

# The Bee Line

**Pineywoods Beekeepers Association**

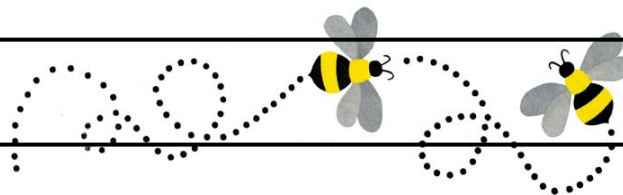
Next Meeting Thursday, August 8, 6:30 pm

St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 19 Issue 8



August 2019

Is your honey harvest over? Not sure what to do with all that honey and wax? Myra Smith, TBA Director for Area 6, will share some ideas about what you can create with your products of the hive.

Beverages: Joanie Kochanek; Snacks: 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!

7/18 – Mike Bordelon made a presentation on beehives to the Center Lions Club and fielded questions from members.

7/25 – Rachel Payne took her observation hive to the Nacogdoches Recreation Center's Animal Week and spoke to two groups of children about various products and benefits we enjoy from honey bees.

## Assorted Buzziness

There will be a **Board Meeting** on August 8 at 5:30 pm, an hour before our normal monthly meeting. All members are welcome to attend.

**PBA Member Request Update** - We still need a volunteer to step up for the Hospitality Bin Task but we do have a volunteer for backup so that attendance at all meetings is not required. Between them, the Taskers need 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 about a half hour before each mtg starts and take down immediately after, 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

9/7 – Brazos Valley Bee School, 7:30am – 5:30pm, College Station. \$70 per person, \$125 per couple, \$15 for kids ages 12-17. Lunch included (beef & chicken fajitas with all the fixin’s catered by J. Cody’s of Bryan, TX). Additional information at the following site:

[https://www.bvbeeks.org/events/bee-school/?fbclid=IwAR3i0g\\_d2UHVQKR2XIUhi2\\_Owzggf75Swz56Sx8yG0uM-G2bJfXX43eJdo](https://www.bvbeeks.org/events/bee-school/?fbclid=IwAR3i0g_d2UHVQKR2XIUhi2_Owzggf75Swz56Sx8yG0uM-G2bJfXX43eJdo)

### 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. 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

August is a very HOT and dry time in Deep East Texas. Any final extraction duties should be finished during this month.

This time of year has very little to offer as far as nectar or pollen during this month. This month should be dedicated to hive-robbing control and fall splits if you want more colonies. These colony splits will be done with whole hive supers and by the use of live queens or reared cells. The swarm impulse will not be there to help aid in queen production so it will take a large colony of young hive bees. The goal is to produce and mate a queen with a large number of bees with plenty of resources, adding a super on top for the fall weed honey production, and feeding, as well, to be certain of enough winter resources. There are plenty of bees at the end of a honey flow and by splitting late with the extra resources you can take advantage of this.

It is hot work this time of year so work late in the evenings for splits and grafts. This also gives time for any honey that is exposed to be taken care of by the bees over the nighttime.

If using cells, you will need to check the quality of your queens' mating by looking at their egg-laying patterns just like you did in the springtime. If live queens are used, you will need to check them as well. Any queen that proves un-mated or bad should be killed and the super stacked on something that needs it.

### Comb-Grown Goodness

#### Honey Caramel Sticky Buns

<https://www.kingarthurfLOUR.com/recipes/honey-caramel-sticky-buns-recipe>

#### DOUGH

- 2 teaspoons instant yeast or active dry yeast
- 1/2 cup milk
- 2 tablespoons unsalted butter
- 2 tablespoons granulated sugar
- 1 teaspoon salt
- 1 large egg
- 2 cups King Arthur Unbleached All-Purpose Flour



## TOPPING

- 1 cup brown sugar
- 3 tablespoons honey
- 2 tablespoons butter
- 3/4 cup chopped nuts (pecans, walnuts, and almonds are all tasty)

## FILLING

- 1/4 cup (4 tablespoons) butter, softened
- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon King Arthur Unbleached All-Purpose Flour
- 1/2 cup raisins

To make the dough: Mix and knead the dough ingredients by hand, with a mixer, or in a bread machine using the dough cycle. Knead until smooth, and let rise, covered, for 45 minutes to 1 hour.

To make the topping: In a small saucepan heat and stir the brown sugar, honey, and butter until the sugar is dissolved. Spread on the bottom of a greased 8" square pan. Sprinkle with the nuts; set aside.

To make the filling: Stir together the butter, sugar, cinnamon, and flour to make a spreadable paste.

To shape the buns: After the dough has risen, deflate it and roll into a 10" x 12" rectangle. Spread the filling over the surface, and sprinkle with the raisins. Starting with a long side, roll the dough into a log and pinch the edge of the lengthwise seam together. Cut into 9 equal slices.

Place the buns cut side down in the prepared pan. Flatten each bun with your fingers, until they're barely touching each other. Cover and let rise until light and doubled in bulk, about 1 hour. Towards the end of the rising time, preheat the oven to 375°F.

Bake the buns for 30 to 35 minutes or until they're a deep, golden brown, tenting the top with foil for the last 15 minutes of baking. Remove them from the oven and invert the pan immediately onto a large plate. Remove the pan, and scrape any topping left in the bottom onto the buns. Let cool for 20 minutes before eating, so you don't burn your mouth on the good sticky stuff.

## Spring Morning Casserole

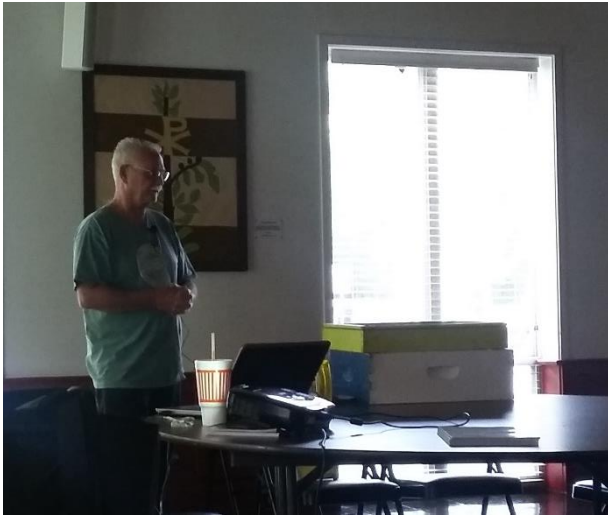
<https://www.tasteofhome.com/recipes/spring-morning-casserole/>

- 2 cups cut fresh asparagus (1-inch pieces)
- 1 small sweet red pepper, chopped
- 1 small onion, chopped
- 3 tablespoons butter
- 8 cups cubed day old French bread
- 1 cup cubed fully cooked ham
- 2 cups shredded cheddar cheese
- 8 large eggs, beaten
- 2 cups 2% milk



1/3 cup honey  
1/2 teaspoon salt  
1/2 teaspoon pepper

In a large skillet, saute the asparagus, red pepper and onion in butter until tender; set aside. Place bread in a greased 13x9-in. baking dish. Layer with ham, 1 cup cheese, and vegetable mixture. Sprinkle with remaining cheese. In a large bowl, combine the eggs, milk, honey, salt, and pepper. Pour over the top. Cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 40-45 minutes or until a knife inserted in the center comes out clean. Let stand for 10 minutes before cutting.



Above: Harrison Rogers at July’s meeting and a picture of his homemade uncapping tank, made from tubs he bought at Sam’s Club. He says, “I drilled about 60 ¼” holes in the lower tub, and it probably could use some more. I attached a photo so you can see how I made the piece that raises the upper tub over the lower one. This is glued to the upper tub and allows more honey to collect in the lower one before it needs to be drained. It could be made a lot more simple than that but I was trying to close up any gaps to keep any scout bees away since I extract in my garage.”

Below: Rachel Payne at the Rec Center’s Summer Day Camp during Animal Week.

