

# The Bee Line

**Pineywoods Beekeepers Association**

Next Meeting Thursday, January 10, 7:00 pm

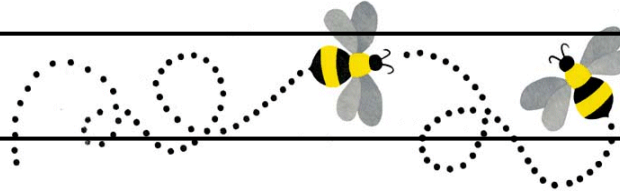
St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 19 Issue 1

January 2019



## January Program

This month we'll have a Round Table with some of our experienced beekeepers taking your questions and talking about getting ready for the year. Our new Program Coordinator will also welcome ideas for programs. Get your questions and suggestions ready! In addition, we'll learn who'll receive the 3rd Annual Roy Stark Beekeeping Inspiration Award.

Beverages: Dotsons; Snacks: Ronnie Moors and Rachel Payne

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

## Assorted Buzziness

**St. Cyprian's will not be available for our normal 2<sup>nd</sup> Thursday meeting in February. Instead, we will meet on February 21<sup>st</sup>.**

Elections were held in December for 2019's Board of Directors. Congratulations to this year's officers!

### 2019 Board of Directors

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

**2019 PBA dues** are now due! \$10 e-mail membership or \$16 postal membership, per family. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 [tadmcfallclan@yahoo.com](mailto:tadmcfallclan@yahoo.com) 409-289-7387.

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. Here are the links you'll need:

<https://texasbeekeepers.org/>

<https://americanbeejournal.com/subscribers/orderrenew-subscription/>

<https://www.bee-culture.com/magazine/>

We value your input! What would you like to see on our website? What suggestions do you have to improve our club and our meetings? What topics would you like for our programs? Do you know of any speakers we should try to get? You can e-mail Rachel Payne at [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com), who will forward your suggestions to the appropriate person(s).

## What's Buzzing

1/15 – **Lunch & Learn: Seed Propagation**, noon, Angelina Co. Master Gardener Greenhouse. A hands-on event to learn from Master Gardeners how to properly sow seed to get an early start on vegetables for your garden. For more info, [angelina@ag.tamu.edu](mailto:angelina@ag.tamu.edu) or 936-634-6414.

1/21 – **Home Vegetable Gardening**, 6:30pm, Angelina Co. Extension Office. FREE. Attendees will learn how to prepare the soil and select the right vegetable varieties so they can raise quality produce for the home. For more info, [angelina@ag.tamu.edu](mailto:angelina@ag.tamu.edu) or 936-634-6414.

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/>

1/26 – **3<sup>rd</sup> Annual Nacogdoches Seed Swap**, 1pm-4pm. Pineywoods Native Plant Center, 2900 Raguet St, Nacogdoches. All viable flower, herb, vegetable, and tree seeds may be swapped, whether purchased at a nursery or saved from your own garden. Viable seeds are typically not more than a few years old and have been stored in a dark, dry and cool environment.



Saved seeds that thrive in the East Texas climate are highly encouraged. Participants should bring their seeds labeled with the variety and year collected or bought. Seeds do not need to be individually packaged. They can be brought in their existing packets or containers. Envelopes will be provided for attendees to take home small samples of seeds. Volunteers will help attendees display their seeds on appropriate tables — vegetable, herb, flower, tree, mystery, etc. After all the seeds are displayed, swapping begins. There is no limit to the number of seeds participants may take home but, generally, participants should bring home about as many seeds as they brought. For more info, contact Jocelyn Moore at [moorejv@sfasu.edu](mailto:moorejv@sfasu.edu) or 936-468-1863.

2/2 – **Austin 8<sup>th</sup> Annual Beekeeping Seminar**, 9am-5:30pm. Austin Marriott North, 2600 La Frontera Blvd, Round Rock. This is a day-long seminar offering five 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 (28) 50-minute classes for intermediate and advanced beekeepers to choose from. \$70 registration. <https://www.eventbrite.com/e/2019-austin-area-beekeeping-seminar-registration-51381892624>

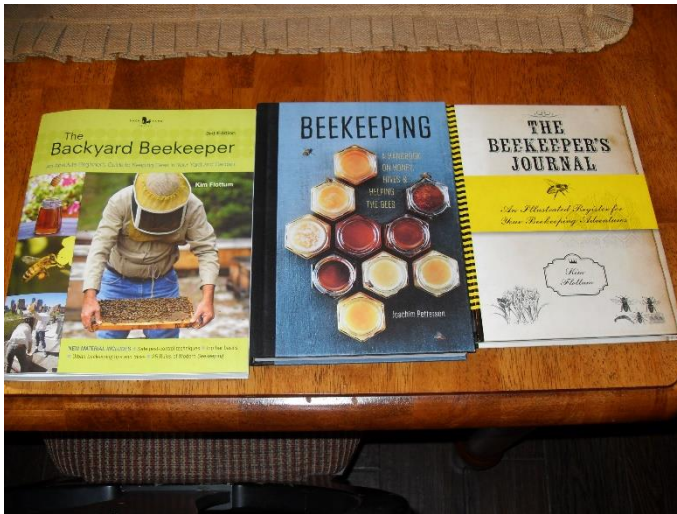


2/16-17 – **Mother Earth News Fair** at Bell Co. Expo Center, Belton. Hands-on demos include brewing beer, mozzarella making, installing an off-grid solar power system, natural beauty from the garden, designing the sustainable property of your dreams, and others. <https://www.motherearthnewsfair.com/texas/>

## Buy and Sell

For sale: James Dotson is selling these items for a friend (pictures on this page and the next). Contact him for pricing and more info. [cindydotson58@gmail.com](mailto:cindydotson58@gmail.com) or 409-625-4787





## Seasonal Tips

Robert Jones

January 1<sup>st</sup> is the beginning point for the beekeeping calendar in Deep East Texas for Angelina County and all the surrounding counties. This is the time that is critical to feed your bees. Some time on a warm day late in December on into the first week of January you should inspect the colony strength and resources.

Pollen patties, along with sugar syrup, can be added at the time of this inspection to push the queen for early brood production. (Note: Do not offer the pollen patty without syrup.) Do not go down into the hive looking for a queen or evidence of brood which will not be there. Rolling a queen at this point will lose the hive. Notice when you open the colony how many of the top bars have bees that come up on them and then count them. This indicates your hive strength.

Feed the bees the pollen patty resource according to the hive strength. Feed a whole patty for 8 to 10 frames of bees and ½ patty for 5 to 6 frames of bees. Two major reasons we feed in the early part of the year are to keep colonies that have wintered to this point from dying out due to a lack of resources and to support the colony expansion due to pollen which appears early in our area around the third week of January. Further south of Angelina county may see this happen in the second week of January.

The beginning of this natural pollen resource means that the hive will re-establish the brood nest since the queen will begin laying eggs for the first time in several months. (Pollen patties offered after the natural pollen has started will not be taken up as quickly and this resource can become a haven for the hive beetles.) With the hive expanding and resources dwindling due to the honey being used for heating and brood expansion, January and February become the easiest months to lose hives because winter cold snaps bring us to below freezing, sometimes for a week at a time. If this happens and the resources (mainly HONEY or syrup) are not available, the hive will be lost and you will find them with their heads down in the comb with the nest in a ball shape but overcome and gone.

Remember to keep that feeder full, especially this time of year, checking and filling only on warm days for inside colony feeders. Also, package bees are normally ordered from December to January 1<sup>st</sup> with delivery normally after April 1<sup>st</sup>.

## Comb-Grown Goodness

### Honey-Chili Drenched Orange Fritters

<https://www.honey.com/recipe/honey-chili-drenched-orange-fritters>

#### For Calabrian Chili Honey Sauce:

- ½ cup honey
- 1 T orange zest
- ½ tsp. salt
- ½ tsp. Calabrian chili flakes (or regular red chili flakes)

#### For Honey Drenched Orange Breakfast Fritters:

- 1 cup whole milk ricotta cheese
- 1 large egg
- 2 T sugar
- 1 T orange zest
- "Caviar" from 1 scraped vanilla bean
- ¾ cup all-purpose flour
- 2 tsp. baking powder
- 1 ½ tsp. salt
- vegetable oil for frying
- ¼ cup pistachios, toasted and finely chopped



Combine the honey, orange zest, salt, and chili flakes in a small saucepan. Simmer on low and keep warm.

In a medium bowl, whisk together the ricotta, egg, sugar, orange zest, and vanilla bean caviar. In a second larger bowl, sift together the flour, baking powder and salt. Add the wet mixture into the dry and stir until combined.

Heat about 1" of vegetable oil in a heavy, wide skillet until just below the smoking point. Carefully drop the fritter batter into the hot oil by the spoonful, about 1 T each. Fry the fritters in batches, leaving room for them to float around, flipping after 1-2 minutes until golden brown and crispy on each side. Remove with a slotted spoon to a paper towel lined tray or cooling rack to drain the excess oil.

Put the warm fritters in a medium bowl and pour 1/2 of the Calabrian Chili Honey Sauce over them, tossing to coat the fritters. Sprinkle the fritters with the pistachios and serve immediately with the rest of the honey sauce on the side.



## Spiced Warm Milk and Honey Drink Recipe

<https://www.theworktop.com/breakfast-brunch-recipes/milk-and-honey-drink/>

2 cups whole milk  
1 whole vanilla pod, sliced open  
1 whole cinnamon stick  
4 whole cloves  
2 whole cardamon  
1 tablespoon honey  
whipped cream for topping (optional)  
ground cinnamon for topping (optional)



Add the milk and spices into a small pot on medium-high heat. Heat the milk, stirring, until just under boiling. Remove from heat, cover, and let stand for about 10 minutes for the spices to infuse into the milk.

Mix in a tablespoon of honey. Pour into 2 mugs and serve immediately. Top with whipped cream and ground cinnamon, if desired.



Marie Kocyan's picture of a bee and asters in December. A few pictures from December's meeting. (I was too busy talking and eating to take many pictures!)