

# THE BUZZ

June 2026

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## Honey Harvesting

Join us at the June meeting  
to discuss and learn about  
harvesting honey.

### Calendar

**June 8<sup>th</sup> Monthly Membership Meeting 7pm**  
come early @6:30 for social

**June 15<sup>th</sup> Study Group 7pm**

Both meetings are held at the Beulah Recreation Center at  
6901 Hopkins Rd. N. Chesterfield 23234

## Door Prizes for June

1 Round Veil

1 Fencing Veil

1 Hive Tool

5 Med. Plastic Foundations

2 Deep Black Foundations

6 Small Hive Beetle Traps

1 5-gal Bucket

### Golden Nectar

Amber drops from summer's hive,  
Where busy wings keep blooms alive

– Each golden bead, a flower's kiss,  
Distilled to liquid sunlit bliss.

On tongue it melts, a gentle flood,  
Nature's candy, earth's sweet blood,  
From clover fields and wildflower  
sprawl, The purest sweetness of  
them all.

# In the Hive ...

## June To-Do List

June is Honey Time! If you are a new beekeeper who started the season with a "bee package", you might be asking yourself, "Honey harvest, what can I do? I probably only have a few frames of honey in my first nearly empty super." Be comforted that most beekeepers have been there. Yes, you are correct, you probably don't need to reserve the club's extractor quite yet, but you can celebrate your own mini harvest without making too much of a mess and possibly store a pint or two of YOUR honey. If you used all wax foundation w/o wires in your supers, you might want to consider the easiest choice, making 4"X 4" cut comb. There is very little to do other than get a few plastic boxes (or possibly clear plastic food containers - like at a salad bar). It's a good idea to freeze the packages for several days to reduce the chance of any stray Small Hive Beetle or Wax Moth eggs hatching. The extra protein in the honey would not be appetizing.

The next idea is to uncap the frames (using a serrated knife or scrape the wax caps with a fork) and then prop the frames together, top-bar down, tee-pee style and allow them to drain overnight through a wire food strainer into a large bowl. Only uncap the frames you are working with at a time.

You will

need to reverse the frames and drain the other way the next night. This only gets about a third of the honey in the frames.

Finally, there is the crush and strain potato masher approach. Mash the comb and strain overnight through the wire strainer.

There still may be some honey being made, so remember to keep inspecting your supers. Move the filled frames (even if they are not fully capped) to the outside positions in the super. Keep moving the empty ones to the center. If things are going well, and you have at least 3 supers (one filled, one partially, and maybe a new one with only foundation), move the filled super up to top position, the partial to the low position, and the one with foundation in the middle. This strategy will save the bees travel distance to deposit nectar. It also helps to keep the capped honeycomb cleaner (brighter) since the bees will not need to make millions of trips across it to fill the next super. This is very important if you want some good-looking comb honey for a state fair or honey show entry.

When the bottom super is filled, move it to the top and add a new super to the middle.

Certainly, all capped honey is ready to be harvested, but what about honey that appears to be ready but is not capped. There is a simple test, the "drop test". Hold the frame in both hands, flat and horizontally. Jerk upwards a couple of inches and check for any drops of liquid that may fall to the table below. If you have drops it is not ready. Remember you only lift upwards, and do not start with a downward motion. If you mix honey that is not fully cured (more than 18% water), the moisture content will be higher, possibly causing fermentation later. If you are only making a few pounds for yourself there is not too much concern, but you would not want to run the risk of contaminating a large batch of honey. Another warning - don't wait too long to harvest. The bees may use a lot of their surplus if you leave it on the hives.

Favored Blossom of the month: Queen Anne's Lace, clover, numerous wildflowers and weeds.

Continue praying for plentiful rains.



# Honey Pot Recipes

This Month we have a delcitable collecton of Honey based sauces to top of pound cakes. This is a quick way to add a sweet flare to a store bought or a homemade pound cake. Great for summer parties to save time but making it special

## Caramelized Honey

### Lemon Glaze

- 1 Tablespoon lemon juice
- ½ cup granulated sugar
- ¼ cup honey
- 2 Tablespoons butter
- ¼ cup heavy cream
- 1 pinch salt

Combine the 1 Tablespoon lemon juice, ½ cup granulated sugar and ¼ cup honey in a medium pan over medium heat. Stir until the sugar dissolves into a liquid. Continue to cook without stirring, swirling the pan occasionally. Mixture will bubble and start to darken in color. . . . .

Once mixture is a medium brown remove from heat. Carefully stir in the 2 Tablespoons butter. Add ¼ cup heavy cream and stir until smooth. Add 1 pinch salt and stir until combined.

## Thick Honey Butter

### Drizzle

- 1½ c. powdered sugar
- 1 tbsp honey
- 1 tbsp melted butter
- 2-3 tbsp milk
- a pinch of salt

Whisk the powdered sugar, honey, melted butter and salt together. Slowly add milk one tablespoon at a time until the glaze reaches a thick, pourable consistency.

## Bourbon-Honey Glaze

- 1/2 cup confectioners' sugar
- 1 tablespoon Honey
- 1 teaspoon coffee granules, dissolved in 1 tablespoon hot water
- 1 teaspoon Bourbon



### A Spoonful of Summer

Golden honey, warm and bright,  
Gathered from blossoms kissed by light.  
A drizzle here, a gentle pour,  
Turns simple treats to something more.  
Over cake or fresh-baked bread,  
A touch of sweetness softly spread.  
Nature's gift in amber streams,  
Sweet as sunshine, sweet as dreams.  
From busy bees and flowers fair,  
Comes liquid gold beyond compare.  
One taste, and worries drift away—  
A little spoonful brightens every day.  
So raise a fork and take delight,  
In honey's glow and golden light.  
A sweet reminder, simple and true:  
Life tastes better with honey, too.



## Beginner and Intermediate Beekeeping Refresher Class

Coopertive Session between  
Rockwood Park Backyard Beekeepers  
and Huguenot Beekeepers

**Saturday, June 13th**  
**9am-12noon**

**Powhatan Village Auditorium**  
**3910 Old Buckingham Road**  
**Powhatan Village**



## Honey Bee Word Search

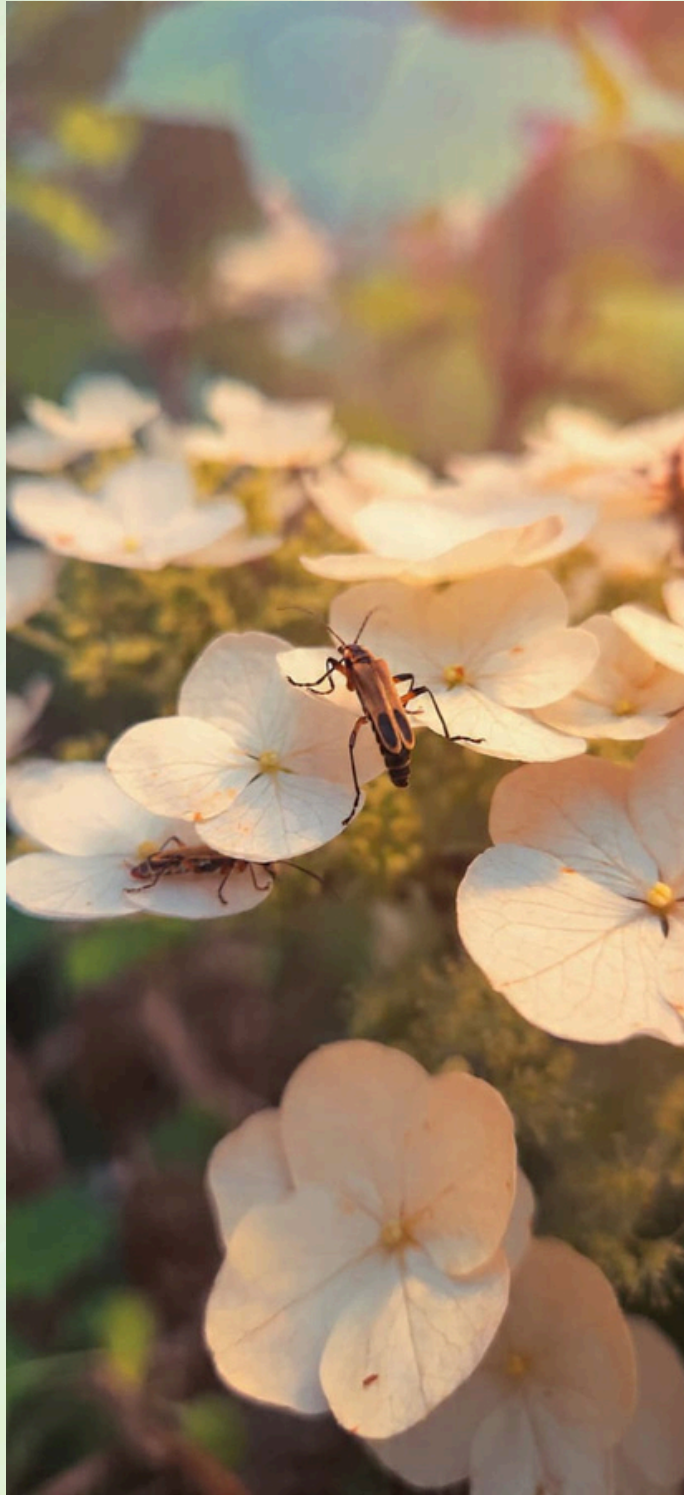
Find the following words hidden horizontally, vertically, and diagonally

### Words to Find

- APIARY
- BEEKEEPER
- BROOD
- COLONY
- COMB
- DRONE
- FLOWER
- HIVE
- HONEY
- LARVA
- NECTAR
- POLLEN
- PROPOLIS
- QUEEN
- SWARM
- VEIL
- WAGGLE
- WAX
- WORKER

Q	U	E	E	N	X	H	O	N	E	Y	P	W
L	A	R	V	A	D	R	O	N	E	T	O	O
A	P	I	A	R	Y	B	M	C	O	R	L	R
V	E	I	L	S	W	A	R	M	L	K	L	K
N	E	C	T	A	R	H	I	V	E	E	E	E
P	R	O	P	O	L	I	S	A	N	N	N	R
F	L	O	W	E	R	C	O	M	B	W	G	B
W	A	G	G	L	E	T	O	L	Y	A	R	E
C	O	L	O	N	Y	P	O	L	L	E	N	E
B	E	E	K	E	E	P	E	R	O	X	S	P
X	W	A	X	M	B	R	O	O	D	H	T	E

# Photo of the Month



**"You Light Up My Life"  
by Vikki Davis**

Want to have your photo featured in The Buzz. Send a pic to [rockwood.beekeepers@gmail.com](mailto:rockwood.beekeepers@gmail.com) with a note it is for the newsletter, title if you have one and your name