

The Bee Line

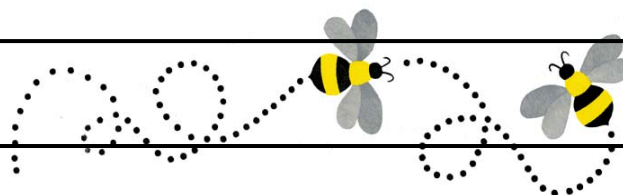
Pineywoods Beekeepers Association

Next Meeting Thursday, December 15, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 16 Issue 12



December 2016

December Program

NOTE: THIS MEETING/CHRISTMAS DINNER IS ON A THIRD THURSDAY, DECEMBER 15TH, 7–9 pm!

A festive time for beekeeper members, family, and friends to gather during the Christmas season at the Chamber of Commerce as we welcome back Cameron Crane, our Texas Beekeepers Association Area Director, and enjoy enhanced holiday refreshments! Cameron will present a timely program on his **“Three Levels of Hive Inspection”** for taking a peek at hives or making an in-depth inspection before winter or any time of the apiary year. Cameron says his program is designed for beekeepers of all levels, and is also especially important for new beekeepers and those giving lectures or mentoring.

During the evening, we'll enjoy holiday refreshments. **Please bring a small covered dish** (a side dish of salad, veggies, or dessert with serving utensils) and PBA will provide a meat and cheese platter and beverages. Any bee-themed or Christmas door prizes would be welcome, too!

You're the Bee's Knees!

Thank you to our outgoing PBA officers, Mike Bordelon, Linda Bordelon, Keith Brashear, and Marie C. Kocyan for their dedication to sustaining PBA and continuing its mission of educating communities about beekeepers and the importance of beekeeping.

11/14 – Linda Bordelon gave a program on "Flowers for Bees" to her Delta Gamma chapter of The Delta Kappa Gamma Society which serves key women educators in Sabine, San Augustine, and Shelby counties in Center, Texas. She also wrote an article, "A Honey of a Bee," for the Nov. newsletter and donated a jar of honey for a door prize. The chapter gave a \$25 donation in her name to our scholarship fund for her presentation.

Congratulations!

11/3-6 – Texas Beekeepers Association Annual Convention, Belton, TX. Congratulations to two of our PBA members for passing their respective test levels in attaining expertise toward the Texas Master Beekeeper Program certification during the TBA Convention: Rachel Payne, Apprentice Level, and Terry McFall, Advanced Level. PBA member Scott Martin has also previously attained the Advanced Level and plans to take the Master level exam next year.

Visit <http://masterbeekeeper.tamu.edu/> for more info about the program.

Assorted Buzziness

PBA Elections for 2017 Officers - The PBA Nominating Committee slate of nominees was voted in during the November PBA meeting and are as follows. Congratulations, incoming officers!

PBA 2017 Board of Directors
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

Bee helpful and volunteer! PBA will have educational booths at some events and welcomes volunteers! If interested, contact Rachel Payne 936-715-0362 rachelpayne519@yahoo.com

2/17 – Educational booth with observation hive (honey sales possible) at East Texas Fruit and Vegetable Conference at Pitser Garrison Convention Center, Lufkin, 8:30 am to 3:45 pm.

Buy and Sell

For sale: Auto siphon for mead making, \$10. Contact Rachel Payne rachelpayne519@yahoo.com

For sale: Honey. Contact Jesus Vazquez 409-381-8503 jesusvazquez99@yahoo.com

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

What's Buzzing

Roy Stark is donating a 5-frame nuc box from Betterbee to be raffled at December's meeting. The nuc box includes a wood and metal telescoping outer cover, inner cover, and a reversible bottom board. Frames not included. Proceeds will be used for our Youth Program.

<http://www.betterbee.com/nuc-boxes/hnuc-complete.asp>



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>

1/21 – **Austin 6th Annual Beekeeping Seminar**. J.J. Pickle Research Campus, 10100 Burnet Road, Austin, TX 78758. \$60 registration. The mission of this daylong seminar is to educate people of all experience levels in sustainable bee husbandry and to provide funding for The Texas A&M Honey Bee Lab. This is a daylong seminar offering 6 different educational presentations running concurrently in each time slot throughout the day. This will provide many beginning and advanced subjects to choose from. A separate beginner track has been formatted covering a variety of startup topics for soon to be or very new beekeepers. Afternoon sessions will include many different presentations including: Honey Bee Management 1 and 2, Honey Bee Biology and Behavior, Top Bar Management 1 and 2, Varroa Management, Brood Disease Control, Swarm Capture Techniques, Raising Queens, Learn Honey Extraction Techniques, Harvest Economics, Beneficial Bee Flowers, Texas Ag Exemption, Ask an Expert, Queen Finding and Requeening, Honey Bee Reproductive Biology, Colony Supersedure and Management, Making Splits, Nutrition Management, Spring Management, Products of the Hive, Equipment Building Workshops, Increasing Hive Productivity, Mead Making
<http://us3.campaign-archive1.com/?u=72c25c8c602f28404da416d9d&id=ba572e9a96&e=c4493639db>

Come Jan. 1, 2017, hobbyist and commercial beekeepers alike will no longer be able to purchase antimicrobials over the counter, but instead, will need a veterinary feed directive or prescription for the drugs they administer to their honeybees.

The federal mandate requiring veterinary oversight of medically important antimicrobials in food-producing animals, including honeybees, is part of a Food and Drug Administration strategy to reform the way these drugs are legally used in food animals.

https://www.avma.org/News/JAVMANews/Pages/161015a.aspx?utm_source=home-rotator&utm_medium=161003&utm_campaign=javma-news&utm_term=rotator1&utm_content=beekeeping-vfd&PF=1

Visit <http://www.beeculture.com/do-i-need-a-vet-for-my-bees/> for Q&A about the directive.

From the Hexagonal Office

by Mike Bordelon

It has been a privilege and pleasure to serve as your 2016 president. Not only have I learned more about beekeeping from experienced beekeepers, our programs, and recent research, I have also made many new lasting friends. There have been many rewarding experiences this past year, which have included having beginning beekeepers visit my bee yard, as well as me touring theirs. Let's continue to work together with our common goals to make a better beekeeping community.

Bee Aware for December - "Biology and Behavior of the Colony"

It is easy for the beekeeper to grow to see the bee colony as a domesticated animal, one requiring management and care. Over the years, hive equipment and management procedures have evolved that show the bee in an unnatural tamed light. In fact, the bee has another natural life that beekeeper management techniques unintentionally suppress.

In reality, the honey bee continues to adapt to the demands made by the beekeeper and the equipment used by typical beekeepers. But withstanding this pressure, the honey bee is still a wild being. When the naturalness of events such as swarming, queen replacement, brood care, and wintering preparation are observed, honey bees show that they still understand their life. Competent beekeepers strive to understand these aspects of the bees' natural world and incorporate these behaviors in their management systems.

It is important that you gain a solid understanding of bee behavior and colony biology, so that you can distinguish between what's normal and what represents a problem.

Comb-Grown Goodness

Ginger Ale

<http://www.bonappetit.com/recipe/ginger-ale>

½ cup honey

½ cup sliced peeled ginger

4 cups club soda

Fresh mint

Combine honey, ginger, and ½ cup water in a small saucepan. Bring to a simmer over medium heat and cook, stirring occasionally, until flavors meld, about 15 minutes. Remove from heat and let cool.

Strain syrup into a large pitcher. Add club soda, fresh mint, and ice. Stir gently and divide among 8-oz. glasses.



Honey Cornbread Cakes

http://thekitchenmccabe.com/2014/02/17/honey-cornbread-cakes/?utm_content=bufferb51f0&utm_medium=social&utm_source=facebook.com&utm_campaign=buffer

1 cup yellow cornmeal
1 cup flour
1 tablespoon baking powder
½ cup sugar
1 teaspoon salt
1 cup milk
2 large eggs
½ stick butter, melted
¼ cup honey



Preheat the oven to 400 degrees. In a large bowl, mix together the cornmeal, flour, baking powder, sugar, and salt. In another bowl, whisk together the milk, egg, butter, and honey. Add the wet ingredients to the dry ingredients and mix until just combined. Place muffin liners in a 12-cup muffin tin. Divide the batter evenly among the papers. If using a mini mold pan, grease the pan with non-stick spray and divide the batter between each mold. Bake for 15 minutes for muffins or 20-25 minutes for mini cakes.

Gingerbread French Toast with Cinnamon Honey Sauce

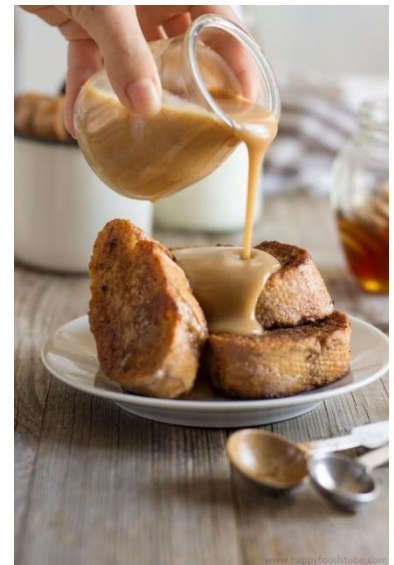
<http://www.happyfoodstube.com/gingerbread-french-toast-recipe/>

For the French Toast:

2 eggs
2 fl oz heavy cream
2 fl oz milk
1 teaspoon mixed spices (cinnamon, star anise, cloves, or ginger)
French Baguette, a day or two old – 12 slices (1 inch thick)
1.8 oz unsalted butter (for frying)

For the Cinnamon Honey Sauce/Dip:

1 teaspoon cinnamon
1.8 oz unsalted butter
5 tablespoons honey
1 fl oz freshly squeezed lemon juice
1.7 fl oz heavy cream



In a mixing bowl or an oven dish, whisk the eggs, milk, cream, and spices until well combined. Slice the baguette into 1-inch slices. Melt butter in a frying pan. Dip each bread slice in the batter and add them to the pan. Cook until golden. This will take about 1-2 minutes. Flip each bread slice over and cook for a further 1-2 minutes or until golden.

For the Cinnamon Honey Dip, melt butter in a sauce pan. Add cinnamon, honey, and lemon juice. Stir until well combined. Slowly pour in the cream while stirring constantly. Slowly bring to a boil and stir for a minute. Pour over the toast or dip each French toast in and enjoy!



Linda Bordelon with her bee and flower display. Cindy and James Dotson demonstrated mead-making at November's meeting.

The Mann Lake Open House, Marshall, TX, was ready for the many area beekeepers, including about 14 PBA and several ETBA members who attended and enjoyed discounts, door prizes, and a tasty BBQ luncheon.

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