

# The Bee Line

**Pineywoods Beekeepers Association**

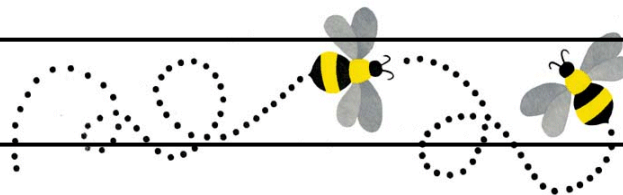
Next Meeting Thursday, December 13, **6:00 pm**

St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 18 Issue 12



December 2018

## December Program

We'll meet on our usual second Thursday for vittles and voting! James Dotson is bringing two smoked briskets, water, and a variety of cold drinks. Bring a side dish or dessert (with serving utensil) to share while you enjoy fellowship with your beekeeping friends. Note that **we'll meet at 6:00 pm**, an hour earlier than usual. Your family and friends are invited to share in the festivity!

We will have elections for our 2019 Board of Directors. The slate of officers:

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 – Malcolm Turner  
Immediate Past President – Mike Kochanek

Nomination Committee: Mike Kochanek (Chair), Terry McFall, Don Lymbery, and Robert Jones. See one of these men if you'd like to throw your hat in the ring! Voting hasn't taken place yet!

## Assorted Buzziness

### PBA 2018 Youth Program

Youth who haven't completed their Beekeeping Updates, contact me with your chosen meeting months, 2019 included. Requirements include attending at least 4 meetings and giving at least 3 Updates with the more "show & tell," the better! Contact Marie C. Kocyan at [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com) or 936-632-2272

### PBA Apiary 2018 Honey Opportunity Update

The remaining two gallons of PBA 2018 Apiary Honey were not available at the Nov meeting as the PBA Board decided to use it at later events. But there is plenty of bottled/labeled PBA 2018 Honey available for your family and friends for the holidays and gifting – new Board pricing in effect but still a bargain!

Rachel Payne will bring some to this and subsequent meetings, but reservations can also be taken - funds from our honey sales support PBA educational programs. Bear \$6, 1.5# Pint \$12, 3# Quart \$20. Contact Rachel at [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) or 936-715-0362

### **PBA Rewards Program**

Earlier this year, the motion was made and passed to institute a rewards program whereby members would earn stars, to be displayed on their name tags, for activities such as tabling events, making presentations to groups, and other PBA-related work. Along with bragging rights, members earning 5 stars or more during the year get their membership dues waived the following year. (Those members can opt to pay dues if they wish.) Here are this year's PBA stars!

5 stars or more: Marie Kocyan, Terry McFall, Rachel Payne, Trinity Smith, Roy Stark

4 stars: Robert Jones

3 stars: Rodger Floyd

2 stars: Janet Haney, Jeff Haney, Cecil Hunt, Don Lymbery

1 star: Greg Alexander, Lloyd Duplant, Sam Franklin, David Gallagher, David Guy, Joanie Kochanek, Mike Kochanek, Ronnie Moors, Cary Sims, Jesus Vazquez

*Editor's Note: I didn't get all the stars passed out and I missed November's meeting. I'll try to keep up next year!*

### **What's Buzzing**

PBA was well-represented at the **Texas Beekeepers Association Annual Convention** in November. Mike Kochanek graced the convention with his presence. Terry McFall helped administer the Apprentice level exam for the Texas Master Beekeeper Program. Joanie Kochanek was one of 34 who passed the Apprentice level exam and Rachel Payne was one of 5 who passed the Master level exam. (6 passed the Advanced level.) Rachel also entered several classes of the Honey Show, where she was awarded 1<sup>st</sup> place in close-up photography, 1<sup>st</sup> place in scenic photography, 2<sup>nd</sup> place in portrait photography (*Personally, I thought Rodger was more photogenic than that!*), and 3<sup>rd</sup> place in arts and crafts. Congratulations to Joanie and Rachel!



If you're interested in the **Texas Master Beekeeper Program**, visit <http://masterbeekeeper.tamu.edu/>. The exams are offered twice a year. If you'd like to take 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). There's also a reading list on the site. 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.

**Bee Happy Mix** is an annual and perennial seed mix offered by Native American Seed and created by beekeepers, including Becky Bender and Clint Walker.

[http://www.seedsource.com/catalog/detail.asp?PRODUCT\\_ID=4505](http://www.seedsource.com/catalog/detail.asp?PRODUCT_ID=4505)

1/26 – **Northeast Texas Beekeepers Conference**, 9am-5pm. Holiday Inn Longview - North, 300 Tuttle Circle, Longview. Dr. Jeff Harris is the Extension/Research Apiculturist at Mississippi State University. He moved to Mississippi after working for 15 years as a bee breeder with the USDA, ARS Honey Bee Breeding Lab in Baton Rouge, LA. He is best known for his involvement with other scientists in developing lines of honey bees that express high levels of Varroa Sensitive Hygienic (VSH) behavior. Prior to working with the government, he received his doctoral degree in insect physiology (Department of Zoology & Physiology) and his master's degree in entomology (Department of Entomology) from Louisiana State University. Register by January 19<sup>th</sup> for \$60 per person or \$100 per couple. \$70 per person or \$120 per couple at the door. Lunch provided. For more info, call Myra Smith at 903-573-1701 or Beth Derr at 936-591-2399. <https://www.facebook.com/events/680208275668357/>

2/16-17 – **Mother Earth News Fair** at Bell Co. Expo Center, Belton. Hands-on demos include brewing beer, mozzarella making, installing an off-grid solar power system, natural beauty from the garden, designing the sustainable property of your dreams, and others.

<https://www.motherearthnewsfair.com/texas/>

### **Strange Bees in the Land Down Under**

With such critters as kangaroos and Tasmanian devils, it seems fitting that this study was done in Australia. Scientists have discovered a female honey bee with two fathers, and no mother.

“The haplodiploid sex determination system allows for the development of a remarkable variety of biological phenomena, including female cloning, male cloning -- and gynandromorphy. A gynandromorph has both male and female characteristics and a mix of tissue from both genders ([ref](#)). Gynandromorphs differ from hermaphrodites, which have both male and female reproductive organs.”



The picture at right shows one of the gynandromorphs they studied – it had a male eye on a female body. You can read more about these genetic oddities at this site:

<https://www.forbes.com/sites/grrlscientist/2018/11/28/a-honeybee-with-two-fathers-and-no-mother/?fbclid=IwAR2ag3leOf5kjhvuyzRpQ9bHlzBD00QgbbfxzHlygMJKEk7S8iQgjJnCo#43d410c84405>

### **USDA Programs**

Veterans, new farmers/ranchers, women, minorities all wanting to start/improve/expand their farms/ranches, including beekeeping: USDA has several programs to help with Conservation Plans, Technical Assistance, Farm Ownership Loans, Risk Management/Insurance Help, Disaster Assistance, and Expert Mentors. The following links give several examples of how the USDA has helped various farmers and include links to numerous programs.

- [https://nrcs.maps.arcgis.com/apps/Cascade/index.html?appid=5be6236885fe41c581f49d8605021e25&fbclid=IwAR3YYvuPKIli4hVff6wNYLZeFCjo7M2DWDg9GjthcP3pwnoN\\_ec\\_hJZVRxw](https://nrcs.maps.arcgis.com/apps/Cascade/index.html?appid=5be6236885fe41c581f49d8605021e25&fbclid=IwAR3YYvuPKIli4hVff6wNYLZeFCjo7M2DWDg9GjthcP3pwnoN_ec_hJZVRxw)

- <https://www.farmers.gov/media/blog/2018/07/03/are-you-veteran-interested-farming-usda-can-help?fbclid=IwAR0R3SYnNoljnVU1iCkMfnbi--849Psseliqk0q5pOiK27Lr6b42PDqL7cU>

### **Seasonal Tips**

Robert Jones

December, like November, should be a time of rest and relaxation because the time for the new bee season comes January 1<sup>st</sup>. Remember early in this month to make arrangements for queens and new colonies.

Look at your successes and failures for the past year. Work on repeating the things you were successful at and try to remember the lessons you were taught by the failures you had. You don't want to repeat those. Merry Christmas and a Happy New Year!

### **From the Hexagonal Office**

A week ago, I put out some dry pollen to see if the bees would take it and they did, so I partially filled my pollen feeders. I will maintain a level as long as they take it. If you did not treat your bees for mites in August or September, you might want to treat them on days above 70 degrees. If not, you may end up losing some hives over the winter. I cannot stress enough how vitally important it is to review the monthly to-do list which is listed on our website. Hive beetle activity goes down in the winter, but I continually use traps and other means year round to control them. If you have questions on how to take care of your bees over the winter, call an experienced beekeeper in our club. When in doubt, ask. Also realize that different beekeepers have their own ways of doing things but still manage to successfully raise healthy bees. But doing nothing will most assuredly cause you failure. Our club is devoted to helping new beekeepers become successful, but you have to ask for help if you think you need it. See you at our club Christmas party coming up soon.

Roy Stark

### **Comb-Grown Goodness**

#### **Honey Whiskey Clove-Glazed Ham**

<https://www.honey.com/recipe/honey-whiskey-clove-glazed-ham>

- ¾ cup honey
- 1 ½ T bourbon whiskey\*
- ½ tsp. ground cloves
- 1 (5-lb.) bone-in fully cooked ham, spiral sliced

Combine honey, bourbon, and cloves in small bowl until well blended. Place ham, cut-side down, in roasting pan; brush with honey mixture. Cover pan with foil and bake at 275°F about 1 hour or until heated



through. Remove foil from ham and increase oven temperature to 425°F. Brush with honey mixture. Bake about 10 minutes more or until ham is golden brown. Remove from oven and place on serving platter. Pour juices over ham.

\*2 tsp. vanilla can be substituted for bourbon.

### 7-Ingredient Vegan Cheesecakes

<https://minimalistbaker.com/7-ingredient-vegan-cheesecakes/>

Crust:

1 cup packed pitted dates

1 c raw walnuts

Filling:

1 ½ cups raw cashews (quick-soaked\*)

1 large lemon, juiced (1 large lemon yields scant ¼ cup)

1/3 coconut oil, melted

Scant 2/3 c full-fat coconut milk (see instructions for note)

½ agave nectar or maple syrup (or honey if not vegan)

Flavor add-ins (optional):

- 2 T salted natural peanut butter

- ¼ c wild blueberries (fresh or frozen)

- 3 T bourbon caramel sauce



Add nuts to food processor and process into a meal. Then add dates and blend until a loose dough forms - it should stick together when you squeeze a bit between your fingers. If it's too dry, add a few more dates through the spout while processing. If too wet, add more almond or walnut meal. Optional: add a pinch of salt to taste.

Lightly grease a standard, 12-cup muffin tin (as original recipe is written; adjust if altering batch size). To make removing the cheesecakes easier, cut strips of parchment paper and lay them in the slots. This creates little tabs that makes removing them easier to pop out once frozen. Next scoop in heaping 1 Tbsp amounts of crust and press with fingers. To pack it down, use a small glass or the back of a spoon to compact it and really press it down. I found the bottom of a glass works well. If it sticks, separate the crust and the glass with a small piece of parchment. Set in freezer to firm up.

Add all filling ingredients to a blender and mix until very smooth. For the coconut milk, I like to scoop the "cream" off the top because it provides a richer texture. But if yours is already all mixed together, just add it in as is. You don't need a Vitamix for this recipe, just a quality blender. I mixed mine for 1 minute, then "liquified" or "pureed" it until silky smooth. If it won't come together, add a touch more lemon juice or agave or a splash more coconut milk liquid as the liquid should help it blend better. Taste and adjust seasonings as needed. If adding peanut butter, add to the blender and mix until thoroughly combined. If flavoring with blueberry or caramel, wait and swirl on top of plain cheesecakes (optional).

Divide filling evenly among the muffin tins. Tap a few times to release any air bubbles, then cover with plastic wrap and freeze until hard - about 4-6 hours. Once set, remove by tugging on the tabs or loosening them with a butter knife. They should pop right out. Our favorite way to devour these was with a little more caramel and a touch of coconut whipped cream. But they're perfect as is! Keep in the freezer for up to 1-2 weeks. Optional: You can set them out for 10 minutes before serving to soften, but I liked them frozen as well.

\*To quick-soak cashews, pour boiling hot water over the cashews, soak for 1 hour uncovered, then drain and use as instructed.

### **Honey Cream Pumpkin Pie**

<https://www.honey.com/recipe/honey-cream-pumpkin-pie>

1 frozen, unbaked 9" deep dish pie shell

For Honey Cream:

3 T cream cheese, room temperature

2 T honey

1 tsp. vanilla

pinch of salt

For Pumpkin Layer:

1 (15 oz.) can pumpkin puree

3 eggs

$\frac{3}{4}$  cup brown sugar

1 T cornstarch

2 tsp. pumpkin pie spice

$\frac{1}{2}$  tsp. salt

$\frac{1}{8}$  tsp. ground black pepper

1 cup half & half

For Whipped Cream:

1 pint fresh whipping cream

3 T honey



Preheat oven to 425°F. Pre-bake the pie shell for 10 minutes; let cool. Whisk together all the Honey Cream ingredients; set aside. Whisk together the pumpkin puree, eggs, brown sugar, cornstarch, pumpkin pie spice, salt, and pepper until incorporated. Next, add the half & half until well combined. Pour the pumpkin mixture into the pie shell, spoon the honey cream in dollops around the pie, and carefully swirl in with the tip of a knife. Bake the pie for 15 minutes at 425°F, then reduce the heat to 350°F, bake for another 40-50 minutes or until a knife comes out clean and the center is set. Let cool. Whip the whipping cream until it makes soft peaks and then slowly add in the honey until combined; serve with the pumpkin pie.

Tip: If you don't have pumpkin pie spice, substitute 1 tsp. cinnamon,  $\frac{1}{2}$  tsp. ground ginger, and  $\frac{1}{4}$  tsp. ground cloves.

# Texas Beekeepers Association Annual Convention

