

The Bee Line

Pineywoods Beekeepers Association

Next meeting Thursday, April 13, 6:30 pm

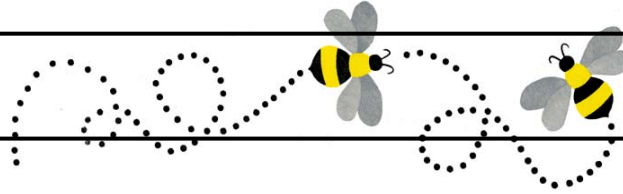
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 23 Issue 4

April 2023



April Program

PBA members Robert Jones and Bob Love will talk about splits and checkerboarding.

Refreshments

Beverages: Richard Peters; Snacks: Edward & Wendy Doucet, Bob Love, Rachel Payne, Janey Phillips

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...

Adam & Stacy Asche, Kaesha Avishai, Earline Barrow, Jim & Mary Carpenter, Ian Cavenall, Dayla Childress & Delani Grant, Corey & Takako Colbert, Cynthia Gentry, Mark & Melissa Griner, Alan & Mitzi Higginbotham, Kevin Jeffrey, Heather Jetter, Susan Nash & Henry Peters, Jim Owens, Todd Patton, Daniel Reed, Jessie Sommers, Gabriel & Deborah Trujillo, Kelly Ulrichson

You're the Bee's Knees!

3/14 – Doyle Bruce and Mike Hartman took an observation hive and sold PBA honey at the Texas Forestry Museum's Heritage Skills Festival. Ricky Davis bottled the honey.

4/1 – Miki Lynn, Corky Powell, and Rachel Payne took an observation hive to the Nacogdoches Farmers Market Spring Fling and sold the remaining PBA honey.



Thank you to all who helped with our 2023 Bee School – Doyle Bruce, Ricky Davis, Edward and Wendy Doucet, Robert Jones, Steven Josephsen, Mike and Joanie Kochanek, Miki Lynn, Bob Love, Terry McFall, Walter and Linda McLendon, Karen Mitchell – whether it was by running electronic equipment, giving presentations, cleaning up, helping students in the bee yard, or bringing snacks. You all made it possible and successful! *(I hope I didn't miss anyone! That's the trouble with listing names. If I did, I apologize! – Rachel)*

We had 22 students register this year, and some of them brought a family member, for a total of 32 students. Since we didn't have the use of one of Rodger's bee yards with lots of nucs and lots of space, and our club yard had only 5 hives, it was going to be difficult to accommodate everyone. To facilitate matters, 3 Jasper area students went to Joanie's bee yard, 10 Nacogdoches area students went to Rachel's bee yard, and the Lufkin area students went to the club bee yard.

Assorted Buzziness

There will be a **Board meeting** at 5:30 pm on April 13th before our regular meeting. Non-Board members are welcome to attend.

What's Buzzing

Trinity Smith, college student and former PBA member, is trying to do a tracheal mite study with one of his professors. He needs at least 5 beekeepers to let him collect bee specimens to dissect and inspect for tracheal mites. He only needs 5 to 10 bees per hive. You can reach him at tss.honeybees@gmail.com or 936-553-4277.

6/17 – **Texas Beekeepers Association Summer Clinic**, Conroe. Featuring Jeff “Mr. Ed” Horchoff. TBA members \$99, non-TBA members \$125, students \$75. <https://texasbeekeepers.org/summer-clinic/>

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

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

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

Gluten-Free Chai-Spiced Pound Cake

<https://www.kingarthurbaking.com/recipes/gluten-free-chai-spiced-pound-cake-recipe>

2 sticks unsalted butter at room temperature

1 c light brown sugar, packed

¼ c honey

2 large eggs at room temperature

1 t baking powder
¼ t baking soda
1 t salt
1 T cinnamon
2 t ginger
2 t cardamom
1 ½ t allspice
½ t black pepper
2 c gluten-free flour
1 c sour cream or yogurt, full-fat preferred, at room temperature
3 t vanilla extract



Preheat the oven to 350°F.

In a large bowl, beat together the butter, brown sugar, and honey until smooth and somewhat lightened in color, about 2 minutes. Add the eggs one at a time, beating for a minute or two and scraping the sides and bottom of the bowl between additions. Stir in the baking powder, baking soda, salt, and spices.

Measure the flour by gently spooning it into a cup, then sweeping off any excess. Gently but thoroughly stir half the flour into the butter/egg mixture. Add the sour cream (or yogurt) and vanilla, stirring to combine. Finally, stir in the remaining flour. Scrape the sides and bottom of the bowl and beat briefly, to incorporate any sticky residue.

Thoroughly grease a 9- or 10-cup Bundt pan. Scoop the batter into the prepared pan, and bake for 50 to 55 minutes, until a long toothpick inserted in the center comes out clean. Remove the cake from the oven, and cool in the pan for 15 minutes before turning it out onto a rack to finish cooling. Cool completely before slicing.

Store any leftovers, tightly wrapped in plastic, at room temperature for several days; freeze for longer storage.

Sweet Chicken Quarters

The Backyard Beekeeper's Honey Handbook by Kim Flottum

3- to 4-lb chicken fryer, cut into quarters (or use various pieces)

½ c honey
2 T soy sauce
½ c butter at room temperature
1 t cornstarch

Preheat oven to 350. Place chicken pieces in a shallow baking pan as flat as they will lie. In a small bowl, combine the honey and soy sauce. Brush the chicken pieces with the butter, then drizzle on the honey mixture. Bake for 1 ½ hours, or until chicken is tender, basting often with the sauce. When done, remove chicken to a serving platter. In the baking pan, make gravy by combining the drippings with any remaining honey mixture and the cornstarch. Serve over chicken.



Here are a few pictures taken by various people during Robert Jones' queen rearing class. There are more on our website, as well as pictures from Bee School. Also, Wendy Doucet has uploaded some videos. Look under "Articles & Media," then "Videos" or "Galleries."

www.pineywoodsbeekeepers.org

