

# The Bee Line

**Pineywoods Beekeepers Association**

Next meeting January 11, 2024

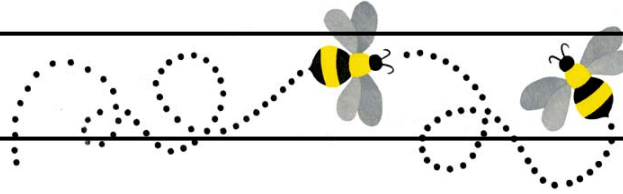
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

<https://www.pineywoodsbeekeepers.org/>

Volume 24 Issue 1

January 2024



## January Program

PBA Vice President Bob Love will talk about splitting hives. He'll start with reasons to split, then discuss different ways to do it.

## Refreshments

Beverages: Mike Hartman (case of water), Richard Peters (tea); Snacks: Joanie Kochanek, Rachel Payne

Bringing beverages or refreshments? If unable to attend, please notify Rachel Payne at 936-715-0362 or [texasbeegirl@gmail.com](mailto:texasbeegirl@gmail.com) so that we can supply them.

## Welcome to our Brood!

Molly Burns, Bernard & Pam Perricone, Laura Raymond, Sally Tristan

## Assorted Buzziness

**2024 dues are now due!** \$15 e-mail membership or \$20 postal membership, per family. Pay at the meeting or send a check or money order (payable to Pineywoods Beekeepers Association) to Treasurer Walter McLendon, 1006 Copeland St, Lufkin, 75904.

January is a good time to renew your Texas Beekeepers Association membership, as well as your subscriptions to *The American Bee Journal* and *Bee Culture* magazines. PBA members can receive ABJ at a discount; see our Secretary for details. Here are the links you'll need:

<https://texasbeekeepers.org/>

<https://www.dadant.com/catalog/books-subscriptions/american-bee-journal/us-delivery>

<https://www.beeculture.com/magazine/>

## What's Buzzing

**2024 Bee School** will be held February 17<sup>th</sup> and 24<sup>th</sup> (classroom) and March 2<sup>nd</sup> (bee yard).

**At-Home Beekeeping Series** presented by the Lawrence Co. Alabama Extension Office. 6:30-7:30pm. Recordings from this series are available **for only two weeks** after each session on the Lawrence County Alabama Extension Office Facebook page. <https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

#### 2024 Dates and Topics

January 30 – Tropilaelaps Monitoring and Management

Rogan Tokach, Auburn University

February 27 – TBD

Esmail Amiri, Mississippi State University

March 26 – TBD

Cameron Jack, University of Florida

April 30 – Swarming: Biology and Management

Jon Zawislak, University of Arkansas

May 28 – TBD

David Tarpy, North Carolina State University

June 25 – TBD

Liz Walsh, USDA-ARS Baton Rouge

#### Seasonal Tips

Robert Jones

January 1st is the beginning point for the beekeeping calendar in Deep East Texas for Angelina County and all the surrounding counties. This is the time that is critical to feed your bees. Some time on a warm day late in December on into the first week of January you should inspect the colony strength and resources.

Pollen patties, along with sugar syrup, can be added at the time of this inspection to push the queen for early brood production. (Note: Do not offer the pollen patty without syrup.) Do not go down into the hive looking for a queen or evidence of brood which will not be there. Rolling a queen at this point will lose the hive. Notice when you open the colony how many of the top bars have bees that come up on them and then count them. This indicates your hive strength.

Feed the bees the pollen patty resource according to the hive strength. Feed a whole patty for 8 to 10 frames of bees and ½ patty for 5 to 6 frames of bees. Two major reasons we feed in the early part of the year are to keep colonies that have wintered to this point from dying out due to a lack of resources and to support the colony expansion due to pollen which appears early in our area around the third week of January. Further south of Angelina County may see this happen in the second week of January.

The beginning of this natural pollen resource means that the hive will re-establish the brood nest since the queen will begin laying eggs for the first time in several months. (Pollen patties offered after the natural pollen has started will not be taken up as quickly and this resource can become a haven for the hive beetles.) With the hive expanding and resources dwindling due to the honey being used for heating and brood expansion, January and February become the easiest months to lose hives because winter cold snaps bring us to below freezing, sometimes for a week at a time. If this happens and the resources

(mainly HONEY or syrup) are not available, the hive will be lost and you will find them with their heads down in the comb with the nest in a ball shape but overcome and gone.

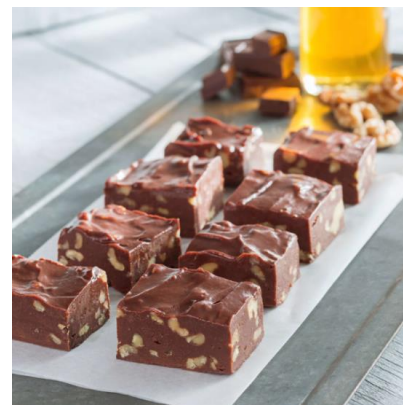
Remember to keep that feeder full, especially this time of year, checking and filling only on warm days for inside colony feeders. Also, package bees are normally ordered from December to January 1<sup>st</sup> with delivery normally after April 1<sup>st</sup>.

## Comb-Grown Goodness

### Chocolate Walnut Fudge

[https://honey.com/recipe/chocolate-walnut-fudge?utm\\_source=consumer+newsletter&utm\\_medium=email&utm\\_campaign=December+2023](https://honey.com/recipe/chocolate-walnut-fudge?utm_source=consumer+newsletter&utm_medium=email&utm_campaign=December+2023)

- ½ c honey
- 1 14-oz can sweetened condensed milk
- ¼ t salt
- 12 oz semi-sweet chocolate chips
- 4 oz bittersweet chocolate, chopped
- 1 c walnuts, coarsely chopped



Line an 8x8-inch pan with foil; butter and set aside. In medium saucepan, combine honey, sweetened condensed milk, and salt; mix well. Bring mixture just to a boil, stirring frequently. Lower heat to a simmer. Add chocolate chips and bittersweet chocolate, stirring constantly, until chocolate melts completely and mixture is smooth. Stir in walnuts. Pour immediately into pan and smooth top. Let cool, then refrigerate until cold. Cut into pieces.

### Honey and Spice Cake

*The Hive* by Bee Wilson

- 7 oz honey
- 5 ½ oz unsalted butter
- 2 oz dark brown sugar
- 1-inch piece ginger, peeled
- 2 large eggs
- 1 ½ oz rye flour
- 4 oz self-rising flour (or use 1 c all-purpose flour, 1 t baking powder, ½ t salt, and ¼ t baking soda)
- ½ t baking soda
- ½ t cinnamon
- ½ t allspice

Preheat oven to 320° and line 2-lb loaf tin with baking parchment. In saucepan over low heat, warm honey, butter, and sugar until hot and butter is almost melted. Grate ginger into this mixture, then whisk for 2 ½ min, either in heavy-duty mixer or with electric whisk. Add eggs and beat for 2 ½ min more. Sift

together dry ingredients and fold them into wet mixture. Pour into loaf tin and set on baking tray in oven, baking until cake is a deep golden color, 40-60 min.

### Honey Board Barbecue Sauce

*The Backyard Beekeeper's Honey Handbook* by Kim Flottum

1 15-oz can condensed tomato soup

½ c honey

2 T Worcestershire sauce

2-3 T salad oil

1 T fresh lemon juice

1 t mustard

Dash cayenne or bottled hot pepper sauce, optional

In a saucepan, combine all ingredients and bring to a boil. Reduce heat and simmer, uncovered, 5 min. Use for grilling meats or as a dipping sauce. Makes about 2 c.



Jayne Clark and Rachel Payne manned a table at Caddo Culture Day on December 2<sup>nd</sup> and sold \$214.50 worth of PBA honey and beeswax.

First photo by Rachel's parents; others by Jayne Clark.