

The Bee Line

Pineywoods Beekeepers Association

Next meeting August 14, 6:30 pm

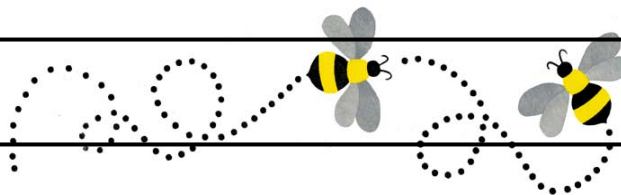
Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

Volume 25 Issue 8

August 2025



August Program

Bill Baxter, of the Texas Apiary Inspection Service, will talk about pest disease and prevention.

What's Buzzing

For sale – Loyd Guinn is getting out of beekeeping and has a bunch of 8-frame equipment for sale, including 45 deep boxes, 400 frames, 20 lids, 20 bottom boards, 40 pieces of foundation, 12 top feeders, 6 supers, 36 super frames, 2 smokers, bee suits, and 9 hives with bees. He'd like to sell this as a lot. 936-465-4538

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

At-Home Beekeeping Series presented by the Lawrence Co. Alabama Extension Office. 6:30-7:30pm. Recordings from this series are available **for only two weeks** after each session on the Lawrence County Alabama Extension Office Facebook page. <https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

2025 Dates and Topics

August 26 — Pesticide Exposure: Should You be Concerned?

Scott McArt, Cornell University

September 30 — Using Nucs in Your Beekeeping Operation

Jamie Ellis, University of Florida

October 28 — Flower Power: Establishing Pollinator Habitat

Tammy Potter, Kentucky State University

November 18 — Record Keeping: Finding the Method that Works for You

Julia Mahood, Georgia Beekeepers Association

December 30 — No Session

2026 Dates and Topics

January 27 — Using Oxalic Acid Effectively

Cameron Jack, University of Florida

February 24 — Treating Newly Split Colonies with Organic Varroacides

Dan Aurell, Auburn University

March 31 — Queen Concrete versus Proxy Measurements

Elizabeth Walsh, US Department of Agriculture Agricultural Research Service

April 28 — TBD

Esmail Amiri, Mississippi State University Extension

May 26 — TBD

Michael Goblirsch, US Department of Agriculture Agricultural Research Service

June 30 — Queen Management Essentials

Juliana Rangel, Texas A&M University

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 nighttime.

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.

Comb-Grown Goodness

Baked Crunchy Hot Honey Chicken

<https://www.halfbakedharvest.com/hot-honey-chicken/>

6 cups cornflakes (use gluten free, if needed)

1/4 cup grated parmesan cheese

1 teaspoon smoked paprika

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

2 large eggs, beaten

2 tablespoons hot sauce
2 pounds chicken breast tenderloins
extra virgin olive oil, for drizzling

Hot honey:

1/2 cup honey
2-3 tablespoons hot sauce
1-3 teaspoons cayenne pepper
3/4 teaspoon chipotle chili powder
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
sea salt
fresh thyme, cilantro, or parsley, for serving

Preheat the oven to 425° F. Line a baking sheet with parchment paper.



In a food processor, combine the cornflakes, parmesan, paprika, onion powder, garlic powder, and a pinch of salt. Pulse until you have fine crumbs. Alternatively, you can crush the crumbs in a ziplock bag by stepping on them. Dump the crumbs into a shallow bowl.

Beat the eggs in a bowl, add the hot sauce and chicken, and toss well to coat.

Dredge the chicken through the crumbs, covering fully. Place on the prepared baking sheet. For a thicker coating, dip the chicken back through the eggs, then through the crumbs a 2nd time. Place on the prepared baking sheet. Drizzle with olive oil. Bake for 20-25 minutes, until crisp all around.

Just before the chicken is done cooking, make the sauce. In a sauce pot, warm together the honey, hot sauce, cayenne, chili powder, onion powder, and garlic powder, plus a pinch of salt. Drizzle the warm sauce over the chicken. Top with herbs. Enjoy!

Strawberry-Honey Agua Fresca

<https://nancy-c.com/2022/05/02/strawberry-honey-agua-fresca/>

2 cups water, at room temperature
1/3 cup honey
3 cups strawberries, hulled and cut in half
1/8 cup fresh lime juice (or juice from 1 lime), or to taste
additional lime slices for garnish (optional)

Blend water and honey in a medium bowl or other container, stirring until honey dissolves. Place strawberries in blender and process until smooth. Add honey-water mixture and lime juice to blender and process all ingredients together until well-blended. Pour into glasses right from the blender or put in a pitcher (you can add ice if you like) and serve. Makes 4 servings.

