

The Bee Line

Pineywoods Beekeepers Association

Next meeting Thursday, July 8, 6:30 pm

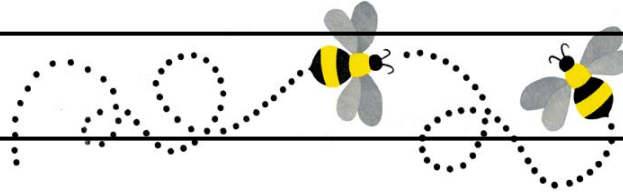
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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July Program

PBA Member Taylor Boyter will discuss various honey bee pests – their identification, prevention, and control methods.

Beverages: Joanie Kochanek; Snacks: Taylor Boyter, David Gallagher/Rachel Payne

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

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

Richard Hammond, Elizabeth Ybarra

You're the Bee's Knees!

6/2 – Rachel Payne went to Farm Camp at Appleby Community Farm to talk to the kids about bees. She opened up the farm's hive (the campers were protected by a tent with screen walls, like one huge bee suit!) to show them the inner workings. The kids got to help extract honey and enjoyed sampling it.



Buy and Sell

For sale: 5-frame nucs installed in your box, \$175. All have freshly mated 2021 queens. Bob Love 936-366-0033 or bobhunts2@yahoo.com

Wanted: Ricky Goleman would like for someone to put beehives on his land in Huntington. 936-404-2856

Wanted: Trinity Smith is interested in buying a queen, drone, and worker for preservation. Perhaps you have a queen who's about to be...ahem...retired? He's also moving back to the area and is eager to return to beekeeping. He's interested in helping you in your bee yard in exchange for bees and will need a flexible schedule. tss.honeybees@gmail.com

Beekeeping supplies are available at Atwoods in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches and Corrigan, Circle Three Feed in Jasper, Motts Hardware/TKC Knives in Spurger, Fairmount Lumber & Hardware in Hemphill, and Tractor Supply in Alto, 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.

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

Salted Caramel Apples

<https://pinchandswirl.com/salted-caramel-apples/>

6 small apples cold and unwaxed
6 lollipop sticks
1 cup heavy cream
 $\frac{3}{4}$ teaspoon salt
1 cup honey
1 teaspoon vanilla



Twist the stem off of each apple and push one lollipop stick down into the apple where the stem used to be. Line a baking sheet with parchment paper and set aside. Fill a medium bowl half full of ice water and set aside.

In a narrow, heavy saucepan heat the heavy cream and salt to a simmer - don't allow the cream to boil. Stir in honey. Heat to boiling and cook, stirring constantly with a wooden spoon or silicone spatula, for 20-25 minutes, until the mixture reaches 250-260 degrees.

When the caramel reaches 250-260 degrees, carefully set the saucepan into the ice water. Add vanilla and stir to combine. Continue stirring until the caramel starts to thicken. (You want the caramel to be thick enough to stick to the apples and not run off.) Don't worry if you allow the caramel to thicken too much; just place it back over the heat and stir until it reaches the consistency you want.

Hold one apple by the lollipop stick, tilt the saucepan with the other hand, and lower the apple into the caramel. Tilt and twist until the apple is nicely coated. Transfer to parchment-lined cookie sheet and repeat with remaining apples. Allow the caramel to set at room temperature.

Delicate Honey-Nut Balls

Cooking With Honey by Hazel Berto

1 c butter
 $\frac{1}{4}$ c honey
1 $\frac{3}{4}$ t vanilla
1 t orange peel
2 c sifted flour
 $\frac{1}{2}$ t salt
1 $\frac{3}{4}$ c chopped nuts

Cream butter thoroughly. Slowly add honey, vanilla, and peel. Sift together flour and salt and add; stir in nuts. Form into small balls. Bake on greased baking sheet at 350 degrees for 12 to 15 minutes. Roll in confectioner's sugar while hot. Cool, and roll again. Makes 6 dozen.