

Sweet As Can Bee

by Sheryl Puckett

Tracy O'Brien grew up in North Idaho playing outside with bugs, dirt and plants. I guess it's no surprise that she grew up to own a honey business. While fascinated with honeybees, it wasn't until around twelve years ago that she got her first hive. "I had a couple friends with hives who encouraged me to get one. That summer I also caught my



first swarm and I was immediately captivated."

Before getting bees, Tracy spent a year watching every YouTube video and reading every book she could find. What she didn't realize was how difficult it is to keep bees alive here. "So many people think it is easy and it isn't. It requires a lot of time, money, education and effort to do it well. I've come a long way," says Tracy.

The way you make money in beekeeping is by transporting your bees for pollination contracts so most beekeepers do that. In fact, over 90% of US bees are trucked to California for the almond pollination. Then many of the bees go from one agricultural area to another to pollinate crops until they make their way home.

Tracy found people were looking for honey from bees that stayed here locally. "If you are using honey for allergies, local honey is definitely more desirable. Plus it's really nice to know your bees aren't shipped around the country."

Tracy was a full-time teacher, so she found being small scale, doing something she loved, helping people was the way to go. She and her family moved from Hayden to rural Athol, where they could have bees, chickens, etc. without some new city neighbor complaining or lawn care services showing up with big spray trucks.

According to Tracy, "In addition to our farm between Athol and Careywood, we also keep bees in the summer at two local farms within Kootenai County. We're very proud that our bees never leave Kootenai County (except to fly over to Bonner County to enjoy some pollen or nectar, since we're on the county line)." Tracy's farm is called **Willow Wood Honey Farm**.

Because of the demand for our honey and the short season we have, we sell out quickly each year so it is not available in stores. We usually have honey CONT.



available from July until September.

After the harvest, the beeswax is then collected and used to make beeswax hand butter, chap stick and pet products, using essential oils and other natural ingredients.

Tracy sells at the Kootenai County Farmers' Market on Saturdays, located on the corner of Prairie and highway



95, plus the hand butters are available in her Etsy store (linked to the Facebook page).

During the winter she builds and sells beehives. "Since we do not have sales or visitors out to the bee farm, we keep a fun and

active Facebook and Instagram, where you can see pictures and videos of the bees plus how we make everything that we sell at the farmers market. This way our customers can see the story of where their products come from, and the life of the happy bees. We also post updates on the status of the honey harvest throughout the summer, so customers know when it is ready and how to get some of the yummy local honey."

Anyone interested in learning more about **Willow Wood Honey Farm** can check out our Facebook or Instagram page, or email <u>willowwoodhoneyfarm@gmail.com</u>.

Some Bee Facts

- Ancient Egypt was an early center of beekeeping, with honey used as payment for taxes.
- Honey bees are not native to North America early settlers brought them from Europe.
- The Native Americans called honey bees the "White Man's Fly".
- A yard of hives is called an apiary and another word for beekeeper is apiarist.
- Each beehive has 3 different kinds of bees inside: worker, drone and queen.
- Not every type of bee can make honey, only those in the genus Apis.
- They also collect pollen to feed baby bees.
- Only workers have pollen baskets to collect pollen.
- Only females have stingers: workers and queens.
- A worker bee's barbed stinger becomes embedded in mammal skin and most die after stinging.
- Each bee colony has a distinctive scent that allows members to recognize each other.

FOTGs!

Pop Quiz by Laurie Mauser



What's a FOTG?

A FOTG (foe-tog) is a **Friend Of The Garden** volunteer at the Community Center Memorial Garden.

How do you become a FOTG?

Anyone who shows up and wants to enjoy the beautiful garden, a beautiful day, new and old friends and likes to get their hands a little dirty (or wears gloves). FOTGs even have FOTG T-shirts.

Do FOTGs know all about gardening?

No, some of them don't know the difference between a weed and a marigold. Some don't even like gardening but they love the camaraderie, flowers, fresh air...and the treats!

Does a FOTG have to make a big commitment?

No big commitment! The garden season begins as soon as weather is good from late March or April and ends in October. FOTGs come as often as they want. They attend the regular work parties once or twice a month, or come whenever they can. Some FOTGs have adopted garden areas and some FOTGs come and work secretly. There will be regular work parties (emphasis on party) once the garden season starts up again.

Is a FOTG important?

Yes! The Bayview Community Center Memorial Garden was created with volunteers and maintained by volunteers for 30 years. It is a beautiful, peaceful spot in Bayview where you can enjoy the fragrances and blooms. Bayview residents who have passed are honored on a memorial stone wall. Though much of the garden is low maintenance, it does need some weeding and sprucing up. Volunteer grasses are taking over in places and some plantings need to be retired. With two COVID years, we are behind in some areas but with some helping hands, the garden will continue to delight.

YES, the Community Council will be sponsoring the **Community Wide Yard Sale** again Saturday, Memorial Weekend. Never too early to start decluttering. If you don't want to have your own yard sale, you can donate your items on that Saturday, May 30, morning. We'll sell your items to raise money for a worthwhile Bayview cause including our year scholarship award.

Timberlake Fire Department is

recruiting Seasonal Firefighters and EMT's. Application available online or at the fire station, deadline is April 1st. There's lots of benefits that go with this community service.

HAPPY ST. PATRICK'S DAY

MARK YOUR CALENDARS We're Back Bayview Council Monthly Meeting April 26, Tuesday 5:30 p.m. Free Pizza Social Meeting begins 6:30 p.m. Hope to meet lots of new neighbors

Athol Growth Bounding



Dollar General first opened its doors in 1939. You can find a Dollar General in 46 states with a total of more than 18,000 stores, one of which now is in Athol.

"Our stores deliver everyday low prices on items including food, snacks, health

and beauty aids, cleaning supplies, basic apparel, housewares, seasonal items, paper products and much more," from to their website page.



The store is located at 30601

N. Old Hwy 95, next to what used to be the White Pine Cafe. It's open

EVERYDAY and in a few weeks the hours will be 8 a.m. to 10 p.m. (right now hours are 8 to 8 p.m.)

Bayview resident, Ali Spahn, checked out the store and had

this to say, "It's a beautifully displayed, clean small store, with a friendly staff which will be a great addition to Athol. I was very impressed."

March 1st, **Sweet Lou's Restaurant** taking applications for servers, bartenders, bussers, and cooks. Inside work continues with ceiling fans and tv's going up soon.

Giorgi Peich is opening **Giorgi's Steakhouse restaurant** on the old highway 95 near the Dollar General store. He currently owns Giorgi's Breakfast & Lunch in Rathdrum and Giorgi's in CDA. Inside renovations are going on now. There's no opening date yet.

In the old Athol Post Office, **Beau Monde Outpost** is also putting on the finishing touches. They started assembling racks and filling up the store. "We are aiming to be open hopefully the middle of March if everything falls into place." according to their Facebook page. Beau Monde is a second hand clothing store. CDA has had a Beau Monde store for awhile now and it's very successful.

