

The Bee Line

Pineywoods Beekeepers Association

Next meeting October 12, 2023

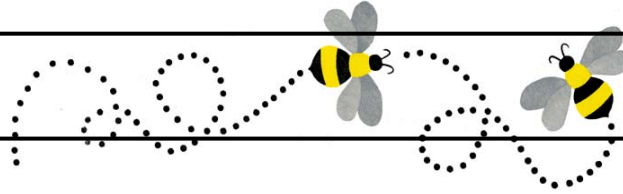
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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October Program

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

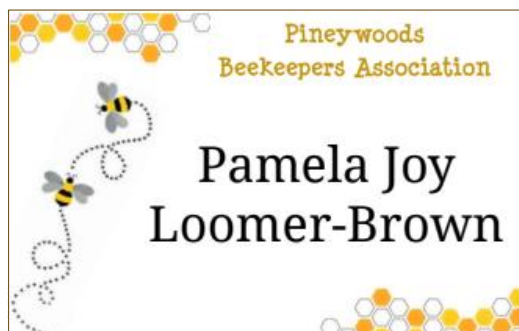
Beverages: Mike Hartman (water), Richard Peters (tea); Snacks: Mitzi Higginbotham, Bob Love

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 to our Brood...

Bryan Farrell, Robert Farrell

Name Tag Contest



Entry #2 was the winner. Mike Hartman has volunteered to print new name tags. He tweaked the design a little to allow longer names to fit. Members will be able to choose between magnetic name tag holders and lanyards.

Playing with numbers...

We have 81 members. This doesn't include spouses or children, so we actually have more. Let's bump it up to a conservative 96 for ease of calculations. At one time, we participated in about a dozen events per year (things like Fall Fling, Earth Day, Woodville Harvest Festival). It's fewer now, but let's keep it at 12 as an extreme case. If each of those 96 people volunteered at one event every eight years, we would cover every event.

If two attended each event, each of the 96 would need to volunteer once every four years. Not every event needs a pair and we don't participate in as many events these days, so it would probably be sufficient for each person to volunteer once about every six years to cover everything.

10/7-8 – **SFASU Fall Plant Sale**, Pinewoods 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>

11/2 – **Fall testing for the Texas Master Beekeeper Program**, Temple. With the recent beekeeping law changes, all previous apiary registrations are no longer valid. For participation in the program, you will need a valid Beekeeper Registration on file with TAIS, which has a \$35 fee payable by check or money order. Links for further info can be found at <https://masterbeekeeper.tamu.edu/2023-fall-exam-registration/>

11/3-4 – **Texas Beekeepers Association Annual Convention**, Temple. \$125 for members, \$160 for non-members, \$60 for age 12 and under. Keynote speakers Drs. Zac Lamas, Juliana Rangel, and Ferhat Ozturk. Pre-convention Thursday workshops, vendors, lots of breakout sessions, Texas Honey Show, Texas Master Beekeeper testing. <https://texasbeekeepers.org/annual-convention-2023/>

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/>

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
Esmaeil 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



A lot of beekeepers are raving about Stan’s Soft Sugar Bricks, available from www.thebeesupply.com. If you’d like to make your own candy board (this isn’t a soft sugar brick, but many bees are fed this way), you’ll find a recipe and instructions written up by Steven Josephsen on our website. <https://www.pinewoodsbeekeepers.org/articles/candy-board-feeder-and-recipe>

Seasonal Tips

Robert Jones

October will give us the major goldenrod flow along with a variety of other weeds this time of year. The flow can be exceptional, but again, if too much rain is falling the nectar can be washed out and you will need to supplement with sugar syrup. The fall flow normally lasts until the first fall frost but can be slowed by early cold snaps as well.

This is the time, at the end of this flow, to decide what needs help and what can stand on its own. Several things must be considered at this time. The quantity of honey must be at a minimum of 40lbs, or a medium honey super full above a deep brood box. Additionally, the quantity, or number, of bees must be observed. Hives with nests smaller in size than a basketball will not produce enough bees at this point to over-winter. On the coldest winter days, the over-winter process sees the outer layer of bees die off due to cold. If there are not enough bees at this point, the hive will be lost.

It is best to stack two weak colonies, picking the best laying queen of the two, for winter survival. Leaving both as they are will most likely see the die-off of both colonies. Saving the resources this way will allow you to easily spring-split this colony because it survived the winter with the resources that it needed.

Comb-Grown Goodness

Skillet Salted Honey Apple Crisp

https://honey.com/recipe/skillet-salted-honey-apple-crisp?utm_source=Consumer+newsletter&utm_medium=email&utm_campaign=October+2023

1 stick butter, divided
1 cup oats
1/4 cup brown sugar
1 cup chopped pecans
2 T flour
1/2 cup sugar
1/4 cup honey
1 tsp. kosher salt, divided
zest and juice of 1 small orange
4 crisp, tart apples, cored and cut into 1/2" slices
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
additional honey for drizzling



Preheat oven to 375°F. Cut up 1/2 of the butter into small cubes. In a medium bowl, mix the butter with the oats, brown sugar, pecans, and flour until it is crumbly, but starting to clump together. Set aside.

Melt 1/2 of the butter over medium heat. Add the sugar, honey, salt, orange juice, and zest; cook for 15 minutes until the sauce starts to turn light brown, syrupy, and reduced by 1/2. Add the apples, cinnamon, and nutmeg. Toss to coat and continue cooking for another 6-8 minutes. Turn off the heat and add the crumbled, pecan mixture to the top of the apples. Place in the oven and bake for 10-12 minutes or until the topping begins to brown and the apples start to bubble. Serve warm with additional honey drizzled on top.

TIP: Add 1/2 cup of fresh or dried cranberries for a seasonal twist to this dish.