

# The Bee Line

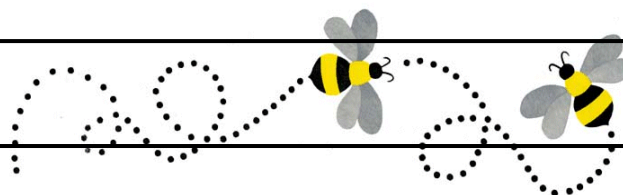
**Pineywoods Beekeepers Association**

Next Meeting Thursday, March 9, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 17 Issue 3



March 2017

## March Program

Last month's postponed program is as timely as ever! 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 this month! 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.

The February PBA Youth Program auction ran long but there were many happy bidders and our Youth Program funds were enhanced and yielded over \$1000 so far! Still remaining are wired wax foundation and their frames, wiring tools, wiring jigs, framing jigs, and a 4-frame hand-crank stainless steel extractor. Details and photos forthcoming by email with the possibility of email bidding for a period of time. Contact Marie Kocyan [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com) 936-632-2272

## Refreshments

Beverages: James and Cindy Dotson; Snacks: Linda Bordelon 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](mailto:rachelpayne519@yahoo.com) so that we can supply them.

## Welcome to our Brood...

Christina & Justin Banchs-McRae, Brett Barber & Sara DePaepe, Jeff & Janet Haney, Arlene Hendry, Ron Luce, Gayler Murphey, Richard Shade, Smith family (Randall, Trinity, Wes, & Dalton)

## You're the Bee's Knees!

Thank you to the many members who consistently donate wonderful beekeeping items for our door prizes! You are truly appreciated and make our meetings fun!

2/17 – Marie Kocyan and Rachel Payne for manning a booth and selling PBA honey with Marie's observation hive, Bob Ham's donation of 5 gallons of honey, and Don Lymbery's honey bottling for the AgriLife East Texas Fruit & Vegetable Conference, Convention Center, Lufkin.

## Assorted Buzziness

**2017 PBA dues are now due!** Non-renewing members will be removed from the roster and mailing list this month. \$10 email membership or \$16 postal membership, per family. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 [tducfallclan@yahoo.com](mailto:tducfallclan@yahoo.com) 409-384-3626.

### PBA 2017 Youth Program

PBA is finalizing plans to hold another Youth Program this Spring! Watch for an Application announcement.

### PBA 2017 Spring Bee School

Also finalizing plans for our Bee School for classroom dates, Saturdays, April 22 and April 29, and hands-on Apiary Yard Day May 6. Sign up for details with Marie Kocyan [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com) 936-632-2272

**Bee helpful** and volunteer! PBA will have educational booths at some events and welcomes volunteers!

3/25 – Angelina County Master Gardeners Spring Plant Sale, 8am-2pm, Angelina County Farmers Market, Lufkin. Annuals, perennials, herbs, roses, shrubs, and trees. Contact Marie Kocyan [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com) 936-632-2272

3/25 – 4<sup>th</sup> Annual How-To Festival. 12pm–4pm, Nacogdoches Public Library. Contact Rachel Payne [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) 936-715-0362

4/1 – SFA Spring Plant Sale and Earth Day Celebration. 9am – 2pm, Pineywoods Native Plant Center. Contact Rachel Payne [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) 936-715-0362

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. Application deadline is March 4<sup>th</sup>, so speak up now if you'd like to help! Contact Rachel Payne [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) 936-715-0362

4/29 – 8:30am-12pm. SFASU "Breakfast on the Farm," Walter C. Todd Agricultural Research Center/SFA Beef Farm, Nacogdoches. Join SFA ag students for pancakes and sausage. During this free event, you can meet the animals, take a hay ride, explore and learn about agriculture through hands-on activities. Contact Rachel Payne [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) 936-715-0362

## Baby Love

PBA Vice President Bob Love and his wife, Laurie, welcomed a little girl on February 6, 2017. Hannah Leigh Love was born at 4:01pm, weighing 7 lb 12 oz and measuring 20" long. Hannah is thriving and her mama and daddy are delighted.

Congratulations to the new parents!



## Buy and Sell

For Sale: 2017 "Texas Hardy" varroa-resistant queen cells \$4 (March), caged mated queens \$18, and 5-frame nucs \$100 (May). Rodger Floyd, Groveton 936-831-2818

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](mailto:hestrhos@gmail.com)

For sale: Honey. Contact Jesus Vazquez 409-381-8503 [jesusvazquez99@yahoo.com](mailto:jesusvazquez99@yahoo.com)

## What's Buzzing

3/24 – **2017 Spring Texas Master Beekeeper Program exams**, Brenham. Testing limited to 45 people for Apprentice level. No limit on Advanced and Master levels. \$50 payment must be post-marked by March 17. <http://masterbeekeeper.tamu.edu/2017-spring-exam-registration/>

3/25 – **Central Texas Beekeepers Association 9<sup>th</sup> 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>

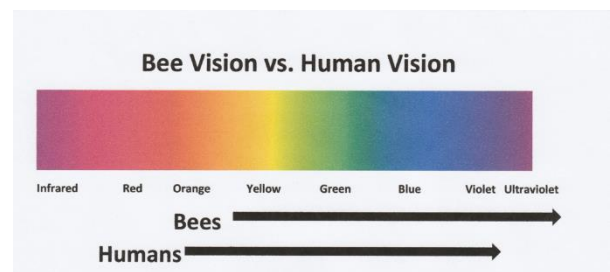
**GRIT Magazine is looking for beekeeping photos.** Take a photograph of you, family, or friends checking hives, harvesting honey, etc., and send them to [ktrible@grit.com](mailto:ktrible@grit.com). Include your name, phone number, and address. If they choose to use your photo in a future issue, they'll pay you \$25 plus two complimentary copies of the issue they appear in.

### Bees' amazing vision

Bees have three photoreceptors within their eyes and base their color combinations on ultraviolet light, blue, and green. While bees can't see red because they don't have photoreceptors for it, they can see reddish wavelengths, such as yellow and orange. They can also see blue-green, blue, violet, and "bee's purple" – a combination of yellow and ultraviolet light. Some flowers have nectar guides that are only visible in ultraviolet light.

Other interesting tidbits from the article:

- ❖ Bees can see color much faster than humans.
- ❖ Bees have a far higher "flicker" threshold than we do. (They can see individual flowers while traveling at a high rate of speed, while we would see a blur of color.)



- ❖ Flying helps bees see better.
- ❖ Bees can use polarized light to navigate even when the sun isn't shining.

<http://www.beeculture.com/bees-see-matters/#.WK7RigFL6Dc.facebook>

### **From the Hexagonal Office**

Mike Kochanek

Last month's meeting was a wonderful success for the PBA Youth Program. Thanks to the generous donation of a large quantity of bee equipment by Brian Isham, which was auctioned off by Brian Yoder and Marie Kocyan, the PBA has more funds to work with youth in our area. The auction went well, but took longer than expected, so our speaker, Rodger Floyd, will hold his spring splits program in March. If you have questions for Rodger, jot them down. Quite possibly, your questions will be answered during his presentation.

I have been busy repairing and painting bee boxes in preparation for spring growth. Several of our members will have queens and nucs for sale. Now's the time to get things prepared or order your needed supplies. We've had a pretty mild winter, and the elm and oak trees are beginning to bud already. See you at the next meeting on March 9<sup>th</sup>. Thanks!

### **Comb-Grown Goodness**

#### **Sweet Green Beans**

- 1 lb fresh green beans
- ½ lb bacon
- 1 small onion, diced
- 2 T butter
- 2 T honey
- 1 T liquid aminos (non-gmo soy sauce)

Steam green beans until crisp-tender. Meanwhile, cook bacon and crumble (or cut into small pieces and cook); remove to paper towel lined plate. Cook onion in bacon grease; remove to paper towel lined plate. Remove steamer basket and beans from pot; empty water. Add butter, honey, and liquid aminos to pot just until butter is melted. Return beans to pot and add bacon and onions. Toss to coat, then serve.

*Editor's note: This is a modification of one of my aunt's recipes - I use less butter, replace sugar with honey, and I'm too lazy to wrap the bacon around green bean bundles so I cut it up and mix it in. Also, I don't think hers called for onion. I usually use about half a package of bacon, but more wouldn't hurt anything! You can use a big onion if you like. I would, but my kids aren't crazy about onions. You can also play with the amounts of butter, honey, and liquid aminos. This is a very forgiving recipe!*

## Honey Chipotle Meatloaf

[http://bellyfull.net/2016/08/18/honey-chipotle-meatloaf/?utm\\_content=buffer356cf&utm\\_medium=social&utm\\_source=facebook.com&utm\\_campaign=buffer](http://bellyfull.net/2016/08/18/honey-chipotle-meatloaf/?utm_content=buffer356cf&utm_medium=social&utm_source=facebook.com&utm_campaign=buffer)

### For the Meatloaf

- 2 pounds lean ground beef
- 1 small sweet onion, finely diced
- 2 large garlic cloves, minced
- 1 large chipotle pepper in adobo sauce, minced (about 1 tbsp)
- 1 cup quick oats
- 1 cup milk
- 1 large egg
- ½ teaspoon kosher salt
- ¼ teaspoon cayenne pepper

### For the Glaze

- ½ cup honey
- 2 chipotle peppers, minced (about 2 tablespoons)
- 2 tablespoons apple cider vinegar



Line a baking sheet with foil and coat with nonstick cooking spray. In a large mixing bowl, using your hands, combine all the meatloaf ingredients; mix thoroughly. Transfer to the prepared baking sheet and shape into a loaf approximately 2" high by 4" wide. Bake at 350° for 60 minutes; generously brushing with glaze at the halfway point. Repeat the glaze 2 more times in 10-min intervals. Let cool for 5-10 minutes before slicing and serving. (The meatloaf can be cooked in a loaf pan, but cooking time will increase closer to 90 min, and you won't be able to glaze the sides.)

To make the glaze: In a medium bowl, whisk together the glaze ingredients.

## Dark Chocolate Coconut Bites

<https://glorybee.com/blog/dark-chocolate-coconut-bites/>

- 2 cups desiccated coconut
- ¼ cup GloryBee Meadowfoam Blossom Honey
- 5 tbsp Aunt Patty's Fair Trade Unrefined Coconut Oil
- 1 tsp vanilla
- 4 ounces dark chocolate for melting



Pulse coconut in food processor until it's like thick flour. Combine coconut, honey, coconut oil, and vanilla in large bowl; stir until well-combined. Portion mixture into about 18 small balls and place on parchment-lined cookie sheet. Chill until firm, ~30 min to 1 hr. Melt chocolate. Using forks, dip each ball in melted chocolate. Return to parchment; top each with shredded coconut or even honey crystals. Chill until chocolate has hardened. Store in air-tight container in refrigerator for 7-10 days.



Marie Kocyan and Rachel Payne at the East Texas Fruit and Vegetable Conference. Different colors of bees on blackberry blossoms.  
Photos submitted by Marie Kocyan and Rachel Payne.