

# The Bee Line

**Pineywoods Beekeepers Association**

Next meeting Saturday, June 11, 12:00 pm

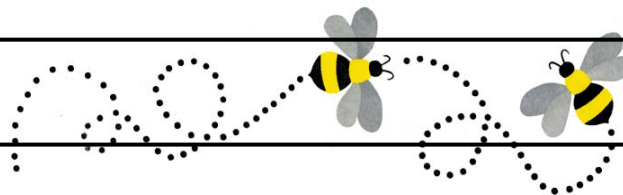
Mike and Angela Hauck's home

Hudson area

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

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## May Program

Instead of our usual 2<sup>nd</sup> Thursday meeting, join us for our **PBA Summer Picnic** on Saturday, June 11. Mike and Angela Hauck have graciously invited us to their home. PBA will provide the meat. Please bring a side dish or dessert, along with serving utensil, and a lawn chair; there will be 4 rectangular tables, 14 folding chairs, and some seating around the pool. You're welcome to bring your swimming suit and towel, but there's no lifeguard on duty, so swim at your own risk! **RSVP by June 8<sup>th</sup>** the number in your party to Steven Josephsen at 936-615-2275 or [abaldtexan@yahoo.com](mailto:abaldtexan@yahoo.com) so he can purchase an appropriate amount of meat for the grill. Mike will have the grill ready and a large cooler of ice.

Mike and Angela Hauck live at 118 Willow Oak Drive, Lufkin, 75904.

Directions: From Lufkin, take Hwy 94 W to Penn Bonner Rd (just past Brookshire Bros Express and directly across from Hudson High School entrance). Turn right onto Penn Bonner Rd, go about one mile, and turn right onto Autumn Lake Dr. Take the first street to the left, Willow Oak. There is the third house on the right (with white stone columns). Park along the street and walk up the driveway so elderly/disabled folks can park IN the driveway area. Mike's number if you have problems: 713-725-7163

## Buy or Sell

For sale: Darlene Eaves would like to sell her late husband's beekeeping equipment in Merryville, LA. 337-825-8236

For sale: 5-frame nucs of Varroa-resistant bees include comb, food, and proven new queen, \$120. Rodger Floyd 936-831-2818

For sale: Used plasticell foundation, queen rearing boxes, incubator – make an offer. Hilda Lane 936-208-8164 or 936-422-3333

For sale: OA vaporizer, \$80. Bob Love [bobhunts2@yahoo.com](mailto:bobhunts2@yahoo.com) or 936-366-0033

The **Lufkin Daylily Society** is looking for someone to speak to their club about honey bees on November 8<sup>th</sup>. Contact Juanita Robinson at 281-414-3750 or [juanitarobinson20@yahoo.com](mailto:juanitarobinson20@yahoo.com)

## What's Buzzing

6/25 – **TBA Summer Clinic**, Conroe. Keynote speaker Dr. Keith Delaplane. Topics include nutrition, annual management, queen performance and breeding, infused and creamed honey, native pollinators, and more. \$85 for TBA members, \$100 for non-members. Registration and full schedule at <https://texasbeekeepers.org/summer-clinic/>

## At Home Beekeeping Series

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:

- June 28 – Planting for Honey Bees
  - Katherine Parys, USDA ARS

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.

## Seasonal Tips

Robert Jones

June begins the final nectar run of the tallow trees and signals the end of our spring honey flow here in Deep East Texas.

The first week you should set the final supers on your hives. Check the colonies with the highest amount of activity. These are normally the hives that will produce the majority of the honey you will extract. Don't get behind on supering them.

The second and third week you should make sure you have everything together for robbing and extraction of your honey. If you need fume for your fume board, get it on order. Clean your extractor and tanks, lines, and uncapping knives even if you have them all covered. A good sanitary rinse and dry will remove any dust. Re-cover it with a cloth until the time of use to keep it sanitary. Clean the extraction room and sanitize it as well. Clean your hauling equipment as well and keep everything as sanitary as possible.

Finally, we are at the end of June looking for ripe and ready, minimum 80% capped honey. Note on wet years it may take until mid to the third week of July to get everything capped and ripe enough for extraction. On hot dry years it normally can be done by the last Saturday of June or around July 4<sup>th</sup> week. If you are worried about the moisture content of your honey, use a refractometer to be certain.

Remember, if you are going to do any cut comb or chunk comb in honey it must be frozen to be certain that any moth or beetle eggs have been killed. Don't pull honey and leave it uncapped for more than two days. The beetles will quickly take over any unattended comb and ruin your honey.

Follow the health and safety rules for bottling honey to keep your product as clean as possible even if you cannot stamp it with a Texas license. Be sure your product label follows the code and correct weight and note if it has not been bottled in a certified honey extraction uncapping and bottling place.

A final note on feeding young beginning hives: In order to keep down robbing of your hives from other bees, be sure you don't expose any honey or sugar syrup to those hives or any other hive. Once the nectar flow ends all the field bees will be searching for a nectar source and they don't care if it's the small neighbor hive. The nectar will not start back until about the 3<sup>rd</sup> week of September with the fall weed nectar flow.

## Comb-Grown Goodness

*I don't know about you, but I've been spending a lot of time outside working bees, tending the garden, woodworking, and cleaning up the porches and yard. It seems I stay thirsty. Here are some summer drink recipes I came across. Enjoy!*

### Honey Strawberry Tea Cooler

[https://honey.com/recipe/honey-strawberry-tea-cooler?utm\\_source=consumer+e-newsletter&utm\\_medium=email&utm\\_campaign=June+2022](https://honey.com/recipe/honey-strawberry-tea-cooler?utm_source=consumer+e-newsletter&utm_medium=email&utm_campaign=June+2022)

1 pint fresh strawberries, stemmed and cleaned  
¼ c honey  
½ c water  
1 can (6 oz) frozen orange juice concentrate  
1 c brewed green tea, cooled



In a blender or food processor, combine strawberries, honey, and water; process until smooth. Add orange juice concentrate; process until well blended. Stir into cooled tea and serve over ice.

### Honey Lemonade

<https://kitchencents.com/easy-honey-lemonade/>

1 cup lemon juice, freshly squeezed is best (about 1 lb of lemons)  
1/2 cup raw honey (or more if you like your lemonade sweeter)  
3 cups water  
1 cup ice cubes

Place all ingredients in a blender. Puree for 30 seconds to 1 minute to mix and dissolve honey. Serve immediately or store in the fridge until ready to serve.







A few more pictures from Bee School 2022.

Below, Rachel Payne went to Appleby Community Farm's Farm Camp to show the bees to the kids. They helped her extract honey from a few frames. Everyone got to crank the handle and sample the honey!

