

# The Bee Line

**Pineywoods Beekeepers Association**

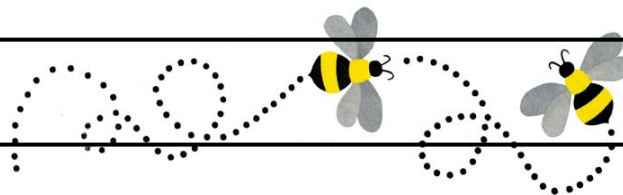
Next meeting Thursday, August 11, 6:30 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

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## August Program

Former PBA President Roy Stark will give a presentation on late summer and early fall conditions, and what we should all be doing to facilitate a good winter cluster and strong spring start. The program will include Varroa populations and controls, small hive beetle strategies, and more.

## Refreshments

Beverages: Richard Peters; Snacks: Ed & Wendy Doucet, Ofelia Vazquez

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.

**Bee helpful** and volunteer! PBA may have educational booths at some events and welcomes volunteers! Contact Rachel Payne at 936-715-0362 or [texasbeegirl@gmail.com](mailto:texasbeegirl@gmail.com)

The **Lufkin Daylily Society** is looking for someone to speak to their club about honeybees on November 8<sup>th</sup>. Contact Juanita Robinson at 281-414-3750 or [juanitarobinson20@yahoo.com](mailto:juanitarobinson20@yahoo.com)

## What's Buzzing

***The Mind of a Bee*** by Lars Chittka

Excerpt from the following website: "In *The Mind of a Bee*, Lars Chittka draws from decades of research, including his own pioneering work, to argue that bees have remarkable cognitive abilities. He shows that they are profoundly smart, have distinct personalities, can recognize flowers and human faces, exhibit basic emotions, count, use simple tools, solve problems, and learn by observing others."

<https://press.princeton.edu/books/ebook/9780691236247/the-mind-of-a-bee>

9/24 – **Northeast Texas Beekeepers Association Fall Seminar**, 8am-5pm, Canton. 6 speakers, black jar honey contest, lunch included. \$25/person, pre-registration required. <https://netbabeeks.org/2022-fall-seminar>

10/1, 2 – **Fabulous Fall Festival Plant Sale**, 9am-2pm, Pineywoods Native Plant Center. The sale will feature an array of hard-to-find, “Texas-tough” plants, with an emphasis on native, pollinator-friendly selections, garden favorite perennials, and trees, including Japanese maples, magnolias and bald cypress. A list of all available plants will be posted on the SFA Gardens website two weeks before the sale. <https://www.sfasu.edu/about-sfa/newsroom/2022/sfa-gardens-host-fall-plant-sale>

## Seasonal Tips

Robert Jones

August is a very HOT and dry time in Deep East Texas. Any final extraction duties should be finished during this month.

This time of year has very little to offer as far as nectar or pollen during this month. This month should be dedicated to hive-robbing control and fall splits if you want more colonies. These colony splits will be done with whole hive supers and by the use of live queens or reared cells. The swarm impulse will not be there to help aid in queen production so it will take a large colony of young hive bees. The goal is to produce and mate a queen with a large number of bees with plenty of resources, adding a super on top for the fall weed honey production, and feeding, as well, to be certain of enough winter resources. There are plenty of bees at the end of a honey flow and by splitting late with the extra resources you can take advantage of this.

It is hot work this time of year so work late in the evenings for splits and grafts. This also gives time for any honey that is exposed to be taken care of by the bees over the nighttime.

If using cells, you will need to check the quality of your queens’ mating by looking at their egg-laying patterns just like you did in the springtime. If live queens are used, you will need to check them as well. Any queen that proves un-mated or bad should be killed and the super stacked on something that needs it.



The Humane Society organized a series of talks on Fridays in July; these were hosted at the Nacogdoches Public Library and open to the public. They asked me to give a talk on bees. The only time I wear this outfit is for bee talks!

The other photos were submitted by another member. (Thank you! You know who you are.) These are examples of wax moth damage.

## Comb-Grown Goodness

### Instant Pot Chicken Thighs

[https://www.pressurecookrecipes.com/instant-pot-chicken-thighs/?utm\\_source=fbIPcom&utm\\_medium=lk&fbclid=IwAR2Ttatek0neHjJ3l2MYEOIL69zFiqpo-0MrqfYA32jeX4cJ9riFG4bXgdg](https://www.pressurecookrecipes.com/instant-pot-chicken-thighs/?utm_source=fbIPcom&utm_medium=lk&fbclid=IwAR2Ttatek0neHjJ3l2MYEOIL69zFiqpo-0MrqfYA32jeX4cJ9riFG4bXgdg)

6 - 8 bone-in, skin-on chicken thighs

### Honey Garlic Sauce

6 garlic cloves, minced

2 tablespoons unsalted butter or vegetable oil

2 tablespoons regular soy sauce

½ cup honey

¼ cup ketchup (may need an additional 1 tbsp)

Optional Garnish: Freshly chopped parsley



**Make Honey Garlic Sauce:** Heat up Instant Pot using “Saute Normal” function. Wait until the indicator says “HOT”. Melt 2 tbsp unsalted butter or vegetable oil in Instant Pot. Add in minced garlic, then saute for 45 seconds to 1 minute. Pour in 2 tbsp regular soy sauce and ½ cup honey. Stir to reduce & thicken the honey garlic sauce a bit for 2 - 3 minutes. Add ¼ cup ketchup to a container, then mix in the honey garlic sauce. Taste and adjust the sauce accordingly.

\*For Reference: we added another 1 tbsp ketchup to the honey garlic sauce to fully balance the flavors. Set aside and let it cool to thicken a bit.

**Pressure Cook Chicken Thighs:** Season the chicken with kosher salt and ground black pepper. Add 1 cup of cold water and a trivet in Instant Pot. Place 6 - 8 chicken thighs on the trivet.

\*Note: Try not to overlap the chicken thighs too much.

Close lid, then turn Venting Knob to Sealing position.

For Smaller Bone-in Chicken Thighs: Pressure Cook at High Pressure for 7 minutes + Natural Release for 12 minutes

For Larger Bone-in Chicken Thighs: Pressure Cook at High Pressure for 9 minutes + Natural Release for 12 minutes

Open the lid carefully.

**Apply Sauce & Broil in Oven or Air Fryer:** Carefully set the chicken on an oven tray, then generously apply the honey garlic sauce all over the chicken.

Option 1 - Oven or Toaster Oven: Place the chicken thighs on an oven tray under the "Broil" function (or the highest temperature setting) for a few minutes until the honey garlic sauce is beautifully caramelized.

Option 2 - Duo Crisp or Air Fryer Lid: Place the air fryer basket with the tray on the middle rack in the Instant Pot. Layer the chicken thighs on the air fryer tray in Instant Pot. Place the air fryer lid on the Instant Pot. Press the "Air Fry or Broil" button, set temperature to 400°F, and cooking time to 20 minutes.

\*Pro Tip: It'll take roughly 7 - 11 minutes + preheat time. You can open the lid to check the progress.

**Serve:** Garnish your delicious Honey Garlic Chicken with freshly chopped parsley.