

The Bee Line

Pineywoods Beekeepers Association

Next meeting July 11, 6:30 pm

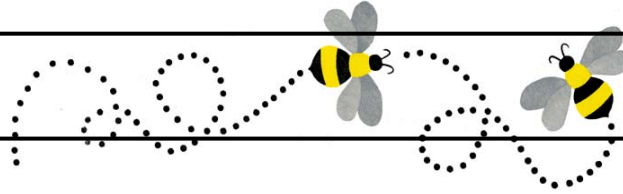
Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

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July Program

PBA Newsletter Editor Rachel Payne will talk about honey extraction – how to get your honey from your beehive to your bottle. She'll also touch on varietal honey and honey labeling. In addition, we'll have a "black jar" honey contest. If you'd like to enter, bring a small jar of your honey labeled only with the last four digits of your phone number. Everyone will have the opportunity to taste the entries and vote on their favorites.

Welcome (and welcome back) to our Brood!

Jennifer Crenshaw, Joseph Messimer

What's Buzzing

7/12 – **Webinar launch**, 6-7pm. Launch of a monthly webinar series hosted by Texas Beekeepers Association and Texas A&M AgriLife Extension. "The Forgotten Sex: The Importance of Drones for Colony Health" by Dr. Garrett Slater. In this webinar, Dr. Slater will discuss the importance of honey bee drones, their role in colony health, and factors that impact drone reproductive quality. Register for free at <https://events.teams.microsoft.com/event/5b1a167d-26c4-4526-aeb0-cb17e6afe0ff@9fd7580a-6472-4d9c-a142-d131d3a7a116>

At-Home Beekeeping Series presented by the Lawrence Co. Alabama Extension Office. 6:30-7:30pm. Recordings from this series are available for **only two weeks** after each session on the Lawrence County Alabama Extension Office Facebook page. <https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

2024 Dates and Topics

July 30 – TBD

August 27 – Yellow-Legged Hornets

Lewis Bartlett, University of Georgia

September 24 – Bee Breeding in the Age of Genomics

Garrett Slater, Texas A&M

October 29 – Hot Topics in Beekeeping

Amy Vu, University of Florida

November 19 — Breeding for Varroa-Resistant Honeybees

Frank Rinkevich, USDA

December 31 — No Session

2025 Dates and Topics

January 28 — Coming Out of Winter

David Tarpy, North Carolina State University

February 25 — Honeybee Nutrition

Priya Chakrabarti Basu, Mississippi State University

March 25 — Colony Losses in the United States of America

Geoff Williams, Auburn University

April 29 — Honeybee Nest Architecture

Michael Smith, Auburn University

May 27 — TBD

Michael Goblirsch, United States Department of Agriculture-Agricultural Research Service

June 24 — TBD

Liz Walsh, United States Department of Agriculture-Agricultural Research Service

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

Lemon Honey Cake

<https://www.marthastewart.com/1114233/lemon-honey-cake>

1 $\frac{3}{4}$ cups all-purpose flour
 $\frac{3}{4}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
1 teaspoon coarse salt
 $\frac{1}{2}$ teaspoon ground cardamom
 $\frac{1}{2}$ cup honey
 $\frac{1}{2}$ cup whole milk
 $\frac{1}{2}$ cup safflower oil
2 large eggs, room temperature
 $\frac{3}{4}$ cup packed light-brown sugar
1 teaspoon finely grated lemon zest



Curd

2 large eggs, plus 3 large yolks
 $\frac{3}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup fresh lemon juice (from 2 to 3 lemons)
8 ounces cream cheese, room temperature, cut into cubes

Assembly

$\frac{1}{4}$ cup plus 2 tablespoons honey, plus more for serving (optional)
Honeycomb piece, for serving (optional)

Cakes: Preheat oven to 325 degrees. Coat two 8-by-2-inch round cake pans with cooking spray. Line with parchment, then coat parchment with cooking spray. Whisk together flour, baking powder, baking soda, salt, and cardamom in a bowl. In another bowl, whisk together honey, milk, and oil. In a large bowl, whisk together eggs, brown sugar, and zest on high speed until thickened, about 3 minutes. With mixer on medium speed, slowly add honey mixture and beat to combine, 1 minute. With mixer on low speed, gradually add flour mixture and beat until combined. Divide batter between prepared pans and bake until tops spring back and edges start to pull away from sides of pan, about 25 minutes. Let cakes cool in pans on a wire rack 25 minutes; invert onto rack, top-sides up, and let cool completely.

Curd: Combine eggs, yolks, granulated sugar, and lemon juice in a medium saucepan over high and cook, whisking constantly, until thickened and starting to bubble around edges, about 2 minutes. Remove from heat; whisk in cream cheese, one piece at a time. Strain mixture through a fine-mesh sieve into a bowl, pressing on solids to extract as much liquid as possible (you should have about 2 cups); discard solids. Cover curd with plastic wrap, pressing it directly onto surface. Refrigerate until cold, at least 2 hours and up to 1 day.

Assembly: Using a long, serrated knife, cut each cake in half horizontally. Place a cake bottom on a serving plate or cake stand. Spread 2 tablespoons honey over top. Spread $\frac{1}{2}$ cup curd over top,

stopping slightly short of edges, then place a cake top on curd, cut-side up. Spread with 2 tablespoons honey and another 1/2 cup curd.

Repeat with second cake bottom, 2 more tablespoons honey, and 1/2 cup curd. Spread cut side of final cake layer with 2 tablespoons honey, then place on top of assembled cake, top-side up. Spread top with remaining 1/2 cup curd, swirling as desired. Refrigerate at least 1 hour and up to 6 hours before serving, topped with honeycomb or a drizzle of honey.

Grilled Garlic Shrimp with a Fresh Heirloom Tomato Sauce

<https://honey.com/recipe/grilled-garlic-shrimp-with-a-fresh-heirloom-tomato-sauce>

For the Marinated Shrimp:

1/2 cup extra-virgin olive oil

1/4 cup red wine vinegar

2 cloves garlic, minced

36 large shrimp, peeled and deveined

12 (6-inch) wooden skewers

For the Tomato Sauce:

3 lbs. assorted large heirloom tomatoes

1 small sweet onion, minced

1 clove garlic, minced

1/2 tsp. sea salt

1/4 tsp. freshly ground black pepper

1 T honey, preferably sourwood honey

sea salt

freshly ground black pepper

1/4 cup fresh basil leaves, cut into thin strips, plus more for garnish



To marinate the shrimp, combine the olive oil, red wine vinegar, and garlic in a large bowl. Stir to combine. Add the shrimp and allow to sit, covered, for 1 hour. Stir occasionally.

Prepare a medium fire in a charcoal or gas grill. Soak the skewers in water for at least 30 minutes to prevent them from burning.

To make the tomato sauce, bring a medium pot of water to a boil. Place one or two tomatoes at a time into the boiling water. Watch them and, as you see the skin split, remove with a slotted spoon and place in a bowl of cool water. At this point, it will be very easy to slip off the skins.

Cut the peeled tomatoes into a small dice. Put the cut tomatoes into a large bowl. Add the onion, garlic, salt, pepper, and honey. Stir gently to combine.

Skewer the shrimp, 3 per skewer. Grill the skewered shrimp for 1 to 2 minutes on each side, until they are pink. Sprinkle lightly with sea salt and a couple of grinds of fresh pepper.

Just before serving, add the basil leaves to the tomato sauce. Taste and add more salt if necessary.

Ladle the tomato sauce onto a serving platter and arrange the skewers on top of the sauce. Garnish with more basil leaves and enjoy!