

The Bee Line

Pineywoods Beekeepers Association

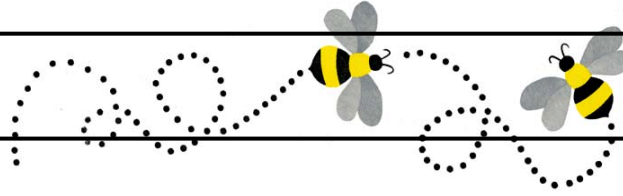
Next meeting November 9, 2023

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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November 2023

November Program

Since he was sick last month, PBA Program Coordinator Edward Doucet will present “Why Beekeepers Quit.” He’ll also lead a discussion touching on topics such as what each of us do and have done to make beekeeping more enjoyable and reduce drudgery, pitfalls and how to avoid them, and how to mourn a lost hive and move on.

Refreshments

Beverages: Richard Peters (tea); Snacks: Mitzi Higginbotham, Joanie Kochanek, Randy Nevill, Linda McLendon

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!

Thank you to Mary Kay Steely and Rachel Payne for representing the PBA at the Nacogdoches Farmers Market Fall Fling, sharing information about bees, and selling honey.



What's Buzzing

For the best overwintering success, do one thing differently

Here's a sobering article I stumbled across. It was written last year, but this would be a good time to read it. Rusty Burlew is a master beekeeper and contributing writer to several publications. In it, she shares the one thing she does differently from most beekeepers (or at least the ones she heard about). I could just tell you what it is, but I think it would be better if you read the whole article.

<https://www.honeybeesuite.com/overwintering-success-the-one-thing-i-do-differently/>

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/>

November 28 – TBD

Mike Goblirsch, USDA-Poplarville

2024 Dates and Topics

January 30 – Tropilaelaps Monitoring and Management

Rogan Tokach, Auburn University

February 27 – TBD

Esmail Amiri, Mississippi State University

March 26 – TBD

Cameron Jack, University of Florida

April 30 – Swarming: Biology and Management

Jon Zawislak, University of Arkansas

May 28 – TBD

David Tarpy, North Carolina State University

June 25 – TBD

Liz Walsh, USDA-ARS Baton Rouge

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

These recipes were submitted by Wendy Doucet. The first two are from *Storey's Country Wisdom & Know-How: Everything You Need to Know to Live Off the Land*.

Honey Cranberry Sauce

4 c cranberries
1 to 1 ½ c water
1 ½ c honey

Wash the cranberries. In a saucepan, mix together the cranberries, 1 c water, and honey. Bring the mixture to a boil and cook until the cranberries pop open and are translucent. Add more water if necessary. Chill before using and keep in the refrigerator. Makes ~ 3 c.

- A half cup of this sauce mixed with an additional cup of honey can be used as a glaze for ham. Cover a scored ham with this glaze during the last 45 min of baking.

- Try this sauce on vanilla ice cream.

Honey Date Bars

Filling:

½ lb pitted dates, cut in pieces
½ c honey
¼ c water

Dough:

1 c rolled oates
1 c flour
¼ t salt
½ c honey
½ c butter, melted
½ t cinnamon

Put the filling ingredients in a pan and cook slowly until thickened; allow to cool. Combine the dough ingredients in a bowl; mix well. Pat half of the dough on the bottom of a greased 8"x8" pan. Spoon all of the filling on the oat mixture. Top with the other half of the dough. Spread the dough with a knife to cover all of the date mixture. Bake at 325 for 30 min. Cut into squares while warm.

Honeyed Chocolate

1 4-oz package sweet cooking chocolate
1 c water
¼ c honey
½ t salt
7 c milk
1 t vanilla

Chop the sweet chocolate. In a 3-qt saucepan, combine the chocolate, water, honey, and salt. Cook and stir over low heat til smooth. Gradually add milk. Cook and stir til heated through. Stir in vanilla. Serve hot in mugs. Makes 16 4-oz servings.