

The Bee Line

Pineywoods Beekeepers Association

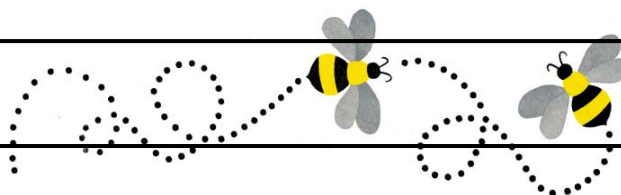
Next Meeting Saturday, June 10, 12:00 pm

Hightower Clubhouse

Lufkin

Volume 17 Issue 6

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Instead of a regular June meeting, join us for our **PBA Summer Picnic** on Saturday, June 10! Bring your family and friends for a noon buffet along with a covered side dish of vegetables, salad, or dessert, with serving utensils, as PBA will provide brisket and beverages. Also welcome are table games, musical talent, and any beekeeping or seasonal door prizes. No Field Day honey bee hives to inspect this time but tall tales of beekeeping adventures are anticipated – and we'll again have fun with some youth beekeeping races! Hosts Ken and Roni Clegg have generously invited us to their Hightower Family Clubhouse, Hightower Road, Lufkin (Moffett). RSVP total guests to Marie C. Kocyan at redcutridge@yahoo.com or 936-632-2272. Directions: From Atkinson Road/Lufkin Loop 287 East Side go east 0.7 mi, turn left onto FM 842, continue for 7.3 mi, turn left onto Hightower Road, then continue for 0.5 mi to Hightower Clubhouse.

You're the Bee's Knees!

4/22 & 4/29 – Thank you to all who helped make our PBA 2017 Bee School another success with 16 students! Registering and instructing were Robert Jones, Marie C. Kocyan, Terry McFall, Mike Kochanek, and Bob Ham.

5/6 – And thank you to those who helped at Bee School Bee Yard Day at the PBA Moffett Apiary: Joe Parker and James Leftwich for Youth Program hive carpentry; Marie C. Kocyan, Robert Jones, Bob Ham, Rodger Floyd, and Trinity Smith for instructing at the hives; and Robert Jones for guiding the Youth Program students in assembling their hive components.

Assorted Buzziness

Join our group 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 –

Welcome to our four enthusiastic Youth Program students, and thank you to our five volunteer mentors:

Travis Groom, Lufkin - Mentors James Leftwich and Robert Jones

Joseph Pratt, Nacogdoches - Mentor David Gallager

Zeke Richey, Shelbyville - Mentor Mike Bordelon

Maggie Siber, Lufkin - Mentor Marie C. Kocyan

Buy and Sell

Wanted: Amy Richardson, science teacher at Mt. Enterprise High School, was accepted to the space teacher workshop at NASA this summer and has to take a “goody” for everyone that represents this area. She’d like to take local honey. If you have about a gallon to sell, contact her at candarichardson@gmail.com

Wanted: Dale Morton would like someone to keep bees on his property. In return, he would like to learn. He can provide super and other equipment if needed. dmorton@newlifencogdoches.com 936-674-7339

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

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/>

If you missed last month’s meeting, you can see the slide show Marie presented at <http://honeybeehealthcoalition.org/varroa/>. You can also download the Varroa management guide and sampling/control spreadsheet, as well as watch several videos.

Do you like to build stuff? You’ll find plans for a variety of beekeeping equipment at <http://beesource.com/build-it-yourself/>. Also, the Nacogdoches Public Library has a copy of *Build Your Own Beekeeping Equipment* by Tony Pisano. (*I haven’t been to the Lufkin library, so I don’t know whether they have it.*)



From the Hexagonal Office

Mike Kochanek

Well, looks like summer has arrived. We were blessed with a cooler spring which now seems to be over. With 90° yesterday, and 120% humidity, it was rather miserable outside. I know our bees are slower in honey production this year, with spring’s cool and rainy weather. We’re learning beekeeping definitely has its ups and downs as we’ve lost 2 hives and 2 queens this year so far. Last month’s presentation on Varroa Mite Treatment by Marie Kocyan was very informative. We will all need to be vigilant in watching for varroa and/or small hive beetle infestation, which will increase over the summer months. Don’t forget our PBA Picnic on June 10th at the Cleggs’ clubhouse in Moffett, beginning about noon. PBA will

provide meat; bring covered dish, chair, bug spray if you wish to sit outside. It will be a fun outing. We can all visit, relax, and perhaps pick the brains of our experienced folks!

Comb-Grown Goodness

Grilled Honey Waldorf Chicken Salad with Muffin Toast Points

<https://www.honey.com/recipes/detail/14/grilled-honey-waldorf-chicken-salad-with-muffin-toast-points>

- 1 lb. boneless, skinless chicken breast, grilled with olive oil, salt, & pepper
- ½ cup toasted pecans, chopped
- 2 ribs celery, sliced
- 1 firm, tart apple (such as gala or fuji), diced
- 8 dried apricots, chopped
- 2/3 cup mayo
- 2 tablespoons whole grain mustard
- 2 tablespoons honey
- 2 teaspoons favorite seasoning salt
- 1 teaspoon freshly ground pepper
- 1 package Thomas' English muffins
- 4 tablespoons butter
- ¼ cup honey



Preheat oven to 350°. Tear or shred the cooled chicken into a medium bowl. Add all the remaining ingredients up to the muffins and toss gently until well combined; chill for at least 2 hours. Combine the butter and honey into a small bowl. Separate each muffin and divide the honey butter mixture evenly among them. Place the muffins on a sheet pan and toast for about 10 minutes or until golden brown. Remove the muffins and cut each one in half; serve alongside the chilled chicken salad. Drizzle additional honey on the English muffin if desired.

Tip: You can roast or poach the chicken instead of grilling or use a rotisserie chicken.

Honey Sesame Popcorn

<http://www.marthastewart.com/1165935/honey-sesame-popcorn>

- 10 cups popped corn
- Vegetable-oil cooking spray
- 1 cup sugar
- ¼ cup honey
- Kosher salt
- 1 tablespoon unsalted butter, room temperature
- ½ teaspoon toasted sesame oil
- ¼ teaspoon baking soda
- ½ cup black or white sesame seeds, or a combination, toasted



Place popcorn in a large bowl. Lightly coat a rimmed baking sheet with cooking spray. In a small saucepan, combine sugar, honey, 2 tablespoons water, and a pinch of salt. Bring to a boil, then reduce heat to medium-high and cook, swirling occasionally but not stirring, until sugar is dissolved and mixture is deep amber in color, 7 minutes. Remove from heat; stir in butter, sesame oil, and baking soda (mixture will bubble up). Quickly drizzle caramel over popcorn; toss to coat. Sprinkle with sesame seeds and 1/4 teaspoon salt (or more to taste). Spread popcorn out on baking sheet and let cool completely, then break into pieces and serve.

Honey Yeast Rolls

<http://www.myrecipes.com/recipe/honey-yeast-rolls>

¼ cup warm water (100° to 110°)
1 1/4-oz. envelope active dry yeast
1 teaspoon honey
1 ¾ cups milk
2 large eggs, at room temperature
½ cup butter, melted and cooled
1/3 cup honey
3 teaspoons salt
6 ½ cups all-purpose flour, divided
½ cup butter, softened
¼ cup honey



Combine first 3 ingredients in a small bowl, and let stand 5 minutes or until mixture bubbles. Meanwhile, heat milk in a saucepan over medium heat 3 to 5 minutes or until 100° to 110°. Stir together warm milk, eggs, and next 3 ingredients in bowl of a heavy-duty electric stand mixer, blending well. Add yeast mixture, stirring to combine. Gradually add 5 cups flour, beating at medium speed, using paddle attachment. Beat 3 minutes. Cover with plastic wrap, and let stand 1 hour.

Uncover dough, and add remaining 1 ½ cups flour, beating at medium speed 5 minutes. (Dough will be sticky.) Transfer to a lightly greased large mixing bowl. Cover with plastic wrap, and let rise in a warm place (85°), free from drafts, 1 hour or until doubled in bulk.

Punch down dough. Turn dough out on a well-floured surface, and roll into 28 (2 ½-inch) balls (about ¼ cup dough per ball). Place balls in 4 lightly greased 9-inch pans (7 balls per pan). Cover and let rise in a warm place (85°), free from drafts, 1 hour or until doubled in bulk.

Stir together ½ cup softened butter and ¼ cup honey.

Bake rolls at 400° for 10 to 12 minutes or until golden brown. Brush tops with honey butter. Serve with remaining honey butter.

Note: To freeze, place baked rolls in zip-top plastic freezer bags, and freeze up to two months. Let thaw at room temperature. Reheat, if desired.



Honey





PBA 2017 Youth Program students assembling hive components with mentors Robert Jones and James Leftwich. Jesse Payne celebrates his 9th birthday at May PBA meeting. Rodger Floyd marks a queen for a new beekeeper. Rachel Payne and friend Kim Parker remove bees from a water meter. Bee on Chinese tallow. Photos submitted by Marie Kocyan and Rachel Payne.