

# The Bee Line

## Pineywoods Beekeepers Association

Next Meeting Thursday, October 10, 6:30 pm

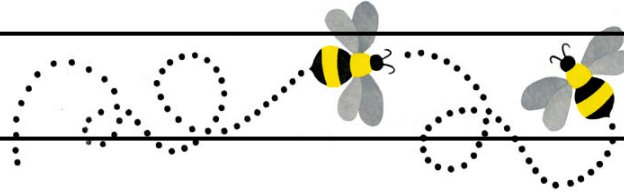
St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 19 Issue 10

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Is your honey harvest over? Not sure what to do with all that honey and wax? Myra Smith, TBA Director for Area 6, will share some ideas about what you can create with your products of the hive.

Beverages: Joanie Kochanek; Snacks: Trevor and C.J. Dallas-Orr, Bob Love, Jordyn Stoehr

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.

### You're the Bee's Knees!

9/24 – Joanie Kochanek presented “Pollinator Plants for the Garden and Home” to the Tyler County Bee Club in Woodville.

9/27 – Marie Kocyan and Rachel Payne manned a table with observation hive and sold PBA honey at the Nacogdoches Farmers Market Fall Fling.

Thank you to Bob Love for opening and prepping the meeting hall, as well as cleaning up and closing up!

### Assorted Buzziness

We'll be voting on the **2020 Board of Directors** at November's meeting. Mike Kochanek ([mikekochanek44@gmail.com](mailto:mikekochanek44@gmail.com), 409-384-6348), Terry McFall ([tdmcfallclan@yahoo.com](mailto:tdmcfallclan@yahoo.com), 409-289-7387), and Joe Moran ([leathercraft45@yahoo.com](mailto:leathercraft45@yahoo.com), 936-671-0660) will serve as this year's Nominating Committee. If you're interested in serving on the Board, please contact one of them.

We still need a volunteer to help with the **hospitality bin** (set up about half an hour before meetings, take down after, and take bin home). We do have a volunteer backup. If interested, contact Marie Kocyan at [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com) or 936-632-2272.

**PBA Member Request** - Trinity Smith, PBA member and student at Blinn College, is doing a project that he plans to get published – an anthropological perspective study on beekeeping. His topics include different methods (including, but not limited to, hive type, extracting methods, pest/disease control)

and how they vary from region to region, even abroad. He would like to know about your practices, particularly if your family has several generations of beekeepers. Do you have family members who do things a certain way and only that way, and why? Please send all responses to him at [tss.honeybees@gmail.com](mailto:tss.honeybees@gmail.com) and let him know whether it's ok to include your name in his study.

### What's Buzzing

9/27 – 10/20 – **State Fair of Texas**. John Talbert created a Facebook page for the TBA State Fair Booth & Creative Arts Show to expand information to the local clubs about the TBA State Fair of Texas event. [https://www.facebook.com/TexasBeekeepersAssociation/?hc\\_location=group](https://www.facebook.com/TexasBeekeepersAssociation/?hc_location=group)

10/5 – **SFA Fall Plant Sale**, 9am-2pm, 2428 Raguet St, Nacogdoches. More than 300 varieties of hard-to-find, "Texas-tough" plants, including natives, edibles, heirlooms, perennials, shrubs and trees, with an emphasis on pollinator friendly selections, as well as exclusive SFA introductions.

11/7 – **Texas Master Beekeeper Program Fall Exams**. Apprentice level exam 8am-12pm. Advanced and Master level exams 1pm-5pm. Testing will be limited to 45 people for the Apprentice level. For further info and to register, visit <https://masterbeekeeper.tamu.edu/>

11/7 – 11/9 – **Texas Beekeepers Association Annual Convention**, San Antonio. More details coming. Full conference \$125 for TBA members (\$160 for non-members) by Nov 6. Prices increase after Nov 6. <https://texasbeekeepers.org/>

### Buy and Sell

For sale in Lufkin: Strong established honey bee colony – double deep, 20 frames, plastic foundation, 2019 new Floyd bees varroa-resistant queen, brood in top box. Hive components new in 2017: telescoping aluminum lid, inner cover, custom painted finger-joint boxes, screened bottom board, (not included: Boardman entrance feeder, SHB traps, cinder blocks). Should make a good 2020 crop of honey or several splits. \$375. Contact Erin at [lesiber@gmail.com](mailto:lesiber@gmail.com) 936-208-9577 or Marie C. Kocyan at [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com) or 936-632-2272 for more photos.



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. Shipley's Donuts has buckets with tight-fitting lids for inside-hive pail feeding - just make the holes. \$1 for small, \$2 for larger size.

### **Seasonal Tips**

Robert Jones

October will give us the major goldenrod flow along with a variety of other weeds this time of year. The flow can be exceptional but, again, if too much rain is falling the nectar can be washed out and you will need to supplement with sugar syrup. The fall flow normally lasts until the first fall frost but can be slowed by early cold snaps as well.

This is the time, at the end of this flow, to decide what needs help and what can stand on its own. Several things must be considered at this time. The quantity of honey must be at a minimum of 40lbs, or a medium honey super full above a deep brood box. Additionally, the quantity, or number, of bees must be observed. Hives with nests smaller in size than a basketball will not produce enough bees at this point to over-winter. On the coldest winter days, the over-winter process sees the outer layer of bees die off due to cold. If there are not enough bees at this point, the hive will be lost.

It is best to stack two weak colonies, picking the best laying queen of the two, for winter survival. Leaving both as they are will most likely see the die-off of both colonies. Saving the resources this way will allow you to easily spring-split this colony because it survived the winter with the resources that it needed.

### **Comb-Grown Goodness**

#### **Honey Balsamic Slow Cooker Pulled Pork Tenderloin**

[https://www.honey.com/recipe/honey-balsamic-slow-cooker-pulled-pork-tenderloin?utm\\_source=newsletter&utm\\_medium=email&utm\\_campaign=October%202019](https://www.honey.com/recipe/honey-balsamic-slow-cooker-pulled-pork-tenderloin?utm_source=newsletter&utm_medium=email&utm_campaign=October%202019)

- 2 lbs pork tenderloin
- 1/3 cup balsamic vinegar
- 1/3 cup low sodium chicken broth
- 1/3 cup honey
- 2 T low sodium soy sauce
- 2 T Worcestershire sauce
- 3 cloves garlic, minced

Place pork tenderloin in slow cooker. Whisk together balsamic vinegar, broth, honey, soy sauce, Worcestershire sauce, garlic. Pour over pork.



Cook pork about 4 hours on low or until pork has an internal temp of 145°F. Then, remove pork and allow it a 3-minute rest time. After the rest time, use two forks break apart and then add back to the slow cooker until you are ready to enjoy.

### **Chocolate Chip Cookies**

Adapted from a receipt in *Joy with Honey* by Doris Mech

1 c butter, softened  
½ c honey  
1 t vanilla  
½ t salt  
1 c chocolate chips  
½ c chopped walnuts  
3 c flour

Cream the butter and honey. Add remaining ingredients; mix well. Roll in small balls and place on ungreased cookie sheet. Flatten each ball with a fork. Bake at 325°F for 15 minutes or until light brown. Store in airtight container.

*Editor's note: I've also used Bob's Red Mill Gluten Free 1 to 1 Baking Flour and they were good. Even my husband enjoyed them.*

### **Sweet + Salty Honey Baked Vegetable Medley Fries**

<https://www.honey.com/recipe/sweet-salty-honey-baked-vegetable-medley-fries>

1 lb beets, peeled  
1 lb sweet potatoes, peeled  
3 large carrots, peeled  
2 T olive oil  
½ tsp sea salt, plus salt to taste  
¼ cup honey  
1 T apple cider vinegar

Preheat oven to 400° F. Cut the beets, sweet potatoes, and carrots each into slices that are about ¼ inch thick and about 3 inches long. Put vegetables in a bowl and add oil. Toss to coat.

In a small bowl, mix together ½ tsp salt, honey, and vinegar. Add to vegetables and toss.

Put the vegetables in a single layer on two baking sheets and bake for 20 minutes.

Remove from oven and flip vegetables. Put back in the oven and bake an additional 10-15 minutes until caramelized, making sure not to burn.

Add salt, to taste. Serve and enjoy!







Over 350 jars of chunk honey at Central Market in Houston. Robert Jones at August meeting. Olivia Payne and bees at Kroger after Fall Fling. Girl admiring bees at Fall Fling. Jordyn Stoehr at September meeting. Marie Kocyan talking about bees at Fall Fling.

