

The Bee Line

Pineywoods Beekeepers Association

Next meeting Thursday, November 10, 6:30 pm

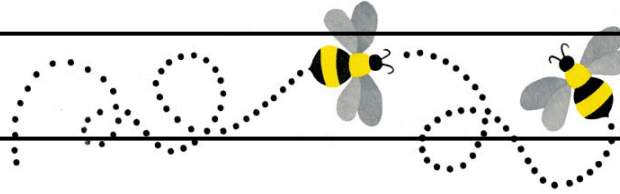
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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November Program

We'll meet at the club apiary at 5:30 to perform oxalic acid treatments on the hives. (A second round of treatment will occur the following weekend; details will be sent later.) We'll then reconvene at the Chamber at 6:30 for discussion including start-up costs and suppliers and November beekeeping tasks, and Steven Josephsen will demonstrate how to make a candy board.

Refreshments

Beverages: Richard Peters; Snacks: Doyle Bruce, Wendy Doucet, Rachel Payne

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.

You're the Bee's Knees!

10/8 - Edward and Wendy Doucet and Rachel Payne manned a table for PBA at the Nacogdoches Farmers Market Fall Fling. Terry McFall loaned his observation hive and Jesus Vazquez loaned some bees to stock it. Edward, Wendy, and Rachel talked to quite a few visitors and let them sample Rachel's honey.



What's Buzzing

Soybeans have been thought to be a poor nectar source for honey bees, but recent research indicates otherwise. It appears soybean crops are a significant resource for honey bees, which is good news for soybean farmers since increased pollination will lead to increased soybean yields.

<https://entomologytoday.org/2022/11/01/honey-bees-soybean-nectar-source-new-study/>

Honey bees can differentiate between even and odd numbers. Doyle Bruce shared the following link.
<https://www.zmescience.com/science/honeybees-odd-even-numbers-parity-9924243447334234/>

Here's a link that gives a little more detail about how the experiment was set up.
<https://www.telegraph.co.uk/news/2022/05/01/bees-beat-odds-can-recognise-evens-scientists-find/>

At-Home Beekeeping Webinar

Each presentation will be held on the last Tuesday of the month. You can watch these presentations live via Zoom 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. 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.
<https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

Topics include:

- November 29 – **Liquid Gold: A Crash Course on the Types and Properties of Honey**
P. Lau, USDA-ARS
- December – **No Scheduled Webinar**

2023 Dates and Topics

- January 31 – **Seasonal Efficacy of Varroa Treatments**
C. Jack, University of Florida
- February 28 – **TBD**
E. Amiri, Mississippi State University
- March 28 – **BMPs from BIP: The National Loss and Management Survey**
G. Williams, Auburn University
- April 25 – **TBD**
L. Bartlett, University of Georgia
- May 30 – **Water Foraging**
T. Webster, Kentucky State University
- June 27 – **TDB**
E. Walsh, USDA-ARS

Buy or Sell

For sale: 120 gallons honey in 5-gallon buckets, \$210 each. Jesus Vazquez 409-381-8503.

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

No Bake Energy Bites

Submitted by Merle Nerren, who got the recipe from her sister

- 1 c oatmeal
- ½ c peanut butter
- 1/3 c honey
- 1 c coconut
- ½ c flaxseed, ground
- ½ c chocolate chips or butterscotch chips
- 1 t vanilla

Mix together. Chill in fridge at least half an hour. Roll into balls. Enjoy! Store up to one week in fridge.

Crock Pot Honey Bourbon Chicken

<https://www.persnicketyplates.com/crock-pot-honey-bourbon-chicken/>

- 2 lb boneless skinless chicken breasts
- Salt and pepper
- 1 c honey
- 1 c low sodium soy sauce
- ½ c ketchup
- ¼ c vegetable oil
- 2 cloves minced garlic or 1 t minced garlic in oil
- ½ c diced onion
- ½ t red pepper flakes



Trim your chicken breasts, sprinkle with salt and pepper, and place them in your slow cooker. In a medium bowl, add the honey, soy sauce, ketchup, oil, garlic, onion and red pepper flakes. Stir well to combine. Pour over the chicken in the slow cooker. Cook on low for 3-4 hours or high for 1½ to 2½ hours. When done, remove chicken from crock pot and cut into chunks.



Joanie Kochanek snapped these pictures of butterflies and a bee visiting her zinnias.