

#### NOVEMBER CALENDAR

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

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

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#### **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 <u>your own</u> <u>beeswax creations to share!</u>

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

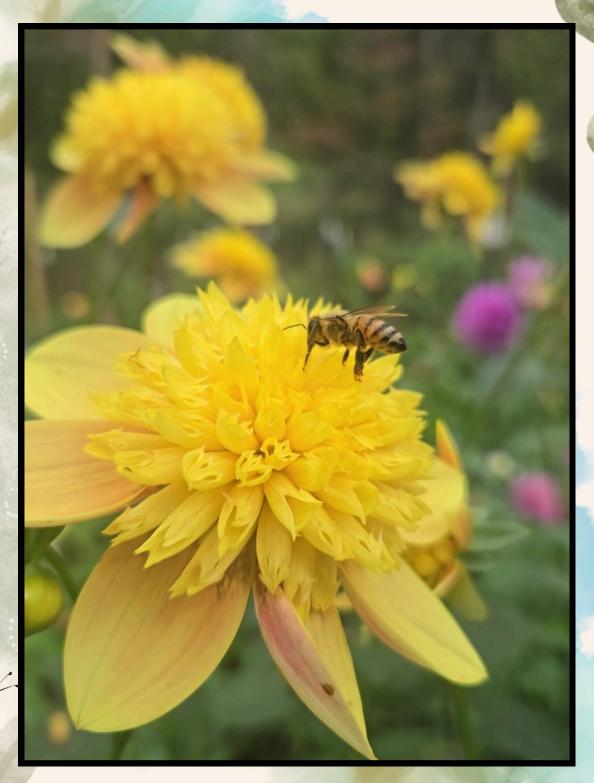
# In The Hive

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 swup fooding when untake slows

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



## 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 ½ 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.