

Thomas Thayer, President
36730 Hauglum Rd.
Sandy, Oregon 97055
668-6604

Oliver W. Petty, Secretary
1033 Gibson Hill Rd.
Albany, Oregon 97321
928-7924

THE BEE LINE



PUBLISHED BY THE OREGON STATE BEEKEEPERS ASSOCIATION
VOL. 2, NO. 3 Affiliated with American Beekeeping Federation

APRIL
MAY 1978

Good news, sad (and bad) news

This is good news, and yes, sad news.

The good news is that John Tavares of Salem has returned the \$522.71 loaned to him by the association to help him seek damages for pesticide poisoning.

Tavares, whose bees were sprayed last July, received a \$8,400 settlement from Industrial Aviation after he filed a lawsuit against the firm.

As you may recall, beekeepers pledged the money to help Tavares with the understanding it be returned if he won the case, and that a fund be set up to help beekeepers with future pesticide problems.

The sad news is that Tavares' lawyer, Joseph D. Robertson of Salem, thinks the beekeeping industry is far from solving the problem of pesticide poisoning.

Robertson believes beekeepers are naive and afraid to try to sue for damages. He thinks aerial applicators will fight the present liability imposed on them and try to keep beekeepers from getting further legislation.

The following excerpts are taken from a letter from Robertson to association president Tom Thayer:

I am pleased to enclose a

check in the amount of \$522.71 to reimburse the association for the costs it advanced.

After the trial of this case, I spent some time talking with Ray Baker, who is the attorney representing the insurance company involved. He told me that he might be retained by the aerial applicators to represent them to try to get the law changed in Oregon so that the strict liability imposed upon aerial applicators will be done away with. It appears that the aerial applicators are interested in having the legislature enact a statute prohibiting strict liability from being applied. I also believe they have other ideas in mind to tip the laws in their favor, and to try to make it harder for beekeepers and other persons similarly situated to recover for damage done. This should be forewarning to you, the association and all beekeepers that you should be preparing now to defeat any legislation that would be adverse to you. You should also have your own affirmative legislation plan.

I am absolutely amazed that many people in the beekeeping industry still seem to think their hands are tied whenever they are sprayed. I find it incredible, especially after the verdict I

received in the Tavares case. If my understanding of some of the beliefs is correct, I would urge you at your next convention to explain to these people that they do, in fact, have a very good remedy at law if they take their case to the courts. The important thing, however, is to get the notice filed with the State Department of Agriculture on time. If they set around on their hands, and do not file this notice on time, then no matter how good their case is, they will not be able to file it. I would suggest that you outline to the beekeepers what their rights are in this regard, how they prepare a case, and how they make the filings. I might also suggest that either you give the presentation, or that you have a lawyer give it. The important thing, is that the word has to get across to the beekeepers. I believe this case will be very important to the beekeeping industry and it should give some of the pesticide applicators some reason to pause to think about damage that might be caused to beekeepers due to pesticides. I also think that this lawsuit has softened the insurance company to not resist fair settlements in the future.

—Joseph D. Robertson

Cappings

Eugene Garner, 1375 S. 2nd Street, Springfield, has been re-elected president of the Lane County Beekeepers Association.

Serving with Garner are; Don Leslie, vice-president; James Sheridan, treasurer, and Cy Crabtree, secretary.

Interested beekeepers can join the group at meetings held on the second Monday each month at Harris Hall South Meeting Room, Lane County Courthouse, Eugene.

Meetings and Topics will be:

May 8 - Speaker from Northup King Seed Co. Topic: "Seed Crops which Require Bees for Pollination."

June 12 - Mike Burgett, OSU apiculturist. Topic: "For the Beekeeping Industry."

July 10 - Alan Ehry of Dundee. Topic: "Requeening."

August 14 - Prepare honey for Lane County Fair.

Sept. 11 - Dennis Hamm of Northwest Trading. Topic: "Royal Jelly and Pollen."

October 10 - Lee Zigler, Eugene Beekeeper. Topic: "Operator of a Small Beekeeper."

November 13 - An allergist. Topic: "Allergies to Bee Sting & Immunizations."

December 11 - Slides on Beekeeping; Christmas Party, fellowship.

About honey. . . .

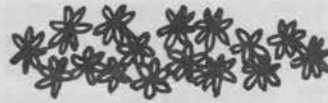
Honey is a safe food since bacteria which cause diseases in humans cannot live in honey. They are destroyed through dehydration.

UMPQUA VALLEY

The following officers serve the Umpqua Valley Beekeepers Association this year:

Donald Fenn, president, Rt 3 Box 1780, Roseburg, 97470; Harlan Smith, vice pres. 2886 Parker Rd., Roseburg, 97470; Wilma Gore, Secretary-treasurer, P.O. Box 683, Myrtle Creek, 97457; and directors, E. E. Baker, 2504 S.W. Austin Road, Roseburg, 97470, and Charles Fackrell, Rt 2 Box 9040 Sutherlin, 97479.

Beekeepers in the vicinity can contact one of the officers about meetings and membership.



WANTS SWARMS

Mid-Willamette Valley residents who don't have time to chase swarms might like to help a young beekeeper get started.

D. M. Wilson, a student at Oregon State University in Corvallis, will gladly pick up swarms. Pass his name along.

Wilson is available at 207 Finley Hall, 754-4144 through May, or Star Route Box 20B, St. Paul, phone 633-4801, during the summer.

Honey is born in the bosom of a delicate flower, bathed in the sparkling morning dew, and enriched by the life-giving rays of the summer sun.

POLLINATION FEES

How much does it cost to move a hive of bees to an orchard or clover field?

Are you charging enough for pollination to cover the cost of gas and to give yourself a decent wage?

Is the farmer paying for the value of the service to him?

Member Ancel Goolsbey wonders.

He suggests beekeepers might send information about their fees for clover rentals to The Bee Line.

This could be done anonymously, if preferred.

It would not be price-setting, but would give other beekeepers an idea of what others charge.

HONEY COOKBOOKS

The Michigan Beekeepers Association has published a honey recipe cookbook. It is spiral-bound with 250 recipes using honey and gives helpful household hints. The proceeds from the sale of these cookbooks goes to support our Honey Queen program.

For orders of 50 books or more the cost would be \$2.28 each plus postage which is about \$3.00. These books readily sell for \$3.50 to \$4.00. Once a person picks up a book to look at - they buy it!

Write to:
Michigan Beekeepers Assoc.
Mrs. Ray Buell
335 S. Houghton St.
Milford, Michigan 48042

HONEY: Better or Worse Than Sugar?

EDITOR'S NOTE:

Two persons wrote to criticize The Bee Line editor for publishing the article, "Honey: Better or Worse than Sugar" in the March newsletter.

The article was reprinted from The Speedy Bee, a national newspaper which picked it up from a syndicated news column.

If readers recall, a foreword in The Bee Line explained reasons for printing the article: To create an interest in honey as a food and sweetening agent and to urge members to bring discussion to the spring seminar.

Speedy Bee editor Troy Fore also has been reprimanded for publishing the article.

Fore doesn't excuse himself, but explains why in the current edition he printed it:

"The protests (to the article) are the very reason we used the article — not for the controversy, but to raise the level of consciousness in the industry on the research job we need to do.

"It's fine to tell the customer at your honey stand that honey is good for him, but to really have nutritional clout, the honey industry needs hard, scientific facts. Facts that allow nutritional claims on our labels, if we choose to use them that way."

You can read about the nutritional values of honey, but you won't find the values expounded upon by the U. S. Department of Agriculture. In the 1950's, nutritionist Adele Davis, who was considered a food-faddist, said honey is merely a substitute for sugar.

People read USDA and still consult Adele Davis.

Right now people buy honey, but will they continue?

What frightens me is what happens when someone makes claims for honey which may or may not be true because such claims don't work for everyone.

One person claims arthritis is helped by eating comb honey, but it may not help the next one's pains.

Pollen may help one person's allergy and cause the next to suffer more. Someone may claim to be 100 because he ate honey every day of his life. The next one says he lived to be 100 because he drank a jigger of whiskey throughout his adult life.

What people new to the bee-keeping and honey industry need to realize is that people are buying honey today because it is considered to be a health food. Selling honey is no problem. Oregon beekeepers can't supply the honey consumed by Oregon residents.

It wasn't always so. Honey usually is considered to be a luxury item, not a staple food. Beekeepers made money during World War II because people used honey when sugar wasn't available.

When my husband and I started keeping bees in 1950, the demand for honey had dropped off. Honey sold from 10 to 14 cents a pound wholesale and as low as 20 cents a pound retail.

In the 1950's a few people were health-conscious. Some followed the advice of nutritionist Adele Davis who claimed blackstrap molasses, a byproduct

of the cane sugar industry, had more nutritive value than honey. Chocolate cake made with honey has about the same caloric value as cake made with sugar — and neither is good for teeth. Humans need sugar. Why else is there sugar in fruits?

How can someone claim sugar isn't a natural food, too? It's made from sugar cane. But it is processed.

One of those who protested the Bee Line's printing the article noted, "...Honey, just the way the bees make it for us, is truly one of God's foods for us."

My comment: God gave bees the ability to make honey out of nectar. He gave man the courage to take it from the bees.

Just as He gave man the ability to process sugar.

If we want to promote honey as a healthy food, we need to urge research, or tell it like it is; a good food.

—Connie Petty

*"My son,
eat thou honey,
because it is good,
and the honeycomb,
which is sweet to thy taste."*

Proverbs 24:13

Honey Coconut Ice Cream

- 1 cup honey
- 1 envelope unflavored gelatin
- 2 tablespoons cold water
- ¼ cup brown sugar
- 2 eggs
- 3 cups light cream
- 1 teaspoon coconut extract or
½ teaspoon almond extract
- ½ cup flaked or shredded coconut

Heat honey (do not boil). Soften gelatin in water; add to honey along with sugar, eggs, cream and extract. Beat about 2 minutes. Pour into refrigerator tray. Freeze until firm, but not hard.

Turn mixture into chilled bowl. Beat until fluffy. Pour back into refrigerator tray and freeze until firm.

Toast coconut; sprinkle over each serving.

Honey Custard

- ¼ teaspoon salt
- 3 eggs, slightly beaten
- ¼ cup honey
- 2 cups milk, scalded
- Nutmeg

Add salt to eggs. Beat eggs just long enough to combine whites and yolks. Add honey to milk. Add honey and milk mixture slowly to eggs. Pour into custard cups. Top with a few gratings of nutmeg. Set custard cups in pan of hot water. Bake in moderate oven (325° F.) about 40 minutes, or until custard is firm.

Tapioca Cream

- ⅓ cup quick cooking tapioca
- ⅓ cup honey
- ¼ teaspoon salt
- 2 eggs
- 4 cups milk, scalded
- 1 teaspoon vanilla extract

Combine tapioca, honey, salt, and egg yolks in top of double boiler. Add milk slowly and mix thoroughly. Cook until tapioca is transparent, stirring often. Remove from the heat and fold into the stiffly-beaten egg whites. Add the vanilla. This may be served either warm or cold with cream.

Rhubarb Tarts

- 2 cups rhubarb
- 2 egg yolks
- ¾ cup honey
- 3 tablespoons flour
- ¼ teaspoon salt
- 2 egg whites
- 2 tablespoons honey

Wash and cut rhubarb in ½" lengths. Pour boiling water over the rhubarb and drain in colander. Mix egg yolks (slightly beaten), honey, flour, and salt. Add to rhubarb. Pour into pastry lined muffin pans. Bake in moderate oven (350° F.) 30 minutes or until done. Top with meringue made by adding 2 tablespoons honey to 2 stiffly-beaten egg whites.

Honey-Baked Pears

Wash, halve and core pears. In a baking dish, put the juice of ½ lemon and enough water to cover bottom of pan. Place the pears, cut side down, in dish and bake covered at 375° F. for 20 minutes. At the end of this time, remove cover and turn pears. Drizzle pears with honey, allowing about 2 teaspoons honey per pear half. Return to oven to complete baking and to glaze pears, about 10 to 15 minutes. Serve as a meat accompaniment or as dessert with fresh cream, commercial sour cream or whipped cream, allowing 1 large half or two small halves per serving.



You can can with honey

While beekeepers and beekeepers' wives discuss how to cook with honey and look for cookbooks to learn how to do it, Nancy Cospers has produced a booklet on canning with honey.

The book is not new. It was published in 1976. It just seems like the time to tell the Bee Line readers who aren't acquainted with it about the book.

Nancy researched information on the nutritional values of honey, tells how and why honey is good for you and gives recipes ranging from making rhubarb-carrot marmalade, to be made in the spring, to corn and zucchini relish, late summer projects.

She points out that temperatures required for preserving fruit break down the honey's enzymes as well as its B-vitamins but not all its nutrients.

The most nutritious way to use honey in canning would be to water-pack the fruit and sweeten it with honey when eaten, she points out.

Nancy also gives tips for the novice canner. She points out it takes less honey than sugar to sweeten fruit. And she notes that light, mild honeys such as clover, alfalfa, sage and fireweed

are excellent for canning.

I don't consider sage that mild and she omits the Willamette Valley's prime honey, vetch.

Nancy's book is available for \$1.50 a copy, or 98 cents wholesale: Nancy Cospers, Horse Creek Road, McKenzie Bridge, 97401.

Nancy is a member of the State Association.

Just in case you're tempted, here's her recipe for:

Rhubarb-Carrot Marmalade:

6 Cups diced raw rhubarb
3 Cups ground, peeled carrots.
2 Medium oranges, unpeeled, or
2 Medium lemons and 4
tiny limes (add 1/4 Cup
more honey)

2½ cups honey
1 Cup broken walnut pieces.
Combine rhubarb and carrots.
Put oranges through food grinder;
discard seeds. Reserve juice. Add
to Rhubarb mixture, then add
the honey. Let the mixture stand
overnight. Stir over low heat
until boiling. Reduce heat and
simmer until thickened, about
2 hours. Add walnut pieces, stir.
Seal in hot sterile jars. Makes 4
to 5 pints.

—Connie Petty

*Like honey on ice cream but wish it wouldn't get hard?
Just stir a tablespoon or 2 of evaporated milk
into a cup of honey - enough to make
it runny - store in refrig-
It's Sundae Sauce!*

Mark your calendar

The summer picnic will be Sunday, August 13, but where? Send a suggestion to president Tom Thayer, 36730 Hauglum Road, Sandy, 97055, or Phone 668-6604.

The association will host beekeepers from British Columbia, Washington and Idaho at the Northwest Beekeepers Association's meeting Oct. 19 to 21 at Oregon State University, in Corvallis.

Mike Burgett, entomologist at OSU, is coordinating the program.

The state group will hold its meeting and election of officers during the session.

Both U.S. and Canadian beekeeping specialists and scientists are expected to address the conference.

+++++

BLUE RIBBON WINNER

Bill Ruhl of Portland, who has captured sweepstakes ribbons the past several years at the Oregon State Fair, picked up a Blue ribbon at the National Honey Show earlier this year in Orlando, Florida.

Ruhl won the ribbon and a silver tray for light amber honey.

He received red ribbons for creamed, white and water-white honeys.

The show was held in conjunction with the American Beekeeping Federation's annual meeting.

Classified Ads:

FOR SALE:

Italian queens. Package bees. 3-Frame nucs, and 2-Frame nucs. David A. Kerr, 535 W 10th McMinnville 97128. (472-5497)

"You Can Can with Honey", 20-page booklet of nutritional information and how to can with honey; 12 pages of Recipes-from apple pectin to preserves to relishes. Single copies, \$1.50; 98 cents wholesale. Distributor inquiries welcome. Nancy Cosper Horse Creek Road, McKenzie Bridge, 97401.

Pollen Traps. All parts but nails. 5 for \$50.; 10 or more, \$8.50 ea. Pollen substitute feeding frames to fit on top of hive Excellent for requeening. Five pieces \$5.; 6 or more, 90 cents each. Several reversible bottom board, \$2.75 each assembled, but not painted. Comb Honey foundation, 4½ x 16¼ and 4 x 16¼. Ten sheets or more, 25 cents each. Wax moth crystals, 3 pounds or more, 75 cents per lb. Table grade pollen, 5 lbs., \$27.44 Post paid. Except pollen, all prices are pick-up at 880 Northwood Drive North East, Salem 97301. Phone K. Rehka, 362-1512.

4-frame extractor. Used very little, \$150. 2-Frame extractor, needs bearing, \$50. Home Grown Honey Co., Route 3, Box 627F, Hillsboro, 97123. Phone evenings only, 640-3832.

Standard deep brood frames. 24 cents each. Tom Saunders, phone 231-1978.

21 shallow supers with frames; 16 with drawn combs; 2 with foundation. No disease. Phone Lee Zigler, evenings or weekends, 688-5675. 4400 Scenic Drive, Eugene, 97401.

DEADLINE FOR NEWS FOR THE JUNE NEWSLETTER: JUNE 3

Mail to Connie Petty, editor. The Bee Line, 1033 Gibson Hill Road, Albany, OR 97321

OREGON STATE BEEKEEPERS ASSN.
1033 Gibson Hill Road
Albany, Oregon 97321

BULK RATE
U.S. POSTAGE
PAID
Permit No. 116
Albany, Oregon

Jack Rowland
Rt 1 Box 654
Salem Or 97304

PREPARED WITH
THE ASSISTANCE OF
RSVP
VOLUNTEERS