



Volume 17, Number 1 ❖ January 2026 ❖ [www.cinchvalleybeekeepers.org](http://www.cinchvalleybeekeepers.org) ❖ George Martin, Editor

🐝 **Next Meeting** : Thursday, Jan. 15th, 2026

Location : Treadway Fire Hall  
189 Hwy 131  
Treadway, TN 37881

Doors open at 6:30 pm

Meeting starts at 7:00 pm

Potluck dinner 7:30 pm

Lesson/presentation 7:45 pm

**Meeting Food Theme** : Chili Cookoff Potluck.

Cold weather, bring on the chili! This is a night for members to show off their best chili recipes and vote on their favorites. Those who don't want to get into the competition can bring toppings (cheese, onions, sour cream) or sides (cornbread, crackers, etc.). Please bring something to share. We will provide ballots and the recognized winner will have bragging rights until the next chili cookoff.

**Scheduled Speaker** : David Sams will be speaking about late winter management and preparations for spring.

**Reminder** : Membership renewals are due in January! Checks should be made payable to CVBA and mailed to the Treasurer (her address is on the last page of this newsletter) or pay in person at our meeting. If you are not sure when your membership expires please ask George ([cvbanewsletter@gmail.com](mailto:cvbanewsletter@gmail.com)) to check for you.

🐝 **Last Meeting**

It wasn't easy, but, in addition to our regular meeting, we managed to surprise Junior with his 80<sup>th</sup> birthday party. Surrounded by friends and family we sang Happy Birthday and along the way enjoyed 2 special birthday cakes while Junior got to open presents. Pictures are in the full, .pdf version of the newsletter (attached to this e-mail).

Club president Lloyd (Junior) Snelson opened the meeting with a prayer. Our treasurer was absent, but Junior reported our debits/credits and balance.

Visitors and new members were introduced.

Spring NUCs were discussed: Daniel Geleynse ([www.sevierbees.com](http://www.sevierbees.com)) will be providing them. He will deliver to us in late April to early May for \$175.00 each. He also has overwintered NUCs for \$250.00 but you have to arrange payment and pickup directly with Daniel for late March or first week of April. A \$20.00 deposit per NUC is required and will apply to the final purchase price. Junior already has reservations for 20% of supply, speak with him to reserve yours.

Junior then spoke at length thanking his family and club members for helping to honor him on his 80<sup>th</sup> birthday. Everyone could see how touched and grateful he felt.

Having been voted Beekeeper of the Year at our previous meeting David Sams was presented his certificate and received the acclaim of those assembled. This small token affirms the appreciation and gratitude felt for his years of service to the club and its members.

With no further business, the meeting adjourned and everyone had a wonderful Christmas meal topped off by birthday cakes and other delicious desserts. Steven Bouno's home made baklava was named Recipe of the Month and is included in the attached .pdf. Then we had our traditional "Dirty Santa" game. There was much fun as presents were unveiled, and then stolen back and forth. Some of the bee equipment was particularly popular and Glen was a frequent target of theft. Everyone had fun and no one left empty handed thanks to our generous membership.

Thank you to all the members who helped decorate for Junior's birthday, brought sides and desserts and those who helped serve and clean up afterwards.

 **Current Events:** A celebration of Junior's life and Merry Christmas meeting:



Getting the cakes and desserts ready.

Debbie's home made "hive" cake at lower left.







A surprised Junior after getting his birthday sash and lapel ribbon pinned on.



Blowing out the candles!

Junior awards David Beekeeper of the Year.



Trying to decide which present to open first.





## Recipe of the Month: Steven Bouno's Home Made Bakalva

### Ingredients:

#### Nut Mixture:

- 1 pound coarsely ground pistachios or walnuts
- ½ cup sugar
- 1 tablespoon cinnamon
- 1-1/2 cup melted butter (more if necessary)
- 1 pound filo dough (various brands are available at Walmart or similar markets)

#### Syrup:

- 3 cups sugar
- 1 cup water
- 1 slice lemon or 1 tablespoon lemon juice
- 1 cup honey

### Instructions:

1. Butter the bottom and sides of a 10" x 15" x 2" baking dish.
  2. Combine ground nuts, ½ cup sugar and cinnamon and set aside.
  3. Melt butter (skim top).
  4. Defrost Filo Dough.
  5. Cover the bottom of the baking dish with one layer of filo dough. Use a basting brush to coat the layer of filo dough with butter. Repeat adding layers of filo dough brushed with butter until there are 6 layers.
  6. Spread 1/3 of the Nut Mixture evenly.
  7. Add 4 layers of filo dough, buttering each layer.
  8. Spread a thin layer of nut mixture.
  9. Add 4 layers of filo dough, buttering each layer.
  10. Spread a thin layer of nut mixture.
  11. Repeat 4 layers of buttered dough & 1 thin layer of nut mixture until its all gone.
  12. Top with 6 more layers of buttered dough. Melt more butter as needed.
  13. Chill assembled baklava for 30 minutes.
  14. Cut assembled baklava into squares or diamonds (traditional shape)
  15. Bake at 325 degrees for 90 minutes. While baking, make and cool syrup by bringing sugar, water and lemon to a boil. Add honey and return mixture to a boil. Set aside and allow it to cool.
  16. As soon as the baklava is removed from the oven pour all of the cooled syrup over it
- Allow it to sit for 24 hours so the syrup will absorb. Eat and enjoy

**BOARD MEMBERS and OFFICERS**

**President:** Lloyd "Jr" Snelson  
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**Treasurer:** Lynda Eskola  
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**MEMBERSHIP**

Dues are payable upon membership application and renewable January 1st of each year you want to continue being a member.

Regular membership \$10 Family (one vote/family) \$15 Youth Single (No vote) \$5  
See a CVBA officer to complete a new membership form or find it on our web site.  
Checks should be made payable to CVBA and mailed to the Treasurer (address is above).  
Please let us know if any of your information has changed.

We want to make sure you can stay connected with the club and help you get the most out of your membership!

*Dues are not prorated. New member dues paid in or after October in any calendar year shall count for the following year. Renewal dues are payable January 1 of each fiscal year. Members who fail to renew before April 1 will be dropped. Only members in good standing prior to August 1 may vote in the October election.*

**CLUB MAILING ADDRESS**

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