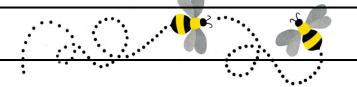
The Bee Line

Pineywoods Beekeepers Association

Next Meeting Thursday, March 8, 7:00 pm St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

Volume 18 Issue 3



March 2018

March Program

NEW VENUE – We have a new meeting location! We'll meet at the Parish Hall of St. Cyprian's Episcopal Church at 919 S John Redditt Dr in Lufkin. It's on the 287 Loop and about a half block from the post office. Drive into the second roadway with the church sign, nearest Pershing Ave and the post office intersection. Parking is to the left of the complex; walk in the entrance there.

As Spring rolls in and the weather warms up, your colonies will ramp up brood production. PBA member and Varroa-resistance bee breeder Rodger Floyd will discuss making splits to expand your apiary and improve overall bee health.

Beverages: Jeff Haney; Snacks: Rita Hester and Christina Banchs-McRae

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...

Tammy & Eugene Babinat, Stephen Josephsen, Karl & Stephanie Lemke, Joe Moran, John & Sarah Nichols

You're the Bee's Knees!

2/17 – Marie Kocyan and Rachel Payne represented PBA at the TBA 2018 Winter Delegates Meeting.

2/27 – Roy Stark presented "Multiple Control Methods for Small Hive Beetles" to the Tyler Co. Beekeepers Association.

2/27 – Cecil Hunt presented a program on honey bees to the Diboll Garden Club.

Assorted Buzziness

2018 PBA dues are now due! Non-renewing members will be removed from the roster and mailing list this month. \$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.

PBA 2018 Spring Bee School

The three-Saturdays school includes classroom days April 21 and April 28 at the AgriLife Extension Service, Lufkin, and Bee Yard Day May 5 at an apiary tba. A comprehensive course for beginning newbees, this bee school includes instructors and demos, a textbook and handouts, hands-on practice and the opportunity to acquire a nuc of honey bees! Details at meeting or contact Bee School Coordinator Marie C. Kocyan, redcutridge@yahoo.com 936-632-2272.

Join us on Facebook! Just a reminder that Pineywoods Beekeepers Association has a Facebook page where we share articles related to bees and beekeeping, pictures, questions, recipes, and more. https://www.facebook.com/groups/532642643606301/

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

3/24 – 5th Annual How-To Festival, 10am–2pm, Nacogdoches Farmers Market. Note the time and location change; it will be at the Market to coincide with Spring Fling. Past PBA demonstrations have included "How to keep bees" and "How to help pollinators." Ideas and presenters are welcome!

4/7 – SFA Spring Plant Sale and Earth Day Celebration, 9am–1pm, Pineywoods Native Plant Center, Nacogdoches. Shop a variety of rare Texas natives, heirlooms, perennials, and exclusive SFA introductions. Earth Day theme is "Roots to Resilience – Eating Real Food to Support Local Farmers and the Planet." (Further info available if you're interested in tabling this event.)

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. Contact the agriculture office for your free breakfast ticket at 936-468-3705.

5/18 – Sawmill Sampler at the Texas Forestry Museum, Lufkin, 6pm–8pm. Individuals and groups set up to display their craft in a booth (ex. wood turning, quilting, hoof trimming).

Buy and Sell

Wanted: Millard's Crossing Historic Village is interested in having an experienced beekeeper keep hives at the Village and offer beekeeping classes (beekeeper could charge for class). Contact Tracie Lasater at tracielasater@me.com or 936-652-2111.

Wanted: A couple who lives east of Nacogdoches (between Hwy 7 and FM 1878) would like a beekeeper to put some hives on their property where they're developing a pollinator meadow. Call Kathy Griffin at 936-552-4900.

Wanted: Chris Martinez is interested in having hives placed on his property - 14.5 acres on FM 2782 in Alazan (between Lufkin and Nacogdoches). Very good road frontage and a high and dry spot up front for easy access. Partially fenced with an opening for a gate to be placed. 409-795-0700 or martinezkup@yahoo.com

For sale: Queen Cells, Queens, and Nucs - PBA member Rodger Floyd will have Varroa-resistant queen cells (March 12 & March 17 for \$4), mated proven caged queens (\$20), and nucs consisting of 5 frames of established bees with new queen to go in your box in Groveton (May 5 for \$120). Call 936-831-2818 (evenings) for availability and reservations on all.

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 Spurger, and Tractor Supply in Lufkin.

What's Buzzing

Gulf Coast Relief

The Texas Honey Bee Education Association received a grant of \$7000 to assist with beekeeper relief in the Harvey-affected Texas Gulf Coast region. THBEA would like to partner with nuc suppliers who are willing to offer nucs at discounted prices (\$125 each, THBEA will pay \$25 and awarded beekeepers will pay \$100, 2 nucs max). More details here (application deadline is March 15):

https://docs.google.com/forms/d/e/1FAIpQLSeUJRfmCQD53km4vrWGUqBoKgdBud5sPIJqa8JdfiRfnpckCA/viewform

Nuc suppliers can contact Larry Hoehne at 979-236-1385 or lhoehne@swbell.net if interested in supplying nucs to affected beekeepers at the \$125 price. Please respond on or before March 15.

A couple of beekeepers have invented a new method of combating small hive beetles, the **Beetle Banisher**, a translucent red cover that allows light into the hive. The beetles run from the light, but the bees aren't distrubed because they perceive red as black. More info, including a video interview, can be found at https://beetlebanisher.com/

3/17 – **1**st **Annual Northeast Texas Beekeeper's Conference**, 8am–4pm, featuring Dr. Larry Connor. Gregg Co. Extension Office, 405 East Marshall Ave, Longview. How to keep your bees alive: understanding honey bee reproduction, making and using increase nucleus colonies, managing colonies

for sustainability, understanding bee biology from a bee's perspective, queen questions. \$60 per person or \$100 per couple includes coffee breaks and boxed lunch. Register by March 10. http://netxbeekeepersconference.org/

3/24 – **Angelina County Master Gardener Plant Sale**, 8am-2pm. Angelina Farmers Market, Lufkin. Locally adapted/selected plants including perennials, natives, roses, drought-tolerant, and butterfly favorites.

4/27, 28 – **Texas Master Beekeeper Program Spring 2018 exam**, Honey Bee Facility at Texas A&M RELLIS Campus (3100 Texas 47, Bryan, TX 77807). Apprentice level exam Friday, April 27th. Check-in will start at 8am, with exam 8:30am-12pm. *Only 30 participants this year due to space limitations.* In order to participate, you will need to have kept bees for at least one year and be registered with the Texas Apiary Inspection Service. Full details at https://masterbeekeeper.tamu.edu/

Advanced level exam Friday, April 27th. Check-in at 1pm, with exam 1:30pm-5pm. Remember to bring your documentation binder. Master level exam Saturday, April 28th. Check-in at 8am, with exam 8:30am-12pm. Remember to bring your Documentation binder.

Online registration is now open and can be accessed here:

https://masterbeekeeper.tamu.edu/2018-spring-exam-registration/. Please make the check or money order for \$75 out to AgriLife Research Department of Entomology. Payment for the exam can be mailed to Texas Apiary Inspection Service, 2475 TAMU, College Station, TX 77843-2475

Seasonal Tips from our Seasoned Beekeepers

The most important thing right now is to feed your bees if they need it. They're rearing brood and if they run out of nectar (due to a cold spell or extended rain), they could perish. It's time to start thinking about requeening your hives and making splits. Bees have begun swarming, so deploy those bait hives if you haven't already!

From the Hexagonal Office

At our last meeting, I presented the 2nd Annual Roy Stark Beekeeping Inspiration Award. This year, I gave out three inspiration awards for various reasons to three individuals.

Marie Kocyan ~ Marie is the club's busy bee! Where does she get all that energy? It seems she is always helping others and contributing to our club in so many ways. She has held the Program Coordinator position and other positions over the years and is always available to help out anyone.

Don Lymbery ~ Holding the Apiary Manager position is not easy. Having to work the hives and then assist in the yearly job of extracting is not an easy task. Don does this with humor. His work extracting honey has helped our club treasury to stay afloat.

Rodger Floyd ~ Our very own beekeeping "legend." Rodger has probably assisted more new beekeepers than anyone in southeast Texas. Then to top that off, he supplies gueens and nucs to so many different

people. I feel blessed to have Rodger as a member of our club. This man, I am sure, has answered more beekeeping questions than we could ever imagine.

Roy Stark

Comb-Grown Goodness

Honey Jumbles

Bee Culture, October 2017

1 T shortening
2/3 c honey
% c molasses
1 t baking soda
% t salt
1 t vanilla
% c water
2 2/3 c flour, extra if needed



Melt shortening and blend with honey and molasses. Add half the flour along with the other dry ingredients. Stir in water and vanilla. When thoroughly mixed, add the remaining flour. If the dough is too sticky to handle, add more flour until you can handle it with floured hands and roll it into balls. Compress balls and place on a greased cookie sheet. Bake at 350° for 10-15 minutes.

For spiced honey jumbles, add ½ t cinnamon, 1 t ginger, and 1/8 t cloves. You call also roll them in sugar or cinnamon sugar before baking or add your choice of icing.

Here's the interesting history: Honey Jumbles were produced in the last 19th century before freezers and food preservatives. A company in Wisconsin used 10 tons of honey per year making them. Beekeepers wanted the secret recipe. Dr. C. C. Miller managed to get the recipe and shared it in his *Gleanings in Bee Culture* column in 1896. Here it is: 196 lb flour, 10 lb lard, 12 gallons honey, 3 gallons molasses, 4 lb carbonate of soda, 1 lb salt, 3 gallons water, 1 pint vanilla. Fortunately, Dr. Miller's "women-folks" scaled the recipe down! More history here: http://www.beeculture.com/honey-jumbles/

HazeInut Spread and Strawberry Bagel

https://www.honey.com/recipe/hazelnut-spread-and-strawberry-bagel

1 honey wheat bagel, split1 T hazelnut spread1 1/2 T honey1/2 cup sliced strawberries



Preheat the panini grill. Spread the hazelnut spread between the two bagel halves and drizzle with the honey, layer the strawberry slices onto one half, and top with the other. Place the bagel on the panini and set the level so that the bagel is in contact with the grill but still keeps the filling from coming out the sides. Heat until the filling is warm and the bagel is toasty. Serve immediately.









Trinity Smith speaking at our February meeting. Beautiful cookies at the Diboll Garden Club meeting. A swarm Stephen Josephsen captured at Quality RV on the west loop in Nacogdoches. A swarm (circled in red) in Rachel Payne's bee yard.

Photos submitted by Cecil Hunt, Stephen Josephsen, and Rachel Payne.