

# Suburban Life

YOUR NEW GLEN ELLYN NEWS

## THE BUZZ

Village Links of Glen Ellyn maintains beehives

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Chris Pekarek, golf course superintendent of The Village Links of Glen Ellyn, checks on the hives that are part of the course's apiary.

Sandy Bressner - sbressner@shawmedia.com

## Glen Ellyn man in national finals on 'American Ninja Warrior'

By ERIC SCHELKOPF  
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GLEN ELLYN – As someone who is deaf, Glen Ellyn resident Kyle Schulze has had to overcome his share of challenges.

The 2008 Glenbard West High School graduate is not afraid of challenges, as he showed by making it to the national finals round on the television show "American Ninja Warrior."



Kyle Schulze

The NBC television show follows competitors as they tackle a series of obstacle courses in both city qualifying and city finals rounds across the country.

"I was able to empower the deaf community," said Schulze, who proudly goes by the nickname "Deaf Ninja." "We are just as competitive as anyone else. We are strong and proud."

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BIKE TO WHEATON FOR ITS ANNUAL BICYCLE-CENTRIC FESTIVAL AND PARADE INSIDE

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820 Duane Street, Glen Ellyn

So many luxurious features and options in this 4 bedroom, 3.5 bath home under 3 blocks to Ben Franklin. \$1,249,900



1824 Wakeman Court, Wheaton

Spacious 5 bedroom, 4.5 bath home in perfect condition and location. Open floor and gourmet kitchen. \$685,000

### YOUR WEEKEND FORECAST

Source: National Weather Service



Friday  
**High: 84**  
**Low: 64**

Mostly sunny and windy



Saturday  
**High: 84**  
**Low: 64**

Mostly sunny with chance of t-storms



Sunday  
**High: 82**  
**Low: 64**

Mostly sunny, slight chance of t-storms



“We don’t heat our honey to bottle it. The major manufacturers, they’ll heat it because it makes it easy to filter and fill bottles. But the problem is, is it kills all the good microbes that are in there, all the good enzymes that are in the honey.”

**Chris Pekarek**, Village Links of Glen Ellyn superintendent



**ABOVE:** Chris Pekarek, golf course superintendent of The Village Links of Glen Ellyn, checks on the hives that are part of the course’s apiary.

**LEFT:** The Village Links harvests its own honey, which is used in its restaurant, Reserve 22. The golf course is in the third year of its beekeeping operations, which started in spring 2016.

Photos by Sandy Bressner - sbressner@shawmedia.com

# Village Links producing ‘nectar of the gods’

## Golf course harvests its own honey with beehives

By **ERIC SCHELKOPF**  
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**GLEN ELLYN** – The duties of Village Links of Glen Ellyn Superintendent Chris Pekarek entail more than just making sure the golf course is in good playing condition.

On this particular day, he donned a beekeeper suit to inspect the honey beehives at the village-owned golf course. The golf course harvests its own honey to sell and use in its restaurant, Reserve 22.

“Basically a hive is like a sphere,” Pekarek said in talking about how a beehive operates as he worked. “It’s like a basketball. And they lay the eggs within that sphere. And then on the outside of it, they collect pollen and put it on the edge of the sphere so that the nurse bees can gather the pollen and bring it in and feed the young.”

Aug. 18 is National Honey Bee Day. The event was started in 2009 to promote and educate the public

about the bee industry.

As Pekarek worked, he used a bee smoker to calm the bees.

“The theory is they think it’s a forest fire and their tree is going to be destroyed,” he said. “So they’re trying to ingest all the honey they can to fly somewhere else and find a new home. Their honey is like money, so it’s like running around and collecting all the money out of your house before it burns down so you have cash at your new place.”

He said he’s been stung before.

“I’ve never been stung with the suit on, but then I do something I think is going to be OK real quick and I get stung,” Pekarek said. “And I do have an allergy to bees, but it’s not severe.”

The golf course is in the third year of its beekeeping operations, which started in spring 2016.

The Village Links is part of the Audubon Cooperative Sanctuary Program, an education and certification program that helps organizations and businesses protect the environment.

“We joined the program in 1991, and that involves everything from protecting the water quality to reducing chemicals to providing habitats and

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### Write to us

We want to hear from you. Letters must be no more than 300 words. They must include your first and last name, town and a phone number for verification. We may edit them for clarity, accuracy and style. Email letters to [letters@mysuburbanlife.com](mailto:letters@mysuburbanlife.com). The deadline is 4 p.m. Thursday for the following week’s paper.

food sources for native birds,” Pekarek said. “So it’s just a natural extension of the types of programs that we are involved in.”

Audubon designated the course as a certified wildlife sanctuary golf course in 1993.

“We were the first public course in the nation to achieve that certification,” he said.

The honey is used in specialty drinks in the restaurant’s bar, as well

as in recipes. The bees help ensure a healthy ecosystem at the golf course by pollinating thousands of native trees and shrubs.

The honey also is for sale, and it has proved to be a popular item.

“We’re going to start harvesting in two weeks again,” Pekarek said. “We sell it through the restaurant. We sold it last year, but it was very popular and sold out.”

The honey is raw.

“We don’t heat our honey to bottle it,” he said. “The major manufacturers, they’ll heat it because it makes it easy to filter and fill bottles. But the problem is, is it kills all the good microbes that are in there, all the good enzymes that are in the honey. So there’s a lot of people that believe that it’s very good for your health, especially if you have allergies, to eat raw honey.”

He is hoping for a good harvest.

“It’s somewhat up to the bees to decide how much honey to bring in,” Pekarek said. “And it depends on the weather. We had all that rain in May and June, and then it got hot and dry for a while. It really changes the nectar that’s available for the bees.”