

# The Bee Line

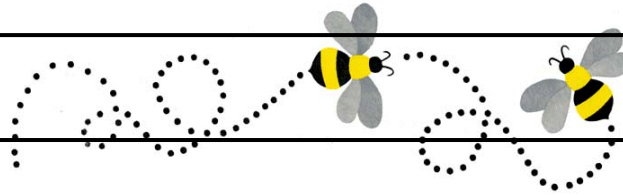
**Pineywoods Beekeepers Association**

Next meeting Thursday, January 14, 6:30 pm

Your home

<https://www.pineywoodsbeekeepers.org/>

Volume 21 Issue 1



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## January Program

Imagine walking out to your bee yard and finding your strongest double deep hive lifeless, bee parts piled deep on the bottom board and blanketing the ground in front of the hive. This is just what happened to Ted McFall, son of PBA Treasurer Terry McFall. Several months ago, Ted was the unlucky beekeeper whose colony was destroyed by the **Asian giant hornet** (murder hornet). He has been interviewed by several news networks, PBS, and some radio shows, and completed a couple of months of video work with Discovery Channel for a special to be aired in February. For tonight's program, he'll give a brief history of events there in Custer, WA, and update us with the current status of control efforts.

Use this link to join the Zoom meeting (Ctrl + click to follow the link):

<https://us02web.zoom.us/j/81856547148?pwd=SDZlWjduSnNTRmJBWVNxaFBDCWJyUT09>

Alternately, log into Zoom and enter the following meeting information:

Meeting ID: 818 5654 7148

Password: 863536

## Welcome to our Brood...

Naresh Agirawal

## Assorted Buzziness

The Board has been discussing a return to face-to-face meetings and hopes to offer Bee School this year.

We would normally announce that **2021 PBA dues** are now due. The Board voted to extend 2020 dues to cover 2021. I think we'll all agree that we didn't get our money's worth last year! If you paid dues in 2020, you're up to date.

January is a good time to renew your Texas Beekeepers Association membership, as well as your subscriptions to The American Bee Journal and Bee Culture magazines. Here are the links you'll need:

<https://texasbeekeepers.org/>

<https://americanbeejournal.com/subscribers/orderrenew-subscription/>

<https://www.beeculture.com/magazine/>



With sadness, we announce the passing of long-time PBA member Cecil Hunt on January 4<sup>th</sup>. Cecil held several offices in PBA over the years, including President, Vice President, Treasurer, and Apiary Manager. He assisted in the teaching of our Bee School and gave talks to our club and in the community. If you were privileged to attend one of his

talks, you know he was a gifted speaker with a great regard for the honey bee. Our sympathy goes out to Carlotta and their family. Visitation will be held Saturday, January 9<sup>th</sup>, from 12:00 to 5:00 pm at Carroway Funeral Home in Lufkin.

<https://www.carrowayfuneralhome.com/obituary/cecil-hunt>

### What's Buzzing

Asian honey bees paste pellets of animal feces on their nests to repel attacks by giant killer hornets, a very close relative of "murder hornets." This surprised researchers because bees are noted to be clean insects. Experiments showed that bees only spotted their hives after visits from predatory hornets. They found these hornets spent less than half the time at nest entrances with dung spotting and 94% less time trying to chew their way in.

<https://www.theguardian.com/environment/2020/dec/09/honey-bees-use-animal-poo-to-repel-giant-hornet-attacks>

### Buy and Sell

Wanted: Walter Gray, in Nacogdoches Co., is interested in bees to pollinate his fruit trees and garden. [walterman99@yahoo.com](mailto:walterman99@yahoo.com)

Wanted: Trinity Smith has moved back to the area and is eager to return to beekeeping. He's interested in helping you in your bee yard in exchange for bees. [tss.honeybees@gmail.com](mailto:tss.honeybees@gmail.com)

Wanted: Jay Jelinek is looking for a 9-frame manual radial extractor on legs. [jjelinek1020@gmail.com](mailto:jjelinek1020@gmail.com) or 936-637-4963

For sale: Varroa-resistant bees – 5-frame nucs (established comb/feed/brood/proven new queen) in your box in Groveton, \$120. Call for availability and reserve. FLOYD BEES/Rodger Floyd - After dark 936-831-2818 [floyd@consolidated.net](mailto:floyd@consolidated.net)

Beekeeping supplies are available at Atwoods in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches and Corrigan, Lufkin Farm Supply & Nursery in Lufkin, Circle Three Feed in Jasper, Motts

Hardware/TKC Knives in Spurger, Fairmount Lumber & Hardware in Hemphill, and Tractor Supply in Center, Hemphill, Lufkin, and Nacogdoches. Shipley's Donuts has buckets with tight-fitting lids for inside-hive pail feeding - just make the holes. \$1 for small, \$2 for larger size.

### **Seasonal Tips**

Robert Jones

January 1<sup>st</sup> is the beginning point for the beekeeping calendar in Deep East Texas for Angelina County and all the surrounding counties. This is the time that is critical to feed your bees. Some time on a warm day late in December on into the first week of January you should inspect the colony strength and resources.

Pollen patties, along with sugar syrup, can be added at the time of this inspection to push the queen for early brood production. (Note: Do not offer the pollen patty without syrup.) Do not go down into the hive looking for a queen or evidence of brood which will not be there. Rolling a queen at this point will lose the hive. Notice when you open the colony how many of the top bars have bees that come up on them and then count them. This indicates your hive strength.

Feed the bees the pollen patty resource according to the hive strength. Feed a whole patty for 8 to 10 frames of bees and ½ patty for 5 to 6 frames of bees. Two major reasons we feed in the early part of the year are to keep colonies that have wintered to this point from dying out due to a lack of resources and to support the colony expansion due to pollen which appears early in our area around the third week of January. Further south of Angelina county may see this happen in the second week of January.

The beginning of this natural pollen resource means that the hive will re-establish the brood nest since the queen will begin laying eggs for the first time in several months. (Pollen patties offered after the natural pollen has started will not be taken up as quickly and this resource can become a haven for the hive beetles.) With the hive expanding and resources dwindling due to the honey being used for heating and brood expansion, January and February become the easiest months to lose hives because winter cold snaps bring us to below freezing, sometimes for a week at a time. If this happens and the resources (mainly HONEY or syrup) are not available, the hive will be lost and you will find them with their heads down in the comb with the nest in a ball shape but overcome and gone.

Remember to keep that feeder full, especially this time of year, checking and filling only on warm days for inside colony feeders. Also, package bees are normally ordered from December to January 1<sup>st</sup> with delivery normally after April 1<sup>st</sup>.

### **Comb-Grown Goodness**

#### **Firecracker Salmon**

[www.honey.com](http://www.honey.com)

4 salmon filets (approx. 1 1/2 lbs.)

**For Salsa:**

1 cup cherry or grape tomatoes, cut into quarters  
1 cup strawberries, tops removed and chopped into 1/2" pieces  
2 green onions, trimmed and sliced thinly  
2 small or 1 large jalapeno, seeds removed and minced  
2 T honey  
zest and juice of 1 lime  
2 tsp. seasoned rice wine vinegar  
kosher salt and fresh ground pepper to taste

**For Firecracker Glaze:**

3 T honey  
1 T tamari or soy sauce  
1 T seasoned rice wine vinegar  
1/2 tsp. crushed red pepper flakes



Preheat oven to 400°F and coat a heavy sheet pan with non-stick cooking spray. Combine all the salsa ingredients in a small bowl and toss to combine; set aside for the flavors to develop. Whisk together the glaze ingredients, place the salmon filets on the sheet pan, and brush with the glaze. Bake the salmon for 12-15 minutes, brushing with the glaze every 3-4 minutes. Remove the salmon from the oven and serve with the salsa.

**Honey Beer Bread**

<https://www.gimmesomeoven.com/honey-beer-bread/>

3 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon fine sea salt  
1/4 cup honey\*  
1 bottle (12 ounces) beer  
1/4 cup butter, melted

Heat oven to 350°F.

In a large mixing bowl, stir together the flour, baking powder, and salt until combined. Slowly pour the beer and honey into the flour mixture, and stir until combined.

Pour half of the melted butter into the bottom of a 9x5-inch bread pan and brush it around to grease the inside of the pan. Add the batter and spread it out in an even layer. Then brush the remaining melted butter evenly on top of the batter.

Bake for 40 to 50 minutes, until a toothpick or knife inserted in the middle comes out clean. Remove and transfer the pan to a wire baking rack and let the bread cool for at least 10 minutes. Slice with a bread knife, serve warm, and enjoy!

