

The Bee Line

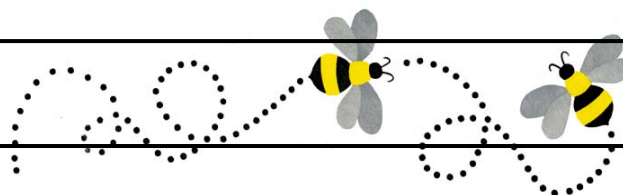
Pineywoods Beekeepers Association

Next Meeting Thursday, November 9, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 17 Issue 11



November 2017

November Program

Don't miss this month's opportunity to toss your beekeeping questions to our seasoned beekeepers during our **Autumn Roundtable Discussion** – stump them and maybe you'll win a door prize? Now is the time to make your Fall Inspections, check for honey stores, plan your spring splits or honey production needs and watch for holiday beekeeping supplier specials ~ and be thankful for another year of beekeeping! Our **PBA 2018 Elections** will also be held, so we'll see you there!

Refreshments

Beverages: Roy Stark; Snacks: Pam Barrow, David Gallager, Melony Jackson

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 so that we can supply them.

You're the Bee's Knees!

10/12 – Karl and Stephanie Lemke donated PBA caps (\$ to be used by PBA), *First Lessons in Beekeeping* by Keith S. Delaplane (donated to Nacogdoches Public Library), and several items for door prizes.

10/13 – Rachel Payne took her observation hive and presented “Beauty and the Bees: Mathematics in the Apiary” to the Stephen F. Austin State University Math Club.

10/20-21 – Scott and Michelle Martin and Mike and Joanie Kochanek took an observation hive to the Heritage Village Harvest Festival and promoted the love of bees.

10/24 – Bob Love presented “Catching Bees Using Cut-Outs and Trap-Outs” to the Tyler Co. Beekeepers Association.

Assorted Buzziness

Join us on Facebook! Follow Pineywoods Beekeepers Association on Facebook for educational beekeeping articles and information, along with bee-related pictures and cartoons. Ask questions or answer those that others have asked! <https://www.facebook.com/groups/532642643606301/>

PBA elections for 2018 officers will be held at this November meeting! Any member who wishes to be nominated to an officer position is still welcome to throw his hat in the ring – contact Scott Martin and the Nominating Committee at sbskot@gmail.com or 409-283-4507.

PBA 2018 Board of Directors slate of officers by the PBA Nominating Committee of Scott Martin (Immediate Past President), Terry McFall (Officer – Treasurer), and Pam Barrow (Member-at-Large):

President – Roy Stark
Vice President – Bob Love
Secretary – Cindy Dotson
Treasurer – Terry McFall
Newsletter Editor – Rachel Payne
Program Coordinator – Melony Jackson
Apiary Manager – Don Lymbery
SFASU Liaison – David Gallager
Immediate Past President – Mike Kochanek

According to our PBA Bylaws, “...one vote shall be allowed for each membership. There shall be neither absentee voting nor voting by proxy,” so be sure to join us at this important meeting to support your fellow beekeepers!

PBA Youth Program – Reminder for our four youth to create their ‘Updates’ for this year. Contact Marie to schedule them – if they require our projector, contact Marie for an alternate month. Updates of your beekeeper experiences can be as simple as a 5- to 10-minute journal reading to our members, or as creative as a Power Point slideshow or arts & crafts visual aids. If you can’t attend a meeting, send your update to be read or shown in your place – we are excited to hear of your beekeeping adventures! Contact Marie C. Kocyan redcutridge@yahoo.com 936-632-2272

Our **PBA Christmas Family Dinner** for members, family, and guests will be held on our regular second Thursday, December 14, but time change to 6pm - 8pm, at the Angelina County Chamber of Commerce, Lufkin. A festive social evening with no program, simply bring a covered dish of a side dish or dessert with serving utensils and PBA will furnish the meat entrée and beverages. If you have any door prize items, that would add to the revelry! Magicians and minstrels welcome!

Buy and Sell

For sale: 50-lb buckets of honey. Chandra Atholi 936-591-2990 atholic@gmail.com

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, and Motts Hardware/TKC Knives in Spurger.

What's Buzzing

11/9-11 – **Texas Beekeepers Association Annual Convention.** 9am – 5pm, Frank Mayborn Convention Center, Temple. Keynote speakers are Dr. Dewey M. Caron, Jerry Hayes, and Jennifer Berry. Topics include ag exemption, Africanized bees, splits, Varroa sampling, top bar hives, mead, queen rearing, encaustic painting, and more. See complete schedule, read keynote speaker biographies, and register at <http://texasbeekeepers.org/Annual-Convention-2017/>

Comb-Grown Goodness

Honey Lemon Cookies

From the Texas Honey Queen & Princess Program's Facebook page

2 ¼ cups all-purpose flour
2 teaspoons baking soda
½ teaspoon salt
¾ cups unsalted butter, melted and cooled
1 cup granulated sugar, plus ½ cup extra for rolling cookie dough in before baking
1 large egg
¼ cup honey
1 teaspoon vanilla extract
Zest of 1 lemon
Juice of ½ lemon

Preheat oven to 350° and line 2 baking sheets with parchment paper. In large bowl, whisk flour, baking soda, and salt; set aside. In standing mixer set to medium speed, beat butter, sugar, and egg until smooth. Add in honey, vanilla extract, lemon juice, and zest and beat until combined. Switch to low speed and gradually add flour. Mix until just combined. Cover mixer bowl in plastic wrap and chill in fridge ½-1 hour. Roll dough into walnut-sized balls; roll balls in remaining sugar and place onto prepared baking sheets about 2" apart. Bake 8-10 minutes or until very lightly golden brown. Cookies will appear puffy and pale in color. Remove cookies from oven and allow to cool completely before removing from baking sheets. Store in airtight container for up to 5 days. Makes 25-30 cookies.

Honey Hot Chocolate

<https://honey.com/recipe/honey-hot-chocolate-cocoa>

½ cup honey
½ cup unsweetened cocoa
½ cup water
1 teaspoon vanilla extract
3 cups hot low-fat milk



In small saucepan, combine honey, cocoa powder, and water; mix well. Cook over low heat 5 minutes or until mixture is slightly thickened. Remove from heat; stir in vanilla. Set aside until ready to serve. To serve, stir chocolate mixture into hot milk. Makes 4 servings.



William Barrow with a frame of bees. Several photos from the Heritage Village Harvest Festival. Bob Love presenting PBA's October program. Rachel Payne speaking to the SFA Math Club.