

The Bee Line

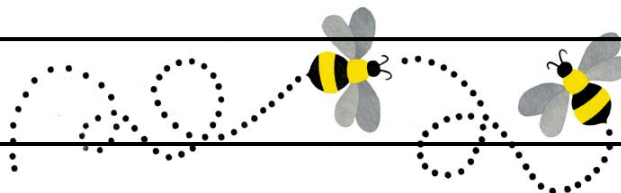
Pineywoods Beekeepers Association

Next Meeting Thursday, February 9, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 17 Issue 2



February 2017

February Program

Do you have a honey bee colony that is 'one bee short of a swarm?' No time like the present to make plans for your apiary increase of colonies, or plans for your honey production - timed just right, you may be able to do both starting in early March! PBA member, queen rearer, and nuc supplier, Rodger Floyd, will discuss the basics of creating **Spring Splits** to increase foraging honey bees and avoid swarming colonies during the late Spring nectar flow.

NOTE: Before the program, we'll hold an **Auction of Beekeeping Supplies and Protective Gear** generously donated by PBA member Brian Isham to benefit our PBA Youth Program (items on page 3).

Next month - chasing swarms and baiting hives

Refreshments

Beverages: Roy Stark; Snacks: Rita Hester and Melony Jackson

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 can supply them.

Welcome to our Brood...

Traci DeSouza, Ronnie Moors, and Marlow Shubert

You're the Bee's Knees!

1/3 – Mike Bordelon presented a program to the Deep East Texas Beekeepers Association. He discussed his long hive using slides detailing construction techniques.

1/12 – Bob Ham donated 5 gallons of honey to PBA to be sold at various events.

1/25 – Brian Isham for his very generous donation of his beekeeping equipment and protective gear toward funding our PBA Youth Program! "Beekeepers are good people, and good people are beekeepers!" And Marie thanks James Leftwich for trailering the items!

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.

Roy Stark Beekeeping Inspiration Award

Roy Stark announced his decision to give an award to a deserving PBA member each year, to be presented in January. He is open for suggestions throughout the year.

The award for 2016 (a 5-frame nuc box from Betterbee) was presented to Newsletter Editor Rachel Payne. About choosing a recipient, Roy said, "I wanted to look at a lot of factors. Rachel's involvement with the club was just one factor. Her positive and outgoing personality within the club played a big part. Plus I felt she's the almost unseen glue at times that holds our club together. Communication is the most important factor for any club to be successful. Check! I decided she was my choice on the way from the Christmas party a month ago."



From Rachel: I was speechless when Roy presented me with this award. I'm still not quite sure what to say. It was completely unexpected. He'd just gotten through singing Terry McFall's praises, so I expected him to get it! I'm honored to be the first recipient. Thank you, Roy, for your generous award. Thank you, beekeeper friends, who've taught, helped, and encouraged me over the years.

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

3/25 – How-To Festival at Nacogdoches Public Library. 12pm – 4pm.

4/8 – Nacogdoches Farmers Market Spring Fling. 8am – 3pm. Some of you will notice the new time. They would like to accommodate more visitors, musicians, groups, and vendors, so they're trying extended hours this year.

Buy and Sell

Wanted: Rita Hester's friend is looking for cleaned or uncleaned beeswax at a good price to preserve and harden items made of rope. Send info to Rita at hestrhos@gmail.com

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

Auction Items

HIVE COMPONENTS:

5 Deep boxes assembled, painted
[2 Deep boxes unassembled w/nails– for YP]
8 Medium boxes assembled, painted
6 Medium boxes assembled, not painted
2 Shallow boxes assembled, painted

2 Hive Stands, metal, 4'L x12.5"H x18.25"W
5 IPM Screened Bottom Boards, painted
6 Migratory Lids (5 painted)
3 Entrance Reducers
2 Boardman Feeders, metal
Hive Tool, 9 1/2", red
Hive Tool, 9 1/2", yellow
1 Frame Spacer, metal
1 Frame Spacer, plastic

FRAMES:

4 Medium ALL plastic, yellow

For Wax Foundation (wedge strip):

4 Deep assembled
Box of Deep unassembled
20 Medium assembled
Box of Medium unassembled

Framing jig for Deep frame
Framing jig for Medium frame

WAX FOUNDATION:

160 Deep, wired w/hooks
40 Medium, wired w/hooks

Wiring tools for wax foundation
Deep Foundation Wiring Jig
Medium Foundation Wiring Jig

EXTRACTION EQUIPMENT:

4 Queen Excluders, metal
1 comprehensive Fume Board
Uncapping Bin, clear plastic
Uncapping Knife, electric (no temp gauge)
Scratcher, heavy metal
Honey Extractor, SS, 4 deep frame, hand crank
Mesh Sieve Filter set, metal, double
White plastic Bottling Bucket, 5 gallon, w/gate valve
Bucket Lid Lifter
[Honey bottles, various, plastic – for PBA Apiary]

PROTECTIVE GEAR:

Mann Lake ventilated jacket w/zip on hooded veil, XL
Mann Lake cotton pants, XL
Walter T Kelley poly suit w/zip on hood feature (no veil), L
1 Mesh Helmet and 1 String Veil
Mann Lake gloves, goatskin, ripstop sleeve, new, XL
Mann Lake gloves, goatskin, ripstop sleeve, L
BK gloves, leather, ventilated, M

What's Buzzing

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/>

2/25 – **Brazos Valley Beekeepers Association Beekeeping Class**. FREE. 1pm – 4pm at Producers Cooperative Association, Bryan. Basic beekeeping class. Contact Brazos Valley Beekeepers Assn at 325-668-7753 or www.bvbeeks.org If you're on Facebook, <https://www.facebook.com/events/1841340542788277/>

3/25 – **Central Texas Beekeepers Association 9th Annual Bee School**. 8:30am – 5:30pm at Washington Co. Fairgrounds, Brenham. Beginner Beekeeper class as well as Intermediate Classes on Bee Plants of Central Texas, Beekeeping for Property Tax Ag Exemption, Beescapes - Selecting Honey Plants, Chemical-Free Beekeeping, Honey Bee Reproductive Biology, Managing Honey Bees in an Africanized Zone, Raising Queens, Removing Bees from Structures, Making Increase with Splits, and even making Products from the Hive like lip balm and soap. Register by 3/21 for \$65 for first adult and \$60 for second. Children ages 4-18 are \$25 each. Online registration from 3/22-3/24 is \$10 per person extra. Walk-up registration is \$25 per person over early bird rate. Registration includes bbq meal and Blue Bell ice cream, also a school "book" containing info from most classes. Enrollment limited to first 550. 979-277-0411 <http://www.centraltexasbeekeepers.org/ninth-annual-beekeeping-school---2017.html>

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/>

Seasonal Tips from our Seasoned Beekeepers

Excerpted from *East Texas Beekeepers Monthly Guide Book* - Unusual East Texas weather has become the norm, it seems. We may see a pollen season starting earlier than mid-January with Elm trees taking the lead and stimulating queen bees to start laying again. This results in a more intense use of available honey stores by both house bees and foraging bees, so check their stores - there should be 1-2 double-sided deep frames of honey in each hive. A strong colony going into February should have 6-10 frames of apparent bees and 10-30 lbs of honey. Open hives only when 60 degrees or more during sunny early

afternoons with no wind, and work as quickly as possible. Alternately, lift the back of a hive to assess weight and feed accordingly. Winter feeding is 2:1 sugar water, but no less than a 1:1 ratio. Also during this slow season, clean, repair, and restore old frames and hive boxes, order supplies perhaps before early February price increases, and plan your apiary year for honey production and/or colony increase!

From the Hexagonal Office

Mike Kochanek

For those of you who did not attend the January meeting, my name is Mike Kochanek. I've been a beekeeper, along with my wife, Joanie, for four years. We were introduced to beekeeping by Terry McFall and Jesus Vazquez, both of whom continue to be our mentors and advisors.

It is a privilege to be elected President of PBA. I feel honored to have such a competent "staff." Joanie Kochanek, Rachel Payne, Bob Love, Melony Jackson, Don Lymbery, Terry McFall, David Gallager, Marie Kocyan, and all the wonderful and helpful members. I look forward to our monthly meetings to learn more from our membership. We will continue to have the Q&A sessions, so members, feel free to bring your questions, tips, and ideas to meetings.

Winter will be over in a month or so. Keep watch on your bees; feed them if needed! Right now, our camellias are in full bloom and loaded with bees! I'm sure they are thrilled to be finding something good to eat in January. See you at the next meeting on February 9, 2017.

Comb-Grown Goodness

Homemade Mayonnaise

<https://www.youtube.com/watch?v=H2pxNjePe9o&feature=youtu.be>

Ingredients:

½ cup olive oil

1 egg yolk (room temp)

1 teaspoon whole grain mustard (or Dijon mustard)

½ lemon

1 tablespoon honey

sea salt & pepper

roasted garlic (optional):

1 whole garlic

olive oil

salt

Whisk egg yolk, salt, pepper, and mustard. Squeeze lemon juice into mixture and whisk well. Start adding oil in several portions. Add honey to taste.

For roasted garlic: Cut top off garlic bulb. Drizzle with olive oil and salt. Wrap in foil and bake for 1 hour at 400°. Let cool. Squeeze garlic from papery shell. Add to mayo and whisk well. Stores in fridge up to 3 days.

Editor's note: I haven't tried this recipe yet, but when I make my usual recipe, I put everything but the oil in the blender. Then I drizzle in the oil as slowly as possible. Sometimes mayo "breaks" or separates. If this happens (usually because you added the oil too quickly), whisk an egg yolk in a clean bowl. Then gradually whisk in the broken mayo.

Gluten-Free Graham Crackers

(From a gf recipe book at the library, but I don't remember which!)

½ cup teff flour
½ cup sorghum flour
½ cup tapioca flour
½ cup cornstarch
½ cup almond (or pecan) meal
½ teaspoon xanthan gum
1 ½ teaspoons salt
1 ½ tablespoons baking powder
1 teaspoon cinnamon
¾ cup butter, softened
¼ cup honey
1 cup brown sugar
1 teaspoon vanilla
1-2 tablespoons water (if needed)



Preheat oven to 325°. Grease two 12"x15 ½" baking sheets.

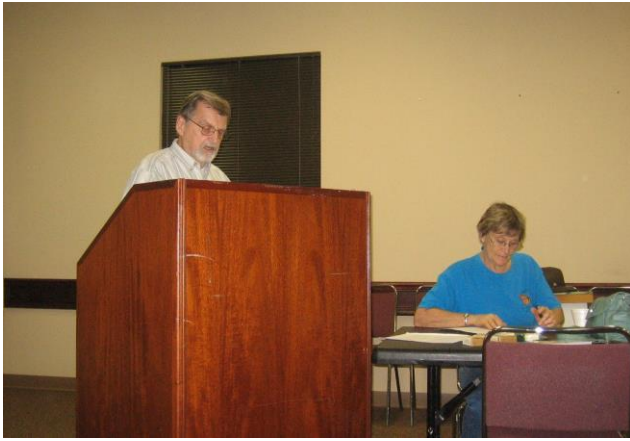
In a medium bowl, whisk together the teff, sorghum, tapioca, cornstarch, almond meal, xanthan gum, salt, baking powder, and cinnamon. In the bowl of your mixer, beat together the butter, honey, sugar, and vanilla. Add the dry ingredients. This should form a soft dough ball that will handle easily. (You probably will not need the water, but add if necessary.) Divide the dough into two balls.

Place each ball on a baking sheet and cover with plastic wrap; roll it out until it covers the sheet and is about 1/8" thick, like pastry dough. Cut with a pastry wheel into 3" squares (*a pizza cutter works well*). Prick each square with a fork 5 times.

Bake for about 25 minutes, rotating the pans at the halfway point during baking.

Editor's note: I've made these once. The cuts I made and the fork-pricks disappeared during baking, which wasn't important since I was crushing them to make a cheesecake crust, and the middle part didn't get very crispy. I suspect I should've rolled my dough a little thinner. Notwithstanding, I considered them a success. My kids, who tend to scorn gluten-free foods, liked them. Everyone who had cheesecake enjoyed it and was surprised the crust was gluten-free.





President Mike Kochanek and Secretary Joanie Kochanek in their new positions at the January meeting. Mike Bordelon at the DETBA February meeting. Chris Morgan and his son checking on their hives. Rachel Payne and her father feeding her bees.