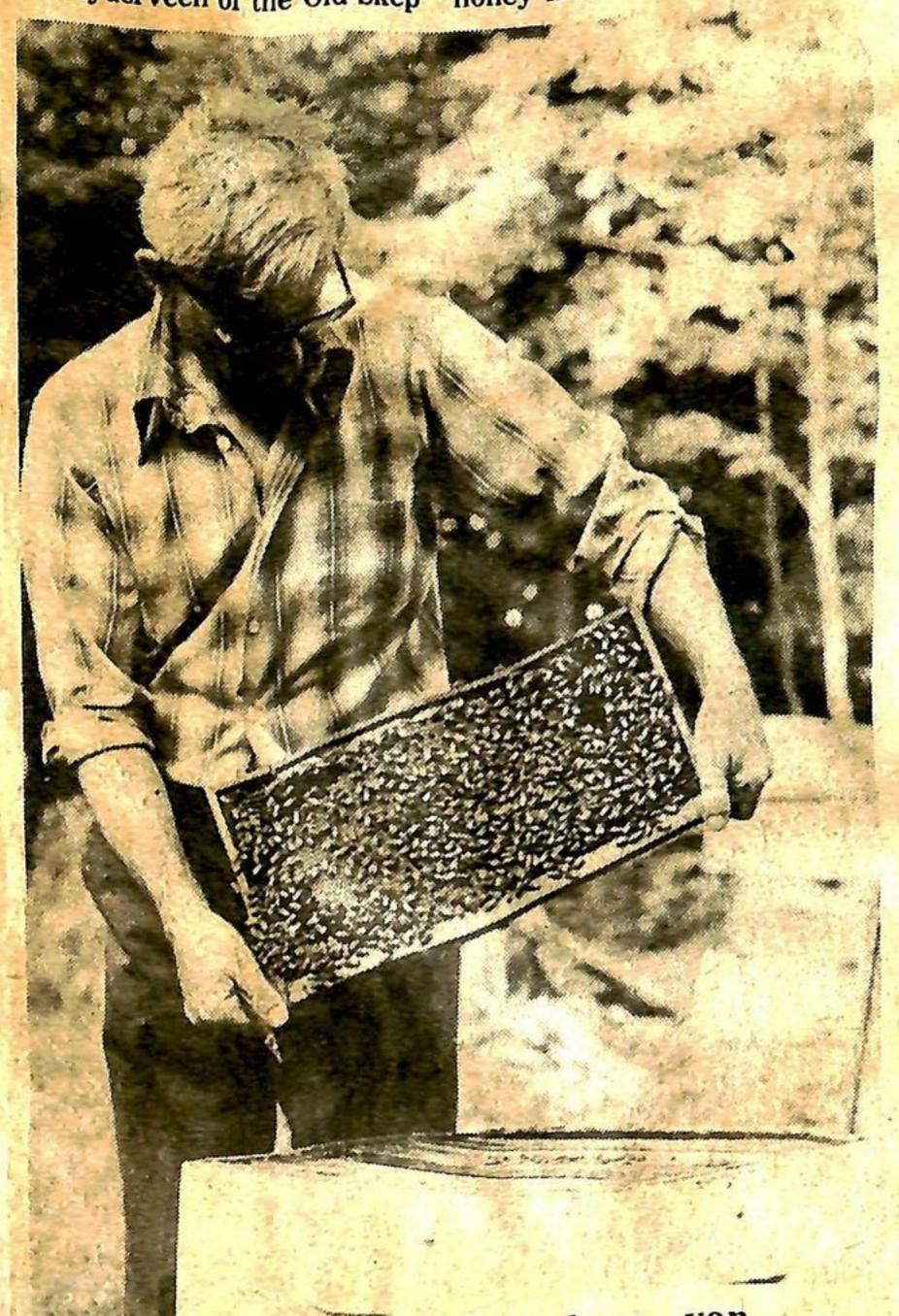
The taste of honey

BURGESSVILLE—Honey House at RR 1, harvests begin next week in Oxford County.

Apiculturist Bill (Billy Bee) van Blyderveen of the Old Skep

Honey House at RR 1, Burgessville is leaving Monday Burgessville is leaving Monday Burgessville is leaving Monday Burgessville is leaving Monday House at RR 1, Burgessville is leaving Monday Burgessville is leaving Monday for his apiaries in Cochrane where he will extract the clover honey from the 160 hives.



Fearless around the bees, van Blyderveen is scarcely stung. "Only when it rains." One rainy day two years ago he was stung 61

times.

The Cochrane apiaries are an experiment which has proved successful, van Blyderveen

He has been harvesting Northern Ontario honey for four seasons and says people prefer its clear golden color and milder taste taste.

In fact he is going to move the remaining 140 hives he now has in seven apiaries near Burgessville up north next year. "The farmers are cutting

their hay really early now and there's no flowers." And while bees are essential to

apple orchards, orchards are the death of bees, he says. "The insecticides use in spraying the trees after pollination also lands on the clover killing the bees."

With the wave of organic food enthusiasts and the interest in nutrition a lucrative market has been created for nature-loving entrepreneurs.

In Holland, honey was merely a hobby says Metje, Mrs. van Blyderveen. Since their move to Canada in 1961 honey has become a living.

Average yield per hives is 100 pounds, the work of 60,000 to 100,000 bees. This year the yield may be lower because of the However, the drought. Cochrane hives haven't been affected by the weather and van Blyderveen estimates some hives may yield 150 pounds.

Cost per pound at the Old Skep is 75 cents, up five cents from last year.

Honey a supersaturated solution of predigested sugars is a completely natural food. Bacteria harmful to humans cannot grow in honey. People with heart and digestive disorders use honey and its energy food for athletes.

But the outstanding quality of honey is the flavor, each is

distinctly different. Light colored honeys such as clover and apple blossom are mild tasting, whereas tulip, poplar and sumac are strong in flavor.

> BAKED BEANS WITHPIZAZZ

"Good Anytime, a Tasty New Way with an Old Favorite" 1 medium onion, chopped 1 medium green pepper, chopped

2 tablespoons salad oil 1 clove garlic, minced 2 cans (1 lb. 12 oz. baked beans) ½ cup ketchup Few drops red pepper sauce (optional)

1/4 cup honey Raw onion rings (optional)

Saute onion, green pepper and garlic in oil until soft but not brown. Combine beans, ketchup, red pepper sauce and honey in a 2-quart casserole. Bake uncovered at 350 degrees (moderate) 45 minutes. If desired, top with a few onion rings. Makes 8 to 10 servings.

Main Dish Hint: Brown 1 pound ground beef until it loses its red color and is crumbly. Drain off fat. Add to beans with sauted vegetables and bake as

PEACH BETTY 1 1-lb. can' (11/2 cups) sliced peaches, well drained 1/2 cup syrup drained from peaches

one-third cup liquid honey 1/2 cup regular margarine or butter, softened ½ cup sugar

2 eggs 1 teaspoon vanilla flavoring 1/8 teaspoon ground cloves 11/2 cups 1/4-inch bread cubes,

toasted 2 cups corn flakes

bowl, beat until light and fluffy.

On October 20, 1979, Mr. and Mrs. Gerald Tupper of Burgessville were honoured by their family at a party and

dance at the Lions Den in Tillsonburg on the occasion of Chop peaches, stir in peach their 25th wedding anniversary. Mr. and Mrs. Tupper syrup and honey. Measure were married October 16, 1954, at the Corinth Parsonage margarine and sugar into mixer by the late Rev. Jim Gould. nov. 1/79

Add eggs and vanilla, beat well.

Stir in cloves, bread cubes and

corn flakes. Spread half corn

flakes mixture in greased 9 x 9 x

2-inch baking pan. Spoon peach

mixture evenly over first layer.

Top with remaining corn flakes

mixture. Bake in moderate oven

(375 degrees F) about 20

minutes or until hot and bubbly.

Serve warm with cream.

Burgessville man killed 2179

A Burgessville man was killed in a two-car crash on County Road 21, three miles east of Burgessville late

Sunday afternoon. Fred William Cohoe, 62, of RR 1, Burgessville, was pronounced dead on arrival at Woodstock General

Hospital. Tillsonburg OPP said the ccident occurred about 4:35 .m. at the junction of County Road 21 and County toad 14. Involved were a 979 Oldsmobile driven by ohoe and a 1974 Dodge, riven by Robert Charles Jurray, 29, of 191 Lisgar ve., Tillsonburg.

Following the collision, the hoe vehicle spun around, iking a tree stump on the

southeast corner of the intersection. Damage to the two cars was about \$12,000.

A passenger in the Murray vehicle, Cecilia Weber, 39, of 204 Lisgar Ave., was taken to Woodstock General Hospital with head injuries. Constable John Harris investigated.

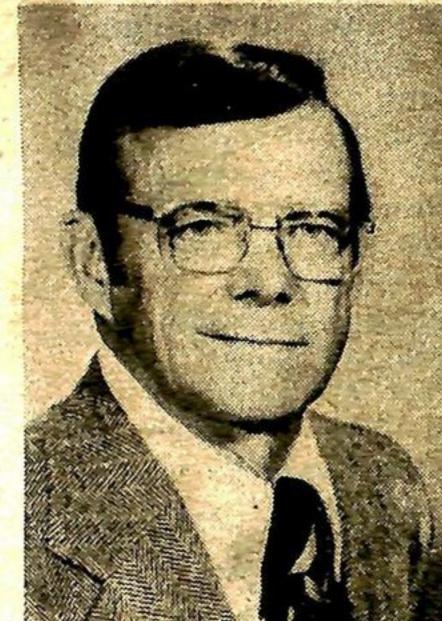
Mr. Cohoe was born in North Norwich Township, on the farm where he resided, son of William J. Cohoe of Burgessville and the late Kate (Croxford) Cohoe.

Mr. Cohoe was a member deacon of the Burgessville Baptist Church where he taught Sunday School for many years, and a former moderator of the Oxford-Brant Association of

Baptist Churches.

His main interest centred around Homeland Farm,

(Continued on Page 2)



Fred William Cohoe

tensively in Untario, advising farmers in the area on farm management and financing.

In 1974 he received a Centennial Medal from the Ontario Agricultural college, Guelph, for his service to agriculture.

He was a former member of the Ontario Farm Machinery Advisory Board, a past president of the Oxford and Ontario Soil and Improvement Crop Association, and the Oxford

Vanessa and Mrs. Bruce (K. Elizabeth) Sully of Calgary; his father, William J. Cohoe; two brothers, John M. Cohoe of Mississauga, and Allan J. Cohoe of Kingston; and one sister, Mrs. Norman (Edith) Lees of Norwich.

He was predeceased by his mother, the former Kate Croxford.

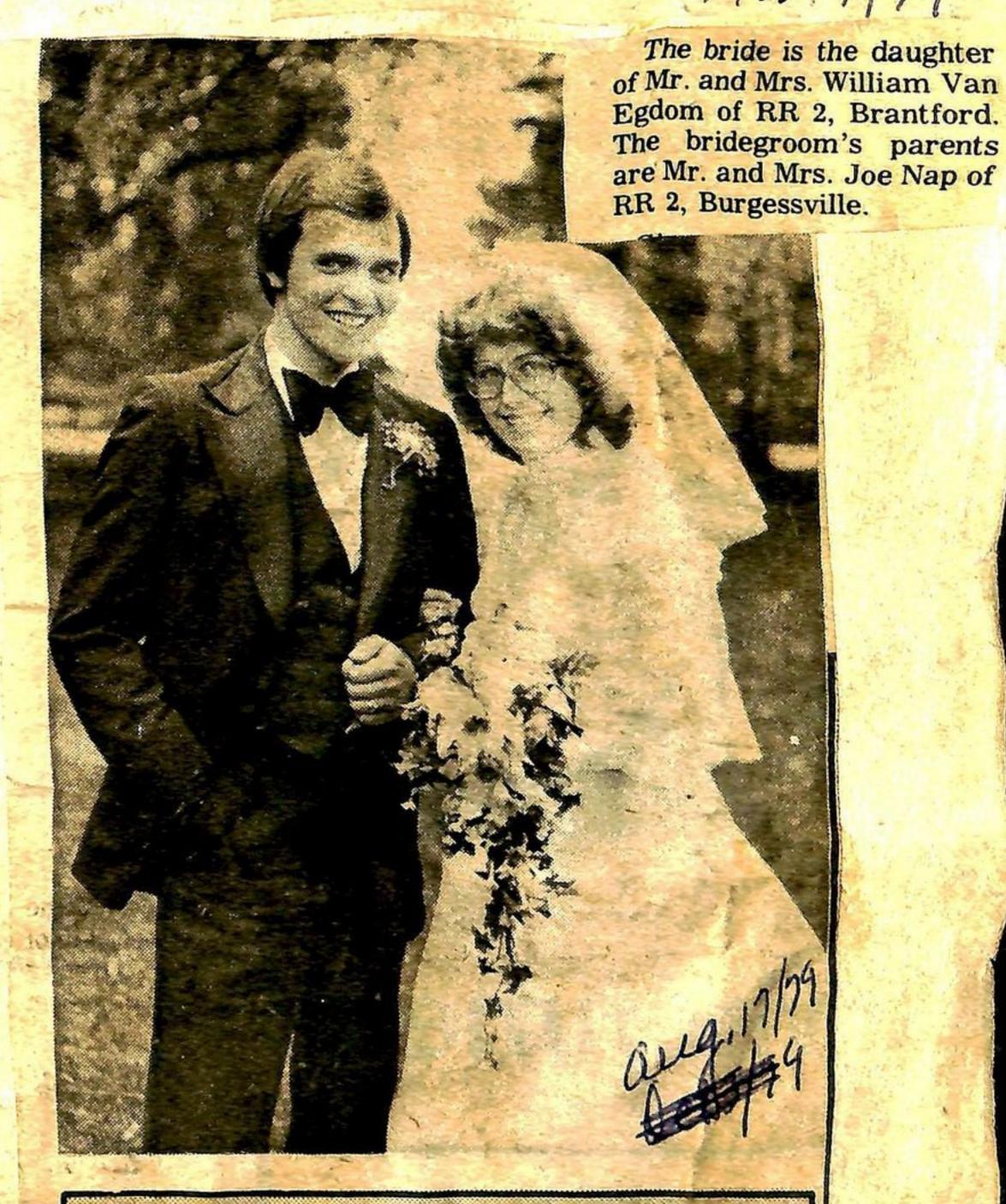
Rested at the Arn and Son Funeral Residence, Nor. wich, until Wednesday, thence to Burgessville Baptist Church for funeral

minovative farmer, always working for the improvement of agriculture and planning for the future.

The bearers were Stanley Tribe, Murray Rettie, Paul Fleming, Clendon Spencer, Fred Ritchens, and Willard MacKay.

Interment was in New Durham Cemetery.

Donations to the Canadian Baptist Overseas Missions Board or any other charity of your choice would be greatly appreciated.



Burgessville News

BURGESSVILLE (C) -Miss Kathleen Malcolm, Port Dover, spent a few days with her grandparents, Mr and Mrs. Bill McMillen.

Rick Pullin, California, is visiting his parents, Mr. and Mrs. Tom Blakely and family.

Mr. and Mrs. Jim Mac-Pherson, Killintillock, Glasgow, Scotland, and their daughter, Mr. and Mrs. Duncan Chisholm and family, Oakville, spent Sunday at the home of Mr. and Mrs. George Malcolm, Burgessville.