# The Bee Line

Beekeepers Guild of Southeast Virginia

JUNE - JULY 2026 EDITION

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Article submissions are always welcome! Email the editor, Jennifer Bell, at: jenniferburdock@gmail.com

# Reminder

Guild memberships expire annually on July 1st. Please visit the Guild website to pay your dues ($20) for 2026-2027

# Guild Elections

Congratulations to our new officers selected for the 2026-2027 term!

Elected Officers

President: John Hathaway

Vice President: Shannon Shelton

Recording Secretary: Brittany Martin

Treasurer: Nick Delphia

Appointed Officers

Events Coordinator: Sherry Studley

Mentor Coordinator: Kevin Du Bois

Newsletter Editor: Jennifer Bell

Registrar: Betrice Hovey

Nuc Coordinator: Donald Ross

Property Manager (Chpk): Kami Webb

Property Manager (VB): Dave Robinson

Webmaster: Dave Robinson

# VA BEACH HONEY FESTIVAL

Thank you to Ed Gartin, Karol Kerr, John Hathaway, and Nick Delphia for volunteering at this year's Honey Festival at the Virginia Beach Farmer's Market!

# NBG BUTTERFLY FESTIVAL

A special thanks to Jeff and Tina Ringo, and John Hathaway for representing the BGSV at the Norfolk Botanical Garden Butterfly Festival on June 14th.

# Extractaganza 2026

Please join us on Saturday, July 11th at the Chesapeake Fraternal Order of Police Building, 110 Kempsville Rd, Chesapeake, VA 23320 for EXTRACTAGANZA!

What is EXTRACTAGANZA exactly? Well you know how farmers once gathered together and helped each other bring in the harvest? This is our modern day, beekeeping version of that! Every July, Guild members, with their families and friends, get together and bring in their honey harvest while enjoying an indoor picnic to celebrate the anniversary of our Guild's founding. New beekeepers who have not extracted honey before see how it is done and gain hands-on experience. If you have honey to spin, bring it! If you don't have any, come along anyway and get your hands sticky learning how to uncap and extract honey.

The extracting begins at 10 AM but we will begin setting up around 8:30 AM and can always use a few hands to help out. Lunch will be served at 11:30 AM. Please bring your favorite dessert or side dish to share - the guild will provide the chicken, drinks and paper goods.

Please RSVP online (Click HERE) by July 9th with the number of people attending.

If you are bringing honey to extract, please also bring a 5-gallon paint strainer and food-grade buckets with tight fitting lids for your honey and wax cappings. All guild members and their guests are encouraged to attend this family-friendly day. See you there!

Save the Date

# VIRGINIA HONEY BEE FESTIVAL

**Saturday August 15, 2026**
**10AM - 4PM**

It's time to recognize the hardworking honey bee once again at the Virginia Honey Bee Festival™, the Guild's signature event which we celebrate with our partner, Norfolk Botanical Garden.

We'll start the festivities at 10 AM at Baker Hall Visitors Center with an assortment of educational displays, honey & hive product sales, and a costume parade with our Queen Bee!

To be successful, the festival requires many Guild volunteers including members willing to bring their bees in observation hives. Any assistance that you can give is most appreciated!

**Sign-up HERE**

# The Coastal VA Beekeeper's Calendar

**June**

- Basswood, sourwood, and sumac are in bloom.
- Add supers to colonies as needed.
- Continue looking for queen cells until nectar flow slackens. Minimize disturbance of hives during honey flows.
- Requeen any captured swarms

**July**

- Thistle, knapweed, and blueweed are in bloom.
- Add supers as needed. Harvest and extract honey when nectar flow slows. Colonies should be left with at least 1 full super of honey at harvest time.
- Bees are doing temperature control duties and gathering lots of water. Please provide a constant source of water for your bees so that they don't become a nuisance at your neighbor's swimming pool or birdbath.
- Be sure to provide adequate ventilation by propping up the outer cover.
- Continue inspections to the hive to make sure your hive is healthy. As drone production decreases, varroa mite populations will rise in worker brood, so consider monitoring mite populations.
- For those near agriculture, cotton and soybean nectar production is peaking – watch for summer swarming.

# Honey Cake

PREP TIME: 15 MIN COOKING TIME: 45 MIN SERVINGS: 10

## Ingredients:

**Honey cake**

1 cup plain flour

1 1/2 tsp baking powder

1/2 tsp salt

1 cup unsalted butter, room temperature

2/3 cup honey

4 eggs, room temperature

3 tbsp milk, room temperature

1 pinch orange zest

1/3 cup almond flakes

**Honey syrup**

2/3 cup honey

1/4 cup water

3/4 tsp lemon juice

**Topping options for serving**

Vanilla ice cream, slivered almonds

Directions:

- Preheat the oven to 350°F.
- Butter and line a 8" round pan with baking paper (base and sides).
- Whisk together the flour, baking powder and salt in a small bowl.
- In a separate bowl, cream the butter and honey for 3 minutes, scraping down the sides halfway, until smooth and fluffy.
- Add eggs and flour – Add 1 egg, mix with a wooden spoon for 30 seconds until mostly incorporated into the batter (mixture will looked curdled). Then add in 1/4 of the flour and mix until the batter comes together. Repeat again – mixing in 1 egg, then a portion of flour – until you've used all the eggs.
- Stir in the milk and orange zest, stir until the batter is almost completely smooth. The batter should be quite thick, but soft.
- Scrape batter into the prepared pan, smooth the surface and sprinkle with almonds. Bake for 45 minutes or until a knife inserted into the center comes out clean.
- Remove cake from the oven. Cool for 30 minutes in the pan – don't skip this else the cake gets too dense when soaked with syrup.
- Meanwhile, make the syrup. Bring the honey and water to a gentle boil for 5 minutes over medium-low heat. Add the lemon juice and boil for 2 more minutes. Remove from heat, cool for 10 minutes then use per below.
- Poke about 30 holes all across the surface using a skewer (between the almond flakes). Pour 1/4 of the warm Honey Syrup across the surface. Once it mostly sinks in, repeat 3 more times, waiting between pours for the syrup to soak in. Then leave the cake to soak for 15 minutes.
- Serve warm, with vanilla ice cream and additional almonds if desired!

# Future Meeting Dates

Saturday, July 11th (Extractaganza) in lieu of monthly meeting

Monday, August 1oth

Guild meetings will continue to be offered both virtually via Zoom and in-person at Towne Bank 137 Mt. Pleasant Rd., Chesapeake, VA 23322 at 7:00 pm.