

# The Bee Line

**Pineywoods Beekeepers Association**

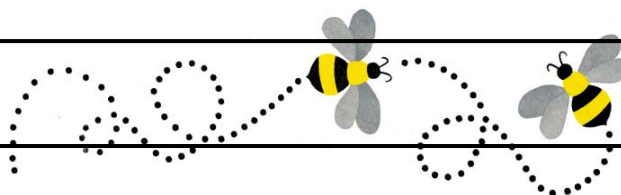
Next Meeting Thursday, May 10, 7:00 pm

St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

Volume 18 Issue 5

May 2018



## May Program

When do I harvest honey? How do I get the bees out of my honey supers or off of my honey frames? What do I do with the frames after I extract the honey? Learn the answers to these questions and more at our May meeting so you'll be prepared to collect your sweet, golden reward. Robert Jones, one of PBA's charter members, will walk you through the steps necessary to get your honey from your hive to your table.

Beverages: Jesus & Ofelia Vazquez; Snacks: David & Theresa Guy, Michael Morgan

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 or [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) so that we can supply them.

## Welcome (and Welcome Back) to our Brood...

Katelyn & Kelly Anderson, Tim Burnett, Robin Crawford, James Cruz, Guy family (David, Theresa, Nick, & Jonas), Cara & Manny Hewitt, Curtis Horne, Lara Kelley, Loper family (Roxanne, Clark, and Malachi), Michael Morgan, Jaye Reavis, Al Schmidt, Jordyn Stoehr, Ryan & Amy Nelson, Allison Thornton, Ray & Fe Vann

## You're the Bee's Knees!

In March, Sam Franklin and Lloyd Duplant spoke to the Hemphill Garden Club and Hemphill High School economics class.

4/7 – PBA Youth Program Woodenware Assembling Day – thank you to our host/instructor Cecil Hunt with assembling help from Terry McFall! Our four YP youth are well on their way to being good, resourceful beekeepers!

4/7 – Rachel Payne manned a table at SFA Gardens' Earth Day Celebration.

4/10 – Rachel Payne spoke to the Nacogdoches Rotary Club about what PBA does and what they can do to help bees.

4/10-11 – Rachel Payne spoke to 4 groups of Raguet Elementary kindergartners who visited the Pineywoods Native Plant Center.

4/20 – Terry McFall took his observation hive to Jasper Classical Academy to talk to 2<sup>nd</sup> graders about bees.

4/21 & 4/28 – Thank you to all who helped with our PBA 2018 Bee School classroom days – Instructors Terry McFall, Rachel Payne, Robert Jones, and Marie Kocyan, and hospitality/organizing helpers Joanie and Mike Kochanek, and to Rodger Floyd for supplying honey bee nucs! Bee Yard Day on May 5 will conclude our school and enhance our communities with fifteen more knowledgeable beekeepers!

### **Assorted Buzziness**

**PBA Rewards Program.** We've started a new program to encourage and reward member participation. Earn a star by participating in activities such as manning a PBA table, presenting a program at our monthly meeting, or speaking to a school or community group. You can be awarded up to 5 stars each year, though you're welcome to volunteer more! Members who earn 5 stars can have their next year's membership dues waived. Please let Rachel Payne know when you've participated in such an activity. Pictures are encouraged and appreciated! Also, see Rachel at May's meeting for your stars (then we'll be caught up!). From henceforth, they'll be awarded each month.

**Join us on Facebook!** Just a reminder that Pineywoods Beekeepers Association has a Facebook page where we share articles related to bees and beekeeping, pictures, questions, recipes, and more. <https://www.facebook.com/groups/532642643606301/>

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

5/18 – Sawmill Sampler at the Texas Forestry Museum, Lufkin, 6pm–8pm. Individuals and groups set up to display their craft in a booth (ex. wood turning, quilting, hoof trimming). Contact Marie Kocyan if you'd like to help. [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com)

### **Buy and Sell**

For sale: 50-lb buckets of honey. Call Chandra Atholi at 936-591-2990.

For sale: PBA member Rodger Floyd is sold out of queens and queen cells, but he does still have nucs consisting of 5 frames of established bees with new queen to go in your box in Groveton (May 5 for \$120). Call 936-831-2818 (evenings) for availability and reservations.

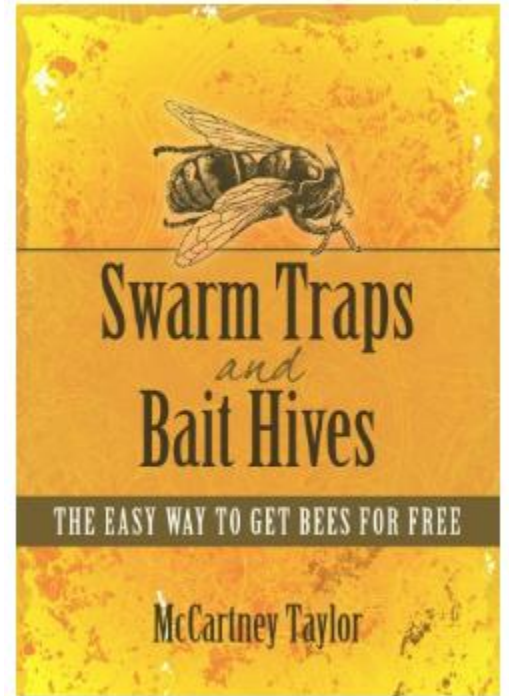
For sale: Deep boxes with 10 frames, bottom boards, top covers, inner covers, all hand-made. Call for pricing. 409-423-4756

Beekeeping supplies now available at Atwoods in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches and Corrigan, Lufkin Farm Supply & Nursery in Lufkin, Circle Three Feed in Jasper, Motts Hardware/TKC Knives in Spurger, and Tractor Supply in Lufkin.

**What's Buzzing**

Pictured at right are a couple of items that were recommended during April's program. Swarm Commander is sold by various beekeeping supply companies. The book can be ordered from Amazon.

**SFA Beekeeping Club** - Dr. Matt McBroom, Associate Dean and Professor of SFA's College of Forestry and Agriculture and co-owner of [Wildhurst Apiaries](#), is the faculty advisor for the newly-formed group. They might be asking PBA for speakers. (We might like to have them talk to us!) There could be great opportunities to collaborate with them on events in the community.



5/19 – **Nac Brew Club Brewfest 2018** (see ad at right, red oval added for emphasis)



**May 20<sup>th</sup> is World Bee Day!** In 2014, the Slovenian Beekeeper's Association launched the proposal that World Bee Day be celebrated. After over three years of efforts, a resolution to declare May 20<sup>th</sup> World Bee Day was unanimously adopted within the Economic and Financial Committee of the UN General Assembly last year.

<https://www.worldbeeday.org/en/about/about-the-initiative.html>

6/30 – **TBA Summer Clinic**, 9am-5pm, Conroe. Keynote speaker Dr. Jamie Ellis. Topics include hive types, bee management, pests, bee health and nutrition, splitting hives, brood diseases, swarm management and capture, and more. \$60 each (\$50 if TBA member), \$100 for couple (\$90 if TBA members). \$25 for children under 16. \$75 registration per adult at the door.

<http://texasbeekeepers.org/summer-clinic-2018/>

### **Seasonal Tips from our Seasoned Beekeepers**

You should have your honey supers on your hives. The early flow is beginning to wind down, but tallow will kick in before long.

### **From the Hexagonal Office**

Roy Stark

How to determine if a colony is queenless.

- Learn to listen to the colony. A queenless colony is louder, more agitated, and busier.
- No eggs. Even when a queen is present, if there are no eggs then the hive is queenless. (Russian & Carniolans do not lay during a dearth.)
- Only sealed brood present, hive has been queenless for more than a week. If there are no queen cells the colony is not able to raise its own queen. Unless there is a dearth. Be advised now that Carniolan and Russian queens do not lay during a dearth.
- Unsealed brood present, brood is sealed on day 8 – hive has been queenless for less than a week. Look for 3-days-old eggs; if present, the colony will raise its own queen.
- If you have eggs (eggs that have not curled into larvae), the queen is somewhere in the hive.
- No brood – This is an emergency. The population will continue to dwindle until the colony dies out. Either you act or the hive dies. Consider combining a hive like this with a strong hive.

### **Comb-Grown Goodness**

#### **Honey Lemon Cookies**

<http://fox11online.com/living/living-with-amy/honey-lemon-cookies>

½ cup (one stick) butter  
½ cup granulated sugar  
2 tsp grated lemon rind  
1/3 cup honey  
½ tsp lemon extract  
1 large egg  
½ tsp baking powder  
½ tsp baking soda  
½ tsp salt  
¼ cup plain fat-free yogurt  
2 cups all-purpose flour





Glaze ingredients: (Combine all of the glaze ingredients with a wire whisk; set aside)

- 1 cup powdered sugar
- 2 Tbsp lemon juice
- 2 tsp grated lemon rind

Beat the first three cookie ingredients until light and fluffy. Add honey, extract, and egg; beat until well blended. On low speed, add baking powder, soda, and salt. Blend in yogurt. Slowly add flour to this mixture. Refrigerate dough for two hours. Preheat oven to 350 degrees. Drop by tablespoons onto a greased cookie sheet and bake for 10 minutes or until lightly browned. Cool on a wire rack. Brush glaze on hot cookies.

### Swiss Honey

*The Honey Cookbook* by Juliette Elkon

Cream  $\frac{1}{2}$  c butter until soft. Add  $\frac{1}{4}$  c honey and beat until well blended. Add  $\frac{1}{2}$  c heavy cream gradually, beating until smooth and fluffy. Store in refrigerator until needed. Serve as a spread with waffles, pancakes, or French toast. Makes 1 c.



In 2011, I was invited by a US Forest Service spokeswoman to sit on a plant selection panel of Project Learning Tree for a school pollinator garden to be planted by students and maintained for years to come in the corner of their T J Rusk School soccer field in Nacogdoches. Happy to say 'El Jardin de los Ninos' is not only still there, but has established plantings, room for annual vegetables and herbs, a potting shed with compost bins, and boasts a mature tree with circular bench for admiring their work! - M C Kocyan





Carroll Wallace enjoying watching the bees in the clover he planted last fall. A swarm moving into one of Roy Stark's bait hives.

Terry McFall with his mom and grandkids.



Terry teaching 2<sup>nd</sup> graders about bees. Malachi Loper (one of our Youth Program students) with a box he and his sister painted.

