

# The Bee Line

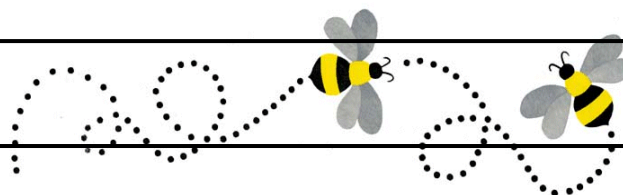
**Pineywoods Beekeepers Association**

Next Meeting Thursday, December 14, **6:00 pm**

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 17 Issue 12



December 2017

## December Program

During our usual second Thursday, we'll gather at the Angelina County Chamber of Commerce, 1615 South Chestnut, Lufkin, but simply for holiday cheer! Bring your family, friends, and future beekeepers and join us for our PBA Christmas Family Dinner, greeting guests from **6-8 pm**, rather than the usual 7-9 pm. A festive social evening with no program, simply bring a covered dish of a side dish or dessert with your serving utensils, and PBA will furnish the meat entrée and beverages. Any bee-themed or Christmas door prizes would add to the festivities! Magician and minstrel revelry also welcome!

## You're the Bee's Knees!

Scott Martin spoke about small hive beetles at the November meetings of the Deep East Texas Beekeepers Association and Tyler Co. Beekeepers Association.

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

## Assorted Buzziness

Congratulations to our intrepid *Bee Line* Newsletter Editor, Rachel Payne, for attaining Advanced Beekeeper level in the Texas Master Beekeeper Program during the Texas Beekeepers Association Convention last month! Rachel also entered the Traditional Mead (Honey Wine) competition with her first product and garnered Third Place out of a field of 23 entrants - way to go, Rachel! Rachel and I attended the Convention, and greeted our Treasurer, Terry McFall, there too. Rachel and Terry also entered their honey samples and Rachel and I also entered bee-themed photos, which all subsequently sold during the benefit silent auction. ~ Marie C. Kocyan

45, 9, and 4 beekeepers took and passed the Apprentice, Advanced, and Master level exams, respectively, at the TBA Convention. Visit <http://masterbeekeeper.tamu.edu/> for more info about the Texas Master Beekeeper Program. The exams are offered twice a year. If you're interested in taking the Apprentice Level exam in the spring (or next fall), go ahead and register your apiary and start watching the review session videos (located on the website). They also have a reading list. Winter is a great time to study since it's often too cold or too dark outside to do anything else! You'll need to have kept bees for at least one year to take the first exam.

**PBA Elections for 2018 Officers** - The PBA Nominating Committee slate of nominees was voted in during the November PBA meeting and are as follows. Congratulations, incoming officers!

PBA 2018 Board of Directors

President – Roy Stark  
Vice President – Bob Love  
Secretary – Cindy Dotson  
Treasurer – Terry McFall  
Newsletter Editor – Rachel Payne  
Program Coordinator – Melony Jackson  
Apiary Manager – Don Lymbery  
SFASU Liaison – David Gallager  
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.

**What's Buzzing**

Samuel Ramsey, University of Maryland doctoral candidate in entomology, was named both Judge's 1<sup>st</sup> Place and People's Choice award winners in the annual Three Minute Thesis contest for his research on the Varroa mite. Researchers have long believed that Varroa mites feed on the hemolymph of the bee, but Ramsey's research provides strong evidence that they actually feed on the bee's fat body tissue. For more info, visit <https://www.umdrightnow.umd.edu/news/umd-doctoral-student%E2%80%99s-brief-video-his-revolutionary-finding-about-bee-health-wins>

Beekeepers love Chinese tallow trees, but it's considered highly invasive in North America. There's talk of introducing a flea beetle from its native habitat in eastern China, as it tends to ignore other plants. According to the article, "The USDA's Animal and Plant Health Inspection Service has been working on an environmental impact assessment, which will include a public comment period. If approved, the bugs could be released sometime in 2018." <https://www.nbcdfw.com/news/local/Super-Invader-Tree-Hits-South-But-Flea-Beetle-May-Be-Hero-457449193.html>

**From the Hexagonal Office**

Mike Kochanek

Well, the end of the year is here, and a new Board is ready to take over the reins at PBA. I wish to thank everyone for their support and help throughout the year, especially Joanie, who has tried to steer me straight! I'm thankful for the experience of being PBA President, meeting new friends, and gaining more knowledge. It has been a privilege to serve on the Board.

Beekeeping is a constant learning experience. Take care of your hives. There is so much to learn about caring for your bees and hives. We have a very knowledgeable group of beekeepers in this club, always willing to help. I'm proud to be a member and am looking forward to more years with the PBA. Thank you all!

## Comb-Grown Goodness

### Honey Strawberry Salsa

<https://www.honey.com/recipe/honey-strawberry-salsa>

1 ½ cups sweet red peppers, diced  
1 cup sliced fresh strawberries  
1 cup green bell peppers, diced  
1 cup fresh tomato, diced  
¼ cup Anaheim pepper, chopped  
2 T cilantro, finely chopped  
1/3 cup honey  
¼ cup fresh lemon juice  
1 T tequila, optional  
½ tsp crushed dried red chili pepper  
½ tsp salt  
¼ tsp pepper



Combine all ingredients in glass container; mix well. Cover tightly and refrigerate overnight to allow flavors to blend. Makes 3-4 cups.

### Homemade Cranberry Sauce with Orange and Honey

<https://www.wellplated.com/homemade-cranberry-sauce/>

12 ounces fresh cranberries, thawed if frozen  
Zest of 1 orange  
¾ cup fresh orange juice  
¼ cup plus 2 tablespoons honey (plus additional 1 to 2 tablespoons to taste, if desired)  
¼ cup water  
¼ teaspoon cinnamon  
1/8 teaspoon cloves  
1/8 teaspoon kosher salt



Bring all ingredients to a simmer over medium heat. Continue cooking, stirring often, until the cranberries break down and the sauce thickens. Taste (careful, it will be hot!) and add additional 1 to 2 tablespoons honey as desired. If sauce becomes too thick, add a little extra water to reach the desired consistency. Let cool, then serve.



Marie Kocyan, Terry McFall, and Rachel Payne at the Texas Beekeepers Association annual convention. Interesting and attractive display ideas. A contraption for moving hives. A bottle of Rachel's award-winning mead. (Only 3<sup>rd</sup> place, but she was really excited since this is her first and only batch so far!)