

The Bee Line

Pineywoods Beekeepers Association

Next Meeting Thursday, March 12, 6:30 pm

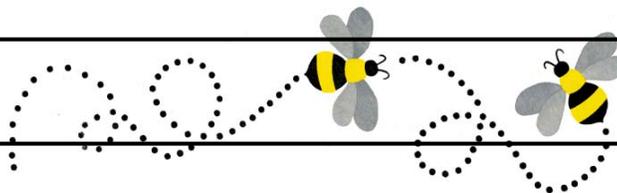
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

<https://www.pineywoodsbeekeepers.org/>

Volume 20 Issue 3

March 2020



March Program

Swarm season is upon us! PBA Treasurer Terry McFall and Apiary Manager Jesus Vazquez will present a show-and-tell program on catching swarms. They'll also talk about swarm traps. Forget ladders, saws, and shotguns – sit back and let the swarms come to you!

Beverages: Haneys; Snacks: Yankees, Rachel Payne

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

Welcome to our Brood...

Vince Beard, Brenda Bulls, R. Justin & Katherine Daniel, Kevin Jones, Walter & Linda McLendon, Jimmy Pate, Freeman Thompson, Jason Yankie

Assorted Buzziness

We're still in need of a **Program Coordinator**. If you're interested, see a Board member.

2020 PBA dues are now due! \$15 e-mail membership or \$20 postal membership, per family. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX 75951 tdmcfallclan@yahoo.com 409-289-7387.

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/>

* See Terry for a coupon to save \$5 on American Bee Journal.

2020 Bee School will take place April 18 and 25 (classroom days) and May 2 (bee yard day). \$60 course fee includes *Beekeeping for Dummies*, 4th Edition. A family member may audit (and share the textbook) at no additional charge. For more information, contact Robert Jones at 936-240-6597.

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

3/28 – **Nacogdoches Farmers Market Spring Fling**, 9am-2pm. Activities and games, petting zoo, special performances, and lots of local vendors. We typically take an observation hive, beekeeping gear, and field questions about honey bees and beekeeping. We also distribute information about our Bee School.

4/18 – **Earth Day 2020 at the Zoo**, Ellen Trout Zoo, Lufkin, 10am-2pm. Volunteer to have a bee booth through PBA, or just as a zoo event volunteer! They also plan a recycling drive outside again - 50th Anniversary of Earth Day so extra activities to celebrate! For bee booth contact Marie C. Kocyan redcutridge@yahoo.com - for zoo volunteer contact Whitney Heckler/Dir Educational Services, 936-630-0574 wheckler@ellentrouzoo.com

What's Buzzing

3/20 – **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/2020-spring-exam-registration/>

3/21 – **Central Texas Beekeepers Association 11th Annual Beekeeping School**. 8:00am-5:30 pm, Brenham. \$65/adult, \$60/additional adult, \$25/student, \$10/child under 12, includes lunch and snacks. Beginner, intermediate, and advanced courses. <https://centraltexasbeekeepers.org/school2020.html>

3/28 – **Angelina Master Gardener Spring Plant Sale**, Angelina County Farmers Market, 2107 S. Medford, Lufkin, 8am-2pm. Large selection of TX-tough perennials, natives, roses, drought tolerants, butterfly favorites. Benefits scholarship/educational projects.

4/4 – **SFA Garden Gala Day Plant Sale**, Pineywoods Native Plant Center, 2900 Raguet St, Nacogdoches, 9am-2pm. The sale will feature a variety of hard-to-find, "Texas-tough" plants, including Texas natives, heirlooms, tropicals, perennials, shrubs and trees, with an emphasis on pollinator friendly selections, as well as exclusive SFA introductions. The featured plants are extensively trialed before being offered to the public and are produced by SFA Gardens staff members and volunteers. For more information and a list of available plants, call (936) 468-4129, or visit <http://sfagardens.sfasu.edu/> two weeks before the sale.

2-minute hive strength assessment video – Ryan Nelson spoke in February about how to perform a 2-minute assessment. If you missed the meeting, here's a link to the video he showed us. <https://www.youtube.com/watch?v=41MuFO7uUPo>

Pesticides damage the brains of baby bumblebees. In an experiment, researchers spiked nectar with neonicotinoids, then introduced it into a lab-based bee colony. After the baby bees emerged as adults, their learning ability was tested after three days, and again after 12 days, and compared with bees fed no pesticides and those fed pesticides only as adults. Bees fed pesticides as larvae showed significantly impaired learning ability.

They also scanned the brains of close to 100 bees involved in the study. Those fed pesticides had a smaller volume of the part known as the mushroom body, which is known to be involved in learning ability in insects. The article can be found here:

<https://edition.cnn.com/2020/03/03/world/baby-bees-brains-pesticides-scn/index.html?fbclid=IwAR1StP3-C4RYZcjdBRrZe15WlfQ8jhoVCKSFj0DGAESJUbUu-wnFUTc71rU>

Buy and Sell

For sale: Varroa-resistant QUEEN CELLS, \$4, 3/14. Caged mated PROVEN QUEENS, \$20, 4/4. NUCS (nucleus starter colony) - 5 frames established comb/feed/brood/proven new queen in your box in Groveton, \$120, start late April. Call for availability and reserve. FLOYD BEES/Rodger Floyd - After dark 936-831-2818 floyd@consolidated.net

For sale in Lufkin: Strong established honey bee colony – double deep, 20 frames, plastic foundation, 2019 new Floyd bees varroa-resistant queen, brood in top box. Hive components new in 2017: telescoping aluminum lid, inner cover, custom painted finger-joint boxes, screened bottom board, (not included: Boardman entrance feeder, SHB traps, cinder blocks). Should make a good 2020 crop of honey or several splits. \$375. Contact Erin at lesiber@gmail.com 936-208-9577 or Marie C. Kocyan at redcutridge@yahoo.com or 936-632-2272 for more photos.



Beekeeping supplies are 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 Hemphill and Lufkin, Fairmount Lumber & Hardware in Hemphill. Shipley's Donuts has buckets with tight-fitting lids for inside-hive pail feeding - just make the holes. \$1 for small, \$2 for larger size.

Seasonal Tips

Robert Jones

March normally sees a warming trend along with the blooming of many wildflowers and plants across Deep East Texas.

Expect early dewberry bloom, sweet clover, hairy vetch, Dutch/red clovers with the ending of the month seeing hawthorn, Yaupon holly, black locust, and other early-flowering bushes and trees.

This is the month for grafting, cell building, splits, early swarms, and the first hive supers added at the end of the month. Keeping bees is really a type of farming. Each and every year you will see winter losses. This month is the time to regain those losses by splitting your hives. There are actually two main reasons to split: hive loss replacement and swarm control. This can be done by the purchase of queen cells or live queens or, if you have the understanding of the cell builder, queen bee calendar, and know-how to graft, you can do your own.

You can also do this by natural splits made from making a hive queenless and the bees making emergency queen cells or looking for hives that have swarm cells and using those cells also for making splits. The main idea is to propagate new queens and hives to the level you intend to keep. Swarm cells can be friends or enemies according to how you intend to manage your colonies.

When the first honey flow starts it is natural that the bee colonies that are strong want to propagate and split. This, added to hive crowding, along with early weeks of stormy spring weather, is a catalyst for swarm cell building. Since we cannot control the weather we move to what we can control. With colony crowding if you can keep a colony always building and never crowded you have some hopes of keeping your old queen out of the trees along with half the hive. Putting supers on ahead of the colony growth is one key factor to stopping over-crowding.

The other is to keep the nest mixed up by checkerboarding (putting in foundation frames) just in and around the nest area. This manipulation keeps the bees rebuilding the nest and away from building queen cells. The last control method is to replace the old queen with a new one. New queens will not normally swarm in their first year of service.

The main goal for this month is maintaining or expanding your bee apiary. The rule that we should use for feeding is to feed up to the time of supering a colony with honey supers. New starts should always be fed to support hive expansion with more brood.

Comb-Grown Goodness

Banana Bread

<https://healthyprintablerecipes.com/banana-bread-with-honey-and-applesauce-instead-of-sugar-oil-delicious-healthy-recipe/>

- 2 cups whole wheat flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup sugar-free applesauce
- 3/4 cup honey
- 2 eggs, beaten
- 3 mashed overripe bananas



Preheat oven to 350 degrees F. Lightly grease a 9×5 inch loaf pan.

In a large bowl, combine flour, baking soda, and salt. In a separate bowl, mix together applesauce and honey. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

Honey and Oat Gluten-Free Bread

<https://barefeetinthekitchen.com/honey-and-oat-gluten-free-bread/>

1 cups brown rice flour

1 1/4 cups oat flour, make sure the flour is certified GF

2/3 cup potato starch

1/3 cup tapioca starch

2 teaspoons instant yeast

1 1/4 teaspoons salt

1 1/4 teaspoons xanthan gum

3/4 cup warm milk

1/3 cup honey

1/4 cup soft butter

3 large eggs

Optional: sprinkle of oats for the top, make sure the oats are certified GF



Place the flours, starch, yeast, salt, and xanthan gum in a mixing bowl, or the bowl of your stand mixer. Warm the butter and honey in a glass bowl or cup until the butter is melted. Whisk or stir it together and set aside.

Using an electric mixer (hand mixer or stand), gradually beat the warm milk into the dry ingredients. The mixture will be crumbly at first, but once all the milk is added, it'll come together. Add the melted butter and honey to the mixing bowl and beat until thoroughly blended.

Add the eggs, one at a time. Beat the mixture till each egg is thoroughly integrated before adding the next one. Once you've added all the eggs, beat the mixture at high speed for 3 minutes. This adds air to the thick batter, which helps take the place of the missing gluten as far as structure is concerned.

At the end of 3 minutes, the batter will look like thick, heavy buttercream icing: smooth and silky. The dough will also be very sticky, and feel a bit gritty if you rub some between your fingers. Leave the batter right in the mixing bowl and cover the bowl with a light cloth or plastic wrap.

Let the thick batter rise for 60-90 minutes. This batter won't double in size, but it'll definitely puff up. Gently stir the batter down. Scrape it into a lightly greased 8 1/2" x 4 1/2" loaf pan.

Use your wet fingers, or a wet spatula or bowl scraper, to smooth the top, eliminating any "wrinkles." The smoother your loaf is before you put it into the oven, the smoother it'll be once it's baked.

Lightly sprinkle the top of the loaf with oats and press lightly into the loaf. Loosely cover the pan and let the dough rise till it barely crowns over the rim of the pan, 45 – 60 minutes, as much as 90. Towards the end of the rising time, preheat the oven to 350°F.

Bake the bread for 25 minutes, until golden brown. Remove it from the oven and turn it out of the pan onto a rack. Lightly brush with melted butter to help keep the crust soft, being careful not to brush off the sprinkling of oats. Slice when completely cool. Enjoy!