

The Bee Line

Pineywoods Beekeepers Association

Next meeting November 14, 6:30 pm

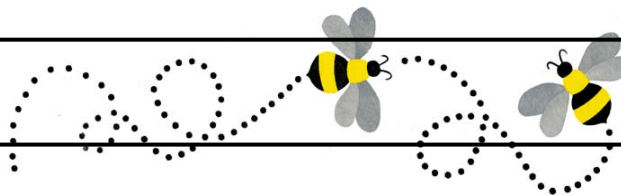
Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

Volume 24 Issue 11

November 2024



November Program

This month, we'll have an open discussion about how to handle problem hives. Be ready to ask questions about difficulties you've had, or share your experiences so others can learn from you. What did you try in various situations, and how well did it work?

Assorted Buzziness

2025 Board – Steven Josephsen is head of the nomination committee. If you'd like to serve on that committee, reach out to him at abaldtexan@yahoo.com or 936-615-2275. Here are nominations so far. We still have a couple of positions to fill! If you'd like to volunteer, let Steven know.

Vice President – Bob Love
Secretary – You? (Joanie's been it since 2017)
Treasurer – Mike Hartman
Newsletter Editor – Hanna Modisette
Apiary Manager – Ricky Davis
Training Director – You?

The Board would appreciate your feedback on a number of issues. I've sent emails regarding these items, but I'll list them below as a reminder. If you have input, you can search your inbox and respond to the original message, or you can email me or another Board member.

- Meeting location – meal ideas, food limitations, room setup, etc. If money is preventing you from ordering, please see Wendy or Edward.
- Bee School – Hold in February?
- Club extractor – We have a 2-frame manual extractor that is available for member use. See Walter if you'd like to borrow it. Some ideas: have two small extractors, have a small and a large extractor, have a manual and an electric extractor
- Sugar or syrup in bulk – Do you have a source? If we find one, are you interested?

Show & Share Table – Wendy Doucet will have a special table at the meetings where you can display items you'd like to share with the group – new tools, diy beekeeping stuff, anything you're excited about! This would be a great place to congregate and socialize.

Meet the Members – Several years ago, we included this section in the newsletter. It fizzled out as people quit submitting information. Wendy and I would like to resurrect it. It's a good way to put faces with names and to get to know each other beyond our common interest in bees. Some of you submitted surveys that Wendy passed out at the last meeting. If you've already completed one, please text or email me a picture of yourself (and any family members that help with your bees). 936-715-0362 or texasbeegirl@gmail.com If you haven't completed the survey, please do!

What's Buzzing

Five Star Beekeeping – I sent an email with their brochure, along with a pdf I created using information Walter received. If you're interested in ordering, let Walter know. If there's enough interest in a bulk order, we can move forward with that.

Roy Stark (Kirbyville) has 15 nucs for sale. \$200 each, or \$175 if you bring 5 frames to swap. Next spring, he'll release a new line of queens for sale, "Texas Pride Queens." They're a mix of Italian and Russian VSH bees that he's been working on for 10 years. Each nuc includes a Texas Pride Queen. roystark52@gmail.com or 409-423-0263

11/14 – **Texas Master Beekeeper Program Exam**, Austin. Apprentice exam 8am – noon. Advanced exam 12:30pm – 4:30pm. Master exam 12:30pm – 4:30pm. More details about the program here: <https://masterbeekeeper.tamu.edu/program-requirements/> **Registration ends Nov 11th.**

11/15-16 – **Texas Beekeepers Association Annual Convention**, Austin. Keynote speakers Fred Dunn and Garrett Slater. Many breakout sessions to choose from. Pre-convention workshops on Thursday, 11/14. Several ticket options. <https://texasbeekeepers.org/annual-convention-2024/>

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/>

2024 Dates and Topics

November 19 — Breeding for Varroa-Resistant Honeybees

Frank Rinkevich, USDA

December 31 — No Session

2025 Dates and Topics

January 28 — Coming Out of Winter

David Tarpy, North Carolina State University

February 25 — Honeybee Nutrition

Priya Chakrabarti Basu, Mississippi State University

March 25 — Colony Losses in the United States of America

Geoff Williams, Auburn University

April 29 — Honeybee Nest Architecture

Michael Smith, Auburn University

May 27 — TBD

Melanie Kirby, Institute of American Indian Arts

June 24 — TBD

Liz Walsh, United States Department of Agriculture-Agricultural Research Service

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

Berry Chicken Salad with Balsamic Vinaigrette

<https://thehealthypicturean.com/>

Vinaigrette:

3 tablespoons balsamic vinegar

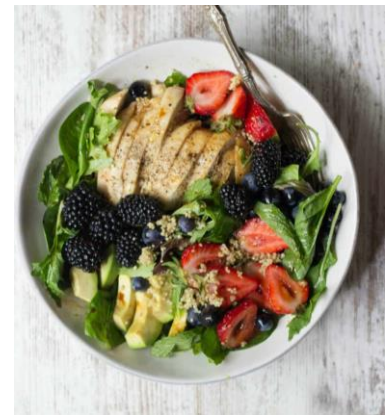
2 tablespoons honey

1 tablespoon Dijon mustard

¼ cup olive oil

¼ teaspoon coarse salt

¼ teaspoon freshly ground black pepper



Salad:

4-6 cups spring mix

4 (4- to 6-ounce) cooked boneless skinless chicken breasts, cooled and sliced

2-3 cups fresh berries (strawberries, blackberries, blueberries)

1 medium ripe avocado, peeled and sliced

½ cup cooked quinoa, cooled

Pinch of coarse salt and freshly ground black pepper, if desired

Handful chopped walnuts or almonds and feta, goat or Parmesan cheese, if desired

In a small measuring cup or bowl, whisk together dressing ingredients. Taste and adjust seasoning, if necessary.

Arrange spring mix in bowls. Distribute chicken breasts, berries, avocado, and quinoa on each salad. Sprinkle lightly with salt and freshly ground black pepper, if desired. Top with nuts and cheese, if desired. Just before serving, drizzle dressing on salad. Store leftover salad and dressing in separate containers in the refrigerator.

“Battle of Wits” Brie and Apple Crostini

The Unofficial Princess Bride Cookbook by Cassandra Reeder

For the red wine drizzle:

1 c red wine

¼ c honey

Pinch of sea salt

For the crostini:

1 baguette

1 T extra-virgin olive oil

7 oz Brie, sliced

2 Honeycrisp or Pink Lady apples, thinly sliced

½ c chopped candied walnuts, pecans, or pistachios

Add the wine, honey, and salt to a large pan over medium heat. Simmer until reduced to about ¼ cup; set aside.

Preheat oven to 350. Line a baking sheet with parchment paper. Slice the baguette crosswise on a slight diagonal into ½-inch-thick slices. Transfer to prepared baking sheet and brush with olive oil. Top each piece of bread with 1-2 slices Brie. Place in oven for about 5 min, or until bread turns golden brown at edges and Brie is melty.

Add 1-2 apples slices on top of each crostini. Drizzle each with red wine sauce and sprinkle with candied nuts.

Beeswax - There aren't as many beekeeping chores to do in the winter, so this is a good time to use the beeswax from your extraction cappings. (I put them in the freezer after extracting, then get them out later and render them.)

Here's a method for rendering using a crock pot and paint filter.

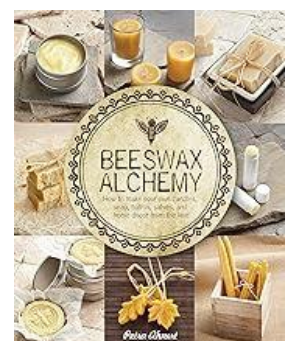
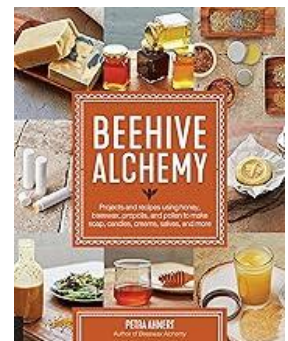
<https://blueribbonbees.com/f/melting-beeswax-in-a-crock-pot>

Another option is a solar wax melter, though this probably works better in the summer, right after extraction. This is a plan for building one, but some people repurpose ice chests or other items. <https://www.dummies.com/article/home-auto-hobbies/hobby-farming/beekeeping/vital-stats-and-materials-list-for-the-solar-wax-melter-170303/>

If you'd like to make candles with your beeswax, this site has a chart to help you choose a wick based on the type of wax and diameter of candle.

<https://villagecraftandcandle.com/blogs/news/what-are-the-different-types-of-candle-wicks?srsId=AfmBOoqgBdTES8jmli-C9OWOJp1ug4TiHB-iwTmgtYFxl2qMYwOfDqRY>

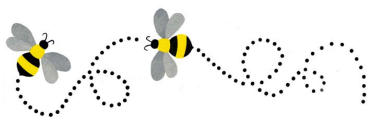
For more information on wicks, see <https://www.bee-culture.com/the-right-size-wick/> Petra Ahnert, author of the article, also wrote the two books pictured at right.



Here are a couple of websites with lots of ideas and recipes using beeswax – beauty products, furniture polish, food wrap, and more.

<https://wellnessmama.com/natural-home/beeswax-uses/>

<https://www.mindyourbeeswraps.com/blogs/news/things-to-make-with-beeswax?srsId=AfmBOoonD7hvbsTjTXyfCilc1Qhgf5RF8isNo7qZnx1Q4R-ZIUqS7PTz>



Meet the Members



Terry McFall has been keeping bees for 39 years. He originally started in order to pollinate his vegetable garden. Now he enjoys making splits and queens and capturing swarms. He moves colonies 45 miles south every May for Chinese tallow tree production. Terry is a Master Gardener and Master Naturalist and is working on becoming a Master Gardener. (I'm pretty sure he is; he just doesn't have the paper to prove it.) Terry was Treasurer for a number of years.



Mike and Joanie Kochanek have been keeping bees for 10 years to pollinate their garden. They use natural means whenever possible in their apiary. Joanie competed in long distance equine riding for many years, and she raised and trained horses. Mike plays the accordion. (I've included two pictures of Joanie because her hat is hiding her in one. She looks serious in this one because she's talking about pests and diseases at Bee School.) Mike has served as President, and Joanie has been Secretary since 2017.

Terry, Mike, and Joanie have all helped with Bee School for many years. Terry and Joanie have taught multiple times, and they've all helped with set-up and clean-up.