

The Bee Line

Pineywoods Beekeepers Association

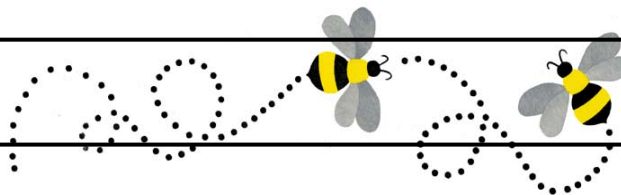
Next meeting Thursday, February 10, 6:30 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 22 Issue 2



February 2022

February Program

Due to unforeseen circumstances, PBA member Mike Hauck was unable to give his presentation last month. This month he'll speak about yellowjacket control.

Refreshments

Beverages: Jesus Vazquez; 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 so that we can supply them.

Assorted Buzziness

There will be a **Board meeting at 5:30** prior to February's meeting. Members are welcome to attend.

Mark your calendar! We'll have our **2022 Bee School** on April 9th, 16th, and 23rd. \$60 course fee includes *Beekeeping for Dummies, 5th Edition*. A family member may audit (and share the textbook and handouts) at no additional charge. For more information, contact Rachel Payne at 936-715-0362 or texasbeegirl@gmail.com

2022 PBA dues are now due! \$15 e-mail membership or \$20 postal membership, per family. You can pay by cash or check at the meeting or mail a check 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 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.bee-culture.com/magazine/>

The **Lufkin Daylily Society** is looking for someone to speak to their club about honeybees on November 8th. Contact Juanita Robinson at 281-414-3750 or juanitarobinson20@yahoo.com

Buy or Sell

For sale: Roger Gauthier has a lot of beekeeping equipment for sale. 936-824-2239

For sale: New 2-frame electric extractor, \$265. Call or text Richard Davis at 936-635-0561.



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:

- 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
- May 31 – TBA
 - Frank Rinkevich, USDA ARS
- June 28 – TBA
 - Katherine Parys, USDA ARS

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.

Seasonal Tips

Robert Jones

February is normally another mixed cold winter month. In Deep East Texas, below freezing cold days or weeks can be followed by a day or week of warming. The idea is still to keep that feeder full for each colony. Failing to do so could lose the hive. The earliest honey producing flows will come this month in the first to third week from the Mayhaws in the rivers and streams of Deep East Texas along with fruit trees (peaches, apples, blueberries). Even though this early resource is there, do not stop feeding. Some of the most extreme and devastating deep cold freezes happen in this month while the hive is trying to expand.

Two things you may notice during this month are colony loss from long freezing cold periods and dead bee larvae dumped out front of the hive porch. This should be the hardest month for survival for the colony. At the end of the month, hives should be inspected for the presence of drones. This is the time for deciding when to set up cell building colonies. Without the presence of plenty of drones there is no need to make a queen building colony. This is the key factor one would look for to set the builders and do the grafting.

Traditionally in Deep East Texas builders are set up the last week of February into the first week of March. If you medicate your colonies, the end of this month on a warm day would be the best time to do so.

Comb-Grown Goodness

Firecracker Salmon

<https://honey.com/recipe/firecracker-salmon>

4 salmon filets (approx. 1 1/2 lbs.)

For Salsa:

1 cup cherry or grape tomatoes, cut into quarters
1 cup strawberries, tops removed and chopped into 1/2" pieces
2 green onions, trimmed and sliced thinly
2 small or 1 large jalapeno, seeds removed and minced
2 T honey
zest and juice of 1 lime
2 tsp seasoned rice wine vinegar
kosher salt and fresh ground pepper to taste

For Firecracker Glaze:

3 T honey
1 T tamari or soy sauce
1 T seasoned rice wine vinegar
1/2 tsp crushed red pepper flakes



Preheat oven to 400°F, coat a heavy sheet pan with non-stick cooking spray. Combine all salsa ingredients in a small bowl and toss to combine; set aside for flavors to develop. Whisk together glaze ingredients, place salmon filets on sheet pan, and brush with glaze. Bake for 12-15 min, brushing with glaze every 3-4 min. Remove from oven and serve with salsa.

Honey Gingerbread Cookies

<https://www.naturenates.com/honey-gingerbread-cookies/>

5 1/2 cups all-purpose flour, plus more for dusting
1 tsp baking soda
1 1/2 tsp salt
4 tsp ground ginger
4 tsp ground cinnamon
1 1/2 tsp ground cloves
1 tsp freshly grated nutmeg
2 sticks (16 tablespoons) unsalted butter, room temperature
2 large eggs
1 cup honey
1/2 cup unsulfured molasses
1 cup granulated sugar
Royal Icing



Whisk dry ingredients in a medium bowl. Beat butter and sugar on med-high speed until fluffy. Add eggs 1 at a time, beating well after each addition. Beat in honey and molasses. Reduce speed to low. Gradually add flour mixture and beat until just combined. Divide dough into 3 portions and wrap each in plastic; refrigerate for 1 hour. Preheat oven to 350. On generously floured piece of parchment, roll dough to scant 1/4" thick. Brush off excess flour. Slide dough and parchment onto baking sheet and freeze for 15 min. Cut out shapes. Bake for 12 min. Cool on sheets on wire racks. Once cooled, pipe with royal icing.

Whipped Honey Mocha Coffee

<https://honey.com/recipe/whipped-honey-mocha-coffee>

1/4 cup - instant coffee
1 tsp. - vanilla
2 T - hot water
1 cup - whipping cream
2 T - cocoa powder
1/4 cup - honey
4 cups - almond milk, unsweetened
grated chocolate for garnish



Mix instant coffee, vanilla, and water to dissolve coffee. Add cold whipping cream, coffee mixture, and cocoa powder to a bowl or stand mixer; whip until it becomes creamy and fluffy but still soft enough to pour. Add honey and stir just to combine. Fill each glass with ice, add 1 cup almond milk and top with a generous dollop of the coffee cream. You can add more or less of the coffee cream depending on your taste. Garnish with grated chocolate and stir to combine before enjoying.