

August 2026 Newsletter

Please join the Lexington County Beekeeper's Association on Sunday, August 16th as we welcome Alan Johnson from Johnson's Bees & Supply



Alan Johnson will be discussing integrated pest management for your hives.

Integrated pest management is an strategy that combines preventing, monitoring, and treating pests and diseases that threaten your bees.

Please join us to learn how to have happy and healthy bees!

RSVP

If you are interested in ordering any merchandise from Johnson's Bees & Supplies, please see the [Johnson's Bees & Supply website](#) to place an order in advance to pick up your merchandise at the meeting. All orders must be placed by Saturday at noon on August 15. Please indicate "pick up" as the form of delivery. After you place your order online, please email, call or text Johnson Bee Supply to let them know that you intend to pick up your order at the LCBA meeting on August 16.

Sunday, August 16
2:30
Pelion Senior Center
210 Pine St., Pelion, SC 29123

Upcoming Events:

- September LCBA meeting - "Reading Your Hives"
 - October LCBA meeting - "Beekeeping Certifications"
 - Beginners Beekeeping Class - coming in January 2027!
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August's Bless Your Hive Honeycomb Kitchen



Honey Loaf Cake

- 3 teaspoons instant coffee granules
- 1 cup hot water
- 4 large eggs, separated
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{3}$ cup vegetable oil
- 1 cup honey
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{2}$ teaspoon ground allspice

Directions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease two 8-inch square pans.
2. Mix coffee and hot water in a bowl. Cool.
3. Beat egg yolks and sugar together in a large bowl with an electric mixer until creamy. Add oil and then honey, beating well after each addition.
4. Combine flour, baking powder, baking soda, salt, cloves, and allspice in a separate bowl. Add flour mixture, alternating with coffee mixture and honey mixture, stirring batter briefly after each addition.
5. Beat egg whites in a glass, metal, or ceramic bowl until stiff. Fold in three batches into batter. Pour into prepared pans.
6. Bake in preheated oven until a toothpick inserted into the middle of cake comes out clean, 35 to 40 minutes.

[Check out my website](#) 

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