

The Bee Line

Pineywoods Beekeepers Association

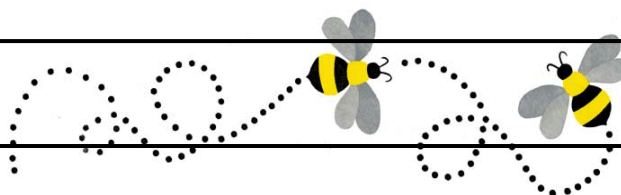
Next Meeting Thursday, January 12, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 17 Issue 1

January 2017



January Program

January is a great time to plan our beekeeping year and discuss any concerns about our apiaries. Our program will be a **Round Table Discussion** with our long-term beekeepers leading us in seasonal hive management, the start of pollen availability, planning for honey production and/or hive increase, and encouraging members' observations and questions. In addition, we'll take suggestions of program topics and speakers for this new year - come join us and start your beekeeping year!

Refreshments

Beverages: James and Cindy Dotson; Snacks: Don and Ginger Lymbery, Mike and Joanie Kochanek

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 (h), 903-288-0610 (c), or rachelpayne519@yahoo.com so that we may supply them.

You're the Bee's Knees!

12/15 – Roy Stark's donation of a complete wooden nuc box for auction at our Christmas meeting raised \$55 for PBA! Thank you, Roy! And thank you to all who made our Christmas get-together a success!

Congratulations to our 2017 Board of Officers!



Apiary Manager – Don Lymbery
Immediate Past President – Mike Bordelon
President – Mike Kochanek
Program Coordinator – Melony Jackson
Newsletter Editor – Rachel Payne
Secretary – Joanie Kochanek

Not pictured:

Vice President – Bob Love
Treasurer – Terry McFall
SFASU Liaison – David Gallager

Assorted Buzziness

2017 PBA dues are now due! \$10 email membership or \$16 postal membership, per family. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 tdmcfallclan@yahoo.com 409-384-3626.

January is also a good time to renew your Texas Beekeepers Association membership, as well as your subscriptions to The American Bee Journal and Bee Culture magazines.

Bee helpful and volunteer! PBA will have educational booths at some events and welcomes volunteers! If interested, contact Rachel Payne 936-715-0362 rachelpayne519@yahoo.com

2/17 – Educational booth with observation hive (honey sales possible) at East Texas Fruit and Vegetable Conference at Pitser Garrison Convention Center, Lufkin, 8:30 am to 3:45 pm.

Buy and Sell

Wanted: Roy Stark would like to buy 8 to 10 frames of disease-free old comb for swarm traps. 409-423-0263 after 4 pm texxsonn@sbcglobal.net

For sale: Auto siphon for mead making, \$10. Contact Rachel Payne rachelpayne519@yahoo.com

For sale: Honey. Contact Jesus Vazquez 409-381-8503 jesusvazquez99@yahoo.com

For sale: Honey in a 5-gallon bucket (~50 lb). Contact Chandra Atholi 936-591-2990 cell or atholic@gmail.com

What's Buzzing

1/21 – **Austin 6th Annual Beekeeping Seminar**. J.J. Pickle Research Campus, 10100 Burnet Road, Austin, TX 78758. \$60 registration. The mission of this daylong seminar is to educate people of all experience levels in sustainable bee husbandry and to provide funding for The Texas A&M Honey Bee Lab. This is a daylong seminar offering 6 different educational presentations running concurrently in each time slot throughout the day. This will provide many beginning and advanced subjects to choose from. A separate beginner track has been formatted covering a variety of startup topics for soon to be or very new beekeepers. Afternoon sessions will include many different presentations including: Honey Bee Management 1 and 2, Honey Bee Biology and Behavior, Top Bar Management 1 and 2, Varroa Management, Brood Disease Control, Swarm Capture Techniques, Raising Queens, Learn Honey Extraction Techniques, Harvest Economics, Beneficial Bee Flowers, Texas Ag Exemption, Ask an Expert, Queen Finding and Requeening, Honey Bee Reproductive Biology, Colony Supersedure and Management, Making Splits, Nutrition Management, Spring Management, Products of the Hive, Equipment Building Workshops, Increasing Hive Productivity, Mead Making
<http://us3.campaign-archive1.com/?u=72c25c8c602f28404da416d9d&id=ba572e9a96&e=c4493639db>

2/18-19 – **Mother Earth News FAIR** in Belton, TX. This is only the second time it's come to Texas. A 2-day event with more than 150 workshops on modern homesteading, animal husbandry, organic gardening, green building, natural health, renewable energy, real food, and more. Single-day pass \$25, weekend pass \$30, children 17 and under free. Pre-order weekend pass for \$20, includes free bumper sticker and 25% off coupon for FAIR bookstore. Pre-order single-day pass for \$15. 1-800-234-3368 <http://www.motherearthnewsfair.com/texas/>

The Natural Beekeeping Trust Photographic Competition 2017. Up to four entries can be made – either a sequence of pictures telling a story or individual pictures – between March 1 and June 30. The competition is free to enter for anyone (children require an adult to enter on their behalf). For more info, including terms and conditions, visit <http://www.naturalbeekeepingtrust.org/photographic-competition-2017>

The Great Sunflower Project. “People all over the country are collecting data on pollinators in their yards, gardens, schools and parks. Together, we take counts of the number and types of pollinators visiting plants (especially sunflowers). We have been gathering information on pollinator service since 2008, and now have the largest single body of information about bee pollinator service in North America. Thanks to our thousands of observers, we can determine where pollinator service is strong or weak compared to averages.” This would be a good project in which to involve your kids or grandkids. Their site has info and resources about bees and other pollinators. <http://www.greatsunflower.org/>

Comb-Grown Goodness

Baklava Cookie Cups

<https://www.honey.com/recipes/detail/6/baklava-cookie-cups>

For the Cookie

2 cups unbleached all-purpose flour
1 teaspoon orange zest
½ teaspoon ground cardamom
¼ teaspoon salt
1 cup unsalted butter, room temperature
¾ cup honey
2 large eggs, room temperature
1 teaspoon pure vanilla extract

For the filling and syrup

½ cup pistachios, chopped
½ cup honey
3 tablespoons water
2 teaspoons orange juice
4 green cardamom pods, crushed
1 cinnamon stick

Heat your oven to 350 degrees and grease a 24-cup mini muffin tin. In a medium mixing bowl combine the flour, orange zest, cardamom, and salt. In the bowl of your stand mixer with the paddle attachment, cream the butter and honey for about 1-2 minutes. The mix will look a little curdled at this point and that's fine; scrape down the sides. Beat in the eggs, then the vanilla. Mix in the flour in two parts. Using a cookie scoop, scoop the dough into the prepared muffin tin and bake for 10 minutes. Remove from the oven, let sit for about 3-4 minutes before using a dowel to carefully press down in the



center of each cookie to make a well. Let the cookies cool for about 15 minutes in the tin before removing to a cooling rack to cool completely. Once the cookies are cool prepare the syrup.

In a small saucepan over medium, heat combine the honey, water, orange juice, cardamom pods, and cinnamon stick. Bring to a simmer and remove from the heat. Drizzle a small amount in the bottom of each cookie cup and then fill with the chopped pistachios. Drizzle more syrup on top of the filled cookie cups. Serve immediately or store in an airtight container for up to 1 week.

* If you have any syrup remaining, save for another use.

Grilled Honey-Glazed Pork Tenderloin with Onions

<https://www.honey.com/recipes/detail/13/grilled-honey-glazed-pork-tenderloin-with-onions>

- ½ cup buckwheat honey
- ¼ cup extra-virgin olive oil
- ¼ cup cider vinegar
- 1 tablespoon minced garlic
- 2 teaspoons Herbes De Provence seasoning mixture
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 lbs. pork tenderloin
- 3 medium onions



Combine honey, oil, vinegar, garlic, herbs, salt, and pepper in a shallow pan. Add pork and turn to coat it well. Cover and refrigerate 2 to 4 hours. Turn pork occasionally. Remove pan from refrigerator 30 minutes before grilling. Prepare grill for a medium-hot fire with an indirect heat area. Slice onions in rounds 1/2 to 3/4-inch thick. Remove pork from marinade and boil marinade 1 minute. Taste and add more salt if needed. Grill pork over indirect heat, covered, until the middle is about 145°, 25 to 30 minutes. Brush pork generously with the marinade; turn every 10 minutes to evenly cook. Put onions over direct heat and brush with marinade. Turn frequently, brushing with marinade, until well-marked and soft, 8 to 12 minutes. Move onions off direct heat to finish cooking. Let pork rest 5 minutes before slicing into 3/4-inch thick slices. Serve with grilled onions.

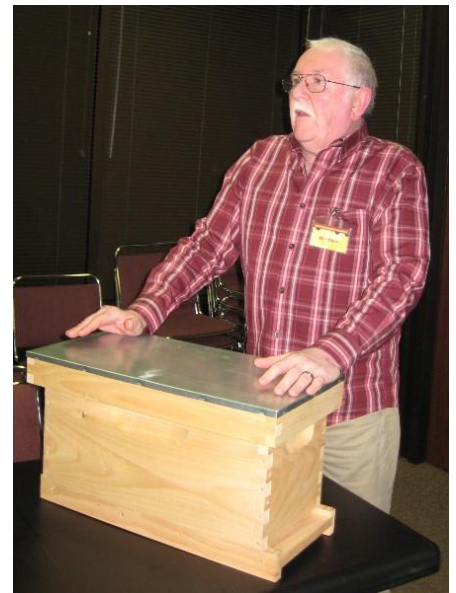
3-Ingredient Apricot Balls

<http://bargainmums.com.au/3-ingredient-apricot-balls>

- 1 cup dried apricots
- 1 tablespoon honey
- ½ cup desiccated coconut

Place the dried apricots, honey, and ¼ cup of coconut into a food processor. Process until mixture is well combined and begins to form a ball. Using wet hands, roll tablespoons full of the mixture into balls. Roll in the remaining 1/4 cup of coconut, and place on a plate or baking tray. Refrigerate for at least 15 minutes before serving, or alternatively store in the freezer.





Linda Bordelon and Cindy Dotson have December birthdays. Some of the Yoder kids drew winners for LOTS of door prizes; a couple of winners are pictured here. Roy Stark extolled the virtues of Betterbee's nuc boxes and auctioned one off; Don Lymbery was the winner.



Our December speaker, TBA Area Director Cameron Crane, donated a bottle of mead from his apiary for auction, bringing in \$25 for PBA. PBA members and guests enjoyed each other's company and an abundance of good food. Door prizes were donated by several people. Photos submitted by Linda Bordelon, Marie Kocyan, and Rachel Payne.