

The Bee Line

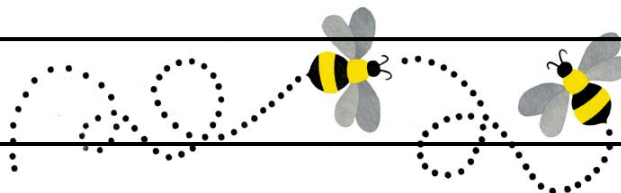
Pineywoods Beekeepers Association

Next Meeting Thursday, September 14, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 17 Issue 9



September 2017

September Program

Our PBA Newsletter Editor, Rachel Payne, will talk about “**Things I Wish I’d Known Sooner,**” commenting on her five years of beekeeping experience with things she wished she’d known earlier, tried sooner, and was glad she thought about when she did. Beginner beekeepers may find helpful advice and may wish to bring their own questions for Rachel as she has attempted several challenging aspects of beekeeping and is currently pursuing a Master Beekeeper certification.

Refreshments

Beverages: Sam Franklin, Charlene Ham; Snacks: Joanie Kochanek, Scott and Michelle Martin

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 (h), 903-288-0610 (c), or rachelpayne519@yahoo.com so that we can supply them.

You’re the Bee’s Knees!

6/29 – Mike and Linda Bordelon presented a program, with observation hive, on the "Importance of Bees" to the 4-8 age group at the Fannie Brown Booth Library Summer Reading Event.

8/22 – Cary Sims spoke on swarm collection at the Tyler Co. Beekeepers Association meeting.

Assorted Buzziness

PBA Youth Program – Reminder for our four youth to create their ‘Updates’ for this and the next two 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

Bee helpful and volunteer! PBA will have educational booths at some events and welcomes volunteers!

10/7 – **Nacogdoches Farmers Market Fall Fling**, 8am-2pm. Contact Rachel Payne 936-715-0362 rachelpayne519@yahoo.com

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, Circle Three Feed in Jasper, and Motts Hardware/TKC Knives in Spurger.

What's Buzzing

If you shop on Amazon, you might consider shopping through smile.amazon.com and specifying Texas Honey Bee Education Association as your preferred charity.

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 individual, \$80 for a couple, \$15 for children age 12 to 17. Lunch included. Registration limited to 450 people. Contact event secretary Ashley Ralph at 979-777-2529 or beeschool@bvbeeks.org or visit <http://www.bvbeeks.org/events/bee-school/>

9/29-10/22 – **State Fair of Texas.** Texas Beekeepers Association is asking for monetary donations (\$25 suggested) and cases or jars of honey for the Honey Booth. If you can volunteer in the booth and/or provide honey, contact John Talbert at 214-532-9241 or john@sabinecreekhoney.com

10/21 – **21st Annual Field Day at USDA Honey Bee Lab,** 1157 Ben Hur Rd, Baton Rouge, LA. Presentations and activities from 10am to 3:30pm. Pre-register by Oct 11 for \$30 (age 12+); children 11 and under must stay with parents. \$40 at door. labeekers.org or Jennifer Brown 601-493-3447

11/9 – **Fall exam for Texas Master Beekeeper Program,** Frank Mayborn Convention Center, Temple. Apprentice level exam 8am-noon (limited to 45 people), Advanced and Master exams 1pm-5pm. Pre-registration required. Submit registration form at <http://masterbeekeeper.tamu.edu/2017-fall-exam-registration/> and send \$75 by check or money order (made payable to AgriLife Research Department of Entomology) to Texas Apiary Inspection Service, 2475 TAMU, College Station, TX 77843-2475 (postmarked by 11/3/17). To take the Apprentice level exam, you need to have kept bees for at least one year and be registered as a beekeeper with the Texas Apiary Inspection Service (http://agriflifecdn.tamu.edu/txapiaryinspection/files/2017/08/TAIS-registration-app-05_2017.pdf). For more info about the TMBP, including exam review sessions, visit <http://masterbeekeeper.tamu.edu/>. Any questions, contact Mary Reed - Apiary Inspector, Texas Apiary Inspection Service, 979-845-9713 - Fax 979-845-0983, Mary.Reed@tamu.edu, txbeeinspection.tamu.edu

11/9-11 – **Texas Beekeepers Association Annual Convention.** 9am – 5pm, Frank Mayborn Convention Center, Temple. Keynote speakers are Dr. Dewey M. Caron, Jerry Hayes, and Jennifer Berry. Topics include ag exemption, Africanized bees, splits, Varroa sampling, top bar hives, mead, queen rearing, encaustic painting, and more. Register at <http://texasbeekeepers.org/Annual-Convention-2017/>

Participate in the First Ever Mite-A-Thon!

A single Varroa mite infestation can quickly spread and devastate hives across an entire region. Early detection and control are key to supporting honey bee health - the Honey Bee Health Coalition has developed essential Varroa mite resources and supports the first ever Mite-A-Thon. Participate in this

exciting and free event by visiting <http://www.pollinator.org/miteathon>. From Saturday, 9/9/17 to Saturday, 9/16/17, beekeepers will help collect vital data on Varroa infestations across North America and help other beekeepers confront these problematic parasites. Test the level of mites present in your hives using a standardized protocol utilizing two common assessment methods - powdered sugar roll or alcohol wash - and upload your data at www.mitecheck.com, including location, total number of hives, number of hives tested, local habitat, and the number of Varroa mites counted from each hive. Learn more about Varroa mites and best practices to monitor/control them at www.honeybeehealthcoalition.org/varroa/

Honey Bee Health Coalition Nutrition Challenge

You're invited to submit your most innovative project idea to tackle honey bee nutrition challenges, for the chance to win prize money to implement your project. Competition finalists will be flown to the 2018 American Bee Research Conference in Reno, NV, to present their ideas to a panel of judges in a "Shark Tank"-style showdown. Finalists will have the opportunity to network with hundreds of bee industry experts and join a passionate community working on honey bee health. Competition judges will award a total of up to \$40,000 of prize money to up to four amazing project ideas. Winners also will have full access to subject matter experts and others from the Coalition's member organizations — including mentoring and advice. The finalists and winners will respectively receive travel stipends for the 2018 American Bee Research Conference and the 2019 American Bee Research Conference.

We're interested in practical, applied solutions for improving and better understanding honey bee nutrition. Your project might be:

- A field trial testing a new or existing nutrition supplement
- A tool to help beekeepers test the efficacy of nutrition supplements
- A new method to assess key factors in bee nutrition
- A new bee feeding mechanism
- Another type of creative project to improve bee health

Deadline for submission is 10/6/17. For more info and competition application, see <http://honeybeehealthcoalition.org/the-bee-nutrition-challenge-an-innovation-award/>

Bee Conservation in the Southeast – Habitat Improvement with Installed Bee Pasture Plants for Prolonged Blooming

A comprehensive article including a listing of wild and commercially-available plants providing prolonged blooming bee pasture in the Southeast. Important features to build up bee populations: unbroken succession of variety blooms, all season, not competing with existing crop, rich in nectar and pollen, easy to grow, cost-effective, non-invasive, and long-blooming. See article, and especially Appendix, at <http://caes2.caes.uga.edu/bees/BeeConservationintheSoutheastHoneyBeeProgramCAESEntomologyUGA.html>

From the Hexagonal Office

Mike Kochanek

Here we are in the dog days of summer. The heat has taken its toll on the bees and the beekeepers. Some bees are still swarming, some are working hard to find any nectar. Lately, our bees need floaties to help them along. My request this month is an easy but necessary one. We need PBA members to step up and VOLUNTEER to help with school programs, festivals, and other activities, where we provide

education and disseminate information to the public. This is an important part of our organization. There are only a very few people who perform this task over and over again which is rather unfair. So, please give a few hours of your time and help with some of our functions. School is starting up, so we will be requested to do simple bee programs. The club provides all the materials needed and an observation hive is usually available. It's always fun; you meet lots of people and the children always enjoy the programs. Check the *Bee Line* and contact the person listed for the event for details. BEE involved!

Comb-Grown Goodness

Lavender Honey Lemonade

<http://www.motherearthnews.com>

1 cup honey
5 cups water
1 tablespoon dried culinary lavender (or ¼ cup fresh lavender blossoms)
1 cup fresh-squeezed lemon juice, strained
Ice cubes
Lavender sprigs for garnish

Combine honey with 2 ½ cups water in a medium pan. Bring to a boil over medium heat, stirring to dissolve the honey. Add the lavender to the honey water, cover, and remove from heat. Let stand at least 20 minutes (and up to several hours). Strain mixture and discard lavender. Pour infusion into a glass pitcher. Add lemon juice and another 2 ½ cups of cold water. Stir well. Refrigerate until ready to use, or pour into tall glasses half-filled with ice, then garnish with lavender sprigs.

Honey Ginger Ale Recipe

<http://www.motherearthnews.com>

1 gallon water
1 cup honey
2 lemons
1 cup loosely packed hops flowers (optional)
2 pieces of ginger, thumb-sized
½ teaspoon ale or champagne yeast

Combine water, honey, and hops in a stockpot. Add the juice from the two lemons and bring to a boil. Grate ginger and add to the pot. Simmer for 30 minutes. Allow to cool and then add the yeast. Let the soda stand at room temperature for 24 hours, then use a funnel and strainer to pour the soda into bottles. Leave 1 to 2 inches of empty space at the top of the bottle and attach the bottle caps. Write the date on the bottles and store them in a warm, draft-free place, ideally at room temperature, for an additional 24 hours. Then refrigerate. For best results, leave the bottles in the refrigerator an additional day or two before drinking.



Mike Bordelon with Jewel Sneed displaying a frame, Ava Lane in a bee hat, and Rihana Lane holding a smoker. Talbot family helping Rachel Payne with honey extraction. Cheyenne Barrow holding a frame of bees. Trinity Smith speaking at our August meeting. The Barrows' first honey harvest. Jesse Payne uncapping a frame of honey.

Sawmill Creek Homestead of Pollok, featuring vegetable & herb plants and sawyer services, recently held a **Garden Photo Contest**. One of the two gift-basket winners was our intrepid homesteader and Newsletter Editor, Rachel Payne, whose winning photos appear at right. *(Editor's note: It was Marie's idea to include this!)*

