

The Bee Line

Pineywoods Beekeepers Association

Next Meeting Thursday, November 8, 7:00 pm

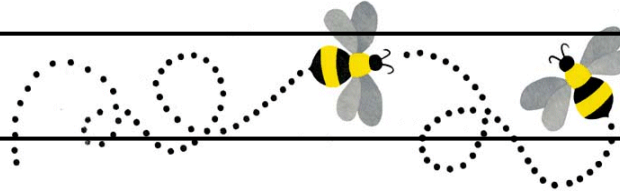
St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 18 Issue 11

November 2018



November Program

Tonight is show and tell! We all enjoy the honey our bees produce, but do you make anything with other products of the hive? Candles, creamed honey, mead, propolis tincture - whatever it is you make, we invite you to bring a sample to show off and tell your fellow beekeepers about it.

Beverages: Jeff & Janet Haney; Snacks: Bryan Bragg, Ronnie Moors

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...

Debbie Finane

You're the Bee's Knees!

10/8 – Cary Sims explained the importance of honey bees and beekeeping to 300 3rd graders at the Rusk Co. AgriLife Extension "Ag Day" at Henderson ISD.

10/20 – Jeff and Janet Haney and Rachel Payne manned a table at the Nacogdoches Farmers Market Fall Fling. They talked to people about bees and beekeeping, helped them find the queen in Rachel's observation hive, and sold several bottles of PBA honey.

Assorted Buzziness

Our **PBA Christmas Family Dinner** for members, family, and guests will be held on our regular second Thursday, December 14, at **6pm**. James Dotson will cook two briskets. Please bring a side dish or dessert.

PBA 2018 Youth Program – YP Fall Inspections will be underway this month to be sure honey bee colonies have adequate winter population, food stores, and pest prevention. Any youth in our PBA Youth Program who haven't completed their Beekeeping Update presentations at our meetings, please let me

know ahead what dates you pick going forward – we can include you in any upcoming meetings, including 2019! ~ Marie C. Kocyan redcutridge@yahoo.com 936-632-2272

Due to several members attending the Texas Beekeepers Association Annual Convention, **2019 Board of Directors Elections** have been rescheduled to December's meeting by the Board. Any member who wishes to be nominated can still throw his hat into the ring! Contact the Nomination Committee Chair, Mike Kochanek, at mikekochanek44@gmail.com.

PBA 2019 Board of Directors slate of officers by the PBA Nominating Committee of Mike Kochanek, Terry McFall, Don Lymbery, and Robert Jones:

President – Roy Stark
Vice President – Ronnie Moors
Secretary – Joanie Kochanek
Treasurer – Terry McFall
Newsletter Editor – Rachel Payne
Program Coordinator – Janet Haney
Apiary Manager – Jesus Vazquez
SFASU Liaison – You?
Immediate Past President – Mike Kochanek

Buy and Sell

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, Fairmount Lumber & Hardware in Hemphill.

What's Buzzing

Scientists aren't sure what the bees did during the total eclipse, but they fell silent. See the following website for a little more info and links to related articles.

<https://www.sciencenews.org/article/what-bees-did-during-great-american-eclipse>

You can find honey bee playing cards on www.amazon.com. There are several styles to choose from.



Hilary Kearney, of Girl Next Door Honey, created **The Story of Bees** game to use in classroom presentations. She did a small-run print last year and sold out. She's reworked the design and is ready to do a large-scale print. You can pre-order to receive your game in December.

https://www.indiegogo.com/projects/the-story-of-bees-educational-game?fbclid=IwAR3xBPK-pi6vu223eS1BigjE-L3OK77GZM_HCLd1OTGRO_ZIZtDN0IHwmQI#/



11/8-10 – **Texas Beekeepers Association Annual Convention**, Mayborn Events Center, Temple. Intermediate to Advanced Beekeeping Class by Dr. Dewey Caron (\$60 for TBA members, \$75 for non-members) and a hands-on queen rearing and grafting class with Dr. Juliana Rangel (\$60). Sessions including, but not limited to, ag exemption, comb honey production, best management practices, Varroa control using organic treatments. Full conference \$80 for TBA members (\$95 for non-members) by Nov 5. Prices increase after Nov 5. <https://texasbeekeepers.org/>

Seasonal Tips

Robert Jones

November you should have a good holiday time because everything that you needed to do has been done. The next two months will see only some weight-checking and picking up anything that has died out. This is the time to catch up with hive and frame building and keep up with necessary repairs.

From the Hexagonal Office

Hi, folks,

Here are a few thoughts for those of you who are new beekeepers. On our website, you will see a monthly to-do list written by our PBA Training Coordinator, Robert Jones. I cannot emphasize how important a tool this is for new beekeepers. It is early fall, but I want to point out how important January is for new and/or inexperienced beekeepers. I have already ordered pollen patties from Mann Lake for my bees. Be sure to order patties before January. I only feed patties starting in January and stop feeding when natural pollen is available in the spring. This is very important.... If you feed pollen patties, also feed your bees syrup (sugar water). Once natural pollen starts, I stop feeding my bees pollen patties. If you don't stop feeding pollen patties when natural pollen becomes available, the pollen becomes an attractant for hive beetles. I NEVER feed pollen patties in the summer for this reason. Why do I feed patties and syrup starting in January? Reread the to-do list for January! I do this so I don't lose hives in February and March. After a cold winter, your hives' resources (food) may be depleted and your hives may die out before the start of the natural nectar and pollen flow. Robert Jones knows what he is talking about. In the dearth period in late summer, I feed dry pollen using a professional pollen feeder from Mann Lake. I have 66 hives, so a large dry feeder is necessary. If you have just a few hives you can economically build a simple dry pollen feeder for feeding your bees in a dearth. I can show you how to

do this. Other experienced beekeepers can show you, too. If you follow the monthly to-do list as written on our website and are eager for beekeeping knowledge, our club has quite a number of very experienced beekeepers that are ready and willing to assist you. Please do not hesitate to contact other members for help. I am proud of the Pineywoods Beekeepers Association for so many reasons, but I am especially proud of our club's commitment to training. Looking forward, we hope to establish a video library on many varied beekeeping subjects. Please don't hesitate to offer suggestions to improve our website or any other aspect of our club. I am at your service.

Regards,

Roy Stark
PBA President
409-423-0263

Comb-Grown Goodness

Imitation Burt's Bees Lip Balm

<https://wellnessmama.com/25459/imitation-burts-bees-lip-balm/>

2 T beeswax
2 T shea butter
2 T coconut oil
30+ drops peppermint essential oil (or your choice)

Melt beeswax, shea butter, and coconut oil in double boiler or small glass bowl over small pot of boiling water, stirring constantly until melted. Remove pan from heat but keep over still-hot water to keep mixture melted. Add essential oils. (Add a few drops at a time and test tiny amount on your arm to make sure scent is to your liking.) Use a pipette or dropper to fill lip balm tubes. This must be done quickly since mixture will start to harden as soon as it is removed from the heat. Let tubes sit at room temperature for several hours until cooled and completely hardened before capping them.

Notes:

Use an extra teaspoon or two of beeswax if you prefer a thicker and longer-lasting lip balm or slightly less if you prefer a smoother and softer lip balm. Since there are no water based ingredients, you can re-melt and add more of each ingredient during the melting process until you get the exact texture you want. When experimenting, I've put a few drops of the melted mixture onto a piece of parchment paper and let harden in the fridge so I could test it before putting the mixture into tubes. Have fun with it! This makes 12-14 tubes.

DIY Reusable Food Wrap

<https://www.mommypotamus.com/diy-reusable-food-wrap/>

How much of each ingredient you need depends on the size and number of sheets you want to make. Here are a few options:



8x8 Sheet

2 teaspoons grated, packed beeswax
2 teaspoons powdered pine rosin
1/2 teaspoon jojoba oil

11x11 Sheet

1 tablespoon plus 1 teaspoon grated, packed beeswax

1 tablespoon plus 1 teaspoon powdered pine rosin
1 teaspoon jojoba oil

14x14 Sheet

1 tablespoon plus 2.5 teaspoons grated, packed beeswax
1 tablespoon plus 2.5 teaspoons powdered pine rosin
2.5 teaspoons jojoba oil



Preheat your oven to 225°. Cut your fabric into the sizes you prefer. Using pinking shears will help prevent frayed edges. Lay parchment paper over baking sheet, then place fabric on top. Sprinkle beeswax/resin/jojoba oil mixture evenly over top. Place sheet in oven and bake until mixture is fully melted, ~ 5-10 minutes. Using a paintbrush, spread mixture evenly over fabric. The mixture will adhere to paintbrush just like it does with the cloth. Buy an inexpensive brush and keep just for this purpose. When mixture is evenly melted, remove baking sheet from oven and lift sheet with tongs. You can wave it in the air to allow it to cool enough to touch (it doesn't take long it all) then hang it somewhere so that it can "set." This can be your laundry area if you have clothes pins there. Or just wave them around until mostly cool, then hang over back of chair to cure. It will feel very tacky at first. That mellows out fairly quickly. The end result will have grip but not be super sticky.

Lotion Bars

<https://wellnessmama.com/4770/lotion-bars/>

1 cup coconut oil
1 cup shea butter, cocoa butter, or mango butter (or a mix of all three)
1 cup beeswax
optional: essential oils and/or 1 teaspoon vitamin E oil



Combine all ingredients (except essential oils) in double boiler or glass bowl over smaller pan with 1" of water in it. (UPDATE: Low maintenance approach: Combine ingredients in qt-size glass jar and place jar in small pan of water until melted. This will save your bowl and you can designate this jar for these type of projects and not even need to wash it out!) Turn the burner on and bring water to a boil. Stir ingredients constantly until they are melted and smooth. Remove from heat, let cool a bit, and add essential oils and/or vitamin E. Gently stir in essential oils. Pour into molds or whatever you will be allowing the lotion bars to harden in. Silicone baking cups allow for easy removal, though any mold would work. Allow to cool completely before attempting to pop out of molds.

Our panel of experts at October's meeting: Rodger Floyd, David Gallagher, Robert Jones, and Bob Love. Bee on goldenrod.

Jeff and Janet Haney talking to folks at Fall Fling.

Rachel Payne giving a little boy a taste of PBA honey.

Rusk Co. 4H 8th grader helping Cary Sims teach 3rd graders about honey bees at Rusk Co. "Ag Day."

