

The Bee Line

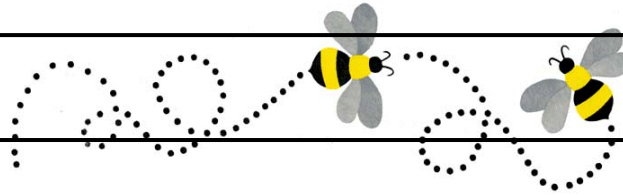
Pineywoods Beekeepers Association

Next Meeting Thursday, November 10, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 16 Issue 11



November 2016

November Program

Members Cindy and James Dotson have been successfully crafting honey wine in their home for some time – join them at our meeting as they discuss **‘Mead Making for Dummies!’** The Dotsons will show equipment they utilize and provide step-by-step instructions explaining the process from start to finish. You too can produce a tasty apiary byproduct for holiday entertaining and, after all the excitement, for sipping by your winter hearth!

Refreshments

Beverages: Greg Alexander; Snacks: David Gallager and Joanie Kochanek

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 may supply them.

You’re the Bee’s Knees!

Thank you, David Gallager, for all the *Bee Line* newsletter print-outs for meetings through the months!

Thank you, Don and Ginger Lymbery, for bottling 225 lbs of our 2016 crop of PBA East Texas Wildflower Honey!

10/8 – Rachel, Olivia, and Jesse Payne for stocking an observation hive and, with help from Marie Kocyan, manning a booth and selling PBA honey at the Downtown Nacogdoches Farmers Market ‘Fall Fling,’ Nacogdoches. PBA honey sales \$63.

10/14-16 – Scott and Michelle Martin, Melony, Rebekah, and Jonathan Jackson, Terry McFall, and Joanie and Mike Kochanek for stocking an observation hive, manning a booth, and selling PBA honey at the Heritage Village Harvest Festival, Woodville.

10/22 – Ken and Roni Clegg for hosting the PBA Fall Picnic and all twenty-two guests who helped make the gathering a success at their Hightower Club House, Moffett. Door prizes were generously provided by Joanie Kochanek, Karen Mitchell, and PBA.

Assorted Buzziness

PBA elections for 2017 officers will be held at this November meeting! Any member who wishes to be nominated to an officer position is still welcome to throw their hat in the ring – contact Scott Martin and the Nominating Committee at sbskot@gmail.com or 409-283-4507.

PBA 2017 Board of Directors slate of officers by the PBA Nominating Committee of Scott Martin (Immediate Past President), Don Lymbery (Officer – Apiary Manager), and Ken Clegg (Member-at-Large):

President – Mike Kochanek
Vice President – Bob Love
Secretary – Joanie Kochanek
Treasurer – Terry McFall
Newsletter Editor – Rachel Payne
Program Coordinator – Melony Jackson
Apiary Manager – Don Lymbery
SFASU Liaison – David Gallager
Immediate Past President – Mike Bordelon

According to our PBA Bylaws, “...one vote shall be allowed for each membership. There shall be neither absentee voting nor voting by proxy,” so be sure to join us at this important meeting to support your fellow beekeepers!

PBA 2016 Youth Program

Youth Program requirement reminder: Young beekeepers in our PBA Youth Program, be sure to create and schedule your ‘Updates,’ which can be as simple as a few minutes of reading a blog of your experiences/observations/beekeeping questions, or as creative as a scrapbook, or slideshow of your photos that we can help you place on our projection screen. Contact Youth Program Chairman Colin Bishop cbish@yahoo.com 409-466-4644

Buy and Sell

For sale: Honey in a 5-gallon bucket (~50 lb), \$250. Contact Chandra Atholi 936-591-2990 cell or atholic@gmail.com

For sale: Used beekeeping equipment in Lufkin – Little Wonder 4-frame manual-turn honey extractor (\$350 cash), 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

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.

Ongoing bulk white granulated sugar source in Tyler – approx 35 cents/lb by the 55-gallon drum or smaller portions to your container. Les Jeske 903-561-2085 PM 4011 Birdwell Drive, Tyler 75703.

IN REMEMBRANCE

One of our PBA founding members and our dear friend, Newton Lemke, passed away late Sunday, October 16. Newton may be fondly remembered as the reliable source of not only an assortment of beekeeping supplies and colonies of honey bees, but more importantly, a trusted source of good advice and support for many years for many local East Texas beekeepers. Sincerely interested and concerned about others and their beekeeping success, he was available to chat about bee topics whenever any beekeeper had a difficulty.



Newton was instrumental in forming the Pineywoods Beekeepers Association in 2001 and even hosted beekeeper meetings at his home before then, encouraging the formation of the association we have today. Always having time to chat about bees and help with any issue, Newton encouraged perseverance and thus success - his kindness, generosity, and sincere concern toward others extended to our members, our meetings, and his community. We will miss him, sitting in the shade in his yard prepping frames and boxes and ever glad to welcome a visitor. ~ Our thoughts and prayers are with his wife, Anita, and son and daughter-in-law, Karl and Stephanie, in their loss. ~

What's Buzzing

11/3-6 – **Texas Beekeepers Association Annual Convention**, Belton, TX. Best wishes to our PBA members taking their respective test levels for the Texas Master Beekeeper Program during the TBA Convention! Hopefully they'll take notes for us during the speaker presentations and take photos of the Honey Contest! <http://texasbeekeepers.org/annual-convention-2016/>

11/19 – **Mann Lake Open House** 11am – 3 pm in Marshall, TX. Free bbq, in-store specials, door prizes, and giveaways. Email events@mannlakeltd.com to rsvp by 11/12. Spots are limited, so rsvp asap.

1/10-14 – **2017 American Beekeeping Federation Conference and Tradeshow** in Galveston, TX. Features top-notch general session presentations all day on Wednesday and Friday, vendor tradeshow with the latest and greatest products and services in the beekeeping industry, keynote presentations led by industry experts, track sessions on Thursday for Beginning Beekeepers, Serious Sideliners and Commercial Beekeepers, Association Business Meetings, 15 workshops on Saturday, Breakfast/Meeting for Commercial Beekeepers on Thursday, 2017 Honey Show, various silent and live auctions benefiting ABF, AHPA and the American Honey Queen program. <http://nabeekeepingconference.com/>

1/13 – **Kids and Bees at the North American Beekeeping Conference and Tradeshow.** 9:00 – Noon, local and visiting elementary-aged kids are welcomed to the Galveston Island Convention Center to participate in the “Kids and Bees” program. This no-charge event has been a tradition with the ABF conference for over 20 years, and is a “don’t miss” opportunity for school groups, home schooled kids, scouts, and clubs. Kids and their teachers or parents can expect a room full of hands-on exhibits under the themes of, “The Art of Beekeeping,” “The Science of Beekeeping,” “The World of Beekeeping,” and “The Future of Bees: It’s Up to You!” Favorites such as beeswax candle rolling, bee finger puppet making, and hive displays will be there. The highlights this year will be face painting, a photo booth with costumes, and an ultraviolet “Bee View” demonstration. Students will make their way through each station, engaging with beekeepers and Honey Queens from around the US, and activities that will harness their senses and imaginations. <https://www.eventbrite.com/e/kids-and-bees-at-the-north-american-beekeeping-conference-and-tradeshow-tickets-27643898645>

From the Hexagonal Office

by Mike Bordelon

“Putting Stings into Perspective”

Dr. Scott Camazine, writing in the “Bulletin of the Entomological Society of America,” says that most people have a great fear of venomous animals. In the bigger picture, however, he says, insect stings are a minor health problem; about 40 deaths occur each year because of stinging insects, most in the order Hymenoptera (ants, bees, and wasps); honey bees may cause half. Allergic reactions to penicillin kill seven times as many people and lightning strikes kill twice as many. In contrast, the nation’s largest killers are cardiovascular disease (100 people per hour) and automobile accidents (one person every 10 min.). Dr. Camazine says one is at more risk of dying on the way to the hospital to be treated for an allergic reaction than of dying from the sting that produced it.

Bee Aware for November “A Colony’s Life Cycle”

1. As the active season begins, the queen is stimulated by increased pollen and nectar resources to begin laying large numbers of eggs. This is a balancing act: the colony must continuously ensure the requisite number of workers is present to warm and care for the developing brood.
2. As population grows, the hive becomes constricted for space and drone eggs appear. The overcrowded colony eventually begins swarming preparations.
3. The colony constructs queen cells and rears queen replacements.
4. The old queen is readied for flight and the scouts begin to seek out new nesting sites.
5. Led by the old queen, the swarm issues on a warm day and establishes itself in a temporary bivouac before it decides to move to a new location.
6. A virgin queen is allowed to emerge in the parent colony and fly in order to mate so she can again develop a stable population.
7. Both original and new colonies begin preparations for the inactive period-winter in temperate regions. Through this season, the colony maintains a steady population level, ready to begin anew next year.

Comb-Grown Goodness

Caramelized-Honey Nut and Seed Tart

<http://www.bonappetit.com/recipe/caramelized-honey-nut-and-seed-tart>

Crust

1½ cups all-purpose flour
¼ cup powdered sugar
½ teaspoon kosher salt
½ cup (1 stick) chilled unsalted butter, cut into pieces
2 large egg yolks

Filling and Assembly

¼ cup honey
¼ cup granulated sugar
¼ cup heavy cream
4 tablespoons unsalted butter
2 tablespoons light corn syrup
½ teaspoon kosher salt
½ teaspoon vanilla extract
2 cups mixed unsalted, roasted nuts (such as pecans, hazelnuts, peanuts, pistachios, and/or sliced almonds)
⅓ cup unsalted, roasted seeds (such as pumpkin and/or sunflower)

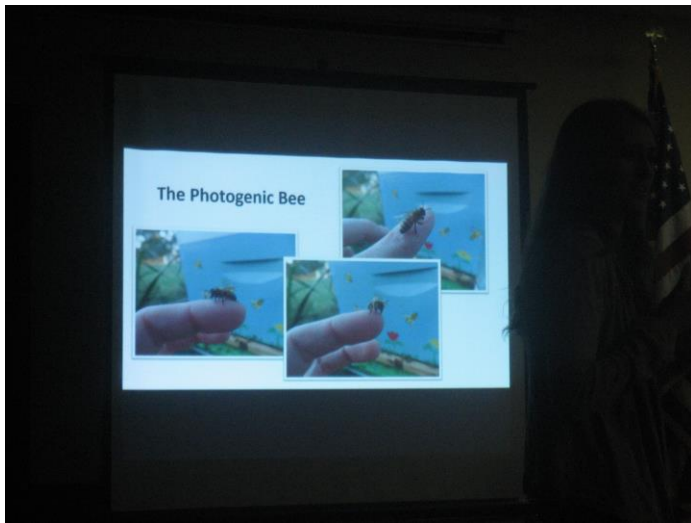


Crust

Pulse flour, powdered sugar, and salt in a food processor to combine. Add butter and pulse to work in just until mixture is the texture of coarse meal with a few pea-size pieces of butter remaining. Beat egg yolks with 1 Tbsp. water in a small bowl just to combine. With the motor running, gradually pour into food processor. Process until dough starts to come together in large pieces. Using lightly floured fingers, press dough about 1" up sides and then evenly into bottom of springform pan, making sides slightly thicker than bottom. Use a floured flat, straight-sided measuring cup or glass to compact and smooth dough; freeze until solid, 15–20 minutes. Preheat oven to 350°. Prick bottom of dough in a few places with a fork and bake until golden all over, 20–25 minutes. Transfer pan to a wire rack. (Leave oven on if you're not making the crust ahead and are making the filling next.) Crust can be baked 1 day ahead. Let cool; store tightly wrapped at room temperature.

Filling and Assembly

Bring honey and 1 Tbsp. water to a simmer in a small saucepan over low heat, swirling pan often, until mixture is darkened in color and nutty smelling, about 2 minutes. Add granulated sugar, heavy cream, butter, corn syrup, salt, and vanilla and carefully stir until mixture is smooth. Increase heat to medium; bring to a boil. Cook, swirling pan, until caramel is slightly darkened in color and thick enough to coat a spoon, 5–8 minutes. Remove from heat, add nuts and seeds to caramel, and stir to coat. Scrape filling into warm or room-temperature crust, pushing to the edges to evenly fill. Bake until filling is deep golden brown and caramel is bubbling, 25–30 minutes. Let cool. Tart can be made 1 day ahead. Store tightly wrapped at room temperature.



Rebekah Jackson showed pictures of their bees and hives at the October meeting and Mike Bordelon spoke about his long hive. Marie Kocyan and Rachel, Olivia, and Jesse Payne brought the world of honey bees to guests at Nacogdoches Farmers Market Fall Fling with Rachel's homemade and stocked observation hive. Photos by Marie Kocyan and Rachel Payne.

Family and Friends Picnic



Delicious home cooking including honey bee cookies along with music by Mike Kochanek and unique door prizes made our PBA Fall Picnic a success!

Photos by Linda Bordelon, Marie Kocyan, and Rachel Payne.

