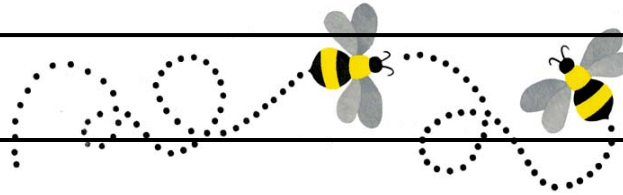


# The Bee Line

**Pineywoods Beekeepers Association**  
Next Meeting Thursday, April 14, 7:00 pm  
Angelina Co. Chamber of Commerce  
1615 South Chestnut, Lufkin

Volume 16 Issue 4



April 2016

## April Program

You didn't miss our March Program even though the meeting was cancelled! With swarm season upon us, honey bee colonies may take up residence in trees or structures. Learn how to remove a colony without demolishing their habitat as PBA members Cecil Hunt and Bob Ham demonstrate how to successfully build and use a **Hogan Swarm Harvester Trap-Out Box**. They will demonstrate their trap and its refinements and discuss their experiences in using it!

## Refreshments

Beverages: Laurie Love; Snacks: Linda Bordelon and Al and Darlene Bryan

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 may supply them.

## You're the Bee's Knees!

3/5 – Mike and Linda Bordelon and Rachel Payne for manning a table with observation hive at the How-To Festival at the Nacogdoches Public Library.

David Gallager for stocking the Win Day Observation Hive at SFASU.

4/2 – Melony Jackson and daughter Danielle, and Larry Callison for manning a booth and David Gallager for stocking an observation hive for the Downtown Nacogdoches Farmers Market "Spring Fling" in Nacogdoches.

4/2 – Rachel Payne and children Olivia and Jesse for stocking an observation hive and manning a booth for the SFASU "Spring Garden Gala Plant Sale & Earth Day" at the Pineywoods Native Plant Center in Nacogdoches.

## Assorted Buzziness

**PBA Youth Program** – Do you know any enthusiastic friends, family, or community youth daydreaming of being a beekeeper? If between 12 and 19 years old by 12/1/16 and live in Angelina County or adjacent counties, request a [PBA 2016 Youth Program Application](#). If they complete training this year,

Page 1

with a PBA mentor and including Bee School, they earn a complete colony of honey bees with hive components and protective gear! Send name and parental email address (or mailing address) to Colin Bishop [cbish@yahoo.com](mailto:cbish@yahoo.com) 409-466-4644(c).

**PBA 2016 Bee School – Note change in Bee Yard date:** Get a solid foundation in beekeeping, including textbook, demos of regional beekeeping, hands-on bee yard practice, and an opportunity to purchase your own honey bee colony! Our annual Bee School will be held over three Saturdays, as usual: classroom April 23 & 30, and PBA Moffett Apiary May 21. For an application, contact Marie C. Kocyan [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com) 936-632-2272.

### Buy and Sell

For sale: Over 22 hives, about 15 nets that go over hives, 2 sets of gloves, 1 mesh headset, 1 bee headset and jacket, smoker, and other misc items. On farm in Leon County, ~90 mi away. Would prefer to sell everything together and insists upon several jars of honey in pending transaction. Wayne Robeson 214-846-7122 (lives in Nacogdoches)

Wanted: Beekeeper to start and keep bees on property in Lufkin. Ruth Moats [indomoats@hotmail.com](mailto:indomoats@hotmail.com)

For Sale: Varroa-resistant caged mated queens (\$18) available now, and call to reserve a 5-frame nuc of established bees and new queen in your box (\$90) available starting May 7; pick up in Groveton. Rodger Floyd 936-831-2818 evenings.

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.

### What's Buzzing

The **American Beekeeping Federation** is offering a free membership to new members until Dec 31, 2016. From their website: "Our 2016 Complimentary Membership is free to anyone who has never been a member of ABF. You will receive electronic access to our educational webinars, discounted conference pricing, the monthly ABF E-Buzz, and much more!" <http://www.abfnet.org/>

5/7 – **Texas A&M Queen Rearing Workshop**. Registration is \$125 and includes lunch, binder with notes, and queen rearing goodies. Registration closes Apr 22 and is limited to first 50 paid registrants. <http://honeybeelab.tamu.edu/>

*Editor's note: At 8:57 am on April 7, they still had 2 spots.*

5/7 – **4<sup>th</sup> Annual Spring Sting** sponsored by Southeast Texas Local Beekeepers. 8am – 4pm. A full day of beekeeping: Beekeeping 101, equipment, Q&A, pests/diseases, honey production, live demos of bee removals, trap-outs, and splitting hives, door prizes, breakfast and lunch provided. 5446 Beaumont Dr, Kountze, TX. FREE, no rsvp necessary.

Save the Date! – <http://texasbeekeepers.org/summer-clinic-2016/>

**10 uses for your home-grown beeswax:** candles, food wraps, shoe dubbin, shiitake mushroom log sealant, attaching your starter strips, wood preserver for beehives, herbal salves, furniture polish, batik dyeing, and making crayons. [https://www.milkwood.net/2015/07/23/10-uses-for-your-home-grown-beeswax/?mc\\_cid=f63a8c64ec&mc\\_eid=8b52211815](https://www.milkwood.net/2015/07/23/10-uses-for-your-home-grown-beeswax/?mc_cid=f63a8c64ec&mc_eid=8b52211815)

Mountain Rose Herbs has info about making **herbal salves** (and the herb-infused oils to go in them). <http://mountainroseblog.com/diy-herbal-salves/>

Take the Bee Informed Partnership's National Management Survey. According to their site, "We poll thousands of beekeepers every year to find out as much as we can about their beekeeping management practices.


We then compare the rates of loss among beekeepers who did or did not use a specific management practice. Now that we have several years of data, we are beginning to look for patterns across the best performing beekeepers in each region to start to understand what combinations of management practices work best at keeping colonies alive." <https://beeinformed.org/participate/>

**A Request from ETBA member Dr. Karl Steddom** (copied from ETBA's newsletter, but I don't think they'll mind!)

Most of you remember the first time you got into a bee hive. For many of you, that is what got you hooked. My first time was at the annual Beginners Beekeeping School in Brenham. The bee lab at Texas A&M brought a number of hives to the fair grounds and took groups out to demonstrate a hive inspection. Having been hooked by that hands-on experience, I wrote a grant proposal to the Rosa May Griffin Foundation to get hives at the Kilgore College Demonstration Farm. We got our first bee hive last spring and of course our students are curious. Thanks to this grant we currently have three bee suits so we can take a couple of students at a time to inspect the hive. All of the labs for our ag classes are at the farm so many of our ag students get an opportunity some me during the semester. Unfortunately, we only take biology students out to the farm a couple of times each semester so very few of them get to experience this. We would like to be able to have a whole class observe the hive at one me but need more suits. The Brenham Bee School had a collection of old suits and gloves that they used for their inspections. They were stained and had duct tape over some holes but they worked for their purposes. A collection like this would be great for Kilgore College. But we would appreciate any suit or gloves, old, new, clean, dirty, as long as it is functional. As the new bee year is kicking into high gear, some of you have probably bought some new suits recently. If you would like to donate, you can either bring suits and gloves, new or old, to a meeting or contact me by email at [ksteddom@kilgore.edu](mailto:ksteddom@kilgore.edu) or call me at 903-253-8450. Thanks for your support.

Dr. Karl Steddom, Kilgore College Agriculture and Biology Instructor

*Editor's note: My sister-in-law teaches at Kilgore College. If any of you have suits or gloves you'd like to donate, I'll be happy to send them to Dr. Steddom through her.*




**TEXAS BEEKEEPERS ASSOCIATION**

## Summer Clinic 2016

Saturday June 18th

Lone Star Convention & Expo Center  
9055 Airport Road, Conroe, TX 77303

**Building the Future of Beekeeping Through Education**




Featuring Guest Speaker:  
**Ross Conrad**

Author of: *Natural Beekeeping: Organic Approaches to Modern Apiculture*

Classes Available for ALL Levels of Beekeeping

- Bee Biology and Behavior
- Getting started with Beekeeping
- Pest Management (Varroa)
- Swarm Capture
- Top Bar Hives
- Making a business out of a hobby!
- Raising Queens
- Queen Breeding and Sperm Viability
- Drones
- Marketing your Honey
- And more...

**Live Hive Inspection**  
**Honey Extraction**



**Vendors and Exhibitors**  
**Selling and Displaying**  
**the Newest Innovative**  
**Beekeeping Supplies**

Register at [texasbeekeepers.org](http://texasbeekeepers.org)  
\$50 per person, \$90 per couple, \$25 for age 15 and under  
(Includes Lunch)

We remember and miss our dear friend and PBA member, Claude Smithhart, who passed away March 10. Claude was a 13-year PBA member and former Treasurer and generously volunteered his creativity and designs in the use of his printing company services for our association. What you may all remember most are many enjoyable PBA summer picnics and honey extractions that he and his wife, Patti, graciously hosted in their inspiring garden! Claude, also an avid trophy hunter and water fowler, even arranged to hold the picnic at his local hunt club once, where we enjoyed the natural surroundings. Most importantly, Claude was a friend to all and sincerely interested in helping fellow beekeepers, managing 15 hives himself and producing top-quality honey for family, friends, and local retailers. We will miss Claude's reassuring presence at our meetings. Our thoughts and prayers are with his loving family in their loss.



### **From the Hexagonal Office**

by Mike Bordelon

We were sorry to have to cancel the March meeting, but the Highway Department recommended that we not travel that night since many roads were either under water or washed out. We certainly have had a wet spring, and we should remember that our bees still need feeding. Linda and I made a trip to Mann Lake in Marshall this past week. They do have a nice big facility and friendly, helpful people. I could not resist buying a few items, and Linda got books to help in our beekeeping presentations.

President's Project – I made 4 splits this past week using queens that I got from Rodger. One will be moved to the long hive, as soon as frames are filled out.

Be thinking of some ideas for future programs you would like to see. We will have a survey form for your input at our April meeting.

### **BEE AWARE FOR APRIL**

Queens are in full laying mode in April as the weather is warm and there is a strong nectar flow. Check the brood chamber for the queen's laying pattern. It should be almost solid in the center of the frame. Look carefully for multiple eggs in a cell, indicating a queenless hive and laying workers. Requeening is possible, but does not stop the workers from laying and the colony is probably weak. The new queen is usually not accepted because the colony considers itself queenright. Traditionally, a sheet of newspaper is placed on top of a queenright colony, and the laying worker is placed above the newspaper. Spritz a little sugar water on the newspaper and the two colonies should combine.

## Comb-Grown Goodness

### Honey Baked Chicken with Carrot Fries

<http://www.honey.com/print/honey-baked-chicken-with-carrot-fries>

2 tablespoons honey  
2 tablespoons Dijon mustard  
½ teaspoon kosher salt  
¾ teaspoon curry powder  
¼ teaspoon black pepper  
Olive oil or spray  
12 chicken drumsticks, skin removed  
1 pound carrots  
2 teaspoons olive oil  
½ teaspoon kosher salt



Preheat oven to 350°, line a baking sheet with foil, and spray or grease it with olive oil. Arrange drumsticks onto the pan. In a medium bowl, whisk together the honey, Dijon mustard, salt, curry powder, and black pepper. Generously brush the honey mixture onto the chicken, making sure the entire drumstick is covered with the honey glaze. Save leftover for basting throughout baking. Bake for 1 hour, basting halfway through, until the chicken is browned and juices run clear, making sure the drumsticks were flipped around minute 40 for both sides to brown. While the chicken is cooking, wash, peel, and cut carrots into strips. Toss carrots with olive oil and salt in a large bowl. Once the chicken is finished cooking, remove from oven and cover with foil. Turn oven up to 450° and bake carrots for 10 minutes, until the thickest slices are golden and the tops are crispy. Serve carrots with chicken drumsticks.

### Gingerbread

(from *The Honey Cookbook* by Juliette Elkon)

½ c shortening  
1 c brown sugar, packed  
2 eggs  
1 t grated lemon rind  
2 c sifted all-purpose flour  
1 t nutmeg  
2 t baking soda  
½ t salt  
1 ½ t ginger  
½ c boiling water  
½ c honey

Cream shortening and sugar. Beat in eggs, one at a time. Add grated lemon rind. Resift flour with nutmeg, soda, salt, and ginger. Combine, in a separate bowl, boiling water and honey. Add sifted and liquid ingredients alternately to butter mixture. Beat batter after each addition until ingredients are blended. Bake in a buttered 8x11-inch pan at 350° for about 40 minutes.



## Meet the Members



### Cade Banks

Cade has had bees since last year's Bee School. He considers himself a beginner hobbyist and has no plans to do anything commercial. He originally wanted to get bees just for pollination since his garden wasn't doing well and poor pollination seemed to be the reason. But he figured if he's going to do all that work, he might as well get the honey, too.

His best experiences have been simply meeting everyone and talking bees, as well as making his own mead for the first time and having it turn out delicious. Cade's advice to new beekeepers? "Don't overthink equipment purchases. Just pick one, get experience, and make adjustments later."



He is currently attempting to thru-hike the Appalachian Trail, all 2189.8 miles of it (he's pictured at the summit of Springer Mt. and the first white blaze of the AT). At the time of this writing, he was holed up in a hotel in Hiawassee, GA, due to severe weather. He'll be back on the trail as soon as it passes. You can follow him on his blog at <https://cadesappalachianadventure.wordpress.com>

### Larry and Claudia Wilson

The Wilsons are beginning beekeepers as of Spring 2015, currently with three hives. Larry says his best beekeeping experience has been meeting new people and, in particular, the assistance he has received from Mike Bordelon. Larry's best advice is to find an experienced mentor for help with the hives.

Larry and Claudia grew up on the coast and moved into this area with their son and daughter about twenty years ago. They both attended the Montgomery County Master Gardener classes. Claudia is a retired camp nurse with interests in soap making, mountain dulcimer, poultry, and hiking. She likes honey and often buys locally produced honey when traveling. Claudia is planning to hike the Appalachian Trail later this spring. Larry plays the concertina, is a member of the Triple Nine Society, and has a wide range of interests and skills ranging from astronomy to yacht design. Since retiring last year, he has been enjoying his cats.





Mike and Linda Bordelon and Rachel, Olivia, and Jesse Payne at the How-To Festival at the Nacogdoches Public Library.

Maggie Forbes and friends look on as Rodger Floyd diagnoses her hive as having laying workers. You can see the drone comb in the pictures. And, something you don't see every day, is Rodger wearing a hat and veil!

Pictures submitted by Linda Bordelon and Rachel Payne.

