

The Bee Line

Pineywoods Beekeepers Association

Next Meeting Thursday, November 14, 6:30 pm

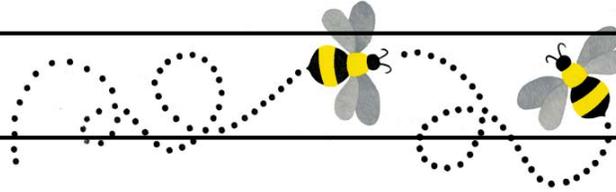
St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 19 Issue 11

November 2019



November Program

We have a diverse program this month. We'll have our own Black Jar Honey Contest. Bring a jar of honey you extracted. **Submit your entry by 6:45.** Members will sample the entries and vote on their favorites. The winner gets a prize! After hearing from Texas Beekeepers Association Annual Convention attendees, you may decide you want to go next year. We'll also have elections for our 2020 Board of Directors.

Beverages and Snacks: We're doing things a little differently this month since we didn't get any volunteers. Feel free to bring your own snack and drink!

Assorted Buzziness

PBA 2020 Board of Directors slate of officers by the PBA Nominating Committee of Mike Kochanek, Terry McFall, and Joe Moran:

President – Karen Mitchell
Vice President – Joe Moran
Secretary – Joanie Kochanek
Treasurer – Terry McFall
Newsletter Editor – Rachel Payne
Program Coordinator – Janet Haney
Apiary Manager – Jesus Vazquez
SFASU Liaison – You?
Immediate Past President – Ronnie Moors
Training Director – Robert Jones

We still need a volunteer to help with the **hospitality bin** (set up about half an hour before meetings, take down after, and take bin home). We do have a volunteer backup. If interested, contact Marie Kocyan at redcutridge@yahoo.com or 936-632-2272.



Did you know...?

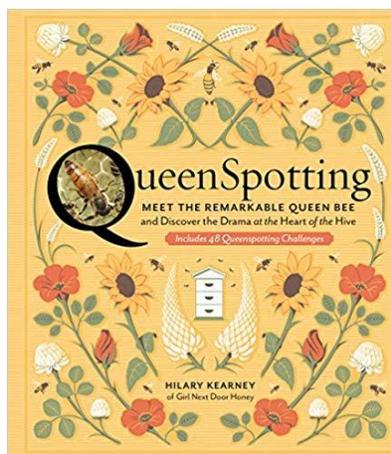
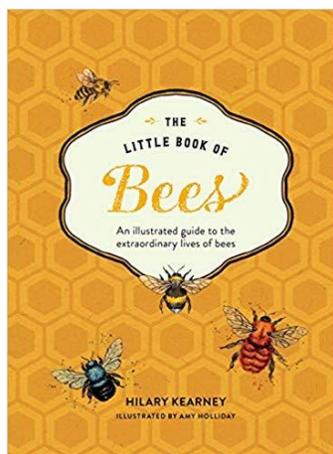
Worker bees have 6,900 facets in each eye, and drones have 8,600 facets.

Larry Callison passed away October 15, 2019, in Rockport, Texas, where he moved near his sister in 2017. Larry joined the Pineywoods Beekeepers Association early in 2003, and I had the pleasure of meeting him joining later that year and he became like a brother to me. Larry had up to ten honey bee colonies at one time to help pollinate his fruit orchard, blueberries and vegetable garden. He also worked hard for over ten years for Dale Rye, another member and commercial migratory beekeeper from South Dakota. Some may remember the 'Callison Holding Bucket' Larry designed for making an inexpensive honey bucket with valve. Besides also growing roses and greenhouse orchids, then becoming a member of the Nacogdoches Orchid Society, he once tried to grow New Zealand Manuka trees from seeds from one of our members. He was also interested in reading about archaeology, chess-playing, photography, Asian dining, and watching a good action movie! Not surprisingly, Larry held a Bachelor of Science degree in Biology and was a Navy veteran/Medical Technician. Getting to know Larry, he never hesitated to help anyone in any way he could, be it beekeepers, acquaintances who became friends, even stray animals. His jolly smile, laughter, and camaraderie will be missed as the world certainly needs more kind hearts like his. - Marie C. Kocyan



What's Buzzing

The Little Book of Bees by Hilary Kearney. A lovely, informative book of all things bee – from evolution and communication to honey, bee-keeping, and saving the bees – all in a beautifully illustrated gift book. ***QueenSpotting***, also by Hilary Kearney, was published this year as well. It challenges readers to “spot the queen” with 48 fold-out visual puzzles – vivid up-close photos of the queen hidden among her many subjects. *QueenSpotting* celebrates the unique, fascinating life of the queen bee and chronicles royal hive happenings such as The Virgin Death Match, The Nuptial Flight — when the queen mates with a cloud of male drones high in the air — and the dramatic Exodus of the Swarm from the hive. Readers will thrill at Kearney’s adventures in capturing these swarms from the strange places they settle, including a Jet Ski, a couch, a speed boat, and an owl’s nesting box.



Buy and Sell

For sale in Lufkin: Strong established honey bee colony – double deep, 20 frames, plastic foundation, 2019 new Floyd bees varroa-resistant queen, brood in top box. Hive components new in 2017: telescoping aluminum lid, inner cover, custom painted finger-joint boxes, screened bottom board, (not included: Boardman entrance feeder, SHB traps, cinder blocks). Should make a good 2020 crop of honey or several splits. \$375. Contact Erin at lesiber@gmail.com 936-208-9577 or Marie C. Kocyan at redcutridge@yahoo.com or 936-632-2272 for more photos.

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, and Tractor Supply in Hemphill and Lufkin, Fairmount Lumber & Hardware in Hemphill. 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

5-Minute Golden Milk

<https://minimalistbaker.com/5-minute-vegan-golden-milk/>

- 1 ½ cups light coconut milk (canned is best, but carton works too)
- 1 ½ cups unsweetened plain almond milk (DIY or store-bought)
- 1 ½ tsp ground turmeric
- ¼ tsp ground ginger (see notes for fresh*)
- 1 whole cinnamon stick (or ¼ tsp ground cinnamon)
- 1 Tbsp coconut oil
- 1 pinch ground black pepper
- Sweetener of choice (i.e. maple syrup, coconut sugar, or stevia to taste)



To a small saucepan, add coconut milk, almond milk, ground turmeric, ground ginger, cinnamon stick, coconut oil, black pepper, and sweetener of choice. Whisk to combine and warm over medium heat. Heat until hot to the touch but not boiling - about 4 minutes - whisking frequently. Turn off heat and taste to adjust flavor. Add more sweetener to taste or more turmeric or ginger for intense spice + flavor. Serve immediately, dividing between two glasses and leaving the cinnamon stick behind. Best when fresh, though leftovers can be stored covered in the refrigerator for 2-3 days. Reheat on the stovetop or microwave until hot.

Sweet Potato Brownies

1 cup cooked mashed sweet potato
¼ cup cocoa powder
½ cup nut butter
¼ cup honey

Combine in food processor, place in small loaf pan, and cook at 350° for 12-15 min.

Editor's note: Someone shared this on Facebook. It's better if you think "cake" instead of "brownie." I had to cook it longer than 15 min. I think it was closer to 30. It probably won't be your go-to brownie/cake recipe but, if you don't eat gluten or if you're trying to use up a BUNCH of sweet potatoes your in-laws gave you, it'll work.

Chocolate, Coconut, & Almond Bars with "Caramel" Filling

<https://www.vitacost.com/blog/cooking-recipe/chocolate-coconut-almond-bars-with-caramel-filling.html>

Almond Bar Base

17-20 dates, pitted
1 cup unsweetened shredded coconut
½ cup raw almonds
¼ cup water
1 Tbsp. maple syrup, agave, or honey

"Caramel" Filling

¼ cup almond butter
13-15 dates, pitted
¼ cup maple syrup, agave, or honey

Dark Chocolate Topping

½ cup dark cocoa powder or carob powder
¼ cup coconut oil, melted
¼ cup maple syrup, agave, or honey
2 tsp. stevia, optional



Line an 8x8 pan with parchment paper. Set aside.

In a food processor, pulse all base ingredients until pieces are small, chunky bits. Pour base mixture into the prepared pan. Evenly press layer into pan. Set aside.

In the food processor, pulse all "caramel" ingredients until almost smooth and pour mixture evenly on top of base layer. Set aside.

In a small bowl, mix chocolate topping ingredients until well combined. Pour into pan, evenly covering caramel layer.

Place pan in freezer for 30 minutes.

To serve, cut into individual slices.

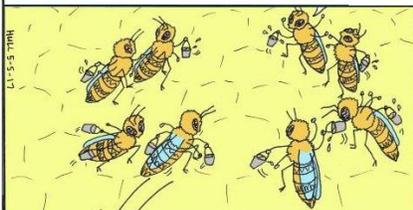


B E E - I N G R P I S

IN BEEKEEPING THERE ARE ONLY TWO SEASONS:



WINTER



AND GETTING READY FOR WINTER

Myra Smith speaking at October's meeting. Bees cleaning up honey in burr comb. Danny Andrews, Rachel Payne's father, helping in the bee yard.

Photos by Marie Kocyan and Rachel Payne