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What a strange time we seem to be living in. I’m sure there are many times in history where people felt the same way and I’m hopeful that things will calm down soon. In the meantime, we’ll all try to hold onto our sanity. I wanted to talk about what is going on in the industry, small bee businesses, as well as TBA in the midst of this uncertain time.

As the state continues to see surging COVID cases and people are still living (mostly) cautiously, we are keeping an eye on the industry as a whole and how beekeepers are affected. We’ve heard from beekeepers who normally push their honey through farmer’s markets who were unable to reach their customers as many markets paused during the beginning of the pandemic. Restaurant closures led to less bulk honey orders from distributors. While most beekeeping activities like pollination services, hive inspections, honey harvesting, continued despite the pandemic, we did see some secondary effects. Like most industries, we may not know the full impact of this pandemic economically right away so in the meantime we do what we can to keep businesses running like normal.

Technology has been a huge blessing during this Pandemic. It’s allowed people to feel more connected through apps like Facetime and Zoom and it’s made it easier to stay in touch with customers. There has never been a better time to organize your customer contact list and stay in touch with them. For a little, practical advice. If you’re struggling to sell your honey due to loss of venues, a simple and inexpensive solution is a Square website - they’re free and allow you to take your sales online. You’ll still need to deliver or arrange pick up, however, you can have people order your products online. There are many variations of this but Square seems to be the simplest set up for people who do not have functional online stores already. You can use your email lists and social media platforms to direct people to your sales. Don’t forget to include convenience fees to cover your time and costs for delivery/shipping.

As for TBA - we have projects in the works despite the chaos of the year. We’re working on revamping the website, creating some more video library resources, and we’ve even got a video contest coming up this year that will be a ton of fun. Charlie Agar is heading this up to go in tandem with the Texas Honey Show. So, while we’ve got the time - you may want to be practicing your video skills!

It’s been a tough decision to cancel our in-person events this year and our event committee is working to come up with a way to share knowledge with our members and the community about bees in other ways. They’re weighing their options of virtual events and everything in between so stay tuned for updates from John Swan and Rebecca Vaughan.

Beekeeping always slows down a bit after the heat kicks in and the summer heat has definitely started. Stay hydrated and be safe – make sure your bees have enough feed during the summer dearth and work early in the day when possible to avoid the heat. Many colonies are lost during the summer heat due to lack of food stores so keep an eye on your ladies.
Well here we are now halfway through 2020 and the hits just keep on coming! I heard a joke early on that 2020 will be known as the year that had been canceled. Well, yet again, I am about to be the bearer of bad news for everyone out there who was looking forward to seeing everyone in person for our annual fall convention. Due to the steep increase in Covid cases across TX, and the uncertainty of what the coming months may bring, we have decided that holding a physical meeting and convention in person this year would just not be feasible, nor in the best interest of the health and safety of our members. However, there is a silver lining... We will be converting this year's annual convention into an online virtual conference! This will allow everyone out there to still have access to the wonderful speakers and beekeeping education you would find at the convention, all while still being in the comfort of your own homes. Plus, this format will potentially open it up so that we can get a few extra big-name speakers on the roster who would not have been able to attend otherwise. We are super excited about this new format and the opportunities that it will bring with it, so stay tuned as we roll out more details over the coming weeks and months.

In other news, Mother nature is staying true to form for this year and our Texas heatwave decided that it would arrive several weeks ahead of schedule. This means that the dreaded summer dearth has arrived, and most places will have started seeing a drastic reduction in available pollen and nectar in their areas. Not a lot of maintenance is needed during this time of year, but what is important is keeping an eye on the colony’s available food stores. A big strong colony will consume a large amount of honey/nectar until the brood productions has finally slowed or stopped. Now that nectar is becoming scarce across the landscape, this means they will begin tapping into their own honey stores. If you did right by your bees and left them with plenty of honey to ride out the summer dearth, then you should be alright. However, it is still good practice to keep track of their food stores upon each inspection during this time. If you count 7 frames/combs of capped honey stores one week, and then it is down to only 3 the next week, then you know they are burning through their available food supply pretty quickly and you will likely need to intervene to prevent them from starving during this time. If you find this to be the case with your colonies, or if perhaps you were a bit impetuous and harvested more than you should have, then you will want to resume feeding your colonies a 1:1 sugar solution to help supplement them during the remainder of the summer dearth.

Another important thing to keep in mind about the summer dearth is that with no readily available nectar sources out in nature, the queen will begin slowing her laying cycle. Depending on the specific genetics of the queen and colony, as well as the specifics of your region, this could mean a complete stop of laying entirely and result in a brood break. What does this mean? Well, for starters, it means that you should not panic if you look into a colony in August and can't find a single egg or larvae. This does not indicate that you have a queenless colony on your hands. Instead, it means that its just too hot and there is no food coming in, so your colony is being responsible and managing their situation by limiting the amount of mouths that the colony needs to feed. This is part of the natural cycle for the bees in Texas at this time of year and should not be viewed in a negative light. Since the queen isn't laying, she will slim down during this time which can make her a bit more difficult to spot. Also, since she isn't laying, there isn't anything that states she has to stay on the comb either. With some diligent searching, you will likely find your queen hiding in a random place, like the sidewall of the hive box. Again, DON'T PANIC! Just keep thinking cool thoughts and let the bees carry on being bees. After all, they know what they are doing.

Please be aware that, because of the coronavirus and with our wish to keep all our members safe, our normal Convention at the beginning of November has had to be cancelled. See John Swan's article above. We will let you know what will replace it, just as soon as we have finalized suitable arrangements.
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Propolis Tincture and Exploding Oranges

by: Robin L-S Young, Metro Beekeepers Association

As I type this, I am in shock as my ten year old son teaches his six-year-old brother how to make popcorn in the microwave. It started out with “first you go get a chair because mommy gets upset when you climb on the cabinets”. While it is popping, my six-year-old brings me an orange and says, “Would it be fun to put an orange in the microwave?”. Making and using a propolis tincture is a lot like kids making popcorn in the microwave. It can be amazing in its uses, messy in an unbelievable way, and someone may end up in the hospital. Following directions and doing some planning before you start is the key to success.

WHAT YOU NEED TO GET STARTED:

- Your propolis
- Bottle of at least 95% Everclear or Vodka (95% ethanol of your choice)
- Scale for measuring
- Coffee filters
- 2 Funnels for pouring
- Small dedicated spice grinder or coffee grinder ($20 at Walmart)
- Ziplock freezer bags
- 2 “Hooch jugs” or large glass jar for mixing and shaking
- 1oz. eye-dropper bottle’s
- Syringe with a large opening to the liquid to go through
- Paper or plastic to put down on your work surface
- A pair of gloves

INSTRUCTIONS:

First get a chair...just kidding.

You will first want to prepare your work site. Propolis is used to stain and protect furniture. Propolis is antibacterial and antifungal. Please make sure any surfaces are covered and wear some old clothing in case you have a spill. You may also want to wear gloves because it will stain your hands. Any piece of equipment you use will become your dedicated propolis making equipment. Do not try and clean anything in the sink or dishwasher. Think “exploding orange in the microwave”.

Propolis covering the entrance of a top-bar hive pictured above.

1.) Take out your propolis from the freezer or deep freezer. You want the propolis to be frozen so that you can grind it up into a powder like you see in the photo on the plate to the left. You will have to grind it
Propolis Tincture and Exploding Oranges

by: Robin L-S Young, Metro Beekeepers Association

and freeze it and grind it some freeze it several times to get it in a powder. As you grind the propolis, it will soften from the friction and become a big goopy mess. Therefore, you must freeze it between grinding to keep it in a solid form.

2.) There are tons of measurements and percentages. Here is a good starting point. 100 grams of propolis to 400ml of ethanol will give you a 20% tincture

3.) Mix the powdered propolis with the ethanol of choice into your “hooch jug” using a funnel to minimize spillage. Then put the lid on tight.

4.) For the next six to eight weeks shake the propolis “Hooch jug” at least twice a day.

5.) Using a funnel and coffee filter, pour the liquid into a second “Hooch jug”. This will filter any of the undisolved particles leaving a smooth dark liquid tincture.

6.) You have several choices here. You can bottle up your 20% propolis tincture and seal each bottle tight or you can mark a half way point on the container and leave the liquid open a few days until the ethanol evaporates down to your half way mark. By letting half to the ethanol evaporate the tincture is now a 40% propolis tincture instead of 20%.

Propolis tincture is used for may different things. Do your own research before using. I would caution that if you ingest the tincture, put the drops in the back of your throat so that you do not stain your teeth. You will also want to take a probiotic because it is antibacterial and antifungal. Never take it for long periods of time. I made myself a rule not to take it for more than two weeks. Too much can cause stomach issues and stress your liver. I am not a doctor so please read up on it before you start. Everyone’s body is different so listen to yours.

Propolis tincture is used for may different things. Do your own research before using. I would caution that if you ingest the tincture, put the drops in the back of your throat so that you do not stain your teeth. You will also want to take a probiotic because it is antibacterial and antifungal. Never take it for long periods of time. I made myself a rule not to take it for more than two weeks. Too much can cause stomach issues and stress your liver. I am not a doctor so please read up on it before you start. Everyone’s body is different so listen to yours.

Half Gallon and Gallon Hooch Jug Pictured Above (www.uline.com)

Spice Grinder/Coffee Grinder from Walmart Pictured Above ($20)

Until next time bee friends, watch out for those exploding oranges!

Proverbs 16-24 Pleasant words are a honeycomb sweet to the soul and healing to the bone.
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- Sept 29: Winter bee biology & management, with Jack Rowe (Alabama Extension)
- Oct 27: Creating & maintaining a wildflower meadow, with Anthony Abbate (Auburn)
- Nov 24: Getting started and staying in beekeeping, with Jeff Harris (Mississippi State)
- Dec 29: Beekeeping boxing day sales, with vendors & Geoff Williams (Auburn) & Anne Marie Fawal (Bee Informed Partnership)

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Texas Honey Bee Education Association Update

Personally Get Involved!

July 2020 TBA Journal
by Roger Farr – THBEA 2019/20 Chairman

Howdy, fellow Texas beekeepers!

These are exciting times we live in. The honey bees we keep don’t take sides politically, environmentally, or otherwise. They simply do what their Creator has designed them to do, because they know that if they don’t do it well, they will not survive. Beekeepers, on the other hand, do have the power of choice. We can sit on the sidelines or we can get in the game. I challenge you to actively get in the game!

The Texas Honey Bee Education Association (THBEA) board and I are asking you to personally get involved with the work of THBEA! Let me outline a few ways you can “get in the game” for beekeeping, honey bee research, and beekeeper education.

First, donate your finances. The bulk of THBEA’s income comes from individual donations. You and I, Texas beekeepers, can set aside a part of our income to donate to THBEA to assist public and beekeeper education, and to fund grants for youth programs, public education materials, and TBA’s Texas Honey Queen program.

There are several ways to donate to THBEA:

- Purchase a specialty “Love Honey Bees” license plate from TxDMV (see more in the attached press release),
- Send a cash contribution, by check made out to the Texas Honey Bee Education Association, to THBEA, 400 County Road 440, Thrall, TX 76578,
- Donate publicly-traded marketable securities by contacting Leesa Hyder, THBEA secretary, at Execsec@texasbeekeepers.org, for details, or
- Visit the THBEA website at THBEA.com to make a donation via PayPal.

Your contribution to THBEA, an IRS designated 501(c)(3) public charity, may be tax-deductible for you.

Second, donate your time. Consider becoming a board member of THBEA. The board, according to the THBEA bylaws, is composed of the TBA President and TBA Vice-President, and five other appointed TBA members. Appointments are usually for two years. Appointments are made at the TBA board meeting after the November TBA annual meeting. If you are interested contact Ashley Ralph, TBA President (ashley@primebees.com) Frankly, THBEA has more ideas and projects to work on than the human capital to make them a reality. None of us receive monetary compensation for our work with THBEA, but we certainly do receive the joy of having done a job well to the benefit of others and the industry we love.

Third, donate your energy and creativity. Choose a specific THBEA project and bring your skills to advance THBEA. If you are a graphic designer you could assist in several of our publications. If you are a short video script writer and producer you could help us educate the public about honey bees and beekeeping. If you are a social media guru you could assist THBEA in getting our messages out to the properly targeted audiences. Look at our website (thbea.com) and see what we’re doing. Let us know what you can do, show us your track record, and let’s see how we can work together.

Together, what we’re doing can make a difference to honey bees, beekeeping, and Texas beekeepers.
New License Plate Benefits Texas Honey Bees

Texas loves honey bees! The Texas Honey Bee Education Association (THBEA) is proud to introduce a great new way for Texans to support education and research programs dedicated to preserving and protecting honey bees. The new THBEA “Love Honey Bees” license plate is now available for sale online and in county tax assessor offices where license plates are sold and renewed across the state.

The license plates are available for cars, trucks, motorcycles, trailers, and RVs at a cost of $30 per year. This annual fee is in addition to the regular registration costs. For every license plate purchased $22 will go to the THBEA for youth and beekeeper education programs, information resources for farmers and the general public, and research programs to improve honey bee health and longevity.

You do not have to wait until receiving your renewal notice. You may order your “Love Honey Bees” license plate at any time and the cost will be prorated. To purchase the plate online go to https://www.txdmv.gov/motorists/license-plates or visit your local tax assessor office.

“We’re pleased to be able to offer a way for Texans to show their care and concern for honey bees,” said Roger Farr, Chairman of the THBEA Board which championed the new plate. “We hope honey bee loving Texans will buy the plate and bring visibility to much needed honey bee research and education efforts for this very important insect.” The Texas Honey Bee Education Association is a controlled entity of the Texas Beekeepers Association (TBA). “Education of beekeepers and citizens encourages everyone to love honey bees by utilizing best beekeeping practices, planting flowers in public spaces, and utilizing pesticides and herbicides only when necessary and not when honey bees are foraging,” said Ashley Ralph, TBA President. Texas has an estimated 5000 beekeepers who love their honey bees and make their pollination services and honey available to other Texans!

For more information on how you can show love for honey bees through practices and actions you can implement at home visit https://thbea.com/resources/ to download the pamphlet “How You Can Help Honey Bees”. To learn more about honey bees or becoming a beekeeper, visit the TBA website at https://texasbeekeepers.org/
How to Identify Fake Honey

Now more than ever, consumers desire the security of mind to know where their food comes from. Is it clean? Is it healthy? The best way you can assure them about your products is to educate them about real honey. Honey, directly from the honey bee hive, by definition, is a pure product with no additives. As we have discussed previously, building your business on trust and honesty is the best policy. Share your story with your customers and show your genuine interest in supporting the bees, helping the honey industry and staying healthy.

Know What’s Real

The best way to spot a fraud is to have intimate knowledge about the true product itself. At the basic level, honey is a natural liquid that honey bees make from curing nectar by adding enzymes and dehydrating it. Since the floral sources vary depending on your ecoregion, not all types of honey contain the same property proportions. In general, dark honey is richer with antioxidants and minerals than light honey. Because honey contains easily digestible simple sugars, glucose and fructose, it qualifies as a carbohydrate. It also caramelizes like cane sugar when heat is applied. Even though honey has a low moisture content ranging from 16-19%, it is still a liquid that will dissolve when placed in a solution of water and thin slightly when heated around 98℉. Honey possesses the properties of being antibacterial, antifungal, anti-inflammatory, and antiviral. As such, it can be used as a homeopathic treatment for wound healing. Traditional honey straining methods remove many of the large and unappealing chunks, leaving the naturally occurring yeast, pollen, and small bits of wax particles in the honey, providing a fairly smooth mouth-feel to enhance the customer's experience.

The Real Texas Honey Program (RTH) is designed to promote honey “100% produced by honey bees in Texas” (RealTexasHoney.com). They define regulations for beekeepers, provide certifications for liquid honey, and supply you with their iconic silver labels. As a Real Texas Honey Producer, you will also be placed on the Real Texas Honey Locator Map, which is advertised on the Real Texas Honey and Texas Beekeepers Association (TBA) websites, giving you a helpful honey-selling platform.

Currently, there is no regulation on the terms “raw” or “organic” on food labels. In order to provide a standard definition for some trade jargon, RTH has posted what they have determined as the guidelines for their program. More information can be found on their website, but for the purposes of this article, I would like to highlight three of their definitions.

Raw – Raw honey has not been heated above 120°F. Natural enzymes and some of the benefits of honey are weakened or destroyed if honey is heated significantly.

Unfiltered – Unfiltered honey naturally contains small particles like bits of wax and pollen grains in the liquid honey. Coarse straining, which retains the nutrients and pollen, is allowed to remove the larger of these particles.

Pure – 100% Honey, with no additives, flavorings, or adulterants. (RealTexasHoney.com)

Fraudulent Honey

Surprisingly, although beekeepers have been consistently losing 40-50% of their colonies each year, honey consumption has been rising. In 2019, the USDA reports that as a nation, the United States produced 157 million pounds of honey, of which Texas contributed 7.5 million pounds (Honey - ISSN: 1949-1492). The National Honey Board reports that “In 2010, the share of imports in U.S. honey consumption was approximately 61 percent” (Honey Industry Facts). This means that since U.S. consumption of honey per capita is around 1.3 pounds per year, to supply 328 million Americans with honey, we have to import most of our honey, more than half of what we need!

This variance in supply versus demand has caught the attention of fraudsters who have quickly capitalized on our shortage by promoting their cheaper imitations of our real product. While there are several techniques that lawbreakers have used, they are constantly conniving new ways to evade our diligent U.S. Immigration and Customs Enforcement’s Homeland Security Investigations. The Bruker Corporation, who develops state-of-the-art technology, says “Adulteration can be the addition of inferior sweet syrups to stretch the supply or false declaration of botanical or geographical origin which deliberately misrepresent the quality of the honey.” Using this definition, the honey market has been adulterated in the following ways:

1. Ultrafiltration - Honey diluted with water to finely-filter out pollen from honey, then dehydrated to 18% water content again. This process prohibits researchers from identifying the source of the honey.
2. Mislabeling - Exporter failing to correctly identify contents on labels.
3. Avoiding Anti-Dumping Duties - Knowingly flooding the market by exporting, importing, or transporting honey that does not truthfully identify its origin or contents.
4. Contamination - Addition of antibiotics not approved for use in honey such as Tetracycline and Chloramphenicol. This occurs by treating a beehive before removing sellable honey.

Below is an excerpt from the San Francisco Gate that provides more insight into the illegal use of antibiotics in honey:

[The] FDA considers a food adulterated if, among other reasons, it contains an animal drug deemed unsafe for unapproved uses. Chloramphenicol certainly meets that definition. In 2005, China’s Ministry of Agriculture outlawed the use of chloramphenicol in food production, but there are reports that Chinese beekeepers are ignoring the ban. Chloramphenicol is illegal for use in bees and other food-producing animals in the U.S. because it is impossible to determine a safe residue level, said Steve Roach, public health director of Keep Antibiotics Working, a Chicago-based group raising awareness about the hazards of antibiotics in food… Chloramphenicol has never been officially found in honey produced in the U.S. or Canada... (Schneider)
The United States Department of Justice recounts that two companies and five individuals were sued by the nation for their knowledgeable participation of illegally importing honey that was “mislabeled as coming from other countries to avoid antidumping duties or was adulterated with antibiotics not approved for use in honey” (Two Companies,...). Of the six separate cases, five resulted in the defendants receiving jail time and hefty fines, totaling more than $4.1 million.

Testing Techniques

Several homemade tests on the internet have been designed to identify real versus fake honey. One of these tests involves pouring a small amount of honey into a cup of water. If the honey dissolves while traveling to the bottom of the glass, it is fake honey; however, if it collects at the bottom, it is real. A second test involves putting about a tablespoon of honey in a bowl and pouring in water until the surface of the honey is submerged. When swirling the contents, real honey will form hexagonal shapes but fake honey will dissolve. A third test involves dipping a match stick or a cotton swab in honey and trying to light it. If the honey catches on fire it is real honey; however, if it does not catch on fire, then it is fake. I have tested each of these methods with my own pure honey and did not find them to work as described. I fail to see the scientific reasoning for why these tests are supposed to work. My own knowledge of honey leads me to believe that these tests are more indicative of identifying the moisture content of a sample, rather than the authenticity of a sample. To accurately identify nectar and pollen properties and origins, professional researchers enlist help from machines and computers.

Turning our attention to the commercial industry, we will learn about three main methods that analyze the authenticity of honey samples. The first method involves experts using microscopes to count and identify the individual pollen grains in a sample. Some consumers want honey without pollen, causing the supplier to ultrafilter the honey. Surprisingly, some suppliers have even removed the natural pollen and replaced it with pollen from another region to fake the origin of the honey and fool the experts.

The second method uses the Isotope Ratio Mass Spectrometry (EA-IRMS), which “is only able to detect sugar syrups from C4 plants, such as corn and sugar cane and is blind to sugar syrups from C3 plants, such as rice, beet and wheat” (The Truth About Honey). However, even with this method, only 24% of adulterated samples are detected. Bruker goes on to explain that “a negative result... [is] not proof of [the] authenticity of honey.” Even though this machine helped identify the different sugars within a sample, it exposed the need to identify more unique features of real honey.

As a result, the third method, which uses Nuclear Magnetic Resonance Spectrometry (NMR), met and exceeded expectations by comparing unknown samples to known true samples, rather than trying to identify or find certain types of adulterants. Invented in the 1940s, NMR helps identify the contents of a sample by observing and measuring the interaction of nuclear spins when placed in a powerful magnetic field. Using NMR offers a more holistic approach of testing and has demonstrated its potential for food authenticity analysis. When testing honey, the database that it compares unknown samples against contains 18,000 proven reference samples, covering more than 50 countries and 100 botanical varieties, including 1,900 known adulterated honey samples with sugar syrups. Since NMR identifies the chemical structure of the honey, prematurely harvesting honey supers of open-celled nectar and dehydrating it will result in a different chemical bond than naturally bee-cured honey. Bruker claims that “Honey-ProfilingTM is not a pre-screening technique and does not need to be confirmed by other methods, except in borderline cases...” Currently, this method is widely used commercially, helping to authenticate honey across the globe.

In conclusion, here are a few suggestions to incorporate into your business and tips to overcome honey fraud obstacles.

1. Learn the jargon of your trade - Key buzzwords include organic, unprocessed, filtered, and strained. Discover the differences and when each term can be used.
2. Determine the value of your honey - Know what is a fair market value for your honey by comparing your pricing to other beekeepers that you know. As a real beekeeper in Texas, you should not be comparing yourself to imported honey from other countries.
3. Apply for the Real Texas Honey Program - Set yourself apart from your competition. Their silver certification stickers also help you gain credibility with the public. To learn more or apply to the program, visit their website linked below.
4. Cultivate a relationship with your customers - Face-to-face conversations are best as you can quickly address customer concerns. If you are able, let them experience inspecting a hive or extracting honey with you. Your customers will become more invested in your cause if you create a memorable experience for them. Regardless if you are online or in-person, ask your customers for feedback and encourage them to leave a review on your business' page or website.

Next time we will discuss how to use honey to create sweet and savory recipes. See you then!

Resources


%
%20is%20illegal%20for%20use,hazards%20of%20antibiotics%20in%20food.


Unacceptable Colony Loss!

"The Continuing Journey of Two Seventh-Year Small-Scale Beekeepers"
TBA Journal Article – July 2020

by Roger and Sue Farr, Caddo Trace Beekeeping Association (CTBA), Mount Pleasant, Texas;
Master Level Beekeeper - Texas Master Beekeeper Program (Roger)

Pictures are by the authors unless otherwise indicated.

“Take care of the bees that will raise the bees that will go through winter.”

This quote from Kim Flottum has guided our beekeeping practices since we first heard it.

Our phones and e-mail have lit up for the last two weeks with “queen requests.” We’ve replied, “Yes, we raised queens in April to make our nucleus hives and to requeen our overwintered colonies, but no, we don’t have queens for sale in July. What’s going on and why do you need one now?” we dutifully ask. In every case, the queen was there doing just fine, and then she wasn’t.

At a recent bee club meeting where we talked about “Queens and Queen Cells,” the consensus amongst the attendees on queen longevity was six to twelve MONTHS!

The Bee Informed Partnership (BIP) just released their annual colony loss survey results graph. A couple of things jump out:

- Overall colony loss is 43% for April 2019 to March 2020; this is the second highest since the survey started!
- Summer loss is 32% for the same period; this is the highest EVER summer loss
- The data suggest a new “normal” of 30-40% colony loss per year for the last 10+ years

There are lots of things going on here, and we do not propret to be experts. Research into queen quality and longevity is high on academia’s and beekeeper’s list of topics. However, until a “solution” is found, we as beekeepers have to deal with the facts:

1. Queens aren’t living as long as they used to.
2. We don’t know why.
3. The art and science of beekeeping is changing rapidly.
Some things we can do are:

- Manage varroa – know your hive mite levels and treat appropriately and effectively
- Maintain healthy populations – quickly replace failing queens or combine weak hives with strong ones
- Ensure healthy nutrition – access to varied pollen and nectar sources either in the environment or in feed, providing as much as the bees will take
- Controlling harmful substances in the foraging environment – this would include careful use of any pesticide or herbicide by the beekeeper and his/her neighbors

All of this then leads back to Mr. Flottum’s comment on preparing for winter. The bees in our hives in August are the beginning of the chain to raising the overwintering bees for next year!

Winter preparations, for us in northeast Texas, begin in July/August. After the nectar flow in March, April, May, and June, comes the dearth months of July, August, and sometimes September. It’s in this dearth that the bees are raised which will raise the bees that will go through winter. If these so-called “dearth bees” are varroa compromised, exposed to harmful substances, lack adequate nutrition, or all three, then the bees they raise to go through winter will not be at their best. This means, in turn, that the first bees to be produced by these compromised winter bees will not be up to 100% of their potential. The hurt goes on from generation to generation.

This is why varroa management, keeping strong healthy colonies, ensuring adequate nutrition, and limiting exposure to harmful substances is so critical to colony survivability. You and I must play our part in all of these areas to greatly increase our successes in over-wintering, and over-summering, our colonies. I don’t like the potential to lose 1 of every 3 hives in my apiary each year. I want to be the best beekeeper I can be for my sake and for the bees I keep.

Keep learning as a beekeeper. Attend seminars and read the beekeeping journals to stay up on the latest science.

Learn from your bees. Watch for and listen to what they are telling you. We’ll all be better off for it.

We’d love to hear about your beekeeping adventures!

Roger and Sue Farr  rdfarr@gmail.com; sue.farr1@gmail.com
Flower Constancy

from Kirk Kirksey, Master Beekeeper, Dino–Bee Club

A little over 2,000 years ago, the Greek philosopher Aristotle got it right when he wrote, “On each expedition the bee does not fly from a flower of one kind to a flower of another, but flies from one violet say to another violet and never meddles with another flower until it has got back to the hive.” Today biologists call this behavior Flower Constancy or Pollinator Constancy and it’s a boon to honey bees and flowers alike.

FLOWER CONSTANCY

Flower Constancy is a behavior demonstrated by insect pollinators when they limit a foraging trip to flowers of a certain species even when it means bypassing more nutritionally valuable targets. This serves the plant specie because it gets reproduction done without messy cross-pollination. But that’s only part of the story.

Flower Constancy comes in three flavors. Oligolectic (Fixed Constancy) pollinators only visit flowers of a limited number of species. Monolectic (a narrow form of Fixed Constancy) is even more limited since these pollinators forage only on a single floral species. Honey Bees are different; they are Polylectic (Individual Constancy) pollinators. Here’s why:

Honey bees can’t afford a single-flower diet for one reason; a honey bee colony is perennial. Spring, summer, and fall, colony survival depends on foragers gathering nourishment from a medley of seasonal flowers and trees. But, as Aristotle observed, an individual honey bee will only visit one type of flower during a single foraging lap. But, she may visit a different type flower on subsequent flights. By necessity her preferences must change with circumstance and the seasons.

FLOWER CONSTANCY AND TRAP LINE FORAGING

Flower Constancy for honey bees does not mean foraging trips are simple out-and-back affairs. It has long been known that bumblebees and other pollinators may visit several destinations during a single foraging flight. These pollinators will establish a route for visiting locations along their foraging trap line. They are able to bring their payload home to the nest, and then return to their trap line route on the next foraging flight.

Research by Alexis Baritois and Mathieu Lihoreau shows honey bees, like their cousins, are also capable of multi-stop “trap lines” on a single foraging flight. Over time the sequence of trap line visits may change as the forager learns the most efficient route to multiple locations (See Figure 1). As a route becomes established, researchers also noted the foraging honey bee makes fewer visits to empty flowers. Routes and route learning will become more stable and efficient with longer distances.

THEORIES OF WHY

Aristotle may have known about Flower Constancy but he never knew the reason. Lately scientists have been working on the “Why”. Early theories pointed to the honey bees’ small brain. Selective Attention theories proposed honey bees can only focus on one search image or floral color scheme at time.

Turns out the honey bee brain is more powerful than people thought, and ‘efficiency’ may be the key to Flower Constancy. The study by Bustois and Lihoreau found honey bee flower constancy increased significantly with greater rewards (as measured by nectar volume, sucrose concentration, and number of available blossoms). A Bigger payload meant more visits.

I’m no scientist but my money is on the ‘efficiency’ angle, not limited honey bee brainpower theory. Beekeepers know honey bees aren’t dumb, and that they are the most productive creatures on the planet. And there is one more thing. Honey bees always surprise us by knowing more than we humans think they know.
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Taking Care of Bees-ness Since 1888
Hello Texas Beekeepers!

I hope all of you had a successful spring season and are riding this Texas heat wave I like to call summer. Here at our office we are finalizing our spring and summer inspections while adjusting to the changes that have been established due to the COVID-19 situation. Our office has had a few travel restrictions and new protocols set in place since the disease has become widespread in Texas, but fortunately we are still able to get out to see our beekeepers and safely conduct health inspections.

If you’re like me, you are always on the lookout for opportunities to learn more about honey bees and beekeeping. Fortunately, there are several organizations that have created online programs to satisfy your curiosities from the safety and comfort of your own home. I’ve listed below a few upcoming events, some of which are in Texas, others are from other states or from national organizations. Some of these events do require an admission fee, while others are free to attend. Also, please note that some of these events are scheduled for specific days, while others are freely available at all times. Enjoy!

1. **Second Steps in Beekeeping – Bexar County Texas A&M AgriLife Extension Service**
   - If you already have bees and are seeking more in-depth information about beekeeping, then this is a great course for you! This seminar will go into further details about honey bee pests and diseases, requeening your hive, managing Varroa mites, and so much more. For more information about the program check out the Bexar County Extension Service website: [https://bexar-tx.tamu.edu/second-steps-in-beekeeping/](https://bexar-tx.tamu.edu/second-steps-in-beekeeping/).
   - The dates of this seminar are yet to be determined, but are expected to take place this fall.
   - There is typically a fee to register for this event, but it has not been announced yet. Once registration has opened, you can sign up for the class here: [https://agriliferegister.tamu.edu/organizationListings/11](https://agriliferegister.tamu.edu/organizationListings/11).
   - If you have any questions about this program, please contact Molly Keck, Integrated Pest Management Program Specialist for the Bexar County Extension Service at mekeck@ag.tamu.edu.

2. **Pollinators and Pollinator Plants Two-Part Webinar Series**
   - This is a series that gets you a bit more familiar with the other pollinators you can find here in Texas. The second presentation will go over what to plant so you can attract pollinators year round.
   - This series is free to watch and the recordings can be accessed here: [https://bexar-tx.tamu.edu/2020/04/06/pollinators-and-pollinator-plants-two-part-webinar-series/](https://bexar-tx.tamu.edu/2020/04/06/pollinators-and-pollinator-plants-two-part-webinar-series/).

3. **Stay At Home Beekeeping Series**
• This is a regularly occurring webinar series that is provided by the Alabama Cooperative Extension Service and it is free to attend!
• The next presentation will be "Managing Small Hive Beetles" by Dr. Audrey Sheridan from Mississippi State University, and it will be held on Tuesday, July 28th at 6:30pm Central Time.
• To view the webinar live, you can access it via either of the following links:
  – Zoom: https://auburn.zoom.us/j/904522838
  – Facebook: https://www.facebook.com/LawrenceCountyextension/
• Future webinars for this series will take place on the last Tuesday of every month. If you are not able to attend the live session, a recording of the presentation will be posted to the Lawrence County Alabama Extension Office Facebook page for two weeks after the scheduled webinar.

4. University of Florida Bee College 2020
• This is a multi-day event that is hosted every year by the University of Florida Honey Bee Research and Education Laboratory. This event offers a wide-array of topics and is geared towards beekeepers of all levels. This year, Bee College will hold virtual sessions every Saturday morning (7:30am – 11:30am Central Time) during the month of August. To see a list of classes that will be available during each session, check out the following link: http://entnemdept.ufl.edu/media/entnemdeptifasufledu/honeybee/pdfs/Agenda.pdf.
• You are not required to register for all 5 sessions, rather you can pick and choose which sessions you would like to attend.
  – Cost per session = $35
  – Package deal for all five sessions = $150
• More information about this event and how to register can be found here: http://entnemdept.ufl.edu/honey-bee/extension/events-and-activities/bee-college/

5. Bee Informed Partnership Webinar Series
• The Bee Informed Partnership is an organization focused on studying the different factors that affect honey bee health and what is causing honey bee decline. They have recently developed their own webinar series and have been discussing a different topic twice a month. Some of the topics that they have covered so far include brood diseases, beekeeping practices, hygienic behavior, and the nutritional value of pollen, just to name a few.
• You can sign up to receive notifications about their upcoming webinars (https://beeinformed.org/about/newsletter/) or you can view the recordings at any time on their website (https://beeinformed.org/education/).

6. Honey Bee Veterinary Consortium Virtual Conference 2020
• The Honey Bee Veterinary Consortium is an organization comprised of students and professionals of veterinary medicine who are interested in learning more about honey bees and beekeeping so they can work with beekeepers to prescribe antibiotics for their hives if needed. They are holding a virtual conference this year that covers major factors of the apiary industry and honey bee health (https://www hbvc org/content aspx?page id=4002&club id=213546&item id=1234623). All of these presentations will be slightly geared towards veterinarians, however I think they would also be valuable to beekeepers.

• Dates: September 21st – 22nd, 2020 from 7:00pm – 9:00pm Central Time; and September 28th – 29th, 2020 from 7:00pm – 9:00pm Central Time.

• The cost of registration varies depending on if you want to attend one day, two days, or 4 days. The prices listed below reflect the cost for a Non-Member:
  − 1 Day = $35.00
  − 2 Days = $65.00
  − 4 Days = $100.00

I hope that all of you are staying safe and healthy out there! As always, if you have any questions or comments, please don't hesitate to contact our office (tais@tamu.edu, 979-845-9713).

Happy Beekeeping!
August is a hot and dry month in most parts of Texas. There will be very little for the bees to forage so feeding may be necessary. If you need the bees to draw new wax, you will need to provide a continuous supply of sugar water to encourage them to draw that beautiful white comb you expect. In the event they draw good amounts of comb, don’t be surprised if they begin to store some of the sugar water. Do not think your bees have found a mother lode of nectar and extract this for honey.

With the dearth, bees will probably become very cranky and readily sting at the least disturbance you make while trying to check a hive. Be prepared with a well-lit smoker before you attempt any kind of inspection.

Bees will need large quantities of water to help cool the hive. Bearding will continue to increase as the end of the day approaches. You can help ventilate the hive by slipping the telescoping cover back on the hive and allowing the front edge to rest on the edge of the inner cover. In the event of a rain shower, this will let the water run off the back of the cover instead of flooding the landing board.

During August, solar wax melters will turn wax scraps or cappings into beautiful yellow wax. Little additional work will be needed to convert this wax into candles for sale.

Continue to extract honey during August. Most honey now in the frames has been processed to bring the moisture level below 18% to prevent fermentation. Once supers are extracted, you can place them outside away from your extracting area for the bees to clean up the remaining honey. I personally like to put the supers back on the hives for the bees to do the cleanup job. Supers should be returned to the hives late in the day to help control the desire for robbing the neighbor’s hive. The smell of wet supers will be diminished by morning which will help reduce the robbing urge.

Hives with three or four supers can be reduced to one super above the brood chamber after the bees have cleaned them of left over honey. Store the supers in a cool dry place. Place a telescoping cover or several layers of newspapers on the floor and stack the supers on this. On top of the third super, place an 8”x 8” piece of paper and pour ¼ cup of paramoth crystal on it. Continue to stack supers and paramoth crystals up to ten supers high. On the top super, add another 8”x 8” paper with ¼ cup of paramoth crystals. Cover this with a telescoping cover. Paramoth evaporates so don’t forget to monitor the stack and replenish the crystals as needed.

In the 1980s, when the original Certan was available, I used the product to store my supers. It did an excellent job preventing wax moth damage. Recently, a new formulation has become available as “B402/CERTAN” from Vita Bee Health North America. If you are interested in trying this product, contact your local bee supplier for more information and availability.

Hive beetles are very active during this time of year. Their activity can produce an unusual situation in your hive. If you see a hive that is covered on the front and both sides with bees, it may be more than hot weather bearding. Local beekeepers have called, saying it looks like every bee in the hive is on the outside. One factor causing this behavior is the hive has been slimed by the beetles. The queen has not yet become light enough to fly and that is the only reason they are still on the hive. If you wish to try to save this mass of bees, you can try to capture the queen and move her to a clean hive. Prepare the clean hive with a couple frames of brood from another healthy hive and additional frames to fill the box. Locate the queen and if at all possible, catch and confine her to a queen cage. Place her in the clean hive. Brush the clustered bees onto the clean hive landing board and they will stay as long as the queen is confined. Disassemble the slimed hive and wash the slimed frames under running water. Knock out the excess water, place the frames in plastic bags and freeze for at least 36 hours. You can then return them to a strong hive for cleanup and continued use.

Good luck!!! This is an unpleasant and not always successful task.
We wondered if the COVID 19 pandemic would slow down our membership renewals. That has not been the case, our renewals have been steady and in addition we have gained 32 new members in the last month! This is terrific.

Another interesting occurrence is that since March when we offered a printed copy of the journal at at an additional cost, 74 members have already opted to receive that.

I am still hearing from members who are having difficulties accessing the web or wish to change their login or email. Please contact me with any of these problems, it is not difficult to adjust your profile and we really want you to be able to view the website, there are many changes happening and resources that you should take a look at.

Some of the affiliated clubs are still not sending in First Year Beekeepers, so that they may make use of the complimentary first year membership in TBA. All I need from a club representative is the name, address and email of your new members and this information can be email to me.

Stay safe and well.
What to Do About Robbing

from Kirk Kirksey, Master Beekeeper, Dino-Bee Club

Honey bees robbing honey bees is nasty business. Robbing can start without warning, and in just a few hours destroy a weak colony. Dead bees pile up both inside and outside the hive. Every drop of honey is at risk. Last but not least, robbing is a known vector for diseases and pests including varroa and American Foul Brood.

WHAT WE KNOW ABOUT ROBBING BEHAVIOR

Robbing can happen anytime, but is most likely to occur during a nectar dearth. Robbers are after honey, not pollen. Robbing starts when foraging honey bees are attracted by the scent of honey coming from hive entrances, cracks, loose joints, and ventilation vents. Weak hives - especially new splits - are prime robbing targets.

Robbing is a life or death struggle with home bees fighting robbers on the landing board, inside the hive, and even in the air. Robber bees fiercely attack the target hive entrance while clouds of raiders swirl around the victim hive searching for any way in. Once inside, robbers will kill resident bees and devour the honey. Wax debris from torn off cappings can often be seen on the hive floor and outside the hive as evidence. Robbers will fly back to their home hive, deposit the stolen honey, and return for more robbing.

No silver bullet will prevent robbing or stop a robbing frenzy once it starts. As in all things beekeeping, there is no shortage of favorites, opinions, advice, tools, and gizmos. Here is a survey of practices for preventing robbing, and stopping it once it starts.

BEFORE ROBBING STARTS

Robbing Screens

Robbing screens are meant to confuse robbers by covering the main hive entrance with wire mesh and creating a new (and usually closable) front door. Home bees learn the new way in. Robbers smell honey through the old main entrance, but can't get past the mesh. Most beekeeping suppliers sell ready-made robbing screens. A quick Google search will turn up plenty of DIY plans. Some beekeepers use robbing screens year round.

Work Fast

Work hives quickly during a nectar dearth. Avoid opening multiple hives at once. Immediately close hives if robbing begins. Be sure to always cover any honey being harvested. Give robbers less time to rob by working hives later in the day.

Avoid Scented Feed Supplements

During periods of robbing activity, many beekeepers shy away from adding strong smelling dietary additives to sugar syrup feed.

Make Entrances Small

Give guard bees less territory to cover by reducing hive entrances during robbing season.

Work Clean

Avoid spilling syrup or honey on or near the hive. Keep external feeders clean. Carry away discarded comb.

Carry Duct Tape

Tape or plug large joints, cracks and holes, especially those large enough for robber bees to slip through.

Open Feeding?

When it comes to prevention, open feeding sugar syrup during a dearth is, to say the least, controversial. Some say open feeding only attracts robbers. Proponents advise open feeding...
can deter robbing, but only if feeders are placed a considerable distance from the main hives; at least 1,000 feet is a common recommendation.

WHEN ROBBING STARTS

Act Fast, But...

Don't waste time lighting your smoker. Experts agree - smoke will not stop robbing.

Deny Access

Shut down the main hive entrance. Plug ventilation holes, upper entrances and any cracks large enough for robbers to get through.

Sprinkle

Some beekeepers report sprinkling a victim hive with water sends the robbers home. If you don't have sprinklers in your bee yard, try the Wet Sheet Method below.

Wet Sheets

My personal robber-stopping favorite is to throw a wet sheet over the victim hive for an hour or so. During robbing season I always have a five-gallon bucket filled with sopping wet sheets in the pickup.

Robbing is not a matter of 'if' but 'when'. Precautions before robbing starts, and quick action once robbing begins are the keys to minimize losses. There are plenty of great suggestions out there. Pick the ones that best fit your situation and capabilities.

References


Greetings from Dr. Juliana Rangel at Texas A&M University
Assistant Professor of Apiculture, Department of Entomology, Texas A&M University

Dear TBA members,

Once again, I write to you from my home office, as Texas A&M University is exercising physical distancing at work stations whenever possible. We have been working out of the main campus and RELLIS campus bee labs as needed, always keeping a 6-ft distance between each other, sanitizing all of our working areas, and wearing face masks whenever we are working in the same area. The bees are going about their usual business, and we are finally beginning to see a trickle of a late nectar flow that has enabled us to do our research projects relatively smoothly.

There have been a few things happening in our research program despite of most people working remotely. First, I would like to say farewell to Dan Aurell, who for two years was the leader of the Texas Tech Transfer Team for the Bee Informed Partnership (BIP; beeinformed.org). Dan was instrumental in strengthening and enlarging our program’s participation in the beekeeping operations of commercial beekeepers across the state. He is now headed to Alabama, where he will start a Master’s of Science degree in the laboratory of Dr. Geoff Williams at Auburn University. Dan will be dearly missed. Luckily for our beekeeping partners, we are excited to have hired Dan’s replacement a few weeks ago: Cade Houston is a beekeeper from Georgia, and is very eager to be working with BIP and the Rangel Lab for the foreseeable future. If you hear from or see Cade during his sampling visits, say hello! He’s a really nice and polite fellow and we hope that our Tech Transfer Team will continue to grow and serve the commercial beekeepers of Texas. Welcome aboard Cade!

Just for those of you who do not know much about the Tech Transfer Teams, the heart and soul of the Bee Informed Partnership lies in the people that make up our team. Tech Transfer Specialists are highly trained field agents who offer regular on-site hive inspections and sampling for large commercial beekeepers and queen breeders. The data they collect help provide large-scale beekeepers with the knowledge to make management decisions to maintain healthy colonies. Our teams demonstrate the importance of monitoring disease and parasite management while working with beekeepers in the field. They collect samples, offer support, and analyze results. Additional services including longitudinal sampling on new feed and treatment options desired by the operation. Together, beekeepers and the Tech Transfer Specialists interpret real-world disease levels to make informed decisions about future treatments and colony management. If there’s a problem, Tech Team Professionals continue the process on-site by analyzing lab reports and working with the beekeeper to find the best options moving forward. We’ve created a real time feedback loop so beekeepers have the most up to date information to make timely decisions in their operations. So, if you are a commercial beekeeper and are interested in joining our program, please do not hesitate to email me and I will give you more details.

Working mostly from home has not slowed down the interest in beekeeping groups for presentations about our work. On 9 July I presented an invited talk to the Orange County Beekeepers Association of North Carolina (https://theocba.org/). This club is near and dear to my heart because I made lifelong friends that were members of that group when I lived in Raleigh, NC, working with David Tarpy at North Carolina State University. So, speaking to their group made it feel like I had come “full circle” in terms of going back to old roots. The next day, on 10 July, I presented two talks to the Minnesota Honey Producers (https://www.minnesotahoneyproducers.org/), who held their annual convention via Zoom for the first time ever. The executive board had decided to cancel this year’s convention due to COVID-19, but then decided to hold a virtual meeting after all, which was really well received and full of activities from 9am to 4pm.

Finally, thanks to all those that joined us for our Stay at Home Beekeeping Series over the past few months. Our data analysis for the first nine sessions showed that we had a combined total of 4,196 participants that connected via Zoom,
and 1,596 that connected via Facebook Live. In total, over 204,000 minutes were viewed on screens across the U.S. and the world via Facebook. What an incredible amount of interest for this program!

While we hoped to be getting back to our normal lives by this point, we now see that we will need to continue practicing social distancing for months to come. Many clubs throughout our state have wisely chosen to continue forgoing their monthly in-person meeting. With this in mind, we plan to continue our regional collaboration efforts aimed at keeping you informed with timely topics until we can begin meeting in person.

We have made some slight changes to the series. Going forward, the series will be the ‘At Home Beekeeping Series’ and we will only have one session per month. Beginning this month, we have moved our meeting time to 6:30-7:30 CST (US) on the last Tuesday of each month. We will continue to partner with beekeeping teams across the Southeast U.S. to bring you timely topics that will help you in your apiary. See the flier on page 8 for more details.

The Zoom room webinar link (https://auburn.zoom.us/j/904522838) will continue as is, and the Facebook Live Stream (https://www.facebook.com/LawrenceCountyextension) will still be an alternative option for those who prefer not to use Zoom. Additionally, each session will be posted as a recording in the video section of the Facebook page (https://www.facebook.com/LawrenceCountyextension/videos/?ref=page_internal) for two weeks to allow those missed to watch later. No need to register, just log on a few minutes before we begin. We hope you will join us and spread the word to your beekeeping friends and clubs!

That is all for now... I truly wish you all a safe and enjoyable summer. I am hopeful that we will come out of this stronger and more united than before. As always, for up-to-date information regarding our program, or for new and interesting posts regarding bees and beekeeping, please visit us on Facebook at https://www.facebook.com/TAMUhoneybeelab.

Thank you for your continuous support, and stay safe!

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and many other Educational Activities
The Texas Honey Show Team is so excited to present this year’s competition information. **The competition is Saturday, October 24, 2020.** There are 3 ways to send in your entries. **Please note that there are separate Rules for the Mead Competition which should be consulted for mead entries.**

1. **Mail In Entries:** Please do not mail your entries before October 1st. You can mail them to:

   % Texas Honey Show Team  
The Nest Christian Academy  
101 Frenchtown Rd.  
Argyle, TX 76226

   Questions Call:  
   Robin Young  
   (940) 765-2907 call or text

2. **Pre-arranged Drop-off Show Entries:** Entries must be dropped off during the designated time below unless other arrangements are made. The earliest date for pre-arranged entry drop-offs is October 16, 2020 but must be arranged in advance (Call 940-765-2907).

3. **Drop-off Show Entries:** All other entries will be accepted October 23rd (Friday noon to 6:00pm) and October 24th (Saturday 8:00am to 10:00am). Reminder: Entries dropped off the day of judging must be received by 10:00AM.

**Three Opportunities for Texas beekeeping clubs to win $500**

1. **Texas Beekeeping Club with 50 members or less:** The entries in the Texas Honey Show will be counted and the Texas Beekeeping Club (with 1-50 members) with the most entries will receive $500, which they may use toward beekeeper education.

2. **Texas Beekeeping Club with 51-100 members:** The entries in the Texas Honey Show will be counted and the Texas Beekeeping Club (with 51-100 members) with the most entries will receive $500, which they may use toward beekeeper education.

3. **Texas Beekeeping Club with 101 members or more:** The entries in the Texas Honey Show will be counted and the Texas Beekeeping Club (with 101 members or more) with the most entries will receive $500, which they may use toward beekeeper education.

4. We will not have the people’s choice award this year in the black jar competition.

**Honey Show governing document and how to enter an exhibit.**
The Texas Honey Show highlights good marketing of Texas beekeeping products and helps beekeepers share techniques with each other. The goal is to include beekeepers statewide. All are encouraged to enter one of the following classes:

**CLASS**

- **Class 1:** Extracted Honey, one jar of (0 mm to 50mm) LIGHT/AMBER
- **Class 2:** Extracted Honey, one jar of (51mm to 140mm) DARK/AMBER
- **Class 3:** Creamed Honey, one jar
- **Class 4:** Chunk Honey, one jar
- **Class 5:** “Black Jar” Honey, one jar (The winner will need to have a total of 3 jars. That is the requirement to be sent on to the next level that is out of state.)
- **Class 6:** Wax Plain Block (no fancy mold) weight between 1 lb. and 2 lbs.
- **Class 7:** Beekeeping Arts and Crafts
- **Class 8:** Photography Close-up
- **Class 9:** Photography Scenic
- **Class 10:** Photography Portrait
- **Class 11:** Beekeeping Gadgets
- **Class 12:** Candles
- **Class 13:** Deep 10 Frame Super Art Contest (Paint exterior surfaces of the bee box.)
- **Class 14:** Video

**Mead – Please see Mead Competition Rules**

**Return of Entries**

With the exception of honey, which becomes the property of TBA at the time of entry, all entries will be donated to Texas Honey Bee Education Association for use in their fundraising efforts unless other arrangement are made with the Honey Show Team at the time of entry.

**General Rules**
The Honey Show judging criteria are designed to reflect exhibitor skill, shine a favorable light on Texas beekeeping, and create a learning experience. Items over which one has no direct control are de-emphasized. In the extracted, creamed and chunk honey classes, a judge’s personal taste of the natural flavor or color of honey will not affect scoring. However, alteration of either color or flavor in handling or preparation of the entry by the beekeeper will adversely
The Texas Honey Show is sponsored by the Texas Beekeepers Association (TBA) and is open to all. Entries other than mead may be hand-delivered on behalf of a qualified entrant by another person. Please see Mead Competition Rules for drop off information pertaining to mead entries.

One entry may be made in each honey class by one individual, the individual’s family, or individual’s apiary. All hive product entries must be a product of the exhibitor’s own bees. Artwork must be produced solely by the exhibitor. Photography is limited to one entry per class.

Entries dropped off the day of judging must be received by 10:00 AM. Registration is by paper entry forms only.

Complete the 2020 Texas Honey Show Entry Form at the end of this Rules document. Please see Mead Competition Rules for mead entry forms.

At the time of registration, the Show Secretary inconspicuously labels each entry.

At time of receipt, all honey entries become the property of TBA.

Extracted honey must be submitted in a standard one-pound glass queen-line or Gamber Classic jar, with plain metal or plastic lid. (No labels affixed.)

Extracted honey must be submitted in a standard one-pound glass queen-line or Gamber Classic jar, with plain metal or plastic lid. (No labels affixed.)

Creamed honey must be submitted in a 1-lb. round chunk honey jar (has small shoulder) or straight cylinder glass jar. (No labels affixed.)

Chunk honey must be submitted in a 1-lb. round chunk honey jar (has small shoulder) or straight cylinder glass jar with standard lid. (No labels affixed.)

The “Black Jar” entry will be obscured by the Show Secretary when received.

Do not label products in any way before arrival. Show Secretary will label every item with the Texas Honey Show Identification Labels.

After submitting entries to the Show Secretary, competitors may not enter the area where the entries are placed. Exception may be given to those entering the Arts and Crafts and Gadget classes.

Judging will take place Saturday with results posted on the TBA Facebook Page.

Judging Criteria for maximum of 100 points:

1-2 Extracted Honey: Extracted Honey (0 mm to 50mm) LIGHT/AMBER, Extracted Honey, one jar of (51mm to 140mm) DARK/AMBER. Extracted honey must be submitted in one standard one-pound glass jar in queen-line type or Gamber Classic jars, with plain metal or plastic lid. No labels affixed.

10 points: DENSITY (water content above 18.6% is disqualified; below 15.5% will be docked points.)
15.5 - 17.0 % is 10 points
17.1 - 18.0 is 9 points
18.1 - 18.6 is 7 points

20 points: ABSENCE OF CRYSTALS

40 points: CLEANLINESS

Without lint – 10
Without dirt – 10
Without wax – 10
Without foam – 10

10 points: FLAVOR (points reduced ONLY for honey flavor adversely affected by processing); disqualified if fermented.

10 points: CONTAINER APPEARANCE (dust, dirt, smudges, honey, or other foreign material on the rim or outside of the container will result in point deductions.)

10 points: ACCURACY OF FILLING (jars filled to the top of the bead, molded on the jar, no visible gap between bead and lid, not over 3/8 inch from top of jar.)
3. CREAMED HONEY: 1-lb. round chunk honey jar (has small shoulder) or straight cylinder glass jar. No labels affixed.
30 points: FINENESS OF CRYSTALS
25 points: FIRMNESS
20 points: CLEANLINESS AND FREEDOM FROM FOAM
15 points: FLAVOR points reduced if affected by processing; disqualified if fermented.
10 points: ACCURACY OF FILLING

4. CHUNK HONEY: 1-LB round chunk honey jar (has small shoulder) or straight cylinder glass jar. No labels affixed.
20 points: NEATNESS AND UNIFORMITY OF CUT (Upgrade for parallel, 4-sided cuts, Downgrade for ragged edges)
20 points: ABSENCE OF WATERY CAPPINGS, UNCAPPED CELLS AND POLLEN
20 points: CLEANLINESS ABSENCE OF TRAVEL STAINS, FOAM, WAX FLAKES & CRYSTALLIZATION
20 points: UNIFORMITY OF APPEARANCE COLOR, THICKNESS OF COMB, ACCURACY OF FILL
10 points: DENSITY (water content above 18.6% is disqualified)
10 points: FLAVOR (reduced points if adversely affected by processing); disqualified if fermented

5. BLACK JAR HONEY: Entries are to be submitted in one jar of any type. Show Secretary will obscure honey upon entry into the show. 1st place ribbon only. Not eligible for Best in Show Honey Award. Class Judging Criteria: Solely on the merits of its taste.

6. BEESWAX BLOCK: Beeswax entries must be natural, unbleached, 100% beeswax. Weight range of 1-lb. - 2-lb. only. Wax to be smooth and can be block, square, round, or rectangular in shape, no fancy mold, and no indentations of letters from mold. Wax block must be wrapped in transparent plastic wrap (such as Cling Wrap). Entry label will be affixed to the film.
35 points: CLEANLINESS
20 points: UNIFORMITY OF APPEARANCE
15 points: COLOR
15 points: AROMA
15 points: ABSENCE OF CRACKS & SHRINKAGE

7. BEEKEEPING ARTS AND CRAFTS: This category includes any type of art. It can include batik, encaustic painting, collage, mixed media, quilts, painting, knitting, embroidery, and so forth. Exhibitors’ names must not be shown.
25 points: ARTISTIC MERIT
25 points: ORIGINALITY
25 points: SKILL INVOLVED
25 points: DESIGN

ALL PHOTOGRAPHY: Photograph must by size of 8”x10”, horizontal or vertical. Photographer submitting an entry retains all legal copyrights. Exhibitor of the first-place photo entry agrees that the photo will be featured as a 2021 TBA Journal cover and cover of the TBA brochure. All photo exhibitors agree that photo entries may be used in the TBA calendar produced the following year.
35 points: COMPOSITION
35 points: TREATMENT OF SUBJECT MATTER
30 points: QUALITY AND PRESENTATION

8. SCENIC: Must be a photo of a honeybee yard, truck transporting bees, installing packages, doing a hive check, beehive removal, swarm trap, or other bee activity.

9. PORTRAIT: Must be a portrait of a person, or group of people doing something involving beekeeping.

10. CLOSE UP: Must be a close up of a bee or bees (anywhere).

11. BEEKEEPING GADGETS: Beekeeping gadgets accompanied with written description of the use and function of the gadget. Exhibitors’ names must not be shown.
25 points: EXPLANATORY TEXT
35 Points: PRACTICALITY
15 points: EASE OF REPRODUCTION
10 points: HELP TO BEEKEEPING
15 points: ORGINALITY

12. CANDLES: You must submit 3 identical candles. Candles will be judged on cleanliness and uniformity in size and shape. Candles must have a flat base and will be displayed upright. Wicks must be trimmed to 10mm in length.
35 points: CLEANLINESS/ORGINALITY
20 points: UNIFORMITY OF APPEARANCE
15 points: COLOR
15 points: AROMA
15 points: ABSENCE OF CRACKS & SHRINKAGE

13. Deep 10 Frame Super Art Contest: An artistic design of your imagination painted on a deep super 10 frame box. Only the outside of the box will be judged. Do not paint the inside.
25 points: ARTISTIC MERIT
25 points: ORIGINALITY
25 points: SKILL INVOLVED
25 points: DESIGN

14. Short Film “What I Love About Beekeeping!”:
1.) The film must not run longer than two (2) minutes, including title and credits.
2.) The film must be submitted on a USB drive.
3.) Please do not use copyrighted material in your video.
4.) By entering this category, you are giving TBA and its related entities, the rights to post your film on their Websites, Facebook pages, or to use in marketing efforts, including for fundraising. Your video may also be aired at TBA events such as the “Summer Clinic” and “Fall Convention”.
5.) First place winner will receive a trophy and new GOPRO.
35 points: COMPOSITION
35 points: TREATMENT OF SUBJECT MATTER
30 points: QUALITY AND PRESENTATION
Texas Honey Show Entry Form  
Saturday October 24th, 2020

Name: ________________________________________    Email: _______________________________

Mailing Address: ______________________________________________________________________

Cell phone: _______________________________ City or Bee Club______________________________

Number of colonies: ________ (Small-Scale fewer than 25 colonies, Sideliner 25 to 300 colonies, 
Commercial over 300 colonies.)

<table>
<thead>
<tr>
<th>CLASS</th>
<th>Entry QTY</th>
<th>$0 Fee</th>
<th>Entry #</th>
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</thead>
<tbody>
<tr>
<td>Class 1: Extracted Honey, one jar (0 mm to 50mm) LIGHT/AMBER</td>
<td>________</td>
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<tr>
<td>Class 2: Extracted Honey, one jar (51mm to 140mm) DARK/AMBER</td>
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<td>Class 3: Creamed Honey, one jar</td>
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<td>Class 4: Chunk Honey, one jar</td>
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<td>Class 5: “Black Jar” Honey, one jar</td>
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<td>Class 6: Wax Plain Block (no fancy mold) weight between 1 lb. and 2 lbs.</td>
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<tr>
<td>Class 7: Beekeeping Arts and Crafts</td>
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<td>Class 8: Photography Close-up</td>
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<td>Class 9: Photography Scenic</td>
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<tr>
<td>Class 10: Photography Portrait</td>
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<tr>
<td>Class 11: Beekeeping Gadgets</td>
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<tr>
<td>Class 12: Candles</td>
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<tr>
<td>Class 13: Deep 10 Frame Super Art Contest</td>
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<tr>
<td>Class 14: Video Short: “What I love about beekeeping”</td>
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</tbody>
</table>

Total # of Entries  __________  Free 2020 $  
Total Cost  __________
Texas Beekeepers Association
Serving beekeepers since 1880.

Mead Amateur Division Competition Rules
By entering the competition, you agree to be bound by the rules.
Please read them carefully.

1. Only home-produced amateur meads may be entered.

2. All meads are required to have Texas honey. The source(s) of the honey or beekeeper name must be declared in the entry description. Entries made with non-Texas honey, or entries without the source(s) of honey disclosed, will be disqualified. All entries become property of the Texas Beekeepers Association Honey Show Competition. Entries will NOT be returned to entrants under any circumstances.

3. Entry Fees: All entry fees are waived for the 2020 Honey Show.

4. This is our third year doing the judging in-house and we want to be sure we have enough judges. We will take new entries on registration day, but PLEASE, PLEASE email us at soulhoney@pwhome.com with a copy of your entry form prior to October 10. Our judges can only review so many meads. It is important to have enough judges to get the best results.

5. Two 12oz or larger bottles are required for evaluation. If entering smaller bottles, three bottles are required to qualify for Best of Show. If you send fewer bottles, we will do our best, but we cannot guarantee there will be a sufficient quantity to fully evaluate your entry.

6. Bottles MUST be labeled with the registration entry form titled “Texas Beekeepers Association Mead Competition Form” and declared BJCP style category. It is strongly preferred you print the form from the registration website and affix them using rubber bands. (We recommend you put the form in a gallon zip lock bag to protect the document and use rubber bands to attach it to each bottle.) Please attach a copy of the filled-out form to each bottle for identifying purposes. PLEASE DO NOT USE TAPE TO AFFIX LABELS OR DOCUMENTATION!!

7. The competition is Saturday, October 24, 2020. Entries must be dropped off during the designated time unless other arrangements are made. The earliest date for entry drop-offs is October 16, 2020 but must be arranged in advance (Call 940-765-2907). All other entries will be accepted October 23rd (Friday noon to 6:00pm) and October 24th (Saturday 8:00am to 10:00am). Remember entries dropped off the day of judging must be received by 10:00AM.

8. Texas Beekeepers Association is not liable for lost or misplaced drop-off entries.

9. Entries will be judged against the Beer Judge Certification Program (BJCP) style guidelines for the category entered. The competition organizer, head judge, judges, and stewards will not re-categorize your entry for you. If you enter it in the wrong category it will be judged in the wrong category which will affect your score. If you are unsure what category to enter a mead into, contact the competition organizer using the form on the competition registration website prior to registering your entry or email Robin Young at soulhoney@pwhome.com and she will get you the answers you need. Please note: One entry per person, per category.

10. We are NOT accepting any bottles by mail. Be sure to have all your paperwork filled out and attached to each bottle. DO NOT SHIP VIA THE UNITED STATES POSTAL SERVICE. SHIPPING OF ALCOHOL VIA THE USPS IS ILLEGAL. ANY ENTRIES SENT BY US MAIL WILL BE DESTROYED TO COMPLY WITH POSTAL REGULATIONS.
11. **Helpful information:** [https://www.bjcp.org/mead.php](https://www.bjcp.org/mead.php)
Copies of these Rules and Entry Forms may be found at [https://texasbeekeepers.org](https://texasbeekeepers.org)

12. **If you would like to volunteer for the Texas Honey Show send an email to** soulhoney@pwhome.com

<table>
<thead>
<tr>
<th>Entries may be shipped to:</th>
<th>Drop off locations:</th>
</tr>
</thead>
<tbody>
<tr>
<td>We are not taking shipped entries. Be sure to have your documentation filled out and attached to each bottle. We will accept entries: <strong>October 23rd (Friday Noon - 6:00pm)</strong> <strong>October 24th (Saturday 8:00am - 10:00am)</strong></td>
<td>% Texas Honey Show Team  The Nest Christian Academy  101 Frenchtown Rd.  Argyle, TX 76226</td>
</tr>
<tr>
<td><strong>Questions Call:</strong> Robin Young  (940) 765-2907 call or text</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>M1. Traditional Mead</th>
<th><em>Honey, water, yeast</em></th>
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</thead>
<tbody>
<tr>
<td>M1A. Dry Mead</td>
<td></td>
</tr>
<tr>
<td>M1B. Semi-Sweet Mead</td>
<td></td>
</tr>
<tr>
<td>M1C. Sweet Mead</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>M2. Fruit Mead</th>
<th><em>Honey, fruit, water, yeast</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>M2A. Cyser – apple and honey</td>
<td></td>
</tr>
<tr>
<td>M2B. Pyment – grape and honey</td>
<td></td>
</tr>
<tr>
<td>Berry Mead</td>
<td></td>
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<tr>
<td>M2D. Stone Fruit Mead – fruit with a pit and honey</td>
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<tr>
<td>M2E. Melomel – any other fruit combinations not in A-D</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>M3. Spiced Mead</th>
<th><em>Honey, spices, water, yeast</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>M3A. Fruit and Spice Mead</td>
<td></td>
</tr>
<tr>
<td>M3B. Spice, Herb or Vegetable Mead</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>M4. Specialty Mead</th>
<th><em>Honey, fruit and/or spices and/or grains, yeast</em></th>
</tr>
</thead>
<tbody>
<tr>
<td>M4A. Braggot and Honey Beer</td>
<td></td>
</tr>
<tr>
<td>M4B. Historical Mead Recipes</td>
<td></td>
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<tr>
<td>M4C. Experimental Mead</td>
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</tbody>
</table>

**Max Points: Judging Criteria for a maximum of 50 points**

- 10 BOUQUET AND AROMA
- 6 APPEARANCE
- 24 FLAVORS
- 10 OVERALL IMPRESSION
Texas Beekeepers Association Mead Competition Form
Serving beekeepers since 1880.

Please fill out a form for each bottle of mead submitted, put the filled-out form in a zip-lock bag, and use rubber-bands to attach it to each bottle of mead before you get to registration.

Vintner(s) Information

Your Name____________________________________ Street Address ____________________________________________
City __________________________ State __________ ZIP/Postal Code __________________________
Phone (H) (______) ________________ Phone(cell) (______) ________________ Email Address __________________________
Name of Beekeeping Club You are a Member of __________________________________________

Entry Information

Name-of-Vintner (Mead Maker) ____________________________________________________________________________
Category (No. M1-M4 found in Mead Rules) ______________ Subcategory (A-E found in Mead Rules) ________
Category/ Subcategory (print full names) ____________________________________________________________________________
Sweetness level (Dry, off dry, semi-sweet or sweet) __________________________________________________________
Honey Varietal __________________________________________________________
Location Produced (County in Texas) __________________________________________________________________________
Apiarist Who Produced/Harvested the Honey ________________________________________________________________
Start Date (When did you make the must and pitch the yeast) __________________________________________________

Cut Here
Specialty Licence Plate

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Borntrager Bee Farm  
4036 Gaitan Lane, Beeville, TX 78102  
(361) 362-3283  
(361) 362-3281

<table>
<thead>
<tr>
<th>5 Frame Nuc</th>
<th>1-24</th>
<th>25-99</th>
<th>100 up</th>
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<tbody>
<tr>
<td>$155</td>
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<tr>
<td>Single Starter Hive with 5 Frames of Bees</td>
<td>$205</td>
<td>$200</td>
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<table>
<thead>
<tr>
<th>1-9</th>
<th>10-24</th>
<th>25-99</th>
<th>100 up</th>
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</thead>
<tbody>
<tr>
<td>Queens</td>
<td>$25</td>
<td>$23</td>
<td>$21</td>
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<tr>
<td>Virgins</td>
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<td>$10</td>
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<tr>
<td>Queen Cells</td>
<td></td>
<td>$3</td>
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</table>

WE ARE REDUCING OUR INVENTORY.

COMPLETE HIVES FOR SALE
10 FRAMES, TOP AND BOTTOMS

1 DEEP OR
2 MEDIUM OR
1 DOUBLE BOX NUC
DEPENDING ON WHAT WE HAVE AVAILABLE
$250.00 EA.

MINIMUM OF 25 UP TO 400

WOOD IS ALL BOILED IN FOOD GRADE PARAFFIN.

MOST OF THE QUEENS ARE RUSSIAN

NO SYNTHETIC MITICIDE HAS BEEN USED ONLY APIGUARD

DEATH LOSS HAS BEEN ABOUT 6%.

OTHER EQUIPMENT IS ALSO AVAILABLE FOR PURCHASE.

MOST EQUIPMENT IS 2 – 5 YEARS OLD

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- Automobile
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- Life Insurance
- General Liability
- Home & Farm Insurance

We are Proud Members & Sponsors of:

- American Beekeeping Federation
- California State Beekeepers Association
- Michigan Commercial Beekeepers Association
- Montana State Beekeepers Association
- South Dakota Beekeepers Association
- Tennessee State Beekeepers Association
- Wisconsin Honey Producers Association, Inc.
- American Honey Producers Association
- Florida State Beekeepers Association
- Minnesota Honey Producers Association
- North Dakota Beekeepers Association
- Texas Beekeepers Association
- Washington State Beekeepers Association

Kevin Rader: Buzzus@beekeepingins.com
www.beekeepingins.com
888-537-7088
Renew your Membership, or Join Us.
www.texasbeekeepers.org
If you change your address or email please contact
Shirley Doggett at sdoggett@mindspring.com
or call (512) 924-5051
Look for the Honey Locator and Events Calendar
Listing of Local Beekeepers’ Associations in Texas with TBA Delegate and Regular Meeting Information Shown for Each
Please forward any changes and/or additions to
Leesa Hyder, Executive Secretary, execsec@texasbeekeepers.org

Alamo Area Beekeepers Association
Rick Fink - (210) 872-4569
president@alamobees.org
www.alamobees.org
Meetings: 3rd Tuesday on odd # months
Helotes Ind. Baptist Church
15335 Bandera Rd., Helotes at 7 pm

Austin Area Beekeepers Association
Dodie Stillman - (512) 560-7550
austinareaabeekers@gmail.com
facebook.com/groups/AustinAreaBeekeeperAssociation
www.meetup.com/Austin-Urban-Beekeeping/
Meeting: 3rd Monday of each month at 7pm
Frank Fickett Scout Training and Service Center
12500 N I-35, Near Parmer Lane, Austin

Bees in the East Club
Mark de Kiewiet (210) 863-8024
beesintheeast@att.net
Meetings: 4th Saturday of each month at 10 am
Water Garden Gems, 3230 Bolton Road, Marion,

Bell/Coryell Beekeepers Association
Frank Morgan - (254) 423-2579
bellcoryellbeeclub@gmail.com
Meetings: 3rd Tuesday of each month (except December) at
Refuge Ministries, 2602 S. FM 116, Copperas Cove - 7pm

Big Country Beekeepers Association
Ken Hobbs - (325) 665-4045
paniolobee@icloud.com
Meetings: 3rd Tuesday of each month except December at 6:30 pm
Ben E. Keith Company Beverage Distributors (Budweiser Co.)
2141 Cottonwood St, Abilene
(entrance on Cottonwood St next to flagpole

Brazoria County Beekeepers Association
Steve Brackmann - (832) 884-6141
stevenbrackmann@yahoo.com
bcba@brazoria-county-beekeepers-association.com
www.brazoria-county-beekeepers-association.com
Meetings: 2nd Monday of each month
Brazoria County Extension Office, 21017 CR 171, Angleton at 6:45 pm

Brazos Valley Beekeepers Association
Nathan Krueger - (979) 324-1160
info@bveebks.org
www.bveebks.org
Meetings: 3rd Tuesday of each month (except Dec.)
First Christian Church, 900 S Ennis St., Bryan from 6pm

Caddo Trace Beekeepers Association
Terry Wright - (903) 856-8005
twright7021@yahoo.com
Meetings: 2nd Monday of each month
Titus County Agrilife Ext. Bldg., 1708 Industrial Rd., Mount Pleasant
at 7 pm

Caprock Beekeepers Association
Victoria Watts - (806) 392-2355
mystique175@att.net
Meetings: 3rd Thursday of each month at 6:30 pm
Freeway Bible Chapel, 5507 Marsha Sharp Freeway, Lubbock 79407

Central Texas Beekeepers Association
Michael Kelling - (979) 277-0411
CentralTexasBeekeepers@gmail.com
www.centraltexasbeekeepers.org
Meetings: Monthly on the 4th Thursday (except November and December)
Washington County Fairgrounds, 1305 E Bluebell Rd., Brenham at 7pm

Chisholm Trail Beekeepers
Scott Zirger (682) 385-0008 or (510) 301-5796 (cell)
scott@zirger.us or chisholm-trail-beekeepers@googlegroups.com
Meetings: Last Monday of each month
United Cooperative Services, 2601 S Burleson Blvd, Burleson

Collin County Hobby Beekeepers Assn.
Russell Dittfurth - (972) 658-3951
president@chba.org
www.chba.org
Honey Queen Program: honeyqueenchair@CCHBA.org
Meetings: 2nd Monday of each month at 6:30 pm
Collin College Conference Center, (Central Park Campus)
2400 Community Dr., McKinney

Colorado County Beekeepers Association
David Behlen (832) 230-5740
coloradocountybeekeepers@gmail.com
Meetings: 2nd Thursday of each month at 6:00 pm
316 Spring Street, Columbus

Comal County Beekeepers Association
Julie Morgan - (210) 475-2924
ejulie.morgan@gmail.com
Meetings: 1st Thursday of each month
Beefy’s on the Green Restaurant, upstairs room
12910 US Hwy 281 N at 6:30 pm

Concho Valley Beekeepers Association
Rex Moody - (325) 650-6360
cvbeekeeper@gmail.com
Meetings: 3rd Tuesday of each month Jan-Nov at 6:30 pm
Texas A&M res. & Ext. Center, 7887 US Hwy 87 N, San Angelo

Deep East Texas Beekeepers Association
Ellen Reeder - (337) 499-6826
ellenswartz@sbcglobal.net

Denton County Beekeepers Association
Gary Barber - (972) 768-5505
board@dentonbees.com
www.dentonbees.com
Meetings: 2nd Tuesday of each month at 6:30 pm
Please see calendar for location
Dino-Beekeepers Association
Chip Hough (817) 559-0564
dino-beeclub@hotmail.com
www.dino-bee.com
Meetings: 2nd Tuesday of month at 6:30 pm
Glen Rose Citizens Center, 209 SW Barnard St., Glen Rose

East Texas Beekeepers Association
Richard Counts - (903) 566-6789
dick.counts4450@gmail.com
www.etba.info
Meetings: 1st Thursday of each month at 6:45 pm;
Whitehouse Methodist Ch., 405 W Main (Hwy 346), Whitehouse

Elgin Area Beekeepers Association
Jerry Lee - (917) 710-6072
elginbeekppers@gmail.com
Meetings: 2nd Tuesday of the month at 7 pm
Various Locations

Elm Fork Beekeepers Association
Jan Hodson - (940) 637-2702
janrhodson@gmail.com
Meetings: 3rd Thursday of each month
Landmark Bank, 1112 E California St., Gainesville, TX 76240
at 6:30 pm

Erat County Beekeepers Association
Kay Purcella - (325) 330-0745
kaysyellowrose@hotmail.com
Meetings: 3rd Monday of each month, Texas Agrilife Research and
Extension Center, 1229 N US Hwy 281, Stephenville at 7pm

Fayette County Beekeepers Association
Mike Mathews (713) 805-9673
mmathews324@gmail.com
Meetings: First Saturday of the month, Feb, April,
June, August, October and December at 3 pm
Fayette County Ag. Bldg., 240 Svoboda Ln., La Grange

Fort Bend Beekeepers Association
Lynne Jones - (713) 304-8880
info@fortbendbeekeepers.org
Meetings: 2nd Tuesday of each month (except December) at 7:30 pm
Bud O’Schieles Community Center, 1330 Band Rd., Rosenberg

Fredericksburg Beekeepers Association
Joe Bader - (830) 537-4040
joebees@gmail.com
Meetings: Third Thurs. of even number months (excl. Dec) at 6:30 pm
Gillespie County Ext. Off., 95 Frederick Rd., Fredericksburg

Harris County Beekeepers Association
Jeff McMillin - (713) 203-6348
jefferylms@yahoo.com
www.harriscountybeekppers.org
Meetings: 4th Tuesday of each month at 7pm
Golden Acres Center, 5001 Oak Ave., Pasadena

Hays County Beekeepers Association
Nathalie Misseray (512) 699-0605
hayscountybea@gmail.com
Meetings: 3rd Wednesday of each month at
Vista Brewing, 13551 FM 150, Austin, TX 78737 at 6:30pm

Heart of Texas Beekeepers Association
Gary Bowles (254) 214-4514
gm.bowles@yahoo.com
Meetings: 4th Tuesday of each month (except Dec.) at 7 pm
in Lecture Hall
MCC Emergency Services Education Center, 7601 Steinbeck Bend
Road, Waco

Henderson County Beekeepers Association
Kathi Murphy-Boley (972) 467-5092
kdzmurphy@gmail.com
Meetings: 3rd Thursday of the month at 6:00 pm
Faith Fellowship Church, 5330 Highway 175, Athens, TX 75762

Hill County Beekeepers Association
Robin Sliva - (254) 205-0534
rs.plumleeplace@gmail.com
Meetings: 3rd Tuesday of the month at 6:30 pm
Hill County Courthouse Annex, 126 S Covington St., Hillsboro

Hopkins County Beekeepers Association
Jon Dalzell - Secretary, (214) 395-1730
dalzelljon@aol.com
Meetings: 3rd Thursday of the month at 6:30 pm
Hopkins County Agrilife Bldg., 1200 W Houston St., Sulphur Springs

Houston Beekeepers Association
Shelley Rice - (832) 545-7178
info@houstonbeekeepers.org
www.houstonbeekeepers.org
Meetings: 3rd Tuesday of each month at 7:30 pm
Bayland Community Center, 6400 Bissonet St., Houston

Houston Natural Beekeepers Association
Dean Cook
houstonnaturalbeekeepers@gmail.com
Meetings: Second Saturday of the month at 11 am
1702 Rothwell, Bldg C, Houston

Johnson County Beekeepers Association
Bruce Watts, Jr. - (817) 992-2294
bruce.jr@sbcglobal.net
Meetings: 2nd Tuesday of each month at 6:30 pm
2099 W FM 917, Joshua

Lamar County Beekeepers Association
Randall Childers - (903) 249-9105
lamarcoa@gmail.com
Meetings: 1st Thursday of the month at 6:30 pm
Lamar County Fairgrounds, Bldg B, 570 E Center St., Paris

Liberty County Beekeepers Association
Cameron Crane - (409) 658-3800
info@libertycountybeekppers.org
www.libertycountybeekeepers.org
Meetings: 1st Thursday of each month at 6:30 pm
Liberty Agrilife Extension Office, 501 Palmer Ave., Liberty

Longview Beekeepers Association
Karin Bayne - (903) 261-3021
Meetings: 4th Thursday of each month at 6 pm
Texas Agrilife Extension Office, 405 E Marshall St., Longview
Marshall Beekeeping Association
Beth Derr - (936) 591-2399
marshallbeekeeping@gmail.com
Meetings: 2nd Thursday of each month at 5:30 pm
Cumberland Presbyterian Church, 501 Indian Springs Dr., Marshall

Montgomery County Beekeepers Assn.
Jerry Maxwell - (281) 771-5625
mocebees@gmail.com
www.mocebees.com
Meetings: 3rd Monday of each month at 6:30 pm
Montgomery County Extension Office, Tom Leroy Education Bldg., 9020 Airport Road, Conroe

North East Texas Beekeepers Association
Connor White - (903) 360-2253
connor.white.1969@gmail.com
nethacanton@outlook.com
Meetings: 2nd Monday of each month at 6:30 pm
Canton Fairgrounds, 24780 TX 64
Canton, TX 75103

Palo Duro Bee Club
Paige Nester - (806) 678-8048
nesterpaige@gmail.com
Meetings: 1st Thursday of each month
Creek House Honey Farm, 5015 4th Ave, Canyon

Pinneywoods Beekeepers Association
Terry McFall - (409) 289-7387
tdmcfall@hotmail.com
Meetings: 2nd Thursday of each month at 6:30 pm
Lufkin/Angelina County Chamber of Commerce
1615 S Chestnut St. Lufkin (just off Loop 287)

Red River Valley Beekeepers Assn.
Larry Roderick (940) 237-2814
roderickwaterwells@gmail.com
Meetings: 3rd Tuesday of each month (except December) at 7 pm
Bolin Science Hall Room 209, Mid West State University,
310 Taft Blvd., Wichita Falls

Rusk County Beekeepers Association
John Stewart - (903) 842-4433
jes.stewart@gmail.com
Meetings: Last Thursday of each month at 6 pm
Church of the Nazarene, 906 W Main St, Henderson

San Marcos Area Bee Wranglers
Leslie Patterson - (830) 305-3493
smabewranglers@gmail.com
Meetings: 2nd Wednesday of the month (June through February)
2nd and 4th Wednesdays (March through May) at 7 pm
Pecan Park Riverside RV Park, 50 Squirrel Run, San Marcos

Southwest Texas Beekeepers Association
Cynthia Schiotis (210) 317-5596
swtexasbeekepers@gmail.com
Meetings: 3rd Thursday of odd numbered months at 6pm
Sutton County Public Library, 306 E Mulberry St., Sonora

Temple Area Beekeepers Association
Jim Billings (254) 760-2053
bolly21351@aol.com
Meetings: 2nd Thursday of each month at 7pm
Troy Community Center, 201 East Main Street, Troy

Texarkana Beekeepers Association
Sarah Clinesmith - (903) 490-1080
texarkanabeekkeepersassociation@gmail.com
Meetings: 3rd Monday of each month at 6pm
Texarkana Public Library, 600 W 3rd St Texarkana

Texas Hill Country Beekeepers Association
Linda Williams - (830) 688-0560
texashillcountrybeekeepers@gmail.com
facebook.com/TXHillCountryBKAssn/
Meetings: 4th Tuesday of odd months at 6:30 pm
Schreiner University, 2100 Memorial Blvd, Kerrville

Travis County Beekeepers Association
Tanya Phillips - (512) 560-3732
traviscountybeekeepers@gmail.com
www.TravisCountyBeekeepers.org
https://www.facebook.com/groups/TravisBeeks/
Meetings: First Monday of the month at 7 pm
Zilker Botanical Gdns., 2220 Barton Springs Rd., Austin

Tri County Beekeepers Association
Erin Davis - (903) 389-3436
erin.davis@ag.tamu.edu
Meetings: 4th Tuesday of each month at 5:30pm
Sam’s Restaurant, Fairfield, TX

Tyler County Bee Club
Scott Martin - (409) 283-4507
tcbclub16@gmail.com
Meetings: 4th Tuesday of each month at 6 pm
Nutrition Center, 201 Veterans Way, Woodville

Walker County Area Beekeepers Assn.
Larry Fuchs - (936) 661-0633
walkercountybeekeepers@gmail.com
Meetings: Last Thursday of each month at 7 pm
Walker Education Center, 1402 19th St., Huntsville

Williamson County Area Beekeepers Assn.
Gillian Mattinson - (512) 961-9955
gillmatties@gmail.com    www.wcaba.org
Meetings: 4th Tuesday of each month at 7 pm (except December)
Georgetown Public Library, 402 W 8th St., Georgetown

Wise Texas Bee Club
Donny Johns - (817) 939-3249
info@wisetexasbeecub.org
Meetings: First Thursday of the month at 6pm
Public Library, Bridgeport

Wood County Beekeepers Association
Bill Zimmer - (469) 222-3901
woodcountybeekeepers@gmail.com
Meetings: First Tuesday of every month at 7 pm
The Red Barn, 100 CR 4830, Winnsboro
# Directors -at-Large

<table>
<thead>
<tr>
<th>Area 1</th>
<th>Dodie Stillman</th>
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<tbody>
<tr>
<td></td>
<td><a href="mailto:stillmandodie@gmail.com">stillmandodie@gmail.com</a></td>
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<tr>
<td></td>
<td>1602 Blanchard Drive</td>
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<td></td>
<td>Round Rock, TX 78681</td>
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<td>(512) 560-7550</td>
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<tr>
<th>Area 2</th>
<th>Robin Young</th>
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<td></td>
<td><a href="mailto:robinyng@pwbhome.com">robinyng@pwbhome.com</a></td>
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<td></td>
<td>13737 FM 1171</td>
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<td></td>
<td>Northlake, TX 76262</td>
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<td></td>
<td>(940) 765-2907</td>
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<tr>
<th>Area 3</th>
<th>Charlie Agar</th>
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<tbody>
<tr>
<td></td>
<td>charles <a href="mailto:agar@yahoo.com">agar@yahoo.com</a></td>
</tr>
<tr>
<td></td>
<td>861 Twin Oaks Drive</td>
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<td>New Braunfels, TX 78130</td>
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<td></td>
<td>(803) 708-8797</td>
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<tr>
<th>Area 4</th>
<th>Roger Farr</th>
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<tbody>
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<td></td>
<td><a href="mailto:rdfarr@gmail.com">rdfarr@gmail.com</a></td>
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<td></td>
<td>6073 Farm Road 2348</td>
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<td></td>
<td>Mount Pleasant, TX 75455</td>
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<td></td>
<td>(979) 436-5310</td>
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<tr>
<th>Area 5</th>
<th>Monica Siwiak</th>
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<td><a href="mailto:monicasiwiak@gmail.com">monicasiwiak@gmail.com</a></td>
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<td></td>
<td>7023 Wheaton Hill Lane</td>
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<td></td>
<td>Richmond, TX 77407</td>
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<td>(281) 627-7700</td>
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<th>Area 6</th>
<th>Myra Smith</th>
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<td></td>
<td><a href="mailto:myras29@gmail.com">myras29@gmail.com</a></td>
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<td></td>
<td>PO Box 37</td>
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<td></td>
<td>Hughes Springs, TX 75656</td>
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<td></td>
<td>(903) 639-2910</td>
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Picture from Lolita Bader