



# EAST TEXAS BEEKEEPERS ASSOCIATION

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RESIDENT: Andrew Bellefeuille

TJC' S WEST CAMPUS 1530 LOOP 323 S SW

6:45 PM

REPORTER; DICK

## AUGUST REPORT

Once again your support of the club is great. 77 members were present. I have been thinking of writing about club support, several things are going on that prompt this thought. Number one is EDUCATION, yours, with all of the problems we are having with our bees you must educate yourself in some manner. I frequently get calls from someone I haven't seen in quite some time asking what we are doing about the small hive beetle. What answers there are can be had at our meetings. This club has always been about BEES. We don't talk about anything else. We sometimes talk about young Mr. Knight and that he keeps twelve hives.

I am going to ask Eddie Collins to speak about how the commercial beekeepers that he works for handles the beetle. I also have some new information about the beetle. Come see/hear us, maybe you'll learn something.

Don't miss our President's article, you'll really like it.

Remember!! East Texas State Fair is next month. Plan on working our booth at least once. Also the Texas Beekeepers Association meeting is November 12-15, we already from the local angle have some neat things going on. See the Queen Chairperson Article. She is also asking for your HONEY RECIPES.

There will be a DIRECTORS meeting at 6:15,

## PRESIDENT'S LETTER

### Small and Simple

It's that time of the month when my ACRES magazine comes and my wife starts rolling her eyes. For those of you who don't read ACRES, it is a publication self-described as "The Voice of Eco-Agriculture" and has some of the best articles I've ever read on ecological issues. I've even passed some excerpts to you at previous club meetings. As is my habit when I read something I find astounding I often blurt out "Hey, listen to THIS!", and that's when my wife's eyes start rolling back in her head. Some of the information is downright scary especially when it comes to our food sources, such as what the consumption of irradiated foods does to our bodies (degrades the myelin that insulates the nervous system); or about the decline of our worldwide seed biodiversity for foodstuffs (genetic mutations are used more and more all in the name of monster crop yields). I know it all sounds depressing but the overwhelming message that I get from my reading confirms what I've always known: bigger isn't always better. The small local farmer, or rancher (or beekeeper, our case) is where our nation's agricultural system began and where, it appears, it is attempting to return. More and more people I talk to are becoming aware of and actually caring about where their food comes from and what's in it. That's great news for all of us in the beekeeping and honey business.

## HONEY CHAIRPERSON'S REPORT Vi Bourns

Queen Kellie made the news again! She gave a cooking demonstration to the Gregg County Master Gardeners on July 8 and served her delicious Honey Sesame Chicken over rice. It was so good the Ag Extension employees came in to have a taste. She brought her Honey Bars and Party mix to everyone's delight and they didn't leave a crumb. You can read the Longview News article Thurs. night on the bulletin board.

There will also be pictures from the picnic at the Lenamond's on July 8<sup>th</sup> and the Texas Honey Bee Facility Groundbreaking Ceremony at A&M in Bryan.

Kellie is scheduled to speak to the ladies of Alpine Church Of Christ in Longview on August 13<sup>th</sup>.

She competed and placed 1<sup>st</sup> in the Van Zandt County 4-H club and 2<sup>nd</sup> in District with her record book on \_\_\_you guessed it, the Honey Bee. She has also recently interviewed for a 4-H award within the county. Results will be known soon. She will tell us all about this at the meeting.

continued from page 1 column 1

As for the FAIR, Vi will be asking our younger members to work on the weekends of the fair.

On August 24 the Brantley's, Vi and I met at Texas A&M for a ground breaking ceremony for the new lab. Your club played a big part in getting the funds to get this lab started. Open house dedication is scheduled for February. Sure would be nice to see a large crowd from the ETBA at this opening.

I will be extracting on August 15th for club members, but please call for special information. This maybe the last time this year, so bring any small number of frames you like. Of course we are getting some rain but it looks like this will be the last time to extract.

Bee calls have slowed, but I am still removing bees from buildings. Still need help in the out lying areas. If interested in swarms only please call. If interested in removing bees call for sure. 903-566-6789

I know you think it is early, but the **state convention** is just around the corner. Great things and speakers are already on board and I know you will really enjoy hear and seeing the new things. We (I) claim we are about education and KIDS. age 9-11. Please encourage your family, friends and neighbors to sign their kids up. We are shooting for 500 kids on Thursday November 12th.

The other "movement" that I see gaining visibility comes from a group called Slow Food USA who describes themselves as a "global, grassroots movement linking food to a commitment to our communities and our environment". They emphasize the connection between healthy food and a healthy world, and advocate eating locally grown foods in season; which means if you're eating strawberries from Brazil in February you're probably NOT eating "slow" food. The energy resources that it took to get that fruit to you would probably make Slow Food USA frown. Growing up in rural Vermont each summer my mother would announce "We're eating in season" which meant that what was about to be served for multiple meals was a glut of asparagus, followed shortly by fiddlehead ferns and then all the greens. Next would come endless summer squash and zucchini (how can those plants produce so much?) and then the beans and tomatoes, and ultimately carrots, onions and potatoes. My grandparents would have laughed at "slow food" as a new idea because it's so common sense. 80% of what was on their table every day was always from their garden or the farm. How far we've strayed from that simple way of life.

I see beekeeping as the foundation piece to both of these philosophies because honey is the ultimate "slow" food and pollination is the quintessential "small" act. With the recent record losses of commercial hives to CCD the world is just now waking up to the fact that without bees, all of humanity would be in real trouble. From my perspective, keeping things small and simple is just a great way to live!

The Honey Cookbook is coming along good; Barbara Baker is working hard to get the recipes typed for publishing. We would like to have around 200 recipes, so please dig deep into your experience and give us all you can find ASAP. Our deadline is August 30<sup>th</sup>, but since we can't really count on the mail to get all the information there on time; we need to mail it early.

I will have forms for you to write your recipes on this Thurs, or you can go to [typensave.com](http://typensave.com), log in as (*your name*), group log in is *queenbee*, password is *kpppe*. Then you can type your recipe.

I have talked with Connie Collins and she has graciously agreed to be at the TBA convention on Nov. 12<sup>th</sup> to help with Kid's Day (Kid's learning about Bees) and to be with the other Queens from Texas at the Bee Buzz that night from 6 to 8 pm. I hope you will all consider being at the convention to support Connie and Kellie since ETBA is the host this year.

I will report on the progress of Kid's Day Thurs. and let you know how our young people are becoming involved.

We will have a lot of decisions to make in the coming months about the recipe book and TBA convention. We need all of you to give us suggestions and support when we ask you to get involved.

DIRECTORS MEETING AT 6:15

EXTRACTING AUGUST 15TH

AUGUST IS  
OUR  
RAFFLE/AUCTION  
MEETING