

# The Buzz

February 2026

“One of the Things I Value Most About this Club”

by Keith Ebbeskotte



Rita and I have volunteered at more than 12 Bee Festivals, and they remain one of the things we value most about being part of the Club. Over the years, we've had the opportunity to work alongside so many talented and dedicated people who bring their unique skills together to make each festival a success. We've supported many aspects of the event, from setup to teardown. I've worked in communications, reaching out to multiple media outlets to help spread the word about the Festival. Greeting attendees as they arrive and thanking them for their support has been especially gratifying. I also served as Co-Chair for two years and had the privilege of working with an incredible team that pulled together on one of the hottest Festival days on record. In addition, I've helped secure sponsorships over the years.

Rita has contributed in many ways as well, including serving as a greeter, working in the food booth, and helping sell honey and Club merchandise.

We both agree that one of the most rewarding parts of the Bee Festival is educating young people about the importance of bees and pollinators—and inspiring the next generation to care for them.



**Want to Volunteer?**  
**Click the festival Logo**  
**to Sign UP**

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# In the Hive

## To Do List and special winter message



### February's To-Do List

January has come and gone, and February has begun with very cold weather. This is the most critical time for our bees. Most bees starve in late February or early March because of a "break" in the cold weather. The chief concern is that during a warm period the bees will begin to fly and return with new pollen. The queen will sense these warm springtime temperatures, new pollen, and she'll begin laying eggs. When the worker bees start to keep the new eggs/brood warm, their consumption of honey increases drastically. In a cluster formation the bees may maintain a temperature as low as 55°, if there is brood present, they attempt to keep the brood at 92–94°. The bees are still progressing even inside a snow covered hive. Be prepared to inspect and stay ahead of them.

A quick peek in the top to check emergency feed or lift the rear of the hives to determine honey reserves. If you need to feed, think in terms of "dry" feeds – fondant-candy, sugar/pollen patties, or dry sugar on a napkin for early mid-winter. Keep the cluster in contact with food.

Time again to inspect the stored supers and spare frames. You may have a goal to replace 20% of the wax comb each year. That equals 2 new frames for each hive body. Be careful when handling wax foundation in cold weather. Allow the foundation to warm to room temperature before working. This is a good time to paint the supers before you need them. Optimistically you will be needing (3) supers per mature hive. You still have time to order and build.

I suggest that everyone acquire 5 new brood frames and a 5 frame nuc hive if you don't already have one. You may want these in April for splits or capturing a spring swarm.

This also is the time to look over your tools. If you use a "bucket-buddy" (a cloth skirt with pockets that fits on a 5-gallon bucket), it's time to dump it out and take an inventory. It often seems that as the summer progresses, we continually add "stuff". Is your bee brush a melted from getting too close to the smoker, or are your old gloves too stiff? This is the time to get together your spring order.

Other supplies you want to consider ordering – supplements – pollen patties, – or treatments?

Favored Blossoms of the month: Elm and maples.

# The Honey Pot

Valentine For the love of BEEs  
Honey Vanilla Cup Cakes



## INGREDIENTS

### For the Cupcakes

1/2 cup unsalted butter, softened  
1/2 cup raw wildflower honey  
1/4 cup granulated sugar  
2 large eggs  
1/2 cup sour cream  
1 1/2 cups all-purpose flour  
1 1/2 tsp baking powder  
1/4 tsp baking soda  
1/4 tsp salt  
1 tsp vanilla extract

### For the Honey Whipped Buttercream

1/2 cup unsalted butter, softened  
2 tbsp raw honey  
1 1/2 cups powdered sugar  
2-3 tbsp heavy cream (adjust for consistency)  
Pinch of salt

Optional: 1/4 tsp vanilla or lemon zest for added flavor

## INSTRUCTIONS

Preheat oven to 350°F and line a muffin tin with cupcake liners.

In a large bowl, cream together butter, honey, and sugar until light and fluffy.

Add eggs one at a time, mixing well after each. Stir in vanilla and sour cream.

In a separate bowl, whisk together flour, baking powder, baking soda, and salt.

Gradually mix the dry ingredients into the wet until just combined.

Divide batter evenly into cupcake liners, filling about 2/3 full.

Bake for 18-20 minutes or until a toothpick inserted in the center comes out clean.

Let cupcakes cool completely before frosting.



### ***Make the Buttercream***

In a mixing bowl, beat softened butter until smooth.

Add honey and mix to combine.

Gradually beat in powdered sugar and a pinch of salt.

Add heavy cream 1 tbsp at a time until desired fluffy consistency is reached.

Frost cooled cupcakes and decorate as desired.



# Photo of the Month



**“Dreamin’ of Spring”**

AI generated by Vikki Davis

Want to see some REAL pics of bees.  
Send your PHOTO's to Vikki at [srdpottery@gmail.com](mailto:srdpottery@gmail.com)  
Please put in the Subject Line.  
For Photo of the Month  
I will be behind the camera again in Spring!!  
Till then I am just AI dreaming.

## CALENDAR

**Monday February 9 at 7pm**  
**Monthly Membership Meeting**  
**come early 6:30pm for social time**

**Monday, February 23 at 7pm**  
**Study Group**

Both events are held at the  
Beulah Recreation Center  
6901 Hopkins Rd.

Always check email for weather updates if needed.