

# The Bee Line

**Pineywoods Beekeepers Association**

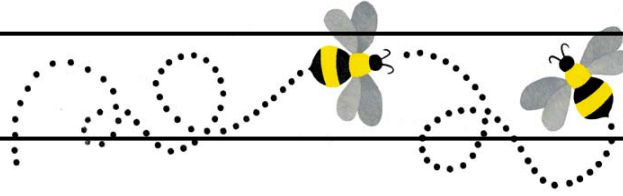
Next Meeting Thursday, September 13, 7:00 pm

St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

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## September Program

PBA President Roy Stark will discuss pest management strategies for the apiary. He'll focus mostly on methods for controlling small hive beetles, but will also touch on Varroa mites, wax moths, and ants. There will be two 10-frame Freeman traps, one 5-frame nuc, and many other surprise door prizes!

Beverages: James Dotson; Snacks: Joanie & Mike Kochanek, Cole Koumalats

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 or [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) so that we can supply them.

## You're the Bee's Knees!

8/4 – Trinity Smith presented “Beginner Beekeeping in Texas” at the Livingston Municipal Library.

Thank you to Roy Stark, David Gallagher, Robert Jones, and Don Lymbery for moving PBA hives and Ronnie Moors for volunteering his land to host them.

PBA 2018 Queen Rearing Workshop – Thank you PBA Training Coordinator Robert Jones for conducting two multi-day sessions. Printed guidelines for setting up a cell builder colony and tips for successful grafting included hands-on hive work as well as actual queen cell grafting and monitoring cell progress.

PBA 2018 Youth Program – Thank you to this year's Youth Program mentors, Marie C. Kocyan, Roy Stark, and Terry McFall. Our regional YP youth now have double deeps and are continuing their first beekeeping year, some even attending the PBA 2018 Queen Rearing Workshop. With the help of PBA-member mentors, these enthusiastic young beekeepers assembled their own hive components, learned east Texas beekeeping at our PBA Bee School, acquired their own honey bee nuc colony, are attending most meetings to learn from speakers and programs, and are periodically updating us on their beekeeping adventures.

**Upcoming fall events** that may interest beekeepers in selling their honey, acquiring pollinator-friendly plants, and volunteering for a possible PBA booth at some or all of the following (**to volunteer** contact Marie C. Kocyan 936-632-2272 [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com)).

9/22 – **Tractor Supply Company September Farmers Market**, 9am–2pm (set up 8:30am), Lufkin, Nacogdoches, and surrounding stores - contact your local TSC manager for info about holding your own booth, deadline 9/19, sign up at <https://tsceventpartners.com/events/signup/10>

9/29 – **Angelina Master Gardeners Fall Native Plant Sale**, 8am til sold out (set up 7:30am), Angelina Farmers Market, 2107 S Medford Dr, Lufkin (east side Loop 287 next to AgriLife Extension). <https://www.facebook.com/angelinacountymastergardeners/> Also info at <http://lufkindailynews.tx.newsmemory.com/publink.php?shareid=19fa1ac03>

10/6 – **Diboll Day 2018**, 10am-afternoon (set up to 9:30am), Orchard Park Basketball Pavilion - to hold your own vendor booth, deadline 9/21, fee \$50, contact Patsy Colbert 936-829-3543 635-1305 [patsycolbert@yahoo.com](mailto:patsycolbert@yahoo.com)

10/6 – **SFASU Pineywoods Native Plant Center (PNPC) Fall Gala Plant Sale**, 9am–2pm, 2900 Raguet Street, Nacogdoches – Largest east TX plant sale of perennials, shrubs and trees, with many bee-friendly selections!

10/20 – **Downtown Nacogdoches Farmers Market Fall Fling**, 8am–2pm, Pearl Street – Variety of family activities and shopping (to volunteer, contact Rachel Payne 936-715-0362 [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com))

10/19-20 – **Heritage Village Harvest Festival**, Woodville.  
<https://www.heritagevillage.org/HarvestFestival.htm>

### **Assorted Buzziness**

**Queen Rearing Class** - I really want to thank everyone for the unexpected gifts given to me and my mom & dad. Since being placed as training coordinator for PBA by President Roy Stark, I have been pretty busy getting ready for this class. I knew that Queen Rearing had never been done, so I expected to have a crowd. That, of course, turned into two classes instead of one. The first one had 15 and the second had 14. I didn't want to give just a standard instruction class without any hands on apprenticeship outside in the bee yard to back up the class work. This took quite a bit longer to do, but I believe it stuck with everyone because they first heard about it and then second got to do it. Each class had a firsthand experience with how to set up a builder and get those nurse bees into it, and then two opportunities to graft. We noted all the 12- to 24-hour larva size which is very small, and everyone seemed to take right up on that. The first graft ended up with about a 10% overall take. Some did better than the average, but overall everyone made at least one cell. Everyone has been so nice and good to me with gifts and complements. I don't really like to be praised, but that just because I believe all praise should go to God. He did something really special when he made honey bees and we should praise him for it. Of course the best thing God ever did was give us his Son JESUS CHRIST who died as a sacrifice for us on a cross the Just for the unjust that we could have God's mercy, be forgiven, and be saved from eternal death by the Grace of God which is in Jesus Christ. Christ is faithful to all who pray and believe on him, receive him and his promised Holy Spirit by personally asking Christ to save you.

Blessings to all,  
Robert M. Jones

**We have an opening for PBA Secretary.** Please call Roy Stark if you are interested in or have any questions regarding the position. Best to call after 5 pm. If no answer, send text, as his phone mail box is frequently full. 409-423-0263

Dear Pineywoods Beekeepers Association,

I wanted to thank each of you for your support of me furthering my education. I wish I could be there with each of you to share my personal experience of college and life in College Station. My life is simple. Monday I ride the bus to A&M then get on another bus where I eventually end up at Blinn College. Monday, Wednesday, and Friday I have Finite Math and Spanish 1. Tuesday and Thursday I have Math Lab, then I have Spanish 1, then Composition 1, and finally I have Texas Government. I enjoy each of my professors; they're very helpful and supportive. After college on Monday, Wednesday, and Friday I go to work. I work at Pizza Hut. I am enjoying my time here in College Station. College life is fun. I do my best to bring the importance of keeping bees to people out here. I have a professor who is very interested in starting keeping bees. Every day my bus route passes by the entomology department at Texas A&M. I find this to be very motivating to do well at Blinn to ultimately get to A&M and get my bachelor of science degree in entomology. I strive to represent the PBA at the collegiate level.

I hope you all miss me as much as I miss you all. Today I am Trinity Smith. Tomorrow I will be Dr. Trinity Smith, entomologist. I plan to hire on with Texas A&M or the USDA Honey Bee Lab.

Sincerely,  
Trinity Smith, Apiary Manager

### **East Texas Hobbyist Beekeepers Labeling & Selling Honey – Marie C. Kocyan**

In our PBA Bylaws, part of our Mission is 'to improve marketing of honey bee products' so a current regulations summary seems appropriate when considering selling your golden crop this Autumn! Your best honey is extracted soon after the Spring nectar flow and curing period, early to mid-July in East Texas, but can be extracted up to mid-September if very warm to freely flow and before the Fall nectar flow of goldenrod, asters, ragweed, etc., if there is much left after summer dearth! After reserving enough for family, friends, Christmas gifts, etc., you may wish to sell the remaining to the public. Our state of Texas has particular honey laws and regulations if you are a 'Small Honey Production Operation' (SP), meaning you wish to sell less than 2500 lbs. (42-50 5-gallon buckets) – regulations on who sells, how, where, and what should be included on your labeling.

According to current regulations, <https://capitol.texas.gov/tlodocs/84R/billtext/pdf/SB01766F.pdf> (9/1/15) and <https://statutes.capitol.texas.gov/Docs/AG/htm/AG.131.htm> (9/1/83), the SP beekeeper (owns or leases or is the beekeeper of honey bee colonies producing the honey) and his family only are allowed to sell, and only retail sales to the public at the point of sale (no internet sales such as with a cart/ordering, no wholesale and/or resale by others), and only at their home or community events (yard sale, flea market, farmers market, fairs, festivals, etc.), and only honey harvested and extracted in TX and without any other 'food' ingredient diluted in or added to. And with a label that includes the beekeeper's name, his address (does not have to be bee yard location – for repeat sales, consider adding

phone, cell more private, or email address), and two honey weights (not volume) being avoirdupois and metric, explained below, and include (can be second label on container lower back or bottom): Bottled in a facility not inspected by TXDSHS (see example below for a nice variation!). The front and back labels can be sized for a honey bear - with rear label area too, and thus also used for larger containers (i.e., one size printing), and the two weight designations left blank to be filled in by pen on various sized containers.

Exact honey weights can be found at <http://convert-to.com/246/honey-amounts-converter.html> or for more detail <https://www.aqua-calc.com/calculate/food-volume-to-weight/substance/honey> - with common weights of Qt = 1360 g, Pt = 680 g, 12 oz. bear = 340.2 g, 1 lb = 453.6 g, 1.5 lb = 680.4 g, 2 lb = 907.2 g. (Convert qt, pt, lbs to oz, or mark lbs)

TIP: Some honey competition requirements can be guidelines for a superior honey product and increased sales (offering a sample tasting works best though!): settle filtered extracted honey, skim top to avoid 'inclusions,' fill container at an angle to avoid bubbles, fill to 'bottom of cap' level (no daylight showing when capped), clean outside of container and dry with lint-free cloth, affix straight label, and place cardboard strips between plastic containers in transport box to avoid scratching.

TIP: No need to include year of extraction anywhere on the label as 1) honey does not deteriorate and can be re-liquefied for years, 2) buyers are critical of 'old' and discolored produce and hesitant to purchase, 3) takes up room on label, and forces other important info to be smaller, 4) expensive printed labels can be used subsequent years if no year date. Example of main and rear labels for SP selling in TX (enhance with floral and bee designs):

**East Texas Wildflower  
Natural Honey**

John Smith  
123 Main Street  
Lufkin, TX 75901  
936-240-9999  
Net wt. \_\_\_\_\_ oz. \_\_\_\_\_ g

Place container in warm water  
to re-liquefy crystallized honey!



Not for infants under 1 year old.



Bottled with care in a facility  
not inspected by TXDSHS.

**Buy and Sell**

For sale: Painted 8-frame hive boxes, \$20 each. Contact Joe Moran at [leathercraft45@yahoo.com](mailto:leathercraft45@yahoo.com) or 936-671-0660.

For sale: Electric uncapping knife with thermostat, \$45. Rachel Payne 936-715-0362 or [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com)

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, Fairmount General Store in Hemphill.

### What's Buzzing

9/8-15 – **2018 North American Mite-A-Thon** sponsored by Pollinator Partnership. All beekeepers in North America are encouraged to check mite levels in their hives and enter the results into a database where you can compare your mite levels with other beekeepers in your state and across the country.

<http://www.pollinator.org/miteathon>

9/22 – **Wildscaping for Pollinators**, 9am – noon, Brundrett Conservation Education Building at the PIneywoods Native Plant Center, Nacogdoches. Dawn Stover will present how to effectively garden to attract pollinators. Participants will learn about the different kinds of native pollinators and other beneficial insects and their roles in the garden. Stover also will explore appropriate plants to use and effective gardening techniques to maximize pollinator participation in the garden. The workshop will include a hands-on opportunity to make pollinator-friendly seed balls and an option to tour pollinator plants in the landscape and nursery at the PNPC. Space is limited and advanced registration is required. \$25 for SFA Gardens members, \$30 for non-members. Call 936-468-4129 or email [sfagardens@sfasu.edu](mailto:sfagardens@sfasu.edu).



9/22 – **Brazos Valley Bee School**. 8am – 5 pm. Texas A&M University, College Station. \$60/person or \$100/couple, \$15 for kids aged 12-17. [www.bvbeeks.org](http://www.bvbeeks.org)

9/28 – 10/21 – **State Fair of Texas**. If you can volunteer to help in the TBA Honey Booth or donate a jar or case of honey, contact John Talbert at 214-532-9241 or [John@sabinecreekhoney.com](mailto:John@sabinecreekhoney.com). <https://texasbeekeepers.org/state-fair-of-texas/>

10/27 – Trinity Valley Beekeepers Association and Metro Beekeepers join forces to conduct the **First Annual DWF Area Beekeeping Conference**, Waxahachie. Featured speakers are Michael Bush and Les Crowder. \$40 registration by Sept 15, \$50 after. <http://www.dfwbeekeeping.org/>

11/8 – **Texas Master Beekeeper Program Fall Exams**. Apprentice level exam 8am-12pm. Advanced and Master level exams 1pm-5pm. Testing will be limited to 45 people for the Apprentice level. For further info and to register, visit <https://masterbeekeeper.tamu.edu/>

11/8-10 – **Texas Beekeepers Association Annual Conference**, Mayborn Events Center, Temple. Intermediate to Advanced Beekeeping Class by Dr. Dewey Caron (\$60 for TBA members, \$75 for non-members) and a hands-on queen rearing and grafting class with Dr. Juliana Rangel (\$60). Sessions including, but not limited to, ag exemption, comb honey production, best management practices, Varroa control using organic treatments. Full conference \$80 for TBA members (\$95 for non-members) by Nov 5. Prices increase after Nov 5. <https://texasbeekeepers.org/>

The **Real Texas Honey** website has been launched. Real Texas Honey™ is a Texas non-profit organization that promotes honey 100% produced by honey bees in Texas. Participants must meet strict Program Requirements to ensure that the honey they sell displaying the Real Texas Honey™ seal is pure, unadulterated honey made by honey bees in Texas. Participants in the program are subject to inspection by members of a five-member board appointed by the Texas Beekeepers Association, and random honey samples undergo pollen testing and nuclear magnetic resonance testing to determine if the honey is unadulterated and produced from Texas nectars. See website for further details and application.  
<https://realtexashoney.com/>



### **Beekeeping on Paris Landmarks**

Jean Paucton, a Parisian beekeeper, “seems to have helped make beekeeping on the roofs of Paris landmarks a bit of a thing.” He started keeping bees on the roof of the Opéra Garnier in the 1980s. Other major landmarks hosting beehives include the Musée d’Orsay, the École Militaire, Notre Dame, the Grand Palais, and the Institut de France. While beekeeping is becoming more popular (there were about 300 hives in Paris at the start of the decade compared to over 700 today), regulations and paperwork are becoming more of a deterrent. On the plus side, honey can run about \$65 per pound in the city versus \$12-23 per pound in the country.

[https://www.atlasobscura.com/articles/urban-beekeeping-in-paris?utm\\_source=Gastro+Obscura+Weekly+E-mail&utm\\_campaign=971bd30ac6-EMAIL\\_CAMPAIGN\\_2018\\_08\\_11&utm\\_medium=email&utm\\_term=0\\_2418498528-971bd30ac6-67137761&ct=t\(\)&mc\\_cid=971bd30ac6&mc\\_eid=727fcd0f72](https://www.atlasobscura.com/articles/urban-beekeeping-in-paris?utm_source=Gastro+Obscura+Weekly+E-mail&utm_campaign=971bd30ac6-EMAIL_CAMPAIGN_2018_08_11&utm_medium=email&utm_term=0_2418498528-971bd30ac6-67137761&ct=t()&mc_cid=971bd30ac6&mc_eid=727fcd0f72)

### **California Study: Four Widely Used Neonicotinoid Pesticides Harm Bees (excerpts)**

Four commonly used neonicotinoid pesticides can harm bees and other pollinators, according to a new analysis by California’s Department of Pesticide Regulation. The study found that current approved uses of the “neonics” on crops like tomatoes, berries, almonds, corn and oranges exposes bees to levels of the pesticides known to cause harm. “The more we learn about the toxicity of neonics, the more apparent it is that pretty much any plant with nectar or pollen sprayed with these poisons is unsafe for bees,” said Nathan Donley, a senior scientist with the Center for Biological Diversity. Recent analyses by the U.S. Environmental Protection Agency identified harms to bees and pollinators from neonics used on cotton, citrus and several other fruits. But California’s analysis indicates neonics can cause much broader harm, including to pollinators commonly found on many types of vegetables, cereal grains, tree nuts, fruits and tobacco.

One of the most important findings of the new California analysis is the discovery of the high risk to bees posed by use of two neonicotinoids, thiamethoxam and clothianidin, on cereal grains like corn, wheat, rice and barley. While California is prohibiting new uses of neonics, the EPA is considering approving the spraying of thiamethoxam directly on 165 million acres of wheat, barley, corn, sorghum, alfalfa, rice, and potato. Further details at [https://www.biologicaldiversity.org/news/press\\_releases/2018/pesticides-and-bees-08-01-2018.php](https://www.biologicaldiversity.org/news/press_releases/2018/pesticides-and-bees-08-01-2018.php)

## Seasonal Tips

Robert Jones

September is another normally hot month but proves to be a transition time from no nectar flow to the fall weed flow at about the third week of the month in Deep East Texas. The last queens and splits should be finalized and completed before the third week. Anything that is bad or not quite right should be remedied by removal of the queen. You only want good thriving queens going into this final phase before winter time. Complete all evaluations of every hive and be satisfied with your evaluations. The last look will come at the end of the weed honey flow and you may need to stack together some more supers at that time. Get an extra super on everything before the third week to capture 40 to 60 lbs of honey for wintering for every hive. The resources and the number of bees going into the winter will decide if they make it or not through the coming winter. Every hive, at a minimum, will need a medium honey super or, at best, an extra deep super to have enough resources. This should be your goal for every hive.

## Comb-Grown Goodness

### Rosemary Honey

<http://gardenclub.homedepot.com/make-holiday-hostess-gifts-herb-garden/>

- ½ c fresh rosemary leaves, finely chopped
- 2 c honey
- 2 fresh rosemary sprigs, washed and dried



Pour honey into a small, heavy saucepan and place over very low heat. Add chopped rosemary leaves and simmer, stirring occasionally for about 10 minutes, until mixture is fragrant. (Stay close to the stove, honey can foam up and over-boil.)

Remove pan from heat and let cool for 5 minutes.

Place a fine mesh strainer over a bowl and carefully pour the honey through the sieve. Discard the spent leaves. Let mixture cool to room temperature, about 30 minutes.

Transfer flavored honey to an airtight container such as a Ball jar. Add a sprig of fresh rosemary to the honey. Store at room temperature for 24 hours, then place in the refrigerator.

### Gardener's Gold Hand Cream

(same site as Rosemary Honey)

- ½ c shea butter
- 2 T beeswax
- ¼ c sweet almond oil
- 10 drops lavender essential oil

Set up a double boiler with gently simmering water over low heat. A bowl over a simmering pan of water works great. Add shea butter, beeswax and almond oil and stir until melted. Remove from heat and add essential oil, stirring until combined. Let cool for 10 minutes. Pour into jars and set in a cool place.

2018 Queen Rearing Class

