

The Bee Line

Pineywoods Beekeepers Association

Next meeting July 11, 2024

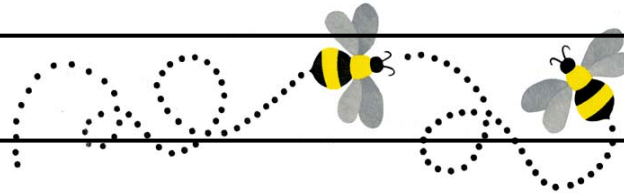
Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

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June Program

This month, we will not have our regular Thursday night meeting, so don't show up at the VFW! We'll have our club picnic, hosted by the Precups. PBA will provide the meat. Members, please bring a side dish or dessert. Other details will be emailed.

Welcome (and welcome back) to our Brood!

Nathan & Katy May, CS & JJ Owens, Brandon & Angela Turner



Rachel's note: I think I've been participating in Appleby Community Farm's Farm Camp since 2015 (except 2020 when Covid shut things down). Early on, I took my observation hive. Several years ago, the Farm got bees, so they've been setting up a tent with screened sides, and we use it as a big bee suit for the kids. I open up their hive and show frames to the kids, identify everything they see, talk about the bees' jobs, and answer questions. If there's ripe honey, they help me extract it (just turning the crank). If not, we do a mock extraction. They love to turn the crank whether there's honey or not! I always take a jar of my honey to be sure they have some to taste. It's extra special when they get to taste some they've helped with.

What's Buzzing

6/15 – Texas Beekeepers Association Summer Clinic, 8am – 5pm, Allen. \$110 for TBA members, \$135 for non-members. <https://texasbeekeepers.org/summer-clinic/>

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/>

2024 Dates and Topics

June 25 – Hangry Bees 2023: Pollen Deprivation Impacts Temperament and Disease Status

Liz Walsh, USDA-ARS Baton Rouge

July 30 – TBD

August 27 – Yellow-Legged Hornets

Lewis Bartlett, University of Georgia

September 24 – Bee Breeding in the Age of Genomics

Garett Slater, Texas A&M

October 29 – Hot Topics in Beekeeping

Amy Vu, University of Florida

November 19 – Breeding for Varroa-Resistant Honeybees

Frank Rinkevich, USDA

December 31 – No Session

2025 Dates and Topics

January 28 – Coming Out of Winter

David Tarpy, North Carolina State University

February 25 – Honeybee Nutrition

Priya Chakrabarti Basu, Mississippi State University

March 25 – Colony Losses in the United States of America

Geoff Williams, Auburn University

April 29 – Honeybee Nest Architecture

Michael Smith, Auburn University

May 27 – TBD

Michael Goblirsch, United States Department of Agriculture-Agricultural Research Service

June 24 – TBD

Liz Walsh, United States Department of Agriculture-Agricultural Research Service

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 weeks 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. 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

Honey-Spiked Zoodle Slaw

www.honey.com

For Dressing:

- 2 T olive oil
- 1 T apple cider vinegar
- 2 T sourwood honey
- 1/2 tsp Dijon mustard
- 1/8 tsp sea salt
- 1/8 tsp coarse ground black pepper



For Zoodles:

1 medium sized Granny Smith apple, stem removed
1 cup matchstick carrots
1 cup red cabbage, finely shredded
1 cup white cabbage, finely shredded

For Dressing: Place olive oil, vinegar, sourwood honey, Dijon mustard, salt and pepper in a medium-sized mixing bowl and whisk to evenly combine. Keep at room temperature.

For Zoodles: Place the apple on a zoodle maker (stem end facing the front blade and wider end on the back-gripper handle) and turn into zoodles. Place the apple zoodles in the mixing bowl with the dressing, then immediately add the carrots and red and white cabbage. Gently toss to evenly combine all ingredients. Serve immediately for best results.

Honeyed Cashews

The Perfect Scoop by David Lebovitz

2 ½ T honey
Big pinch of kosher or sea salt
1 c whole cashews, lightly toasted

Very lightly grease a rimmed baking sheet with vegetable oil or line it with a silicone baking mat. Heat the honey and salt in a 10" skillet, preferable nonstick. Once the honey starts to bubble, mix in the cashews. Cook over medium heat, stirring frequently, for 3 to 3 ½ minutes, until the cashews are thickly glazed. Tip the cashews onto the prepared baking sheet and gently stir the nuts as they cool, scraping up the honey and basting the cashews with it for about 30 seconds. Let cool completely. Break up the clumps of cashews. Store in an airtight container at room temp. These can be sprinkled over ice cream sundaes.

Honey Ice Cream

<https://www.davidlebovitz.com/honey-ice-cream/>

1 ½ cups whole milk
¼ cup sugar
pinch of salt
1 ½ cups heavy cream
5 large egg yolks
6 tablespoons strongly flavoured honey (such as chestnut or buckwheat), or ½ cup mild-flavor honey



In a medium saucepan, warm the milk, sugar and salt. Pour the cream into a medium bowl and set a mesh strainer on top. Nest the bowl in a larger bowl half-filled with ice and some cold water, to make an ice bath. In a separate bowl, whisk together the egg yolks. Once the milk is warm, slowly pour half of the warm milk into the egg yolks, whisking constantly. Scrape the warmed egg yolks back into the saucepan. Over medium heat, stir the mixture constantly with a wooden spoon or heatproof spatula, scraping the bottom as you stir, until the mixture thickens and coats the spoon. Pour the custard through the strainer, stir for a minute or so, until tepid, then mix in the honey. Chill mixture overnight. The following day before churning, taste the custard and add additional honey, if desired, then freeze the mixture in your ice cream maker according to the manufacturer's instructions.