

The Bee Line

Pineywoods Beekeepers Association

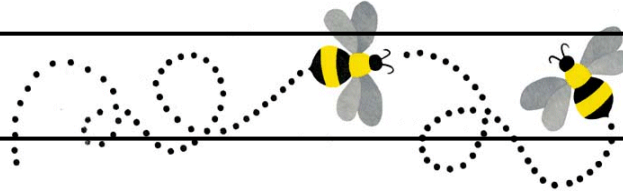
Next meeting March 14, 2024

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 24 Issue 3



March 2024

March Program

PBA member Steven Josephsen will talk to us about scams in the beekeeping business. They're so prevalent, there's a Facebook group devoted to exposing these fraudsters.

Refreshments

Beverages: Mike Hartman, Richard Peters; Snacks: Ricky Davis, Roger Gauthier

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 or texasbeegirl@gmail.com so that we can supply them.

Welcome to our Brood!

Rob & Bob Austin, Jimmy & Rebecca Blundell, Victoria Cason, Savanna & John Coleman, Tara Copley & Mike Patterson, Tim & Kathy Evans, Leanne Henry, Michelle Hufford, Michael Martin, Todd & Cindy Whitehead

You're the Bee's Knees!

Thank you to everyone who helped out with our 2024 Bee School: Ricky Davis, Edward & Wendy Doucet, Mike Hartman, Steven Josephsen, Joanie Kochanek, Miki Lynn, Terry McFall, Walter McLendon, Karen Mitchell. (I hope I didn't miss anyone!)

Assorted Buzziness

Last call for 2024 dues! Non-renewing members will be dropped this month. \$15 e-mail membership or \$20 postal membership, per family. Pay at the meeting or send a check or money order (payable to Pineywoods Beekeepers Association) to Treasurer Walter McLendon, 1006 Copeland St, Lufkin, 75904.

Bee helpful and volunteer! PBA may have educational booths at some events and welcomes volunteers! Contact Rachel Payne at 936-715-0362 or texasbeegirl@gmail.com

4/6 – **Nacogdoches Farmer’s Market Spring Fling**, 9am-1pm. Come celebrate the blooming of the spring season with our annual SPRING FLING - seasonal vendors, local musicians, and food galore! The park next to the market will feature a petting zoo, pony rides, bounce house, free children's activities, free popcorn, cotton candy, and snocones. Two stages of entertainment for your enjoyment.

4/20 – **Earth Day at the Zoo**, 10am-3pm, Lufkin. The Ellen Trout Zoo would love for us to have a booth at their Earth Day event. They can provide a table and chairs. Marie Kocyan might be able to assist if you’d like to bring an observation hive.

What’s Buzzing

3/23 – **Master Gardener Spring Plant Sale**, 8am til sold out, Angelina Co. Farmers Market. Assorted native plants adapted to our area – perennials, pollinators, and many more.
<https://angelina.agrilife.org/event/master-gardener-annual-spring-plant-sale/>

4/6-7 – **SFA Garden Gala Day Plant Sale**, 9am-2pm, Pineywoods Native Plant Center. The sale will feature an array of hard-to-find, “Texas-tough” plants, including exclusive SFA introductions, Texas natives, edibles, tropicals, perennials, shrubs, and trees, with an emphasis on pollinator-friendly selections. <https://www.sfasu.edu/about-sfa/newsroom/2024/sfa-gardens-host-annual-spring-plant-sale>

At-Home Beekeeping Series presented by the Lawrence Co. Alabama Extension Office. 6:30-7:30pm. Recordings from this series are available **for only two weeks** after each session on the Lawrence County Alabama Extension Office Facebook page.
<https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

2024 Dates and Topics

March 26 – Selecting a Merit Queen for Propagation: Characteristics of a Mother Queen
Cameron Jack, University of Florida

April 30 – Swarming: Biology and Management
Jon Zawislak, University of Arkansas

May 28 – TBD
David Tarpy, North Carolina State University

June 25 – TBD
Liz Walsh, USDA-ARS Baton Rouge

Seasonal Tips

Robert Jones

March normally sees a warming trend along with the blooming of many wildflowers and plants across Deep East Texas.

Expect early dewberry bloom, sweet clover, hairy vetch, Dutch/red clovers with the ending of the month seeing hawthorn, Yaupon holly, black locust, and other early-flowering bushes and trees.

This is the month for grafting, cell building, splits, early swarms, and the first hive supers added at the end of the month. Keeping bees is really a type of farming. Each and every year you will see winter losses. This month is the time to regain those losses by splitting your hives. There are actually two main reasons to split: hive loss replacement and swarm control. This can be done by the purchase of queen cells or live queens or, if you have the understanding of the cell builder, queen bee calendar, and know-how to graft, you can do your own.

You can also do this by natural splits made from making a hive queenless and the bees making emergency queen cells or looking for hives that have swarm cells and using those cells also for making splits. The main idea is to propagate new queens and hives to the level you intend to keep. Swarm cells can be friends or enemies according to how you intend to manage your colonies.

When the first honey flow starts it is natural that the bee colonies that are strong want to propagate and split. This, added to hive crowding, along with early weeks of stormy spring weather, is a catalyst for swarm cell building. Since we cannot control the weather, we move to what we can control. With colony crowding if you can keep a colony always building and never crowded you have some hopes of keeping your old queen out of the trees along with half the hive. Putting supers on ahead of the colony growth is one key factor in stopping over-crowding.

The other is to keep the nest mixed up by checkerboarding (putting in foundation frames) just in and around the nest area. This manipulation keeps the bees rebuilding the nest and away from building queen cells. The last control method is to replace the old queen with a new one. New queens will not normally swarm in their first year of service.

The main goal for this month is maintaining or expanding your apiary. The rule that we should use for feeding is to feed up to the time of supering a colony with honey supers. New starts should always be fed to support hive expansion with more brood.

Comb-Grown Goodness

Skillet Salted Honey Apple Crisp

Marie Yanchak, 2022 Texas Honey Queen

1 stick butter, divided

1 c oats

¼ c brown sugar

1 c chopped pecans

2 T flour

½ c sugar

¼ c honey

1 t salt, divided

Zest and juice of 1 small orange

4 crisp, tart apples (such as Granny Smith), cored and cut into ½” slices
1 t cinnamon
½ t nutmeg
Additional honey for drizzling

Preheat oven to 375 degrees.

Cut up half of the butter into small cubes. In a medium bowl, mix the butter with the oats, brown sugar, pecans, and flour until it is crumbly, but starting to clump together. Set aside.

In an oven-proof skillet, melt half of the butter over medium heat. Add the sugar, honey, salt, orange juice and zest; cook for 15 minutes until the sauce starts to turn light brown, syrupy, and is reduced by half.

Add the apples, cinnamon, and nutmeg. Toss to coat and continue cooking for another 6-8 minutes.

Turn off the heat and add the crumbled pecan mixture to the top of the apples. Place in the oven and bake for 10-12 minutes or until the topping begins to brown and the apples start to bubble. Serve warm with additional honey drizzled on top.

2024 Bee School

More pictures will be posted on our website.



