Terre Madre Conference 2010
by Slow Food International
in
Turin, Italy

Lady Cerelli

People from around the wrold

The two gentleman above are from Kenya, if I remember correctly. The two woman to the right are from Siberia. The one on the left is the interpreter. The one on the right is wearing her traditional coat of leather, fur and seashells.

University of Entomology, Turin, IT

The plate to the left is to show I was there at the university.

YES!

Left to right:
Aulo Manimo, Zoologist
Marco.porporato, Apiculturist
Paulo Ferrassi, Entomologist/Apidologist
Peter Viazzo, 30-beekeeper and ex-president of the Piemont Area bee club of northern Italy.

Bee yard at the University of Entomology, Turin, IT.

The hives of all 3 bee yards visited in Turin were of the same size as seen here. All were 10-Frame, Langstroth hives. Wood is under the aluminum cover only, not on the sides, and a metal pullout plate (tray) under the screened bottom board. The tray stays on year round.

That's a top bar hive in the background with wax moth damage.

Note the slanted roof over the front porch of the hive.

The dinner held in our honor was a family friend of Chiara. This was set up a month before we arrived. From the left going around: Pietro, delegate Vanessa, interpreter, Chiara, delegate Lady, Chiara's crew of 3 painters, Rosa (Pietro's sister-in-law, Mama (Chiara's mother), head on the far right is Maria Teresa (Pietro's wife), to her left not seen is Chiara's niece (not yet arrived), the tall gentleman in center is Chiara's former co-worker, his wife, delegate Julie, and the gentleman in the green sweater is the Italian Chef from whose book the recipes of the traditional Italian dishes were made.

Chiara, Giancarlo Benedetto, and Pietro standing in front of Giancarlo's staircase to the upper floor of his laboratory used for extracting. The double doors to the left is the ground floor used for bottling and labeling. All beekeepers must keep their own records from extraction to bottling to cleaning the laboratory. Giancarlo's residence is further to the left – kitchen only. The rest of his residence is through the kitchen, across a courtyard, to the dining room and bedrooms and bathroom upstairs.

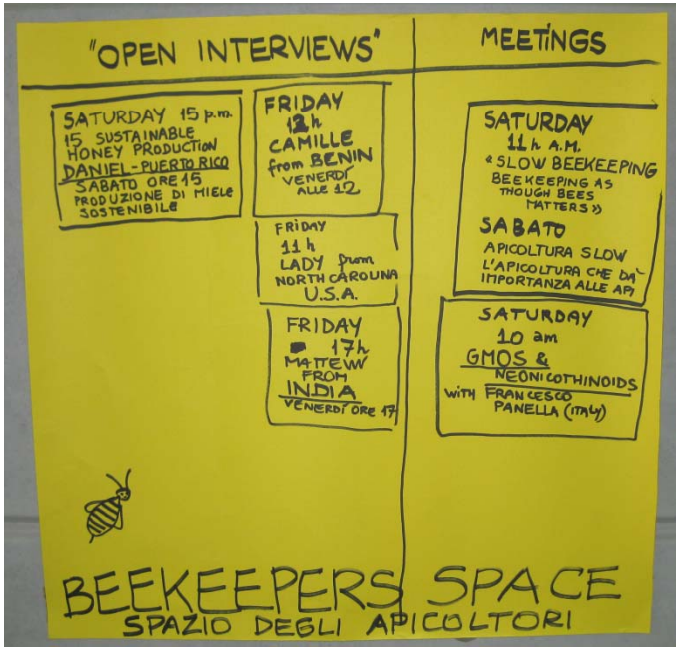
Giancarlo keeps 100 hives in his beeyard. This is his livelihood.

Pietro, Michela, Lady, and Chiara In Michela's bee yard of 100 hives. This beeyard sustains her, her spouse, 2 children and their home in the country.

She does not treat for Nosema. Uses Oxalic Acid for Varroa.

The first of August, she takes the queen and adult bees of one hive and places them in another hive. Leaves behind the young bees, eggs, and larvae. This is her way of fighting varroa.

I mentioned this was a split, but she didn't agree.



Chuck Blethen took this picture for me. Second down on the left shows my appointment for an interview by Slow Food International.

Beekeepers were the only who had their own room. The media/press room was next door.

International Honey Bar. Those who contributed were given a yellow Terre Madre shirt and No Pesticides cap.

Folks behind the international honey bar taught the experience of learning the difference between your nose smelling and your taste buds tasting aroma. My worst experience was the Chestnut honey from Turkey that smelled and tasted like a wet dog- Nasty.

After giving the teacher an evil eye after surprising me with the wet dog, she handed me honey from the Conservatory of Quessant, an Island off of France. The white flowers surrounding the island is why the honey tasted like perfume. Pure strain of Black Bee Breton, no mites nor diseases. They let no other bee come onto the island.

Honey from Canada tasted like cabbage.

Yumiko Fujiwara spoke of Japan having Roof Honey – Floral. Roof honey is on roof tops of the buildings in the cities.

Meliponines, from Amazon, have stingers, but they are highly reduced and cannot be used for defense. Brazilian forest mix honey is different, but not unique.

Honey from Uganda Africa tastes like smoke due to smoking the bees – dry, astringent taste.

These two gentleman from Africa, Nigeria and Uganda, were in the beekeeping room. Terre Madre had a room set aside for beekeepers only. There was no other such room set aside for any other groups at the conference.

Wearing a paper bee suit Yumiko Fugiwara shows pictures of a wasp nest from which she gathers dead adult Bald-faced Wasps, places them in a jar, and fills the jar with honey. After 3-4 months, the honey is used to renew muscle strength, stamina, relieve fatigue.

Lady Cerelli and Idrisbees Babaur from Nigeria

Female farmers hanging a hive from a cable from a tree. All hives are hung in trees.

Idris without protection teaching farmers to harvest.

Idris is responsible for heading a program of natural beekeeping for the Nigerian people and putting up over 10,000 beehives. They do have African bees.

Idris with a honeycomb in his mouth. Those are African Bees

Idris says you need to “understand the bee.”

Top picture to the left: Harvested honeycomb is in the bucket.

All hives are top bar that are hung in trees by a cable. The wind does blow them around.

Africanized bees swarm about 14-16 times a year. They recapture only a few of those swarms.

They have a lot of honey flows a year don't get as much honey as we do.

They crush and strain the wax and use the wax for foundation and cosmetic creams.

Bottom picture to the left: Women are hanging the hive in the tree by connecting it to cables. Note the length of the hive.

International dances were performed on stage outside the Terre Madre Conference Hall in the Lingotto, one of the buildings used during the olympics. Registration, opening/closing ceremonies were held in the used during the olympics.

Nations from around the world displayed their jewelry, handwoven coiled baskets, dyed fiber tote bags, , scarves, capes, dyed cloths, spices, meats, cheeses, everything you can imagine and things of which I've never before seen or heard.

Statues are as much a part of Italy as marble, people in black (because they always seem cold), cement buildings, courtyards in between the buildings, coffee bars always have pastries, public buses and trams. Each residential district seem to be divided into areas of about 4 x 4 block area. Each district have their own little markets for meats, pasta, groceries, pharmacies, bakeries, etc. Clothing store chains are more disbursed. I only saw one outdoor market similar to a flea market. And the only farmers' market was located north of Turin on the edge of town.

The archways, or alleyways, (to the right and left) were originally built so the King(s), nobles, and aristocrats were able to walk from one place or building to another out of inclement weather.

These archways are now sometimes used as single lanes for cars to travel through. I closed my eyes while traveling with Pietro because of the closeness. You will also sometimes see rails in them, though I never saw trams or trains use them. They were also used as walkways for pedestrians and entrances for stores. Note that the second floor is over the archway. And those rooms are occupied.

The St. Charles is the oldest (opening in 1820) and most famous restaurant in Turin. The statues in the grottos of the walls are life-size. The work in ceiling has ornate scroll work gilded in gold. We had wine and various fish and black and red caviar on squares of bread.

The St. Charles restaurant is in the St. Charles Piazzo, located next to the St. Costello Piazzo which is the home of Italian Kings and aristocrats.

Top left: 2 nuts I met in line. Note the place settings for all participants are similar to the photo in top right.

Bottom left: The main speaker said, “We must unite for the sake of the honeybee. For if the honeybee dies, so do we.” That statement will never leave me. That statement still pulsates in my head.

This gentleman from Scotland makes a living off of 400 hives. Working alone he works about 40 hives a day by taking the top cover off the medium super that is usually on a deep super. After a few moments, he then picks up the medium super and locates the queen on the bottom frames. Puts the hive together and goes onto the next.

There were 500 delegates chosen from the USA. The break out session was for those 500 delegates and took place in the Youth Room on Sunday. Of the 10 mentors, I was the only beekeeper. Groups rotated every 15 minutes to each mentor. The first couple of sessions did have different people. When they came the second session, they never left. The farmers were more interested in how others are surviving on just farming – an issue all farmers are having these days.

Scheda tecnica: CALENDARIO PULIZIA

mese di

Pavimenti	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
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Pietro to the left is labeling a jar of honey he just bottled.

In Italy, each beekeeper has to keep his own records available for the inspector. Every day he extracts, every day he bottles, and every day he cleans his laboratory.

Instead of taking nectar, bees can take honeydew, the sweet secretions of plants punctured by aphids or other plant sap-sucking insects. Honeydew honey is very dark brown in color, with a rich fragrance of stewed fruit or fig jam and is not as sweet as nectar honeys.

The production of honeydew honey has some complications and dangers. The honey has a much larger proportion of indigestibles than light floral honeys, thus causing dysentery to the bees, resulting in the death of colonies in areas with cold winters. Good beekeeping management requires the removal of honeydew prior to winter in colder areas. Bees collecting this resource also have to be fed protein supplements, as honeydew lacks the protein-rich pollen accompaniment gathered from flowers.

Top: shield bug

Bottom: aphids

Top and bottom left: *Metcalfa pruinosa (Sayl).* Leaf hooping insect. Accidently imported into Italy in 1979 with lumber. The common name refers to citrus, but in West Virginia this species is more likely to be found on Corn, Black Walnut, Basswood, Pawpaw, Sassafras, Gooseberry, Grape, and on various species of Oak, Elm, Maple, and Ash. Wilson (1980) listed some 40 food plants for this species.

Metcalfa pruinosa is covered with a waxy secretion that varies in thickness, so that the overall color of the insect ranges from whitish to gray to brown. This waxy pruinosity is undoubtedly what led Say to choose *pruinosa* as the specific epithet.

An aphid produces honeydew for an ant in a relation of mutualistic symbiosis.

Some caterpillars of lycaenidae butterflies and some moths also produce honeydew. Honeydew can cause sooty mold, like picture to the left, - a bane of gardeners on many ornamental plants.

Common Name	Latin Name	Country and Comments
Silver Fir	*Abies alba*Source of	German Black Forest honey
Bulgarian Fir	*Abies borisiiregis*	
BulgariaGreek Fir	*Abies cephalonica*	
GreeceMaple	*Acer* spp.	
Hazel	*Corylus* spp.	
Hawthorn	*Crataegus* spp.	
Beech	*Fagus* spp.	
Ash	*Fraxinus excelsior, Fraxinus ornus*	
Hickory	*Carya* spp.	Erratic producer; low quality honey
Eastern Juniper	*Juniperus virginiana*	Honeydew crop rare
Larch	*Larix decidua*	
Apple	*Malus sylvestris*	
Red Beech	*Nothofagus fusca*Source of	New Zealand honeydew honey from *Ultracoelostoma assimile* and *Ultracoelostoma brittini*
Black Beech	*Nothofagus solandri*Source	New Zealand honeydew honey from *Ultracoelostoma assimile* and *Ultracoelostoma brittini*
Norway Spruce	*Picea abies*Europe	Source of German Black Forest honey
Pine	*Pinus* spp.	
Turkish Pine	*Pinus brutia*Source of	Turkish honeydew honey from *Marchalinahellenica*
Aleppo Pine	*Pinus halepensis*	
Scots Pine	*Pinus sylvestris*	
Apricot	*Prunus armeniaca*	
Cherry	*Prunus* spp.	
Plum	*Prunus domestica*	
Peach	*Prunus persica*	
Pear	*Pyrus communis*	
Oak	*Quercus* spp.	
Oak	*Quercus dilatata*	Himalaya
Pedunculate oak (English oak)	*Quercus robur*Europe,	West Asia
Sessile oak	*Quercus petraea*Europe	
Gooseberry	*ibes uva-crispa*	
Weeping Willow	*Salix × sepulcralis* 'Chrysocoma'	
Willow	*Salix alba*	
Rowan	*Sorbus aucuparia*	
Linden	*Tilia* spp.	
American Elm	*Ulmus americana*	

The view off Pietro’s property.

The last night of the day before we left.

It says it all.

I met Donata Renfrow at the Charles de Gaul Airport. She was asked by Slow Food International to follow a few US delegates over the next 2 years through a video. The delegates share what they brought back from Terre Madre and what they will do with it over the next two years. You can email Donata Renfrow through her site, www.jgalt.net.

Slow Food USA afforded me the opportunity to open up my mind, heart, and beeyard to other beekeepers around the world. A Nigerian connection informed me that Slow Food International was responsible for connecting the beekeepers worldwide. This connection has also enlarged my compassion for other cultures regarding their efforts in creating a sustainable living from bees while maintaining heart and mind for the earth.

As Ambassador for the Western North Carolina Center for Honeybee Research, Terre Madre allowed me the opportunity to broadcast a worldwide net to scientists, non-organic, organic, and natural beekeepers of the world to share studies, different ideas in beekeeping, and to keep in touch for the sake of the honeybees. The bottom line I brought back with me is that everyone is hungry for more information regarding CCD and different ideas about beekeeping and beekeepers around the world are eager to share. The statement made by the speaker at the Salone del Gusto's Flower Children's workshop still pulsates in my brain. "We need to unite for the sake of the honeybees; for if the honeybees die, so do we."