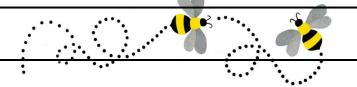
# The Bee Line

## **Pineywoods Beekeepers Association**

Next Meeting Thursday, August 10, 7:00 pm Angelina Co. Chamber of Commerce 1615 South Chestnut, Lufkin

Volume 17 Issue 8



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## **August Program**

PBA and FFA member, Trinity Smith of Corrigan, will present his program, "What's Killing our Bees?" With concerns about honey bee decline in commercial beekeeping crop pollination, Trinity has an overview of some basic problems and solutions for commercial beekeepers and hobbyists. "I want to help broaden beekeepers' minds to think about what we are doing to our bees!" Members are encouraged to join Trinity's discussion, as well as a casual roundtable of seasonal regional beekeeping tips with any of our seasoned beekeepers present.

#### Refreshments

Beverages: Ofelia Vazquez; Snacks: Nathan Hendry, Rita Hester, Bob Love

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 can supply them.

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

Keith and Laura Adams, Kristin Shirley, James Wise

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

7/25 – Rachel Payne presented "Things I Wish I'd Known Sooner" to the Tyler County Bee Club.

8/1 – Rachel Payne Payne presented "Things I Wish I'd Known Sooner" to the Deep East Texas Beekeepers Association.

#### **Assorted Buzziness**

**PBA YOUTH PROGRAM – Reminder for our four youth** to create their 'Updates' for this and the next three meetings. Updates of your beekeeper experiences can be as simple as a 5- to 10-minute journal reading to our members or as creative as a Power Point slideshow or arts & crafts visual aids. If you can't attend a meeting, send your update to be read or shown in your place – we are excited to hear of your beekeeping adventures! Contact Marie C. Kocyan redcutridge@yahoo.com 936-632-2272

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#### **Buy and Sell**

Beekeeping supplies now available at Atwoods in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches and Corrigan, Lufkin Farm Supply & Nursery in Lufkin, and Circle Three Feed in Jasper.

#### What's Buzzing

8/15 – Master Gardener Noon Luncheon (Free and open to the public!) "Pest Control in the Home Garden" Noon-1pm. Extension Agent and PBA member Cary Sims will talk about home remedies, organic treatments, and new developments in pest control in your home and garden. Angelina County AgriLife, 2201 S Medford Dr, Lufkin, 75901

9/23 — **Brazos Valley Beekeepers Association Bee School.** 7:30am-5:30pm. Agrilife Center/AGLS Building, Texas A&M Campus, College Station. Registration is \$50 for an individual, \$80 for a couple, \$15 for children age 10 to 17. Lunch included. Registration limited to 450 people. Contact event secretary Ashley Ralph at 979-777-2529 or <a href="mailto:beeschool/">beeschool/</a> or visit <a href="http://www.bvbeeks.org/events/beeschool/">http://www.bvbeeks.org/events/beeschool/</a>

The Texas Apiary Inspection Service (TAIS) has created beekeeping **Best Management Practices (BMPs) for Texas** intended to promote responsible beekeeping and honey bee health. They cover suggestions for general management, nutrition, and pest management, including urban beekeeping and practices useful to keeping bees in close contact with neighbors and animals. These BMPs are voluntary and are not required for beekeepers to abide by, however beekeepers are encouraged to view the information and incorporate the techniques into their beekeeping practices. Find the BMPs for Texas at <a href="http://txbeeinspection.tamu.edu/best-management-practices/">http://txbeeinspection.tamu.edu/best-management-practices/</a>

**Honey Bee Health Coalition** - Varroa mites, one of the greatest threats to honey bee health, honey production, and pollination services, are targeted by the Coalition with information, tools, and resources for beekeepers to detect, monitor, and manage them. 9/9/17-9/16/17 is their **first ever Mite-A-Thon**, supported by Pollinator Partnership, and is a national effort to collect mite infestation data from any and all beekeepers throughout the US, Canada, and Mexico. Varroa monitoring data will be uploaded to <a href="https://www.mitecheck.com">www.mitecheck.com</a>. Visit the website below to participate; watch the video below for sampling methods.

Sampling Methods Video: <a href="https://www.youtube.com/watch?v=lgPfT9FQxLc">https://www.youtube.com/watch?v=lgPfT9FQxLc</a>
Mite-A-Thon website: <a href="http://mailchi.mp/honeybeehealthcoalition.org/get-ready-for-the-mite-a-thon?e=2eb51ed9c6">http://mailchi.mp/honeybeehealthcoalition.org/get-ready-for-the-mite-a-thon?e=2eb51ed9c6</a>

15 beehives have been installed on the roof of North America's largest wastewater treatment plant. D.C. Water's campus is bordered on one side by the Potomac River and the other by Oxon Hill Farm. The rooftop apiary is part of an experiment to see whether bees can thrive in such an unconventional setting. Members of the D.C. Beekeepers Alliance maintain the hives.

www.washingtonpost.com/local/trafficandcommuting/something-sweet-is-buzzing-at-dcs-wasterwater-treatment-plant/2017/07/06/af4777ba-5787-11e7-ba90-f5875b7d1876 story.html?utm term=.851d5742947b

**Texas Beekeepers Association Annual Convention** will be in November. This is one of the two opportunities each year the Texas Master Beekeeper exams are offered. The Apprentice level exam will be from 8am to 12pm. The Advanced and Master level exams will be from 1pm to 5pm. According to Mary Reed's update in the TBA Journal, there have been 225 beekeepers participate in the program and these beekeepers have reached 1,261,852 people. For those of you who haven't had math in a few years, that's over a million people! For more info about the program, visit <a href="http://masterbeekeeper.tamu.edu/">http://masterbeekeeper.tamu.edu/</a>

**The Texas Master Beekeeper Program now has a Facebook page.** They hope to use this page as another avenue to keep you updated on upcoming beekeeping events, useful educational materials, and anything noteworthy happening in the industry today.

https://www.facebook.com/TXMasterbeekeeperprogram/?ref=aymt homepage panel

## From the Hexagonal Office

Mike Kochanek

The month of July has been an active one, with honey harvesting and all. Our apiary manager, Don Lymbery, reported extracting several supers from the PBA hives, producing 16 gallons of honey. How wonderful! As this honey is used for fundraising activities, the Board will meet and determine what changes, if any, will need to be made as far as bottling, labeling, and selling our product. I feel confident that the club members will work together to come to an agreement on PBA's selling of honey. Remember, it is ok to agree to disagree! Joanie and I extracted our meager honey supers and gleaned only 4.5 gallons of honey this year. This year of beekeeping has not been kind to us as we had three hives swarm. Next year will be better as we live and learn! Try to stay cool – the bees are on their porches, but we will be in the A/C as much as possible.

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

## **Coconut and Green Tea Popsicles** *CHARM* magazine, August 2017

2 13.5-oz cans light coconut milk4 teaspoons matcha powder½ c honey

Combine ingredients in a blender and mix until the liquid is smooth and the powder is thoroughly mixed. Pour milk mixture into molds and freeze for 5 hours.



http://www.allaboutvision.com/shareforsight/#recipe

An easy granola recipe is the perfect treat for the upcoming fall season. Including several sources of vitamin E, it helps keep your eyes healthy and may decrease risk of cataracts, age-related macular

degeneration, and more. Vitamin E, an antioxidant, helps protect against damage caused by free radicals throughout your body - U.S. Recommended Daily Allowance (RDA) for adults and children (14 or older) is 22.5 IU (~15 mg/day) and this vitamin E-packed recipe contains over 55 IU.

¾ cup pumpkin puree

¼ cup honey

¼ cup maple syrup

3 tablespoon coconut oil

3 teaspoon pumpkin spice seasoning

34 cup baked pumpkin seeds

34 cup sunflower seeds

½ cup chopped pecans

2 ½ cups rolled oats

½ cup raisins, dried cranberries or cherries (optional)



Preheat oven to 300 F. Combine all ingredients in a large bowl, spread mixture on a large baking sheet, and bake for 30-40 minutes, or until slightly browned. Remove from baking sheet and let mixture cool to room temperature before storing in an airtight container.

#### **Canned Cherries**

Putting it Up with Honey by Susann Geiskopf-Hadler

5 ½ lb cherries, before pitting

1 ½ c honey

4 c water

Wash and pit cherries. Prepare syrup by combining honey with water and heating until honey dissolves. Pour a bit of syrup into each jar. Pack cherries to within ½ inch from tops. Fill with boiling syrup to just cover fruit. Complete seals. Process for 25 min. in boiling-water bath.

#### **Cherry Jam**

Putting it Up with Honey by Susann Geiskopf-Hadler

4 c pitted cherries

1 ½ c honey

2 T lemon juice

¼ t salt

Pit cherries and combine with honey, lemon juice, and salt in a kettle. Bring to boil over medium heat, stirring constantly. Boil rapidly over high heat for 15 min. It will thicken more as it cools. Spoon hot jam into hot sterilized jars to within ¼ inch from tops. Complete seals. Process 10 min. in boiling-water bath.

Editor's note: Walmart has had cherries on sale for \$0.98/lb the last couple of weeks. I've been filling my freezer, but I got more yesterday and plan to can some. Later, I'll use them for pies, crisps, fruit salads, smoothies,...













Roy Stark with one of his bait hives. He's caught 6 swarms in the 14 bait hives he has out. Keychain from the Lego store in Houston. Zeke Richey with mentor Mike Bordelon.

TBA Area Director Cameron Crane discussed honey labeling at our July meeting. James Talbot holding a frame of bees as Rachel Payne looks on.

Rachel Payne showing bee eggs to friends during an apiary visit. (All the kids now want to be beekeepers!)

Photos submitted by Linda Bordelon, Marie Kocyan, Rachel Payne, Roy Stark, and Rebecca Talbot.