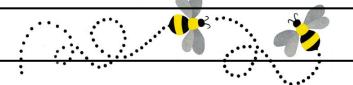
The Bee Line

Pineywoods Beekeepers Association

Next Meeting Thursday, February 21, 6:30 pm St. Cyprian's Episcopal Church 919 S John Redditt Dr, Lufkin

https://www.pineywoodsbeekeepers.org/

Volume 19 Issue 2



February 2019

February Program

Please note we will NOT meet on our regular 2nd Thursday. Instead, we will meet February 21st. Also note the time change; the membership voted at the January meeting to change the meeting time to 6:30 pm.

Spring is coming! Have you seen drones in your bee yard? Get ready to raise queens! This is the perfect time for PBA Training Coordinator Robert Jones to discuss **Grafting Queens**, which is normally done at the end of February or first of March. This will be a refresher class for those of you who took his queen rearing course last fall. He'll highlight important details that will contribute to your success, and caution you about mistakes that could be disastrous. If you're not planning to graft queens *this* year, you might like a preview of the process. Don't think you'll ever want to raise your own queens? That's ok! Come learn a few things about honey bee biology and behavior.

Beverages: Robert Jones; Snacks: Joanie Kochanek and Roy Stark

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 or rachelpayne519@yahoo.com so that we can supply them.

Welcome (and Welcome Back) to our Brood...

Billy Mack Lovelady, Adell Mills, Roy Mills, Rick & Amy Rankin

You're the Bee's Knees!

Thank you to Rodger Floyd, David Gallager, Robert Jones, and Rachel Payne for serving as our panel of experts for our Round Table at January's meeting.

2/4 – Linda Bordelon presented "Keep Bees Buzzing," a slide show of flowers and plants for bees grown in her wildscape on Toledo Bend Lake to the Sabine Beekeepers Association in Hemphill.



Did you know...?

The queen bee mates with 12 to 20 drones. She'll then lay up to 2,000 eggs per day.

Assorted Buzziness

2019 Bee School

Our three-Saturday school includes classroom days April 6 and 13 at the Texas A&M AgriLife Extension Service Office in Lufkin, and Bee Yard Day April 27 at a Lufkin area apiary. \$60 course fee includes instruction and demos, textbook, handouts, and hands-on practice. Details at meeting or contact Rachel Payne, 2019 Bee School Coordinator. rachelpayne519@yahoo.com or 936-715-0362

There will be a **Board Meeting** on March 14 before our normal monthly meeting. The time will be posted in the next *Bee Line*. All members are welcome to attend.

2019 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. Here are the links you'll need:

https://texasbeekeepers.org/

https://americanbeejournal.com/subscribers/orderrenew-subscription/

https://www.beeculture.com/magazine/

We value your input! What would you like to see on our website? What suggestions do you have to improve our club and our meetings? What topics would you like for our programs? Do you know of any speakers we should try to get? You can e-mail Rachel Payne at rachelpayne519@yahoo.com, who will forward your suggestions to the appropriate person(s).

Bee helpful and volunteer! PBA has the opportunity to have educational booths at local events and welcomes volunteers! Contact Rachel Payne rachelpayne519@yahoo.com 936-715-0362

3/30 – **6**th **Annual How-To Festival**, 9am-3pm, Nacogdoches Farmers Market. Hosted by Nacogdoches Public Library, local experts teach you how to do all sorts of things in mini-sessions thoughout the day. Past PBA demonstrations have included "How to keep bees" and "How to help pollinators." Ideas and presenters are welcome!

3/30 – **Nacogdoches Farmers Market Spring Fling**, 9am-2pm. Activities and games, petting zoo, special performances, and lots of local vendors.

What's Buzzing

2/16 – **In the Garden: Guilds**, 2:30pm, Nacogdoches Public Library. When working with plants, it's important to know which ones can help each other. In this class, we'll learn about how to plan your plantings to create a natural balance that requires little intervention after it's established. Please call 936-559-2970 or visit www.ci.nacogdoches.tx.us/library to sign up by Feb 15.

2/16-17 — **Mother Earth News Fair** at Bell Co. Expo Center, Belton. Hands-on demos incude brewing beer, mozzarella making, installing an off-grid solar power system, natural beauty from the garden, designing the sustainable property of your dreams, and others. Passes are \$20+, depending on package. https://www.motherearthnewsfair.com/texas/

3/1 – **East Texas Fruit & Vegetable Seminar**, 8am-4pm, Pitser Garrison Center, Lufkin. Topics to include honey bees and other pollinators, disease control options, tree and vine planting, fruit and nut grafting, weed control in orchards, seed saving, raised beds. Register by Feb 26. \$30/person, \$50/couple, \$10 late fee.

3/22 – **Texas Master Beekeeper Exam**, Washington Co. Fairgrounds, Brenham. Apprentice level: 8am-12pm, Advanced & Master levels: 1pm-5pm. Testing will be limited to 45 people for the Apprentice level test. \$75 exam fee. https://masterbeekeeper.tamu.edu/2019-spring-exam-registration/

3/23 — **Central Texas Beekeepers Association 11th Annual Beekeeping School**. 8:30am-5:30 pm, Brenham. \$65/adult, \$60/additional adult, \$25/student, \$10/child under 12, includes lunch and snacks. Beginner, intermediate, and advanced courses. http://centraltexasbeekeepers.org/eleventh-annual-beekeeping-school---2019.html or 979-277-0411

Buy and Sell

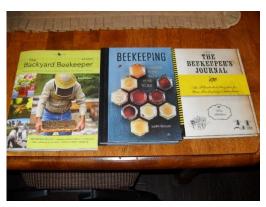
For sale: Varroa-resistant queen cells, \$4 early/mid-March; caged mated proven queens, \$20 early April; nucs (nucleus starter colony) 5 frames established comb/feed/brood/new queen placed in your box in Groveton, \$120 mid-April. Will be upcoming e-mail and *Bee Line* with exact dates. Rodger Floyd 936-831-2818 after 7 pm to reserve.

For sale: PBA honey. Funds support PBA educational programs. 12-oz bears \$6, 1.5 lb pint \$12, 3 lb quart \$20. Contact Rachel Payne at rachelpayne519@yahoo.com or 936-715-0362

For sale: James Dotson is selling these items for a friend. Plastic beehive that consists of two deep brood boxes, two medium honey supers, queen excluder, an inner feeder, screened bottom board. Original cost was \$250.00; make a reasonable offer. Medium size full bee suit with zip-on veil for \$25.00. Hat/veil combo for \$10.00. Bee brush and a pair of medium bee gloves for \$20.00. Beekeeping books for \$15.00. **\$175 for all.** cindydotson58@gmail.com or 409-625-4787







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Seasonal TipsRobert Jones

February is normally another mixed cold winter month. In Deep East Texas, below freezing cold days or weeks can be followed by a day or week of warming. The idea is still to keep that feeder full for each colony. Failing to do so could lose the hive. The earliest honey producing flows will come this month in the first to third week from the Mayhaws in the rivers and streams of Deep East Texas along with fruit trees (peaches, apples, blueberries). Even though this early resource is there, do not stop feeding. Some of the most extreme and devastating deep cold freezes happen in this month while the hive is trying to expand.

Two things you may notice during this month are colony loss from long freezing cold periods and dead bee larvae dumped out front of the hive porch. This should be the hardest month for survival for the colony. At the end of the month hives should be inspected for the presence of drones. This is the time for deciding when to set up cell building colonies. Without the presence of plenty of drones there is no need to make a queen building colony. This is the key factor one would look for to set the builders and do the grafting.

Traditionally in Deep East Texas builders are set up the last week of February into the first week of March. If you medicate your colonies, the end of this month on a warm day would be the best time to do so.

From the Hexagonal Office

Roy Stark

I gave the 3rd Annual Roy Stark Beekeeping Inspiration Award to the two individuals who stood out to me during the year for their service to the PBA.

Robert Jones as Training coordinator gave the much-praised queen rearing class in August and he has been instrumental in providing content to our website. Robert is truly one of our legendary beekeepers and is on track to provide more in-house beekeeping training for this year. Robert is a very valuable asset to our club.

Joanie Kochanek filled in last year as secretary when no one else took the job. Then she volunteered to do the job this year as well. Joanie is a perfect example of what a team player should be. She is a tireless worker and advocate for new beekeepers that set her apart in 2018. Whenever a volunteer is needed for our club, Joanie is always available.

Comb-Grown Goodness

Almond Flour Cupcakes

www.cooknourishbliss.com

3 cups blanched almond flour

½ teaspoon baking soda

½ teaspoon salt

¼ cup melted coconut oil*

½ cup honey

3 large eggs, at room temperature**

2 teaspoons vanilla extract

½ teaspoon almond extract

1 teaspoon lemon zest



Preheat the oven to 325 degrees. Line a 12-cup muffin pan with baking cups and set aside. In a large bowl, whisk together the almond flour, baking soda and salt; set aside. In a medium bowl, whisk together the melted coconut oil, honey, eggs, vanilla extract, almond extract and lemon zest until combined. Add the wet ingredients to the bowl with the dry ingredients and mix until combined. Pour or scoop the batter evenly into the prepared cupcake tins. Bake for 22 to 25 minutes, until golden brown and a toothpick inserted into the middle comes out clean. Let the cupcakes cool in the pan for about 5 minutes, then remove to a wire rack to cool completely. Frost the cooled cupcakes as desired.

*Be sure to melt the coconut oil first and then measure out the correct amount. Otherwise you may use too much!

**Updated June 2018 – if your eggs are not at room temp, there is a chance that they could cause the coconut oil to harden up (and then the batter will be a different consistency). While this doesn't always happen, let them come to room temp to avoid any issues!

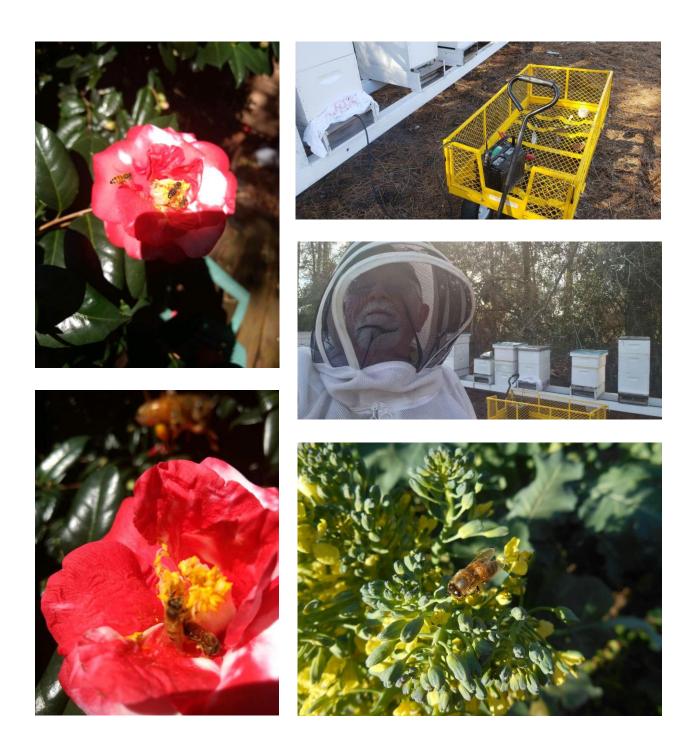
Honey Cream Cheese Frosting

https://www.marthastewart.com/1157888/honey-cream-cheese-frosting

8 oz cream cheese, room temperature

¼ c honey

Beat cream cheese on medium speed until light and fluffy, about 2 minutes. Add honey, and beat until smooth, about 1 minute. Use immediately or refrigerate, covered, until needed.



Mike Kochanek took a couple of pictures of honey bees on his camellias. Roy Stark uses a wagon to haul around his oxalic acid equipment, demonstrating the maxim "Work smarter, not harder." Rachel Payne lets her broccoli flower because honey bees like the blossoms (and sometimes she forgets to harvest it).