

The Bee Line

Pineywoods Beekeepers Association

Next meeting July 9, 2026, 6:30 pm

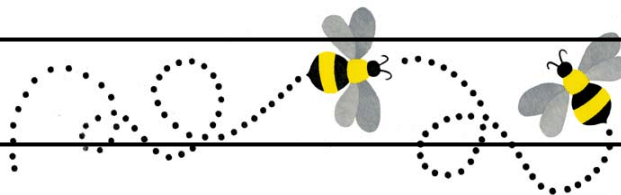
Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

Volume 26 Issue 6

June 2026



JUNE PROGRAM

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

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.

WHAT'S BUZZING

JUNE – Save the Date! June 13, 2026 – Texas Beekeepers Association Summer Clinic
Registration is open now - <https://texasbeekeepers.org/summer-clinic/>

Woman discovers 5 million bees while walking to work!

Rachel Fordyce was walking through East Lawn Cemetery on her way to work at a Cornell University entomology lab. During one walk in the spring of 2022, she noticed something unusual. Bees were everywhere. She collected some in a jar and brought them to her supervisor, Bryan Danforth, professor of entomology in Cornell's College of Agriculture and Life Sciences. "These are all over the cemetery," she told him.

The insects were identified as *Andrena regularis*, commonly called the "regular mining bee," a solitary wild bee species that nests underground and helps pollinate crops and wild plants. That observation led to the discovery of a 100-year-old colony of 5.5 million solitary bees across 1.5 acres. According to the researchers, that is comparable to more than 200 honeybee hives, and exceeds Manhattan's human population by more than threefold. Subsequent research showed that the bees have likely lived there for more than 100 years, thriving in the cemetery's undisturbed sandy soil—an incredible discovery. It may be one of the largest bee aggregations ever documented.

Historical records showed that *A. regularis* has been present at East Lawn Cemetery since at least the early 1900s. The cemetery itself dates back to 1878. Scientists say the discovery strengthens the idea that cemeteries can act as important refuges for biodiversity. Older cemeteries, especially in cities, are already known to shelter uncommon plants, insects, birds, and mammals. Cornell Orchards, located about one third of a mile from the cemetery, also may help support the massive bee population by providing abundant spring flowers. Danforth also noted that the bees prefer sandy soil, which the cemetery contains in large amounts.

"These populations are huge, and they need protection," Danforth said. "If we don't preserve nest sites, and someone paves over them, we could lose in an instant 5.5 million bees that are important pollinators."

Full article here: <https://tinyurl.com/mxcdkfn5>

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. 6:30-7:30 pm. 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/>

2026 Dates and Topics

June 30 — Queen Management Essentials

Juliana Rangel, Texas A&M University

COMB-GROWN GOODNESS



These are available to buy in stores, marketed similar to energy bars, to help with high performance during exercise, hiking, and other high-calories activities.

Or ... trying making your own similar recipe, here's one example from Desserts Capital.

<https://dessertscapital.com/honey-stinger-energy-waffle-recipe/>

Honey Stinger Energy Waffle recipe

Are you looking for that perfect energizing snack to fuel your adventures, whether you're hitting the trails, cycling through hills, or conquering your latest fitness challenge? The Honey Stinger Energy Waffle snack provides quick, easily digestible energy. It's a thin, crispy waffle made with honey and other natural ingredients, often used by athletes and outdoor enthusiasts.

Ingredients:

- 2 cups all-purpose flour (or a 1:1 gluten-free flour blend if you prefer)
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 1/2 cups milk (dairy or plant-based for a vegan option)
- 1/3 cup butter, melted (or a vegan butter alternative)
- 1 teaspoon vanilla extract
- 4 tablespoons honey, plus more for drizzling

Instructions:

1. **Mix Dry Ingredients:** In a large bowl, whisk together the flour, sugar, baking powder, and salt.
2. **Combine Wet Ingredients:** Beat the eggs in a separate bowl. Add the milk, melted butter, and vanilla extract. Whisk until well combined.
3. **Make the Batter:** Pour the wet ingredients into the dry ingredient bowl. Stir them together until just combined. Be careful not to overmix; a few lumps are perfectly fine. It's important not to overwork the batter as it can lead to a denser waffle.
4. **Add Honey:** Gently fold the 4 tablespoons of honey into the batter, evenly distributing it without deflating the mixture.
5. **Cook the Waffles:** Grease your preheated waffle iron if it isn't non-stick. Pour enough batter into the iron to just cover the waffle grid. Close the lid and cook according to your waffle iron's instructions until the waffle is golden and crisp.
6. **Drizzle with Honey:** Remove the waffle from the iron and let it cool on a wire rack for a minute or two — this helps it stay crispy. Drizzle with a generous amount of honey just before serving for that authentic Honey Stinger touch.
7. **Enjoy:** Your Honey Stinger Energy Waffles are ready to serve! Enjoy them before a long workout or as a sweet and energizing breakfast option.

Tips for the Perfect Waffle:

- Ensure your waffle iron is heated correctly to avoid sticking and to achieve a crisp texture.
- A preheated waffle iron and a batter that's not overmixed are two crucial steps towards waffle success.
- Do not open the waffle iron too early; patience is critical in getting that perfectly cooked waffle.
- Use room temperature ingredients for a more evenly cooked waffle.
- You can customize your waffle by adding a pinch of cinnamon, nutmeg, or even some citrus zest to the batter for additional flavor.

Serve with fresh fruit, berries, nuts, nut butter, other spreads, whipped cream, yogurt, syrup, chopped up ham, sprinkle with cheese, or a side dish of veggies.

Mediterranean Honey Flatbread

www.honey.com

- 2 flatbread crusts (naan style preferred)
- 2 T olive oil
- 2 cloves garlic
- 2 T honey
- 3 T parsley, minced
- 1/2 cup baby spinach
- 1/2 cup feta, crumbled
- 1/2 red bell pepper, chopped
- 1 cup grape tomatoes, halved
- 1/4 cup red onion, thinly sliced



In a small bowl, whisk together olive oil, garlic, honey and parsley. Brush onto both flatbreads. Add spinach on top. Top with feta, red bell peppers, onion and tomatoes. Bake at 425° for 10-12 minutes.