

# The Bee Line

**Pineywoods Beekeepers Association**

Next meeting Thursday, January 13, 6:30 pm

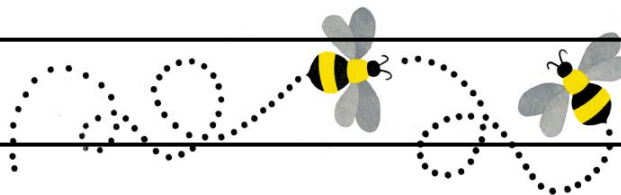
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 22 Issue 1

January 2022



## January Program

PBA member Mike Hauck will speak about yellowjacket control.

## Refreshments

Beverages: Robert Jones; Snacks: Doucets, Joanie Kochanek

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.

## Assorted Buzziness

Congratulations and thank you to our 2022 Board!

President – Steven Josephsen

Vice President – Walter McLendon

Secretary – Joanie Kochanek

Treasurer – Walter McLendon

Newsletter Editor – Rachel Payne

Program Coordinator – Mary Steely

Apiary Manager – Jesus Vazquez

SFASU Liaison – \*we'll leave vacant for now\*

Immediate Past President – Karen Mitchell

**2022 PBA dues** are now due! \$15 e-mail membership or \$20 postal membership, per family. Contact Treasurer Walter McLendon, 936-632-7099 or [wem@mail.com](mailto:wem@mail.com)

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 15% discount (1 yr \$24.65, 2 yrs \$46.75, 3 yrs \$66.30); see Joanie. Here are the links you'll need:

<https://texasbeekeepers.org/>

<https://americanbeejournal.com/subscribers/orderrenew-subscription/>

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

## What's Buzzing

### At Home Beekeeping Series

Each presentation will be held on the last Tuesday of the month. You can watch these presentations live via Zoom at <https://auburn.zoom.us/j/904522838> 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.

Topics include:

- January 25: The Many Facets of Honey Bee Nutrition
  - Priya Chakrabarti, Mississippi State University
- February 22 – Integrated Pest Management in the Hive
  - Cameron Jack, University of Florida
- March 29 –Methods for Controlling Varroa That Work
  - Jennifer Berry, University of Georgia
- April 26 – How to Make Great Queens and Avoid Poor Ones
  - David Tarpy, North Carolina State University

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.

More information about this series can be found on the event's Facebook page:  
<https://www.facebook.com/events/212886730734383?ref=newsfeed>

### Seasonal Tips

Robert Jones

January 1<sup>st</sup> 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

### Honey-Brined Grilled Shrimp

<https://www.myrecipes.com/recipe/honey-brined-grilled-shrimp>

- 1 ½ pounds unpeeled large shrimp
- 1 cup boiling water
- 2 tablespoons kosher salt
- 5 tablespoons wildflower honey, divided
- 2 cups ice cubes
- 3 tablespoons red wine vinegar
- ¼ cup extra-virgin olive oil
- ¼ cup finely chopped fresh flat-leaf parsley
- 3 tablespoons finely chopped white onion
- 2 tablespoons finely chopped fresh oregano
- 2 garlic cloves, minced
- 1 small red Fresno chile, thinly sliced



Devein shrimp and remove legs from shells, if desired. (Do not remove shells from shrimp.) Combine 1 cup boiling water, salt, and 2 1/2 tablespoons honey in a large bowl; stir until the salt dissolves. Add ice cubes; stir until mixture cools. Add shrimp and refrigerate 20 minutes. Remove shrimp from bowl, discarding liquid. Pat shrimp dry with paper towels; toss shrimp with 1 1/2 teaspoons honey.

Preheat grill to medium-high heat. Place red wine vinegar and remaining 2 tablespoons honey in a large bowl; stir with a whisk to combine. Gradually add olive oil, stirring constantly with a whisk until well blended. Stir in parsley, onion, oregano, and garlic.

Arrange unpeeled shrimp on grill grates coated with cooking spray; grill shrimp, uncovered, 2 1/2 minutes on each side or until lightly charred and cooked through. Add shrimp to bowl with vinegar mixture; toss well to coat. Arrange shrimp mixture on a platter; top with sliced Fresno chile.