

# The Bee Line

**Pineywoods Beekeepers Association**

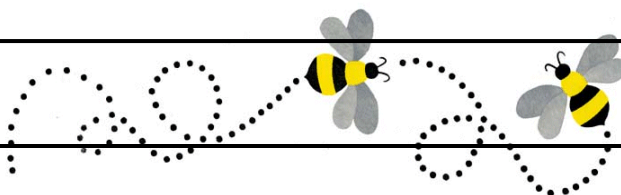
Next Meeting Thursday, January 14, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 16 Issue 1

January 2016



## January Program

The beginning of the year is a good time to summarize beekeeping policies in Texas concerning Texas Apiary Inspection Service (TAIS) Bee Removal and Intrastate Transportation regulations, the Agriculture Code of Texas, County Beekeeping Agricultural Property Tax Valuation, and the new Texas Cottage Food Law, all reviewed by Program Coordinator Marie Kocyan. And get a good start to your beekeeping year by joining regional beekeepers to chat about plans for this year's honey production and hive increase!

## Refreshments

Beverages: Robert Jones; Snacks: Rachel Payne and David Gallagher

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](mailto:rachelpayne519@yahoo.com) so that we may supply them.

## ~ Welcome 2016 PBA Board of Director Officers ~



President - Mike Bordelon  
Vice President - Keith Brashear  
Secretary - Linda Bordelon  
Treasurer - Terry McFall



Program Coordinator - Marie Kocyan  
*The Bee Line* Newsletter Editor - Rachel Payne  
SFASU Liaison - Rachel Payne (David Gallagher assisting)  
PBA Apiary Manager - Don Lymbery  
Immediate Past President - Scott Martin

## You're the Bee's Knees!

**11/18** – Mike and Linda Bordelon were the guest speakers for Newton Garden Club's meeting at the Civic Center in Newton. Mike explained "Beginning Beekeeping" and Linda discussed flowers, plants, and trees that bees love and the importance of honey. They presented members with seeds from the passion flower for their own flower gardens and a list of flowers, plants, and trees in the East Texas areas that we can plant for bees.

**1/4** – James Laughlin spoke about common mistakes beginning beekeepers make and how to avoid them at the Southwest Louisiana Beekeepers Association meeting in Deridder, LA.

### Assorted Buzziness

The Executive Board will meet before the meeting on January 14 at 6:45 for a group picture. Linda Bordelon will send it to the newspaper.

**2016 PBA dues** now due! \$10 email membership or \$16 postal membership, per family. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 [tdmcfallclan@yahoo.com](mailto:tdmcfallclan@yahoo.com) 409-384-3626.

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. Our association members, and first-year beekeepers, can obtain discounts – see Treasurer Terry McFall.

**PBA Youth Program** – Updates for our 2016 Youth Program will be discussed at this meeting – for further info contact Colin Bishop, Youth Program Chairman [cbish@yahoo.com](mailto:cbish@yahoo.com) 409-466-4644(c).

**Beekeeping Supplies Opportunity** – Our February meeting speaker will be Kacy Cole, manager of the Paris, TX, branch of Dadant & Sons, Inc Beekeeping Supplies. And as in the past, Kacy will bring any members' Dadant orders, SHIPPING FREE, in his 16' Dadant trailer – simply place your order and make payment as usual from now thru Tues 2/9/16, but be sure to tell the Paris Dadant representative to hold your order on the "Pineywoods Beekeepers Association pallet for Kacy to bring to Lufkin Thurs, 2/11/16!" Online catalog: [www.dadant.com](http://www.dadant.com) Paris phone 877-632-3268.

### Buy and Sell

Watch for January 2016 Grand Opening of Mann Lake LTD Beekeeping Supplier in Marshall, TX – currently renovating a building to include a retail store, hive component boxes construction area, and dispensary for cane sugar syrup by the tanker or smaller containers. For info 800-884-7694. If you do not have an agricultural sales tax exemption and wish to save on tax, place your catalog orders now as TX sales tax will be applied once store is operating in the state.

Beekeeping supplies now available at Atwoods (Miller Manufacturing: Little Giant \$\$) in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches (MM:LG \$\$\$) and Corrigan, Circle Three Feed in Jasper, and Lufkin Farm Supply on Lufkin Ave. in Lufkin.

Ongoing bulk white granulated sugar source in Tyler – approx 35 cents/lb by the 55-gallon drum or smaller portions to your container. Les Jeske 903-561-2085 PM 4011 Birdwell Drive, Tyler 75703.

### TUNDRA



**Bee helpful** and volunteer at a PBA educational booth at the following events! Volunteers welcome and needed to help present the world of honey bees and beekeeping to our communities!

3/5 – How-To Festival at Nacogdoches Public Library. 12-4pm. Contact Rachel Payne at 936-715-0362, 903-288-0610, or [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com)

## What's Buzzing

**1/16 – Austin 5<sup>th</sup> Annual Beekeeping Seminar** at the J. J. Pickle Research Campus, 10100 Burnet Road, Austin, TX, 78758. Pre-register for \$40 at <http://aabaseminar2016.eventbrite.com>. This is a day-long seminar to educate people of all levels in sustainable bee husbandry and to provide Texas A&M Honey Bee Lab funding. It offers four different presentations concurrently in each time slot throughout the day with several distinguished speakers and including the latest in the Texas Bee Lab research. For Seminar details: <http://texasbeekeepers.org/austin-5th-annual-beekeeping-seminar/> and for additional information email Lance Wilson at [lance@beekeepinghelp.com](mailto:lance@beekeepinghelp.com).



**2/20-21 – Mother Earth News FAIR in Belton, TX.** This is the first time it's come to Texas. A 2-day event with more than 150 workshops on beekeeping, gardening, cheese-making, and more. Single-day pass \$25, weekend pass \$30, children 17 and under free. Pre-order weekend pass for \$20, includes free bumper sticker and 25% off coupon for FAIR bookstore (I called but no one could confirm when the pre-order sale ends). 800-234-3368 <http://www.motherearthnewsfair.com/texas/>

<http://outofedenwalk.nationalgeographic.com/2015/05/13/honey-im-dead/>

Archaeologist Zurab Makharadze discovered a Bronze Age burial site on the banks of the Alazani River in the former Soviet republic of Georgia containing objects (berries, hazelnuts, chestnuts, and people, to name a few) that had been embalmed with honey.

"Honey, of course, has been touted for millennia as a cure-all. 'It causes heat, cleans sores and ulcers, softens hard ulcers of the lips, heals carbuncles and running sores,' wrote Hippocrates, the Greek clinician, in the fourth century B.C. Less well known are its mummifying powers. Honey's extremely high sugar content acts much like salt: It sucks water from bacteria, essentially drying the microbes to death. Honey also contains small amounts of hydrogen peroxide, which of course is antiseptic. Slather honey on wild berries, then, or on nuts, and you create the perfect afterlife snack—food with a shelf life that is eternal. The same applies to corpses. Herodotus noted that the ancient Assyrians embalmed their dead in honey. And after he died in 323 B.C., Alexander the Great was reportedly immersed in a golden sarcophagus brimming with honey. His subjects wanted to keep him presentable for public display."

Speaking of the nameless dead within the burial site, Makharadze says, "We didn't find actual honey on their bodies. It was long gone. Their bones were simply covered in flower pollen, and in bees' broken toes."

## **From the Hexagonal Office**

by Mike Bordelon

It is indeed an honor and privilege to serve as your next president for 2016. Not only have I gained much beekeeping knowledge from experienced beekeepers, but also have made lasting friendships. With your help and advice, I hope to continue the meaningful programs and projects we have had in the past. I am looking forward to another fun year of beekeeping.

What a fun night we had for our Christmas family dinner! The decorations, music, delicious food, and fellowship made for a festive time and put us all in the spirit for the season.

My special president's project for this year will be to build a Langstroth's Long Hive and report on the bees' progress each month.

### **BEE AWARE FOR JANUARY**

January is the time of year that all beekeepers should give consideration to feeding even if they appear to have enough stores. We are expecting warmer than normal temperatures in January so bees will be flying. I am open feeding raw sugar with a little pollen substitute mixed in (4# sugar to ½ cup pollen substitute). Add a drop or two of "Honey Be Healthy" to attract bees---they love it.

## **Comb-Grown Goodness**

### **Grape and Almond Salad with Honey Yogurt Dressing**

[www.honey.com](http://www.honey.com)

- ½ cup sliced skin-on almonds
- ½ cup plain yogurt, (non-fat, low-fat or whole milk)
- 2 tablespoons vegetable oil
- 2 tablespoons mild, light colored honey, such as clover
- 1 tablespoon apple cider vinegar
- 1 teaspoon Dijon mustard
- ¼ teaspoon kosher salt
- 4 cups red seedless grapes, sliced in half



Preheat oven to 350°. Spread almonds on a baking sheet and place in oven for 12-15 minutes or until lightly toasted; cool. In a mixing bowl, whisk together yogurt, oil, honey, vinegar, mustard, and salt until smooth. With a rubber spatula, gently fold in almonds and grapes.

Serve as is for a sweet treat for kids, or place over a bed of baby arugula to make a grown-up salad. To pack in a school lunch box, layer grapes and dressing in a plastic cup, parfait style, and sprinkle with almonds.



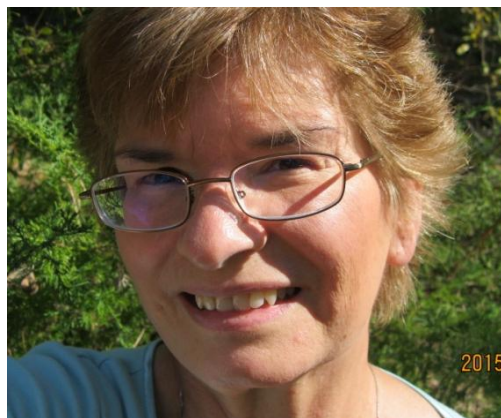


## Meet the Members



### Marie C. Kocyan – Program Coordinator

Marie is an intermediate hobbyist beekeeper. She's always been drawn to the natural world and wished to keep honey bees, following her great grandfather and great uncle who managed hives for fruit pollination and honey for their store in Europe. She had a double deep for several years she would observe from a safe distance! She heard about PBA's Beekeeping School and joined PBA in 2003, then attended our bee school, helped a commercial migratory beekeeper (for several years), split her hive into three single deeps, and the rest is history! Marie has enjoyed educating communities about honey bees and beekeeping at various county, agency, academic, and civic group events, as well as being a Bee School Instructor, creating Power Point programs for PBA, and holding Board positions as President, Vice President, and Program Coordinator. Her advice to "newbees" ~ Don't give up on beekeeping, as even seasoned beekeepers lose hives or have a bad year due to weather or lack of pollen/nectar, or just have a slip-up! Seek a PBA or neighbor beekeeper mentor - and our PBA Bee School is always a good starting point!



Haebich Honey Bee Hives and Orchard in Warka, Poland, 1938







Christmas Party photos submitted by Linda Bordelon

Top: 37 attendees

Middle: Brandon eats dessert first; Outgoing President Scott Martin passes the gavel to Incoming President Mike Bordelon

Bottom: On behalf of PBA members, Secretary Linda Bordelon presents Outgoing President Scott Martin with a poinsettia for 2 years of service; cakes designed and made by Michelle Martin





Christmas Party photos submitted by Marie Kocyan

Top: Various attendees

Middle: Homemade desserts illuminated by rolled beeswax candles; 2015 President Scott Martin and granddaughter thank members for a great year

Bottom: Yoder family wins a poinsettia door prize; Scott and Michelle Martin's granddaughter; close-up of Michelle Martin's cake