

The Bee Line

Pineywoods Beekeepers Association

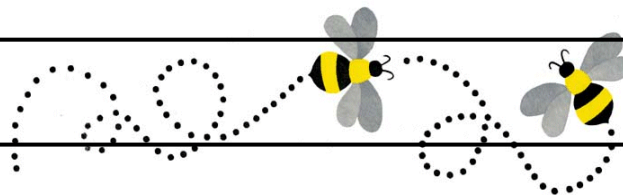
Next meeting to be determined

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 20 Issue 5



May 2020

Due to COVID-19, we will not meet this month. Our meetings will resume when it is safe to do so.

Assorted Buzziness

We're still in need of a **Program Coordinator** and **Hospitality Volunteer**. If you're interested, see a Board member.

2020 Bee School has been postponed until further notice. \$60 course fee includes *Beekeeping for Dummies*, 4th Edition. A family member may audit (and share the textbook) at no additional charge. For more information, contact Robert Jones at 936-240-6597.

What's Buzzing

Celebrating Beekeeping: A Labor of Love is a new educational video series that will shine a light on the story of beekeeping and honey production, both domestically and internationally, highlighting the impact the honey industry can have on communities around the world. The National Honey Board is sharing the first episode in honor of Earth Day. This year marked the 50th anniversary of Earth Day.

https://www.honey.com/blog/50-years-of-earth-day-has-the-world-buzzing?utm_source=consumer%20newsletter&utm_medium=email&utm_campaign=May%202020

Stay at Home Beekeeping Series: Distance Learning for Beekeeping Clubs was created by the apiculture/extension programs at various SEC Universities including Alabama Extension, Auburn University, University of Florida, University of Georgia, The University of Tennessee Knoxville, and Texas A&M University. The series is free of charge and will be available online from April 2 to May 28, 2020. Time for Q&A included. There are two more presentations, 6:30pm to 7:30pm CST:

May 14: Bee and parasite biogeography, with Dr. Keith Delaplane (University of Georgia)

May 28: What's killing honey bees, with Dr. Jamie Ellis (University of Florida)

Register at <http://www.aces.edu/go/1196> or watch live at

<https://www.facebook.com/LawrenceCountyextension/>

2020 North American Mite-A-Thon – This year, the Mite-A-Thon will have a **spring and summer session** in order to maximize data collection and distribution. The Mite-A-Thon is a tri-national effort to collect

Varroa mite infestation data in honey bee colonies across North America, and all beekeepers can participate by testing their hives for mites, creating a rich distribution of sampling sites in Canada, the United States, and Mexico. The dates are May 2nd-17th and August 15th-30th. <https://www.pollinator.org/miteathon>

Buy and Sell

For sale: NUCS (nucleus starter colony) - 5 frames established comb/feed/brood/proven new queen in your box in Groveton, \$120. Call for availability and reserve. FLOYD BEES/Rodger Floyd - After dark 936-831-2818 floyd@consolidated.net

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 or 936-208-9577 or Marie C. Kocyan at redcutridge@yahoo.com or 936-632-2272 for 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

May is the first time you will be able to possibly extract excess honey. On colonies that have the extra bee resources you will see excess only if the weather allows for it. Too much rain means that no extra resource will be there. If there is extreme drought the resources will not be there. Rainfall, along with warm days are essential to good nectar flows. The warmer the days, the better the nectar flow will be and the cooler the days, the slower the nectar flow will be. Either too much or too little rain and the nectar production will be low.

Always prepare for the flow by knowing the traditional days it starts and stops. Keep a watch on these seasonal plants to be sure of the actual timing of the nectar production. This will keep you ahead on supers.

The mid to the last week of May starts the last big nectar flow of the Tallow which is the largest nectar flow in Deep East Texas. This flow will end in the third week of June. It flows a very long time and produces the majority of what we extract.

This is a good time to have new foundation pulled and extra honey captured. The plan is still not to get behind on adding your supers. Swarms will continue during this heavy nectar time. Continue to feed small growing hives for brood production.

From the Hexagonal Office

Karen Mitchell

I hope this finds you safe and healthy in our current time of pandemic. I'm sure everyone has the same line of questions on their mind that I do as I'm writing this today: When does Texas open again? What will that look like in our new normal? and most importantly to our organization... When is the beekeeping club going to meet again? These are questions that have been asked many times and the answers are still not known. The Board is closely listening to CDC recommendations and guidelines as Gov. Abbot begins the process of opening Texas for business. Our foremost concern is everyone's health and safety. Bottom line is we are not meeting until it's safe for our members to be together again.

But as I wander out in the bee yard, nothing has changed for the bees. They are still foraging, pulling wax, curing honey, cleaning cells, and all the other essential tasks. I'd like to think our ladies are teaching us a lesson right now about staying in our safe areas and tending to our homes. They go about their tasks with a quiet determination and single purpose of taking care of the hive, protecting their work, and keeping their family safe, all while enjoying the benefits of early summer flora in our beautiful East Texas.

Stay safe and be like our bees.

Comb-Grown Goodness

Honey Mug Cake

<https://www.sweet2eatbaking.com/honey-mug-cake-recipe/>

Cake

2 tbsp butter
2 tbsp runny honey
1 medium egg
½ tsp vanilla extract
3 tbsp light brown sugar
4 tbsp self-rising flour (or all-purpose flour with ¼ tsp baking powder added)
pinch of salt

Frosting

2 tbsp butter, softened
4 tbsp powdered sugar
(optional) runny honey



Add the butter to a mug and melt in the microwave for around 10-20 seconds. Add the honey, egg, and vanilla and beat with a fork until combined. Add the sugar, flour, and salt and beat again until fully combined and smooth. Cook in the microwave for around 1 minute 15 seconds to 1 minute 30 seconds (depending on your microwave power), then allow to cool to room temperature.

Meanwhile, to make the frosting, add the butter and powdered sugar to another mug and use a fork to cut the butter into the icing sugar until it reaches a clumpy texture, then beat with the fork until fluffy, around 1-2 minutes.

Spoon the frosting into a small piping bag or a ziplock bag fitted with an open star or plain round tip and pipe a swirl onto the top of the cooled cake. (Optional) Drizzle with extra honey and serve immediately. Don't fancy drizzling the honey? Just add between ¼-½ tsp runny honey to the frosting to taste.

Honey Cranberry Dip

Hannah Sjostrom, 2019 American Honey Queen

8 oz cream cheese, softened
¼ c honey
¼ t cinnamon
½ c dried cranberries
¼ c pecans or walnuts, roughly chopped

Beat cream cheese until fluffy. Add honey and cinnamon and beat until combined. Fold in cranberries and nuts. Chill until firm. Serve with graham crackers and fresh fruit.

Skinny Honey Lime Chicken Enchiladas

www.honey.com

2 large chicken breasts, cooked and shredded
12 oz green enchilada sauce
1/3 cup honey
1/4 cup lime juice, (about 2 limes)
1 Tbsp chili powder
1 tsp garlic powder
8 medium whole wheat tortillas
2 cups Mexican cheese, shredded
3/4 cup 1% milk
4 Tbsp cilantro
1/3 cup light sour cream



Preheat oven to 350 degrees. In a 9 x 13 baking dish, pour a few oz of enchilada sauce to slightly cover the bottom of your dish. Set aside. Whisk together the honey, lime juice, chili powder, and garlic powder. Pour this marinade over the shredded chicken and stir so all chicken gets covered in marinade. Let sit for 30 minutes. Place chicken into middle of tortilla and top with cheese. Roll tightly and place into baking dish. Repeat. Sprinkle remaining cheese on top. Coat the enchiladas with the leftover marinade using a pastry brush. Bake for 20 minutes or until tortillas are slightly brown. While enchiladas are in the oven, make the enchilada sour cream sauce by placing the milk, remaining enchilada sauce, 2 T cilantro, and 2 T sour cream in a small saucepan on medium heat. Stir frequently until thoroughly heated. Drizzle the enchilada sour cream sauce as desired onto enchiladas, which can also be topped with leftover sour cream and cilantro.

With sadness, we note the passing of one of our dear members, **Linda Bordelon**, on April 19th. Remembering Linda, one instantly envisions her warm smile, joyfulness, and love of inspiring many through education of the natural world, including the world of honey bees! As an avid natural landscape gardener at her lake home, she doubled her efforts in local garden clubs and as a Texas Garden Club officer. Along with her husband Mike of 54 years, she manned gardening and bee booths at many events and found time to be our enthusiastic PBA Secretary (2015-2016), teaming with Mike's Presidency. Members were also treated to a colorful program she presented on the plants appreciated by honey bees. Our heartfelt sympathy goes out to Mike and their family – may comfort be found in remembering Linda's bright smile and eager warmth. Some of Linda's photos following. ~ Marie Kocyan
<https://www.mangumfh.net/obituary/linda-bordelon>



"This is the reason that I retired to the lake!" ~ LB, 5/8/15



Mike and Linda Bordelon at their educational honey bee booth.