

The Bee Line

Pineywoods Beekeepers Association

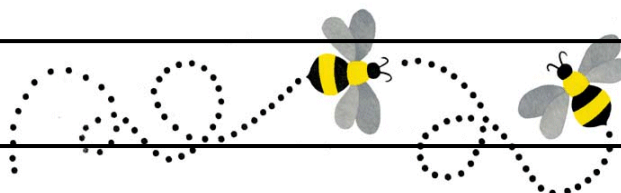
Next meeting Sept. 10, 2026, 6:30 pm

Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

Volume 26 Issue 9



September 2026

September Program

Susan Precup will talk about activities to improve your apiary through drought, heavy rain, and fall transition.

August program summary

Staff from TxDOT shared information about the schedule for application of pesticides along Texas roadways. They explained about types of pesticides, timing of applications in different places, native and invasive plants, and many other topics related to the need to balance compliance with legal requirements for road maintenance with the health and safety of honeybees and other pollinators. An email will be sent out to association members with more information about their programs.

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.

Upcoming Events

9/26 – **Angelina Co. Master Gardeners Plant Sale**, 8am-noon or until sold out. Angelina Co. Farmers Market, 2107 S. Medford Dr., Lufkin.



10/10 – **SFA Gardens Plant Sale**, 9am-2pm. Pineywoods Native Plant Center, 2900 Raguet Street, Nacogdoches. There's a link to the plant list at this site <https://www.sfasu.edu/gardens/events/plant-sale>

11/19-21 – **Texas Beekeepers Association Annual Convention**. W.T. Brookshire Conference Center, 2000 W. Front Street, Tyler. For more info, <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

- **September 29**—Breeding Better Bees
 - Dylan Ryals, Purdue University
- **October 27**—European Foulbrood
 - Meghan Milbrath, Michigan State University
- **November 17**—Exploring Semiochemical-Based Tools for Managing the Invasive Small Hive Beetle
 - Bashiru Adams, Mississippi State University

- **December**—No Session

Honey-Glazed Roasted Butternut Squash

Ingredients

For the Squash

- 5 cups butternut squash (about 1 medium squash, 2–3 pounds)
- 1 teaspoon olive oil
- Sea salt, to taste

For the Honey Glaze

- 1 tablespoon [Bee Inspired Autumn Honey](#)
- 1½ teaspoons butter
- ½ teaspoon ground cinnamon
- ¼ teaspoon ginger (fresh grated or ground)
- Pinch of sea salt

Optional Garnish

- Fresh chopped parsley or cilantro



Instructions

Step 1: Prepare the Squash

Scrub the outside of your butternut squash with a vegetable brush under cool running water. Using a sharp vegetable peeler, peel away the tough outer skin, working in downward strokes from the stem end. Cut off both ends, then slice the squash in half lengthwise and scoop out all the seeds and stringy pulp with a large spoon. (Set the seeds aside—you can toss them in a little oil and salt and roast them separately for a tasty snack.) Cut the peeled squash into ½-inch cubes, keeping the pieces as uniform as possible so they cook evenly. You'll end up with about 5 cups.

Step 2: Blanch the Squash

Bring a large pot of water to a rolling boil. Add the squash cubes and blanch for 6 minutes. Drain thoroughly in a colander, then spread the pieces on a clean kitchen towel or paper towels and pat dry. This step is important: removing excess moisture is what allows the squash to caramelize in the oven rather than steam. Transfer the dried cubes to a large bowl and toss with 1 teaspoon of olive oil until lightly coated.

Step 3: Roast

Preheat your oven to 375°F. Line a large baking sheet with parchment paper or lightly grease it. Spread the squash in a single layer, making sure the pieces aren't crowded or overlapping—use two baking sheets if needed. Roast for 20–30 minutes, tossing every 8–10 minutes with a spatula to encourage even browning on all sides. You're looking for fork-tender squash with golden-brown, slightly crispy edges.

Step 4: Make the Honey Glaze

While the squash roasts, combine the butter, honey, cinnamon, ginger, and a pinch of salt in a small bowl. If your butter is cold, warm it briefly in the microwave or in a small saucepan over very low heat, then stir everything together until smooth. The mixture should be pourable but thick enough to coat the back of a spoon.

Step 5: Glaze and Serve

Remove the squash from the oven as soon as it's golden and tender. Immediately drizzle the honey-butter mixture over the warm squash and toss gently with a spatula until every piece is coated. The residual heat from the squash will melt the glaze and help it cling to each cube. Transfer to a serving dish and garnish with fresh chopped parsley or cilantro if you like. Serve right away.

Tips for Perfect Results Every Time

Pick a good squash.

Look for one that feels heavy for its size with smooth, unblemished skin. The neck section has the most usable flesh, so a longer neck means more yield.

Peel thoroughly.

Any remaining skin will be tough to eat. Take your time with the peeler and go over the squash twice if needed.

Cut evenly.

Uniform ½-inch cubes are the goal. Pieces that are too large take longer to cook; pieces that are too small risk burning before the inside is done.

Don't skip blanching.

If you roast raw cubes, you'll need 45–60 minutes at a higher temperature to get the same result, and the texture is less consistent. The 6-minute blanch is worth it.

Don't crowd the pan.

Overcrowding causes the squash to steam instead of caramelize. Give each piece space.

Toss every 8–10 minutes.

Even browning on all sides requires redistributing the squash throughout roasting. Don't skip this step.

Glaze while hot.

The honey-butter mixture needs the residual heat of the freshly roasted squash to melt and coat evenly. Add it immediately after pulling the pan from the oven.