

The Bee Line

Pineywoods Beekeepers Association

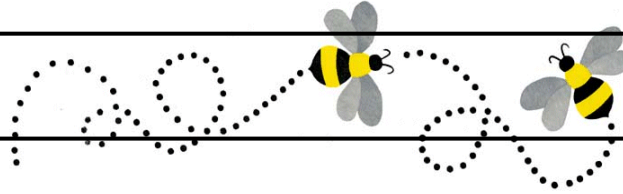
Next meeting Thursday, May 11, 6:30 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 23 Issue 5



May 2023

May Program

PBA member Richard Davis will bring frames, an extractor, buckets, and filters to show you how to extract honey. The frames will be empty, so there won't actually be honey, but neither will there be a sticky mess!

Refreshments

Beverages: Joanie Kochanek; Snacks: Edward & Wendy Doucet, Don Lymbery

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

Welcome to our Brood...

Joseph & Kala Meyer

You're the Bee's Knees!

David Gallagher stocked the Win Day hive and portable observation hives for SFA's Bugs, Bees, Butterflies, & Blossoms.

What's Buzzing

5/20 – Honey Tasting at the new Hello Harvest Hudson Farmers Market, 5138 Ted Trout Dr. Lufkin. For details, call Haley Womack at 580-860-2468 or visit their website: www.helloharvesthudson.com

Trinity Smith, college student and former PBA member, is trying to do a tracheal mite study with one of his professors. He needs at least 5 beekeepers to let him collect bee specimens to dissect and inspect for tracheal mites. He only needs 5 to 10 bees per hive. You can reach him at tss.honeybees@gmail.com or 936-553-4277.

6/17 – **Texas Beekeepers Association Summer Clinic**, Conroe. Featuring Jeff “Mr. Ed” Horchoff. TBA members \$99, non-TBA members \$125, students \$75. <https://texasbeekeepers.org/summer-clinic/>

At-Home Beekeeping Webinar

Each presentation will be held on the last Tuesday of the month. You can watch these presentations live via Zoom or on the Lawrence County Alabama Extension Office Facebook page. There is no need to register in advance for these sessions, you can just log on a few minutes before the presentation begins. If you are unable to attend the live session, recordings of these presentations will only be available on the Lawrence County Alabama Extension Office Facebook page for 2 weeks after each presentation. <https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

Topics include:

2023 Dates and Topics

May 30 – **Water Foraging**

T. Webster, Kentucky State University

June 27 – **TBD**

E. Walsh, USDA-ARS

Seasonal Tips

Robert Jones

May is the first time you will be able to possibly extract excess honey. On colonies that have the extra bee resources, you will see excess only if the weather allows for it. Too much rain means that no extra resource will be there. If there is extreme drought, the resources will not be there. Rainfall, along with warm days, are essential to good nectar flows. The warmer the days, the better the nectar flow will be and the cooler the days, the slower the nectar flow will be. Either too much or too little rain and the nectar production will be low.

Always prepare for the flow by knowing the traditional days it starts and stops. Keep a watch on these seasonal plants to be sure of the actual timing of the nectar production. This will keep you ahead on supers.

The mid to the last week of May starts the last big nectar flow of the Tallow, which is the largest nectar flow in Deep East Texas. This flow will end in the third week of June. It flows a very long time and produces the majority of what we extract.

This is a good time to have new foundation pulled and extra honey captured. The plan is still not to get behind on adding your supers. Swarms will continue during this heavy nectar time. Continue to feed small growing hives for brood production.



A swarm at the Kochaneks' place

Comb-Grown Goodness

Salted Honey Macchiato

<https://honey.com/recipe/salted-honey-mel-macchiato>

20 oz milk
8 oz espresso
5 oz honey
1 t salt
Crushed ice as needed



While hot, mix espresso and 4 T of the honey, adding milk once completely incorporated. In a separate glass, mix together remaining honey and salt to make salted honey. To serve, drizzle salted honey on side of glass, pour crushed ice into glass, and pour milk mixture into glass. Makes 1 qt.

20-Minute Honey Garlic Shrimp

<https://sallysbakingaddiction.com/quick-healthy-dinner-20-minute-honey-garlic-shrimp/>

1/3 c honey
¼ c soy sauce
2 garlic cloves, minced
1 t minced fresh ginger, optional
1 lb medium uncooked shrimp, peeled & deveined
2 t olive oil
Chopped green onion for garnish, optional



Whisk honey, soy sauce, garlic, and ginger in a medium bowl. Place shrimp in a large sealable container. Pour 1/2 of the marinade/sauce mixture on top, give it a shake or stir, then allow shrimp to marinate in the fridge for 15 min or for up to 8-12 hrs. Cover and refrigerate the rest of the marinade. Heat olive oil in skillet over medium-high heat. Place shrimp in skillet. (Discard used marinade.) Cook shrimp on one side until pink, about 45 sec, then flip shrimp over. Pour in remaining marinade/sauce and cook until shrimp is cooked through, about 1-2 more min. Serve shrimp with cooked marinade sauce and garnish of green onion. Sauce is excellent on brown rice and steamed vegetables.

Marinated Melon with Mint and Lime Zest

<https://www.countryliving.com/food-drinks/a36301828/marinated-melon-with-mint-and-lime-zest-recipe/>

1/2 c pure honey
2 mint sprigs, plus 2 tablespoons chopped, for serving
2 c watermelon balls
1 c cantaloupe balls
1 tsp lime zest

Combine honey, mint sprigs, and 1/2 cup water in a small saucepan. Bring to a simmer; stir until honey is dissolved. Cool to room temperature; discard mint. Combine watermelon, cantaloupe, honey syrup, lime zest, and chopped mint in a bowl. Let stand 10 minutes. Serve with a slotted spoon.

