

The Bee Line

Pineywoods Beekeepers Association

Next Meeting Thursday, May 9, 6:30 pm

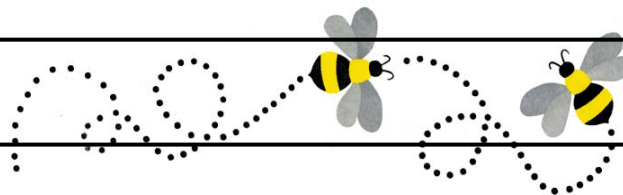
St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 19 Issue 5

May 2019



May Program

Joanie Kochanek, PBA Secretary, has been a Jasper Master Gardener for 7 years, participating in many volunteer city and county beautification projects. She will present a program on "Pollinator Plants for the Garden and Home," including bees and other pollinators, what plants attract various pollinators, and how bees help pollinate your vegetable plants as well as flowers.

Beverages: Robert Jones; Snacks: Ronnie Moors, Rachel Payne

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

Welcome to our Brood...

Terry Adams, Charles Bourgeois, Mary & Roger Burks, Cindy Derrick, Dianne & Terry Duke, Lisa Felder, Michelle Kamman, Candi Kenyon, Debbie LaRoe, Shannon Madden, Roger McGough, Richard & Sharon Rogers, Ginger & Gregg Rowell, Christine & Gerald Schmelebeck, Shannyn Stanley, David Stoneham, Russell & Beverly Westhoff, Paul Weisinger

You're the Bee's Knees!

David Gallager, Rachel Payne, and Malcolm Turner stocked and transported observation hives for SFA's Bugs, Bees, Butterflies, & Blossoms.

2019 Bee School – I was honored to be asked to coordinate this event, but it was group effort that made it a success. Many thanks to Rodger Floyd and his brother Anthony, David Gallager, Janet Haney, Cecil Hunt, Robert Jones, Mike & Joanie Kochanek, Marie Kocyan, Terry McFall, and Roy Stark. This generous and talented group of people devoted many hours (some were involved all three days) to educating a new crop of beekeepers. Helping with registration, setting up, cleaning up, giving presentations and demos, sweating in the bee yard – that's just a sampling of their contributions. Thank you to my kids, Olivia and Jesse, for sorting and assembling copies and to my husband for letting me spend three Saturdays with bees and beekeepers. ~ Rachel Payne



Did you know...?

Honey bees that collect nectar from flowers are called foragers and visit 50-100 flowers on one flight.

One more time... For fun, e-mail Rachel (or call/text 936-715-0362) your favorite way to eat honey. On toast? In your tea? With a spoon? Some other way? (If you get *The Bee Line* through the mail, you can slip her a note at the beginning of May's meeting.) Your name will be entered in a drawing for a prize. For a second entry, share a bee-related picture (taken by you). Share a recipe using honey for a third entry. Here's the catch...don't tell the others! That's cheating! (It also reduces your chance of winning.) This is a little experiment and an attempt to get a variety of pictures and recipes! Be sure to include your name!

Bee helpful and volunteer! PBA has the opportunity to have educational booths at local events and welcomes volunteers! Contact Rachel Payne rachelpayne519@yahoo.com 936-715-0362

5/17 – **Sawmill Sampler**, 6-8pm, Texas Forestry Museum, Lufkin. Discover what life was like in early east Texas sawmill towns. Sample a variety of beans in our Bean Cook-off and try food samples from local restaurants. Enjoy the live music, performances, and demonstrations. Adults \$10, children 4-12 \$5, children 3 and under free. <https://www.treetexas.com/>

What's Buzzing

5/11 – **Nature Photography Workshop**, 9am – 12pm. Brundrett Conservation Education Building, SFA Pineywoods Native Plant Center, Nacogdoches. Dr. Thomas Willis, retired physician and experienced general photographer, will explore the principles of photography with emphasis on techniques for close-up imagine, selective focus, and composition. All levels of photographers welcome. Bring camera or cell phone; laptop optional. Digital cameras available for loan. Willis is offering a bonus "editing hour" from 12:30-1:30. \$25 for SFA Gardens members, \$35 for non-members. Space is limited; preregistration required. To register or for more info, 936-468-4129 or sfagardens@sfasu.edu

5/25 – **BuzzFest 2019**, 11am – 4pm. BeeWeaver Honey Farm, 16481 CR 319, Navasota. They'll open up their Honey Farm and share experiences with bees, honey, and the products they make with them. Family-friendly and free. 512-535-2219 www.beeweaver.com



6/1 – **7th Annual Spring Sting**, 8am – 4 pm. 5446 Beaumont Dr, Kountze. Hosted by Southeast Texas Local Beekeepers. Equipment, inspections, splits, queen rearing, swarms, removals. Free event includes breakfast and lunch. Tip jar and raffle. Bring chair, cooler with drinks, and personal protection equipment.

6/22 – **TBA Summer Clinic**, 7:30am – 5pm. Lone Star Convention & Expo Center, Conroe. Keynote speaker Dr. Keith Delaplaine. 5 sessions, multiple choices each session. TBA members \$70, non-members \$80, kids 4-12 \$25, kids under 4 free. <https://texasbeekeepers.org/>

7/13 – **Fat Bee Man** at Winding Creek Apiary & Bee Supply. 11680 Post Oak Rd, Willis. See ad at right. <http://www.wcapiary.com/>

Buy and Sell

For sale: Varroa-resistant **nucs** (nucleus starter colony) – 5 frames of established comb/feed/brood/proven new queen in your box in Groveton, \$120. Call Rodger Floyd at 936-831-2818 after 7 pm.

floyd@consolidated.net

For sale: New XXL ventilated bee suit, \$90. Billy Mack Lovelady 903-363-3821 rockinl5123@yahoo.com

For sale: **PBA honey**. Funds support PBA educational programs. 12-oz bears \$6, 1.5 lb pint \$12, 3 lb quart \$20. Contact Rachel Payne at rachelpayne519@yahoo.com or 936-715-0362

Beekeeping supplies are 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 Hemphill and Lufkin, Fairmount Lumber & Hardware in Hemphill.

Seasonal Tips

Robert Jones

May is the first time you will be able to possibly extract excess honey. On colonies that have the extra bee resources you will see excess only if the weather allows for it. Too much rain means that no extra resources will be there. If there is extreme drought, the resources will not be there. Rainfall, along with warm days, are essential to good nectar flows. The warmer the days, the better the nectar flow will be and the cooler the days, the slower the nectar flow will be. Either too much or too little rain and the nectar production will be low.

Always prepare for the flow by knowing the traditional days it starts and stops. Keep a watch on these seasonal plants to be sure of the actual timing of the nectar production. This will keep you ahead on supers.

The mid to the last week of May starts the last big nectar flow of the Tallow which is the largest nectar flow in Deep East Texas. This flow will end in the third week of June. It flows a very long time and produces the majority of what we extract.

This is a good time to have new foundation pulled and extra honey captured. The plan is still not to get behind on adding your supers. Swarms will continue during this heavy nectar time. Continue to feed small growing hives for brood production.



Winding Creek Apiary
Bee Supply



Come help us celebrate our first year in business with a session with Don, The Fat BeeMan

Saturday, July 13

\$60 includes BBQ lunch and session

Seating limited - Reservations Required

(936) 537-1952

Limited supply of Don's "Sweet as Peaches" Queens \$35ea

Comb-Grown Goodness

Chive Garden Rolls

1 egg
1 c (8 oz) fat-free cottage cheese
¼ c vegetable oil
2 t honey
1 t salt
1 package (¼ oz) active dry yeast
½ c warm water
¼ c wheat germ
2 ¾ - 3 ¼ c flour
3 T chopped fresh or dried chives

Topping:

1 egg, beaten
1 small onion, finely chopped

In a mixing bowl, combine the egg, cottage cheese, oil, honey, and salt. Dissolve yeast in warm water; add to egg mixture. Add wheat germ and 1 ½ c flour. Mix on medium speed for 3 min. Add chives and enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 10 min. Place in greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hr. Punch dough down; roll out to ¾" thickness. Cut with 3" round cutter and place on greased baking sheets. Cover and let rise until doubled, about 45 min. Brush tops with egg and sprinkle with onion. Bake at 350° for 15-20 min. or until rolls are golden brown.

Honey Iced Tea

<https://www.sustainablecooks.com/healthified-southern-sweet-tea-said-in/>

4 cups water, boiling
1 family style black or green tea bag (or 7 small tea bags)
1/8 tsp baking soda
1/3 cup raw honey
4 cups water, cold

Bring 4 cups of water to a near boil. Add tea bag(s) and baking soda, and cover the pan. Remove from heat, and let steep for 15 minutes. Remove tea bags, pour into a pitcher, add the honey, and stir. Add 4 cups of cold water and place in the fridge.

Pro tip: If you would like to serve immediately, add 2 cups of cold water and 2 cups of ice.



2019 Bee School





Pictures by Marie Kocyan and Rachel Payne