



UPCOMING EVENTS:

Next Meeting: **MONDAY, November 18**
 Location: **The Lamar Senior Activity Center**
2874 Shoal Crest Ave Austin, TX 78705

Doors open: 6:00 PM
 Meeting Begins: 6:45 PM
 Speaker begins: 7:00 PM

Bring a SNACK to share
Door Prizes!

**From the
 PRESIDENT**
 Elissa Sexton

Contributor
 Freddie Benjamin

Order New Bees in the Fall

Now is the time to think ahead for Spring beekeeping! Ordering bees early ensures you have everything lined up for a successful season. Here are a few tips to keep in mind as you prepare to order your bees for 2025:

- 1. Reputable Suppliers:** Make sure to choose a company or local beekeeper with a strong reputation for healthy, disease-free bees. Read reviews, ask for recommendations, and check for any certifications that may ensure quality.
- 2. Types of Bees:** Depending on your needs, you may want to look at different strains of bees—such as Italians, Carniolans, or Russians. Each has different traits regarding temperament, honey production, and resistance to pests.
- 3. Packages or Nucs:** You can order either bee packages (which usually come with a queen and worker bees) or nucleus colonies (nucs), which are established mini-colonies with brood and a queen. Nucs are often easier to get started with because they're more established.
- 4. Local Beekeepers:** If possible, try to support local breeders or small-scale operations. Local bees may be better adapted to your specific climate and environment.
- 5. Reserve Early:** Popular suppliers and local beekeepers can sell out fast, especially if you're looking for a particular breed or a large number of hives. It's always wise to reserve your bees as early as possible.

Do you already have a supplier in mind? Here are some local suppliers if you are still looking for options:

- The Bee Supply** in Round Rock <https://thebeesupply.com/>
- Two Hives Honey** in Manor <https://www.twohiveshoney.com/>
- PachaMama Bees** <https://www.pachamamabees.com/buy-hives>
- Bee Weaver** <https://beeweaver.com/>
- R. Weaver Apiaries** <https://rweaver.com/collections/bees-honeybees>
- Mountain Sweet Honey Company** <https://mountainsweethoney.com/>

What to do Now for Starting Hives in the Spring

Spring is an exciting time for beekeepers, especially for those starting new hives. As temperatures rise and flowers bloom, it's the perfect season to establish healthy colonies. Here are some essential tips you can do now for getting your hives off to a great start when spring arrives.

- 1. Choose the Right Location:** Select a sunny, well-drained area for your hive. Ensure it's protected from strong winds and has easy access to water sources. A location near blooming plants will help provide your bees with essential foraging opportunities.
 - 2. Select Healthy Bees:** When starting a new hive, choose a reputable supplier for your bees, whether you're opting for a package, nucleus colony, or a local swarm. Ensure that the bees you acquire are healthy and suited to the Texas climate.
 - 3. Prepare Your Equipment:** Before the bees arrive, assemble and paint your hive. Use light colors to keep it cooler in the hot Texas sun. Ensure all equipment is clean and ready for use, including frames, foundation, and protective gear.
 - 4. Monitor Temperatures:** Be prepared to insulate your hive during unexpected cold snaps while ensuring proper ventilation to prevent overheating as the days warm up.
- Starting hives in the spring can be rewarding with the right preparation and care. Embrace the season, and soon you'll be enjoying the sweet rewards of your hard work

From the Secretary

Joy Mills

Honey Beer Bread



This honey beer bread recipe is quick and easy to make with just 6 simple ingredients!

Ingredients

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon fine sea salt
- 1/4 cup honey*
- 1 bottle (12 ounces) beer
- 1/4 cup butter, melted

Instructions

1. **Preheat oven.** Heat oven to 350°F.
2. **Make the batter.** In a large mixing bowl, stir together the flour, baking powder and salt until combined. Slowly pour the beer and honey into the flour mixture and stir until combined.
3. **Add the butter.** Pour half of the melted butter into the bottom of a 9x5-inch bread pan, and brush it around to grease the inside of the pan. Add the batter and spread it out in an even layer. Then brush the remaining melted butter evenly on top of the batter.
4. **Bake.** Bake for 40 to 50 minutes, until a toothpick or knife inserted in the middle comes out clean. Remove and transfer the pan to a wire baking rack and let the bread cool for at least 10 minutes.
5. **Serve.** Slice with a bread knife, serve warm and enjoy!

DON'T FORGET OUR NEW TIME

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Guest Speaker: 7:00-8:00 PM

AND LOCATION

The Lamar Senior Activity Center
2874 Shoal Crest Ave Austin, TX 78705

From the V. PRESIDENT

Eddy Monske

It's Fall and Your Hives Don't Have Sufficient Food for the Winter!!

The season is getting late for hives which aren't filled with enough food stores (Honey & Bee Bread). However, there is still time to fatten them up and ensure they make it through winter.

Here are a few methods for feeding your bees :

Plastic Zip-Loc Bag: simply fills a large zip-loc bag with sugar syrup. Usually a 1:1ratio of sugar to water works. Place the filled bag on top of the frames, poke multiple holes ONLY in the top of the bag and the bees will do the rest.

Internal Frame Feeder is one of the more popular methods. Replace 1 or 2 frames from your hive and replace them with a plastic frame feeder. These hold 1-2 gallons of sugar water depending on its size. Add little floaties (pieces of cork or styrofoam) to minimize drowning.

Hive Top feeder, this is one of my favorite methods. Place a top feeder which can hold ~2 gallons+ of syrup. A nice point of the Hive Top Feeder is being able to refill the hive without disturbing the bees.

Boardman Feeder. This is one of the more common methods of feeding. It consists of a jar (such as a mason jar) which mounts directly onto the entrance of a Langstroth hive. It can also sit on top or beside the hive. Be careful as these can lead to robbing! They're convenient and quick to refill

Mountain Camp Method. This is a great method for when it's particularly cold. Place newspaper on top of the highest box, poke a few holes in newspaper, pour dry sugar on newspaper, then make sure there is space for your sugar. You can refill this midwinter if your hives are still light

Fondant, mix up a batch of fondant (recipes abound on the internet!) and place it directly on top of the frames. Fondant is basically a brick of sugar. There are many recipes.



In general, don't feed if they're not consuming syrup (it will ferment). When a box has sufficient stores for Winter, stop feeding. Normalize your hives. Also consider switching frames. If you have a strong hive which has excess honey stores, switch frames with a honey poor hive.

