

# The Bee Line

**Pineywoods Beekeepers Association**

Next meeting July 9, 2026, 6:30 pm

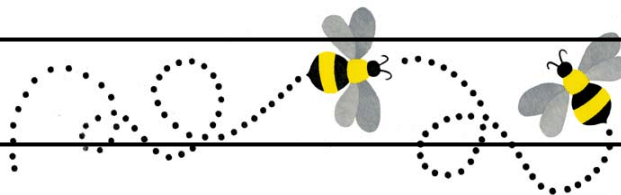
Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

Volume 26 Issue 7

July 2026



## **JULY PROGRAM**

This month, we'll start with "Hive Mystery Night" – we'll look at slides of four different hive problems and explore what you see. Then we'll have a "Summer Survival Roundtable."

## **SEASONAL TIPS**

**Robert Jones**

July is normally the main robbing and extraction month.

Make certain you handle all of your supers as sanitarily as possible, keeping them covered bottom and top to keep trash and bees out of the unattended comb. You should be moving the boxes to the honey extraction unit as soon as possible. The extracted supers should be cross-stacked for rob-out under a shed for a couple of days and either stacked back on for the fall flow or stored away on para moth crystals. These will need to be refreshed monthly until the end of the hot weather and every three months over the fall and winter months.

Store your excess honey that you cannot immediately bottle in food grade plastic five-gallon storage pails or food grade approved 55-gallon barrels. You will need warming bands on either of these if you wait more than three months to bottle it. All natural honey, with the exception of those high in sucrose sugar, will go to sugar crystal state. This is easily reversed with gentle warming. Remember the Texas clean rules still apply later when you bottle again with proper labeling. Melt your wax when you are finished and process everything completely to keep your area clean.

Last notes for the bees: put out a good water source if there is not one available, and be careful with feeding new colonies.

Near the end of July, you can set up for late summer splits and queens, but you will have to use whole hive supers because of the bee pests. There are plenty of bees to do this with, but the bee pests, mainly hive beetles, are thick as well. If you try this, do not use any split hives that prove to be prone to, or have a lot of, beetles already in the hives. You will see a disaster of hive beetles if you do.

## WHAT'S BUZZING

### Free beekeeping class

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

## COMB-GROWN GOODNESS

### Sourdough Discard Cinnamon Rolls

<https://www.farmhouseonboone.com/quick-sourdough-discard-cinnamon-rolls/>

*Note: If you'd like some sourdough starter, let me know. I'll be happy to share! ~ Rachel*

4 cups all-purpose flour, 560 grams  
1 teaspoons baking soda  
2 teaspoons baking powder  
1 teaspoon salt, 5 grams  
1 cup sourdough discard, 250 grams  
1 cup water, 236 grams  
1/2 cup butter, 113 grams, melted  
1/4 cup honey, 84 grams

### Cinnamon Sugar Filling

1/2 cup butter, 113 grams, softened  
1 cup brown sugar, 200 grams  
2 tablespoons cinnamon, 16 grams

### Cream Cheese Topping:

6 ounces cream cheese  
1/2 cup heavy cream, 120 grams  
1/2 cup honey, 168 grams, maple syrup also works great  
2 teaspoons vanilla extract, 10 grams



### Instructions

Melt butter and set aside to cool.

Preheat the oven to 375 degrees Fahrenheit, then go ahead and prepare your cast iron skillet or baking dish by lightly brushing it with butter or oil.

To a large bowl, add all of the dry ingredients: all-purpose flour, baking soda, baking powder, and salt. Combine. Now add the wet ingredients: sourdough discard, water, melted (and cooled) butter, and honey. Mix together until a ball forms. This may take about three to five minutes.

Place the dough onto a lightly floured surface, then roll with a rolling pin, working it into a rectangle shape that is about 1/4 inch thick.

### **Filling**

In a separate small bowl, add the softened butter, brown sugar, and cinnamon, stirring until the ingredients come together.

Spread the filling evenly over the top of the dough with a spatula.

Starting at the long side of the rectangle, begin rolling the dough up tightly. When fully rolled up, press the edge closed to keep the filling in.

Slice evenly into rolls. You can use a sharp knife, unflavored dental floss, or even thread. The floss or thread are helpful because they can cut through the dough in a sawing motion without smashing the dough down like a knife tends to do. Try to keep the sizes as consistent as possible. You should end up with around 12 rolls.

Place the rolls into your prepared skillet or dish, spaced just a touch apart for even baking. Bake in the preheated oven for 25-35 minutes or until the rolls are a light golden brown and the dough is cooked through. Let the rolls cool for a bit before frosting, as the frosting will just slide off the hot rolls.

### **Cream Cheese Frosting**

Add cream cheese, heavy cream, maple syrup or honey, and vanilla extract to a medium saucepan. Stir until combined over medium heat. You can use an immersion blender to get an extra smooth consistency. Pour over the warm cinnamon rolls, then serve.

### **Creamy Peach & Honey Popsicles**

<https://cookieandkate.com/peach-honey-popsicles-recipe/>

1 pound ripe peaches (about 3 medium), peeled and sliced into ½-inch wide wedges

6 tablespoons honey, divided

Dash sea salt

2 cups full fat/whole milk plain yogurt (regular or Greek)

1 tablespoon lemon juice (about 1 small lemon, juiced)

½ teaspoon vanilla extract

Preheat oven to 350 degrees Fahrenheit. Line a rimmed baking sheet with parchment paper. Transfer sliced peaches to the baking sheet and gently toss with 2 tablespoons honey and a dash of salt. Arrange the peaches in a single layer. Roast for 30 to 40 minutes, stirring halfway, or until the peaches are soft and juicy (watch the edges in particular).

While the fruit is roasting, blend together the yogurt, ¼ cup honey, lemon juice, and vanilla extract in a medium bowl. Feel free to add more honey or vanilla extract to suit your taste buds. Place the mixture in the refrigerator so it stays cool.

Let the peaches cool, then scrape the peaches and all of their juices into the bowl of yogurt. Use a big spoon to gently fold the mixture together.

Use the spoon to transfer the yogurt blend into the popsicle mold. You might have to push the peaches down into the molds, but they shouldn't put up too much of a fight. Insert popsicle sticks and freeze for at least four hours.

When you're ready to pop out the popsicles, run warm water around the outsides of the molds for about ten seconds and gently remove the popsicles. Enjoy immediately.

