

The Bee Line

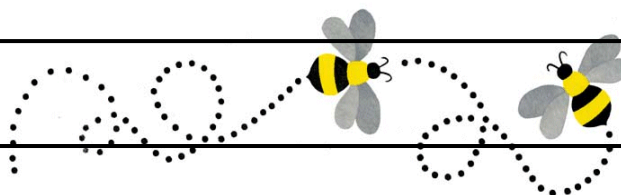
Pineywoods Beekeepers Association

Next Meeting Thursday, April 13, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 17 Issue 4



April 2017

April Program

*A swarm in May is worth a load of hay;
A swarm in June is worth a silver spoon;
A swarm in July isn't worth a fly.*

Combining a slide show with show-and-tell, Treasurer Terry McFall and Newsletter Editor Rachel Payne will lead a discussion on **Swarms and Bait Hives**. Along with tips to improve your chances of success at capturing swarms, they'll tell you how to build bait hives and let the swarms come to you! Bring any tools you use, along with your own tricks, to share with others.

Refreshments

Beverages: Karen Mitchell; Snacks: Charlene Ham, Bob Love, Rachel Payne

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 (and Welcome Back) to our Brood...

Cade Banks, John & Sheryl Best, Jeremy Bunch, Sam & Theresa Franklin, Margaret Forbes, Don & Sarah Galaway, Michelle Kamman & Kyle Jones, Ed & Kathy Mooney, Sean & Jana Todd, Jan Viet

You're the Bee's Knees!

3/3 – Linda Bordelon presented the program "Keep Bees Buzzing" to members representing 47 East Texas Garden Clubs at the March 3 Texas Garden Clubs, Inc. District III Spring Convention in Center, TX, at the John D. Windham Civic Center.

3/7 – Cecil Hunt presented "The Marvelous Honey Bee" to the Deep East Texas Beekeepers Association meeting in San Augustine.

3/25 – Rachel Payne manned a booth, "How to Help Bees and Other Pollinators," with observation hive at the 4th Annual How-To Festival at the Nacogdoches Public Library.

3/27 – Rachel Payne took her observation hive and spoke about beekeeping to a homeschool group at First Baptist Church in Nacogdoches.

4/1 – David Gallagher and Trinity Smith manned a booth with an observation hive at the SFA Garden Gala Day (Spring Plant Sale and Earth Day Celebration) at the Pineywoods Native Plant Center, Nacogdoches.

Assorted Buzziness

2017 PBA Dues - \$10 email membership or \$16 postal membership, per family. Don't miss out on our educational monthly PBA Bee Line newsletter – pay your dues to continue receiving issues. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 tdmcfallclan@yahoo.com 409-384-3626

'Like' us on Facebook! Follow Pineywoods Beekeepers Association on Facebook as Rachel Payne, our newsletter editor, initiated and contributes to educational beekeeping articles and information: <https://www.facebook.com/groups/532642643606301/>

PBA 2017 Youth Program

Do you know any enthusiastic friends, family, or community youth daydreaming of being a beekeeper? If 12-19 years old by 12/1/17 and living in Angelina County or adjacent counties, request a [PBA 2017 Youth Program Application](#). If they complete training this year, 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 Marie C. Kocyan redcutridge@yahoo.com 936-632-2272.

PBA 2017 Spring Bee School

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 22 & 29, and PBA Moffett Apiary Day, May 6. For a Bee School Brochure to reserve your seat, contact Marie C. Kocyan redcutridge@yahoo.com 936-632-2272.

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

4/29 – 8:30am-12pm. SFASU “Breakfast on the Farm,” Walter C. Todd Agricultural Research Center/SFA Beef Farm, 442 CR 123 off Hwy 259 N, 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 936-715-0362

Buy and Sell

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

For sale: Used beekeeping equipment in Lufkin – a Little Wonder 4-frame manual-turn honey extractor (\$350 cash), an electric 4-frame honey extractor (\$450 cash), and a solar wax melter with stand (\$250 cash). Contact Karl Lemke 936 875 4870 sslemke@consolidated.net

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

For sale: Honey. Contact Jesus Vazquez 409-381-8503 jesusvazquez99@yahoo.com

Beekeeping supplies now available at Atwoods in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches and Corrigan, Lufkin Farm Supply & Nursery in Lufkin, and Circle Three Feed in Jasper.

What's Buzzing

5/13 – **3rd Annual "Art of Queen Rearing Workshop"** with Sue Cobey and Rangel Honey Bee Lab Staff. 9am – 5pm. \$125. Payment includes lunch, binder with notes, and queen rearing goodies.

To register, send email of intent asap to Apiary Manager, Ms. Ashley Jones at: ashleyj@tamu.edu. Once you receive a confirmation e-mail, send this registration form and payment to Ms. Jones to secure your spot. Send payment and this registration form to secure your spot by Friday, 28 April 2017 to:

Ms. Ashley Jones
Ref: Dr. Rangel's queen rearing workshop
Department of Entomology, Texas A&M University
412 Heep, 2475 TAMU
College Station, TX 77843

Only the first 50 paid registrants will be able to participate in this year's workshop. Late registration, or registration by those that were not confirmed via email might not be able to attend and their checks might be returned. Those that have taken this course before do not qualify.

6/10 – **TBA Summer Clinic**. 9am – 5pm, University of Texas at Arlington, 300 W First St, Arlington, TX, 76019. Randy Oliver will be keynote speaker. Over 40 classes to choose from including swarm capture, queen rearing, varroa monitoring, honey bee biology and behavior, pollination and pollinators, sales and marketing, honey extraction, ag exemption, planting beescapes, TX Master Beekeeper Program, and products of the hive. \$50 per adult TBA member, \$60 per adult non-member, \$25 per child. Contact Shirley Doggett at 512-924-5051, sdoggett@mindspring.com or register at <http://texasbeekeepers.org/summer-clinic-2017/>

TBA board chose to not proceed with HB 1293 for this legislative session. You can read more at <http://texasbeekeepers.org/cancellation-hb-1293/>

Joanie Kochanek wanted to share the following article from the April-May 2017 issue of *National Wildlife Magazine*.

Pollution confuses bees

■ Native bees and honey bees (below) rely on wind-borne floral scent molecules to lead them to pollen-producing plants. “Many insects have nests that are up to 3,000 feet away from food sources, which means that scents need to travel long distances before insects can detect them,” says



STEPHEN DALTON (MINDEN PICTURES)

Pennsylvania State University meteorologist Jose Fuentes. He and his colleagues discovered that atmospheric contaminants such as ozone cause chemical interactions that reduce the life spans of the plants' scent molecules and the distances they travel.

Reporting in *Atmospheric Environment*, the researchers write that pollution-modified plant odors can confuse bees, increasing the time bees must forage while decreasing their pollination efficiency and the amount of food they bring back to a colony. The discovery adds to a growing list of factors that may be contributing to bee declines.

Overuse of antibiotics is cause for concern. UT Austin researchers have been studying the effects of tetracycline on the honey bee gut microbiome, which is useful because bees and humans both have naturally-occurring microbes in their guts and both have specialized gut bacteria that are passed between individuals. “The scientists found the antibiotics cleared out beneficial gut bacteria in the bees, making way for a harmful pathogen, which also occurs in humans, to get a foothold. The research is the latest discovery to indicate overuse of antibiotics can sometimes make living things, including people, sicker.”

<https://cns.utexas.edu/news/overuse-of-antibiotics-brings-risks-for-bees-and-for-us>

Baby Yoder

Leticia Darlene joined the Yoder family at 5:22 am on March 8, 2017. She weighed 6 lb 14 oz and was 20 in. long. She is healthy and has a high level of patience with her siblings as they fine-tune their baby-holding skills. She was welcomed by grateful parents, Brian and Randi, and delighted siblings, Brianna, Brandon, Natasha, and Eliana.

Congratulations to the Yoder family!



From the Hexagonal Office

Mike Kochanek

Our PBA March meeting was great, in my humble opinion. First of all, the attendance was huge; over 60 people signed in and we had five visitors, some of whom joined the club. A few people commented on the size of the room being inadequate for the standing room only crowd. We may be looking into a different location to accommodate our growing membership.

According to Don Lymbery, our Apiary Manager, the hives are doing well. He estimates we should have 10 hives after splits are made this spring. That means “more honey to make money” for PBA!

Rodger gave an excellent presentation on splitting hives, explaining his methods. Numerous questions were asked which he answered with expertise and long-time experience. Marie presented several slides complementing Rodger’s talk (including showing Rodger’s dirty fingers as he worked on the frames!).

Terry McFall reported receiving dues from 20 members this month, including 8 new members!

Thanks to all for attending the meeting. WELCOME, all new members. Keep an eye on your hives this month, and we’ll see you April 13th.

Comb-Grown Goodness

Honey Apricot Glazed Ham

Southern Lady March-April 2016

- 1 8- to 9-lb bone-in smoked ham (not sliced)
- 1 T extra-virgin olive oil
- 1 t fresh ground black pepper
- 3 c water
- 3 c dry white wine
- 10 sprigs fresh thyme
- 2 dried bay leaves
- ½ c apricot preserves
- ¼ c honey
- 2 T apple cider vinegar
- 2 T whole-grain Dijon mustard

Preheat oven to 350°. Using a sharp knife, lightly score outside of ham. Rub olive oil and pepper over ham. Place ham on rack of a large roasting pan. Pour water and wine into bottom of pan; add thyme and bay leaves. Cover pan loosely with foil. Bake for 1 hour. In a small bowl, stir together apricot preserves and remaining ingredients. Uncover ham and bake until a meat thermometer registers 160° and ham is caramelized, 1 to 2 hours more. Baste every 30 minutes with apricot mixture. (Tent ham with foil to prevent excessive browning.) Remove from oven; transfer to a serving platter. Let stand for 20 minutes before carving.

Buzzy Bruschetta

<https://www.honey.com/recipes/detail/5/buzzy-bruschetta>

2 cups fresh blackberries
3 tablespoons honey
¾ teaspoon black pepper, freshly ground, divided
2 cups ricotta, store-bought
1 tablespoon lemon zest, grated fine on a micro plane
1 tablespoon fresh chives, minced
2 teaspoons rosemary, minced
1 teaspoon kosher salt
1 round sourdough bread
kosher salt, to taste
extra virgin olive oil, to taste



Preheat oven to 375°. While the oven is heating, macerate the blackberries and place them into a heat proof bowl. Next mix with the honey and about ¼ teaspoon of ground black pepper, cover in plastic wrap and place the bowl over the top of a 2-quart sauce pot with simmering water. Allow the bowl to heat over medium heat for about 30 minutes to speed up the maceration process – this can also be done a day in advance. Allow the macerated berries to cool to room temperature before using them.

Combine the ricotta, chives, lemon zest, chives and 1 teaspoon salt, and the remaining ½ teaspoon of ground black pepper and set aside. Cut the bread in half and cut each half into 6 thick slices to make 12 slices total. When the oven is hot and ready, brush the bread with olive oil and light kosher salt, arrange on a baking sheet and bake until lightly browned or approximately 10-12 minutes. Allow the toast to cool and then spread with the herbed ricotta. Then portion at least a tablespoon or so of the macerated blackberries on top of ricotta and serve.

Honey Lip Gloss

<https://glorybee.com/blog/honey-lip-gloss/>

7-8 teaspoons castor oil, sweet almond, or jojoba oil
2 teaspoons beeswax
1 teaspoon honey
10 drops lemon, orange, lime, or other essential oil
Mica (Or for colorant you can also use ¼ tube or less of your favorite natural, synthetic-free colored lipstick)
5 gram cream/ointment jars



In a small saucepan over low heat or double boiler, warm oil, beeswax, and honey until the wax is just melted. Use 8 teaspoons of oil for a softer consistency; use 7 teaspoons for a firmer balm. Remove from heat. Add the essential oil or flavoring and the colored lipstick (or Mica if desired), and stir until the lipstick is melted. Set the pan in a shallow ice-water bath. Using a whisk or spoon, stir rapidly for 30-60 seconds until the honey is completely incorporated and the formula is like thick frosting. It will be a pale yellow color unless you've added colorant. Spoon the mixture into storage containers, and cap. Let the mixture set for 2 hours before use. No refrigeration is required, but for maximum freshness and taste, please use within 1 year.



Linda Bordelon at the TX Gardens Club Convention. Olivia Payne and a swarm in their apiary. Rodger Floyd talked about splits at the March meeting. Natasha Yoder drew names for door prizes. Roy Stark and some of his bait hives. Marie Kocyan marked one of Rachel Payne's queens. Capped brood, emerging bees, and larvae.



Rachel Payne at the How-To Festival (people loved the bee outfit). Rachel talking to a group of homeschoolers. A bee yard near Crockett. The second swarm in Rachel's bee yard; after getting the queen into the nuc box, the workers followed. The third, and largest to date, swarm at Rachel's.