

June 2026 Newsletter

Please join the Lexington County Beekeepers Association on June 28 as we welcome Samantha Houston for:



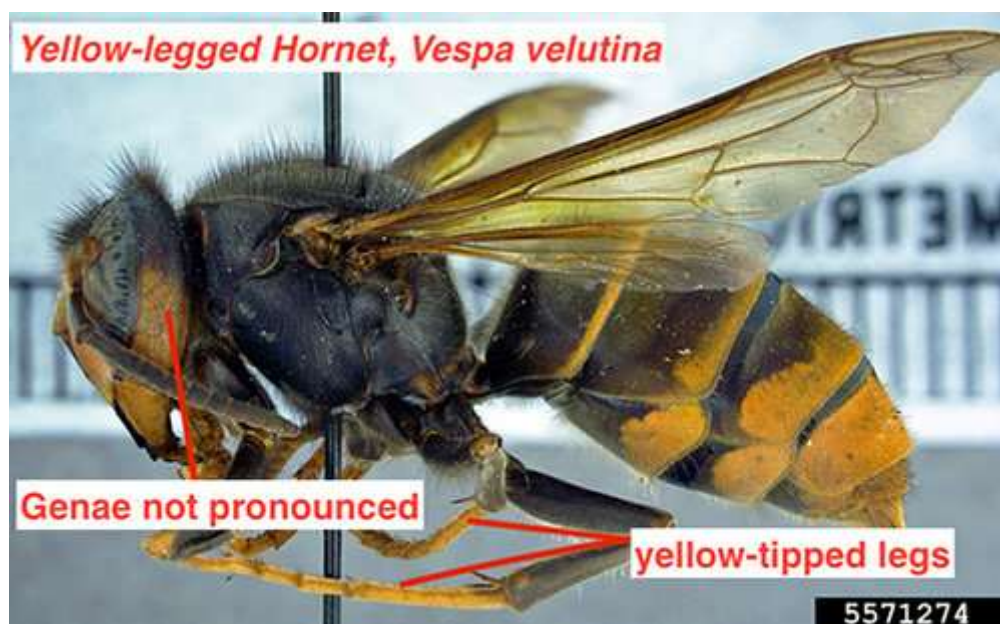
**"From Hive to Market:
What Every Beekeeper
Needs to Know"**

Samantha Houston serves as the Food Systems and Safety Agent for Lexington, Calhoun, and Orangeburg counties. In her current role, Samantha is committed to advancing consumer food safety education across South Carolina.

RSVP

Sunday, June 28
2:30 PM
Lexington County Library
5440 Augusta Rd, Lexington, SC 29072

Yellow-legged Hornet Surveillance



Clemson University is continuing their efforts in tracking the presence of yellow-legged hornets in South Carolina. These invasive insects have been found in several counties in South Carolina and the surveillance teams need our help to track and remove these honeybee killers! For more information about these pests and what you can do to help, please check out the link below.

[For More Information](#)

Lexington County Beekeepers Association would love to hear from you!

The LCBA board is hard at work planning monthly meetings to cover topics that are of most interest to all of our members. We would love to get input from our members about some of the topics that we have already covered over the past year and any additional topics that you would love to hear about. Please fill out the survey using the link below to share your thoughts with us.

[Survey](#)

Upcoming events:

- SCBA 2026 Summer Conference - July 16-18, 2026 (when registering, type out "Lexington County Beekeepers")
- August LCBA Meeting - August 16 at Pelion Senior Center - Integrated Pest Management - Alan Johnson (Johnson's Bees & Supply)

June's Bless Your Hive Honeycomb Kitchen



Honey Lemonade

- 1 cup lemon juice (5-6 lemons)
- 1/2 cup Honey
- 4 cups water

1. Measure 3 1/2 cups of cold water and put into a small pitcher or similar container.

2. Slice one of the lemons into thin slices and set aside.

3. Use a knife to cut the other lemons in half. Use a juicer (or your hands) to squeeze them and remove most of the juice into a small container. Discard the peeling ,pulp and seeds. You need 1 cup of juice.

4. Measure your 1/2 cup of honey into a small bowl. And 1/2 cup of very warm to hot water. Stir, stir, stir until well blended.

5. Pour the honey water mixture, and lemon juice into your main water container and stir briskly for a few minutes. Now add the retained pieces of sliced lemon. Put your honey sweetened lemonade in the refrigerator and allow it to cool.

[Check out my website](#) 

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