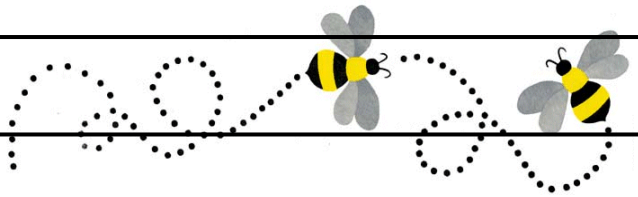
The Bee Line

Pineywoods Beekeepers Association
Next meeting Nov. 12, 2026, 6:30 pm
Lufkin VFW Post 1836
1800 Ford Chapel Road, Lufkin
https://www.pineywoodsbeekeepers.org/

Volume 26 Issue 11 November 2026



NOVEMBER PROGRAM

We'll have a Thanksgiving meal prepared by the VFW and paid for by PBA. There will be a patriotic presentation by Edward Doucet.

Board meeting at 5:15 – There will be a Board meeting before the regular PBA meeting. Any PBA member is welcome to attend. When you arrive at the VFW, please keep conversations to a whisper so as not to disrupt the Board meeting if it's still in session.

2027 Board nominations – Elections will be held at the November meeting. We still have spots to fill!

President – Ricky Davis (has 1 year of his term left)
Vice President – Nancy Walker
Secretary – Rachel Luke
Treasurer – Mike Hartman
Training Coordinator –
Newsletter Editor –
Apiary Manager – Roger Gauthier

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.

WHAT'S BUZZING

Engineered Yeast Produces Essential Pollen Sterols for Honeybees

The Nature 2025 study shows that genetically engineered *Yarrowia lipolytica* yeast can produce a complete mix of rare sterols missing from commercial pollen substitutes, enabling honeybee colonies to rear brood even without natural floral pollen. This could allow bees to sustain colonies with less or no

natural pollen, reduce competition between managed and wild bees, and help reduce declines in wild bee populations.

https://www.nature.com/articles/s41586-025-09431-y
(complete research article available for free download)

UPCOMING EVENTS

TEXAS BEEKEEPERS ASSOCIATION ANNUAL CONVENTION
DATE: November 19-21, 2026
LOCATION**:**
W.T. Brookshire Conference Center
2000 W. Front Street
Tyler, TX 75702



EVENT PAGE:
https://texasbeekeepers.org/annual-convention-2026/

CONTINUING EDUCATION

Free beekeeping class
1st & 3rd Sundays at 5:30 pm at Nacogdoches Seventh Day Adventist Church playground April 15th – Nov 15th. Facebook post by Vasiliy Osadchuck from Ukraine with over 40 years' experience. Theory and hands-on for beginners plus advanced discussions for the pros.

At-Home Beekeeping Series
Presented by the Lawrence Co. Alabama Extension Office. 6:30-7:30 pm. 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/

2026 Dates and Topics

- **November 17**—Exploring Semiochemical-Based Tools for Managing invasive Small Hive Beetle
  - Bashiru Adams, Mississippi State University
- **December**—No Session

Honey Pie
https://www.bakedbyanintrovert.com/honey-pie-recipe/

Homemade pie crust or store-bought refrigerated pie dough
2 cup (480 ml) milk
1 cup (240 ml) heavy cream

3 large eggs
½ cup (170 g) pure honey
⅓ cup (73 g) light brown sugar, packed
⅓ cup (79 g) granulated sugar
3 tablespoons cornstarch
1 teaspoon vanilla extract
⅛ teaspoon salt
Whipped cream for garnish, optional
Honey for garnish, optional



Prepare the pie crust according to the recipe and chill for at least 1 hour. You need only half the dough so freeze the second half for use at a later date. Preheat the oven to 350ºF.

On a lightly floured surface, roll the pie crust to fit a 9-inch pie dish. Place in pie dish; trim off any excess along the edges. Flute the edges with fingertips. Prick the bottom of the crust with a fork. Line with parchment paper and fill with pie weights. Bake for 20 minutes. Remove the weights and parchment paper. Bake for another 8 minutes.

Meanwhile, heat the milk and cream in a medium saucepan over medium-low heat until steaming. Whisk the eggs, honey, both sugars, cornstarch, vanilla, and salt together in a medium bowl. Slowly drizzle the warm milk into the egg mixture while whisking continuously. Return the mixture to the saucepan and cook over medium-low heat, stirring constantly with a wooden spoon until the custard thickens and adheres to the spoon, about 8 minutes.

Turn the oven temperature up to 375°F. Pour the thickened custard through a fine-mesh sieve into the hot pie crust and bake for an additional 12-15 minutes until the edges are set but the center remains jiggly. Cool completely on a wire rack, about 2 hours. Slice and serve immediately or refrigerate until ready to serve. Just before serving, top with whipped cream and a drizzle of honey if desired.

Honey Butter Glazed Butternut Squash
https://www.thekitchn.com/honey-butter-glazed-butternut-squash-recipe-23589154

1 large butternut squash (about 3 pounds)
2 tablespoons olive oil
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
2 tablespoons unsalted butter
2 tablespoons honey
¼ teaspoon red pepper flakes (optional)



1. Arrange a rack in the middle of the oven and heat the oven to 400˚ F. Meanwhile, place 1 large butternut squash on its side. Trim off both ends with a large, sturdy knife. Stand the squash upright and cut in half lengthwise. Scrape out the seeds and any stringy bits with a spoon. Peel the skin off with a vegetable peeler. Arrange the squash halves cut side-down. Cut crosswise into 1/2-inch thick slices.

2. Place the squash on a rimmed baking sheet. Drizzle with 2 tablespoons olive oil, and season with 1 teaspoon kosher salt and 1/2 teaspoon black pepper. Use your hands to toss until well coated. Arrange the squash in a single layer.
3. Roast the squash for 20 minutes. Flip the squash halves. Continue roasting until the squash is golden brown and fork-tender, 10 to 20 minutes more.
4. Transfer the squash to a large bowl. Place 2 tablespoons unsalted butter, 2 tablespoons honey, and 1/4 teaspoon red pepper flakes if desired in a small saucepan over medium heat. Whisk until the butter is just melted and the mixture is smooth, about 1 minute.
5. Pour the honey butter mixture over the squash and gently toss until well coated on both sides.

TIP: It may be tempting to make the honey butter while the squash is roasting, it's best made as soon as it comes out of the oven. You'll want the honey butter to be liquidy enough to fully glaze every piece of squash.

Honey Oat Dinner Rolls
https://www.wyseguide.com/honey-oat-dinner-rolls/#wprm-recipe-container-40293



8 tablespoons (1 stick) unsalted butter room temperature
¼ cup honey
1 cup oats
1 teaspoon kosher salt
1 cup hot water
½ cup whole milk
1 large egg
4 cups all-purpose flour
2 ¼ teaspoons (1 package) instant yeast

In a large bowl, combine the butter, honey, oats, and salt. Pour in the hot water and stir until the butter is dissolved, 1-2 minutes. Allow to cool to no less than 110°F, 5-6 minutes.

Stir in the milk with the beaten egg and add 2 cups of the flour and yeast. Stir to incorporate, creating a sticky dough. Add more flour, 1 cup at a time, incorporating well after each addition. Stir and eventually knead the dough. Do not add more flour, but knead the dough until it is slightly tacky and clears the side of the bowl, 3-5 minutes. Form the dough into a smooth ball.

Drizzle the sides of the bowl and the dough with 1 tablespoon of neutral oil. Cover and allow the dough to rise in a warm place until doubled, 40-60 minutes.

Once doubled, punch down the dough and knead into a ball. Separate the dough into 15 even-sized dinner rolls and place in a buttered 9 x 13-inch baking dish. Cover and let rise until doubled, 35-50 minutes.

Preheat oven to 350°F. Once dinner rolls have doubled, place in the preheated oven and bake until the tops are golden, 20-25 minutes. The center of the bread should reach 190°F. Remove from the oven and allow to cool 20 minutes before pulling apart and serving.