

The Bee Line

Pineywoods Beekeepers Association

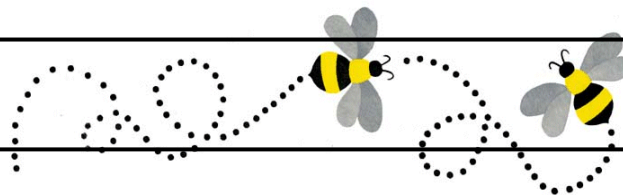
Next meeting February 12, 2026, 6:30 pm

Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

Volume 26 Issue 2



February 2026

February Program

Larry Zimmerman will describe how to create and use a bee vacuum for capturing a swarm. He has a video presentation and tips on what did and didn't work. Ricky Davis will follow up with swarm boxes – making it, baiting it, setting it, retrieving it, and getting the swarm into a hive.

2026 dues are now due! \$15 e-mail membership or \$20 postal membership, per family. Pay at the meeting or send a check or money order (payable to Pineywoods Beekeepers Association) to Treasurer Mike Hartman, PO Box 536, Lufkin, 75902. January is also a good time to renew your Texas Beekeepers Association membership, as well as your subscriptions to The American Bee Journal and Bee Culture magazines. PBA members can receive ABJ at a discount; see our Secretary for details.

Here are the links you'll need:

<https://texasbeekeepers.org/>

<https://www.dadant.com/catalog/books-subscriptions/american-bee-journal/us-delivery>

<https://www.beeculture.com/magazine/>

What's Buzzing

Save the date! Queen rearing class in March

Ricky Davis and Roger Gauthier will be hosting a queen rearing class at Roger's barn on March 14th at 9:00 am. Roger's address is 1084 Caver Road, Lufkin, 75901. His barn is approximately 1/4 mile past his house on the right side of the road. They will pull queen cells every five days for the month of March provided the bees cooperate. If there's a lot of interest, two sessions will be held. If you have questions or want to sign up, let Ricky know... rickyd75901@yahoo.com or 936-635-0561

Free beekeeping class – 1st & 3rd Sundays at 5:30 pm at Nacogdoches Seventh Day Adventist Church playground April 15th – Nov 15th. Facebook post by Vasiliy Osadchuck from Ukraine with over 40 years' experience. Theory and hands-on for beginners plus advanced discussions for the pros.

At-Home Beekeeping Series presented by the Lawrence Co. Alabama Extension Office. 6:30-7:30 pm. Recordings from this series are available **for only two weeks** after each session on the Lawrence

County Alabama Extension Office Facebook page. <https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

2026 Dates and Topics

January 27 — Using Oxalic Acid Effectively

Cameron Jack, University of Florida

February 24 — Treating Newly Split Colonies with Organic Varroacides

Dan Aurell, Auburn University

March 31 — Queen Concrete versus Proxy Measurements

Elizabeth Walsh, US Department of Agriculture Agricultural Research Service

April 28 — TBD

Esmaeil Amiri, Mississippi State University Extension

May 26 — TBD

Michael Goblirsch, US Department of Agriculture Agricultural Research Service

June 30 — Queen Management Essentials

Juliana Rangel, Texas A&M University

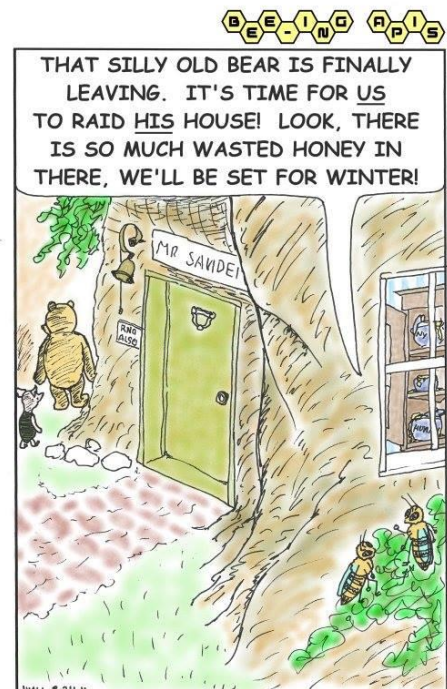
Seasonal Tips for February

Robert Jones

February is normally another mixed cold winter month. In Deep East Texas, below freezing cold days or weeks can be followed by a day or week of warming. The idea is still to keep that feeder full for each colony. Failing to do so could lose the hive. The earliest honey producing flows will come this month in the first to third week from the May-haws in the rivers and streams of Deep East Texas along with fruit trees (peaches, apples, blueberries). Even though this early resource is there, do not stop feeding. Some of the most extreme and devastating deep cold freezes happen in this month while the hive is trying to expand.

Two things you may notice during this month are colony loss from long freezing cold periods and dead bee larvae dumped out front of the hive porch. This should be the hardest month for survival for the colony. At the end of the month, hives should be inspected for the presence of drones. This is the time for deciding when to set up cell building colonies. Without the presence of plenty of drones there is no need to make a queen building colony. This is the key factor one would look for to set the builders and do the grafting.

Traditionally in Deep East Texas, builders are set up the last week of February into the first week of March. If you medicate your colonies, the end of this month on a warm day would be the best time to do so.



Honeybee History

This artwork shows a human figure holding onto lianas to gather honey from a beehive as depicted on an 8000-year-old cave painting near Valencia, Spain. This is the earliest known depiction of bees and the oldest evidence of honey consumption by *Homo sapiens*. The caves were discovered in the early twentieth century by a local teacher, Jaume Garí i Poch. They are included in the World Heritage Site Rock Art of the Iberian Mediterranean Basin.

Credit: https://en.wikipedia.org/wiki/Cuevas_de_la_Araña



Honey Breakfast Cake

<https://honey.com/recipe/honey-breakfast-cake>

YIELD: Makes 2 loaves

INGREDIENTS

FOR GLAZE:

1/3 cup - granulated sugar
1/3 cup - orange juice
1/3 cup - honey
1 tsp. - ginger powder
zest from one orange

FOR CAKE:

butter, enough for 2 loaf pans
2 cups - all-purpose flour
1 tsp. - baking powder
1 tsp. - baking soda
2 tsp. - kosher salt
1 T - cinnamon
2 tsp. - nutmeg
1 tsp. - ginger powder
1/2 tsp. - ground cloves
2 tsp. - ground allspice
1 1/2 cup - granulated sugar
1/2 cup - light brown sugar
zest from one orange
3/4 cup - equal mixture of slivered almonds and rolled oats

1 cup - canola oil
1 cup - honey
3 large - eggs at room temperature
1 tsp. - vanilla extract
1/2 cup - fresh orange juice
1 1/2 cup - coffee, warm

DIRECTIONS

Preheat oven to 350°F. Grease 2 large loaf pans with butter. Set aside.

In a large bowl, place flour, baking powder, baking soda, salt, cinnamon, nutmeg, 1 tsp. ginger powder, ground cloves, allspice, 1 1/2 cup granulated sugar, light brown sugar and the zest from one orange and whisk together.

In a separate, medium bowl, place canola oil, 1 cup honey, eggs, vanilla extract and 1/2 cup fresh orange juice - measuring the oil before the honey, as that will make it easier for the honey to glide out of the measuring cup - and whisk well.

Combine the two mixtures and stir with a strong whisk. Add warm coffee and whisk until the ingredients are thoroughly combined and smooth.

Pour the batter into the two prepared pans. Recommend using glass or metal loaf pans around 5.25 x 9 x 2.75" in size. Finish the cakes with the oat/almond topping. Place in the oven. Bake until the cake can be poked with a knife in the center and it comes back clean, around 50 minutes - 1 hour.

While the cakes are baking, make the cake glaze. Place 1/3 cup granulated sugar, 1/3 cup orange juice, 1/3 cup honey, 1 tsp. ginger powder and zest from one orange into a sauce pot and bring to a boil, stirring until the liquids are combined.

Remove cakes from the oven and make a number of pokes on the surfaces of the cake with a knife. Pour the glaze on top equally between the two cakes, using a brush if needed to push around the glaze into all parts of the top of the cake.

Set the cakes aside and let cool. Once cooled, remove from the loaf pans and cut. Enjoy immediately after cooled, or place cut pieces in the fridge to last a few days longer and individually wrapped in the freezer to last up to 3 months.

When you're ready to enjoy, toast cake in a toaster oven for a quick on-the-go breakfast.