

# The Bee Line

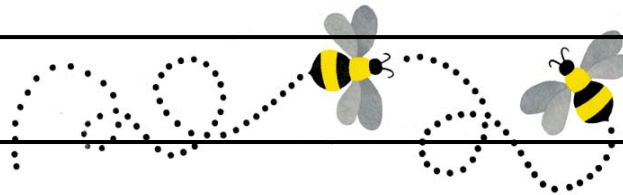
**Pineywoods Beekeepers Association**

Next Meeting Thursday, October 12, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 17 Issue 10



October 2017

## October Program

Our PBA Vice President, Bob Love, has been successfully dabbling in **'Bee Removals'** and will let us in on his secrets! Whether gathering honey bee swarms from tree branches, or cutting out colonies from building structures, beekeepers are ever curious to know tried and true methods. Bring your bee removal questions as Bob will be glad to advise aspiring bee chasers!

## Refreshments

Beverages: Travis Green; Snacks: Christina Banchs-McRae, Cindy Dotson

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](mailto:rachelpayne519@yahoo.com) so that we can supply them.

## You're the Bee's Knees!

9/17 – Rachel Payne spoke to the Nacogdoches County 4-H about beekeeping, PBA, and the Youth Program.

9/28 – Scott & Michelle Martin took an observation hive and talked about bees at the Tyler Co. Agriculture Education Day.

## Assorted Buzziness

**Join us on Facebook!** Follow Pineywoods Beekeepers Association on Facebook for educational beekeeping articles and information, along with bee-related pictures and cartoons. Ask questions or answer those that others have asked! <https://www.facebook.com/groups/532642643606301/>

**PBA Youth Program – Reminder for our four youth** to create their 'Updates' for this and the November 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](mailto:redcutridge@yahoo.com) 936-632-2272

Watch for a **PBA Online Silent Auction**, possibly mid-October, of various beekeeping supplies and equipment donated throughout the year for the benefit of our association!

If you've missed the last couple of meetings, you may not know that Linda Bordelon, our previous secretary, was recently diagnosed with metastatic breast cancer. She broke her leg recently, necessitating surgery, and had a rod installed in the other to prevent it from breaking. At the time of this publication, Linda Bordelon is at Pine Grove Nursing Center in Center. She expects to be released soon. If you'd like to send a card, it would be well to send it to her home. It's close enough that Mike is able to stay there, then go visit Linda during the day. I'm sure he'd be happy to deliver any cards that show up, should they arrive before she returns home. If you'd like to call, their home number is 936-368-7254 and cell is 936-332-4457.

Mike and Linda Bordelon  
1016 CR 2703  
Shelbyville, TX 75973

### **Buy and Sell**

For sale: 50-lb buckets of honey. Chandra Atholi 936-591-2990 [atholic@gmail.com](mailto:atholic@gmail.com)

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**

#### **Honey Pollen Analysis**

Texas Beekeepers Association's Real Texas Honey program is still in need of honey samples from various geographic areas across Texas for pollen testing under the USDA grant awarded to TBA by the Texas Department of Agriculture. This pollen analysis will be done at NO CHARGE to you, and you will receive a report of the results, from the lab, of the pollen analysis performed on your honey! Furthermore, the results of the honey samples will help build a Texas pollen database as well as help create a testing protocol for the Real Texas Honey program. If you are interested in submitting your honey for pollen testing, please contact Pamela J. Sharp at [rthgrant@texasbeekeepers.org](mailto:rthgrant@texasbeekeepers.org). She will determine if they need honey samples from your area and, if so, will mail you a honey sample packet with specific instructions.

#### **Marketing Survey**

There is also a marketing research program provided for by the same grant and they need more participants for that as well. The program is a unique approach to determining the consumer's willingness to pay for honey with certain specific attributes, such as types of bottling, types of labeling, a seal supporting real Texas honey, etc. Dr. Deborah Delaney is an entomologist with the University of Delaware and, in collaboration with an agricultural economist at the university, published a study with the results of the marketing research they conducted to determine consumers' willingness to pay for honey with certain attributes. Dr. Delaney is contracted by TBA under the grant to conduct the marketing

research for the TBA's Real Texas Honey program. To accomplish the marketing research program, Dr. Delaney needs a working group of at least 25 honey producers to answer survey questions throughout the program, with at least one in-person interview. Dr. Delaney will be speaking at TBA's Annual Convention in November and will meet with participants in the marketing research program at that time. Therefore, if you are interested in participating in the marketing research program and plan to attend the TBA Annual Convention in November, please complete the survey below (the link is given) and email it to Dr. Delaney at the email address on the survey ([dadelane@udel.edu](mailto:dadelane@udel.edu)). In return for your participation, at the end of the program in 2018, Dr. Delaney will provide you with an individual marketing plan based on the results of the research, and specifically for you!

<http://texasbeekeepers.org/wp-content/uploads/2017/09/Honey-Producers-Working-Group-Survey-post-SC-pre-convention.pdf>

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](mailto:john@sabinecreekhoney.com)

10/7 – **SFASU Fabulous Fall Festival Plant Sale**, 9am-2pm, Pineywoods Native Plant Center, 2900 Raguet Street, Nacogdoches, with parking/shuttles at Janice A. Pattillo Early Childhood Research Center, 2428 Raguet Street - bring a wagon if you can. Sale features hard-to-find, 'Texas-tough' natives, heirlooms, tropicals, perennials, shrubs, and trees, with an emphasis on pollinator-friendly selections for honey bees, butterflies, and hummingbirds, as well as exclusive SFA introductions. Basic plant list at <http://sfagardens.sfasu.edu/images/files/Documents/SFA%20GARDENS%20PLANT%20SALE%20OCTOBER%207%202017.pdf> More info: 936-468-4404 [www.sfagardens.sfasu.edu](http://www.sfagardens.sfasu.edu) Plant list which includes sunlight recommendations, height, flower color, etc. at [https://mslives.sfasu-my.sharepoint.com/personal/parishdawn\\_sfasu\\_edu/\\_layouts/15/WopiFrame.aspx?docid=0b3c17c13c35048d9b39d2c7878c20b62&authkey=AYy7R58xiM8x\\_CkBgXwoOE&action=view&slid=96121d9e-8074-4000-791b-c5a7252cb214](https://mslives.sfasu-my.sharepoint.com/personal/parishdawn_sfasu_edu/_layouts/15/WopiFrame.aspx?docid=0b3c17c13c35048d9b39d2c7878c20b62&authkey=AYy7R58xiM8x_CkBgXwoOE&action=view&slid=96121d9e-8074-4000-791b-c5a7252cb214)

10/21 – **21<sup>st</sup> 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. [labeekkeepers.org](http://labeekkeepers.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://agrilifecdn.tamu.edu/txapiaryinspection/files/2017/08/TAIS-registration-app-05\\_2017.pdf](http://agrilifecdn.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](mailto:Mary.Reed@tamu.edu), [txbeeinspection.tamu.edu](http://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. See complete schedule, read keynote speaker biographies, and register at <http://texasbeekeepers.org/Annual-Convention-2017/>

### **From the Hexagonal Office**

Mike Kochanek

Autumn will be coming eventually! Still hot and humid, bees are enjoying goldenrod, ragweed, and some wildflowers blooming locally. Our heartfelt prayers go out to the many beekeepers who lost hives in the flooding. Many will be looking for bees to purchase come springtime. Joanie and I have been helping a couple down in Orange who were flooded out; they also lost two hives which literally floated away down into their bottom pasture. Perhaps many of the bees swarmed and relocated before actually drowning. If so, the Beaumont/Houston area will have hundreds of swarms. Time to check your hives for pests and food abundance. Shouldn't need to feed yet, but good idea to keep tabs on honey stores. We will be voting for new officers and Board members at the November meeting. Think about serving on our Board – time to step up and serve! Please keep longtime members Linda and Mike Bordelon in your prayers.

*Editor's note: The nominating committee for the 2018 Board consists of Scott Martin, Terry McFall, and Pam Barrow. See one of these people if you're interested in serving.*

Scott Martin [sbskot@gmail.com](mailto:sbskot@gmail.com) 409-283-4507

Terry McFall [tdmcfallclan@yahoo.com](mailto:tdmcfallclan@yahoo.com) 409-384-3626 (H), 409-289-7387 (C)

Pam Barrow [lablady726@yahoo.com](mailto:lablady726@yahoo.com) 409-698-6521

### **Comb-Grown Goodness**

#### **Whole Wheat Stir-and-Pour Sandwich Bread**

<http://heavenlyhomemakers.com/whole-wheat-stir-and-pour-sandwich-bread-yes-it-works>

4 cups whole wheat flour  
2 teaspoons active rise yeast  
2 tablespoons sucanat or sugar or honey  
1 teaspoon sea salt  
1 egg (optional)  
¼ cup heavy cream (optional)  
2 cups warm water

Stir all ingredients together. Cover and allow it to sit for 30 minutes. Pour contents into a well-buttered loaf pan. Bake in a 350° for 50-60 minutes or until evenly browned. Allow it to sit in the pan for 15 minutes. Remove the loaf to let it cool completely before slicing.



### Salted Coconut and Almond Chocolate Bites

<https://pinchandswirl.com/salted-coconut-almond-chocolate-bites/>

2 cups unsweetened flaked coconut  
¾ cup extra virgin coconut oil or other coconut oil  
¼ cup honey  
kosher salt  
15 toasted almonds  
3 ounces dark chocolate broken into small pieces  
sea salt flakes such as Maldon (optional)



Add flaked coconut to a medium bowl. To a saucepan over low heat add coconut oil, honey, and a generous pinch of kosher salt; cook and stir just until coconut oil has melted. Pour mixture over flaked coconut and stir until thoroughly coated. Spoon coconut mixture evenly into a 15-cube silicone ice tray or shallow baking dish, pressing firmly to compress. Place 15 almonds, one in each cube or evenly across baking dish. Place chocolate in a double boiler or glass bowl over simmering water; stir constantly until chocolate is melted and smooth. Spoon the chocolate over each bite. Refrigerate for at least 2 hours until chocolate and coconut mixture are firm. If desired, lightly sprinkle the top of each bite with flaky sea salt. Remove bites from trays (or cut into 15 equal pieces if you've used a baking dish), transfer to a covered container and refrigerate until you're ready to eat them.

### Old Testament Cake

*Texas Farm & Home, August 2017*

½ cup Psalms 55:21 (oil or butter)  
2 teaspoons II Chronicles 9:9 (1 teaspoon each cinnamon and nutmeg)  
1 cup Jeremiah 6:20 (sugar)  
½ cup Judges 4:19 (milk)  
3 Isaiah 10:14 (egg yolks, save the whites)  
1 cup Isaiah 38:21 (figs)  
3 tablespoons I Samuel 14:25 (honey)  
1 cup Genesis 43:11 (almonds)  
½ teaspoon Leviticus 2:13 (salt)  
1 cup II Samuel 6:19 (raisins)  
2 cups I Kings 4:22 (flour)  
2 teaspoons Amos 4:5 (baking powder)

Cream butter and sugar; add honey and beaten egg yolks. Add salt, flour, cinnamon, nutmeg, and baking powder alternately with milk. Stir in fruit and nuts. Fold in beaten egg whites. Bake 45 minutes at 325°. (Presumably in a greased and floured pan). Serve with whipped cream.

*Editor's note: II Chronicles 9:9 mentions "spices" and Genesis 43:11 lists several ingredients, one of which is almonds. II Samuel 6:19 makes no mention of raisins. It does mention wine, so maybe some literary license was employed in the recipe? Raisins are mentioned in II Samuel 16:1.*





Scott Martin at the Tyler Co. Ag Day. Zeke Richey drawing names for door prizes.

Travis Groom giving a report on his bees as part of the Youth Program requirements. Rachel Payne at the Nacogdoches Co. 4-H meeting. A swarm at an odd time of year.

A bee on goldenrod at Cade Banks' place.