

# Oregon Coast Honey Lovers Festival - February 9, Yachats

## Overview

Your opportunity to taste a variety of locally produced honeys and meads, and to learn about bees and pollinators. Many shops and restaurants in Yachats will also participate in the honey and pollinators theme.

10:00 a.m. – 4:00 p.m.

Yachats Commons Building and Pavilion, 441 Hwy 101

Admission at door \$5 person | children ages 12 and under Free

**Talks, honey and mead tastings, and puppet shows.** (see Presentations)

Ongoing

### **Educational Displays** (MP Rm)

- Dr. David Gordon, Oregon Coast Bee Display • Central Coast Beekeepers Association • Bees Life Video
- Lane County Bee Keepers Association • Pollinator Restoration Project • Photos Display

### **Vendors** (MP Rm and Commons Pavilion)

- Shonnard's Nursery • Honey Tree Apiaries • Mushroom People's Honey • J.W. Mercantile • Nectar Creek
- Beekeepers Carpenter • Valkyrie Long Hives • Mountain Rose Herbs • Mercer Ridge Farm Honey Products
- Sundial Arts Eco-Apparel and Friends

1:00 p.m. – 2:00 p.m. \*Cape Perpetua Visitors Center, 2400 Hwy 101 (3 mi south of Yachats Commons)

**Speaker** | Free | \$5 parking fee or display NW Forest Pass, Oregon Coast Passport, federal recreation pass

6:00 p.m. – 9:00 p.m., Yachats Commons Pavilion

**Honey Hoedown** Bonfire and Music by "Red Diesel" | Entry fee \$5 person

Optional dinner tickets at door and on Brown Paper Tickets | No Host Bar with Mead and Honey Beer

## Presentations

10:30-11:30 **Honey Tasting #1, (Rm 5) presented by Jeffrey Warren**

*Jeffrey Warren is the owner/operator of JW Merc and is a connoisseur of specialty honeys. Jeffrey spent many years in the food and wine industries honing his culinary senses. He will offer a delightful sensory tasting, featuring a flight of unique honeys, helping you to experience the subtle differences of each.*

10:30-11:30 **Weird and Wonderful Bees of Oregon, (Rm 8) presented by Dr. Sarah Kincaid**

*Dr. Kincaid is an entomologist and pollinator specialist in the Insect, Pest Prevention and Management Program, Oregon Department of Agriculture. She is also the co-founder and ODA lead for the Oregon Bee Project. Sarah will speak about a few of the 500 species of bees in Oregon and specifically about five very cool bees that visit our gardens and backyards. The talk will focus on concepts for creating and maintaining bee habitat in a backyard setting and introduce some state initiatives to protect bees.*

11:30-12:30 **Puppet Show #1, (MP room) presented by Penny Walters**

*Penny Walters, who has a MA in education, is a writer, producer and director of original musicals that she performs at schools, festivals, libraries...anywhere where kids and families gather. Her fun and energetic show will help both children and adults gain a better understanding of honey bees and other pollinators.*

- 11:30-12:30 **Designing A Pollinator Garden, (Commons Pavilion) presented by Andrea Shonnard**  
*This year marks Shonnard's 35 year anniversary! Shonnard's Nursery, Florist and Landscape has been the go-to-place for Corvallis gardeners, providing plants, gardening supplies and helpful advice (and more recently beekeeping supplies.) Andrea grew up surrounded by plants, acquiring knowledge and appreciation for plants and their varying attributes. With her wealth of knowledge, she will provide you with the basics of designing a beautiful pollinator garden. And even if you are unable to attend the talk, don't miss the wonderful array of plants Shonnard's has for sale today in the Yachats Commons Pavilion.*
- 12:45-1:45 **Honey Bees: Insights on Some Fascinating Bee Behaviors and the Africanized Bee (Rm 8) presented by Dr. Ramesh Sagili**  
*Dr. Sagili is an Associate Professor in the Department of Horticulture at OSU. He obtained his Ph.D. in Entomology from Texas A&M University in 2007 specializing in honey bee research. His primary research focus at OSU is honey bee health, nutrition and pollination. He initiated the creation of the Oregon Master Beekeeper Program, and has received many research awards and authored several publications. Today Dr. Sagili will illustrate fascinating behaviors of honey bees and share the history and update us on the status of the Africanized bee.*
- 12:45-1:45 **Mead Tasting #1, (Commons Pavilion) presented by Phillip and Nick Lorenz**  
*Phillip and Nick Lorenz are brothers and co-owners of Nectar Creek in Philomath Oregon. While they sold their first batches of mead in their hometown of Corvallis, their success and the growing demand for their product pushed them to a larger facility in Philomath. The brothers focus on Session Meads, which are meads less than 10% ABV and carbonated. The meads are light, clean and refreshing, made from raw honey sourced directly from sustainable beekeepers.*
- 1:00-2:00\* **Roles of Native Bees in Pollination of Native Plant Communities**  
*\*(Cape Perpetua Visitors Center) presented by Dr. David Gordon*  
*Insect biologist, David Gordon, will introduce the audience to the diversity and natural history of bees in general, emphasizing the species native to North America (Honey bees were introduced to the New World). Displays of pinned specimens, posters, short movie clips, and slide presentations will illustrate the diversity of species collected from farms, orchards, state parks, coastal sand dunes, and residential neighborhoods in California, Oregon, Kentucky, Missouri, and Indiana.*
- 2:00-2:45 **Puppet Show #2, (MP Room), presented by Penny Walters**
- 2:00-2:45 **Honey Tasting #2, (Rm 5), presented by Jeffrey Warren**
- 3:00-3:45 **The Medicinal Properties of Honey, (Rm 8) presented by Fred Selby**  
*Fred Selby is Department Manager and Beekeeping Specialist for Shonnard's Nursery. As a second generation beekeeper from Chico California, Fred managed his father's commercial apiary for 15 years, including caring for 6,000 hives and raising over 30,000 queens. For most of Fred's life, he has used honey for more than a just delicious substitute for sugar. He will share some of honey's beneficial properties for healing, and share some of the reasons it should be a part of your first aid kit as well as in the kitchen.*
- 3:00-3:45 **Mead Tasting #2, (Commons Pavilion) presented by Phillip Lorenz**
- 4:00 p.m. **Programs inside the Yachats Commons end**