

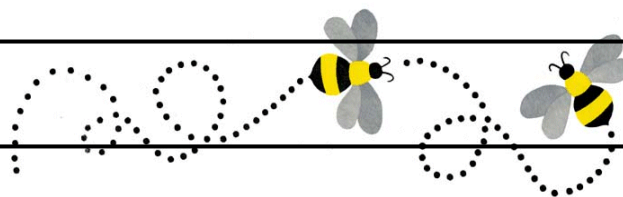
The Bee Line

Pineywoods Beekeepers Association

Next meeting TBA

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

Volume 20 Issue 11



November 2020

Congratulations to Mr. and Mrs. Trinity Smith!

Trinity and Kaylee were married October 10th. Trinity has been a PBA member for several years and served as Apiary Manager. Trinity and Kaylee are currently students at Blinn College, majoring in entomology and photography, respectively.



What's Buzzing

Ingestion of neonicotinoids disrupts the bee's circadian rhythm, leading to stress and lower hive survival rates.

<https://news.vanderbilt.edu/2020/11/05/honey-bees-lose-sleep-after-ingesting-pesticides-leading-to-greater-stress-and-lower-hive-survival-rates/>

Honey bee venom could lead to a breast cancer drug. A study in Australia found that bee venom has a positive effect on breast cancer cells. Some excerpts:

"Honeybee venom, they found, far outperformed bumblebee venom at targeting, attacking and killing breast cancer cells, though the intensity of its effects varied between cell types. It was most active in the TNBC and HER2-enriched breast cancer cells, followed by the luminal A breast cancer cells, and least active in the normal cells."

"Honeybee venom likely owes its anticancer properties to its major component, the molecule melittin, which bumblebee venom does not possess. The scientists found that melittin isolated from honeybee venom had similar effects on breast cancer cell lines as honeybee venom itself: It induced apoptosis (cell death) in breast cancer cells within 60 minutes. It also shut down the signaling pathways that transmit the chemical messages that incite cell growth and division within 20 minutes. The bumblebee venom, meanwhile, had a negligible impact on breast cancer cell numbers even in high doses."

<https://www.cancerhealth.com/article/honeybee-venom-lead-breast-cancer-drug>

11/7 – **Texas Beekeepers Association 2020 Virtual Beekeeping Event.** Keynote speakers Dr. Samuel Ramsey, Dr. David Tarpy, Dr. Ferhat Ozturk, and Sam Comfort. \$45 registration includes access to the LIVE portion and to a special repository of 20+ individual beekeeping video presentations that are being created right now from beekeepers from across the state of Texas. This feature will be the virtual

equivalent to what normally would have been our breakout sessions. All of these videos will be available starting on the day of the event and will remain right there at your fingertips to watch at your leisure over the coming weeks and months. Plus, select presentations from our Keynote Speakers during the live portion of the event will also be converted over and placed into this video library. <https://texasbeekeepers.org/virtual-beekeeping-event/>

11/12 – 11/14 – **Fall 2020 Texas Master Beekeeper Exams.** Exams will be virtual this year. Registration for the exam is now open. There is a \$75 registration fee and each participant must register in order to take the exam. <https://masterbeekeeper.tamu.edu/2020-fall-exam-registration/> In order to participate in the Apprentice level exam, you will need to have kept bees for at least one year and be registered with the Texas Apiary Inspection Service (https://txbeeinspection.tamu.edu/files/2019/12/TAIS-registration-app-12_2019.pdf). If you're taking the Advanced or Master level exam, you know what's required, but submitting your documentation binder will be different this year.

At-Home Beekeeping Series

The series is free of charge. Time for Q&A included. Meetings are 6:30-7:30 pm CST.

Nov 24: Getting started and staying in beekeeping, with Jeff Harris (Mississippi State)

Dec 29: Beekeeping boxing day sales, with vendors & Geoff Williams (Auburn) & Anne Marie Fauval (Bee Informed Partnership)

Watch via Zoom Webinar <http://auburn.zoom.us/j/904522838>

or Facebook Live: <https://www.facebook.com/LawrenceCountyextension/>

Buy and Sell

Wanted: Jay Jelinek is looking for a 9-frame manual radial extractor on legs. jjelinek1020@gmail.com or 936-637-4963

For sale: Varroa-resistant bees – 5-frame nucs (established comb/feed/brood/proven new queen) in your box in Groveton, \$120. Call for availability and reserve. FLOYD BEES/Rodger Floyd - After dark 936-831-2818 floyd@consolidated.net

Beekeeping supplies are available at Atwoods in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches and Corrigan, Lufkin Farm Supply & Nursery in Lufkin, Circle Three Feed in Jasper, Motts Hardware/TKC Knives in Spurger, Fairmount Lumber & Hardware in Hemphill, and Tractor Supply in Center, Hemphill, Lufkin, and Nacogdoches. Shipley's Donuts has buckets with tight-fitting lids for inside-hive pail feeding - just make the holes. \$1 for small, \$2 for larger size.

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

Boozy Marshmallows

Charm East Texas September 2020

¼ c water
3 T gelatin
½ c water
2 c sugar
¼ c honey
2 T bourbon
1/3 c powdered sugar
4 t cornstarch

Lightly coat 8-in square pan with nonstick spray. Line pan with parchment paper and lightly coat with nonstick spray. Pour ¼ c water into bowl of stand mixer. Sprinkle gelatin over surface and leave mixture to sit. Add ½ c water, sugar, and honey to medium saucepan. Cook over medium heat, stirring until sugar dissolves. Bring to simmer and cook, without stirring, until candy thermometer reads 240°, about 12-15 min. Pour syrup into gelatin mixture and beat on low speed until combined. Once combined, increase speed to high and beat until mixture becomes thick and fluffy and triples in volume, about 8-10 min. Add bourbon and beat until combined. Lightly coat spatula with nonstick spray and use it to scrape marshmallow mixture into prepared pan. Spread mixture until it fills pan and smooth the top. Cover with plastic wrap and let sit for 1 hour. Remove marshmallows from pan and peel away parchment paper. Lightly coat large knife with nonstick spray and cut into 8 rows and 8 columns to make 64 marshmallows. Whisk together powdered sugar and cornstarch. Gently roll each marshmallow in mixture, coating each side. Tap off excess. Store in airtight container up to 3 days.



Cranberry Honey Pie

www.keepingbackyardbees.com

3 c fresh cranberries
½ c chopped pecans
½ c honey
2 eggs
¾ c flour
1 stick butter, melted

Preheat the oven to 325°. Butter a 10-inch pie plate and fill with the cranberries and pecans. Drizzle with 1/4 cup of the honey. Beat the eggs in a medium bowl until light lemony yellow. While still beating, add the remaining 1/4 cup honey, the flour, and the melted butter, and mix thoroughly. Spread the mixture on top of the cranberries. Bake for 45 minutes, or until the crust is a nicely toasted light brown. Let cool slightly, and serve while still warm. Leftovers (if any!) will be great for breakfast.

