Abielle

Abielle Newsletter
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Colony Collapse Disorder

Colony Collapse Disorder, the title given to the recent vanishing honeybee syndrome, is gaining global concern as the threat to agriculture increases. Migratory honeybee pollination is a crucial element in the agricultural field because it enables farmers to meet public demand and produce larger quantities and better quality fruits and vegetables. The United States has experienced the loss of thousands of honeybees in the past year alone. Italy, Greece, Poland, Portugal, and Spain also suffered severe losses and CCD poses a great danger to even more European countries. Although the source of the problem is still unknown, researchers from around the world have come together to direct attention to the emergency of the situation. Progress is underway in identifying components that may potentially be *the* reason, or a *part* of the reason for the mass disappearance.

Honeybee pollinating flower

Points of interest;

- *Honeybee pollination and American agriculture.*
- *Vanishing honeybee syndrome.*
- *Honey history*
- *Honey and health*
- *Abielle specialty honey store.*

The winter of 2006-2007 beekeepers throughout the United States began reported enormous disappearances in their honeybee supply, ranging from 30 to 90 percent of their hives. The total number of colonies lost in the US estimates to roughly half a million to one million out of 2.4 million nationwide. These losses pose a grave danger to the agriculture industry, possibly causing irreparable damage. Roughly 90 different types of crops depend on honeybee pollination each year in order to successfully produce. In total, honeybees pollinate approximately 80% of all crops by transferring pollen from one flowering plant to another throughout the country. The transfer initiates fertilization that helps plants grow seeds, which then develop into the food we eat. Migratory pollination is an enterprise in which professional beekeepers transport nearly 500 honeybee colonies, by truck, throughout the country to be placed near seasonal crops that need pollination. The value added by honeybee pollination to American agriculture ranges between $15 billion to $20 billion a year, says Roger A. Morsen, a recently retired Cornell professor of apiculture. People have grown accustom to available and affordable fruits and vegetables. Discovering the source of the vanishing honeybees is crucial to sustain the same degree of quality and availability.

Honeybees returning to their hives after pollinating crops.

There have been gains made in the research of CCD. Federal scientists, the National Beekeepers Association, and state researchers are working hard to halt the disastrous decline. Some experts hypothesize that the new nicotine-based pesticide, which is banned in France due to apiculture protestors, is killing honeybees by damaging their immune and nervous systems. Other scientists say the cause is associated with pests and relating diseases, new or reemerging pathogens, or environmental and nutritional stress.

The exact cause for the vanishing honeybees remains a mystery. You can help researchers by donating funds that will make possible continued and more in depth research. You can either donate directly to the American Agriculture Foundation or purchase products that support the study of CCD. If you want to keep putting produce on your dinner table then you need to help.

HONEY

Improves Athletic Performance

Honey is a natural source of carbohydrates and glucose. Honey contains 17g of natural carbohydrates per tablespoon. Recent research has shown that honey helps athletic bolster athletic performance as well as act as a wound healing agent. During ancient times, Olympic athletes ate special foods such as honey and dried figs to enhance their performance during the games. Honey allows athletes to maintain optimal blood sugar levels throughout the duration of the exercise. For wound healing, honey is used topically or as an antiseptic therapeutic agent for the treatment of ulcers, burns and wounds, One study in India compared the wound healing effects of honey to conventional treatment in 104 degree burn patients. After just one week of treatment, 91 percent of honey treated patients were infection free compared to only 7 percent receiving conventional treatment. Honey also contains antioxidants and flavonoids that function as antibacterial agents.

Honey Nutritional Profile

Nutrition Facts

Serving Size 1 Tbsp (21 g)
Servings Per Container 22

Amount Per Serving	
Calories 64	
	% Daily Value*
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 17g	6%
Sugars 16g	
Protein 0g	

* Percent Daily Values (DV) are based on a 2,000 calorie diet

Abielle

Products

- Miels floraux
- Miels regionaux
- Miels bien etre
- Miels d'epice
- Confiserie
- Idees cadeau

Abielle honey is 100% pure providing you with all its' natural benefits. Protect your body from harmful agents and boost your energy by adding a dose of honey to your food. Sweeten your day, sweeten your life.

Honey and Wellness

Daily consumption of honey raises blood levels of protective antioxidant compounds. Honey helps individuals with type 2 diabetes and high cholesterol by lowering cholesterol and blood sugar levels. !00% natural honey acts as an anti-bacterial, anti-viral and anti-fungal substance. Research has even shown honey to act as an anti-cancer and anti-tumor agent. Honey was traditionally used for medicinal purposes. A tablespoon of buckwheat honey relieves coughs and respiratory illness.

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Honey History;

Honey has been used as a source of medicine and as a food since ancient times. Because of its' sweetness and rarity honey was viewed as sacred for many years. It was used mainly in religious ceremonies to pay tribute to the gods. For many years, only the wealthy were able to enjoy honey because it was so expensive. Fortunately for us, the sweetness and benefits of honey and now be enjoyed by everyone.

Abielle Thanks to Whole Foods!

January 2008 Abielle received the Whole Foods Producer Loan Program. The loan money will aid Abielle in production expansion and distribution. Beginning June 2008 Abielle will enter Whole Foods Specialty Departments in the Whole Foods grocers of the surrounding Seattle area. Annabelle, the owner of Abielle, is excited to enter Whole Foods because she feels its mission and objectives mirror her own. 'I am thrilled to make my products available in a grocer I can trust supports natural farming and production processes.' Whole Foods mission statement; 'We're highly selective about what we sell, dedicated to stringent Quality Standards, and committed to sustainable agriculture.' Whole Foods looks forward to support CCD and believes its customers will benefit greatly from Abielle products.

WHOLE FOODS MARKET