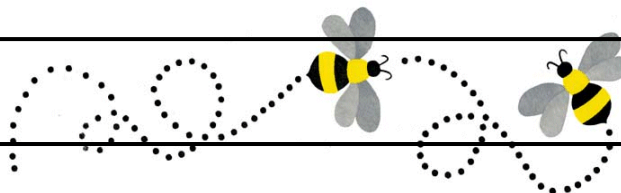


The Bee Line

Pineywoods Beekeepers Association
Next Meeting Thursday, July 12, 7:00 pm
St. Cyprian's Episcopal Church
919 S John Redditt Dr, Lufkin

Volume 18 Issue 7

July 2018



July Program

PBA Newsletter Editor Rachel Payne will combine two of her favorite topics - bees and math - to bring you this month's program. You know bees build hexagonal cells, but do you know why that's the best shape? Have you ever looked at a drone's family tree and noticed anything special? Did you know that foraging behavior and internet server allocation have something (actually, a LOT) in common? "Beauty and the Bees: Mathematics in the Apiary" will show you some fascinating connections between an oft-feared subject and much-loved insect.

Beverages: Jesus Vazquez; Snacks: David Guy, Bob Ham, Ronnie Moore, Barbara Moran

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

Welcome (and Welcome Back) to our Brood...

A.R. Conn, Bobby McDonald

You're the Bee's Knees!

Thank you to David Guy for creating our new PBA website.

Assorted Buzziness

PBA now has a website! <http://www.pineywoodsbeekeepers.org/>

We have an opening for PBA Secretary. Please call Roy Stark if you are interested in or have any questions regarding the position. Best to call after 5 pm. If no answer, send text, as his phone mail box is frequently full. 409-423-0263

President Roy Stark appointed Robert Jones PBA Training Coordinator.

The Training Coordinator will report to the President and work with the Program Coordinator to assess overall training needs of the PBA and then devise a plan of action to increase overall beekeeping skills of the PBA membership. This may include training during monthly club meetings, apiary training sessions,

or training at PBA members' sites. The Training Coordinator and Program Coordinator may request guest speakers at their discretion. The Training Coordinator may request additional trainers as needed. Times of these training sessions will vary depending on the Training Coordinator's own personal family and work schedules. The Training Coordinator and Program Coordinator will give a PBA training update quarterly to the PBA membership beginning at the September 2018 club meeting. It shall be the PBA's President's overall responsibility to provide support to the trainers of our club. The training may be diverse to cover basic, intermediate, and advanced, depending on the Training Coordinator's evaluation.

Join us on Facebook! Just a reminder that Pineywoods Beekeepers Association has a Facebook page where we share articles related to bees and beekeeping, pictures, questions, recipes, and more. <https://www.facebook.com/groups/532642643606301/>

Buy and Sell

For sale: Electric uncapping knife with thermostat, \$45. Rachel Payne 936-715-0362 or rachelpayne519@yahoo.com

For sale: Deep boxes with 10 frames, bottom boards, top covers, inner covers, all hand-made. Call for pricing. 409-423-4756

Beekeeping supplies now 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 Lufkin, Fairmount General Store in Hemphill.

Seasonal Tips

Robert Jones

July is normally the main robbing and extraction month.

Make certain you handle all of your supers as sanitarily as possible, keeping them covered bottom and top to keep trash and bees out of the unattended comb. You should be moving the boxes to the honey extraction unit as soon as possible. The extracted supers should be cross-stacked for rob-out under a shed for a couple of days and either stacked back on for the fall flow or stored away on para moth crystals. These will need to be refreshed monthly until the end of the hot weather and every three months over the fall and winter months.

Store your excess honey that you cannot immediately bottle in food grade plastic five-gallon storage pails or food grade approved 55-gallon barrels. You will need warming bands on either of these if you wait more than three months to bottle it. All natural honey, with the exception of those high in sucrose sugar, will go to sugar crystal state. This is easily reversed with gentle warming. Remember the Texas clean rules still apply later when you bottle again with proper labeling. Melt your wax when you are finished and process everything completely to keep your area clean.

Last notes for the bees: put out a good water source if there is not one available and be careful with feeding new colonies.

Near the end of July you can set up for late summer splits and queens, but you will have to use whole hive supers because of the bee pests. There are plenty of bees to do this with, but the bee pests, mainly hive beetles, are thick as well. If you try this do not use any split hives that prove to be prone to, or has a lot of, beetles already in the hives. You will see a disaster of hive beetles if you do.

From the Hexagonal Office

Roy Stark

What is a dearth in regard to honey bees? You'll reach a point in summer where the season heats up, the flow of nectar slows, and the bees reduce their activity. This is not their choice. If it were, they'd work every day, all day, all year long. This period in the season is called a "dearth." If it's long, hot, and dry, some bees might struggle. If it's shorter, they bounce back quickly. Knowing when this time rolls around each year is more of an art than a science. Recognizing a dearth requires a keen eye to the winds (and rains) and an ear to the bees.

How do I know a "dearth" is on in our area?

1. Robbing Begins. You might see robbing in progress (where foreign bees, of the same or other species, attempt to steal honey from your hives) or you might see the aftermath. The aftermath can be brutal: dead or dying bees around the front entrance or ground in front of the hive. Do not, I repeat DO NOT harvest all of your honey from your hives. And never harvest honey in a dearth. That is an invitation to disaster. Leave your bees some food for the dearth and for fall and winter seasons. Hives that have ample honey and pollen stores are less likely to rob during a dearth. Be mindful that if you rob your bees' honey stores, they will rob as a necessity. Be aware that Italian bees are prolific robbers as compared to other bee species. I know this first hand.

2. The bee activity at my PVC pollen feeders picks up tremendously. Yes, I absolutely feed pollen at different times during the year and especially during a dearth. During high nectar and pollen flows, there is only minimal bee activity at my pollen feeders because nature is providing enough substance for the bees. But remember, in mother nature, the only constant is change. Once the nectar and pollen flow slows down, bee activity soars at my pollen feeders. Over the last 5 years, I have become accustomed to the seasonal changes of blooming flowers and plants and can now anticipate a dearth. It is amazing to watch swarming bees go in and out of my PVC pollen feeders. I offer pollen to give my bees a boost. Feeding pollen to my bees has enhanced my hives' longevity. I very seldom lose a hive these days. Beekeepers have varying opinions about everything and I have mine. I tried not feeding pollen during a dearth and attempted to just ride it out and was taught a valuable lesson from the school of hard knocks. My bees suffered and I was frustrated. My bees now go into a dearth and weather the fall and winter months just fine because I feed pollen during a dearth. I feed beginning January 1 and, when others are losing hives in February and March, my bees are prospering. Talk to other experienced beekeepers and, by doing so, your knowledge will steadily increase and this will help you to weather the dearth and other challenging times.

3. Bees that were calm become agitated. I listen to my bees and see behaviors change when the bees are in distress.

4. Bees will revisit flowers they just left. They are desperate to harvest anything. Bees seem to meander low to the ground and are attracted to almost anything. Perfume is quite alluring, ladies, during a dearth. Ask my wife about that.

Note: I open feed pollen and sugar syrup away from my hives. You will know when there is a dearth when huge numbers of bees converge on your feeding stations. There are experienced beekeepers within our club who have the knowledge to show you how to open feed. I will bring examples of equipment to view during our snack break. I don't want to interfere with our July program.

Comb-Grown Goodness

Honey Garlic Ribs

<https://www.allrecipes.com/recipe/17949/honey-garlic-ribs/>

- 4 pounds pork spareribs
- ½ cup honey
- ¼ cup soy sauce
- ¼ cup distilled white vinegar
- 2 cloves garlic, minced
- 2 tablespoons brown sugar
- 1 teaspoon baking soda
- 1 teaspoon garlic salt

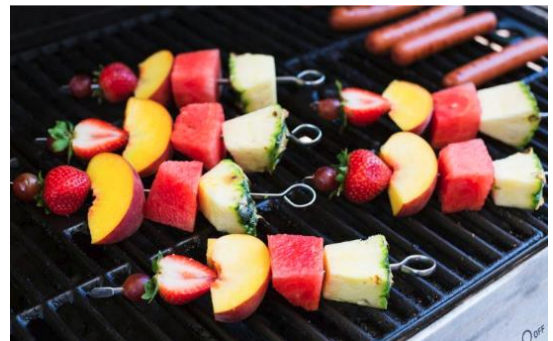


Preheat oven to 375. Slice ribs into individual pieces. In large bowl, combine honey, soy sauce, vinegar, garlic, and brown sugar. Stir until honey and sugar are completely dissolved, then stir in the baking soda. The mixture will begin to foam. Transfer ribs to the bowl and turn to coat. Cover a cookie sheet with foil and arrange ribs meat side up on the sheet. Pour excess sauce over all and sprinkle with garlic salt. Bake for 1 hour, turning every 20 minutes.

Grilled Fruit Kabobs with Cinnamon Honey Glaze

<https://www.iheartnaptime.net/fruit-kabobs/>

- ¼ cup honey
- 1 teaspoon lemon juice
- ¼ teaspoon ground cinnamon
- ½ cup each pineapple, watermelon, and peaches, chopped into 2" pieces (use other fruit as desired)
- 6 Skewers



Combine the honey, lemon juice, and cinnamon in a small bowl. Preheat the grill to medium-low heat. Thread fruit onto skewers. Transfer to baking sheet. Place kabobs on grill and cook each side for 2 to 4 minutes, or until grill marks have started to form. Be careful not to burn the fruit. Drizzle with glaze.

Spinach Salad with Honey Bacon Dressing

<https://www.honey.com/recipe/spinach-salad-with-honey-bacon-dressing>

6 oz fresh spinach leaves

5 slices bacon

¼ c red wine vinegar

3 T honey

Optional toppings: cherry tomatoes, sliced red onions, sliced mushrooms

Wash and dry spinach thoroughly. Place in a large bowl.

Cook bacon until crisp. Place bacon on paper towels and remove skillet from heat. Pour bacon fat into a heatproof cup and measure 2 T back into the skillet. Let bacon cool, then crumble into ½" pieces.

In a small bowl, mix honey and vinegar.

Heat the 2 T of bacon fat in the skillet over medium-high heat and carefully add honey-vinegar mixture. Cook for 1 minute, stirring constantly. Add salt to taste. Remove from heat and cool 2 minutes.

Pour dressing over spinach and toss well. Add salt and black pepper to taste. Add bacon pieces to spinach and mix. Add toppings, if desired. Serve immediately.



Creamy Lemon Popsicles

<https://thehappyhousewife.com/cooking/creamy-lemon-popsicles/>

1 ½ c vanilla whole milk yogurt (could use plain or lemon)

½ c heavy whipping cream or full-fat coconut milk

2 whole lemons, zested and then juiced for about ¼ c lemon juice

Raw honey to taste

Place all ingredients in a blender and mix until smooth. Pour into popsicle molds (or an ice cream maker). Allow to freeze for several hours or follow manufacturer's ice cream maker instructions.



Goat Cheese, Honey, and Fruit Crostini

<https://sallysbakingaddiction.com/2015/06/24/easiest-appetizer-goat-cheese-honey-fruit-crostini/>

1 French baguette (18 inches), cut into ¾" inch slices

8 ounces creamy goat cheese

2 Tablespoons honey, plus more for drizzling

1 cup sliced fruit (strawberries, blackberries, peaches)

Bake bread slices at 350° until lightly toasted, ~10-12 min. Meanwhile, mix goat cheese and honey until relatively smooth. Spread on toasted bread. Top with fruit. Before serving, drizzle each crostini with honey. Keep leftovers covered tightly in refrigerator for a couple days.





Mike Bordelon with his beetle baffle. Joe Moran and Jordyn Stoehr giving Youth Program update. Cindy Dotson with homemade bee vac. Nick and Jonas Guy giving Youth Program update. Trinity Smith and A&M's Dr. Juliana Rangel. Rachel Payne and Univ of Florida's Dr. Jamie Ellis. Pecos Jack and the "Texas Wall of Smoke." Fancy beehives at TBA Summer Clinic.