

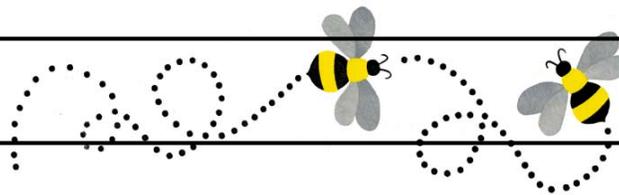
The Bee Line

Pineywoods Beekeepers Association

Next meeting TBA

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

Volume 20 Issue 10



October 2020

It's been decided that *The Bee Line* should continue. It may not be as robust as usual, but it's a good way to keep you informed of the few events that are happening. As always, if you have recipes, pictures, or stories to share, send them along.

Welcome (and welcome back) to our Brood...

Archie & D'Nese Haddox, Michael & Angela Hauck

What's Buzzing

10/24 – **Texas Honey Show**. This is usually held in conjunction with the TBA Annual Convention. The convention will be held on-line this year. Details below. Follow this link for info about the Honey Show and Mead Competition <https://texasbeekeepers.org/texas-honey-show-2020/>

11/7 – **Texas Beekeepers Association 2020 Virtual Beekeeping Event**. Keynote speakers Dr. Samuel Ramsey, Dr. David Tarpy, Dr. Ferhat Ozturk, and Sam Comfort. \$45 registration includes access to the LIVE portion and to a special repository of 20+ individual beekeeping video presentations that are being created right now from beekeepers from across the state of Texas. This feature will be the virtual equivalent to what normally would have been our breakout sessions. However, you don't have to worry about picking one at the expense of missing another! All of these videos will be available starting on the day of the event and will remain right there at your fingertips to watch at your leisure over the coming weeks and months. Plus, select presentations from our Keynote Speakers during the live portion of the event will also be converted over and placed into this video library. Registration opening soon at www.texasbeekeepers.org

11/12 – 11/14 – **Fall 2020 Texas Master Beekeeper Exams**. Exams will be virtual this year. Registration for the exam is now open. There is a \$75 registration fee and each participant must register in order to take the exam. <https://masterbeekeeper.tamu.edu/2020-fall-exam-registration/> In order to participate in the Apprentice level exam, you will need to have kept bees for at least one year and be registered with the Texas Apiary Inspection Service (<https://txbeeinspection.tamu.edu/files/2019/12/TAIS-registration-app-12-2019.pdf>). If you're taking the Advanced or Master level exam, you know what's required, but submitting your documentation binder will be different this year.

At-Home Beekeeping Series

The series is free of charge. Time for Q&A included. Meetings are 6:30-7:30 pm CST.

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 Fauval (Bee Informed Partnership)

Watch via Zoom Webinar <http://auburn.zoom.us/j/904522838>

or Facebook Live: <https://www.facebook.com/LawrenceCountyextension/>



Did you know...?

There is typically one queen per colony. She's the reproductive female of the colony and is identified by her very long abdomen. (Notice her wing length compared to her abdomen.) She can lay as many as 2,000 eggs per day. Her stinger is not barbed and is not used for defending the colony, but is used for killing rival queens.



Photo credits: Mt. Caramba Apiculture, UGA Extension

Buy and Sell

Wanted: Jay Jelinek is looking for a 9-frame manual radial extractor on legs. jjelinek1020@gmail.com or 936-637-4963

For sale: Varroa-resistant bees – 5-frame nucs (established comb/feed/brood/proven new queen) in your box in Groveton, \$120. Call for availability and reserve. FLOYD BEES/Rodger Floyd - After dark 936-831-2818 floyd@consolidated.net

Beekeeping supplies are 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, Fairmount Lumber & Hardware in Hemphill, and Tractor Supply in Center, Hemphill, Lufkin, and Nacogdoches. Shipley's Donuts has buckets with tight-fitting lids for inside-hive pail feeding - just make the holes. \$1 for small, \$2 for larger size.

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

Ginger Cookies Dipped in Honey

<https://www.saveur.com/article/recipes/ginger-cookies-dipped-in-honey-yak-kwa/>

For the syrup:

1/4 cup sugar

1/4 cup honey

1/8 tsp. kosher salt

For the cookies:

(2") peeled ginger

2 cups flour, plus more for dusting

1/8 tsp. kosher salt

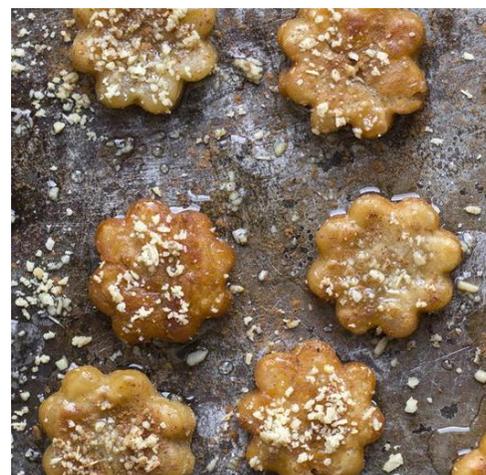
2 tbsp. sesame oil

3 tbsp. honey

2 tbsp. rice wine or sake

Oil, for frying

Ground cinnamon and crushed pine nuts, for serving



Make the syrup: Combine sugar, honey, salt, and 1/2 cup water in a 2-qt. saucepan. Bring to a boil; simmer for 5 minutes, stirring frequently. Remove from heat and cool.

Make the cookies: Blend ginger and 2 tbsp. water in a blender and purée until smooth. Pour through a strainer; set aside.

Combine flour, salt, and sesame oil in the bowl of a food processor; pulse until the mixture resembles fine breadcrumbs. Add ginger juice, honey, rice wine, and 2 tbsp. water; process until a smooth, pliable dough forms. Turn the dough out onto a lightly floured surface and roll it out into 1/4" thick circle, about 12" wide. Using a cookie cutter, cut dough into 20 cookies. Heat 2" oil in a 6-qt. saucepan until a deep-fry thermometer reads 300°. Working in batches, carefully slide cookies into oil and fry, flipping once, until puffed and golden, about 3-4 minutes. Using a slotted spoon, transfer to a baking sheet with a wire rack. Dip cookies into syrup; transfer to a serving plate. Dust with cinnamon and pine nuts, if using. Makes 20 cookies.