

The Bee Line

Pineywoods Beekeepers Association

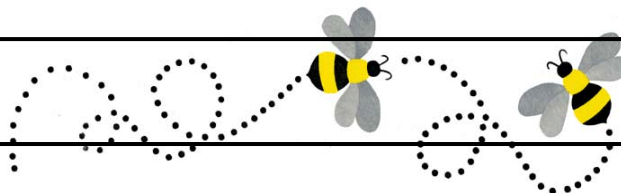
Next meeting Thursday, June 11, 6:30 pm

Your home

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

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June Program

We can't yet meet at the Chamber of Commerce, so we're going to try our first Zoom meeting. You can download the app for free to your computer or cell phone. Robert Jones and Rachel Payne will instruct you in the enjoyable chore of honey extraction. Robert will tell you how to get your honey from the hive to the house, then Rachel will demonstrate how to get your honey from the frame to the bottle.

Use this link to join the Zoom meeting (Ctrl + click to follow the link):

<https://us04web.zoom.us/j/73918442059?pwd=STRsNkVsaWZaWStEeGkybE1lUHBRZz09>

Alternately, log into Zoom and enter the following meeting information:

Meeting ID: 739 1844 2059

Password: 6rmypb

Assorted Buzziness

The deadline for payment of 2020 PBA dues has been extended to the end of July. Normally, members are dropped for nonpayment after April's meeting. As you know, this isn't a normal year!

We're still in need of a **Program Coordinator** and **Hospitality Volunteer**. If you're interested, see a Board member.

2020 Bee School has been postponed until further notice. \$60 course fee includes *Beekeeping for Dummies*, 4th Edition. A family member may audit (and share the textbook) at no additional charge. For more information, contact Robert Jones at 936-240-6597.

Buy and Sell

For sale: NUCS (nucleus starter colony) - 5 frames established comb/feed/brood/proven new queen in your box in Groveton, \$120. Call for availability and reserve. FLOYD BEES/Rodger Floyd - After dark 936-831-2818 floyd@consolidated.net

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 or 936-208-9577 or Marie C. Kocyan at redcutridge@yahoo.com or 936-632-2272 for 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

June begins the final nectar run of the tallow trees and signals the end of our spring honey flow here in Deep East Texas.

The first week you should set the final supers on your hives. Check the colonies with the highest amount of activity. These are normally the hives that will produce the majority of the honey you will extract. Don't get behind on supering them.

The second and third week you should make sure you have everything together for robbing and extraction of your honey. If you need fume for your fume board, get it on order. Clean your extractor and tanks, lines, and uncapping knives even if you have them all covered. A good sanitary rinse and dry will remove any dust. Re-cover it with a cloth until the time of use to keep it sanitary. Clean the extraction room and sanitize it as well. Clean your hauling equipment as well to keep everything as sanitary as possible.

Finally, we are at the end of June looking for ripe and ready, minimum 80% capped honey. Note on wet years it may take until mid to the third week of July to get everything capped and ripe enough for extraction. On hot dry years it normally can be done by the last Saturday of June or around July 4th week. If you are worried about the moisture content of your honey, use a refractometer to be certain.

Remember, if you are going to do any cut comb or chunk comb in honey it must be frozen to be certain that any moth or beetle eggs have been killed. Don't pull honey and leave it uncapped for more than two days. The beetles will quickly take over any unattended comb and ruin your honey.

Follow the [health and safety rules](#) for bottling honey to keep your product as clean as possible even if you cannot stamp it with a Texas license. Be sure your product label follows the code and correct weight and note if it has not been bottled in a certified honey extraction uncapping and bottling place.

A final note on feeding young beginning hives. In order to keep down robbing of your hives from other bees, be sure you don't expose any honey or sugar syrup to those hives or any other hive. Once the nectar flow ends, all the field bees will be searching for a nectar source and they don't care if it's the small neighbor hive. The nectar will not start back until about the 3rd week of September with the fall weed nectar flow.

Comb-Grown Goodness

Bacon Cheddar Cheese Ball

American Honey Queen Program Facebook page

- 8 oz sharp cheddar cheese, shredded
- 8 oz cream cheese, softened
- 2 tbsp honey
- 8 slices bacon, cooked and crumbled
- 4-5 green onions, chopped
- ½ c chopped pecans



Mix cheddar cheese, cream cheese, and honey in medium bowl. Mix bacon, onions, and pecans in small bowl and add half of mixture to cheese blend. Lay out a large sheet of plastic wrap and drop cheese mixture onto it. Cover tightly on all sides and shape into ball. Refrigerate for several hours or overnight. Once firm, roll ball in remaining bacon, onion, and pecans to coat. Serve immediately or cover in plastic wrap and refrigerate until ready to serve.

Sweet + Salty Honey Baked Vegetable Medley Fries

<https://www.honey.com/recipe/sweet-salty-honey-baked-vegetable-medley-fries>

- 1 lb beets, peeled
- 1 lb sweet potatoes, peeled
- 3 large carrots, peeled
- 2 T olive oil
- 1/2 tsp sea salt, plus salt to taste
- 1/4 cup honey
- 1 T apple cider vinegar

Preheat oven to 400° F. Cut the beets, sweet potatoes, and carrots each into slices that are about 1/4 inch thick and about 3 inches long. Put vegetables in a bowl and add oil. Toss to coat.

In a small bowl, mix together 1/2 tsp salt, honey, and vinegar. Add to vegetables and toss.

Put the vegetables in a single layer on two baking sheets and bake for 20 minutes.

Remove from oven and flip vegetables. Put back in the oven and bake an additional 10-15 minutes until caramelized, making sure not to burn.

Add salt to taste. Serve and enjoy!



Spicy Glazed Shrimp and Vegetable Kabobs

<https://www.myrecipes.com/recipe/spicy-glazed-shrimp-vegetable-kabobs>

16 7- to 8-inch wooden skewers
2 tablespoons honey
2 tablespoons spicy brown mustard
1 ½ pounds peeled, jumbo-size raw shrimp with tails (16/20 count)
1 tablespoon Caribbean jerk seasoning
2 tablespoons olive oil
¼ teaspoon salt
3 yellow squash, cut into ¼- to ½-inch slices
2 zucchini, cut into ¼- to ½-inch slices
1 red bell pepper, cut into 1 ½-inch pieces
1 tablespoon olive oil
Salt and pepper to taste



Soak wooden skewers in water 30 minutes. Stir together honey and spicy brown mustard. Toss shrimp with Caribbean jerk seasoning, 2 Tbsp olive oil, and ¼ tsp salt. Thread onto 8 skewers. Thread squash slices, zucchini slices, and red bell pepper pieces onto remaining skewers. Brush vegetable kabobs with 1 Tbsp olive oil; sprinkle with salt and pepper to taste. Grill kabobs, covered with grill lid, over 350° to 400° (medium-high) heat. Grill vegetables 15 minutes or until tender, turning occasionally. Grill shrimp 2 minutes on each side or just until shrimp turn pink. Baste shrimp with honey mixture. Serve immediately.

Vanilla Ice Cream With Honey

<https://www.foodnetwork.com/recipes/ted-allen/vanilla-ice-cream-with-honey-recipe-2107991>

3 cups heavy cream
1 cup whole milk
1/2 cup honey
2 vanilla beans, split lengthwise and scraped
4 large egg yolks
1 tablespoon pure vanilla extract

Heat cream, milk, honey, and vanilla beans and seeds in a heavy saucepan over medium heat until hot, being careful not to let the mixture boil and curdle. Lightly whisk egg yolks in a medium heatproof bowl, then slowly drizzle 1 cup of the hot cream mixture into the yolks while whisking. Pour the yolk mixture into the saucepan of cream; heat, stirring constantly, until the custard thickens slightly and coats the back of a wooden spoon, again being careful not to let it boil and curdle. Pour through a fine-mesh strainer to remove the vanilla beans and any bits of cooked egg yolk. Stir in the vanilla extract. Cover the custard with plastic wrap and refrigerate until cold, about 6 hours. You can speed this process dramatically by partially submerging the bowl of custard in a larger bowl of ice water to form an ice bath and stirring the custard occasionally until cold. The colder the custard is, the faster the machine will be able to freeze it for ice cream. Follow the directions on your ice cream maker to freeze. Once the mixture is frozen, put it into containers and allow it to "ripen" for at least 2 hours in the freezer.



PBA member and entomology student Trinity Smith and his father, Scotty Smith, found this swarm near Groveton.

Rachel Payne had help from James Talbot, teenage friend of her children, who is begging his parents for his own beehive. Photo credits for bottom three pictures go to his sister Annie.

Bee on a passionflower by Rachel's garden.

