

The Bee Line

Pineywoods Beekeepers Association

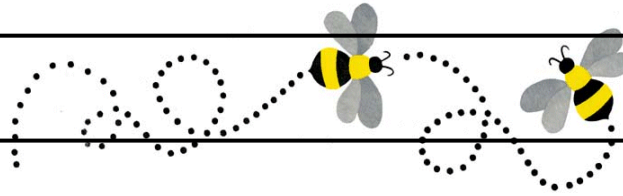
Next meeting September 14, 2023

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 23 Issue 9



September 2023

September Program

This month, we'll have an open discussion on pests in the apiary. What have you tried? How well did it work? Bring your questions or your experiences to share with others.

Refreshments

Beverages: Mike Hartman; Snacks: Richard Davis, Jeffrey Yontz

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.

Welcome (and welcome back) to our Brood...

Jayne Clark, Michael Fowler

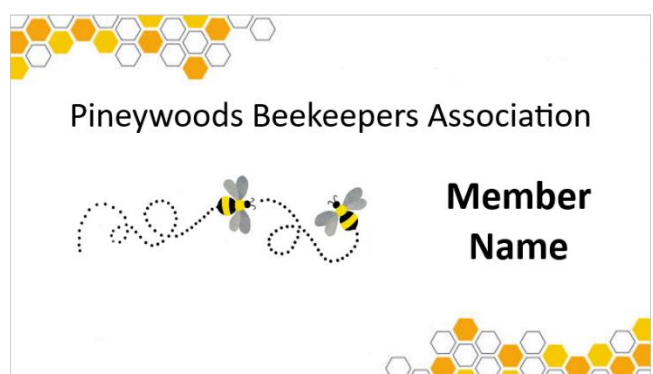
Name Tag Contest

Entries are numbered in the order in which they were received. Send your vote to wem@mail.com (President Walter McLendon) and 4joaniek@gmail.com (Secretary Joanie Kochanek) no later than noon Wednesday, September 13th, so they can tally the votes. The winning entry will be announced at this month's meeting on September 14th.

Entry #1



Entry #2





Jane Doe #1

Entry #3 (There were actually several variations of this entry – logo on left and name on right, logo on right and name on left, etc. To simplify things, I’ve included version #1. If this entry is chosen, the logo and name may be repositioned. If you vote for this entry and have input about the layout, include that with your vote.)

Entry #4

Pineywoods Beekeepers Association



First Name Last Name

Entry #5



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

10/7 – **Nacogdoches Farmers Market Fall Fling**, 9am – 1pm. Activities and games, special performances, and lots of local vendors. Deadline for application is 9/29.

What’s Buzzing

Honey bees and robotics – A study led by Professor Andrew Barron in Australia was used to create “a computer model that emulated the decision-making process of bees, mirroring the structural layout of a bee brain.” This could lead to improvements in robotics and artificial intelligence.

<https://scienceblog.com/538672/how-honey-bees-inspire-advanced-robotics-and-ai/>

9/30 – **Angelina Co. Master Gardener Fall Native Plant Sale**, Angelina Co. Farmers Market, 8am until sold out. The plant list with descriptions is available at

<https://angelina.agrilife.org/files/2023/08/Plant-Descriptions-Fall-2023.pdf?fbclid=IwAR0B9JfyFb7vDwUhtLWTKmdgIQyACsTI5AsNvuDVKYWo86MMZzATUqIY>

10/7-8 – **SFASU Fall Plant Sale**, Pineywoods Native Plant Center, 9am-2pm. The sale will feature 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/2023/sfa-gardens-host-fall-plant-sale>

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/>

September 26 – The Science of Using Pollen Substitutes

Jamie Ellis, University of Florida

October 24 – TBD

Priya Basu, Mississippi State University

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

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 wintertime.

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 60lbs 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.

Comb-Grown Goodness

Honey Almond Sweet Quiche

<https://www.naturenates.com/honey-almond-sweet-quiche/>

- ½ Tbsp unsalted butter
- ½ cup slivered or sliced raw almonds, plus more for garnish
- 2 eggs
- ½ cup egg whites
- ⅓ cup cream
- 4 oz cream cheese, softened
- ⅓ cup whole milk plain yogurt
- ¼ cup Nate's 100% Pure Honey, plus more for serving
- ½ tsp kosher salt
- ½ tsp vanilla extract
- ¼ tsp almond extract
- 1 premade pie crust or gluten-free crust

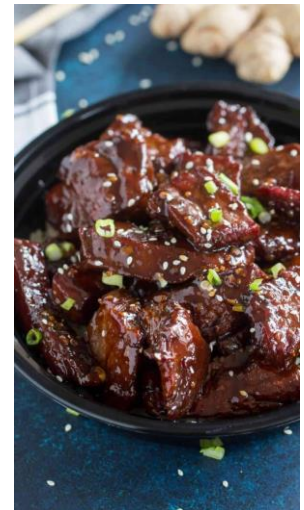


In a skillet, melt butter and add sliced almonds to toast on medium-low heat, stirring constantly so almonds don't burn. Remove from heat and allow to cool. In a blender, combine rest of ingredients, except for pie crust, and blend until smooth. Spread toasted almonds on bottom of pie crust. Pour egg mixture on top, and bake at 350°F for 30-35 min or until top is lightly browned and quiche is firm. (If top cooks faster than center, place aluminum foil gently over top to prevent burning.) Remove and allow to cool before cutting into slices. Serve with drizzled honey and extra almond slices if desired.

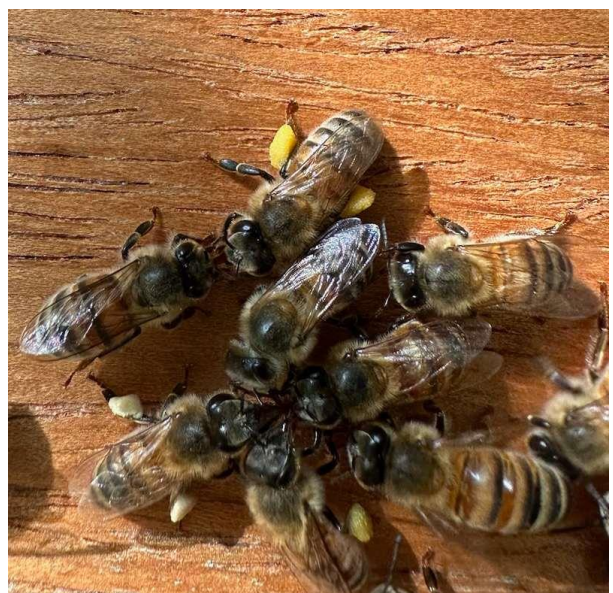
Sticky Honey Garlic Beef

<https://sweetandsavorymeals.com/sticky-honey-garlic-beef/>

- 1 lb flank steak
- 1 tablespoon sesame oil
- ¼ cup soy sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon freshly grated ginger
- 1 teaspoon hot Chinese mustard
- ¼ teaspoon red pepper flakes
- 1 teaspoon garlic, minced
- ¼ cup honey
- Green onions and sesame seeds for garnish



Slice steak into 2" chunks or into long, thin strips across the grain. In medium bowl, whisk together sauces, spices, and honey. Add sesame oil to medium cast iron pan over medium-high heat. Once oil starts to simmer, add flank steak in one layer. Brown for 1-2 min without turning, then brown other side for another 2-3 min. Reduce heat and add sauce to pan. Stir to combine and let sauce simmer on low heat for about 5 min until it reduces in about half and it creates a sticky glaze. Serve over rice. Garnish with chopped green onions and sesame seeds.



Joanie Kochanek had bees visiting her passion flowers. Wendy Doucet sent pictures from her apiary – a robber fly, praying mantis, and some of her bees. She also sent this link to an article on bee-killing robber flies. https://www.jstor.org/stable/25004364?fbclid=IwAR05JbFtL_kfaDBcUOyc5m9vrGt-fvjhzKf5MgLh4BmO1FQYXq3ybkQe-l4