

The Bee Line

Pineywoods Beekeepers Association

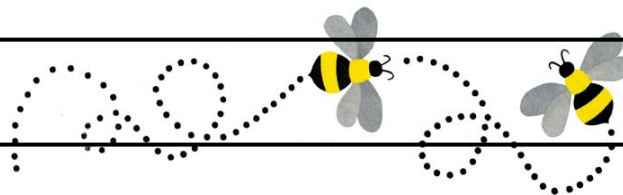
Next meeting Thursday, February 9, 6:30 pm

Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 23 Issue 2



February 2023

February Program

Robert Jones will continue his lesson on queen rearing, with a focus on setting up a cell builder.

Refreshments

Beverages: Austin Culbertson; Snacks: Rachel Payne, Doucets, and one other member

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.

Welcome to our Brood...

Cindy Long, Shannon Moore, Randy Nevill, Monica Parks, Donald & Janey Phillips, Emily Winston

Assorted Buzziness

Congratulations and thank you to our **2023 Board of Directors!**

President – Walter McLendon

Vice President – Bob Love

Secretary – Joanie Kochanek

Treasurer – Walter McLendon

Newsletter Editor – Rachel Payne

Program Coordinator – Edward Doucet

Apiary Manager – Doyle Bruce

Training Coordinator – Robert Jones

2023 Bee School – Classroom days are March 4th and 18th, and bee yard days are March 11th and 25th. You can download the flyer from our website if you'd like to post it in your local feed store, share with your gardening club, friends, etc. You can also download the registration form for further details.

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.

February is still 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 Joanie 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

US approves world's first vaccine for honey bees – The USDA approved a conditional license for a vaccine designed to prevent fatalities from American foulbrood, a bacterial disease. The vaccine works by introducing inactive bacteria into the royal jelly fed to the queen, who ingests it and keeps some of the vaccine in her ovaries. It's planned to be distributed on a limited basis to commercial beekeepers and the product will probably be available for purchase in the US this year.

<https://www.bbc.com/news/world-us-canada-64180181>

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

February 28 – **Grafting is a simple technique, but why is it so difficult for many of us?**

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



Did you know...?

It takes one ounce of honey to fuel a bee's flight around the world.

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

Strawberry Crepes with Honey Suzette Sauce

https://honey.com/recipe/strawberry-crepes-with-honey-suzette-sauce?utm_source=consumer+e-newsletter&utm_medium=email&utm_campaign=February+2023

- 1/2 cup honey
- 1/2 cup orange juice
- 1 T lemon juice
- 2 tsp. grated orange peel
- 1 1/2 tsp. grated lemon peel
- 1 1/2 tsp. cornstarch
- 1 T butter or margarine
- 6 Honey Crêpes (recipe on next page)
- 1 pint lemon sorbet or low-fat lemon yogurt
- 1 1/2 cups fresh strawberries, sliced



In a small saucepan, whisk together honey, orange juice, lemon juice, orange peel, lemon peel and cornstarch until well blended and cornstarch is dissolved. Bring mixture to a boil over medium-high heat, whisking occasionally; cook until mixture thickens. Remove from heat.

Whisk in butter or margarine. Cool to room temperature or refrigerate until ready to use.

To assemble: press 1 Honey Crêpe into each of 6 ramekins or bowls to form a cup. Fill each with 1 scoop of sorbet. Top each with 1/4 cup sliced strawberries and 2 to 3 T Honey Suzette Sauce. Makes 6 servings.

Honey Crepes

<https://honey.com/recipe/honey-crepes>

2 cups nonfat milk
1 cup all-purpose flour
2 egg whites
1 egg
1 T honey
1 T vegetable oil
1/8 tsp. salt

Combine all ingredients in blender or food processor; blend until smooth. Rub 8-inch nonstick skillet with oiled paper towel or spray lightly with nonstick cooking spray; heat over medium-high heat. Spoon 3 to 4 T crêpe batter into skillet, tilting and rotating skillet to cover evenly with batter. Cook until edges begin to brown. Turn crêpe over and cook until lightly browned. Remove crêpe to plate to cool. Repeat process with remaining batter. Crêpes may be refrigerated 3 days or frozen up to 1 month in airtight container.

Sheet-Pan Honey Mustard Chicken

<https://www.tasteofhome.com/recipes/sheet-pan-honey-mustard-chicken/>

6 bone-in chicken thighs (about 2 ¼ lb)
¾ t salt, divided
½ t pepper, divided
2 medium lemons
1/3 c olive oil
1/3 c honey
3 T Dijon mustard
4 garlic cloves, minced
1 t paprika
½ c water
½ lb fresh green beans, trimmed
6 miniature sweet peppers, sliced into rings
¼ c pomegranate seeds, optional



Preheat oven to 425°. Place chicken in a greased 15x10x1-in. baking pan. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Thinly slice 1 lemon; place over chicken. Cut remaining lemon crosswise in half; squeeze juice into a small bowl. Whisk in oil, honey, mustard, garlic and paprika. Pour half the sauce over chicken; reserve remaining sauce for beans. Pour water into pan. Bake 25 minutes.

Meanwhile, combine beans, sweet peppers, remaining sauce, 1/4 teaspoon salt and 1/4 teaspoon pepper; toss to coat. Arrange vegetables around chicken in pan. Bake until a thermometer inserted in chicken reads 170°-175° and beans are tender, 15-20 minutes. If desired, sprinkle with pomegranate seeds.