

NOVEMBER 2025

THE BUZZ

IN THIS ISSUE

NOVEMBER CALENDAR

11-10 Monthly
Membership Meeting
7 pm ~ Beulah Rec.
Center

11-17 Study Group
7pm~ Beulah Rec.
Center


NOVEMBER
CALENDAR
100 ways to use
Beeswax
Honey Pot
Photo of the
Month
In The Hive To
Do List

Beginner Beekeeping Classes

Feb 8th
Feb. 22nd
March 8
March 22


Class information and sign up coming soon!!!!

Buzz Into Creativity: 101 Ways to Use Beeswax

Monthly Meeting Topic at Beulah
Recreation Center, Monday 11-10 at 7pm
Social at 6:30 pm 

This month, we're diving into the golden world of beeswax—nature's versatile gift! From household hacks to handmade crafts, discover 101 imaginative, practical, and surprising ways to use this natural wonder.

✨ A few highlights include:

- Crafting your own beeswax candles for cozy ambiance
 - Making reusable food wraps to reduce plastic waste
 - Creating natural wood polish that brings furniture back to life
 - Whipping up DIY lip balm for soft, nourished lips
- Whether you're a seasoned DIYer or just bee-curious, this meeting will leave you inspired and buzzing with ideas. 



Bring your questions, your creativity, and *your own beeswax creations to share!*

PRIZES for this months Drawing (must be present to win)

1 Complete 10 frame Hive
1 Smoker
3- 8 frame Miller Feeders
Uncapping Tool
Frame Perch
Chemical-free Varroa
Grooming Aid

Pail Opener
4 Mouse Gard
Entrance Reducer
Frame Grip Tool
Bee Gym



In The Hive



November To-Do List

Final winter prep time. Add winter emergency food stores if desired. Add shims for sugar block space if necessary. Remove completed mite treatments.

Do not leave them in place over winter. This allows mites to build up resistance to low levels of pesticide.

Stop syrup feeding when uptake slows as nighttime temps get below 50 degrees.

Bees don't need protein supplements in winter, plain carbohydrates with no extra solids to build up in their digestive system is all that is necessary. Remember that sometimes we think we are helping but the bees don't need help.

PHOTO OF THE MONTH



“Dahlias” by Stephanie Webber

Do you have a pic you would like to share.
Send to srdpottery@gmail.com



THE HONEY POT



Pumpkin Spice Cake with Honey Frosting

Ingredients

For the Cake

- ½ cup (1 stick) unsalted butter, melted, plus more for pan
- 2 ½ cups all-purpose flour, (spooned and leveled)
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 tablespoon pumpkin-pie spice (or 1 ½ teaspoons cinnamon, ¾ teaspoon ginger, ½ teaspoon nutmeg, and ⅛ teaspoon each allspice and cloves)
- 2 large eggs
- 1 ½ cups sugar
- 1 can (15 ounces) solid-pack pumpkin puree

Honey Frosting

- ½ cup (1 stick) unsalted butter, very soft
- 1 bar (8 ounces) regular (or reduced-fat) cream cheese, very soft
- ¼ cup honey



Directions



Preheat oven to 350 degrees.

Butter a 9-inch square baking pan.

In a medium bowl, whisk flour, baking soda, salt, and pumpkin-pie spice. In a large bowl, whisk eggs, sugar, butter, and pumpkin puree until combined

Add dry ingredients to pumpkin mixture, and mix gently until smooth.

Turn batter into prepared pan, and smooth top.

Bake until a toothpick inserted in center of cake comes out with just a few moist crumbs attached, 45 to 50 minutes.

Cool cake 10 minutes in pan, then turn out of pan, and cool completely, right side up, on a rack.

Make Honey Frosting: In a medium bowl, whisk butter, cream cheese, and honey until smooth.

Spread top of cooled cake with honey frosting. Cut cake into squares to serve.