

The Bee Line

Pineywoods Beekeepers Association

Next meeting August 13, 2026, 6:30 pm

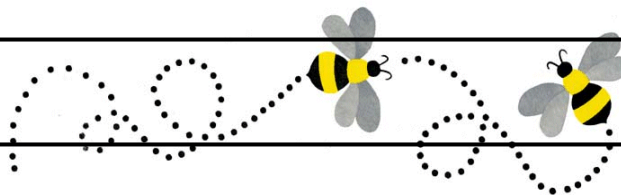
Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

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

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August 2026



AUGUST PROGRAM

Kelly Morris, District Engineer for Tx Dot Lufkin's district, will be our guest speaker this month. She'll be speaking about herbicide distribution and transparency with beekeepers.

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.

WHAT'S BUZZING

October 10 – SFA Gardens Fabulous Fall Festival Plant Sale, 9 am. Pineywoods Native Plant Center, 2900 Raguet St. There's a link to the plant list on this site <https://www.sfasu.edu/gardens/events/plant-sale>

Honeybees in East Texas - At the March 21, 2026, meeting of the Tyler County Forest Landowner Association, Dr. Garrett Slater spoke about honeybees. Slater is Assistant Professor and Entomologist for Texas A&M AgriLife Extension Apiary Program. Commercial honeybees in the U.S. are transported by truck in a vast migratory cycle between North Dakota, Texas, and California. Bees spend summers in North Dakota for high-volume nectar foraging, move to Texas in the fall to colonize, and relocate to California by January for almond pollination. A typical honeybee colony contains 40,000 – 60,000 bees, and it is estimated that there are a million colonies of honeybees in East Texas every year.

While the commercial colonies are in Texas, the colony populations increase. When the population of the hive exceeds capacity, a new queen emerges. The old queen flies out with a group of workers and seeks a new permanent home. The swarm must reach 100% agreement on the new location. Thomas D. Seeley's book *Honeybee Democracy* (2010) details how honeybee colonies make collective, democratic decisions. A colony of bees consists of three kinds of bees: queen, drones and workers. The honeybee queen is the only sexually mature female in the hive, and all the female worker bees and male drones are her offspring. The queen reigns 1 – 4 years. Unlike the worker bees who can sting only once, the queen can sting multiple times. Drones mate once and then die. Worker bees' responsibilities change as they mature. They start as housekeepers in the hive and gradually advance to traveling outside the hive to serve as guards and foragers. Guard bees are stationed at the colony's entrance and are the most aggressive. They emit pheromones to signal alarms and stinging attacks. The honeybee venom is typically most allergic at the end of the day when the bee's melittin protein is highest. Smoke is used to mask pheromones so the bees cannot communicate. When attacking, bees target dark areas. It is advisable to wear light clothes and, if attacked, cover your face to protect eyes and ears. Foragers scout up to three miles away. Once they find a source of nectar, they return to the hive and perform a waggle dance on the "dance floor" in the hive. Their dance indicates the direction, distance and quality of source.

When applying pesticides, tree farmers are encouraged to notify beekeepers in the area so they can take action to protect their hives. The Texas Apiary Inspection Service (TAIS) is the sole agency responsible for regulating the apiary industry in Texas.

More info about hive inspections, visit:

<https://txbeeinspection.tamu.edu/>

More info about AgriLife Extension's Texas Master Beekeeper Program, visit:

<https://masterbeekeeper.tamu.edu/>

Article Source:

<https://tcforest.org/downloads/20260321HoneybeesInEastTexas.pdf>

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

August 25—Honey Bees of Thailand

- Amy Vu, University of Florida

September 29—Breeding Better Bees

- Dylan Ryals, Purdue University

October 27—European Foulbrood

- Meghan Milbrath, Michigan State University

November 17—Exploring Semiochemical-Based Tools for Managing the Invasive Small Hive Beetle

- Bashiru Adams, Mississippi State University

December—No Session

2027 Dates and Topics

January 26—Inside the Hive: Honey bee Diagnostics for Colony Health and Productivity

- Garrett Slater, Texas A&M University

February 23—TBD

- Esmaeil Amiri, Mississippi State University Extension

March 30—Using Nucs in Your Beekeeping Operation

- Jamie Ellis, University of Georgia

April 27—US Beekeeping Survey: Insights Into American Honey Bee Colony Health

- Agostina Giacobino, Auburn University

May 25—No More Mummies: Queen Concrete vs. Proxy Measurements

- Edward Hsieh and Elizabeth Walsh, US Department of Agriculture Agricultural Research Service

Comb-Grown Goodness

Mango Pineapple Sorbet

www.honey.com

3 cups papaya nectar or orange juice, divided
1 2/3 cup frozen mango chunks
1 2/3 cup pineapple chunks, canned or frozen
3/4 cup honey
1/3 cup fresh lime juice



In a food processor, puree 1 1/2 cups papaya nectar or orange juice and remaining ingredients. Stir in remaining 1 1/2 cups papaya nectar or orange juice. Freeze according to ice cream maker manufacturer's instructions.



Frozen Honey Mousse

Your new favorite frozen dessert isn't ice cream—it's mousse. And it isn't chocolate mousse—it's honey. We served ours with more honey and fresh blackberries, but it's also wonderful plain. Recipe excerpted with permission from *Something Old, Something New* by Tamar Adler, published by Scribner (April 2018). Recipe from Food52; please visit <https://food52.com/recipes/76821-frozen-honey-mousse>

Serves	Prep Time	Cook Time	Chill Time
8 to 10	30 minutes	15 minutes	overnight or until firm

Ingredients

- 4 eggs, separated
- 2 egg yolks
- 1/2 cup honey
- 2 cup heavy cream
- 1 pinch kosher salt

Directions

1. In a double boiler, off the heat, beat all 6 egg yolks briefly. Move to a burner over medium heat and whisk in the honey. Once integrated, switch to a spatula and stir for 10 minutes, or until the mixture reaches 185° F.
2. Remove from the heat and set the pan in a bowl of ice, stirring the honey-yolk mixture until it cools. Remove from the ice bath and set aside.
3. In a cold bowl, whip the cream to soft peaks. In a separate bowl, whisk the egg whites with a pinch of salt until they are just past soft peaks. Gradually fold half the honey mixture into the whites, then fold the remainder carefully into the whipped cream. In a large bowl, gently fold the two together.
4. Gently smooth the mousse into a serving container or 8 to 10 glasses to about three-quarters full. Cover with plastic wrap and freeze overnight or until firm.