

The Bee Line

Pineywoods Beekeepers Association

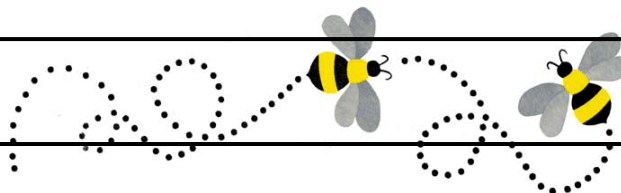
Next meeting Thursday, July 9, 6:30 pm

Your home

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

Volume 20 Issue 7

July 2020



July Program

Last month we talked about how to get your honey from bee yard to bottle. If you haven't extracted your honey yet, you're probably getting ready to. We'll start this meeting with any questions you have about extraction. Then we'll talk about what you can do with your cappings. How do you clean them? Do you sell the wax or use it for other products? Instead of having a speaker, we invite you to share your tips and tricks. Collect your melting pot, tools, recipes, candle molds and wicks, essential oils, or other accoutrements, and let us know what you're making!

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

<https://us02web.zoom.us/j/89344771134?pwd=ZGI4UjFDODhEcGhBZ0p2Wml2T0RMZz09>

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

Meeting ID: 893 4477 1134

Password: 725120

Welcome to our Brood...

Jennifer Collins

Assorted Buzziness

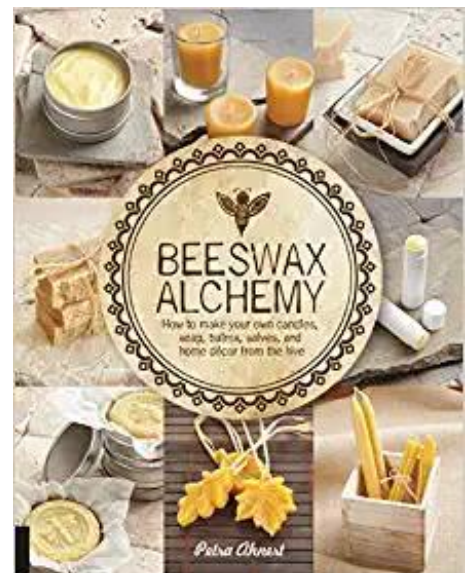
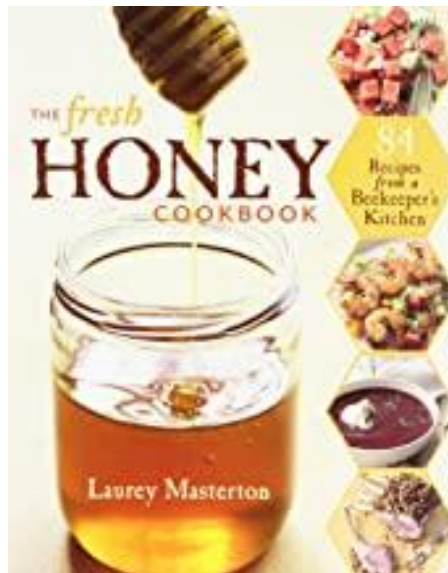
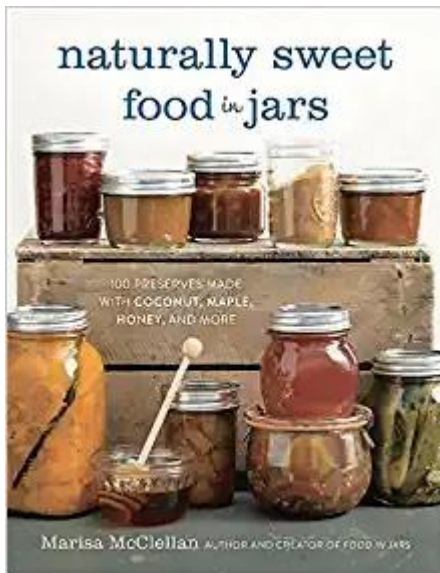
LAST CHANCE to pay 2020 PBA dues! Normally, members are dropped for nonpayment after April's meeting. As you know, this isn't a normal year! Non-renewing members will be dropped July 31. \$15 email membership or \$20 postal membership, per family. Contact Treasurer Terry McFall, 1700 FM 252, Jasper, TX, 75951 tdmcfallclan@yahoo.com 409-289-7387

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.

What's Buzzing

If you need ideas for your honey and beeswax, here are just a few of the many books available.



Buy and Sell

Wanted: Jay Jelinek is looking for a 9-frame manual radial extractor on legs. jjelinek1020@gmail.com or 936-637-4963

For sale: Varroa-resistant bees – 5-frame nucs (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

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, Fairmount Lumber & Hardware in Hemphill, and Tractor Supply in Center, Hemphill, Lufkin, and Nacogdoches. 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.

Robert Jones

July is normally the main robbing and extraction month.

Make certain you handle all of your supers as sanitarly 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

Zucchini Bread

Joy with Honey by Doris Mech

1 c honey
1 c oil
2 eggs
1 t baking soda
1 t salt
1 t baking powder
1 t cinnamon
2 ½ c shredded zucchini
1 c whole wheat flour
2 ½ c unbleached white flour
1 t vanilla
½ c chopped walnuts

Mix honey, oil, and eggs in a mixing bowl. In a separate bowl, stir dry ingredients together. Add honey mixture, alternating with zucchini. Stir in vanilla. Dive batter equally between 3 small greased and floured loaf pans. Bake at 350° until toothpick inserted in center comes out clean, about 45 minutes to an hour.

Editor's note: I had zucchini to use up, so I tried this recipe with a few alterations. I used melted butter instead of oil and I used 3 ½ c white whole wheat flour. Also, I divided the batter between 2 9x5 loaf pans. It turned out tasty!



Olivia Payne helped her mother in the bee yard and with honey extraction. Kathryn Jones and a friend took some of their children on an educational field trip to Rachel Payne's bee yard. Rachel's honey advertisement photo. Steven Josephsen's honey.