

# The Bee Line

## Pineywoods Beekeepers Association

Next Meeting Thursday, April 11, 6:30 pm

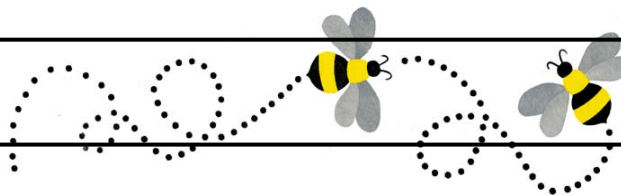
St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 19 Issue 4

April 2019



### April Program

PBA Training Coordinator Robert Jones will talk about the management of small hive beetles and Varroa mites. While some beekeepers are happy to use chemicals in their bee yards, others prefer to avoid them. Robert will touch on conventional treatment methods, but will emphasize diversity and natural selection as a means of control.

Beverages: Betty Horne, Robert Jones; Snacks: Joanie Kochanek, Jordyn Stoehr

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.

### Welcome to our Brood...

Arnold & Renea Conn, Paul Nicoletto

### You're the Bee's Knees!

3/6 – Joanie Kochanek did a bee program for Jasper Headstart students.

### 2019 Bee School

Our three-Saturday school will kick off on April 6 at the Texas A&M AgriLife Extension Service Office in Lufkin. The course will continue April 13, then conclude with Bee Yard Day on April 27 at a Lufkin area apiary. \$60 course fee includes instruction and demos, textbook, handouts, and hands-on practice. Contact Rachel Payne, 2019 Bee School Coordinator, at [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) or 936-715-0362 to register. Walk-ins are welcome, but you might not receive your materials until the second class day.

**Last call for 2019 PBA dues** – \$10 e-mail membership or \$16 postal membership, per family. Don't miss out on our monthly *Bee Line* newsletter – pay your dues to continue receiving issues. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 [tdmcfallclan@yahoo.com](mailto:tdmcfallclan@yahoo.com) 409-289-7387.



Did you know...?

Bees fly 55,000 miles to visit 2 million flowers to make 1 pound of honey.

During her life (about 40 days), a worker bee will produce about 1/12 teaspoon of honey.

For fun, e-mail Rachel (or call/text 936-715-0362) your favorite way to eat honey. On toast? In your tea? With a spoon? Some other way? (If you get *The Bee Line* through the mail, you can slip her a note at the beginning of April's meeting.) Your name will be entered in a drawing for a prize. Share a bee-related picture (taken by you) and your name will be entered twice. Share a recipe using honey for a third entry. Here's the catch...don't tell the others! That's cheating! (It also reduces your chance of winning.) This is a little experiment and an attempt to get a variety of pictures and recipes! Be sure to include your name!

**Bee helpful** and volunteer! PBA has the opportunity to have educational booths at local events and welcomes volunteers! Contact Rachel Payne [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) 936-715-0362

4/27 – **Earth Day at Ellen Trout Zoo**, 10am – 2pm, Lufkin. <http://cityoflufkin.com/zoo/>

5/17 – **Sawmill Sampler**, 6-8pm, Texas Forestry Museum, Lufkin. Discover what life was like in early east Texas sawmill towns. Sample a variety of beans in our Bean Cook-off and try food samples from local restaurants. Enjoy the live music, performances, and demonstrations. Adults \$10, children 4-12 \$5, children 3 and under free. <https://www.treetexas.com/>

### What's Buzzing

4/27 – **Barter Day**, 2:30pm, Nacogdoches Public Library. Bring your handmade or homegrown items to trade with others at a fun, outdoor afternoon outside the library. Anything you've make or grown is welcome, and you can find other local specialties to take home in exchange. Free. No registration.

4/27 – **Breakfast on the Farm**, 8:30am – noon, Walter C. Todd Agricultural Research Center, SFA Beef Farm, 442 CR 123 off Hwy 259 N, Nacogdoches. Enjoy a free pancake breakfast (with ticket) and explore the farm, see farm animals, take a hayride, and enjoy farm activities, all free. Get your breakfast ticket between 8am and 5pm Monday through Friday beginning April 8 at the Nacogdoches Co. Farm Bureau Office, 2302 NW Stallings Dr.

Several bills have recently been introduced that would affect bees and other pollinators. Farm & Ranch Freedom Alliance gives a summary of these bills (reproduced below). Their site also gives some reasons they support or oppose those bills, outlining some of the consequences they would have.

<http://farmandranchfreedom.org/bee-bills-2019/>

- **SB 677**, as amended: Repeals the requirement of an intrastate permit and converts the current free apiary registration to a fee-based beekeeper registration, converts the import permit to a broad interstate transport permit, and exempts beehive removers from paying a fee for registration.
- **HB 2670**: Same as the amended SB 677, except that beehive removers would also pay the registration fee.
- **HB 1723**: Repeals the requirement of an intrastate permit.

- **HB 4212:** Establishes a licensing program for bee removers, including 160 hours of training.\*
- **HB 2996:** Excludes land in residential subdivisions from being qualified as agricultural land for property tax purposes.
- **HB 136/ SB 2170:** Forms a task force to study pollinator protection.
- **HB 2483:** Bans the use of neonic pesticides in public road right-of-ways.
- **HB 2484:** Creates a Bee Pollinator Task Force, comprised of state agency officials.
- **SB 2691:** Bans the use of neonic pesticides and glyphosate herbicides at school facilities.
- **HB 2108:** Expands the cottage food law in multiple ways, including allowing the sale of honey and honey-based products as a cottage food.

You can find out who your representatives are at this site: <https://wrm.capitol.texas.gov/home>  
 You can type in the bill number on this site and find out its history, as well as read the whole text.  
<https://capitol.texas.gov/BillLookup/BillNumber.aspx>

*Editor's note: I went to a FARFA meeting last year held by FARFA Executive Director Judith McGeary. One of the things she talked about was advocacy. She said as few as 12 to 25 phone calls can make a difference.*

*\*According to Terry Meza's Facebook page (author of the bill), she is not moving forward with HB 4212 this session.*

### Buy and Sell

For sale: Varroa-resistant **nucs** (nucleus starter colony) – 5 frames of established comb/feed/brood/proven new queen in your box in Groveton, \$120, starting 4/15. Call Rodger Floyd to reserve. 936-831-2818 after 7 pm. [floyd@consolidated.net](mailto:floyd@consolidated.net)

For sale: **PBA honey**. Funds support PBA educational programs. 12-oz bears \$6, 1.5 lb pint \$12, 3 lb quart \$20. Contact Rachel Payne at [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) or 936-715-0362

**Walmart Great Value pure cane sugar** – 25 lb for \$8.22 (\$0.33/lb). Buy on-line, pick up at Walmart.  
<https://www.walmart.com/ip/Great-Value-Pure-Cane-Sugar-25-lb/10315305>

Great Value Pure Cane Sugar, 25 lb  
 ★★★★★ 36 reviews Great Value Walmart # 9259251  
**\$8.22** \$0.33 / lb  
 Free pickup  
 Ships to Nacogdoches, 4810 North St Options

Shop your store. Price is sometimes different elsewhere.

### Seasonal Tips

Robert Jones

April sees the honey flow getting heavier with the continuance of the wildflowers along with the yaupon holly that flows to mid-April and with the privet hedge starting about the time the yaupon stops and flowing to May 1<sup>st</sup>. This early flow is the first excess honey that can be captured in Deep East Texas. The

timing of extracting the honey should be about May 10<sup>th</sup>. Be sure the frames are well capped before extraction.

Supering and queen evaluation take precedence over possible extraction this month.

- Rule Number One: If you want honey, don't be behind on your supers. Supering after the fact of the nectar flow is just a miss until next year.
- Rule Number Two: After splits you must evaluate the queen situation in each hive. Whether or not you are using queen cells or live mated queens, you must evaluate them about two weeks after their introduction to the hive. Live queens can be rejected and killed at times. Queen cells are always a maybe. You can only know after they return, if they do, if they have been mated correctly. It takes 12 to 20 drones to create a well-mated queen bee. At the first two week mark you will be noting if she has returned and if she is laying eggs (note late queens coming back in the third week will likely be bad). The next time you will note is at the one month mark.

If you are using full box splits with a lot of bees, you should want to see a large laid out area at 30 days with minimum drone cells. The larger the laid out area, 6 to 8 frames, the higher the queen quality. If this is what you find, super this colony immediately. This queen will make you honey. However, if the brood area is extremely small and there are no eggs, spotty brood, just drone brood, or the brood just doesn't exist, kill the bad queen bee and replace her. She is a bad queen and will not improve (Note: A queen will only lay out an area as big as there are nurse bees to cover it). If it is late into the season you may also stack this super on a good queen for an extra boost on colony expansion and more honey.

Smaller 2- or 3-frame nuc starts should be evaluated based on their bee resource levels. These small starts should have extremely small entrances and, if possible, be kept in a different apiary a couple of miles from your main one. (NOTE: If there is a dearth of nectar, small colonies normally are robbed out.)

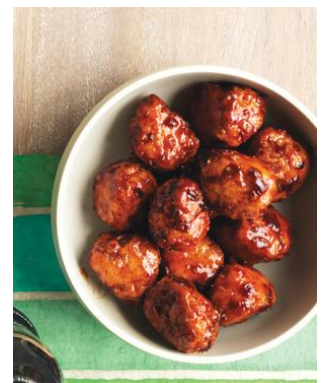
Package bees ordered back in January will arrive with new queens and will need installation into hives. Swarm control will need to continue during the nectar flow time with extra supers. Keep those bees working. Continue to feed small hives or hives that you are still working to grow for brood production.

## Comb-Grown Goodness

### Honey-Chipotle Turkey Meatballs

<https://www.marthastewart.com/872905/honey-chipotle-turkey-meatballs>

- 1 ½ pounds ground turkey
- ½ yellow onion, diced small
- 2 garlic cloves, minced
- ½ teaspoon fine salt
- ¼ teaspoon ground pepper
- 2 tablespoons honey
- 1 to 2 tablespoons chopped chipotle chiles in adobo sauce
- 2 teaspoons cider vinegar
- 1 tablespoon extra-virgin olive oil



Preheat oven to 375°F. In a medium bowl, mix together turkey, onion, garlic, salt, and ground pepper until combined (do not overmix). Form into 16 meatballs. In a small bowl, stir together honey, chiles, and vinegar. In a large ovenproof skillet, heat olive oil over medium-high. Add meatballs and cook until browned on all sides, 10 to 12 minutes. Transfer skillet to oven and bake 5 minutes. Remove from oven, pour honey mixture over meatballs, and swirl skillet to coat; bake until liquid is reduced and meatballs are glazed, 5 minutes, swirling halfway through.

### **Lemon-Honey Cupcakes**

<https://www.womansday.com/food-recipes/food-drinks/recipes/a11157/lemon-honey-cupcakes-recipe-122603/>

#### **Cupcakes**

2  $\frac{3}{4}$  c. all-purpose flour  
 $\frac{3}{4}$  tsp. each baking powder and baking soda  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  c. reduced-fat sour cream  
 $\frac{1}{4}$  c. milk  
1  $\frac{1}{2}$  tbsp. grated lemon zest  
4 tbsp. lemon juice  
 $\frac{3}{4}$  c. unsalted butter  
 $\frac{3}{4}$  c. honey  
 $\frac{1}{4}$  c. sugar  
3 large eggs

#### **Lemon-Honey Frosting**

1 c. unsalted butter  
 $\frac{1}{4}$  c. honey  
1  $\frac{1}{2}$  tbsp. grated lemon zest  
4 c. confectioners' sugar  
7 tsp. to 8 tsp. lemon juice



Heat oven to 350°F. Line 24 muffin cups with paper liners. Whisk flour, baking powder, baking soda, and salt in medium bowl to blend. Whisk sour cream, milk, lemon zest, and juice in a small bowl until well mixed. Beat butter, honey and sugar in large bowl with an electric mixer 2 minutes until light and fluffy. Beat in eggs, one at a time, until blended. With mixer on low speed, beat in half the flour mixture, then the sour cream mixture. Beat in remaining flour mixture until just combined. Spoon about  $\frac{1}{4}$  cup batter into each muffin cup. Bake 18 to 20 minutes until wooden pick inserted in center comes out clean. Cool 10 minutes; remove cupcakes from pan to wire rack to cool completely.

For frosting: Beat butter, honey, and lemon zest in large bowl with an electric mixer until creamed, about 2 minutes. On low speed, beat in confectioners' sugar until blended. Beat in lemon juice and a few drops food color until mixture is fluffy and pale yellow. Spoon into a large zip-top freezer bag, snip off one corner, and pipe onto cupcakes, or just spread frosting onto cupcakes.



Terry McFall talked about bait hives, Jesus Vazquez demonstrated his swarm-catching bucket, and Roy Stark talked about bait hives at our March meeting.

Joanie Kochanek taught headstart students about bees.

James Dotson's and Rachel Payne's queen cells. They, along with others, were students in Robert Jones' queen-rearing course last fall.

