

# The Bee Line

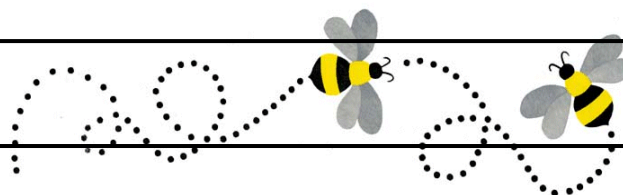
**Pineywoods Beekeepers Association**

Next Meeting Thursday, January 11, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 18 Issue 1



January 2018

## January Program

Have you ever wondered how a swarm decides where to go and how the bees tell each other? PBA member Trinity Smith will enlighten us about “**How Bees Think.**” Combining findings of Dr. Thomas Seeley, professor of biology at Cornell University, and observations from his own research, Trinity will discuss honey bee decision-making and communication. He plans to emphasize that beekeepers need to understand bees to better keep them. An avid beekeeper and advocate for bee welfare, Trinity plans to pursue a career as an entomologist/geneticist in order to strengthen bees and to influence the USDA to start taking a firm action to protect and preserve our honey bees.

Beverages: Roy Stark; Snacks: Joanie Kochanek, Bob & Laurie Love

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 (h), 903-288-0610 (c), or [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) so that we can supply them.

## You're the Bee's Knees!

12/9 – Trinity Smith and Marie C. Kocyan manned a beekeeping booth with natural East Texas wildflower honey tastings at ‘Winter Fest’ in Corrigan.

## Assorted Buzziness

**2018 PBA dues** are now due! \$10 email membership or \$16 postal membership, per family. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 [tadmcfallclan@yahoo.com](mailto:tadmcfallclan@yahoo.com) 409-384-3626.

January is also a good time to renew your Texas Beekeepers Association membership, as well as your subscriptions to [The American Bee Journal](#) and [Bee Culture](#) magazines.

## 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

1/27 – **Austin Area Beekeepers Association will host their 7th Annual Beekeeping Seminar.** This is a day-long seminar offering 4 different educational presentations running concurrently throughout the day. There will be a full-day track of beginning classes for people with little or no experience keeping bees who want a solid foundation of beekeeping essentials. There will also be 24 hour-long classes for intermediate and advanced beekeepers to choose from. Registration starts at 8am with the first class starting at 9am.

<https://www.eventbrite.com/e/2018-austin-area-beekeeping-seminar-registration-38872065394?aff=2018Facebook>

3/17 – **Northeast Texas Beekeeper's Conference**, 8am – 4pm, featuring Dr. Larry Connor. Gregg Co. Extension Office, 405 East Marshall Ave., Longview, TX. \$60 per person or \$100 per couple includes coffee breaks and boxed lunch.  
<http://counties.agrilife.org/gregg/files/2017/11/beeconf.pdf>

**Free app by Pollinator Partnership.** With the Bee Smart® Pollinator Gardener's easy user interface, browse through a database of nearly 1,000 native plants. Filter your plants by what pollinators you want to attract, light and soil requirements, bloom color, and plant type. <http://pollinator.org/bee-smart-app>



## Seasonal Tips from our Seasoned Beekeepers

Winter is cold, whether for a few days or a month – the naturally down-sized honey bee colony clusters around any brood and consumes honey/sugar syrup stores when warm enough to break cluster. Mid to end of January, elm trees provide first pollen for mild day foraging which stimulates the queen to lay eggs again. This greatly increased activity, but fewer bees, when winter stores are depleted could spell disaster, so assess their stores and feed 2:1 sugar syrup accordingly. Inspect the interior only when afternoon temp is at least 60 degrees for a few hours, sunny and not windy, so any brood is not chilled. Be quick and keep frames in the hive, partly covered if you can, as you work. There should be 1-2 double-sided deep honey frames per hive. A strong colony going into February should have 6-10 frames of apparent bees, and 10-30 lbs. of honey. Alternately, if chilly, lift the back of a hive to assess weight of stores. If in doubt, feed! Also a good time to inspect equipment, clean/restore any boxes/frames, assemble new frames, and before early February price increases, order supplies for new year plans for honey production or hive increase, or both!

## Comb-Grown Goodness

### Fire Cider Health Tonic

<https://www.foodiewithfamily.com/fire-cider-health-tonic-and-homeopathic-remedy/>

- 1 large horseradish root scrubbed very well, about 7 inches long
- 1 large ginger root, about 7 inches long

- 1 large onion root and stem end removed and peeled
- 1 large orange with peel
- 1 lemon with peel
- 16 cloves of garlic peeled
- 2-4 habanero peppers, stems removed
- 1 tablespoon ground turmeric
- raw apple cider vinegar
- raw honey



Grate the horseradish and ginger roots. Roughly chop the onions, orange, lemon, garlic, and habanero peppers. Stuff them into a half-gallon glass jar with a tight-fitting lid or divide evenly between two quart-sized canning jars. Sprinkle the turmeric in on top (dividing evenly between the two jars if using quart jars). Pour the raw apple cider vinegar in over the contents, allowing it to settle in through the crevices and adding more so that the contents are submerged. Lay a piece of parchment paper over the rim of the jar, then screw the lid tightly in place (or use a plastic lid). Let the mixture sit in a dark, cool place, allowing it to marry and infuse for 4 weeks, shaking once daily.

After 4 weeks, pour the contents into a muslin- or cheesecloth-lined colander positioned over a stable pot. Let it drain for 30 minutes, then gather the corners of the cloth, twisting and squeezing until you cannot release any more liquid. When it's fully strained, add honey to the liquid to taste and pour into a sterilized wine bottle or canning jar. Store in a cool, dark place for up to a year, shaking well before using.

*Editor's note: I just heard about this recipe last week. A friend of mine takes small doses when she starts to feel sick. With as much sickness as is going around, I should've started a batch a month or two ago! She also uses it as a marinade. I just started my batch January 1, so I can't give you any personal input.*

### Honey Garlic Baked Cauliflower

<https://kirbiecravings.com/2016/01/honey-garlic-baked-cauliflower.html>

- 1 small head of cauliflower, cut into bite-sized florets
- 2 cups panko bread crumbs
- 2 large eggs, whisked

For the sauce:

- 6 tablespoons honey
- 4 garlic cloves, minced
- 1 teaspoon onion powder
- 6 tablespoons water + 2 teaspoons cornstarch
- 1 ½ tablespoons low-sodium soy sauce
- ½ tablespoon sriracha sauce



Preheat oven to 400°. Set whisked eggs aside in a small bowl. Set panko crumbs aside in a separate bowl. Line a large baking sheet with parchment paper. Dip cauliflower in egg mixture and then shake a few times so that excess egg drips off. You don't want to dampen your breadcrumbs with excess egg because then they won't stick to the cauliflower. Then roll in panko a few times until fully coated and place on baking sheet. Repeat until all cauliflower is coated. About halfway through, your breadcrumbs may start

to clump together from the egg coating touching it, making it harder to stick to the cauliflower. To help get these clumps to stay on the cauliflower, gently press them with on when coating the cauliflower. Bake for about 15-20 minutes or until coating is a dark golden brown and crunchy.

While the cauliflower is cooking, make sauce on the stove. In a small bowl, completely dissolve cornstarch in water and set aside. Add all sauce ingredients except the cornstarch + water to a small pot or saucepan. Bring to a gentle simmer and stir a few times until ingredients are mixed. This should only take a few seconds. Then add cornstarch water to the sauce. Stir until sauce reaches a simmer again (make sure to stir otherwise the cornstarch will clump up) and cook until sauce thickens (about 2 minutes). Allow sauce to cool a few minutes and thicken even more. Drizzle over cauliflower or toss cauliflower in sauce. Garnish with fresh chopped scallions if desired.

If you make any adjustments to the sauce (i.e. add more soy sauce or other liquids) you may need to also add more cornstarch to thicken the sauce. Remember to dissolve any additional cornstarch in a little water before adding it. You should have enough sauce to drizzle over all the cauliflower but if you want to coat your cauliflower or you used more than a small head of cauliflower, you may want to double the sauce.

### **Elderberry Syrup**

<https://www.youtube.com/watch?v=XOYzWyFGkqM>

- ½ cup dried elderberries (or 1 c fresh or frozen elderberries)
- 1 cinnamon stick
- 5 cloves
- 1 tablespoon fresh grated ginger root or dried ginger root
- 2 cups water
- 1 cup raw local honey

Combine the berries and herbs with water in a pot and bring to a boil. Reduce heat and allow herbs to simmer until reduced by half, about 20-30 minutes. Remove from heat and mash the berries in the liquid mixture. Strain the berries and herbs through cheesecloth and squeeze out the juice. Measure the liquid and add an equal amount of honey. Stir until well combined. Store in glass jar in fridge for a couple of weeks.

*Editor's note: We take this (several spoonfuls a day) when we get sick or start feeling sick. It's very tasty, so the kids don't mind! And, if we have sore throats, Throat Coat tea is amazingly helpful.*



2017 Christmas Party

Photos by Steven Josephsen

