

The Bee Line

Pineywoods Beekeepers Association

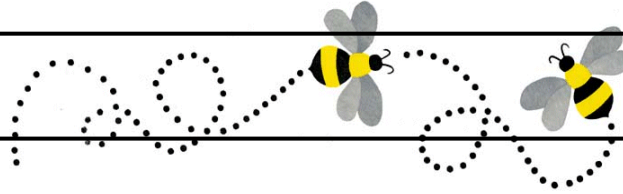
Next meeting Thursday, August 12, 6:30 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 21 Issue 8



August 2021

August Program

Trinity Smith will discuss general biology of pollinators, including non-bee species. He's been a PBA member, and he served as Apiary Manager for a year. Trinity is currently majoring in biology at SFA with an emphasis on ecology and evolutionary biology. He's also working in SFA's entomology lab.

Due to the increase in the number of Covid cases, masks are encouraged.

Beverages: Richard Peters; Snacks: Monica Cain, Chris & Mary Steely

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.

You're the Bee's Knees!

Thank you to Richard Davis for volunteering to take over the role of Hospitality Coordinator.

7/21 – Rachel Payne took her observation hive to the Nacogdoches Recreation Center during their summer camp's "Animal Kingdom Week." She talked with the kids about products of the hive, members of the colony and their jobs, and other topics the kids had questions about.

Assorted Buzziness

Elections for the 2022 Board will be held in November. If you'd like to volunteer for a position or nominate someone, please see a current Board member.

What's Buzzing

At Home Beekeeping Series

Each presentation will be held on the last Tuesday of the month starting July 27th. You can watch these presentations live via Zoom at <https://auburn.zoom.us/j/904522838> or on the [Lawrence County](#)

[Alabama Extension Office](#) Facebook page. There is no need to register in advance for these sessions, you can just log on a few minutes before the presentation begins.

Topics include:

July 27: The honey bee digestive system, with Tom Webster (KSU)

August 31: Recognizing and mitigating queen events, with Jamie Ellis (UFL)

September 28: Using Varroa management tools in combination, with Dan Aurell (AU)

October 26: Pollinating partnerships among bee species, with K. Delaplane (UGA)

November 30: Viruses, with Alexandria Payne (TAMU)

If you are unable to attend the live session, recordings of these presentations will only be available on the Lawrence County Alabama Extension Office Facebook page for 2 weeks after each presentation.

More information about this series can be found on the event's Facebook page:

<https://www.facebook.com/events/212886730734383?ref=newsfeed>

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: 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? 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

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 Apple Slice Cookies

https://honey.com/recipe/honey-apple-slice-cookies-1?utm_source=consumer+e-newsletter&utm_medium=email&utm_campaign=August+2021

- 2 large apples
- 1/4 cup orange juice
- 1/2 cup peanut butter or sunbutter
- 1/4 cup pretzels, broken into small pieces
- 2 T almonds, sliced
- 2 T pumpkin seeds
- 1/4 cup granola
- 2 T toasted coconut
- 1/4 cup dried apricots, chopped
- 2 T dried cranberries



Core each apple and cut away the top and bottom of each apple, cut the rest of each apple into 4 slices for a total of 8 slices; toss with the orange juice. This is to prevent browning. Lay each slice of apple on a tray and pat dry with a paper towel. Spread the peanut butter evenly on each apple slice and sprinkle the remaining ingredients over the apple slices.

Editor's note: I suspect Honey.com forgot to mention to drizzle honey over the cookies. There's no mention of honey in the recipe, but it looks like that's what they did. This month, they're featuring recipes made possible with the help of honey bees.

Cherry Ginger Cacao Granola Bites

<http://theyearinfood.com/2014/06/eating-well-on-the-road-cherry-ginger-granola-bites.html>

- 1 1/4 cup oats
- 1/4 cup chopped dried cherries
- 1/4 cup sliced almonds
- 1/4 cup toasted coconut flakes
- 2 generous tablespoons cacao nibs
- 2 generous tablespoons chopped crystallized ginger
- 3 tablespoons honey



2 tablespoons almond butter
2 tablespoons coconut oil
1/4 teaspoon sea salt
1/4 teaspoon cinnamon

In a mixing bowl, combine the oats, cherries, almonds, coconut, cacao nibs, and crystallized ginger and set aside. In a medium pot, combine the honey, almond butter, coconut oil, sea salt and cinnamon. Warm over a medium-low heat, stirring constantly, until the mixture is hot. Pour in the dry ingredients, turn off the heat, and stir to thoroughly combine everything. Set aside to cool to room temperature. Use a tablespoon to make round balls. Press them together very firmly to help them hold their shape. Store in the fridge. They may become a little soft if taken along on a very hot day. But they'll still taste good!

Gluten-Free Honey Almond Cake with Raspberries, Orange, and Pistachios

<https://cookieandkate.com/gluten-free-honey-almond-cake/>

2 cups (8 ounces) almond flour or almond meal, firmly packed into measuring cups
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon ground cardamom
½ teaspoon ground ginger
½ teaspoon fine-grain sea salt
4 eggs, beaten
⅔ cup + 1 teaspoon honey, divided
¼ cup extra-virgin olive oil
One orange, preferably organic
6 ounces raspberries, preferably organic

Garnish

Sprinkle of powdered sugar (optional)
½ cup chopped raw pistachios



Preheat oven to 325 degrees F. Grease 9-inch pan with butter and dust with almond flour/meal. In large mixing bowl, whisk together almond meal, baking powder, baking soda, cardamom, ginger, and sea salt. In another bowl, combine beaten eggs, honey, olive oil, and orange zest. Use a whisk to mix well. Pour wet ingredients into dry. Stir just until there are a few clumps remaining, then gently fold in raspberries. Pour mixture into prepared pan.

Bake for 40 to 45 min, until cake is golden brown and the center is firm to the touch. Cool on a wire rack. Meanwhile, slice orange in half and squeeze out ¼ cup juice. Combine juice with 1 teaspoon honey in small saucepan. Warm over medium heat, while stirring, just until blended. Brush glaze over warm cake. It should soak right in.

Once cake is cool, use a sharp knife to slice into 8 pieces. Transfer each piece to a plate, sprinkle with powdered sugar (optional), and finish with a sprinkle of chopped pistachios. Store in the refrigerator, covered.