

The Bee Line

Pineywoods Beekeepers Association

Next meeting Thursday, April 14, 6:30 pm

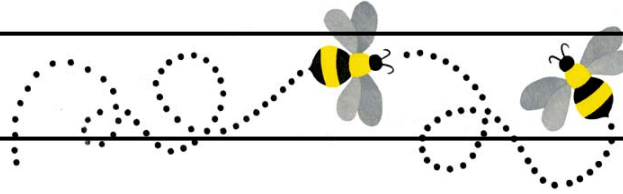
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 22 Issue 4

April 2022



April Program

PBA Newsletter Editor Rachel Payne will talk about **Swarms and Bait Hives**. Along with tips to improve your chances of success at capturing swarms, she'll tell you how to build bait hives and let the swarms come to you!

Refreshments

Beverages: Rachel Payne; Snacks: Monica Cain, 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.

Welcome to our Brood...

Jenny & Charles Cain, Doyle Bruce, Lisa Hughes & Vic Shelton, Elsbeth & Charles Jordan, James & Tammy Simms



Bob Ham, long-time member of PBA, passed away March 26th at the age of 91. He was our Secretary when I joined PBA. I know he helped with Bee School and he and his wife, Charlene, brought snacks multiple times. He was probably involved in other ways that I don't know about. He will be missed. ~ Rachel
<https://www.carrowayfuneralhome.com/obituary/bob-ham>

Buy or Sell

For sale: 5-frame nucs of Varroa-resistant bees include comb, food, and proven new queen, \$120. Rodger Floyd 936-831-2818

For sale: Dadant honey uncapping machine. \$3,000 machine with about 2 hours runtime for \$1,500. Stainless steel, 46" tall, 30" wide, and the brushes are 25" wide. The machine is in a dry packing container it came in and has been stored in a dry storage building. Hilda Lane 936-422-3333

For sale: OA vaporizer, \$80. Bob Love bobhunts2@yahoo.com or 936-366-0033

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

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

4/23 – **Earth Day at the Ellen Trout Zoo**, Lufkin, 10am-3pm. This is a free (no additional cost other than zoo admission) event on zoo grounds to connect visitors with local organizations that are centered around nature and our planet.

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

What's Buzzing

6/25 – **TBA Summer Clinic**, Conroe. Keynote speaker Dr. Keith Delaplane. Topics include nutrition, annual management, queen performance and breeding, infused and creamed honey, native pollinators, and more. \$85 for TBA members, \$100 for non-members. <https://texasbeekeepers.org/summer-clinic-registration/>

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:

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

April sees the honey flow getting heavier with the continuance of the wildflowers along with the yaupon holly that flows to mid-April and with the privet hedge starting about the time the yaupon stops and

flowing to May 1st. This early flow is the first excess honey that can be captured in Deep East Texas. The timing of extracting the honey should be about May 10th. Be sure the frames are well capped before extraction.

Supering and queen evaluation take precedence over possible extraction this month.

- Rule Number One: If you want honey, don't be behind on your supers. Supering after the fact of the nectar flow is just a miss until next year.
- Rule Number Two: After splits you must evaluate the queen situation in each hive. Whether or not you are using queen cells or live mated queens you must evaluate them about two weeks after their introduction to the hive. Live queens can be rejected and killed at times. Queen cells are always a maybe. You can only know after they return, if they do, if they have been mated correctly. It takes 12 to 20 drones to create a well-mated queen bee. At the first two week mark you will be noting if she has returned and if she is laying eggs (note late queens coming back in the third week will likely be bad). The next time you will note is at the one month mark.

If you are using full box splits with a lot of bees you should want to see a large laid out area at 30 days with minimum drone cells. The larger the laid out area, 6 to 8 frames, the higher the queen quality. If this is what you find, super this colony immediately. This queen will make you honey. However, if the brood area is extremely small and there are no eggs, spotty brood, just drone brood, or the brood just doesn't exist, kill the bad queen bee and replace her. She is a bad queen and will not improve (Note: A queen will only lay out an area as big as there are nurse bees to cover it). If it is late into the season you may also stack this super on a good queen for an extra boost on colony expansion and more honey.

Smaller 2 or 3 frame nuc starts should be evaluated based on their bee resource levels. These small starts should have extremely small entrances and, if possible, be kept in a different apiary yard a couple of miles from your main one. (NOTE: If there is a dearth of nectar, small colonies normally are robbed out).

Package bees ordered back in January will arrive with new queens and will need installation into hives. Swarm control will need to continue during the nectar flow time with extra supers. Keep those bees working. Continue to feed small hives or hives that you are still working to grow for brood production.

Comb-Grown Goodness

Grandma's Honey Muffins

<https://www.tasteofhome.com/recipes/grandma-s-honey-muffins/>

2 cups all-purpose flour

1/2 cup sugar

3 teaspoons baking powder

1/2 teaspoon salt

1 large egg, room temperature

1 cup 2% milk

1/4 cup butter, melted

1/4 cup honey

Preheat oven to 400°. In large bowl, combine flour, sugar, baking powder and salt. In small bowl, combine egg, milk, butter, and honey. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups three-fourths full. Bake until toothpick inserted in center comes out clean, 15-18 minutes. Cool 5 minutes before removing from pan to wire rack. Serve warm.

Cherry Honey Bliss Balls

<https://beeseasonal.com/blogs/best-honey-recipes/cherry-blossom-honey-bliss-balls>

1 cup of roasted hazelnuts
1 Tbsp German Cherry Blossom Honey (substitute local honey)
10 dates
1/2 cup dried sour cherries
1 tsp cinnamon
Pinch of Fleur de sel (sea salt) + Orange Bitters

Using food processor, pulse hazelnuts coarsely. Add dates, cherries, cinnamon, honey, & salt. Pulse until combined and still chunky. Scoop spoon-sized portions and shape into balls.

Ingredients and directions for the Glaze

Variation 1: Roll the balls in 2 tbsp of raw cacao powder.

Variation 2: Mix together 2 tbsp of honey, a pinch of salt, 2 tsp of coconut oil, and 8oz. of melted dark chocolate. Dip balls into liquid chocolate mixture, place on a baking sheet, and chill in the fridge until the chocolate shell hardens.

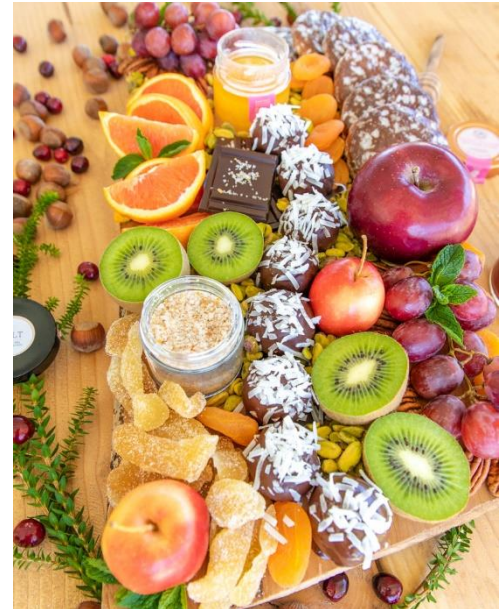
Variation 3: Mix together 2 tbsp of honey, a pinch of salt, 1/2 cup of coconut oil, and 1 cup of cacao powder. Dip balls into liquid chocolate mixture, place on a baking sheet, and chill in the fridge until the chocolate shell hardens. Sprinkle with shredded coconut. Enjoy!

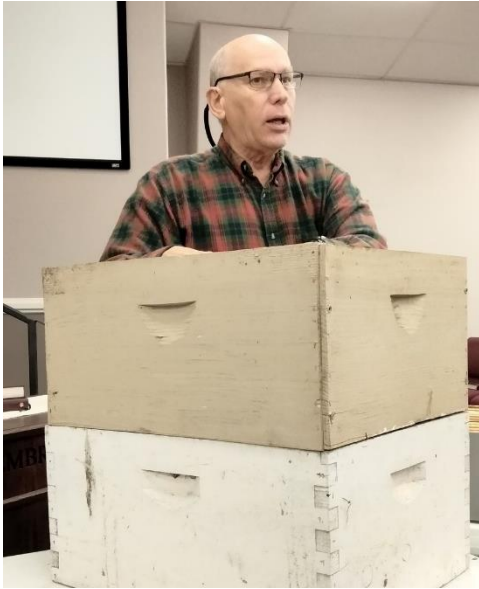
5-Ingredient Honey Mustard Chicken Thighs

<https://www.healthyseasonalrecipes.com/5-ingredient-honey-mustard-chicken-thighs/>

3 tablespoons brown deli mustard
2 tablespoons honey
2 teaspoons chopped fresh thyme
½ teaspoon salt
6 boneless skinless chicken thighs, about 2 pounds

Preheat oven to 375°F. Line large, rimmed baking sheet with parchment. Whisk mustard, honey, thyme, and salt in medium bowl. Add chicken thighs and turn to coat. Arrange chicken on baking sheet, tucking them into neat thigh shapes. Roast chicken until cooked through and browned in spots, 30 to 40 minutes. Let rest 4 to 6 minutes before serving.





Steven Josephsen and Bob Love spoke at our March meeting.

Rachel Payne bought her dad a bee jacket more to his size. He helps her in the bee yard sometimes (he's even helped her with two bee removals) and this jacket fits him much better!

Trinity Smith took samples of worker bees and drone pupae for a research project.

Rachel had a swarm move into a stack of boxes on her back porch.

