

# The Bee Line

**Pineywoods Beekeepers Association**

Next meeting Thursday, June 10, 6:30 pm

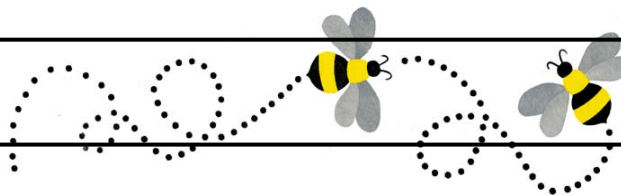
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 21 Issue 6

June 2021



## June Program

Instead of a regular meeting, we'll have a potluck meal this month. Get to know new members or reconnect with friends you haven't seen in a while! Meat will be provided, but do bring a side dish or dessert to share, along with a serving utensil. Bring your family and any friends who are aspiring beekeepers. RSVP to Rachel by June 7<sup>th</sup> with how many are in your party so we'll know how much meat to cook. [texasbeegirl@gmail.com](mailto:texasbeegirl@gmail.com) or 936-715-0362

## Welcome (and Welcome Back) to our Brood...

Richard & Cheryl Davis, Jeremy & Lisa Perry, Bobby & Kathy Perry

## You're the Bee's Knees!

2021 Bee School Bee Yard Day – Thank you to Rodger Floyd and his brothers Anthony and Joe for hosting our Bee Yard Day and putting nucs together for students. Thank you to David Gallagher, Robert Jones, Steven Josephsen, Mike and Joanie Kochanek, Karen Mitchell, and Terry McFall for helping students inspect hives.

## What's Buzzing

The comment period on the proposal of releasing the **Chinese flea beetle and the Chinese moth** as biological control agents for Chinese Tallow trees has been extended again. The comment period remains open through June 22. <https://texasbeekeepers.org/flea-beetle-appeal/>

Hygienic cannibalism (the practice of worker bees eating pupae infected with diseases) can help keep Varroa mites in check, but it also transmits **deformed wing virus (DWV)**. The bees get infected when they eat the infected pupae. DWV is also transmitted via trophallaxis (food sharing between bees). <https://www.livescience.com/virus-hijacks-bee-cannibalism.html>

**A new strain of Metarhizium might eradicate Varroa mites.** Metarhizium is a common fungus found in soils. This strain, created by a team led by Washington State University entomologists, survives at the

high temperature found in a hive. When spores land on a mite, they germinate, drill into the mite, and proliferate, killing it from the inside out. Bees have high immunity against the spores, making it a safe option for beekeepers. <https://phys.org/news/2021-05-fungus-mites-honey-bees.html>

6/19 – **TBA Virtual Summer Clinic**, 10am (recordings can be watched later). Dr. Tom Seeley is the keynote speaker. Other speakers are Dr. Juliana Rangel and Dr. Ferhat Ozturk. On-line admission is \$20 for TBA members and \$25 for non-members. <https://texasbeekeepers.org/tba-virtual-summer-clinic/>

### **At Home Beekeeping Series**

This series will be offered the last Tuesday of each month from 6:30 to 7:30 p.m. Each session includes updates on timely beekeeping topics as well as a Q and A session.

- June 29 – **Reading a Honey Bee Frame**
  - Kate Ihle, USDA

This online series is presented through Zoom, an online video platform, and through Facebook Live. <https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

### **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](mailto:bobhunts2@yahoo.com)

Wanted: Ricky Goleman would like for someone to put beehives on his land in Huntington. 936-404-2856

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? He's also moving back to the area and is eager to return to beekeeping. He's interested in helping you in your bee yard in exchange for bees and will need a flexible schedule. [tss.honeybees@gmail.com](mailto: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 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

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; 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 (<https://www.pineywoodsbeekeepers.org/resources/selling-honey-in-texas>). 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

### Vineyard Pitcher Punch

<https://honey.com/recipe/vineyard-pitcher-punch>

750 mL red wine  
2 cups apple juice  
1/2 cup honey  
1 cup strawberries, whole  
11 oz. ginger ale or lemon-lime soda  
ice cubes



Mix wine, apple juice, and honey in a large pitcher. Add lime slices and strawberries. Chill one hour or longer. Just before serving, add ginger ale and pour over ice cubes in tall glasses. Garnish each glass with some of the fruit.

## Honey Chile Shrimp

<https://www.foodnetwork.com/recipes/ree-drummond/honey-chile-shrimp-8745350>

3 Tbsp olive oil  
1 lb shrimp, peeled and deveined  
Salt and pepper  
3 limes, 2 zested and juiced and 1 halved  
3 green onions, chopped, whites and green separated  
1 mounded Tbsp chile garlic paste  
2 Tbsp honey



Heat the olive oil in a large skillet over medium heat.

When the oil is hot, add the shrimp and sprinkle with salt and pepper. Cook, stirring, until the shrimp start to turn pink and are almost cooked through, 3 to 4 minutes. Add the lime zest and the whites of the green onions. Stir into the shrimp and cook until the onion whites soften, about a minute, then add the chile garlic paste, honey and lime juice. Stir to combine, then continue to cook until the sauce has a syrupy consistency, an additional 2 minutes.

Transfer to a small platter and garnish with the green onion tops. Zest one of the lime halves over the dish, then cut the remaining half into wedges and serve alongside.

## PBA Bee School Bee Yard Day



Robert Jones demonstrated how to light a smoker. Rodger Floyd gave general bee yard instructions. Instructors and students explored hives. Students got their nucs.