

The Bee Line

Pineywoods Beekeepers Association

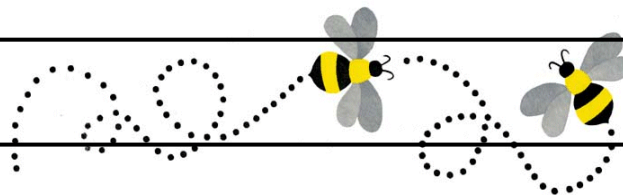
Next meeting Thursday, September 9, 6:30 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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September Program

PBA member Kenny Standridge will talk about bee vacs. He'll demonstrate two that he's built, both completely different, and will show you how to build your own.

Due to the increase in the number of Covid cases, masks are encouraged.

Beverages: Richard Peters; Snacks: Rachel Payne, Ken & Gaye Standridge

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 or texasbeegirl@gmail.com so that we can supply them.

Assorted Buzziness

There will be a Board meeting at 5:30 on Sept 9 (one hour before our monthly meeting). Non-Board members are welcome to attend.

Elections for the 2022 Board will be held in November. If you'd like to volunteer for a position or nominate someone, please see a current Board member.

What's Buzzing

September is National Honey Month! The National Honey Board has partnered up with several companies who make products with honey – Purely Elizabeth, Justin's, Lost Cause, Melle, and Companion Baking. Purchase participating products during Sept, and they'll donate to Project Apis m., the largest honey bee non-profit in the US.

See <http://honeysaveshives.com/> or <https://www.projectapism.org/> for more info.

10/23-24 – Natural Beekeeping Workshop, Cabool, MO. \$399, \$299 per person for a party of 2 or more.
<https://horizontalhive.com/natural-beekeeping-conference/seminar-workshop-course.shtml>

10/30 – Advanced Natural Beekeeping Workshop, West Plains, MO. \$149 before Sept 30, \$199 during Oct.
<https://horizontalhive.com/natural-beekeeping-conference/kirk-webster-advanced.shtml>

These workshops in MO are put on by Dr. Leo Sharashkin, editor of *Keeping Bees with a Smile* and founder of HorizontalHive.com. He keeps Layens hives, about which Karen gave a program a few months ago. She plans to go (I believe to the Oct 30th workshop).

11/6-7 – Texas Beekeepers Association Annual Convention, Galveston. Keynote speakers are Dr. Lewis Bartlett and Megan Mahoney. \$125/members, \$160/non-members, \$50 for 17 and under. <https://texasbeekeepers.org/annual-convention-2021/>

Microalgae is the Bee's Knees – Research indicates that different species of microscopic algae (“microalgae”) make an ideal substitute for pollen. “These single-celled organisms are easy to grow on a large scale, requiring just sunlight, nutrients, and shallow bodies of water to produce highly nutritious food for bees. Furthermore, microalgae are even capable of thriving in places where other crops cannot be grown, said Ricigliano. Its ecological viability, affordability, nutritional benefits, and ability to act as a biofertilizer and biofuel has enabled microalgae to be a ‘wonder crop’ of the future.”

https://tellus.ars.usda.gov/stories/articles/microalgae-is-the-bee-s-knees/?utm_medium=email&utm_source=govdelivery

At Home Beekeeping Series

Each presentation will be held on the last Tuesday of the month starting July 27th. You can watch these presentations live via Zoom at <https://auburn.zoom.us/j/904522838> or on the [Lawrence County Alabama Extension Office](#) Facebook page. There is no need to register in advance for these sessions, you can just log on a few minutes before the presentation begins.

Topics include:

- September 28: Using Varroa management tools in combination, with Dan Aurell (AU)
- October 26: Pollinating partnerships among bee species, with K. Delaplane (UGA)
- November 30: Viruses, with Alexandria Payne (TAMU)

If you are unable to attend the live session, recordings of these presentations will only be available on the Lawrence County Alabama Extension Office Facebook page for 2 weeks after each presentation.

More information about this series can be found on the event's Facebook page:

<https://www.facebook.com/events/212886730734383?ref=newsfeed>

Seasonal Tips

Robert Jones

September is another normally hot month but proves to be a transition time from no nectar flow to the fall weed flow at about the third week of the month in Deep East Texas.

The last queens and splits should be finalized and completed before the third week. Anything that is bad or not quite right should be remedied by removal of the queen. You only want good thriving queens going into this final phase before winter time.

Complete all evaluations of every hive and be satisfied with your evaluations. The last look will come at the end of the weed honey flow and you may need to stack together some more supers at that time.

Get an extra super on everything before the third week to capture 40 to 60 lbs of honey for wintering for every hive. The resources and the number of bees going into the winter will decide if they make it or not through the coming winter. Every hive, at a minimum, will need a medium honey super or, at best, an extra deep super to have enough resources. This should be your goal for every hive.

Comb-Grown Goodness

Carrot-Honey Sheet Cake

Naturally Sweet by America's Test Kitchen

1 $\frac{3}{4}$ cups flour
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
1 teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{3}$ cup plus $\frac{1}{4}$ cup honey
 $\frac{3}{4}$ cup vegetable oil
3 eggs
1 tablespoon vanilla
2 $\frac{2}{3}$ cups shredded carrots (4 carrots)

Preheat oven to 350 degrees. Grease and flour 13x9-inch baking pan. Whisk dry ingredients together in a bowl. In a large bowl, whisk wet ingredients until smooth. Stir in carrots. Add flour mixture and fold with rubber spatula until just combined. Scrape batter into pan and bake for 20-22 minutes. Let cool completely before frosting.

Honey Cream Cheese Frosting

12 ounces cream cheese, softened
8 tablespoons butter, cut into 8 pieces and softened
2 teaspoons vanilla
 $\frac{1}{8}$ teaspoon salt
6 tablespoons honey

Using stand mixer with whisk attachment, whip cream cheese, butter, vanilla, and salt on medium-high speed until smooth, 1-2 minutes. Reduce mixer speed to medium-low, add honey, and whip until smooth, 1-2 minutes. Increase speed to medium-high and whip until light and fluffy, 3-5 minutes.