

The Bee Line

Pineywoods Beekeepers Association

Next Meeting Thursday, January 9, 6:30 pm

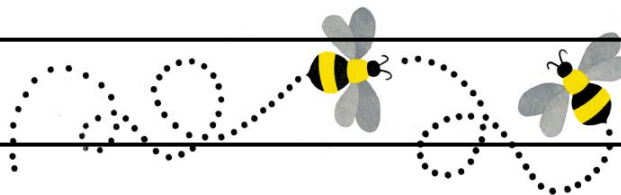
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 20 Issue 1

January 2020



January Program

This month we'll have a Round Table discussion with some of our experienced beekeepers taking your questions.

Beverages ; Snacks:

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

Assorted Buzziness

Elections were held in November for 2020's Board of Directors. Congratulations to this year's officers!

2020 Board of Directors

President – Karen Mitchell

Vice President – Joe Moran

Secretary – Joanie Kochanek

Treasurer – Terry McFall

Newsletter Editor – Rachel Payne

Program Coordinator –

Apiary Manager – Jesus Vazquez

SFASU Liaison –

Immediate Past President – Ronnie Moors

Training Director – Robert Jones

2020 PBA dues are now due! \$15 e-mail membership or \$20 postal membership, per family. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 tdmcfallclan@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.beeculture.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, who will forward your suggestions to the appropriate person(s).

What's Buzzing

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

January 1st 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 1st with delivery normally after April 1st.

Comb-Grown Goodness

Herbed Honey Biscuits with Glazed Ham, Cheese, and Honey Mustard

http://www.oprah.com/food/herbed-honey-biscuits-with-glazed-ham-cheese--honey-mustard-recipe?utm_campaign=zergnet_1804652&utm_source=zergnet.com&utm_medium=referral

3 ½ Tbsp. unsalted butter, chilled and cut into cubes, plus more for greasing

1 ½ cups all-purpose flour

1 Tbsp. baking powder

½ tsp. kosher salt

2 Tbsp. minced chives

2 tsp. minced thyme

7 Tbsp. honey, divided

½ cup plus 1 Tbsp. milk, plus more for biscuit tops

2 Tbsp. whole grain mustard

6 ounces ham, sliced ¼ inch thick

2 ounces (about 2 cups) baby arugula

2 ounces cheddar, sliced 1/8 inch thick



Preheat oven to 425°. Lightly grease a baking sheet with butter. In a large bowl, whisk together flour, baking powder, and salt. Stir in chives and thyme. Add butter and, with a pastry cutter, cut butter into flour mixture until it resembles small peas. Whisk 2 Tbsp. honey into milk and add to bowl. Mix lightly, just until a dough forms. On a lightly floured surface, pat dough into a 6-inch x 7-inch rectangle. With a sharp knife, cut dough into 4 equal pieces. Place on baking sheet, dab tops of each square with milk and bake until puffed and golden brown, about 10 minutes.

In a bowl, blend 3 Tbsp. honey with mustard. Set aside. In a nonstick skillet, heat remaining 2 Tbsp. honey. Add ham and cook over medium-high heat until browned, about 2 minutes. With a serrated knife, cut biscuits in half. Place ½ cup arugula on bottom half of each. Place equal amounts of ham over arugula, followed by cheese. Drizzle with honey mustard, close biscuits, and serve.



Steven Josephsen talking about his newly published book "How Do You Start Keeping Bees?"
PBA members opening gifts
Joanie Kochanek and Steven Josephsen with his beautiful handmade bowl

