

PINEYWOODS BEEKEEPERS ASSOCIATION

MINUTES – MEETING NOVEMBER 8, 2018

- I. Vice-President Bob Love called the meeting to order at 7:00pm, followed by The Pledge of Allegiance. Guests and visitors were welcomed and introduced. Twenty people signed the Attendance Sheet for Members and Guests.
- II. OLD BUSINESS
 - No Treasurer's Report given.
 - No PBA Apiary Report given.
 - Several PBA Officers were attending the Texas Beekeepers Association (TBA) Annual Convention.
- III. NEW BUSINESS
 - December Program: Reminder made that annual PBA Christmas Family Dinner, open to members, their family and guests, will be Thursday, 12/13/18, at 6pm rather than 7pm, and to 'come whenever one can if too early'. Held at the regular meeting location of St. Cyprian's Episcopal Church – Church Hall, 919 South John Redditt Drive, Lufkin 75904. Members reminded to bring a Pot Luck vegetable side dish, or salad, or dessert as PBA provides the meat entrée and beverages, and specifically announced that James Dotson will bring two smoked briskets!
 - PBA 2019 Elections postponed till 12/13/18 and combined with the Christmas Family Dinner. Members were reminded they could still volunteer for candidacies and to inform Mike Kochanek, Nominating Committee Chairman, if interested.
 - No Snacks & Drinks volunteers called for as December is a Pot Luck; January volunteers to be requested at December meeting.
- IV. FOOD & PROGRAM
 - Malachi Loper, 2018 PBA Youth Program participant, gave a verbal Update of his apiary and hive experience.
 - James Dotson, PBA Program Coordinator, introduced several members demonstrating their apiary products for the Program, 'Hive Products Show & Tell':
 - Pam Barrow – makes cosmetic Lotion Bars and Lip Butter using beeswax from her apiary along with coconut oil, shea butter, almond oil and cocoa butter. Recipes for both were handed out.
 - Plentiful Refreshments and Beverages were enjoyed during a Break.
 - James Dotson – explained the process to make Creamed (whipped) Honey using a crystal starter from purchased creamed honey. The finished product can be sold for approximately \$8 per pound.
 - James Dotson – continued by explaining his successful method of making Mead (Honey Wine), 'the oldest alcoholic beverage', using his apiary's honey, spring water and specific yeast. He recommended the book, 'The Complete Meadmaker' by Ken Schramm, as a guide – and also that Ambrosia Farms has a 'short mead kit' that makes a gallon ('raspberry is good, and the yeast included'), that Brushy Mountain Bee Farm has a kit for \$100, and that The Brew Shop, Beaumont, has a lot of supplies and is on the internet.
 - Marie C. Kocyan – demonstrated using hive component deep frames with plastic foundation to make Apiary Signage or chalk board/cork board/magnetic boards for home use. Marie also demonstrated the making of Rolled Beeswax Single Candles from wax foundation (un-wired), candle wicking, and a hair dryer – it was mentioned that standard yellow wax foundation from a beekeeping supplier was usually less expensive than colored variations found in the catalog craft sections.
 - Will Barrow – shared Chinquapin Tree Seeds from his apiary that 'have a nutty aroma to their blossoms that honey bees seem to like'.
- V. James Dotson and Pam, Will and Cheyenne Barrow distributed Door Prizes generously donated by members.
- VI. The Regular Meeting adjourned at 8:50pm.

Respectfully submitted by Marie C. Kocyan, for Joanie Kochanek, PBA Interim Secretary.