

# THE BUZZ

MAY 2026



## GROOVY TIME AT THE CHESTERFIELD BEE FESTIVAL

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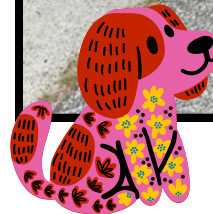
# CHESTERFIELD BEE FESTIVAL



We ain't a Woofin it was a Barkin good time!!!



GROOVY



Who will WIN!!

This Months Door Prizes include...  
Beetle Traps ~ Beekeeping Veil ~ uncapping Knife ~ Hive Tool

Calendar

**11th ~ Monthly Membership Meeting 7pm Beulah Rec. Ctr.**

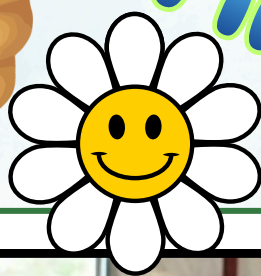
Our May meeting will be a presentation entitled "Maximizing the value of honey - a New Zealand travel logue on Mānuka honey" presented by RPBBA member Richard Higby

**18th~ Study Group Meeting 7pm Beulah Rec. Ctr.**

**20th ~ World Bee Day**

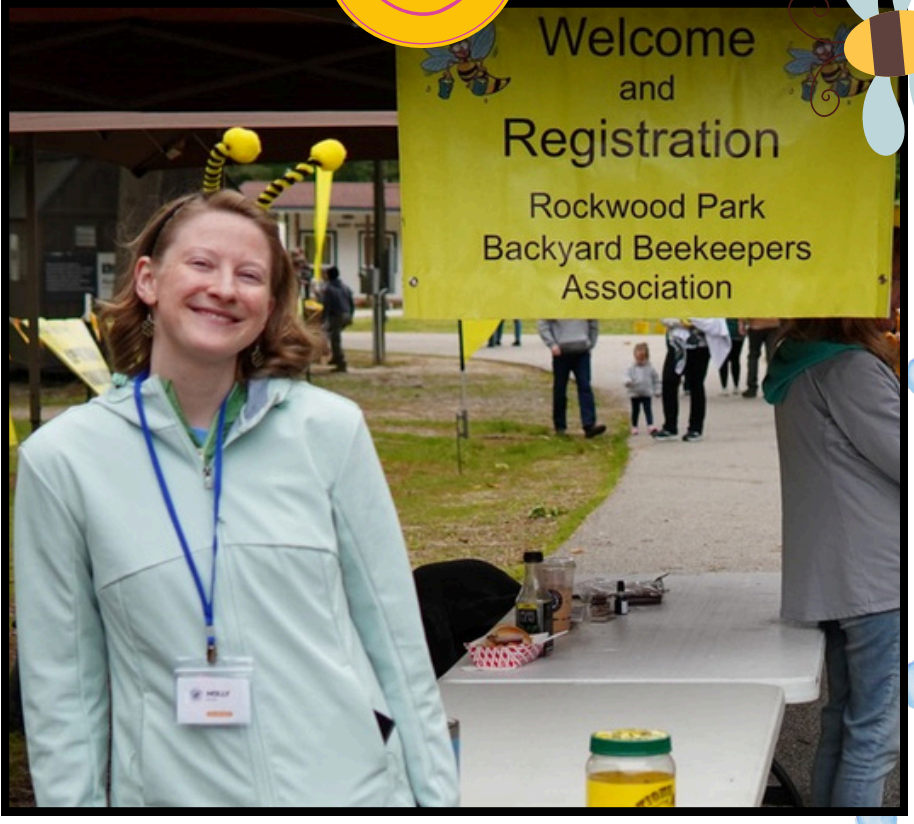
# CHESTERFIELD BEE FESTIVAL

# Good Times



# CHESTERFIELD BEE FESTIVAL

# Happy People



## May TO-DO-LIST

### IN THE HIVE

Please tell your bees, it's time to make honey!

Black locust and poplar nectar are flowing. Let's hope for some good weather and minimal spring rains.

Add supers now. Remember the old saying, "A good beekeeper has too many supers in place when the nectar flow begins, and too few supers in place when a nectar flow ends". This only pertains to the supers with "pulled/drawn" comb. If you are starting supers with new frames of foundation, only add one super with 10 new frames at a time. When the bees have pulled and filled (but not necessarily capped) the center frames, you may want to move these frames to the outside positions and place the bare frames in the middle. Keep a close eye, and when these last frames begin to get pulled, add another new super.

Continue to perform hive inspections, but be quick, trying not to disturb the queen and her brood for very long. Try tipping each hive section up on end to almost vertical to see the bottoms of the frames where you can look for swarm cells. Also look inside the brood box to be sure you have some uncapped larvae and eggs, if you can spot them. Be sure you have a strong capped brood pattern on some frames and not widely spotted brood or all drone brood.

Minimize the use of smoke and be quick.

If there are swarm cells and they are capped, there is little time, or you may have already missed the swarm. Before acting verify if the queen is still there. Two approaches: (1) cut them out, (2) make a split [pulling the old queen and a few frames, 1 or 2 capped & emerging brood, 1 or 2 pollen / nectar, 1 empty frame] to start the new split. Be sure to leave a few frames with new brood and eggs in the donor hive with the majority of the bees. This is an ideal time to rotate into each hive 2 new frames with only new foundation. It is recommended that comb be replaced about every 5 years to reduce build-up of pesticide residues and disease in the comb.

Remember if you choose to cut out the queen cells, you will need to do it every week until they quit making the cells. Look very closely, if you miss one, they'll probably swarm. Remember that capped queen cells hatch out in 8 days, then the queen mates in another 4-6 days, and begins laying after another 4 or 5 days! And remember to ALWAYS identify your queen before you cut out the swarm cells!

Favored Blossom of the month: Tulip poplars, many flowers, clover, black berries, and dandelions.

The First Law of Beekeeping: For every beekeeper, there exists an equal and opposite beekeeper.

The Second Law of Beekeeping: They're both wrong!



## THE HONEY POT

# Salted Honey Pecan Cookies

½ cup unsalted butter, at room temperature

2 tablespoons oil

1 cup light brown sugar

¼ cup honey

1 large egg

1 teaspoon vanilla extract

2 ¼ cups all-purpose flour

2 teaspoons baking soda

½ teaspoon salt

1 ½ teaspoons cinnamon

¼ cup chopped pecans

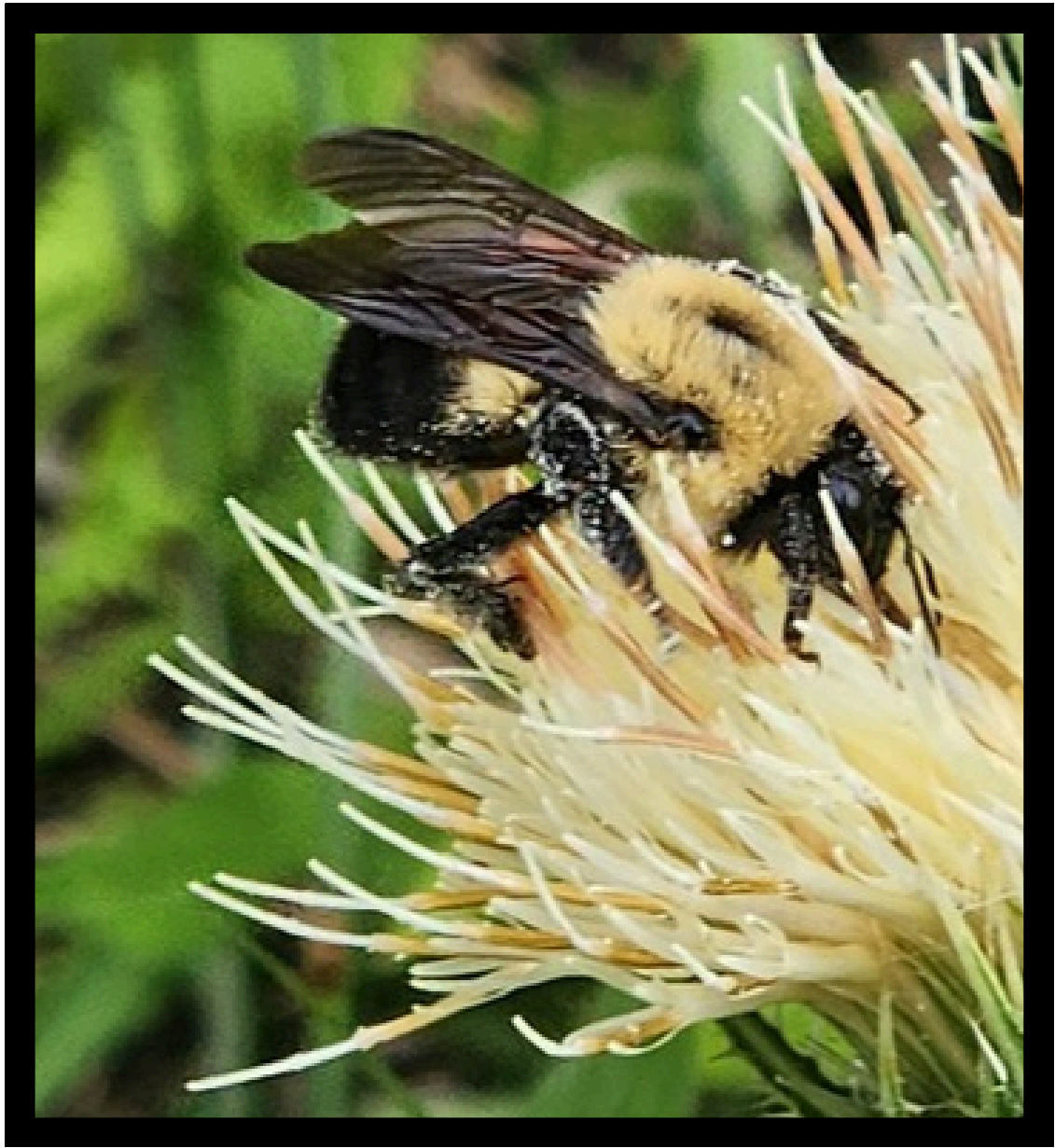
Fleur de Sel, for sprinkling the tops of cookies

## INSTRUCTIONS

In a large bowl or the bowl of a stand mixer, combine the butter, oil, brown sugar, and honey on medium speed using a paddle attachment until the mixture is smooth and consistent throughout, about 1 minute. Add the egg and vanilla extract, stirring on low to combine. Scrape the sides of the bowl and add the flour, baking soda, salt, and cinnamon. Stir on low, just until combined. Scrape the sides of the bowl and fold in any unincorporated dry ingredients.

Line a baking sheet with a piece of parchment paper. Use a large cookie scoop or spoon to portion out 3 tablespoon-sized rounds of dough onto the prepared sheet. Once finished, cover the sheet pan and refrigerate until firm, about 1 ½ hours. Once ready to bake, preheat the oven to 350 degrees Fahrenheit. Space just under half of the cookie dough balls out on a second parchment-lined baking sheet. Bake in the preheated oven just until the edges of the cookies are set and beginning to brown, about 10 minutes. Out of the oven, sprinkle the tops with a pinch of fleur de sel. Repeat this process with the remaining dough on a new cookie sheet. Allow to cool slightly prior to enjoying, although, cookies will be best after setting up slightly.

**Pic of the Month**



*Hummable Bumble*  
by Vikki Davis