

The Bee Line

Pineywoods Beekeepers Association

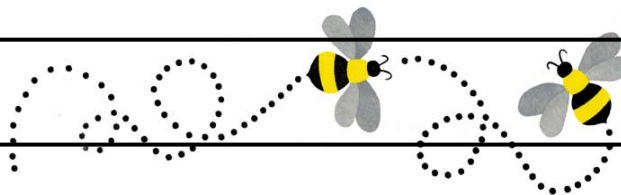
Next meeting August 10, 2023

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 23 Issue 8



August 2023

August Program

PBA members Clay and Susan Precup will share hive management tips for surviving summer dearth.

Refreshments

Beverages: Richard Peters; Snacks: Richard Davis, Wendy Doucet, Rachel Payne

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 to our Brood...

Timothy McMahon, Robert & Paula Sharp, Matt Steveson

You're the Bee's Knees!

Thank you to Doyle Bruce, Mike Hartman, Ricky Davis, Mike & Joanie Kochanek, and Rachel Payne for removing honey supers, extracting honey, and cleaning up the cappings.

What's Buzzing

9/4 – Brazos Valley Beekeepers Association Fall Beekeeping School, Bryan. \$80 per person, \$135 per couple, \$15 for kids with adults. Lunch included. More info at <https://bvbeeks.org/events/bee-school/>

9/30 – Angelina Co. Master Gardener Fall Native Plant Sale, Angelina Co. Farmers Market, 8am until sold out. The plant list with descriptions is available at

<https://angelina.agrilife.org/files/2023/08/Plant-Descriptions-Fall-2023.pdf?fbclid=IwAR0B9JfiyFb7vDwUHLWTKmdglQgyACsTI5AsNvuDVKYWo86MMZzATUqIY>

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

Ham & Cheese Lettuce Roll-Ups with Honey Mustard Sauce

https://honey.com/recipe/ham-cheese-lettuce-roll-ups-with-honey-mustard-sauce?utm_source=consumer+newsletter&utm_medium=email&utm_campaign=August+2023

- 1 T honey
- 4 slices ham, cold cut
- 4 slices cheddar cheese
- 4 romaine lettuce leaves
- 1/4 cup light mayonnaise
- 1 T golden mustard
- 1/4 T lemon juice
- 1/4 cup chives, finely chopped

Lay one lettuce leaf flat and place one slice of ham and one slice of cheese on top. Roll up tightly and repeat process for remaining lettuce, ham and cheese. Place all roll ups on a dish. Next, in a small bowl whisk the honey, mayonnaise, mustard, lemon juice and chives. Pour into small side bowl. Dip each roll up and enjoy! Makes one serving.



Healthy PB & Chocolate Chip Cookies

Given to Rachel Payne by her friend Rebecca Talbot

Puree in the blender or food processor:

- 8 oz (half a box) golden raisins or 1 bag dates (about 2 c)
- ¼ c butter, melted
- 2 t vanilla

Put the puree in a bowl and add the following:

- ¼ c natural peanut butter
- ¼ c brown sugar or coconut sugar
- ¼ c honey
- 1 egg

Mix and add:

- 2 t baking soda

- ½ t salt
- 1 c oats
- ½ c whole wheat flour
- ½ c white flour
- 1/3 c wheat germ
- ¾ c chopped pecans
- 1 c chocolate chips

Optional: dates, nuts, coconut, etc.

Bake by spoonfuls on cookie sheet at 350 degrees until golden.

Homemade Electrolyte Drink

<https://www.asaucykitchen.com/homemade-electrolyte-drink-for-pots/#mv-create-recipe>

- 4 cups of water (960 ml)
- 1 2-inch chunk ginger, smashed and roughly chopped
- 1/2 cup fresh orange juice (120ml)
- 1/4 cup fresh lemon juice (60 ml)
- 2 tablespoons fresh lime juice (30 ml)
- 1/4 teaspoon sea salt
- 1/4 teaspoon baking soda
- 2-3 tablespoons honey



Add water, orange juice, lemon juice, lime juice, and ginger to a medium sauce pan; place over medium heat and bring to a simmer. Add baking soda and salt; stir to dissolve. The liquids will foam up after you add the soda, but the foaminess will reduce after a minute or so. Turn the heat down to medium-low and gently simmer about 2 minutes. Remove from heat. Stir in 2 tablespoons honey until fully dissolved. Strain into large, heat-safe bowl to filter out the solid ginger pieces and citrus seeds. Taste and sweeten with more honey if needed. Serve hot or cold. To serve cold, wait for the juice to cool fully before transferring to refrigerator-friendly closed containers. Keep in the fridge for up to 5 days and enjoy, or pour into ice cube molds and freeze. Electrolyte ice cubes can be added to water or juice for an extra boost of hydration.



A few pictures from PBA extraction day, thanks to Ricky Davis and Joanie Kochanek.

If you enjoy reading, here's a book extolling the virtues of honey...

