

# The Bee Line

**Pineywoods Beekeepers Association**

Next Meeting Thursday, October 11, 7:00 pm

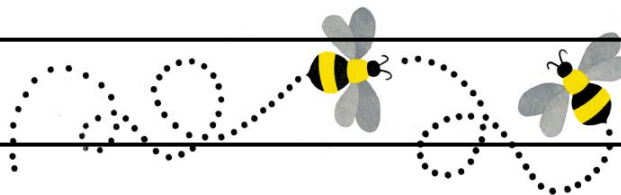
St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 18 Issue 10

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## October Program

This month's meeting will be an ever-popular Round Table Discussion. A few of our seasoned beekeepers will lead the discussion by sharing their insight in response to your questions. Concerns over your hives? Puzzled by your bees? Now is the time to get some answers, or at least some educated guesses!

Beverages: Ofelia Vasquez; Snacks: David Gallager, Rachel Payne, Roy Stark

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

## Assorted Buzziness

**PBA Apiary 2018 Honey Opportunity** – At this October meeting, there will be two 5-gallon buckets of honey available for distribution for set PBA donation amounts per size of container, first come - first served. Bring your containers and we'll pour the honey into it, or you can acquire a full bucket (bring your bucket & lid to transfer)!

Quart = \$15, 1 gal = \$50, 2 gal = \$75, 3 gal = \$100, 4 gal = \$125, 5 gal = \$150.

We'll be voting on the **2019 Board of Directors** at November's meeting. The Nominating Committee will be chaired by Immediate Past President Mike Kochanek. If you're interested in serving on the Board, please contact Mike at [mikekochanek44@gmail.com](mailto:mikekochanek44@gmail.com).

**If you haven't already, visit our new PBA website!** Thanks to new member and Youth Program family father, David Guy, for designing and initiating a comprehensive and gorgeous internet site containing PBA updates as well as honey bee and beekeeping education for members and our public community. If you have any suggestions, contact David Guy [david@pioneerdesign.net](mailto:david@pioneerdesign.net) and peruse our website at <http://pineywoodsbeekeepers.org/>

**Don't forget – you can also join us on Facebook!** Pictures, recipes, cartoons, questions and answers, links to articles... find all this and more on our Facebook page. Feel free to share your own photos or interesting bee-related articles you come across. Post questions, too; usually several people chime in! <https://www.facebook.com/groups/532642643606301/>

## Buy and Sell

For sale: **See PBA Apiary 2018 Honey Opportunity under “Assorted Buzziness.”**

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

Beekeeping supplies now available at Atwoods in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches and Corrigan, Lufkin Farm Supply & Nursery in Lufkin, Circle Three Feed in Jasper, Motts Hardware/TKC Knives in Spurger, and Tractor Supply in Lufkin, Fairmount Lumber & Hardware in Hemphill.

## What’s Buzzing

10/20 – **Downtown Nacogdoches Farmers Market Fall Fling**, 8am–2pm, Pearl Street – Variety of family activities and shopping.

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

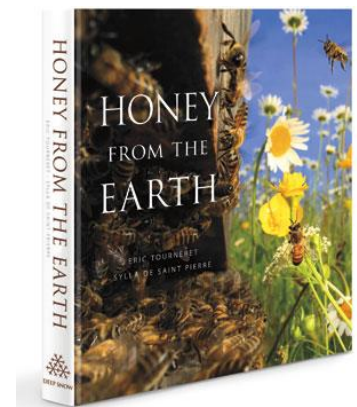
11/8 – **Texas Master Beekeeper Program Fall Exams**. Apprentice level exam 8am-12pm. Advanced and Master level exams 1pm-5pm. Testing will be limited to 45 people for the Apprentice level. For further info and to register, visit <https://masterbeekeeper.tamu.edu/>

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

***Honey From the Earth***. The English version of Eric Tourneret’s book has been released. Tourneret is an internationally acclaimed honey bee photographer who spent 15 years traveling the world to capture these photographs. The 12”x12” hardcover book contains 352 pages with over 300 full-cover photos. *(I checked the price: \$64.95. I’ll be waiting for it to go on sale!)*

<http://horizontalhive.com/keeping-bees-with-a-smile/honey-from-the-earth.shtml>

LSU AgCenter entomologist Kristen Healy and information technology manager Andrew Garcia have developed a **pollination education module for Minecraft**. Any teachers with a Minecraft Education license can implement the lesson into their classrooms. <http://www.lsuagcenter.com/profiles/rbogren/articles/page1538669841851>



## Seasonal Tips

Robert Jones

October will give us the major goldenrod flow along with a variety of other weeds this time of year. The flow can be exceptional but, again, if too much rain is falling the nectar can be washed out and you will need to supplement with sugar syrup. The fall flow normally lasts until the first fall frost but can be slowed by early cold snaps as well.

This is the time, at the end of this flow, to decide what needs help and what can stand on its own. Several things must be considered at this time. The quantity of honey must be at a minimum of 40lbs, or a medium honey super full above a deep brood box. Additionally, the quantity, or number, of bees must be observed. Hives with nests smaller in size than a basketball will not produce enough bees at this point to over-winter. On the coldest winter days, the over-winter process sees the outer layer of bees die off due to cold. If there are not enough bees at this point, the hive will be lost.

It is best to stack two weak colonies, picking the best laying queen of the two, for winter survival. Leaving both as they are will most likely see the die-off of both colonies. Saving the resources this way will allow you to easily spring-split this colony because it survived the winter with the resources that it needed.

## Comb-Grown Goodness

### Apple Lavender Muffins

*American Bee Journal*, Oct 2018, originally from *The Asheville Bee Charmer Cookbook*

- 1 c all-purpose flour
- ½ c whole wheat flour
- 2 Tbsp firmly packed light brown sugar
- 2 Tbsp baking powder
- ½ tsp salt
- ¼ c milk
- ¼ c lavender honey
- 2 Tbsp dried lavender flowers
- 1 stick unsalted butter, melted and cooled slightly
- 1 large egg, lightly beaten
- 2 medium Braeburn apples, peeled and cut into ¼" cubes (2 ½ c)
- Unsalted butter and lavender honey, for serving



Preheat the oven to 375°. Grease a standard-sized muffin pan with nonstick cooking spray and set aside. In a large bowl, whisk together the flours, brown sugar, baking powder, and salt. Add the milk, honey, lavender, butter, and egg. With a rubber spatula, stir until just combined. Fold in apples. Spoon the mixture into the prepared muffin pan, filling each cup about ¾ full. Bake for 25-30 min, or until muffins are golden brown and toothpick inserted in center comes out clean. Remove muffins from oven and let them cool for 5 min in the pan, then transfer to cooling racks. Serve with butter and additional lavender honey.

### **Baked Custard with Fresh Berry Compote** (single serving)

<https://www.cleaneatingmag.com/recipes/baked-custard-with-fresh-berry-compote>

- 1 egg
- 1/3 cup whole milk
- 2 tsp raw honey
- ¼ tsp pure vanilla extract
- ¼ cup roughly chopped fresh berries of choice
- 1 tsp fresh lime juice
- 1 sprig fresh mint



Preheat oven to 400°F. Lightly mist inside of 1-cup oven-safe jar with cooking spray. Bring a kettle of water to a boil. In a medium bowl, whisk egg, milk, honey, and vanilla. Pour into jar. Transfer jar to a roasting pan or ovenproof casserole dish and fill pan with just enough boiling water to go halfway up sides of jar. Bake until set, 20 minutes. Remove from oven and water bath and set aside until cooled to room temperature. Meanwhile, in a small glass bowl, combine berries and lime juice. Spread over custard and top with mint. Cover with lid and refrigerate. Make up to 1 day ahead.

### **Salted Honey Pie**

<https://www.keepingbackyardbees.com/salted-honey-pie/>

- ½ cup melted butter
- ¾ cup sugar
- 2 Tbsp cornmeal (the recipe calls for white cornmeal, but I find that yellow works just as well)
- ¼ tsp salt
- ¾ cup honey
- 3 eggs
- ½ cup heavy cream
- 2 tsp vinegar
- 1 tsp vanilla
- 1-2 Tbsp flake salt (Iodized table salt has a strong bitter flavor that doesn't work well.)
- 1 pre-baked frozen pie shell



Preheat oven to 350°. Mix butter, sugar, salt, and cornmeal to make a thick paste. Add honey, vanilla, and vinegar and mix until well incorporated. Fold in eggs, and the cream, and mix well. Pour filling into the pre-baked frozen shell and bake 45-60 minutes. Cover the rim of your crust with foil so the edge doesn't burn. The filling will puff up and the center will be a bit wiggly. Allow to cool completely. Top with sea salt.