

# The Bee Line

## Pineywoods Beekeepers Association

Next meeting Thursday, May 12, 6:30 pm

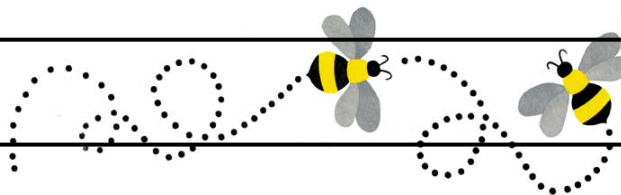
Angelina Co. Chamber of Commerce

1615 South Chestnut, Lufkin

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

Volume 22 Issue 5

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### May Program

You've probably heard that if you ask 10 beekeepers a question, you'll get 11 answers. Well, come ask some of our most experienced beekeepers your questions and see how many answers you get! Our Q&A panel will include Robert Jones, Bob Love, Terry McFall, and Jesus Vazquez.

### Refreshments

Beverages: Richard Peters; Snacks: Amy Lykke, Kenny & Gaye Standridge

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.

### Welcome (and welcome back) to our Brood...

Mark Asbridge, Julia Canas, Brady Condit, Paul Cota, Jennifer Crenshaw, Jeffrey Cuevas, Ray Dubose, Amy & Jesse Easley, Mark & Sarah Gibson, Terri Griffin, Loyd & Terri Guinn, Ashley & Colton Liljenquist, David Loose, John Lynch, Lanny & Brenda Marshall, Joseph Messimer, Merle Nerren, Robert Powers, Susan & Clay Precup, Colton Vitany, and Bryan Weatherford

### You're the Bee's Knees!

Thank you to Bob and Charlene Ham and Robert Jones for helping this year's Bee School students get started. Before Bob passed away, he asked Charlene to see that his beehives were given to deserving youth. Robert Jones split Bob's surviving hive between the two boys, Colton Liljenquist and Camden Steely, who attended Bee School. He also facilitated the sale of Bob's bee equipment.

Thank you to the Bee School teachers – Robert Jones, Steven Josephsen, Joanie Kochanek, Terry McFall, Walter McLendon, and Rachel Payne – for giving up many hours of your personal time to share your knowledge and experience with others! Thank you to Rodger, Anthony, and Joe Floyd for making up nucs for the students. And thank you to Mr. and Mrs. Jones for letting a hoard of new beekeepers swarm into your yard.

## Buy or Sell

Wanted: The Village Nac would be happy to accept the donation of a nuc. For more info about Village Nac, contact Kim Briggs 936-205-0192 or visit <http://thevillagenac.com/>

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

For sale: Used plasticell foundation, queen rearing boxes, incubator – make an offer. Hilda Lane 936-208-8164 or 936-422-3333

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

**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

5/20 – **World Bee Day – A Natural Beekeeping Webinar**, 8am – 8:30pm. 12+ hours live interactive broadcast featuring internationally recognized experts. Watch live the day of the event, or purchase a ticket after May 20 and watch the recorded event at your convenience. \$65 before May 19, \$75 May 20 and beyond.

[https://www.hayscountybeekeepers.com/world-bee-day-2022?utm\\_source=Bee+Girl&utm\\_campaign=818029257a-EMAIL\\_CAMPAIGN\\_2020\\_05\\_09\\_11\\_05\\_COPY\\_01&utm\\_medium=email&utm\\_term=0\\_3da18aacac-818029257a-20172807](https://www.hayscountybeekeepers.com/world-bee-day-2022?utm_source=Bee+Girl&utm_campaign=818029257a-EMAIL_CAMPAIGN_2020_05_09_11_05_COPY_01&utm_medium=email&utm_term=0_3da18aacac-818029257a-20172807)

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

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:

May 31 – Costs and Benefits of Propolis in the Hive

- Frank Rinkevich, USDA ARS

June 28 – Planting for Honey Bees

- 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

May is the first time you will be able to possibly extract excess honey. On colonies that have the extra bee resources you will see excess only if the weather allows for it. Too much rain means that no extra resource will be there. If there is extreme drought the resources will not be there. Rainfall, along with warm days are essential to good nectar flows. The warmer the days the better the nectar flow will be and the cooler the days the slower the nectar flow will be. Either too much or too little rain and the nectar production will be low.

Always prepare for the flow by knowing the traditional days it starts and stops. Keep a watch on these seasonal plants to be sure of the actual timing of the nectar production. This will keep you ahead on supers.

The mid to the last week of May starts the last big nectar flow of the Tallow which is the largest nectar flow in Deep East Texas. This flow will end in the third week of June. It flows a very long time and produces the majority of what we extract.

This is a good time to have new foundation pulled and extra honey captured. The plan is still not to get behind on adding your supers. Swarms will continue during this heavy nectar time. Continue to feed small growing hives for brood production.

### **Comb-Grown Goodness**

#### **Mediterranean Honey Flatbread**

[https://honey.com/recipe/mediterranean-honey-flatbread?utm\\_source=consumer+e-newsletter&utm\\_medium=email&utm\\_campaign=May+2022](https://honey.com/recipe/mediterranean-honey-flatbread?utm_source=consumer+e-newsletter&utm_medium=email&utm_campaign=May+2022)

- 2 flatbread crusts (naan style preferred)
- 2 T olive oil
- 2 cloves garlic
- 2 T honey
- 3 T parsley, minced
- 1/2 cup baby spinach
- 1/2 cup feta, crumbled
- 1/2 red bell pepper, chopped
- 1 cup grape tomatoes, halved
- 1/4 cup red onion, thinly sliced



In a small bowl, whisk together olive oil, garlic, honey, and parsley. Brush onto both flatbreads. Add spinach on top. Top with feta, red bell peppers, onion, and tomatoes. Bake at 425° for 10-12 minutes.

### **Honey Lime Rainbow Fruit Salad**

<https://www.cookingclassy.com/honey-lime-rainbow-fruit-salad/>

- 1 lb fresh strawberries, chopped
- 1 lb chopped fresh pineapple, chopped
- 12 oz fresh blueberries
- 12 oz red grapes, sliced into halves
- 4 kiwis, peeled and chopped
- 3 mandarin oranges\*
- 2 bananas, sliced (optional)

#### **Honey Lime Dressing**

- 1/4 cup honey
- 2 tsp lime zest (zest of 2 medium limes)
- 1 1/2 Tbsp fresh lime juice



Add all fruit to a large mixing bowl. In a small mixing bowl, whisk together the honey, lime zest, and lime juice. Pour over fruit and toss to evenly coat; serve immediately. (Fruit can be chopped 1 day in advance (except banana) and dressing can be made 1 day in advance and kept separate and chilled. Toss together just before serving.)

### **Honey Ice Cream**

<https://theviewfromgreatisland.com/honey-ice-cream-recipe/>

- 1 1/2 cups heavy cream
- 1 1/2 cups whole milk
- 1/2 cup honey of your choice
- 1/2 tsp salt (reduce to 1/4 tsp if desired)
- 4 large egg yolks
- 1 1/2 tsp vanilla extract



Whisk yolks together in small bowl until smooth; set aside. Heat cream, milk, honey, and salt in medium pan over medium to medium-high heat, stirring occasionally, until just starting to simmer. Remove from stovetop and temper yolks by slowly pouring a little bit of hot cream mixture over them, whisking it in as you pour it. Then add yolk mixture to pan and return to stovetop, whisking the mixture as you pour. Cook over medium or medium-low heat for 10-12 more minutes, stirring frequently, until slightly thickened. If you are used to making custard-based ice creams, this recipe does not thicken quite as much, as the honey keeps it relatively thin, but it should thicken somewhat. Pour custard over fine mesh strainer, to catch any bits of egg, into container for chilling. Add vanilla extract and stir to combine. Cover and chill for 6 hours or overnight. Churn ice cream in ice cream maker according to manufacturer's instructions. Smooth ice cream into freezer-safe container and freeze for at least a few hours before enjoying. Best within a couple days.





Terry McFall helped Edward and Wendy Doucet inspect and split their hives. They appreciate all the “time, wisdom, and physical support” he’s given them over the last several months. Photos by Wendy.



## 2022 Bee School

A few pictures from this year's school. Top photo by Rachel Payne. Others by Mary Kay Steely.

