

# The Bee Line

**Pineywoods Beekeepers Association**

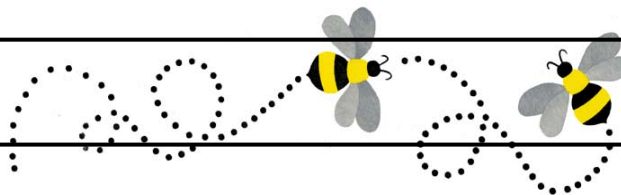
Next meeting Thursday, September 8, 6:30 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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## September Program

Our new Program Coordinator, Edward Doucet, will lead a discussion on several topics including reducing the costs of beekeeping, bee nutrition, and monthly apiary tasks. He'll also ask for input on what kinds of programs you'd like to see in order to help him schedule speakers.

## Refreshments

Beverages: Natalie Howard; Snacks: Bob Love, Ofelia Vazquez, Whitney Warick

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 or [texasbeegirl@gmail.com](mailto:texasbeegirl@gmail.com) so that we can supply them.

## Welcome to our Brood...

Austin Culbertson, Woody Peavy, Floyd Williams

**Bee helpful** and volunteer! PBA may have educational booths at some events and welcomes volunteers! Contact Rachel Payne at 936-715-0362 or [texasbeegirl@gmail.com](mailto:texasbeegirl@gmail.com)

10/8 – **Nacogdoches Farmers Market Fall Fling**. Live music, children's activities, petting zoo, food trucks, shopping, community non-profits, and much more.

11/8 – The **Lufkin Daylily Society** is looking for someone to speak to their club about honeybees. Contact Juanita Robinson at 281-414-3750 or [juanitarobinson20@yahoo.com](mailto:juanitarobinson20@yahoo.com)

## What's Buzzing

9/24 – **Northeast Texas Beekeepers Association Fall Seminar**, 8am-5pm, Canton. 6 speakers, black jar honey contest, lunch included. \$25/person, pre-registration required. <https://netbabeeks.org/2022-fall-seminar>

10/1, 2 – **Fabulous Fall Festival Plant Sale**, 9am-2pm, Pineywoods Native Plant Center. The sale will feature an array of hard-to-find, “Texas-tough” plants, with an emphasis on native, pollinator-friendly selections, garden favorite perennials, and trees, including Japanese maples, magnolias and bald cypress. A list of all available plants will be posted on the SFA Gardens website two weeks before the sale. <https://www.sfasu.edu/about-sfa/newsroom/2022/sfa-gardens-host-fall-plant-sale>

11/3-5 – **Texas Beekeepers Association Annual Convention**, Temple. Keynote speakers Drs. Samuel Ramsey and Cameron Jack. Details to follow. <https://texasbeekeepers.org/annual-convention/>

### Buy or sell

For sale: 120 gallons honey in 5-gallon buckets, \$210 each. Jesus Vazquez 409-381-8503 or 409-594-4251

### Seasonal Tips

Robert Jones

September is another normally hot month but proves to be a transition time from no nectar flow to the fall weed flow at about the third week of the month in Deep East Texas.

The last queens and splits should be finalized and completed before the third week. Anything that is bad or not quite right should be remedied by removal of the queen. You only want good thriving queens going into this final phase before winter time.

Complete all evaluations of every hive and be satisfied with your evaluations. The last look will come at the end of the weed honey flow and you may need to stack together some more supers at that time.

Get an extra super on everything before the third week to capture 40 to 60 lbs of honey for wintering for every hive. The resources and the number of bees going into the winter will decide if they make it or not through the coming winter. Every hive, at a minimum, will need a medium honey super, or at best, an extra deep super to have enough resources. This should be your goal for every hive.



Long-time PBA member Rodger Floyd passed away on August 8 at the age of 68. For many years, he’s kept our club supplied with nucs, queens, and queen cells. He’s helped with Bee School for at least 10 years, and he’s been a speaker for our club and served on round table panels. He was knowledgeable, friendly, and wanted other beekeepers to be successful. To that end, he was always ready to answer questions and provide help to newbees. He will be missed by many.

<https://www.grovetonfuneralhome.com/obituary/rodger-floyd>

## Honey Barbecue Meatloaf

<https://www.andiemitchell.com/honey-barbecue-meatloaf/>

- 1 pound 90% lean ground beef
- ½ cup plain panko bread crumbs
- 1 tablespoon plus 2 teaspoons worcestershire sauce
- 1 tablespoon dijon mustard
- 4 tablespoons smoky barbecue sauce
- 1 tablespoon honey
- ½ teaspoon salt
- ½ teaspoon black pepper



Preheat oven to 350 degrees F. In a large bowl, use your hands to mix together the ground beef, panko, 1 tablespoon of the worcestershire sauce, the mustard, 3 tablespoons of the barbecue sauce, the salt, and pepper. Do not overwork the meat.

Shape the mixture into a long, thick log and place in an oiled baking dish. Be careful not to pack the meat too tightly or you'll end up with a very dense, tough loaf.

In a small bowl, whisk together the remaining 1 tablespoon barbecue sauce, the remaining 2 teaspoons worcestershire sauce, and the honey. Spread evenly over the meatloaf bake for 45 minutes. Slice and serve!

## Honey Cornbread

<https://www.foodnetwork.com/recipes/patrick-and-gina-neely/honey-cornbread-muffins-recipe-2013336>

- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 1 tablespoon baking powder
- ½ cup sugar
- 1 teaspoon salt
- 1 cup whole milk
- 2 large eggs
- ½ stick butter, melted
- ¼ cup honey



Preheat oven to 400 degrees F.

Into a large bowl, mix the cornmeal, flour, baking powder, sugar, and salt. In another bowl, whisk together the whole milk, eggs, butter, and honey. Add the wet to the dry ingredients and stir until just mixed.

Place muffin paper liners in a 12-cup muffin tin. Evenly divide the cornbread mixture into the papers. Bake for 15 minutes, until golden.



Here are a few pictures of the Doucets' Slovenian hive. It's not meant to be exposed to the weather, but they had to use it in a pinch for making splits.