal. Linda is looking for pollen pictures from around the country to put into the Journal, please send them to her.

**LIFE MEMBERSHIP:**

Jim Bobb is not sure he will be able to make it to Ithaca for the Conference. Lou Naylor spoke with Jim Gross from Massachusetts and he said he would be happy to take over. He has some ideas on fund raising, and picking a project. He would like to talk to the Life Members about that. As stated previously we are going to have a Life Member luncheon with cake and a speaker to celebrate.

**MANN LAKE SCHOLARSHIP:**

Unknown at this time. Steve Repasky will check into this.

**MASTER BEEKEEPERS: Steve Repasky**



So far for certification this year there are 9 retakes signed up and 5 new applicants with new applications coming in every couple of days so the Master Beekeepers will need help with the testing. Richard who was the Field Test Coordinator has stepped down due to his work schedule. They are currently investigating a replacement for him and are down to a short list. The Master beekeepers are working on topics for the short course and would like to know what topics are already being taught so that they don't duplicate the courses. They already have a couple of people that said they are willing to speak, they just need to nail down the topics. Lou Naylor said she should be able to get him that information by the end of the week.

### **UNFINISHED BUSINESS:**

Constitution and By-Laws: John Gaut

After reviewing the EAS Constitution, By-Laws and Policy & Procedures manual John stated that the hierarchy is;

1. The Constitution
2. The By-Laws
3. The Policy & Procedures Manuel

He explained the differences between the three and stated that he was asked to look at them because of there being some discrepancies between them which need to be clarified or resolved. After reviewing them he found three areas of discrepancies which are: Membership classes, Voting Rights, and Terms of office. For Membership classes and Voting Rights, he recommends making a change to the By-Laws. The Terms of office would be a Policy and Procedure change.

Membership Classes: The Constitution does clearly define what the classes are, the By-Laws state the same thing so it is redundant and he feels there is no need for both. If left in it would make it necessary for 2 votes to make any changes to this portion of the Constitution and By-laws. He recommends removing Section 1.2 of the By-Laws and renumbering the rest.

Voting Rights:

There is a discrepancy between the Constitution and the By-Laws. The Constitution states in section 2 that an annual vote = 1, Life member = 1, and Corporate = 1 vote. The By-Laws state that an annual member = 1, Life member = 1, and Association = 1. One interpretation of this is that a member that is also representing an Association could vote twice, once as a member and once as a representative of the association. His recommendation is to remove section 1.3 Voting rights from the By-Laws and to renumber the rest of the sections.

Terms of office:

The Constitution in Section 3 Terms of office states "No Director shall serve more than two, four year terms consecutively." Both the Constitution and By-Laws are silent with respect to the term of office if a Director assumes a predecessor's position. The Policy & Procedures states "when a Director fills an incomplete term (less than four years) they may finish that term and another four-year term. He recommends clarifying the Policy & Procedures manual to state:

"When a Director fills an incomplete term, they may finish that year and two additional four year terms with a recommendation from their state or province.

If a Director is appointed to fill an incomplete term between board meetings, that appointment may be confirmed by the Executive Committee so that the state/province has representation on the board."

This would make it consistent with the other officers.

Anne Fraser stated that some states are specific in what is contained in the By-Laws and before we eliminate redundancies between the Constitution and By-Laws we need to check with the state that we are chartered under (Delaware) to make sure the section on voting rights doesn't have to be included in the By-Laws. She asked if this was checked. The answer was no and Anne said she would look into it. John Gaut made a motion to have a vote at the annual meeting to have removed from the By-Laws section 1.2 membership classes in its entirety. He also moved at the annual meeting to remove Voting Rights Section 2 in its entirety. Anne and John will look into the Delaware rules to make sure this is doable. He also moved that the Policy & Procedures be changed to what was previously stated on terms of office. Linda Mizer seconded the motion. All were in favor of the motion.

Dorinda Priebe – Donated books update.

Dorinda feels it is important that we get something in writing from David Smith about his book collection being donated to EAS because of his age. She has not received any ideas on what to do with the books other than Linda Mizer's suggestion to auction them off. Mary Duane said she meet with David Smith not knowing he had already contacted Dorinda and he gave her some of the books. He still wants to donate more books but he hasn't decided which ones he wants to keep and give. He might be giving us 25 more books. Dorinda did interview him and wrote an article on him to put into the Journal. Linda told her to go ahead and submit it even though there already is another Master Beekeeper highlighted in the next Journal. Mary will bring the books to EAS New York. Linda suggested that we divide them up and auction so many over the next few years.

Dorinda said that Thomas Karpowski, Jr. passed away who was a beekeeper in Massachusetts. She will forward the information to Doris Morgan to pass on to Linda Mizer.

#### **NEW BUSINESS:**

Master Beekeeper proposed changes to the Policy and Procedure manual:

Landi Simone submitted a change for section 5 f. under the Master Beekeeper Certification process. She wants added the sentence "An applicant who has been accepted as a candidate will undergo testing in all four sections of the examination the first time the exam is taken. It is not necessary, in subsequent years, to retake any sections of the exam that have been passed." Steve Repasky made a motion to accept the change, John Gaut seconded the motion. All were in favor of the motion.

Steve Repasky made a motion to adjourn the meeting, Jacky Hildreth seconded the motion.

Minutes respectfully submitted by Doris Morgan EAS Secretary

# Proposed Changes in EAS By-Laws

The Constitution is the fundamental framework that governs EAS. The Bylaws prescribe specific procedures for operating EAS. The Policy & Procedures Manual (P&P) provides guidance for routine operation of EAS in accordance with the Constitution and Bylaws. The P&P also serves as an “institutional memory.” If there were any conflicts or discrepancies in any of the three documents, the Constitution would take precedent, followed by the Bylaws. The requirements in all three documents must be considered in any decision making.

The following proposed changes in the EAS By-Laws will be discussed and voted upon in the upcoming Annual Meeting in Ithaca, NY on Friday, August 5, 2022.

## ARTICLE 1 – MEMBERSHIP

### **SECTION 1.2 Membership Classes**

The Society shall have four classes of membership that are defined in the Constitution. These are: A. Annual; B. Life; C. Association; and D. Corporate.

The class of membership a person is placed in depends on the amount of dues paid as prescribed in the Policy and Procedure Manual, and definitions described in Article IV, Section 1 of the Constitution.

Discussion: Both the Constitution and Bylaws have Articles related to Membership and voting. There is redundant information in the Bylaws. Bylaws Article 1, Section 1.2 is redundant with Constitution Article IV, Section 1. There are more complete definitions of the classes of membership in the Constitution.

Recommendation: Delete Bylaws Section 1.2

A motion was made to have a vote at the annual meeting to have section 1.2 membership classes removed from the By-Laws in its entirety.

### **SECTION 1.3 Voting Rights**

Each member in good standing shall be entitled to one vote (Corporate Member = 1 vote; Annual Member = 1 vote, Life member = 1 vote; Association = 1 vote) on all matters submitted for vote at the annual conference General Membership business meeting.

There is a discrepancy between the Constitution and the By-Laws. The Constitution states in section 2 that an annual vote = 1, Life member = 1, and Corporate = 1 vote. The By-Laws state that an annual member = 1, Life member = 1, and Association = 1. One interpretation of this is that a member that is also representing an Association could vote twice, once as a member and once as a representative of the association.

Discussion: Constitution Article IV Section 2 (Voting Rights) does not specifically say if Associations can vote at the annual business meeting. Bylaws Article 1, Section 1.3 says Associations can have one vote. One interpretation of the Bylaws is that a member that is also a representing an Association would vote twice, once as a member and once as a representative of the association.

A recommendation was made to remove section 1.3 Voting Rights from the By-Laws and to renumber the rest of the sections.



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