

The Bee Line

Pineywoods Beekeepers Association

Next meeting July 13, 2023

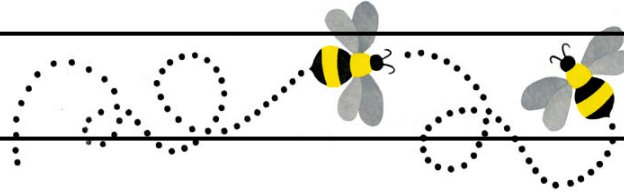
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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July Program

This month, we'll have an open floor discussion. Possible questions: How are your hives doing? How much honey should we remove from the hives? Are we in a dearth? Should we feed our bees now? What methods of pest management should we use right now? What should we look for when inspecting our hives?

Refreshments

Beverages: Richard Peters; Snacks: Pam Brown, Karen Mitchell

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 Back to our Brood...

Jennifer Crenshaw, Joseph Messimer

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 have a lot of, beetles already in the hives. You will see a disaster of hive beetles if you do.

Comb-Grown Goodness

Baklava Thumbprint Cookies

<https://www.tasteofhome.com/recipes/baklava-thumbprint-cookies/>

1 cup sugar
1/2 cup butter, softened
2 large eggs, room temperature
1 teaspoon almond extract
1 teaspoon vanilla extract
2-1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

Topping:

3 tablespoons sugar
2 teaspoons ground cinnamon
1/2 cup honey
3/4 cup chopped walnuts



In a large bowl, cream sugar and butter until blended. Beat in eggs, one at a time, and extracts. In another bowl, whisk flour, baking powder, and salt; gradually beat into creamed mixture. Wrap dough; refrigerate until firm enough to form into balls, about 30 minutes.

Preheat oven to 375°. For topping, combine sugar and cinnamon; set aside. Shape dough into 1-in. balls; refrigerate again if dough becomes too warm. Place balls 2 ½ in. apart on parchment-lined baking sheets. Bake 8 minutes. Press a deep indentation in center of each cookie with the back of a rounded teaspoon. Fill each indentation with honey and walnuts; sprinkle with cinnamon sugar. Return to oven and bake until edges begin to brown, 7-9 minutes longer. Cool on pans 1 minute. Remove to wire racks to cool. Store in an airtight container.

Honey Pulled Pork Subs

<https://www.tasteofhome.com/recipes/honey-pulled-pork-subs/>

- 1 small onion, finely chopped
- 1 boneless pork shoulder butt roast (2-1/2 pounds)
- 1 bottle (18 ounces) barbecue sauce
- 1/2 cup water
- 1/4 cup honey
- 6 garlic cloves, minced
- 1 teaspoon seasoned salt
- 1 teaspoon ground ginger
- 8 submarine buns, split

Place onion and roast in a 5-qt. slow cooker. In a small bowl, combine the barbecue sauce, water, honey, garlic, seasoned salt, and ginger; pour over meat. Cover and cook on high 5-6 hours or until meat is tender. Remove meat; cool slightly. Shred meat with 2 forks and return to the slow cooker; heat through. Serve on buns. Cut sandwiches in half.



Hot Honey Butter Skillet Corn

<https://grilledcheesesocial.com/2022/03/22/hot-honey-butter-skillet-corn/>

- 3 tablespoon salted butter
- 2 15.25-oz cans sweet corn, drained
- 3 oz cream cheese, cubed
- 2 tablespoons honey
- 1 tablespoon hot sauce, optional

Heat a skillet over medium high and add the butter. Once melted, add the corn and a sprinkle of salt and cook down for 1 minute. Next add the cream cheese, honey, and hot sauce (if desired) and stir until thick and creamy. Season with more salt and pepper if needed and serve immediately.



Honey Lemonade

<https://kitchencents.com/easy-honey-lemonade/>

- 1 cup lemon juice, freshly squeezed is best (about 1lb of lemons)
- 1/2 cup raw honey, or more to taste
- 3 cups water
- 1 cup ice cubes

Place all ingredients in a blender. Puree for 30 seconds to 1 minute to mix and dissolve honey. Serve immediately or store in the fridge until ready to serve.



2023 Summer Picnic

