

The Bee Line

Pineywoods Beekeepers Association

Next meeting Thursday, December 9, 6:30 pm

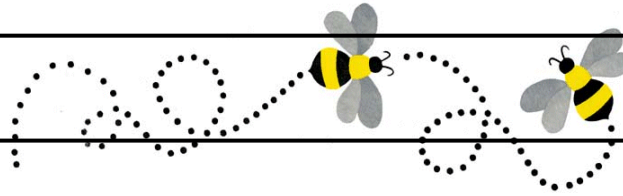
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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December Program

It's party time! No speaker this month, just food and fellowship for the holidays. Turkey and ham are on the menu, as well as dressing, rolls, and cranberry sauce. Bring a side dish or dessert to share, along with a serving utensil. If you'd like to participate in the "white drone" gift swap, bring a wrapped gift (\$15 spending limit).

Assorted Buzziness

PBA 2022 Board of Directors – The following nominees were voted in during the November meeting. Congratulations and thank you!

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

Buy or Sell

For sale: Homemade bee vacuum (pictured at right), \$150.
kenny_standridge@yahoo.com or 936-635-4177 (That's
kenny_standridge@yahoo.com

Need projects to keep you busy over the winter?

Build some bee equipment: <https://www.beesource.com/threads/build-it-yourself-equipment-plans-in-pdf-format.367102/>

Use cleaned wax to make items like candles, lip balm, soap, wax melts, lotion bars, and more. Gift them, or keep to enjoy yourself!



Seasonal Tips

Robert Jones

December, like November, should be a time of rest and relaxation because the time for the new bee season comes January 1st. Remember early in this month to make arrangements for queens and new colonies.

Look at your successes and failures for the past year. Work on repeating the things you were successful at and try to remember the lessons you were taught by the failures you had. You don't want to repeat those. Merry Christmas and a Happy New Year.

Comb-Grown Goodness

Dutch Baby with Apples and Honey

<https://www.marthastewart.com/1550674/dutch-baby-apples-and-honey>

4 tablespoons unsalted butter, room temperature
1 Granny Smith apple, peeled, cored, and chopped into 1/2" pieces (1 1/2 cups)
3 tablespoons sugar
1 teaspoon ground cinnamon
1/2 cup unbleached all-purpose flour
1/2 teaspoon kosher salt
3 large eggs, room temperature
3/4 cup whole milk, room temperature
1/2 teaspoon pure vanilla extract
Greek yogurt, fresh fruit, and honey for serving



Over medium heat, melt 1 tablespoon butter in a medium cast-iron skillet (10 inches, measured across top). Stir in apple, 1 tablespoon sugar, and cinnamon, and cook until crisp-tender, about 2 minutes; transfer to a plate and wipe skillet clean.

Preheat oven to 425°F and place now-clean skillet on center rack. In a bowl, whisk together flour, remaining 2 tablespoons sugar, and salt.

Purée eggs in a blender until pale and frothy, about 1 minute. Add flour mixture, milk, and vanilla. Purée until smooth, about 30 seconds (the batter will be thin).

Add remaining 3 tablespoons butter to skillet in oven. When it melts and sizzles, pull out the rack and quickly pour batter into center of skillet. Sprinkle apple mixture evenly over batter.

Bake until pancake is puffed, golden brown in places, and crisp along the edges, 18 to 22 minutes. Slice into wedges and serve immediately with yogurt, fruit, and syrup.

Editor's note: I haven't tried this recipe, but I made Dutch babies (aka puff pancakes) quite often. My batter includes 3 eggs, 3/4 cup flour, and 3/4 cup milk. I just whisk it all together and it turns out great. Sometimes I add a little sugar, vanilla, or cinnamon.

Beer & Honey Roasted Chicken Thighs

<https://www.oliviascuisine.com/beer-honey-roasted-chicken-thighs/>

4 chicken thighs (I used the ones with skin and bones)
1 bottle stout beer
2 Tbsp honey
1 Tbsp Dijon mustard
1 tsp corn starch
4 cloves of garlic, minced
1/3 cup chopped fresh parsley
Salt and pepper to taste

Preheat oven to 375 degrees.

In a large bowl, combine the beer, honey, mustard, corn starch and garlic and whisk it together until the mustard, the honey and the starch are dissolved.

In a cast iron (or baking dish), pour the beer mixture.

Season your chicken thighs with salt and pepper on both sides and add them, skin side down, to the cast iron. (Leaving the chicken to marinate in this mixture for about 30 minutes improves the flavor!)

Bring the cast iron to the oven and roast for 45 minutes, turn the chickens skin side up and let it roast for 45 more minutes or until chicken is golden brown/caramelized.

Sprinkle with chopped parsley and serve.



Golden Honey Pan Rolls

<https://www.tasteofhome.com/recipes/golden-honey-pan-rolls/>

1 cup warm 2% milk (70° to 80°)
1 large egg, room temperature
1 large egg yolk, room temperature
1/2 cup canola oil
2 tablespoons honey
1 ½ teaspoons salt
3 ½ cups bread flour
2 ¼ teaspoons active dry yeast



glaze:

1/3 cup sugar
2 tablespoons butter, melted
1 tablespoon honey
1 large egg white
Additional honey, optional

For bread machine:

In bread machine pan, place the first 8 ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a lightly floured surface. Punch down; cover and let rest for 10 minutes. Divide into 24 pieces; shape each into a ball. Place 12 balls each in 2 greased 8-in. square baking pans. Cover and let rise in a warm place until doubled, about 30 minutes.

For glaze, combine the sugar, butter, honey and egg white; drizzle over dough. Bake at 350° until golden brown, 20-25 minutes. Brush with additional honey if desired.

By hand/mixer:

Dissolve yeast in warm milk. In another bowl, combine egg, egg yolk, oil, honey, salt, yeast mixture, and 2 cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch down dough; cover and let rest 10 minutes. Turn onto a lightly floured surface. Divide and shape into 24 balls; place 12 each in 2 greased 8x8-in. baking pans. Cover and let rise in a warm place until doubled, about 30 minutes. Preheat oven to 350°, glaze and bake as directed above.

Extra-Dark Honey Sweetened Hot Cocoa

<https://www.verywellfit.com/extra-dark-honey-sweetened-cocoa-4154120>

1 1/2 cups milk
1 1/2 tablespoons honey
2 tbsp unsweetened dark chocolate cocoa powder
1/4 tsp vanilla extract
Marshmallows for topping (optional)

In a small saucepan, whisk honey and cocoa powder with 1/2 cup of milk. Heat over medium-low heat and whisk until cocoa is dissolved.

Add remaining milk and continue to heat until simmering.

Remove from heat and stir in vanilla. Pour into two mugs and top with marshmallows if you desire.

