

The Bee Line

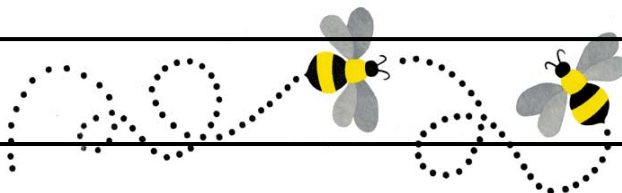
Pineywoods Beekeepers Association

Next Meeting Thursday, February 8, **6:30 pm**

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 18 Issue 2



February 2018

February Program

Join us at **6:30 pm**, a little earlier than usual, for a special presentation by President Roy Stark. He will bestow his annual Beekeeping Inspiration Award and has some items to discuss with the club.

Due to an abrupt cancellation of last month's meeting, we'll try this again... Have you ever wondered how a swarm decides where to go and how the bees tell each other? PBA member Trinity Smith will enlighten us about "**How Bees Think.**" Combining findings of Dr. Thomas Seeley, professor of biology at Cornell University, and observations from his own research, Trinity will discuss honey bee decision-making and communication. He plans to emphasize that beekeepers need to understand bees to better keep them. An avid beekeeper and advocate for bee welfare, Trinity plans to pursue a career as an entomologist/geneticist in order to strengthen bees and to influence the USDA to start taking a firm action to protect and preserve our honey bees.

Beverages: Pam Barrow; Snacks: Joanie Kochanek and Stephanie Lemke

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!

1/20 – Rachel Payne represented PBA at the 3rd Annual Nacogdoches Seed Swap. She participated in the group slide show and set up an information table where she answered questions from aspiring beekeepers.

Assorted Buzziness

2018 PBA dues are now due! \$10 email membership or \$16 postal membership, per family. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 tdmcfallclan@yahoo.com 409-384-3626.

This 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.

Rita Hester dug up the pledge to the Texas flag and wanted to share it with everyone:
Honor the Texas flag; I pledge allegiance to thee, Texas, one state under God, one and indivisible.

A note from Linda Bordelon was going to be read at our January meeting. It's a few weeks old now, but you'll probably enjoy reading it.

Dear PBA members,

Thanks so much for the PBA and other cards from members, e-mails, phone calls, and visits when I was in re-hab in Center. All of that really lifted my spirits – it's so good to have friends like you. Hopefully, we can attend the Feb. meeting. Have another CAT scan next week to check on the progress. Really appreciate your prayers. Hope to see you soon.

Linda

Bee helpful and volunteer! PBA will have educational booths at some events and welcomes volunteers! Contact Rachel Payne rachelpayne519@yahoo.com 936-715-0362

3/24 – 5th Annual How-To Festival, 12pm – 4pm, Nacogdoches Public Library. Past PBA demonstrations have included “How to keep bees” and “How to help pollinators.” Ideas and presenters are welcome!

3/24 – Nacogdoches Farmers Market Spring Fling, 9am – 2pm.

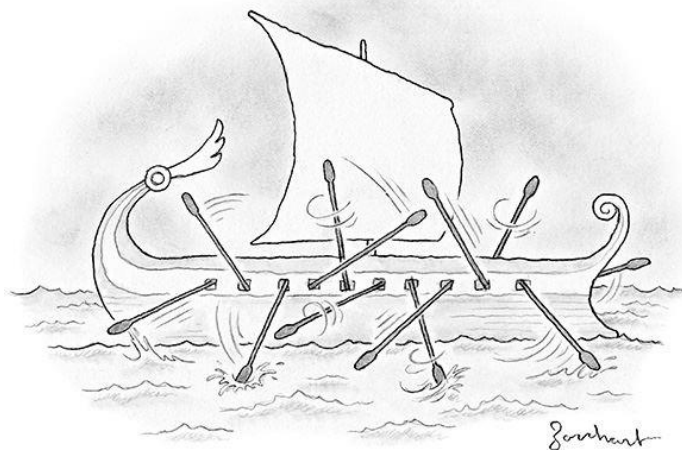
4/7 – SFA Spring Plant Sale and Earth Day Celebration, 9am – 2pm, Pineywoods Native Plant Center.

4/28 – SFASU Breakfast on the Farm, 9am – noon, Walter C. Todd Agricultural Research Center, Nacogdoches. Join SFA ag students for pancakes and sausage. During this free event, you can meet the animals, take a hay ride, explore and learn about agriculture through hands-on activities.

Buy and Sell

For sale: deep boxes with 10 frames, bottom boards, top covers, inner covers, all hand-made. Call for pricing. 409-423-4756

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, Motts Hardware/TKC Knives in Spurper, and Tractor Supply in Lufkin.



“Calm down, guys—it’s just a bee!”

What's Buzzing

2/10 – Cherokee Co. Master Gardeners Assn. Spring Garden Conference. See notice at right.

2/17 – 8th Annual Southeast TX/Southwest LA Crisis Preparation and Sustainable Living Expo. 8am-4pm, Little Cypress Baptist Church, 3274 Little Cypress Dr, Orange, TX, 77632. Class topics include personal med kit, homesteading, basic prepping, triage, canning, rainwater harvesting, raised bed gardening, solar plans, herbs, beekeeping, dehydrating veggies, and more. Expo hall will have ham radio operation, home grain mills, rocket stoves, colloidal silver, dutch oven cooking, bee products, and more.
www.littlecypressbaptist.org

3/17 – Northeast Texas Beekeeper's Conference, 8am – 4pm, featuring Dr. Larry Connor. Gregg Co. Extension Office, 405 East Marshall Ave., Longview, TX. \$60 per person or \$100 per couple includes coffee breaks and boxed lunch.

<http://counties.agrilife.org/gregg/files/2017/11/beeconf.pdf>

Cherokee County Master Gardeners Association



Spring Garden Conference

February 10, 2018

THE BIRDS AND THE BEES

GREG GRANT

**"GARDENING FOR THE BIRDS AND THE BEES
SAVING THE WORLD ONE GARDEN AT A TIME"
FRIENDLY GARDENING FOR ALL WILDLIFE INCLUDING US**

JACOB AND PETER COLE, Ambassadors
EAST TEXAS BEEKEEPERS ASSOCIATION

**"THE BUZZ ABOUT BEES"
HOW...WHEN...WHY...WHERE**

VENDORS
BOOKS,
PLANTS
T-SHIRTS
AND MORE!

Registration Starting At 12:00PM

First Speaker Starts At 1:00PM

Registration Cost Is \$10.00 Per Person

LOCATION: First Christian Church
1920 Beaumont Street Jacksonville, Texas



FOR MORE INFORMATION PLEASE CONTACT: LINDA PRICE...903-393-4014

Seasonal Tips from our Seasoned Beekeepers

It's very important you make sure your bees have honey. They're bringing in pollen (at least in some areas), so they're consuming honey to produce brood. A good hive uses a lot of honey producing brood. Lift the back of a hive to assess weight. If it's extra heavy, the bees probably have enough honey. If it's not very heavy, feed them to be on the safe side. If it gets cold or rainy and the bees can't forage, they're depending on you. Winter feeding is 2:1 sugar water, but no less than a 1:1 ratio. Also during this slow season, clean, repair, and restore old frames and hive boxes, order supplies, and plan your apiary year for honey production and/or colony increase.

From the Hexagonal Office

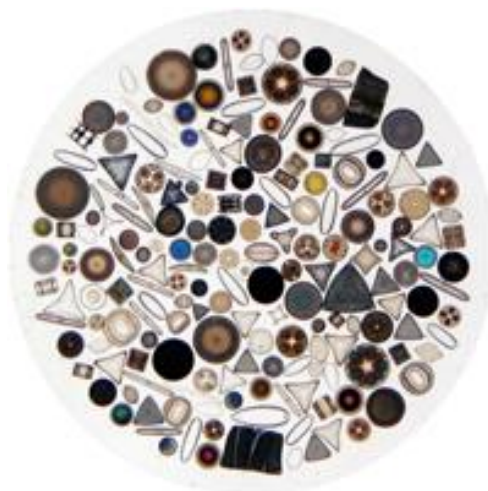
Hi Folks,

Let's talk about small hive beetle control! Before I get into this subject, I want you to understand that there are many different views on this subject and, as you will see, I recommend you discuss this subject with different experienced beekeepers. Hive beetles have made a huge impression on me and NOT in a good way. When I first became a beekeeper, it was impressed upon me that a healthy hive is better

prepared to ward off hive pests. I took that advice to heart and sought out advice from many different experienced beekeepers and, being a curious person, I experimented constantly. I had my failures and had my successes. Eventually I got to a point where my hive beetle issues are under control. I am very proud of that. I have come to the conclusion that to control hive beetles you must use multiple methods of control. Here we go.

1. I use diatomaceous earth (DE). I sprinkle DE all around the hives to discourage beetles and ants. Diatomaceous earth (DE) is made from the fossilized remains of tiny, aquatic organisms called diatoms. Their skeletons are made of a natural substance called silica. Over a long period of time, diatoms accumulated in the sediment of rivers, streams, lakes, and oceans. Today, silica deposits are mined from these areas.

Silica is very common in nature and makes up 26% of the earth's crust by weight. Various forms of silica include sand, emerald, quartz, feldspar, mica, clay, asbestos, and glass. Silicon, a component of silica, does not exist naturally in its pure form. It usually reacts with oxygen and water to form silicon dioxide. Silicon dioxide has two naturally occurring forms: crystalline and amorphous. Most diatomaceous earth is made of amorphous silicon dioxide. However, it can contain very low levels of crystalline silicon dioxide. The first pesticide products containing silicon dioxide (diatomaceous earth) were registered in 1960 to kill insects and mites. Always use a mask when dispersing this material around your bee hives.



2. I use a [Freeman trap](#) on all my hives which is a screened bottom board with a plastic insert underneath the screen. This insert is pulled out from the rear of the hive. I use either used cooking oil or Dawn dish soap in the plastic dish to drown the Varroa mites and hive beetles that fall through the screen. Every 10 to 14 days, I remove the plastic trap and empty it and then refill the trap. You can go on the web and go to [Heartwood – Birds, Bees and Boards](#). As you will see, they are expensive.
3. I use the [“Hive beetle hotel”](#) which is patented. I get them from [Rossman Apiaries](#). I use 1 at the entrance landing board off to the side. I also use 2 on the top of each hive body and the last on top of the inner cover. I bait them with roach poison which the bees do not come into contact with. I empty them every 2 weeks. These traps have 2 levels.
4. I use [reusable hive beetle traps](#) from [Betterbee](#). However, I use DE instead of oil in the trap because after a few beetles fall in and die, the oil becomes putrid. I empty the traps once or twice a month. The DE eviscerates the skin of the beetles and then the loss of body fluids kills the beetles. I use 2 in each hive body.

I DO NOT USE POLLEN PATTIES ON TOP OF MY HIVE BODIES! IF YOU USE THESE, YOU MIGHT AS WELL PAINT A SIGN IN FRONT OF YOUR HIVES THAT READS "HIVE BEETLES WELCOME." From my experience,

they are an attractant to the hive beetles. Those companies that are selling these patties, I believe, are seriously behind the curve on what these patties actually do.

There are other pieces of hardware that other beekeepers use. This is just what I use at this time. I am flexible and may add other hardware in the future because I will not tolerate hive beetles. I will always adapt if necessary.

Regards,
Roy Stark

Comb-Grown Goodness

Chocolate Chip Honey Oatmeal Cookies

<https://www.a-kitchen-addiction.com/chocolate-chip-honey-oatmeal-cookies/>

½ C butter, softened
½ C honey
¼ C brown sugar
1 egg
1 tsp vanilla extract
1½ C quick oats
1 C white whole wheat flour
½ tsp baking soda
¼ tsp salt
½ C semi-sweet chocolate chips

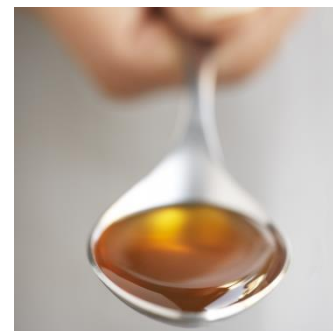


Preheat oven to 350. Lightly spray cookie sheets with non-stick cooking spray or line with a baking mat/parchment paper. Cream together butter, honey, and brown sugar in the bowl of a mixer. Add in egg and vanilla extract and beat until creamy. In a bowl, whisk together oats, flour, baking soda, and salt. Add dry ingredients to wet ingredients and stir to combine. Stir in chocolate chips. Drop cookie dough by tablespoon full or cookie scoop onto prepared cookie sheets. Bake for 8-10 minutes or until edges start to turn golden brown. Centers will appear slightly under cooked. Allow to cool on cookie sheet for 5 minutes before removing to a wire rack to cool completely. Store leftovers in an airtight container.

Honey Cough Syrup

<https://www.honey.com/recipe/honey-cough-syrup>

zest of 2 lemons (approx. 1 ½ T)
1/4 cup ginger peeled, sliced, or ½ tsp. of ground ginger
1 cup water
1 cup honey
½ cup lemon juice



In a small saucepan, combine lemon zest, sliced ginger and 1 cup of water. Bring mixture to a boil, simmer for 5 minutes, then strain through into a heat-proof measuring cup. Rinse the saucepan out and pour in 1 cup of honey. On low heat, warm the honey, but do not allow it to boil. Add the strained lemon ginger water and the lemon juice. Stir the mixture until it combines to form a thick syrup. Pour into a clean jar with a lid. This can be refrigerated for up to 2 months. For children ages 1 to 5, use ½ to 1 tsp. every 2 hours. For children ages 5 to 12, use 1 to 2 tsp. every 2 hours. For children 12 and older and adults, use 1 to 2 T every 4 hours.

Spinach Salad with Honey Bacon Dressing

<https://www.honey.com/recipe/spinach-salad-with-honey-bacon-dressing>

6 oz. fresh spinach leaves
5 slices bacon, about 4 oz.
¼ cup red wine vinegar
3 T honey
cherry tomatoes for topping
red onions for topping
mushrooms sliced, for topping



Wash and dry spinach thoroughly. Place in a large bowl. Cook bacon in a large nonstick skillet on each side until crisp. Place bacon on paper towels and remove skillet from heat. Pour bacon fat into a heatproof cup and measure 2 T back into the skillet. Let bacon cool, then crumble into 1/2-inch pieces. In a small bowl, mix honey and vinegar. Heat the 2 T of bacon fat in the skillet over medium-high heat and carefully add honey-vinegar mixture. Cook for 1 minute, stirring constantly. Add salt to taste. Remove from heat and cool 2 minutes. Pour dressing over spinach and toss well. Add salt and black pepper to taste. Add bacon pieces to spinach and mix. Serve immediately.
Optional Toppings: cherry tomatoes, mushrooms, red onions

Honey Peanut Bars

<http://heavenlyhomemakers.com/honey-peanut-bars-like-a-healthy-payday-candy-bar>

1¼ cup roasted, unsalted peanuts
¼ cup roasted, unsalted almonds
½ cup honey
3 Tablespoons natural creamy peanut butter
⅛ teaspoon sea salt

In a small saucepan stir honey, peanut butter, and salt together over low heat until well combined. Remove from heat. Stir in peanuts and almonds. Spread mixture into an 8x8 inch pan. Chill for 2 hours.
Cut into bars.



Trinity Smith and Marie Kocyan at Winter Fest in Corrigan in December.

William and Cheyenne Barrow enjoying their bee yard.

Birds and blooms pictures taken by Steven Josephsen.

