

The Bee Line

Pineywoods Beekeepers Association

Next meeting Thursday, November 11, 6:30 pm

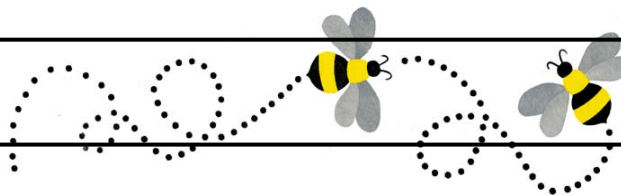
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 21 Issue 11

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November Program

Joanie Kochanek will present a slide show about planting for pollinators. You can curl up with seed catalogs and a hot beverage this winter, and you'll have plenty of time to order seeds!

Beverages: Rachel Payne; Snacks: Joanie Kochanek, Rachel Payne, Kenny & 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

Elections for the 2022 Board will be held this month. If you'd like to volunteer for a position or nominate someone, please see a current Board member. If you're a new member, don't let that stop you from volunteering. You should have some beekeeping experience to be Apiary Manager, but the other positions require little to no experience.

2022 slate of officers:

President – Steven Josephsen

Vice President – Walter McLendon

Secretary –

Treasurer –

Newsletter Editor –

Program Coordinator – Mary Steely

Apiary Manager –

SFASU Liaison –

Immediate Past President – Karen Mitchell

What's Buzzing

Casting call, ladies! GENUINE is looking for women who keep bees as a profession or hobby to be featured in a digital video project for a well-known beauty brand. Age range 25-54 years old. Selected

women will be asked to try a new natural deodorant, be paid \$570 for the filming day and additional money for the usage.

If you're interested, fill out the survey at <https://form.jotform.com/212786478308164> The deadline is Nov 12. For more info about the company, visit <https://www.genuinerealpeople.com/>

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:

November 30: Viruses

- Alexandria Payne (TAMU)

January 25: The Many Facets of Honey Bee Nutrition

- Priya Chakrabarti, Mississippi State University

February 22 – Integrated Pest Management in the Hive

- Cameron Jack, University of Florida

March 29 –Methods for Controlling Varroa That Work

- Jennifer Berry, University of Georgia

April 26 – How to Make Great Queens and Avoid Poor Ones

- David Tarpy, North Carolina State University

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>

Buy or Sell

For sale: Homemade bee vacuum (pictured at right), \$150.
kenny_standridge@yahoo.com or 936-635-4177 (That's kenny_standridge@yahoo.com)



Seasonal Tips

Robert Jones

November you should have a good holiday time because everything that you needed to do has been done. The next two months will see only some weight-checking and picking up anything that has died out. This is the time to catch up with hive and frame building and keep up with necessary repairs.

Comb-Grown Goodness

Marinated Flank Steak

<https://www.thepioneerwoman.com/food-cooking/recipes/a10226/marinated-flank-steak-part-one/>

1/2 c soy sauce
1/2 c cooking sherry
3 tbsp honey
2 tbsp sesame oil
2 tbsp (heaping) minced ginger
3 cloves (to 5 cloves) minced garlic
1/2 tsp crushed red pepper flakes
1 whole flank steak



Combine all ingredients except flank steak in a glass or ceramic dish. Remove flank steak from package and give it a quick rinse. Coat both sides of the meat with marinade. Refrigerate for at least 3 to 6 hours.

Remove the steak from the marinade and place on a plate while you heat up the grill pan. Cook without touching for about 1 ½ to 2 minutes. Rotate the meat about 45 degrees, keeping it on the same side, and cook for another 1 ½ minutes. Flip it to the other side. Cook using the same method – cook for 1 1/2 minutes, then rotate and finish the cooking process. Remove the meat to a cutting board and let it rest for a few minutes before slicing. When you're ready, thinly slice the meat against the grain.

Controversial optional sauce: Before grilling the flank steak, strain the marinade into a small saucepan. Discard what stays in the sieve. Add ½ cup of water to the marinade. Boil the marinade while heating the grill for the meat AND add an additional 10 minutes. The point of boiling, obviously, is to take away any risk of bacteria from the marinade. Also, by boiling for ten to fifteen minutes, the sauce will reduce and slightly thicken. Then just spoon a little into a dish and use it as a dipping sauce for the meat.

Cider-Bourbon-Honey Punch

Cooking Light magazine, November 2018

5 ½ c apple cider
4 cinnamon sticks, plus more for garnish (optional)
½ tsp ground nutmeg
2 large Honeycrisp apples, 1 cut into wedges and 1 thinly sliced, divided
¾ c wildflower honey
3 1/8 c (25 oz) bourbon
1 c fresh lemon juice (from about 6 lemons)
3 c seltzer water

Place apple cider, cinnamon sticks, nutmeg, and apple wedges in a medium saucepan, and bring to a boil over medium-high heat. Remove from heat, and let stand, uncovered, 20 min. Pour cider mixture into a large bowl, and whisk in honey until dissolved. Cover and refrigerate at least 3 hours and up to overnight. Strain cider mixture into a punch bowl; discard solids. Stir in bourbon and lemon juice. To serve, stir in seltzer and apple slices. Garnish with cinnamon sticks, if desired.

Steven Josephsen's candy board demo:

- 16 lbs sugar
- 3 c water
- 1 T vinegar
- 1 scoop pollen substitute

Mix all ingredients thoroughly.

Build a shallow box, 2.5-3.5" tall, and make the bottom with $\frac{1}{4}$ " hardware cloth. Cut holes in the "front" middle and "back" two corners so the bees have access to the candy. Set the box inside a telescoping cover to prevent sugar all over your counter/table. You can also use newspaper to line the bottom. Use a few blocks of scrap wood to cover the access holes while filling the box with the candy mixture. Pack it in and let it sit for 24 hours. Remove the wood scraps when the candy starts to set. To install the candy board in your hive, remove the cover, place a couple of scrap wood spacers along the top bars in case of sagging, set the candy board on top, and replace the cover. If the bees haven't used it all come spring, you can use the leftover candy for making sugar syrup. (The spacers are shown in the last picture on top of the candy, but these would be underneath the candy in the hive.)

