

# The Bee Line

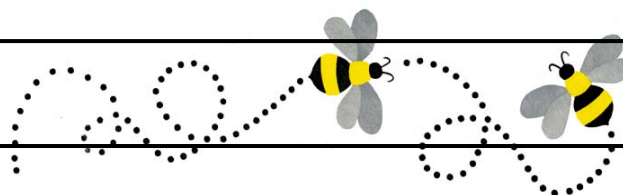
Pineywoods Beekeepers Association

Next meeting Thursday, August 13, 6:30 pm

Your home

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

Volume 20 Issue 8



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## August Program

Robert Jones and Terry McFall will address late summer hive care and small hive beetle control. New beekeepers, this is a great opportunity to ask questions!

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

<https://us02web.zoom.us/j/8103963586?pwd=NTV1bkZuSHd3OUdmZ0VQdXBZd0ErZz09>

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

Meeting ID: 810 396 3586

Password: pbaclub

## What's Buzzing

### At-Home Beekeeping Series

The series is free of charge. Time for Q&A included. Meetings are 6:30-7:30 pm CST.

July 28: A summer with small hive beetles, with Audrey Sheridan (Mississippi State)

Aug 25: Taking action against Varroa, with Jennifer Berry (Georgia)

Sept 29: Winter bee biology & management, with Jack Rowe (Alabama Extension)

Oct 27: Creating & maintaining a wildflower meadow, with Anthony Abbate (Auburn)

Nov 24: Getting started and staying in beekeeping, with Jeff Harris (Mississippi State)

Dec 29: Beekeeping boxing day sales, with vendors & Geoff Williams (Auburn) & Anne Marie Fauval (Bee Informed Partnership)

Watch via Zoom Webinar <http://auburn.zoom.us/j/904522838>

or Facebook Live: <https://www.facebook.com/LawrenceCountyextension/>

**2020 North American Mite-A-Thon** – This year, the Mite-A-Thon will have a **spring and summer session** in order to maximize data collection and distribution. The Mite-A-Thon is a tri-national effort to collect *Varroa* mite infestation data in honey bee colonies across North America, and all beekeepers can participate by testing their hives for mites, creating a rich distribution of sampling sites in Canada, the United States, and Mexico. The dates are August 15<sup>th</sup>-30<sup>th</sup>. <https://www.pollinator.org/miteathon>



Did you know...?

Drones account for ~10% of the colony. A drone is male, has HUGE eyes, and has no stinger in his blocky abdomen. He doesn't collect nectar or pollen; his only job is to mate with a virgin queen. If successful, the drone dies.

### Buy and Sell

Wanted: Jay Jelinek is looking for a 9-frame manual radial extractor on legs. [jjelinek1020@gmail.com](mailto: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](mailto: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.



### 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 night time.

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 Ice Cream

[www.honey.com](http://www.honey.com)

4 large egg yolks  
2/3 cup honey  
1/8 tsp salt  
3 cups half & half  
Optional infusions, add-ins, or swirls; see below



Whisk together eggs, honey and salt in a medium bowl. Set aside.

In a medium saucepan, bring half & half to a full simmer. Gradually whisk 1 cup of the half & half mixture to the egg mixture, whisking constantly to keep the eggs from scrambling, add back to the rest of the cream in saucepan. Simmer over medium-low heat, stirring constantly until the custard thickens enough to coat spoon and thermometer reads 170°F - 175°F, about 5 minutes (do not allow to boil). Strain into clean bowl and allow steam to escape before covering and chilling until cold, at least 3 hours and up to 1 day.

Process custard in ice cream maker according to manufacturer's instructions. During the last 2-5 minutes, add any infusions. Freeze until firm.

Tip: Add in solid addition such as nuts, fruit, chocolate chips or bits of honeycomb about 4 minutes before ice cream processing is complete, but add any liquid infusions such as caramel sauce right at the end so it doesn't become too dispersed.

### Queen Bee Apple Pie

[www.honey.com](http://www.honey.com)

6 c green apple, pared and sliced  
2 T lemon juice  
1 ¼ c water  
1/3 c cornstarch  
1 t cinnamon  
¼ t ground nutmeg  
1 c honey  
2 9-inch pie crusts  
¼ c walnuts, coarsely chopped  
1/3 c raisins



Preheat oven to 350°F.

Toss together apples and lemon juice in large bowl; set aside.

In small saucepan, whisk together cold water, cornstarch, cinnamon, and nutmeg. Add honey; mix well. Bring to a boil over medium heat, stirring constantly. Continue to cook and stir until mixture thickens and becomes translucent. Pour hot honey mixture over apple mixture; toss to coat evenly.

Turn apple mixture into pastry-lined 9-inch pie plate. Sprinkle walnuts and raisins over apples. Place second crust over filling. Seal and flute edges. Cut slits in top crust for steam to escape. Bake 35 to 40 minutes or until golden brown. Cool completely on wire rack.

### Honey-Brined Grilled Shrimp

<https://www.myrecipes.com/recipe/honey-brined-grilled-shrimp>

- 1 ½ pounds unpeeled large shrimp
- 1 cup boiling water
- 2 tablespoons kosher salt
- 5 tablespoons wildflower honey, divided
- 2 cups ice cubes
- 3 tablespoons red wine vinegar
- ¼ cup extra-virgin olive oil
- ¼ cup finely chopped fresh flat-leaf parsley
- 3 tablespoons finely chopped white onion
- 2 tablespoons finely chopped fresh oregano
- 2 garlic cloves, minced
- Cooking spray
- 1 small red Fresno chile, thinly sliced



Devein shrimp and remove legs from shells, if desired. (Do not remove shells from shrimp.) Combine 1 cup boiling water, salt, and 2 ½ tablespoons honey in a large bowl; stir until the salt dissolves. Add ice cubes; stir until mixture cools. Add shrimp and refrigerate 20 minutes. Remove shrimp from bowl, discarding liquid. Pat shrimp dry with paper towels; toss shrimp with 1 ½ teaspoons honey.

Preheat grill to medium-high heat.

Place red wine vinegar and remaining 2 tablespoons honey in a large bowl; stir with a whisk to combine. Gradually add olive oil, stirring constantly with a whisk until well blended. Stir in parsley, onion, oregano, and garlic.

Arrange unpeeled shrimp on grill grates coated with cooking spray; grill shrimp, uncovered, 2 ½ minutes on each side or until lightly charred and cooked through. Add shrimp to bowl with vinegar mixture; toss well to coat. Arrange shrimp mixture on a platter; top with sliced Fresno chile.