

The Bee Line

Pineywoods Beekeepers Association

Next Meeting Thursday, December 12, 6:30 pm

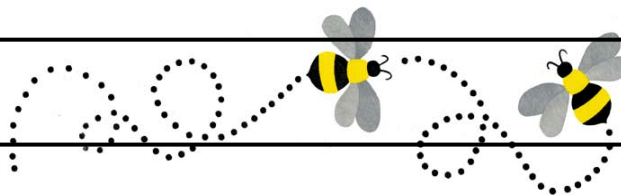
St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 19 Issue 12

December 2019



December Program

Bring your family and friends to our PBA Christmas party! PBA will provide a meat dish. Bring a side dish or dessert to share while you enjoy fellowship with your beekeeping friends. If you'd like to participate in a fun gift exchange, bring a wrapped gift (\$20 spending limit).

You're the Bee's Knees!

11/20 – Joanie Kochanek presented a program for Jasper Headstart kids (ages 4-5) on bees and the importance of pollinators.

Thank you to everyone who donated items to our centerpiece for the TBA contest! We went with a "pineywoods" theme – pine cone bees, pine box, and pine straw to cushion the goodies.

Janet Haney – creamed honey, chunk honey, pine cone bees

Rita Hester – bee motif honey soap

Cecil Hunt – lathed East Texas cherry wood honey dipper (wood from the property of Tom Squyres)

Joanie Kochanek – blueberry jam, bowl holders, china skep

Marie Kocyan – rolled beeswax foundation candles

Karl & Stephanie Lemke – beeswax round with scribed honey bee

Olivia Payne – bee bracelet

Rachel Payne – soaps, hand towels, hand cream, hexagonal box



Assorted Buzziness

Beginning January, we will once again be meeting at the Chamber of Commerce.

PBA 2020 Board of Directors – The following nominees were voted in during the November meeting. Congratulations and thank you!

President – Karen Mitchell
Vice President – Joe Moran
Secretary – Joanie Kochanek
Treasurer – Terry McFall
Newsletter Editor – Rachel Payne
Program Coordinator – **You?**
Apiary Manager – Jesus Vazquez
SFASU Liaison – **You?**
Immediate Past President – Ronnie Moors
Training Director – Robert Jones

We have vacancies for Program Coordinator and SFASU Liaison. If you're interested in either of those positions, see a Board member.

We still need a volunteer to help with the **hospitality bin** (set up about half an hour before meetings, take down after, and take bin home). We do have a volunteer backup. If interested, contact Marie Kocyan at redcutridge@yahoo.com or 936-632-2272.

PBA Rewards Program

Last 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. (Once again, I've done a terrible job at issuing stickers, BUT I've been keeping track!) 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: Robert Jones, Joanie Kochanek, Rachel Payne

3 stars: Rodger Floyd, David Gallager

2 stars: Marie Kocyan, Roy Stark

1 star: Linda Bordelon, Mike Bordelon, Janet Haney, Cecil Hunt, Mike Kochanek, Bob Love, Terry McFall, Ronnie Moors, Cary Sims, Jordyn Stoehr, Malcolm Turner

What's Buzzing

1/4 – **Austin Area Beekeepers Association 9th Annual Beekeeping Seminar**, 9am – 5:30pm, Round Rock. Day-long seminal offering seven different educational presentations running concurrently every hour. Choose beginner or advanced track. \$75 <https://www.eventbrite.com/e/2020-austin-area-beekeeping-seminar-registration-75858425593>

Another mite has jumped hosts

You probably know that Varroa mites were originally parasites of the Asian honey bee, *Apis cerana*. *Tropilaelaps* mites, normally parasites of the giant honey bees (*Apis breviligula*, *A. dorsata*, and *A. laboriosa*), have also jumped hosts to *A. mellifera*. This picture shows a Varroa mite on the left and a *Tropilaelaps* mite on the right. The December issue of *American Bee Journal* has an article on *Tropilaelaps*. Here are several links with info about these mites.



<http://entnemdept.ufl.edu/creatures/MISC/BEES/Tropilaelaps.htm>
<https://beesciencenews.com/2019/02/15/tropilaelaps-mite-a-fate-worse-than-varroa/>
<https://www.nature.com/articles/s41598-019-49662-4>

PBA member Steven Josephsen provides a step-by-step approach to beekeeping for beginners. He starts with the initial choice to keep bees and then takes you through all of the preparations you'll need to make before setting up your first beehive. From lists of purchases you'll need to make to what to expect when your beehives get started, Dr. Josephsen lays out the entire process, complete with pictures and encouraging advice. With his help, you'll have all the knowledge you need to be successful—before you find yourself in the middle of a swarm of bees! Available on Amazon.com.



Buy and Sell

For sale: Dadant 6-12 motorized extractor, ~20 medium unassembled boxes, box of deep plasticell foundation, ~40-50 unassembled frames, 2 ventilated suits (size 3X and size L, L worn once or twice), hive of bees, some old boxes. \$900 for all. Buddy Conn oldhippie1958@gmail.com or 936-201-7980

For sale in Lufkin: Strong established honey bee colony – double deep, 20 frames, plastic foundation, 2019 new Floyd bees varroa-resistant queen, brood in top box. Hive components new in 2017: telescoping aluminum lid, inner cover, custom painted finger-joint boxes, screened bottom board, (not included: Boardman entrance feeder, SHB traps, cinder blocks). Should make a good 2020 crop of honey or several splits. \$375. Contact Erin at lesiber@gmail.com 936-208-9577 or Marie C. Kocyan at redcutridge@yahoo.com or 936-632-2272 for more photos.



Beekeeping supplies are 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 Hemphill and Lufkin, Fairmount Lumber & Hardware in Hemphill. Shipley's Donuts has buckets with tight-fitting lids for inside-hive pail feeding - just make the holes. \$1 for small, \$2 for larger size.

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 1st. 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.

Comb-Grown Goodness

Mead

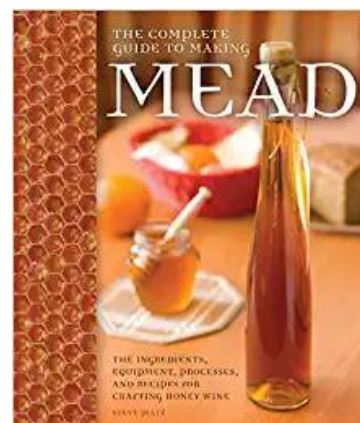
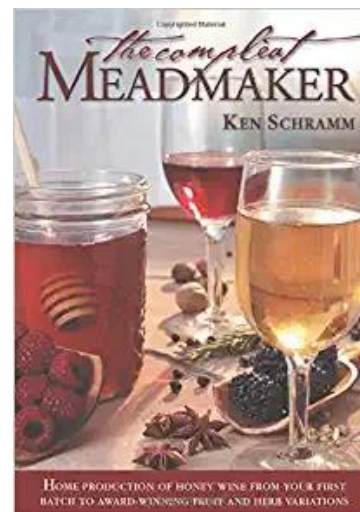
Sanitize primary fermenter, air lock, stir tool, and hydrometer. Add 12 lb of honey to fermenter. Add 4 gal of spring water to fermenter; mix well. Add diammonium phosphate; mix. Take original gravity reading with hydrometer. Add Lalvin 71 B yeast. Place in unlit area at 68-75° F. Leave for 3 weeks or until fermentation stops. Take specific gravity. Transfer into sanitized secondary fermenter (carboy) with sanitized pump. When fermentation is complete, bottle and age.

Editor's note: This recipe was shared by Terry Wright at the TBA Convention. If you've never made mead, it would be well to read up on the process. Pictured are two books he recommends. He sometimes uses a vintner's fruit base to flavor his mead. I sampled his blackberry mead that won Best in Mead at the Honey Show (it was delicious!). I also sampled a pear mead, medium sweet mead (no additional flavors), and Belgian honey ale.

Bee Supplement Concentrate

2 ½ c sugar water
15 drops lemongrass essential oil
15 drops spearmint essential oil
1 drop thyme essential oil
1/8 t lecithin

Mix ½ c concentrate in 1 gallon sugar water and feed to bees. This recipe was shared in one of the sessions at the TBA Convention.



Thank you to Marie Kocyan for sharing the following recipes, which she received from her brother.

Hot Chocolate with Homemade Honey Marshmallows

<https://www.youtube.com/watch?v=EcBK27chvR4&feature=youtu.be>

Makes 4 portions

For the marshmallows:

½ c sugar

¼ c honey

¼-oz packet unflavored gelatin (or 2 t agar powder)

½ t vanilla extract

Water

Powdered sugar

Nonstick spray (or oil)

For the hot chocolate:

3 c whole milk

¼ - 1 c sugar

3.5-oz dark chocolate bar

1 t vanilla extract (optional)

1 t cornstarch slurry (optional)

Start the marshmallows the night before. Spray or oil up the inside of a small loaf pan. Scoop in a heap of powdered sugar and thoroughly coat the interior of the pan with sugar. Knock out excess.

Mix the gelatin with ¼ c water in a heat-proof mixing bowl. Get an electric hand mixer ready and have your loaf pan at hand.

Put the sugar, honey, and ¼ c water in a small saucepan and put it on high heat. Shake pan to combine the ingredients once they get hot. Boil the mixture until it reaches 240° F, then carefully pour it into the gelatin while beating with the hand mixer. Beat the marshmallow until it's white and fluffy, and just barely cool enough that you can touch it. Beat in vanilla extract and quickly pour the marshmallow into the loaf pan before it sets. If you want, brulee the surface of the marshmallow with a kitchen torch. Put the pan into the fridge uncovered until the marshmallow is very firm – a few hours or overnight.

Dust a cutting board heavily with powdered sugar and dust your hand. Peel the marshmallow sheet out of the pan and lay it into the sugar. Grease up a knife and coat it in sugar before cutting the sheet into long strips about as wide as the sheet is tall. Toss all of the resulting strips in sugar, then line them up and cut them into cubes. Pull all the cubes apart and toss them in the sugar.

To make the hot chocolate, put 3 c milk and at least ¼ c sugar in a small saucepan on medium heat. Break the chocolate bar into chunks directly into the milk; whisk thoroughly. Taste, then add additional sugar if desired. Add the optional cornstarch to stabilize the mixture and give it a smoother texture. Make sure the mixture is hot enough to gelatinize the starch – approaching a simmer. Add vanilla if you like. Take it off the heat as soon as it's done.

Russian Honey Cake

<https://www.allrecipes.com/recipe/277220/russian-honey-cake/>

For the burnt honey:

¾ cup wildflower honey
3 tablespoons cold water

For the cake layers:

14 tablespoons unsalted butter, cut into slices
1 cup white sugar
¾ cup wildflower honey
6 large cold eggs
2 ½ teaspoons baking soda
¾ teaspoon fine salt
1 teaspoon ground cinnamon
3 ¾ cups all-purpose flour

For the frosting:

4 cups cold heavy whipping cream
¾ cup sour cream



Pour honey into a deep saucepan over medium heat. Boil until a shade darker and caramel-like in aroma, about 10 minutes. Turn off heat and whisk in cold water.

Preheat the oven to 375 degrees F. Line a baking sheet with a silicone mat. Place a mixing bowl and a whisk in the refrigerator.

Place a large metal bowl over the lowest heat setting on the stovetop. Add butter, sugar, ¼ cup of the burnt honey, and regular wildflower honey. Let sit until butter melts, 5 to 7 minutes. Meanwhile, combine baking soda, salt, and cinnamon in a small bowl. Whisk butter mixture and let sit until very warm to the touch. Whisk in eggs. Keep mixture over low heat until it gets very warm again; whisk in baking soda mixture. Remove from heat. Sift in flour in 2 or 3 additions, stirring well after each, until batter is easily spreadable.

Transfer about ½ cup batter onto the prepared baking sheet. Spread into an 8- or 9-inch circle using an offset spatula. Shake and tap the pan to knock out any air bubbles. Bake in the preheated oven until lightly browned, 6 to 7 minutes. Remove liner from the pan and let cake layer continue cooling until firm enough to remove, 6 to 7 minutes. Invert cake onto a round of parchment paper. Repeat until you have a total of 8 cake layers, letting each cool on an individual parchment round. Trim edges using a pizza wheel to ensure they are the same size; save scraps for crumb mixture.

Spread remaining batter onto the lined baking sheet. Bake in the preheated oven until edges are dry, about 10 minutes. Remove from the oven and cut into small pieces; toss with reserved cake scraps. Return to the oven and continue to bake until browned, 7 to 10 minutes more. Let cool completely, 15 to 20 minutes. Transfer to a resealable bag and beat into fairly fine crumbs using a rolling pin. Set aside.

Remove the bowl and whisk from the refrigerator. Pour in heavy cream. Whisk until soft peaks form. Add remaining burnt honey and sour cream; continue whisking until stiff peaks form. Place a cake layer on a parchment paper round on top of a pizza pan or serving plate. Spread a cup of frosting evenly on top, almost to the edge. Repeat with cake layers and frosting, pressing the layers in smooth-side down. Place last cake layer smooth-side up. Frost the top and sides of the cake. Cover with crumbs; clean any excess crumbs around base. Cover with plastic wrap and refrigerate at least 8 hours, to overnight. Transfer to a cake stand using 2 spatulas. Cut and serve.

Karl Lemke, PBA Black Jar Honey Contest winner. Jordyn Stoehr, PBA Youth Program student and now an FFA member. *Photos by Marie Kocyan.*

A few other entries in the TBA centerpiece contest. *Photos by Rachel Payne.*

