

The Bee Line

Pineywoods Beekeepers Association

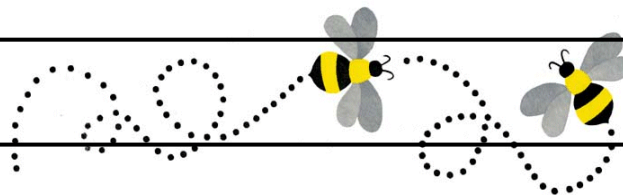
Next meeting September 12, 6:30 pm

Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

Volume 24 Issue 9



September 2024

September Program

The first day of fall is coming up this month. We'll have a group discussion about how to prepare our hives for winter as we ease into cooler weather.

Assorted Buzziness

2025 Board – Steven Josephsen is head of the nomination committee. If you'd like to serve on that committee, reach out to him at abaldtexan@yahoo.com or 936-615-2275.

If you're interested in serving on the Board, let him know. Positions available are Vice President, Secretary, Treasurer, Newsletter Editor, Apiary Manager, and Training Director.

The Board would appreciate your feedback on a number of issues. I've sent emails regarding these items, but I'll list them below as a reminder. If you have input, you can search your inbox and respond to the original message, or you can email me or another Board member.

- Meeting location – meal ideas, food limitations, room setup, etc. If money is preventing you from ordering, please see Wendy or Edward.
- Bee School – Hold in February?
- Club extractor – We have a 2-frame manual extractor that is available for member use. See Walter if you'd like to borrow it. Some ideas: have two small extractors, have a small and a large extractor, have a manual and an electric extractor
- Sugar or syrup in bulk – Do you have a source? If we find one, are you interested?

Show & Share Table – Wendy Doucet will have a special table at the meetings where you can display items you'd like to share with the group – new tools, diy beekeeping stuff, anything you're excited about! This would be a great place to congregate and socialize.

Meet the Members – Several years ago, we included this section in the newsletter. It fizzled out as people quit submitting information. Wendy and I would like to resurrect it. It's a good way to put faces with names and to get to know each other beyond our common interest in bees. Some of you submitted surveys that Wendy passed out at the last meeting. If you've already completed one, please text or email me a picture of yourself (and any family members that help with your bees). 936-715-0362 or texasbeegirl@gmail.com If you haven't, please do!

What's Buzzing

10/24 – **SFA Gardens Fabulous Fall Festival Plant Sale**, 9am – 2pm, Pineywoods Native Plant Center. The sale will feature an array of hard-to-find “Texas-tough” plants like East Texas native plants and pollinator-friendly selections. Expect to find great trees, including Japanese maples, red buds, bald cypress and more. A list of all available plants will be posted on the SFA Gardens website two weeks before the sale. Parking for the Fabulous Fall Festival will be available at SFA’s Janice A. Pattillo Early Childhood Research Center, located at 2428 Raguet St. Visitors are encouraged to arrive early and bring a wagon for their plants.

<https://www.sfasu.edu/academics/colleges/forestry-agriculture/research-outreach/sfa-gardens/visit-events>

11/15-16 – **Texas Beekeepers Association Annual Convention**, Austin. Keynote speakers Fred Dunn and Garrett Slater. Many breakout sessions to choose from. Pre-convention workshops on Thursday, 11/14. Several ticket options. <https://texasbeekeepers.org/annual-convention-2024/>

At-Home Beekeeping Series presented by the Lawrence Co. Alabama Extension Office. 6:30-7:30pm. Recordings from this series are available for **only two weeks** after each session on the Lawrence County Alabama Extension Office Facebook page. <https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

2024 Dates and Topics

September 24 — Bee Breeding in the Age of Genomics

Garrett Slater, Texas A&M

October 29 — Hot Topics in Beekeeping

Amy Vu, University of Florida

November 19 — Breeding for Varroa-Resistant Honeybees

Frank Rinkevich, USDA

December 31 — No Session

2025 Dates and Topics

January 28 — Coming Out of Winter

David Tarpy, North Carolina State University

February 25 — Honeybee Nutrition

Priya Chakrabarti Basu, Mississippi State University

March 25 — Colony Losses in the United States of America

Geoff Williams, Auburn University

April 29 — Honeybee Nest Architecture

Michael Smith, Auburn University

May 27 — TBD

Melanie Kirby, Institute of American Indian Arts

June 24 — TBD

Liz Walsh, United States Department of Agriculture-Agricultural Research Service

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 wintertime.

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 60lbs 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

Crispy Hot Honey Salmon Bites

<https://www.eatingwell.com/cripsy-hot-honey-salmon-bites-8551703>

- 1 pound center-cut salmon fillet, skinned and cut into 1-inch pieces
- 2 tablespoons unsalted butter
- 1 teaspoon kosher salt
- 1 teaspoon granulated garlic
- 1/2 teaspoon ground pepper
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon crushed red pepper, plus more for garnish
- 1 lemon, juiced
- 1 tablespoon hot honey, plus more for garnish
- Chopped fresh chives for garnish (optional)



Position oven rack 6 inches from heat source; preheat broiler. Toss salmon pieces with melted butter, salt, garlic, pepper, paprika, and crushed red pepper in a medium bowl. Arrange the salmon pieces in an even layer on a large rimmed baking sheet. Broil until lightly browned, 6 to 7 minutes. Meanwhile, whisk lemon juice and hot honey in a small bowl. Brush the hot honey mixture evenly over the salmon bites. Broil for 2 minutes. Transfer to a serving platter; garnish with chives, crushed red pepper and/or hot honey, if desired.

Honey-Sage Sweet Potatoes, Pears, and Walnuts

<https://www.midwestliving.com/recipe/honey-sage-sweet-potatoes-pears-and-walnuts/>

2 sweet potatoes, peeled, halved lengthwise and sliced 1/2-inch thick
2 medium pears, cored and sliced 1/4-inch thick
1 red onion, cut into 1/2-inch wedges
4 teaspoons olive oil
½ teaspoon kosher salt
¼ teaspoon ground black pepper
½ cup walnuts, coarsely chopped
1 tablespoon honey
2 teaspoons chopped fresh sage



In a 15x10x1-inch baking pan, toss together sweet potatoes, pears, and red onion. Drizzle with olive oil and sprinkle with salt and pepper; toss to combine. Spread in an even layer. Roast in a preheated 425°F oven 15 minutes. Stir in walnuts. Roast 5 to 10 more minutes. To serve, drizzle with honey and sprinkle with fresh sage.

Vineyard Pitcher Punch

<https://honey.com/recipe/vineyard-pitcher-punch>

750 mL red wine
2 cups apple juice
1/2 cup honey
1 cup strawberries, whole
11 oz. ginger ale or lemon-lime soda
ice cubes



Mix wine, apple juice, and honey in a large pitcher. Add lime slices and strawberries. Chill one hour or longer. Just before serving, add ginger ale and pour over ice cubes in tall glasses. Garnish each glass with some of the fruit.

Below, Bill Baxter of TAIS and Edward Doucet inspecting hives.

