

The Bee Line

Pineywoods Beekeepers Association

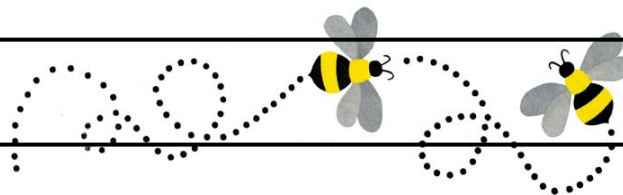
Next Meeting Thursday, August 9, 7:00 pm

St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 18 Issue 8



August 2018

August Program

PBA Apiary Manager Trinity Smith will discuss fundamentals of mating biology and behavior in honey bees. "Genetics of Honey Bees" will help beekeepers become more aware of how complex, yet critically important, genetics is in selecting stock for breeding purposes. Trinity will also discuss the 1:3 ratio regarding genetic traits.

Beverages: Jennifer Bragg; Snacks: Robin Crawford, Linda Bordelon, Roy Stark

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 or rachelpayne519@yahoo.com so that we can supply them.

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

Deborah Bard, Bryan & Jennifer Bragg, Bill Simpson

You're the Bee's Knees!

7/27 – Rachel Payne took her observation hive to the Nacogdoches Recreation Center's Summer Day Camp.

Assorted Buzziness

We have an opening for PBA Secretary. Please call Roy Stark if you are interested in or have any questions regarding the position. Best to call after 5 pm. If no answer, send text, as his phone mail box is frequently full. 409-423-0263

Buy and Sell

For sale: Electric uncapping knife with thermostat, \$45. Rachel Payne 936-715-0362 or rachelpayne519@yahoo.com

For sale: Deep boxes with 10 frames, bottom boards, top covers, inner covers, all hand-made. Call for pricing. 409-423-4756

Beekeeping supplies now available at Atwoods in Nacogdoches, Lone Star Farm & Home Center in Nacogdoches and Corrigan, Lufkin Farm Supply & Nursery in Lufkin, Circle Three Feed in Jasper, Motts Hardware/TKC Knives in Spurger, and Tractor Supply in Lufkin, Fairmount General Store in Hemphill.

What's Buzzing

8/18 – **National Honey Bee Day**. Started in 2009 when a group of beekeepers petitioned a formal proclamation by the USDA, it's an awareness day to promote and educate public about the bee industry. Annually observed on the third Saturday in August.

<https://www.awarenessdays.com/us/awareness-days-calendar/national-honey-bee-day-2018/>

<https://honeylove.org/national-honey-bee-day/>

9/22 – **Brazos Valley Bee School**. 8am – 5 pm. Texas A&M University. \$60/person or \$100/couple, \$15 for kids aged 12-17. www.bvbeeks.org

The **Real Texas Honey** website has been launched. Real Texas Honey™ is a Texas non-profit organization that promotes honey 100% produced by honey bees in Texas. Participants must meet strict Program Requirements to ensure that the honey they sell displaying the Real Texas Honey™ seal is pure, unadulterated honey made by honey bees in Texas. Participants in the program are subject to inspection by members of a five-member board appointed by the Texas Beekeepers Association, and random honey samples undergo pollen testing and nuclear magnetic resonance testing to determine if the honey is unadulterated and produced from Texas nectars. See website for further details and application. <https://realtexashoney.com/>



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 night time.

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.

From the Hexagonal Office

Roy Stark

We're in a dearth. Many of us are feeding our bees. If you have questions about feeding pollen substitute or sugar syrup, talk to one of our experienced beekeepers. They can give you a variety of ideas about feeder options, some costing very little.

Comb-Grown Goodness

Honey-Orange Ginger Fizz

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

½ cup blueberry honey
½ cup filtered cold water
2 cups 100% orange juice
¼ 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 4 serving glasses, and then pour ¾ cup sparkling water into each glass. Add one orange slice, ¼ cup sliced strawberries, and one fresh mint sprig to each glass and stir. Top off each glass with ice cubes.



Steven Josephsen's first honey harvest.

Rachel Payne presenting "Beauty and the Bees" while her husband mans the projector. Rachel talking to kids at Nacogdoches Recreation Center's Summer Day Camp.

Malachi Loper, Youth Program participant, giving an update on his bees. A swarm Pam Barrow captured. Rachel's bees at Kroger after Day Camp.

