

The Bee Line

Pineywoods Beekeepers Association

Next Meeting Thursday, July 11, 6:30 pm

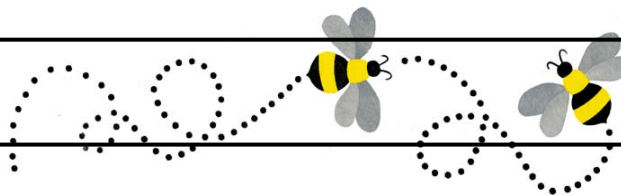
St. Cyprian's Episcopal Church

919 S John Redditt Dr, Lufkin

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

Volume 19 Issue 6

June 2019



Instead of our regular June meeting, we'll have our **PBA Summer Picnic** on Saturday, June 15, from noon to 3pm. Bring your family and friends, along with a side dish, dessert, or drinks. The picnic will be held at President Ronnie Moors' home. PBA will furnish the meat (brisket is planned). Please bring a side dish, dessert, or drinks. Bring your fishing gear if you'd like to cast a line from the bank or pier, there's a large yard for outdoor games like frisbee, a ping pong table is already set up, and you're welcome to bring your favorite board games. Ronnie has tables and chairs for about 30 but, if you have a chair that's easy to pack, bring it along in case we have a huge turnout.

RSVP total guests to Janet Haney by June 8 at flightnurse90@windstream.net or 936-326-8817.

You're the Bee's Knees!

5/14 – Rachel Payne spoke to Texas AgriForestry Small Farmers & Ranchers about the importance of honey bees and the problems they face.



Did you know...?

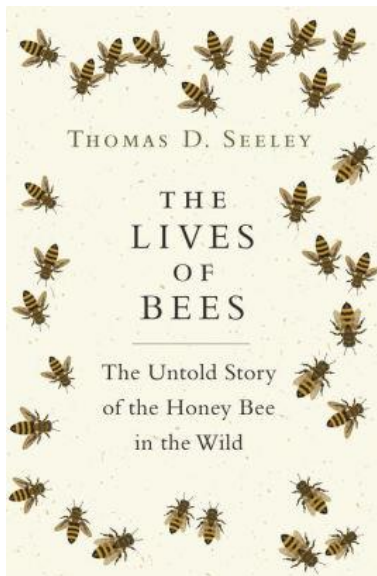
A honey bee lives approximately 40 days in the summer and 4 to 9 months in the winter.

Congratulations to Ronny Caston! *Ronny is the winner of the contest I described in the previous two issues. His favorite way to eat honey is on a peanut butter and honey sandwich. You'll find the photo he submitted on page 5. If you didn't enter because you thought the odds of winning were too small, you'll be kicking yourself to know that Ronny was the only person who entered. Thank you, Ronny, for participating! You'll get your prize the next time I see you.*

What's Buzzing

New book – Thomas Seeley, biology professor at Cornell University and author of *Honeybee Democracy* and *Following the Wild Bees*, has written a new book, *The Lives of Bees: The Untold Story of the Honey Bee in the Wild*. According to Princeton University Press,

“Seeley, a world authority on honey bees, sheds light on why wild honey bees are still thriving while those living in managed colonies are in crisis. Drawing on the latest science as well as insights from his own pioneering fieldwork, he describes in extraordinary detail how honey bees live in nature and shows how this differs significantly from their lives under the management of beekeepers. Seeley presents an entirely new approach to beekeeping—Darwinian Beekeeping—which enables honey bees to use the toolkit of survival skills their species has acquired over the past thirty million years, and to evolve solutions to the new challenges they face today. He shows beekeepers how to use the principles of natural selection to guide their practices, and he offers a new vision of how beekeeping can better align with the natural habits of honey bees.”



You can purchase his book from various on-line retailers for about \$20. If you'd like a copy signed by Dr. Seeley, order at www.horizontalhive.com or send a check for \$35 (this includes shipping) to Deep Snow Press, HC 73 Box 470, Drury, MO 65638. To receive a signed copy, your order must be received before June 30, 2019.

Legislative update – None of the bills that would have affected beekeeping were passed. Blake Shook, TBA President, wrote in the TBA Journal, “Representative Springer, who is the Chairman of the House Agriculture and Livestock Committee, chose to table all bee related bills this year regardless of who or where they were from, and spend the next few years taking a deeper dive into what needs to be done in regards to bee laws in Texas.”

6/22 – **TBA Summer Clinic**, 7:30am – 5pm. Lone Star Convention & Expo Center, Conroe. Keynote speaker Dr. Keith Delaplane. 5 sessions, multiple choices each session. TBA members \$70, non-members \$80, kids 4-12 \$25, kids under 4 free. <https://texasbeekeepers.org/>

7/13 – **Fat Bee Man** at Winding Creek Apiary & Bee Supply. 11680 Post Oak Rd, Willis. See ad at right. <http://www.wcapiary.com/>

Buy and Sell

For sale: 5-frame medium nuc, \$100, pick up in Milam. James Dotson 409-625-4787 or cindydotson58@gmail.com

For sale: New XXL ventilated bee suit, \$80. Billy Mack Lovelady 903-363-3821 or rockinl5123@yahoo.com

For sale: **PBA honey**. Funds support PBA educational programs. 12-oz bears \$6, 1.5 lb pint \$12, 3 lb quart \$20. Rachel Payne rachelpayne519@yahoo.com or 936-715-0362



*Winding Creek Apiary
Bee Supply*



*Come help us celebrate our
first year in business with a
session with Don, The Fat BeeMan*

Saturday, July 13
\$60 includes BBQ lunch and session

Seating limited - Reservations Required

(936) 537-1952
Limited supply of Don's "Sweet as Peaches" Queens \$35ea



Beekeeping supplies are 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 Hemphill and Lufkin, Fairmount Lumber & Hardware in Hemphill.

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 (<https://www.pineywoodsbeekeepers.org/resources/selling-honey-in-texas>) 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 Coconut Body Wash Recipe

www.backyardbees.com

- ½ cup extra-virgin coconut oil
- ½ cup raw honey
- 20 drops sweet orange essential oil
- 10 drops lemon essential oil
- 6 drops chamomile essential oil
- 1 cup unscented liquid castile soap

Fill the bottom of a double boiler with water and put it on the stovetop over medium heat. Once it reaches a boil, reduce heat to simmer. Place coconut oil in the top and cover. Simmer until it's melted, stirring occasionally, about 1 minute. To preserve the beneficial botanicals, do not overheat. Remove from heat; take the top pan off the double boiler and wipe it dry with a towel.

Put honey into a mixing bowl and add melted coconut oil, using a rubber spatula to get the remainder out of the pan. Whisk ingredients together for a minute, then add essential oils and whisk to blend. Finally, add castile soap, whisking gently to create a uniform liquid. Do not overwhisk, as this activates the soap bubbles. Carefully funnel mixture into a 16-ounce bottle with a tight-fitting lid. Label with contents and date; use within a year. To use, apply to damp skin in small, upward motions. Rinse well. Makes 16 ounces.



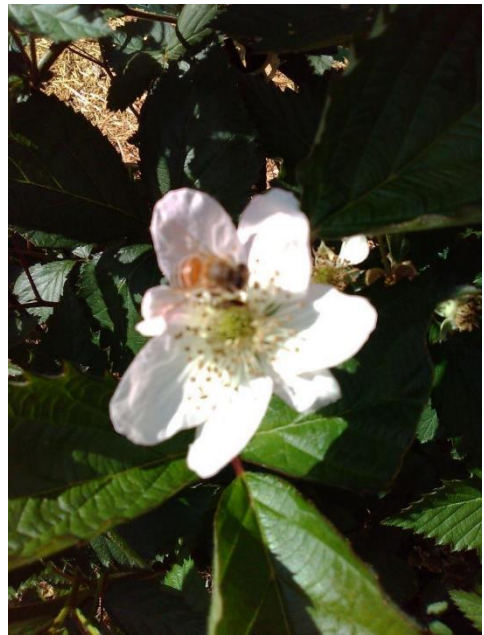
Honey Scented Body Butter

www.backyardbees.com

- 1 c shea butter
- ½ c coconut oil (solid at room temperature)
- ½ c sweet almond oil
- 3-4 ounces beeswax, grated or chopped
- Dozen drops of lavender essential oil
- 1 T honey



Melt the shea butter, coconut oil, and beeswax in the top of a double boiler until all lumps melt. The beeswax has the highest melting temperature, so will be the last to melt. Remove from heat, letting cool slightly, and add the sweet almond oil. Place the whole thing into the refrigerator until the mixture turns almost hard and opaque. This could be 15 minutes or less. If you let it harden too much, just return to the heat to melt the mixture again. You want it soft enough to whip, but not so hard that the mixture will form lumps. Creamy smooth is the key, not hard and solid. While in the refrigerator, the mixture will become opaque. Bring the mixture out, adding the honey and the lavender oil, and whip it with a mixer or immersion blender until thoroughly mixed. The more air incorporated, the lighter the mixture. Scrape into containers.



Greg Alexander with queen cells he produced. Bee on a flower by Ronny Caston.
Bee on highbush huckleberry by Marie Kocyan. Door prize crafted and donated by Ronny Caston.
Bee tree (deserted) and bee on passion flower at Rachel Payne's home.