

# The Bee Line

**Pineywoods Beekeepers Association**

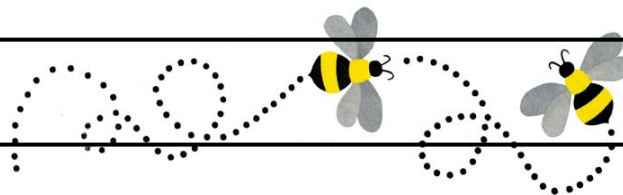
Next Meeting Thursday, July 11, 6:30 pm

St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

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Our TBA Area Director, Harrison Rogers, will talk about harvesting honey. He'll also describe Real Texas Honey, an organization that promotes Texas-produced honey.

Beverages: Bob Love, Rick Rankin; Snacks: Bob Love, Rachel Payne

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

## You're the Bee's Knees!

6/10 – Rachel Payne took her observation hive to Appleby Community Farm's Farm Camp and talked with the kids about the importance of bees. They helped her extract a few frames of honey and enjoyed sampling it.

6/15 – Thank you to the Moors for hosting our Family & Friends picnic.

**PBA Member Request** - We need a volunteer to take on a simple task but requires a member, or two-member team, to cover all ten regular meetings to bring the Hospitality Bin and set up/take down the buffet (Christmas Dinner and Summer Picnic are arranged by the Program Coordinator who could coordinate with the HB Tasker to use the supplies, or the PC could get seasonally-themed supplies on their own). I currently have backup supplies and if a Tasker has access to Sam's Club, we save PBA funds (turn in supplies receipts to Treasurer). The HB Tasker will need to set up before each 6pm mtg starts and take down about 8pm, with the Bin taken home as the meeting hall does not allow it to be stored.

This is a quick, creative meeting task and there are usually members there to help – it is not an Officer/Board of Directors position, nor a Presidential Appointment at this time, but one of a few volunteer Tasks that were traditionally requested in our association. This is a great opportunity for a member looking for involvement, and a way to spread out the 'chores' so the same dedicated group gets some relief! I've been the HB Tasker for almost 4 yrs after the then-VP was HB Tasker, but subsequently could not attend every mtg so he asked me. Anyone interested, please contact me directly [redcutridge@yahoo.com](mailto:redcutridge@yahoo.com) or 936-632-2272. Thank you! ~ Marie C. Kocyan

## What's Buzzing

The Bee Informed Partnership recently conducted the 13<sup>th</sup> annual survey of managed honey bee colony losses in the United States. During the 2018-2019 winter, an estimated 37.7% of managed honey bee colonies in the United States were lost, an increase of 7 percentage points compared to last year. During the summer 2018 season, an estimated 20.5% of managed colonies were lost in the US, 3.4 percentage points higher than the previous summer. For the entire survey period (1 April 2018 – 1 April 2019), beekeepers in the U.S. lost an estimated 40.7% of their managed honey bee colonies. For more details, see <https://beeinformed.org/results/2018-2019/>

Jamie Ellis, professor at the University of Florida, has some interesting things to say about honey bee gross loss vs. net loss. You might enjoy this video. It was recorded earlier this year for the Irish Beekeepers Association, but he gave a similar talk at the TBA Summer Clinic last year and the main points are the same. (He has many good videos out there.) <https://www.youtube.com/watch?v=nkyYfRj-rcU>

7/13 – **Fat Bee Man** at Winding Creek Apiary & Bee Supply. 11680 Post Oak Rd, Willis. See ad at right. <http://www.wcapiary.com/>



*Winding Creek Apiary  
Bee Supply*



*Come help us celebrate our  
first year in business with a  
session with Don, The Fat BeeMan*

*Saturday, July 13*

*\$60 includes BBQ lunch and session*

*Seating limited - Reservations Required*

**(936) 537-1952**

*Limited supply of Don's "Sweet as Peaches" Queens \$35ea*

## Buy and Sell

For sale: Bee signs (examples below), up to 2'x2'. Price varies. Joe Moran [leathercraft45@yahoo.com](mailto:leathercraft45@yahoo.com) or 936-671-0660



For sale: New Dadant bee blower. Retail for \$575, asking \$400. Would take less if a nuc or two is included. Paul Nicoletto [pfn1911@hotmail.com](mailto:pfn1911@hotmail.com) or 409-679-2717

For sale: New deep boxes (no bees) with 10 frames, \$50. (Kirbyville) 409-423-4756 or 409-216-9082

For sale: New XXL ventilated bee suit, \$80. Billy Mack Lovelady 903-363-3821 [rockinl5123@yahoo.com](mailto:rockinl5123@yahoo.com)  
For sale: **PBA honey**. Funds support PBA educational programs. 12-oz bears \$6, 1.5 lb pint \$12, 3 lb quart \$20. Contact Rachel Payne at [rachelpayne519@yahoo.com](mailto:rachelpayne519@yahoo.com) or 936-715-0362

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.

## **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.

## **Comb-Grown Goodness**

### **Lemon & Herb Rotini Salad**

(From pasta box. Only a token amount of honey, but if you didn't harvest much...)

- 1 box (12 oz.) Skinner's Supergreens rotini pasta
- 2 cups green beans, trimmed, halved
- 2 Tbsp. each Dijon mustard and lemon juice

¼ cup each fresh parsley, chives and tarragon, finely chopped  
½ tsp minced garlic  
½ tsp honey  
¼ tsp each salt and pepper  
¼ cup extra virgin olive oil  
½ cup each tomato and red onion, diced

Cook pasta per package directions, adding green beans during last 4 minutes of cooking. Rinse with cold water and drain. In a bowl, whisk mustard with lemon juice, herbs, garlic, honey, salt, and pepper. While whisking, drizzle in olive oil till well blended. Toss pasta and beans with dressing mixture, tomato, and red onion until combined. Makes 4 servings.

### **Skillet Squash**

(From an old Texas Dept. of Ag recipe booklet. A new way to use up some of your garden produce?)

2 small yellow squash  
2 medium zucchini  
¼ cup honey  
2 T water  
1 t butter  
1 t dry French salad dressing mix  
1 large tomato

Wash squash and zucchini; cut off ends. Cut into quarters lengthwise. In skillet, combine honey, water, butter, and salad dressing mix. Arrange squash and zucchini, cut side down, in honey mixture. Bring to boil, reduce heat, and simmer about 20 min. or until tender. Cut tomato into eighths. Add tomato wedges to mixture and cook several minutes longer, turning once. Serves 4.

### **Ginger Honey Switchel**

<https://wellnessmama.com/61647/ginger-honey-switchel/>

2 T unfiltered apple cider vinegar with the “mother”  
3 T raw honey  
2-inch piece of fresh ginger root, peeled and finely minced  
4 c water  
½ of a fresh lime, juiced and zested

Mix all ingredients in a large jar, cover, and shake well. Place in refrigerator overnight. To serve, pour over ice or add seltzer water if desired.

Note: If using seltzer water, only add half the amount of listed water to the jar. Add the other half as seltzer water when serving.







Above: Bee pictures taken by Trinity Smith in Portland, Oregon. Longtime PBA member, Larry Callison, greatly appreciated the 'Best Wishes' card our members sent him in Corpus Christi.

Right and below: PBA members enjoying the summer picnic.

