

The Bee Line

Pineywoods Beekeepers Association

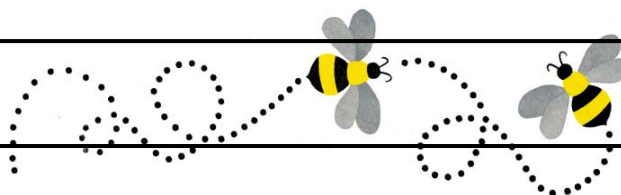
Next Meeting Thursday, July 13, 7:00 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

Volume 17 Issue 7

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July Program

Our Texas Beekeepers Association/Area 6 Director, Cameron Crane, will visit again to detail how he creates his own honey/hive product labels for his apiary enterprise, Crane Meadows, using a simple label-cutter (<http://crane-meadows.com/>). In addition, Cameron will summarize the Texas honey-labeling rules and regulations currently and absolutely in effect for hobbyist or Small Honey Producers who intend to sell their honey and honey products. If you will be extracting, bottling, and labeling your honey, this would be an important program not to miss!

Refreshments

Beverages: Roni Clegg; Snacks: David Gallagher, Bob Love, Rachel Payne

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 (h), 903-288-0610 (c), or rachelpayne519@yahoo.com so that we can supply them.

You're the Bee's Knees!

6/6 – Rachel Payne took her observation hive to Appleby Community Farm's Farm Camp to teach the kids about honey bees and pollination.

6/10 – Thank you to all who helped make our Summer Picnic fun for all! Ken and Roni Clegg for generously offering their clubhouse, Stephanie Lemke and Charlene Ham for arranging the centerpieces, Brian Yoder and Travis Groom for assembling the volleyball/badminton court, and all who brought the numerous and diversified door prizes. It was a full day of fellowship and fun, including some youth beekeeper-relay races!

6/19 – Cary Sims, PBA member and Angelina Co. Extension Agent, conducted a "Beekeeping Basics" seminar at the Angelina Co. Extension Office.

6/25 – Terry McFall spoke at the Tyler Co. Bee Club meeting about a program the state of Texas is implementing mainly to first responders in case they get called to an incident involving Africanize bees.

6/27 – Rachel Payne took her observation hive to Nacogdoches Recreation Center's Summer Camp to talk about bees during their Animal Week.

Buy and Sell

Beekeeping Supplies now available at Atwoods in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches and Corrigan, Lufkin Farm Supply & Nursery in Lufkin, and Circle Three Feed in Jasper.

What's Buzzing

Texas Beekeepers Association Annual Convention will be in November. This is one of the two opportunities each year the Texas Master Beekeeper exams are offered. The Apprentice level exam will be from 8am to 12pm. The Advanced and Master level exams will be from 1pm to 5pm. According to Mary Reed's update in the TBA Journal, there have been 225 beekeepers participate in the program and these beekeepers have reached 1,261,852 people. For those of you who haven't had math in a few years, that's over a million people! For more info about the program, visit <http://masterbeekeeper.tamu.edu/>

From the Hexagonal Office

Mike Kochanek

Welcome to summer beekeeping, everyone. Hot, humid, and rain, rain, rain, and more rain. Been a little bit difficult for the bees to collect nectar in this rainy weather. Honey may be "wetter" this year, so beware of fermentation. We held our annual "Beekeepers Picnic" gathering at the Cleggs' in June. It was a fun gathering. We all had time to visit while feasting on some great homemade foods. Joanie and I attended Woodville Beekeepers Club meeting this week, where Terry McFall gave an informative presentation on Africanized bees and safety issues. I think it kind of gave the newbies a scare, but they will be more informed if they do run into a "hot" hive. Africanized bees, though they produce more honey, are about ten times meaner and more aggressive than our European bees. It was advised that if your hive becomes quite mean, replace your queen. This should calm down the hive within a month. Africanized bees have been documented as far north as Hardin County, so likely we have some buzzing around our area. Some will be harvesting honey this July – Good luck!

Comb-Grown Goodness

Homemade Honey Ice Cream Master Recipe

<https://honey.com/recipe/homemade-honey-ice-cream-master-recipe>

4 large egg yolks
2/3 cup honey
1/8 teaspoon salt
3 cups half-and-half
Optional infusions, add-ins, or swirls (see below)

Whisk together eggs, honey, and salt in medium bowl. In medium saucepan, bring half-and-half to a full simmer with any



infusions. Remove from heat. Refrigerate until completely cool. Process custard in ice cream maker according to manufacturer's instructions; add soft ingredients such as ½ cup sliced bananas or raspberries half way through freezing, or chunky ingredients like nuts or candy during the last 2 to 5 minutes. Transfer to bowl or tub, add any desired swirls and serve, or cover and freeze until firm, at least 3 hours and up to 3 days. Makes 1 qt.

Add-ins: Half way through the churning add up to 1 cup of fruit. Or, during the last 2 to 5 minutes, add ½ cup nuts, bits of pure honey comb, or chocolate bits.

Chewy Honey Oatmeal Cookies

<https://honey.com/recipe/chewy-honey-oatmeal-cookies>

½ cup butter, softened
½ cup granulated sugar
½ cup honey
1 large egg
1 teaspoon vanilla extract
1 ½ cups quick cooking rolled oats
1 cup whole wheat flour
¼ teaspoon salt
1 teaspoon ground cinnamon
½ teaspoon baking soda
1 cup raisins, chocolate or butterscotch chips



In medium bowl, beat butter with sugar until thoroughly blended. Blend in honey. Blend in egg and vanilla, mixing until smooth. In separate bowl, mix together oats, flour, salt, cinnamon and baking soda; blend into honey mixture. Blend in raisins or chips. Drop dough by rounded tablespoonfuls onto greased baking sheet. Bake at 350° for 12 to 14 minutes until cookies are golden brown. Remove from oven and allow cookies to cool 2 to 3 minutes before removing from baking sheet. Cool completely then store in an airtight container.

Mint Lemonade with Raw Honey and Mint Ice Cubes

<http://www.superhealthykids.com/mint-lemonade-raw-honey-mint-ice-cubes/>

5 medium lemons
10 fresh mint leaves
2 tablespoons honey
4 cups water

Bring 4 cups of water to a boil. Meanwhile, rinse the mint and juice enough lemons to make ¾ cup of lemon juice. Once water begins to boil, turn off heat and add mint sprigs and honey. Stir well. Let steep for 5-10 minutes. Combine mint water with lemon juice in a glass pitcher. Pour over mint ice cubes to chill. Enjoy! You can always add extra lemon juice or honey to taste.



2017 Summer Picnic

Photos by Marie Kocyan and Rachel Payne

