

The Beekeepers Lament How One Man And Half A Billion Honey Bees Help Feed America

The honey bee is a willing conscript, a working wonder, an unseen and crucial link in America's agricultural industry. But never before has its survival been so unclear—and the future of our food supply so acutely challenged. Enter beekeeper John Miller, who trucks his hives around the country, bringing millions of bees to farmers otherwise bereft of natural pollinators. Even as the mysterious and deadly epidemic known as Colony Collapse Disorder devastates bee populations across the globe, Miller forges ahead with the determination and wry humor of a true homespun hero. The Beekeeper's Lament tells his story and that of his bees, making for a complex, moving, and unforgettable portrait of man in the new natural world.

"A haunting story about the long reach of the past."—Maureen Corrigan, NPR'S Fresh Air "In this intriguing book, [Nordhaus] shares her journey to discover who her immigrant ancestor really was—and what strange alchemy made the idea of her linger long after she was gone." —People La Posada—"place of rest"—was once a grand Santa Fe mansion. It belonged to Abraham and Julia Staab, who emigrated from Germany in the mid-nineteenth century. After they died, the house became a hotel. And in the 1970s, the hotel acquired a resident ghost—a sad, dark-eyed woman in a long gown. Strange things began to happen there: vases moved, glasses flew, blankets were ripped from beds. Julia Staab died in 1896—but her ghost, they say, lives on. In *American Ghost*, Julia's great-great-granddaughter, Hannah Nordhaus, traces her ancestor's transfiguration from nineteenth-century Jewish bride to modern phantom. Family diaries, photographs, and newspaper clippings take her on a riveting journey through three hundred years of German history and the American immigrant experience. With the help of historians, genealogists, family members, and ghost hunters, she weaves a masterful, moving story of fin-de-siècle Europe and pioneer life, villains and visionaries, medicine and spiritualism, imagination and truth, exploring how lives become legends, and what those legends tell us about who we are.

We now live on a planet that is troubled—even overworked—in ways that compel us to reckon with inherited common sense about the relationship between human labor and nonhuman nature. In Paraguay, fast-growing soy plants are displacing both prior crops and people. In Malaysia, dispossessed farmers are training captive orangutans to earn their own meals. In India, a prized dairy cow suddenly refuses to give more milk. Built from these sorts of scenes and sites, where the ultimate subjects and agents of work are ambiguous, *How Nature Works* develops an anthropology of labor that is sharply attuned to the irreversible effects of climate change, extinction, and deforestation. The authors of this volume push ethnographic inquiry beyond the anthropocentric documentation of human work on nature in order to develop a language for thinking about how all labor is a collective ecological act.

Fifty fun & buzz-worthy ways to "bee" a local hero! Did you know that honey bees pollinate a third of the food we eat, but that a third of them are dying off each year? You have the power to keep them buzzing for years to come, and it couldn't be easier! Enhance your own life with steps as simple as gardening the right crops, or shopping local! Make a difference in your community, and the world, with these creative and inspiring ideas, such as: *Making your own beeswax lip balm *Planting the right flowers, fruits, and vegetables every season *Keeping your own beehive *Building the right buzz on social media *Creating a "bee bath" for bee-friendly lounging *Letting those weeds grow Help your favorite pollinator with 50 Ways to Save the Honey Bees!

A memoir and guide to living well. The Memory of Health is a meditation and conversation on well-being. What makes you thrive, even in the face of great odds? At the age of 22, Edie developed chronic fatigue after having surgery for a ski accident. While physical therapy was helpful, she had to seek alternative treatment to regain full use of her knee. In the course of seeking answers to her health challenges, she discovered the power of mindful living and became a conscious consumer in her quest for true well-being. Whether you like mainstream, alternative, or integrative medicine as your solution for health and well-being, be conscious of the choices you make, because the choices you make matter. Curated research on theories of CFS & chronic fatigue.

How the lives of wild honey bees offer vital lessons for saving the world's managed bee colonies Humans have kept honey bees in hives for millennia, yet only in recent decades have biologists begun to investigate how these industrious insects live in the wild. *The Lives of Bees* is Thomas Seeley's captivating story of what scientists are learning about the behavior, social life, and survival strategies of honey bees living outside the beekeeper's hive—and how wild honey bees may hold the key to reversing the alarming die-off of the planet's managed honey bee populations. Seeley, a world authority on honey bees, sheds light on why wild honey bees are still thriving while those living in managed colonies are in crisis. Drawing on the latest science as well as insights from his own pioneering fieldwork, he describes in extraordinary detail how honey bees live in nature and shows how this differs significantly from their lives under the management of beekeepers. Seeley presents an entirely new approach to beekeeping—Darwinian Beekeeping—which enables honey bees to use the toolkit of survival skills their species has acquired over the past thirty million years, and to evolve solutions to the new challenges they face today. He shows beekeepers how to use the principles of natural selection to guide their practices, and he offers a new vision of how beekeeping can better align with the natural habits of honey bees. Engagingly written and deeply personal, *The Lives of Bees* reveals how we can become better custodians of honey bees and make use of their resources in ways that enrich their lives as well as our own.

In this spellbinding exploration of myth, family history, and the American West, the award-winning journalist and author of *The Beekeeper's Lament* seeks to uncover the truth about her great-great-grandmother Julia—whose ghost is said to haunt an elegant hotel in Santa Fe. The dark-eyed woman first appeared in the 1970s, standing near a fireplace in a long black gown. She was sad and translucent, present and absent at once. Strange things began to happen in the Santa Fe hotel where she was seen. Gas fireplaces turned off and on without anyone touching a switch. Vases of flowers appeared in new locations. Glasses flew from shelves. And in one second-floor suite with a canopy bed and arched windows looking out to the mountains, guests reported alarming events: blankets ripped off while they slept, the room temperature plummeting, disembodied breathing, dancing balls of light. La Posada—"place of rest"—had been a grand Santa Fe home before it was converted to a hotel. The room with the canopy bed had belonged to Julia Schuster Staab, the wife of the home's original owner. She died in 1896, nearly a century before the hauntings were first reported. In *American Ghost*, Hannah Nordhaus traces the life, death, and unsettled afterlife of her great-great-grandmother Julia and her family, from Julia's childhood in Germany to her years in the American West with her Jewish merchant husband, to the spas and séance rooms of the late nineteenth century, to World War II and beyond. In her search to find and understand her troubled ancestor, Nordhaus travels across America and Europe, and unearths family diaries, photographs, and newspaper clippings; meets with historians, genealogists, psychics, and ghost hunters; and learns along the way some unexpected lessons about living. *American Ghost* is a touching journey of roots and memory, a story of pioneer women and immigrants, villains and visionaries, frontier fortitude and mental illness, imagination and lore. As she follows the strands of Julia's life, Nordhaus discovers a larger tale of how a true-life story becomes a ghost story—and how difficult it can be to separate history from myth.

Tali Blue is definitely going back to finish her last semester of rabbinical school...eventually. When she moved back to her hometown seven years ago to help her grandparents raise her younger sisters, she planned on it being temporary. Now though, she has a stable job and a stable life surrounded by the people she's known forever. It's all just fine - and then there's the incredibly annoying surprise of Maple. Maple just wanted to make weird art and practice her Ladino. And just like that, 15 years of adulthood has built a solid career, a great reputation as an art instructor, and a lackluster love life. It doesn't help that she's been spending all her free time consumed with making it as a Sephardic Jew into the Jewish art world that never seems to have space for her. When Tali's love of family, Maple's art ambitions,

and a Rosh Hashanah effort to #savethebees force these two together, both of them may learn that the only way out is up, together. This new year the honey is dripping on a lot more than apples. Higher is a steamy, butch for butch, grump-sunshine lesbian romance about what happens when you choose to take your dreams higher. This is the sweet and sexy second volume in the "Hot for the Holidays" series, a collection of queer Jewish love stories that can be read in any order and all year round. Content notes can be found on the author's website: rozalexander [dot] com/higher

Bees are brought to flapping, frolicking life in these playful pop-ups that toddlers will adore!

An essential tool for assisting leisure readers interested in topics surrounding food, this unique book contains annotations and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking.

In the latest of TIME's extraordinary volumes on scientific discoveries, this special edition curates the 100 most impactful recent breakthroughs across 10 disciplines. Through sharp photos and TIME's peerless reporting, readers will explore the most captivating news and revelations in technology, botany, archaeology, genetics, zoology, the Earth, the mind, the cosmos, medicine and chemistry. Among the highlights: How to curb Alzheimer's disease with small lifestyle changes Controversial findings about newfound human ancestors known as the Hobbits High-tech solutions to diabetes care The gene-editing technique known as CRISPR, and the ethical questions behind it Why the plight of the honeybee matters

NAUTILUS BOOK AWARD WINNER "A heartfelt meditation on farm, food, and family...a love story of the land and a life spent caring for it." —HANNAH NORDHAUS, author of The

Beekeeper's Lament In this love story of land and family, Kayann Short explores her farm roots from her grandparents' North Dakota homesteads to her own Stonebridge Farm, an organic, community-supported farm on the Colorado Front Range where small-scale, local agriculture borrows lessons of the past to cultivate sustainable communities for the future.

From roof to table – urban food has reached new heights. Soaring prices and concerns about chemical-laden fruits and vegetables increasingly drive us to grow our own healthy food close to home. In cities, however, vanishing ground space and contaminated soils spur farmers, activists, and restaurateurs to look to the skyline for a solution. The hunger for local food has reached new heights, and rooftops can provide the space that cities need to bring fresh, organic produce to tables across North America. The first full-length book to focus entirely on rooftop agriculture, Eat Up views this growing movement through a practitioner's lens, explaining: Structural, access, and infrastructural considerations Zoning and building codes Proven growing techniques Business and marketing strategies This graphically rich guide provides inspiration and advice to aspiring growers through photographs of successful rooftop farms and gardens and interviews with industry professionals. Easy-to-use checklists and a decision tree are included to help gauge the viability of each unique rooftop opportunity. Essential reading for home gardeners, entrepreneurs, restaurateurs, policy makers, academics, and designers, Eat Up takes urban agriculture to a whole new level, proving that rooftop farming is not just pie in the sky—it is the future of urban food. Lauren Mandel holds a master's degree in landscape architecture from the University of Pennsylvania and a bachelor of arts degree in environmental science. She is a project manager and rooftop agriculture specialist at Roofmeadow, where she designs green roofs and oversees green roof and rooftop agriculture projects around the country.

A rollicking exploration of the history and future of our favorite foods When we humans love foods, we love them a lot. In fact, we have often eaten them into extinction, whether it is the megafauna of the Paleolithic world or the passenger pigeon of the last century. In Lost Feast, food expert Lenore Newman sets out to look at the history of the foods we have loved to death and what that means for the culinary paths we choose for the future. Whether it's chasing down the luscious butter of local Icelandic cattle or looking at the impacts of modern industrialized agriculture on the range of food varieties we can put in our shopping carts, Newman's bright, intelligent gaze finds insight and humor at every turn. Bracketing the chapters that look at the history of our relationship to specific foods, Lenore enlists her ecologist friend and fellow cook, Dan, in a series of "extinction dinners" designed to recreate meals of the past or to illustrate how we might be eating in the future. Part culinary romp, part environmental wake-up call, Lost Feast makes a critical contribution to our understanding of food security today. You will never look at what's on your plate in quite the same way again.

Simplified Chinese edition of The World Beyond Your Head: On Becoming an Individual in an Age of Distraction

Among the many challenges confronting the liberal arts today is a fundamental disconnect between the curricula that many institutions offer and the training that many students need. Discipline-specific models of teaching and learning can underprepare students for the kinds of interdisciplinary collaboration that employers now expect. Although aware of these expectations and the need for change, many small colleges and universities have struggled to translate interdisciplinarity into programs and curricula that better serve today's students. Written by faculty engaged in the design and delivery of interdisciplinary courses, programs, and experiential learning opportunities in the small college setting, The Synergistic Classroom addresses the many ways faculty can leverage their institutions' small size and openness to pedagogical experimentation to overcome the challenges of limited institutional resources and enrollment concerns and better prepare students for life and work in the twenty-first century. Taken together, the contributions in this volume invite reflection on a variety of important issues that attend the work of small college faculty committed to expanding student learning across disciplinary boundaries.

Not so long ago, in a small island nation in the South Pacific, beekeepers produced a most peculiar honey. It was much darker than the clover honey everyone put on their toast in the morning, and it tasted very different. In fact, the honey was a problem: it was hard to get out of the combs, and even harder for beekeepers to sell. Today that honey, manuka from New Zealand, is known around the world. It fetches high prices, and beekeepers do everything in their power to produce as much of it as possible. Wound dressings containing manuka honey are used in leading hospitals, and it has saved the lives of patients infected with disease-causing bacteria that are resistant to standard antibiotic drugs. In so doing it has forced the medical profession to rethink its position on the therapeutic properties of natural products. This book chronicles the remarkable 'rags-to-riches' story of manuka honey, as seen through the eyes of a New Zealand beekeeping specialist who watched it unfold from the very beginning. It's a great tale of science, in which an inquisitive university lecturer found something totally unexpected in a product everyone had written off. It's also an entertaining account of the way that seemingly simple discovery caught the international media's attention, helping enterprising New Zealanders to develop manuka honey-based products and take them all around the globe.

