

# The Bee Line

**Pineywoods Beekeepers Association**

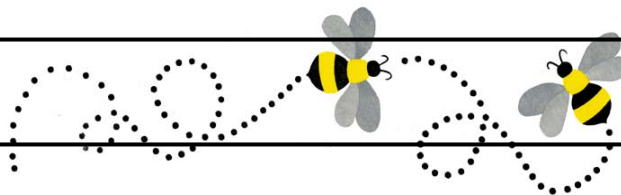
Next meeting November 13, 6:30 pm

Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

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## November Program

Edward Doucet will lead a discussion on planning for Spring. It seems a long way off, but it's a good idea to think ahead. Do you need to order equipment? Repair some? Come see what else you might want or need to do while we wait for warm weather to return. No outside food or drinks are allowed, but you can buy a meal at the VFW. The VFW ladies will be preparing Thanksgiving foods this month.

## What's Buzzing

**2026 Board nominations** – Elections will be held at the November meeting. We still have spots to fill!

President – Ricky Davis

Vice President – Bob Love (Bob has 1 year of his term left)

Secretary – You? (Joanie's been doing it for 8 years.)

Treasurer – Mike Hartman, Walter McLendon

Training Coordinator – You?

Newsletter Editor – Elizabeth Houston (I'm ready for a break after 13 years.)

Apiary Manager – You?

**11/20-22 – Texas Beekeepers Association Annual Convention**, Waco. Lots of speakers, lots of topics, Texas Honey Show, Texas Master Beekeeping testing. <https://texasbeekeepers.org/annual-convention-2025/>

**Free beekeeping class** – 1<sup>st</sup> & 3<sup>rd</sup> Sundays at 5:30 pm at Nacogdoches Seventh Day Adventist Church playground April 15<sup>th</sup> – Nov 15<sup>th</sup>. 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. 6:30-7:30pm. 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/>

2025 Dates and Topics

November 18 — Record Keeping: Finding the Method that Works for You

Julia Mahood, Georgia Beekeepers Association  
December 30 — No Session

#### 2026 Dates and Topics

January 27 — Using Oxalic Acid Effectively

Cameron Jack, University of Florida

February 24 — Treating Newly Split Colonies with Organic Varroacides

Dan Aurell, Auburn University

March 31 — Queen Concrete versus Proxy Measurements

Elizabeth Walsh, US Department of Agriculture Agricultural Research Service

April 28 — TBD

Esmaeil Amiri, Mississippi State University Extension

May 26 — TBD

Michael Goblirsch, US Department of Agriculture Agricultural Research Service

June 30 — Queen Management Essentials

Juliana Rangel, Texas A&M University

#### 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

Apparently, November 17<sup>th</sup> is Baklava Day. The National Honey Board is featuring several baklava recipes in their newsletter this month. These and others are available at [www.honey.com](http://www.honey.com) If you've never tried baklava, you really should. There are several variations of the recipe. The one I use includes cloves, and I can't imagine baklava without it. If you've never worked with phyllo dough, be aware that it's really thin and fragile. Some of the sheets usually break when I'm handling them, but I just lay them down next to each other and pretend they didn't. You'll need a LOT of butter. Keep the phyllo sheets covered with a damp towel when you're not actually removing one from the package so they don't dry out.

#### Baklava

1/2 lb sheets phyllo dough, frozen  
2 cups blanched almonds, ground  
3/4 cup sugar  
1 tsp lemon rind, grated  
3/4 tsp cinnamon, ground  
1 cup unsalted butter, melted  
almonds, sliced for garnish  
1/4 cup sugar



1/4 cup water  
1 cup honey  
1 T rose water

Thaw phyllo dough for 8 hours in the refrigerator, if frozen. Unfold sheets so they lie flat. Cover with waxed paper, then a damp towel, to prevent them from drying out. Preheat oven to 325°F.

In a medium bowl, combine almonds, sugar, lemon rind, and cinnamon.

Generously butter an 8- to 9-inch square pan. Carefully fold 2 sheets of phyllo to fit pan; place in pan one at a time, brushing each with butter. Sprinkle about 3 T of the almond mixture over the top sheet. Fold 1 sheet of phyllo to fit pan; brush with butter. Sprinkle evenly with another 3 T almond mixture.

Continue to add layers, using 1 folded sheet of phyllo, a generous brushing of butter, and 3 to 4 T almond mixture for each, until nut mixture is used up (there should be about 10 nut-filled layers). Fold the remaining 2 to 3 sheets of phyllo to fit the pan. Place on top, brushing each with butter before adding the next.

With a very sharp knife, carefully cut diagonally across the pan to make small diamond shapes, about 1 1/2 inches on a side, cutting all the way to the bottom of the pan. Pour on any remaining butter. Bake until golden brown (about 45 minutes). Pour warm Honey and Rose Water Syrup over top. Decorate each piece with an almond slice. Cool before serving.

**For Honey and Rose Water Syrup** (last four ingredients):

Combine sugar and the water in a 1 1/2-quart saucepan; bring to a boil, stirring. Mix in honey and cook until syrup boils again. Remove from heat; mix in rose water.

### **Brandy Baklava**

3 oz. half-and-half  
1 T honey  
3/4 oz hazelnut liqueur  
1 oz brandy  
3 to 4 drops orange water  
pinch cinnamon, additional for garnish  
honey, for rimmer  
1 T crushed pistachios



On a small saucer, drizzle a thin layer of honey. Spread the crushed nuts on a second saucer. Turning the martini glass upside down into the saucer with honey, lightly coat the rim. Next, dip the honey-rimmed glass into the nuts to coat the edge of the glass; set aside.

Fill a shaker with ice, add the first 6 ingredients and shake vigorously to chill and combine thoroughly. Strain the drink into martini glass and sprinkle a pinch of cinnamon on top.