

The Bee Line

Pineywoods Beekeepers Association

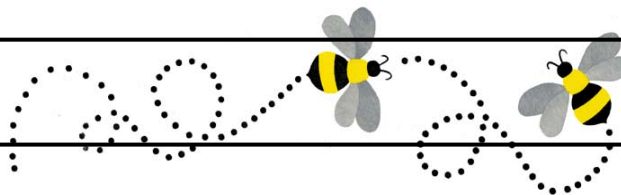
Next meeting July 13, 2023

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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June 2023

This month, we will not have our regular Thursday night meeting, so don't show up at the Chamber of Commerce! We'll have our club picnic, hosted by the Precups. PBA will provide the meat. Members, please bring a side dish or dessert. Other details will be emailed.

Welcome (and welcome back) to our Brood...

Robert & Danelle Brashear, Pamela Brown, Jack & Kathy Gainer, Chris Morgan, Jeff & Wendy Pape, Richard Willey, Elizabeth Ybarra

What's Buzzing

6/16 – **Texas Master Beekeeper Program Summer 2023 exams**, Conroe. Registration closes June 12th. Here's a link to info about the Apprentice level exam. If you've passed it, you know where to find info about the others.

<https://calendar.tamu.edu/agrilife/event/293402-texas-master-beekeeper-apprentice-exam>

6/17 – **Texas Beekeepers Association Summer Clinic**, Conroe. Featuring Jeff "Mr. Ed" Horchoff. TBA members \$99, non-TBA members \$125, students \$75. <https://texasbeekeepers.org/summer-clinic/>

At-Home Beekeeping Webinar

Each presentation will be held on the last Tuesday of the month. You can watch these presentations live via Zoom 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. 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.

<https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

Topics include:

2023 Dates and Topics

June 27 – TBD

E. Walsh, USDA-ARS

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 weeks 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 4th 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 3rd week of September with the fall weed nectar flow.

Comb-Grown Goodness

Honey-Orange Ginger Fizz

<https://honey.com/recipe/honey-orange-ginger-fizz>

For Honey Berry Syrup:

1/2 cup blueberry honey

1/2 cup filtered cold water

2 cups 100% orange juice

1/4 cup fresh ginger root, peeled and minced
2 cups fresh strawberries, thinly sliced
3 cups sparkling water, chilled

For Garnish:

4 fresh orange slices
1 cup fresh strawberries, thinly sliced
4 large fresh mint sprigs

For Honey Berry Syrup: Place blueberry honey, filtered water, orange juice, ginger root and 2 cups sliced strawberries in a small saucepot. Bring to a gentle boil then reduce to a simmer. Let simmer approximately 5 minutes.

Remove saucepot from heat, then smash all the strawberries in the saucepot to a pulp, with a spoon, and allow mixture to cool to room temperature.

Once cooled, strain through a super fine mesh strainer or dampened cheesecloth into a bowl, using a spoon to push on the solids to extract as much of the liquid, color and flavor as possible. Place the honey berry syrup in the refrigerator to chill. Discard any solids in the strainer.

Pour equal amounts of the chilled honey berry syrup into each of the 4 serving glasses, and then pour 3/4 cup sparkling water into each glass. Add one orange slice, 1/4 cup sliced strawberries and one fresh mint sprig to each glass and stir. Top off each glass with ice cubes. Makes 4 servings.

TIP

The honey berry syrup can be prepared a day in advance, to simplify prep.

Substitute fresh lime slices for garnish vs. orange slices.

Use a lime or citrus-flavored sparkling water vs. standard sparkling water.

You can easily turn this "mocktail" into a cocktail, by substituting champagne or prosecco for the sparkling water.

For extra fun, freeze edible flowers (like pansies) in the ice cubes, used in the drink.

Go fancy and add 1/8 to 1/4 tsp. of dried lavender to the honey berry syrup, in step 1.



Honey Lemon Bars

<https://honey.com/recipe/honey-lemon-bars>

1 cup all-purpose flour
1/4 cup powdered sugar
3/4 cup butter or margarine, cut up
3/4 cup honey
3 eggs
2 T all-purpose flour
3 T fresh lemon juice
zest from one lemon
1/2 tsp. baking powder
1/4 tsp. salt



In small bowl, combine flour and powdered sugar; mix well. Cut in butter until mixture resembles coarse crumbs. Press mixture into lightly greased 8 x 8-inch baking pan. Bake at 350°F 12 to 15 minutes or until lightly browned; remove from oven. Meanwhile, prepare filling. In large bowl, whisk together honey and eggs. Add remaining ingredients; whisk until well blended. Pour over baked crust. Bake at 350°F 25 to 30 minutes or until filling is set. Cool completely on wire rack. Cut into bars. Makes 12 bars.