



## Here's what has happened in the last month and what's to come!

### June Meeting: Honey Extraction in Action!

Get ready for a sticky, sweet time at our June meeting. We'll be doing a live honey extraction, and you're invited to be part of it.

Want to join in the process? Bring one frame of capped honey and roll up your sleeves.

Prefer to enjoy the fruits of the labor? Just bring a clean pint jar, and take home some fresh local honey.

Whether you're extracting or just tasting, it's a great chance to learn and connect. See you there!

### Membership Buzz: We're Growing!

We had a great turnout at last month's meeting with around 20 attendees, including four new members.

It's exciting to see our community expanding. As membership grows, so does our ability to take on bigger goals. One of those is to re-launch a bee school within the next 18 to 24 months.

Increased participation brings us closer to making that vision a reality. Thank you for showing up, spreading the word, and building something meaningful with us.

*xo Jay*

### UPCOMING EVENTS:

Next Meeting: Monday, June 16, 2025

Location: The Lamar Senior Activity Center  
2874 Shoal Crest Ave Austin TX

6:00 PM Doors open. Meet, Eat and Greet

**Bring your favorite summer salad**

6:30PM Business Meeting

6:45PM Demonstration of honey extraction

7:00PM Guest Speaker

7:45PM Door Prizes

8:00PM Meeting Ends

### Honey-Lime Grilled Fruit Salad

#### Ingredients:

- 1 pineapple, peeled, cored, and cut into rings or chunks
- 2 peaches or nectarines, halved and pitted
- 2 bananas, sliced lengthwise (leave peel on while grilling)
- 1 tablespoon olive oil (for brushing)
- 3 tablespoons honey
- 1 lime (zest + juice)
- Optional: fresh mint, yogurt, or a dash of chili powder for serving

#### Instructions:

1. Preheat grill to medium-high.
2. Brush fruit lightly with olive oil to prevent sticking.
3. Grill fruit for 2–4 minutes per side until char marks appear but fruit is still firm.
4. Whisk together honey, lime juice, and zest in a small bowl.
5. Peel bananas if grilled with skin, then chop all fruit into bite-sized pieces.
6. Toss grilled fruit with honey-lime dressing in a large bowl.
7. Serve warm or chilled. Top with mint, a spoonful of Greek yogurt, or even a splash of tequila for adults.



#1



#2



#3



#4



#2



#5



## Buzz From the Hive: A Sweet Way to Extract Honey

By Elissa Sexton

It's that golden time of year when frames are full and the sweet reward of you and your bees hard work is ready to be harvested. Whether you're new to the hive or a seasoned keeper, there's more than one way to extract honey—and each method comes with its own buzz. This month, we're breaking down the most popular honey extraction techniques so you can choose what works best for your apiary.

### 1. Honey Extractors – Spin the Sweetness!

The most widely used method, honey extractors use centrifugal force to spin honey out of the comb—leaving it intact for reuse. Perfect if you want to keep your bees' hard work in place! Manual Extractors are budget-friendly and great for small operations. Just a bit of elbow grease required! Electric Extractors are ideal for larger harvests—let the motor do the spinning while you handle other tasks. You can choose between radial (both sides spin out at once) or tangential (you'll need to flip frames).

### 2. Crush and Strain – Simple & Sustainable

No fancy tools here—just crush the comb, strain the honey, and enjoy. This method is popular among natural beekeepers and requires minimal gear. However, it does mean the comb can't be reused, so your bees will need to rebuild.

### 3. Honey Press – A Little Muscle, a Lot of Honey

Want something more efficient than crush and strain but still simple? A honey press lets you press the honey out of crushed comb using mechanical force. It's cleaner, quicker, and you can often save more wax too.

### 4. Cut Comb & Chunk Honey – As Raw as It Gets

If you love the natural look (and taste!) of comb honey, try harvesting cut comb or chunk honey. Cut sections of comb straight from the frame, or place them in jars with a drizzle of liquid honey on top. No processing, no spinning—just pure, beautiful honeycomb.

### 5. Flow Hive – The Modern Marvel

This innovative hive design lets you tap honey directly from the hive into a jar with the turn of a key. It's low-effort, low-disruption, and great for backyard beekeepers—though it does come with a higher price tag and mixed reviews from purists.

### Final Buzz

Every method has its place in the hive, from old-school strainers to high-tech spouts. Whether you're keeping it traditional or going modern, the goal is the same: harvesting the purest, most delicious honey your bees can make.

Happy extracting—and don't forget to leave a little for the bees!



## Looking for Extraction Equipment Around Austin?

By Eddy Monske

The Austin area offers a solid range of choices for anyone ready to step into the honey extraction process. Local spots like Texas Honey Bee Farm and Two Hives Honey provide personal guidance and community insight you won't get from online retailers. But if you're after specialized gear or looking to compare prices on electric extractors, places like The Bee Supply or Mann Lake are worth checking out.

Just remember, the right equipment will depend on how much honey you plan to process and how hands-on you want the work to be. Talk to real people, handle the tools if you can, and invest in what fits your scale. Good honey is worth doing right.

### ✓ Recommendations

- Want to buy and pick up locally, talk gear? Start with Texas Honey Bee Farm or Two Hives Honey—they offer hands-on help and local stock.
- Need something specific like an electric extractor? Check Callahan's or Round Rock Honey, then compare online from The Bee Supply, Dadant, or Mann Lake.
- Careful—call ahead. Stores like Two Hives and Callahan's may not always restock extractors on site.

### **Texas Honey Bee Farm**

Located at 9874 Wier Loop Circle, SW Austin. They stock full extraction equipment alongside bees, classes, consulting, candles, and more. Open Thursday through Saturday, 10 am–6 pm

### **Two Hives Honey**

A veteran- and woman-owned local shop offering extraction accessories (uncapping tools, cappings spinners) and other gear. They don't ship, so call or stop by to check current inventory

### **Callahan's General Store**

At 501 S Hwy 183, Austin, they carry Harvest Lane Honey and Little Giant gear—both popular in small-scale honey processing

### **Round Rock Honey**

Located in Round Rock at 1308 Chisholm Trail Rd, Suite 107, they stock various beekeeping supplies, including extraction tools

### **The Bee Supply**

In Round Rock and online, they offer a full range of extractors—4- and 8-frame electric models, uncapping knives, comb cappers, etc.—with shipping and in-person support

### **Other options (online)**

Dadant & Sons and Mann Lake are major suppliers offering manual crank and electric extractors

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## In Bloom In June

By Rachel Lam

In June, the Austin, Texas area offers a rich and diverse array of flora for honey bees, thanks to the region's warm climate and mix of native and cultivated plants.

Many wildflowers are still blooming, though some early spring varieties may be tapering off. Prominent nectar and pollen sources include horsemint (*Monarda citriodora*), a bee favorite that grows in open fields and along roadsides.

Sunflowers begin blooming in earnest, providing both nectar and pollen. Mesquite trees are often still in bloom or just finishing, offering an important nectar flow.

Various species of clover and native prairie flowers like Indian blanket (*Gaillardia pulchella*) and black-eyed Susan (*Rudbeckia hirta*) also attract bees.

Garden plants such as basil, lavender, and thyme, as well as blooming crepe myrtles and vitex (chaste trees), contribute additional forage, especially in urban and suburban landscapes.

In riparian areas and along creeks, buttonbush and willow trees may be flowering as well. This seasonal abundance supports robust foraging activity and honey production through early summer.

*Thank you for reading!*

sextoninthecity@gmail.com	rachellammd@gmail.com
overlordmustafa@gmail.com	tyasin@firstlighthomecare.com