

The Bee Line

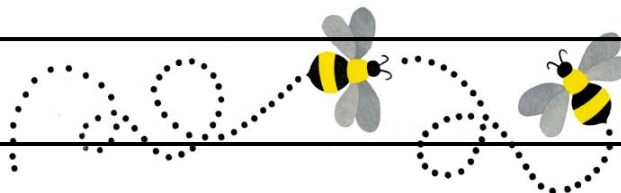
Pineywoods Beekeepers Association

Next Meeting Thursday, February 11, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 16 Issue 2



February 2016

February Program

Kacy Cole, Dadant & Sons Inc., Paris, TX, Branch Manager, pops in occasionally to graciously bring us our Dadant orders. This trip he's staying a spell to discuss "**Honey Bee Nutrition**" and its importance during "Spring Buildup." Novice and seasoned beekeepers alike will appreciate his advice! He'll also talk about new products and inventions, and his own enterprising beekeeping adventures from "newbee" to managing more than a few backyard hives. Bring your questions and observations and let's start the beekeeping year with a buzz!

Refreshments

Beverages: James Dotson; Snacks: Rita Hester and Brian Yoder

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!

1/21 – Linda Bordelon presented a Wildscape program to the Hemphill Garden Club meeting which included the native plants, flowers, and trees that bees love.

1/28 – Mike Bordelon spoke about making creamed honey and James Dotson spoke about making mead at the Shelby Co. Beekeepers Club meeting.

Assorted Buzziness

PBA Youth Program

Details of our second annual beekeeping youth group are being finalized. If you know of any friends, family, or community youth between the ages of 12 and 19 by December 1 who are interested in becoming East Texas beekeepers, please send their name and parental email address or mailing address to our Youth Program Chairman for an application: Colin Bishop cbish@yahoo.com 409-466-4644(c)

2016 PBA Dues 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

BEEKEEPING SUPPLIES OPPORTUNITY – FREE DELIVERY TO MEETING!

We welcome back Kacy Cole, Dadant & Sons Inc., Paris, TX, Branch Manager, to be our speaker at this February meeting! In addition, once again, he'll be able to bring your Dadant orders, shipping free! Elm pollen is now being gathered and flown to hives and the queens are laying brood – Spring Buildup has begun! Whether you are aiming for honey production or colony increase/splits, check your plans and your equipment and supplies as we have another **Great Opportunity from Dadant & Sons Inc. Beekeeping Supplier – Paris, TX Branch**, for your orders to be brought to this February 11 meeting **FREE OF SHIPPING FEES!**

- See catalog at <http://www.dadant.com/> (2016 catalog is out, but 2015 shown online - ask Paris Dadant rep for product info if you need it) - order by phone and pay for your order from the **PARIS BRANCH ONLY at 877-632-3268** MON - FRI 8am - 5pm and be sure to say **"PLACE ORDER ON KACY COLE'S PALLET FOR PINEYWOODS BEEKEEPERS, LUFKIN, FEBRUARY 11"** (therefore no shipping fee charge). Having item number and quantity ready will expedite your order. Then come to the meeting early if you can (we'll be there about 6 pm) to pick up your order at the Angelina County Chamber of Commerce. If you can't make it, arrange for someone to hold it for you.
- Payment to be made at time of phone order (by mailed check, or wire transfer, or bank letter of credit, or credit card charge-Visa, MasterCard, Discover) - No payment on delivery.
- **Last date to order for this opportunity is TUESDAY, FEBRUARY 9**, but order as soon as possible so they can gauge the 16' trailer load - once filled, orders will be shipped instead, if desired, with a shipping fee. And later orders may be back-ordered and therefore, if still desired, would be shipped with a shipping fee. Forgot to order something? No problem, you'll have a new separate order and payment. Thank you for your cooperation and we look forward to doing business with you in years to come!

Kacy Cole
Dadant & Sons Inc.
Paris Texas Branch
TOLL FREE 877-632-3268
903-784-6145
Fax: 903-784-2161
kcole@dadant.com

We're looking forward to greeting Kacy Cole as our closest rep of *"America's oldest and largest manufacturers of beekeeping supplies!"*

Buy and Sell

For Sale: Varroa resistant Queen cells (\$4) available 3/12 &13, 3/19 & 20; mated caged Queens (\$18) availability starts ~4/2; nuc of 5 frames established bees and queen in your box (\$90) available early May. Call for availability and to reserve - pick up in Groveton. Rodger Floyd 936-831-2818 evenings.

Wanted: Bonnie Brymer bonnie.brymer@gmail.com lives in Etoile and wants to purchase some very local honey

Watch for 2016 Grand Opening of Mann Lake LTD Beekeeping Supplier in Marshall, TX – currently renovating a building to include a retail store, hive component boxes construction area, and dispensary for cane sugar syrup by the tanker or smaller containers. For info 800-880-7694 (corrected).

Beekeeping supplies now available at Atwoods (Miller Manufacturing: Little Giant \$\$) in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches (MM:LG \$\$\$) and Corrigan, Circle Three Feed in Jasper, and Lufkin Farm Supply on Lufkin Ave. in Lufkin.

Ongoing bulk white granulated sugar source in Tyler – approx 35 cents/lb by the 55-gallon drum or smaller portions to your container. Les Jeske 903-561-2085 PM 4011 Birdwell Drive, Tyler 75703.

Bee helpful and volunteer at a PBA educational booth at the following events! Volunteers welcome and needed to help present the world of honey bees and beekeeping to our communities!

Friday, 3/4 – “Science Day” at Dunbar Primary School, Lufkin. Explain honey bees and beekeeping to Kindergarteners, 1st and 2nd graders. Observation hive allowed, set up after 7am, five 30-minute talks start at 8:15am. Contact Marie Kocyan 936-632-2272 redcutridge@yahoo.com

3/5 – How-To Festival at Nacogdoches Public Library. 12-4pm. Contact Rachel Payne at 936-715-0362, 903-288-0610, or rachelpayne519@yahoo.com (The Bordelons will be helping.)

4/2 – SFA Spring Plant Sale and Nacogdoches Farmers’ Market Spring Fling. Details forthcoming on these events, but they’re at separate locations. Contact Rachel Payne at 936-715-0362, 903-288-0610, or rachelpayne519@yahoo.com

What’s Buzzing

2/20-21 – Mother Earth News FAIR in Belton, TX. This is the first time it’s come to Texas. A 2-day event with more than 150 workshops on beekeeping, gardening, cheese-making, 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 (I called but no one could confirm when the pre-order sale ends). 800-234-3368 <http://www.motherearthnewsfair.com/texas/>

3/5 – Free Workshop: Organic Pest Control & Fertilization, Composting, 10am-11:30am, Pinewoods Herb Farm, 2259 County Road 4625, Kennard, Texas 75847. Been all-organic over 20 years at PHF and 50+ acres we call home. No chemical fertilizers, pesticides or fungicides - you should see our garden! Fifteen raised beds of pest-free vegetables - three compost piles in various stages of decomposition - we let nature do all the work and she does it beautifully. The Workshop is free and everyone is welcome to attend – we do ask that you call or email to reserve a spot. If the weather doesn't cooperate or we cancel for some other reason, we'll contact you. Cindy 936-655-2416 cindy@pinewoodsherbfarm.com

Scientists have long believed that an excess of royal jelly in the diet of a honey bee larva is what results in a queen bee. New research suggests that it’s *not* feeding an immature queen pollen and honey that

makes her royal. Beebread and honey contain a variety of phenolic chemicals, while royal jelly has no detectable phenolic acids. Flavonoids, one kind of polyphenol, increase immune responses of adult worker bees and help bees detoxify pesticides faster. A group of scientists wondered how developing bees would react to phenolic compounds. They fed two groups of bee larvae diets with and without p-coumaric acid, a common type of flavonoid. Bees on the p-coumaric acid diet had smaller ovaries, 14 genes known to be involved in worker-queen differentiation were upregulated, and in one set of genes known to regulate organ size in animals, p-coumaric acid significantly changed the expression of over half of genes involved in that signaling pathway. The conclusion is that instead of chemical castration by denying workers royal jelly, this feeding process protects the queen's ovaries by sheltering her from potential damage by plant chemicals.

<http://www.wired.com/2015/09/royal-jelly-isnt-makes-queen-bee-queen-bee/>

Purdue University scientists are breeding bees that chew on Varroa mites; they find about 45% of the mites that are falling off have their legs chewed.

<http://indianapublicmedia.org/news/purdue-bees-bite-mites-88966/>

<http://www.npr.org/sections/thesalt/2016/01/11/462391470/a-hardier-honeybee-that-fights-back-by-biting-back>

PBA member James Laughlin of Shelbyville passed away on January 22, 2016. He was an enthusiastic member since 2013. In this picture from our September 2015 meeting, he was sharing his beekeeping knowledge and experiences during his "Basics of Beekeeping" program. We will miss James in our PBA family.



From the Hexagonal Office

by Mike Bordelon

Since our last meeting Linda and I have attended the Jan. 21 Hemphill Garden Club meeting where Linda shared how to certify a "Wildscape" using native trees, flowers, and plants that bees love. On Jan. 28 James and Cindy Dotson demonstrated the process of Meade making, and I showed how to make cream honey. On Feb. 4 we will share "The Fun of Beekeeping" to the Kilgore Garden Club, and on Feb. 22 present a beekeeping program to Hemphill High School seniors. During the coming year, let's all plan to become involved and share our knowledge of beekeeping to members of the community.

President's Project - I have planed planks to 7/8" thickness and cut to 4' long and 9 5/8" deep in order to contain 38 Langstroth deep frames with both plastic and wax foundation.

BEE AWARE FOR FEBRUARY

Bees will begin collecting pollen and nectar and the queen will begin laying if she hasn't already. Keep sugar water and pollen substitute out for them. If we should have 4 or 5 days of dearth, they will likely starve.

Beekeeping Vocabulary: Five words to learn are:

Precocious – When bees develop certain abilities at an earlier age than normal, usually out of necessity.

Trophallaxis – The exchange of food from one bee to another.

Polyethism – Describes a division of labor within a colony carried out at different ages.

Thelytoky – A type of parthenogenesis in which females are produced from unfertilized eggs. More common among cape honey bees, but it is possible among *apis mellifera* (Our European Honey Bees)

Parthenogenesis-With honey bees, it is when a drone develops from an unfertilized egg.

Comb-Grown Goodness

Curried Honey-Glazed Chicken Wings

<http://www.honey.com/recipes/detail/5/curried-honey-glazed-chicken-wings>

- 1 cup honey
- ½ cup crushed tomatoes
- 2 teaspoons curry powder
- ½ teaspoon ground cumin
- ¼ teaspoon ground cayenne, to taste for preferred heat level
- 1 tablespoon apple cider vinegar
- 2 ½ pounds chicken wings

Combine honey, tomatoes, curry, cumin, and cayenne in the food processor and puree until smooth. Transfer to a saucepan and bring to a boil.

Boil, gently, over medium low heat, stirring occasionally, 10 minutes. Remove from the heat and cool to room temperature. Stir in the vinegar.

Meanwhile cut the chicken wings in thirds, cutting at the joints. Discard the wing tips. When the glaze has cooled combine the cut up wings and the glaze in a large heavy duty self-closing bag. Refrigerate, turning the bag once or twice, several hours or overnight.

When ready to cook the wings preheat oven to 375°F. Line a large rimmed sheet pan with heavy duty foil and spray the foil with non-stick spray. Lift the wings from the marinade and arrange on the prepared baking pan. Transfer the remaining marinade to a saucepan and bring to a boil. Reduce the heat to low and boil gently 10 to 15 minutes.



Bake the wings, turning twice and brushing with the boiled marinade, every 15 minutes. After 35 to 45 minutes the wings should be nicely browned and glazed. Serve either hot or at room temperature.

TIP: Try using a buckwheat, alfalfa or wildflower honey varietal in your marinade for an extra flavor boost.

Recipe courtesy of Marie Simmons, cookbook author.

Chipotle-Mango Salsa

<http://www.honey.com/recipes/detail/5/chipotle-mango-salsa>

- 1¼ cups mango, peeled and chopped
- 1/3 cup red onion, chopped
- 1/3 cup red bell pepper, chopped
- 1/3 cup fresh lime juice
- 2 tablespoons honey
- ¼ cup fresh cilantro, chopped
- 1 tablespoon canned chipotle pepper in adobo sauce, minced
- 1 teaspoon Kosher salt
- ¼ teaspoon coarsely ground black pepper
- 2 garlic cloves, minced



Stir together all ingredients in a medium bowl. Cover and chill until ready to serve.

Zucchini Chocolate Chip Cookies

(from *Animal, Vegetable, Miracle* by Barbara Kingsolver)

- 1 egg, beaten
- ½ cup butter, softened
- ½ cup brown sugar
- 1/3 cup honey
- 1 tablespoon vanilla extract
- 1 cup white flour
- 1 cup whole wheat flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 c finely shredded zucchini
- 12 oz chocolate chips

Combine wet ingredients in a large bowl. Combine dry ingredients in another bowl, then blend into liquid ingredients. Stir in zucchini and chocolate chips; mix well. Drop by spoonful onto greased baking sheet and flatten with the back of a spoon. Bake at 350° for 10 to 15 minutes.



Meet the Members



Brian Yoder

Brian is a beginning sideliner beekeeper. He started keeping bees in May of 2015 because he is interested in producing honey and thought beekeeping would be a good trade to learn. His best experience has been opening up a health hive where everything looked good, with lots of brood and no pests. His advice to new beekeepers is “Get involved with those who have experience.”

Brian builds and sells portable buildings. He and his family enjoy working together.



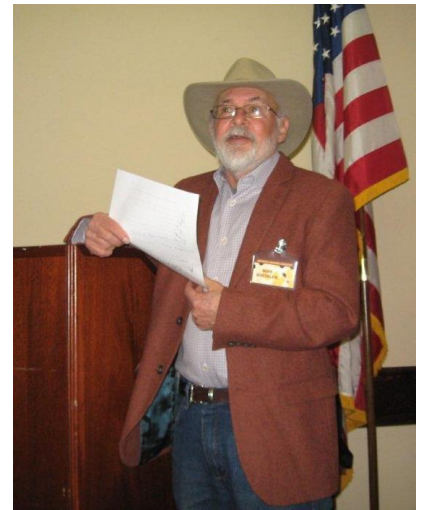
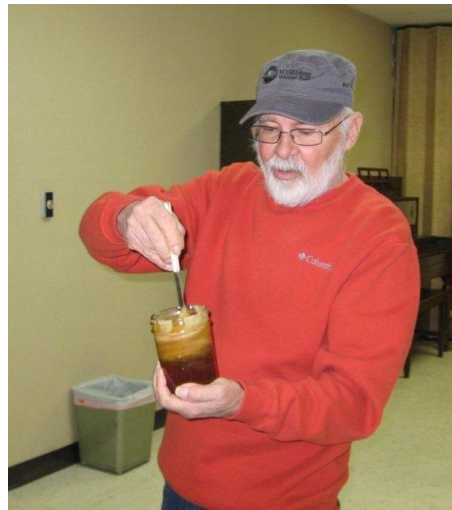
Brian and wife Randi with their children Natasha (4), Brianna (8 ½), Eliana (1 ½), and Brandon (6 ½)

Margaret Forbes

Margaret is a beginning hobbyist beekeeper. She’s been keeping bees for six months. She started because she’s always wanted to produce her own honey and she wants to help save the bees. Her best experience has been watching her first hive thrive. Margaret’s advice to new beekeepers: “Check bees often – now I need to follow my own advice.” She also likes to garden and play/watch soccer. She is an environmental professional who works for KBA EnviroScience in Lewisville, Tx.



Photo at left: Newsletter Editor and SFASU Liaison Rachel Payne, Program Coordinator Marie Kocyan, Treasurer Terry McFall, President Mike Bordelon, Secretary Linda Bordelon, Apiary Manager Don Lymbery, and Vice President Keith Brashear



Top: Linda Bordelon (shown with the Hemphill Garden Club president Janis Speights); gingerbread bees at Jan meeting
Middle: Marie Kocyan presenting at Jan meeting; Mike Bordelon making creamed honey at Shelby Co. Beekeepers Club meeting; Mike Bordelon presiding at PBA Jan meeting
Bottom: Jesse Payne sampling creamed honey at Shelby Co. meeting; Cindy and James Dotson talking about making mead at Shelby Co. Beekeepers Club meeting
Cookie photo by Rachel Payne. All others submitted by Linda Bordelon.