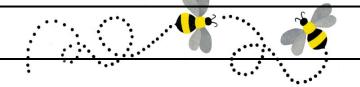
# The Bee Line

# **Pineywoods Beekeepers Association**

Next Meeting Thursday, August 11, 7:00 pm Angelina Co. Chamber of Commerce 1615 South Chestnut, Lufkin

Volume 16 Issue 8



August 2016

#### **August Program**

Since 2014, Cameron Crane, our Texas Beekeepers Association Director of Area #6 and Secretary of Liberty County Beekeepers, has been actively participating in a committee reviewing the proposed Texas Agriculture Code revisions for current beekeeping laws. Cameron will review the proposed Code changes and update us on TBA's activities — a good opportunity to ask your questions and hear the background of the proposed revisions!

Beverages: Roy Stark; Snacks: Michelle and Scott Martin, Cindy and James Dotson

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 (h), 903-288-0610 (c), or <a href="mailto:rachelpayne519@yahoo.com">rachelpayne519@yahoo.com</a> so that we may supply them.

#### Welcome to our Brood...

Dale Morton

#### You're the Bee's Knees!

7/11 – Scott Martin for moderating the meeting of the Southeast Texas Local Beekeepers at the Logon Café in Beaumont.

7/23 – PBA Moffett Apiary Extraction Day - Don Lymbery, Ken Clegg, Nancy Hoch, and Marie Kocyan for extracting the 2016 honey harvest totaling approximately 18 gallons.

#### **Assorted Buzziness**

**PBA 2016 Youth Program** – Youth Program Requirement Reminder: Young beekeepers in our PBA Youth Program, be sure to create and schedule your 'Updates,' which can be as simple as a few minutes of reading a blog of your experiences/observations/beekeeping questions, or as creative as a scrapbook, or slideshow of your photos that we can help you place on our projection screen! Contact Youth Program Chairman Colin Bishop cbish@yahoo.com 409-466-4644

#### **Buy and Sell**

For sale: Used beekeeping equipment in Lufkin – a Little Wonder 4-frame manual-turn honey extractor (\$350.00 cash), an electric 4-frame honey extractor (\$450.00 cash), and a solar wax melter with stand (\$250.00 cash). Contact Karl Lemke 936-875-4870 <a href="mailto:sslemke@consolidated.net">sslemke@consolidated.net</a>







Wanted: Jesuz Vasquez would like to buy several medium surplus honey supers. 409-594-4251 (cell)

Wanted: Pam Reader would like to buy honey by the gallon. 409-579-3232 (cell)

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.

#### What's Buzzing

#### Ag Code Chapter 131: Bees and Honey

PBA members Scott and Michelle Martin attended the recent Bee Law Revision meeting in College Station where APIS and TBA asked them to inform their association and request feedback on their proposed Code revisions and on any additional changes to consider. TBA would like to have all the changes together and start presenting them to the TX Legislature in September to facilitate drafting a revision before the next Session in January. If you have any additional comments about the proposed revisions, please relay them to Scott Martin at <a href="mailto:sbskot@gmail.com">sbskot@gmail.com</a> or to our speaker Cameron Crane at <a href="mailto:cameron@cameroncrane.com">cameron@cameroncrane.com</a>.

"Honeybees have a few strategies for chilling out: some fan the nest, others leave the hive to increase air flow, and a few zip off looking for ponds or puddles. These "water collector" bees fill their bellies with water, fly back home, then regurgitate the liquid. Other bees slurp it up and spit it out around the hive, allowing the colony to cool as the water evaporates." Researchers exposed hives to heat lamps to

see how individual bees responded. "Once the hive ran out of water, the bees that stay home and dole out provisions begged for more by touching their tongues to the mouths of the water collectors, entreating them to spew up more liquid. These solicitations were almost non-existent under cooler conditions."

https://www.newscientist.com/article/2098161-bees-spew-water-at-their-hive-mates-when-the-temperature-rises/

**Pesticides may act as birth control for male bees.** Scientists in Switzerland are the first to study the effects of neonicotinoid insecticides on the fertility of male bees. They found that exposed males produced 39% fewer living sperm cells than unexposed males.

http://news.nationalgeographic.com/2016/07/bee-

<u>sperm/?utm\_source=Facebook&utm\_medium=Social&utm\_content=link\_fb20160726news-bees&utm\_campaign=Content&sf31849319=1</u>

#### From the Hexagonal Office

by Mike Bordelon

July has been hot and dry causing bees to hang out on the outside of the hive. August is shaping up to be the same. Flowers with pollen or nectar are not as plentiful. State and county are busy cutting the sides of the roads and that is not helpful. It looks like we are heading into a dearth. Hopefully, we will get rain and that will bring on the fall flowers. If not, we will have to feed. My boxes are overflowing with bees, and I hope to go into winter with two box hives full of bees. Most of my hives are eightframe mediums.

President's Project — I am pleased with the progress of the Long Hive. Bees are drawing comb on the outside of the brood nest and still bringing in nectar and pollen. They seem to have adapted well to the Long Hive and now have 12 deep frames with drawn comb. I am still feeding and plan to continue through the fall.

BEE AWARE FOR AUGUST - "Honey has granulated in the comb."

Some plants, such as the mustard family, produce a good nectar crop that granulates even before the nectar flow has ended. Beekeepers whose bees produce a honey crop from such plants must extract the crop almost as fast as bees store it.

There are few solutions for re-liquefying honey that has granulated in combs. New beekeepers may be surprised to learn that this is reasonably common. Given time, most honeys will granulate even when extracted and stored in containers. Honey is a super-saturated solution of sugars. The excess sugars are precipitating, and a more normal concentration level is being chemically sought.

Granulated honey is not an "all bad" situation. Honey that naturally granulates often has a gritty or sandy texture that is something less than pleasant. Creamed honey products are nothing more than finely granulated honey. Nothing else is added. Commercial honey packers expect drums of honey to

be granulated. Large ovens are used to re-liquefy these blocks of granulated honey. One advantage is that if punctured, drums will not leak badly.

#### **Comb-Grown Goodness**

#### **Honey Chia Seed Pudding**

http://www.honey.com/recipes/detail/19/honey-chia-seed-pudding

2 tablespoons honey
2 cups coconut milk
6 tablespoons chia seeds
½ teaspoon vanilla extract
Fresh berries

Combine the coconut milk, chia seeds, vanilla, and honey in a medium bowl. Mix well until the honey has dissolved. Cover and refrigerate for at least 4 hours, but preferably overnight. Stir well and divide the pudding into individual portions. Serve with fresh berries. Add granola, if desired.



## **Spinach Salad with Honey Dressing and Honeyed Pecans**

http://www.myrecipes.com/recipe/spinach-salad-honey-dressing

1 (6-oz.) package baby spinach
1 cup quartered fresh strawberries
1/2 cup thinly sliced red onion
1/2 cup fresh blueberries
Honey Dressing (recipe below)
3 to 4 cooked bacon slices, crumbled
1/4 cup crumbled blue cheese
Honeyed Pecans (recipe below)

Toss together first 4 ingredients and 1/3 cup dressing. Sprinkle with bacon, cheese, and pecans. Serve with remaining dressing.



#### **Honey Dressing**

1/3 cup white balsamic vinegar
2 tablespoons honey
1 tablespoon Dijon mustard
1/2 teaspoon salt
1/2 teaspoon black pepper
2/3 cup extra virgin olive oil

Whisk together vinegar, honey, Dijon mustard, salt, and pepper. Add olive oil in a slow, steady stream, whisking constantly until smooth.

### **Honeyed Pecans**

¼ cup honey

1 cup pecan halves

1 tablespoon sugar

¼ teaspoon kosher salt

Pinch of ground red pepper

Preheat oven to 325°. Microwave honey in a bowl at HIGH 20 seconds. Stir in pecan halves. Coat a parchment paper-lined jelly-roll pan with cooking spray; spread pecans in a single layer on pan. Combine sugar, salt, and a pinch of ground red pepper; sprinkle over pecans. Bake 15 minutes or until toasted, stirring after 8 minutes. Cool completely; break into pieces.





Above: Mike Bordelon presenting a program on splits at the May meeting; Mike talking to fellow beekeepers

Below: Linda Bordelon and Brandon Yoder holding some of the door prizes at July's meeting; Marie Kocyan talking about honey extraction, also at July's meeting





# **PBA Honey Extraction Day**

New beekeepers Don Lymbery manning the extractor and Ken Clegg uncapping frames. New beekeeper Nancy Hoch uncapping frames. PBA 2016 honey harvest! Photos by Marie Kocyan.











