

The Bee Line

Pineywoods Beekeepers Association

Next meeting Thursday, January 12, 6:30 pm

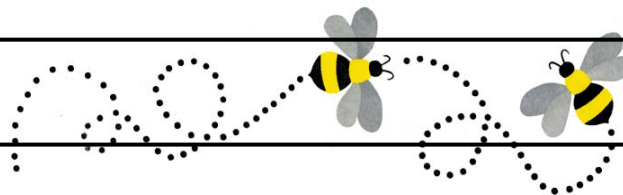
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 23 Issue 1

January 2023



January Program

PBA member Robert Jones will discuss January tasks for beekeepers and give an introductory lesson in queen rearing. Raising your own queens can save you money and can make you money! Queen rearing must be done properly to work, so bring your favorite note-taking tools. Anyone wanting to attend the second lesson (hands on) in February will need to buy a few tools; Robert will tell you what you need and where to get it.

Refreshments

Beverages: Ofelia Vazquez; Snacks: Bob and Tanya Love

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

Elections for the 2023 Board of Directors will be held this month. If you'd like to volunteer for a position or nominate someone else, please contact a current Board member. The current slate is...

President – Walter McLendon

Vice President – Bob Love

Secretary – Hannah Hensarling or Joanie Kochanek

Treasurer – Walter McLendon

Newsletter Editor – Rachel Payne (only if no one else is interested)

Program Coordinator – Edward Doucet

Apiary Manager – Bruce Doyle

SFASU Liaison –

2023 dues are now due! \$15 e-mail membership or \$20 postal membership, per family. Pay at the meeting or send a check or money order (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 discount; see our Secretary for details. Here are the links you'll need:

<https://texasbeekeepers.org/>

<https://www.dadant.com/catalog/books-subscriptions/american-bee-journal/us-delivery>

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

What's Buzzing

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

January 31 – **Seasonal Efficacy of Varroa Treatments**

C. Jack, University of Florida

February 28 – **TBD**

E. Amiri, Mississippi State University

March 28 – **BMPs from BIP: The National Loss and Management Survey**

G. Williams, Auburn University

April 25 – **TBD**

L. Bartlett, University of Georgia

May 30 – **Water Foraging**

T. Webster, Kentucky State University

June 27 – **TBD**

E. Walsh, USDA-ARS

Seasonal Tips

Robert Jones

January 1st 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 1st with delivery normally after April 1st.

Comb-Grown Goodness

Tossed Salad with Sesame

Cooking with Honey by Hazel Berto

2 qts salad greens, washed, and broken into pieces
3 to 4 tomatoes, wedged
1 medium sweet onion, sliced
3 to 4 T toasted sesame seeds
¾ t salt
Dash of pepper
1 to 2 c garlic croutons

Mix greens with tomatoes, onion, and sesame seeds. Refrigerate. When ready to serve, add seasoning and Honey French dressing and top with croutons. Serves 8 to 10.

Honey French dressing

1 t dry mustard
1 t salt or to taste
Dash of pepper
2 T honey
1/3 c vinegar
1 c oil

Combine dry ingredients; blend in honey and vinegar. Slowly add oil, beating constantly. Makes 1 1/3 c.

Mini Sriracha Honey Chicken Skewers

<https://iamafoodblog.com/mini-sriracha-honey-chicken-skewers/>

- 1/4 teaspoon sea salt
- 1/8 teaspoon freshly ground black pepper
- 1/4 cup honey
- 1/4 cup rice vinegar
- 1 1/2 tablespoons sriracha
- 3/4 lbs boneless, skinless chicken thighs, cut into small pieces



Whisk together the marinade ingredients in a small bowl. Add half the marinade to the cut chicken pieces. With the remaining marinade, bring to a boil in a saucepan, reducing slightly until thick, 2-3 minutes. Set aside.

Skewer the chicken on toothpicks and then pan fry in a heavy bottomed non-stick skillet over medium high heat, until cooked through, 5-8 minutes. While cooking, flip and brush with the remaining marinade as needed. Enjoy hot! (Pictured with rice and cucumbers.)

Lemon-Honey Drop Cookies

<https://www.myrecipes.com/recipe/lemon-honey-drop-cookies>

- 1/2 c sugar
- 7 T butter, softened
- 2 t grated lemon rind
- 1/3 c honey
- 1/2 t lemon extract
- 1 large egg
- 1 3/4 c flour
- 1 t baking powder
- 1/2 t salt
- 1/4 c plain yogurt
- 1 c powdered sugar
- 2 T fresh lemon juice
- 2 t grated lemon rind



Preheat oven to 350°. Beat first 3 ingredients with a mixer at medium speed until light and fluffy. Add honey, extract, and egg; beat until well-blended. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking powder, and salt, stirring well with a whisk. Add flour mixture to sugar mixture alternately with yogurt, beginning and ending with flour mixture. Drop by level tablespoons 2 inches apart onto baking sheets coated with cooking spray. Bake at 350° for 12 minutes or until lightly browned.

Combine powdered sugar and juice in a small bowl; stir with a whisk. Brush powdered sugar mixture evenly over hot cookies. Sprinkle evenly with 2 teaspoons rind. Remove cookies from pan; cool on wire racks. Makes 32 cookies.