

Eastern Shore Locavore News

March 2011

We are the Eastern Shore Locavores, a group of volunteers who are interested in promoting local food.



This month of March 2011 we are awarding the honorary designation of **Producer of the Month** to Chris and Paul Young for local honey produced by their bees in Bloxom.



Paul's honey jars and decoys

They have fifty hives and produce about a ton of raw honey each year. Before being put into containers for sale, this honey goes through a filtering process and is heated to no more than 120 degrees to let it flow. Glass containers vary from holding a few ounces to up to five pounds in one jar. Eight ounces costs \$4.50 and tastes wonderful. In addition to being tasty, honey is used as an allergy remedy by some and topically as a skin soothing antibiotic.



Paul Young in the apiary

The work for honey starts each year with farming. Paul plants acres of buckwheat and also turnip greens for the bees to gather pollen from. Buckwheat is planted successively every two weeks during the peak summer months. It flowers and seeds after only six weeks and can be turned under only to come back twice as thick.



These are their phone numbers

The first new honey of the year is produced around May/June. The Youngs have mostly Italian bees as they are quite docile. The rest are mostly Caucasian or Russian. Paul says he has been keeping bees on the shore for over 37 years. One of his most exciting adventures occurred a number of years ago when a barge in Pocomoke arrived with a stowaway swarm of Africanized bees aboard. You could not get within 200 feet of them without being stung. They were finally subdued by introducing a Russian queen to the hive and thereafter only passive
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Russian bees were produced. The African bees all died off at the end of their short natural life cycle and the remaining hive was added to the Young's apiary.

You can buy Young's honey in Stuckey's, Thomas Gardens, North Street Market, Giving Tree Garden Market, the Food and Wine Shop on Chincoteague, and elsewhere. They are opening a retail outlet on their property in Bloxom and will sell honey jars and honey there and will have picnic tables for customers' use. They are interested in having you visit if you call first. When Paul is not there working on the apiary or carving decoys, he may be flying his ultralight aircraft, or taking a trip with Chris in their RV.



Paul's workshop

**Article and photos by
Jeff Poulterer**

www.eslocalfoodproject.org:

the who, what, when, where, why, and how of local food

Our meetings are on the 2nd and 4th Thursdays of the month at 7:15 pm. We are currently meeting at the library in Nassawadox.

April calendar:

- Apr 1,8,11 Workshop "Backyard vegetable garden"
Snow Hill library - \$10
- Apr 2 Land Trust Oyster Roast 4-9 pm.
Hungars Glebe, Church Neck
- Apr 9, 10 Chincoteague Daffodil Festival, all day
Chincoteague Center
- Apr 14 Eastern Shore Locavores meeting, 7:15pm
Nassawadox library (confirm)
- Apr 16 ESVA House and Garden Tour 9:30-5:00
Various locations
- Apr 22 Earth Day
- Apr 22, 23 Easter Decoy and Art Festival,
Chincoteague Combined School
- Apr 28 Eastern Shore Locavores meeting, 7:15pm
Nassawadox library (confirm).

4 acres land for rent for organic cultivation and goats for sale Nubian and Boer mix
Ten available now, kids and adults,
\$60 and up - call Jeff at 999-4426.



local food = local wealth, local health