



CVBA Newsletter

Volume 14, Number 2
February 1, 2023
Sherri Hudson, editor

EMAIL
WEBSITE
FACEBOOK

Clinch Valley Beekeepers
meet every 3rd Thursday
at 7:00 pm at:
Treadway Fire Hall
189 Highway 131
Treadway, TN 37881



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**Save The Bees:
They Help Keep
The World Sweet.**



**"WHERE THERE ARE BEES THERE ARE
FLOWERS, AND WHEREVER THERE ARE
FLOWERS THERE IS NEW LIFE AND HOPE."**

CHRISTY LEFTERI

 **NEXT MEETING****Date**

February 16, 2023 - 7pm
Treadway Fire Hall
189 Hwy 131
Treadway, TN 37881

Please note that if School is cancelled in Hancock County, we will NOT have the meeting.

Speaker

This month's speaker will be David Sams. He will be talking about **Winter/Spring Hive Management and Swarm Prevention**

Food Theme**Mexican**

Warm up with anything Mexican for this meeting! Please bring something to share.

I'm bringing

Mexican Honey-Lime
Grilled Chicken

 **UPCOMING EVENTS**

Board Meeting: March 9, 2023, at Lynda Eskola's house.

New Beekeeping Short Course:

March 18, 2023. This course is basic information and hands on experience. All are welcome to come.

The course is a requirement for the Collinsworth Youth Grant.

Workday at the Club will be

April 1st from 11 AM -2 PM.

This is a day you can pick up beekeeping equipment, put hive parts together with other members, and have a great time.

Please volunteer and support your club.

 **NEWS from**
JANUARY's MEETING

The January meeting opened with prayer by the President, Lloyd Snelson Jr.

There were 28 members and guests in attendance.

The current financial report was given by the club Treasurer Lynda Eskola. \$16,855.05 before expenditures making a balance of \$14,932.50. Approved.

Orders are being taken for Nucleus Colonies in the Spring. The deposit is \$20 per colony or package payable by the February meeting. 5 frame nucs are coming from Brandon Sutton for \$155 for members and \$165 for nonmembers (*join the club for \$10*). There will be a limited amount of 20 packages with 3# of bees and a queen from David Winters. Caucasian pkg of 3# and a queen will be \$145 for members. Italian pkg of 3# and a queen will be \$115 for members. *Non-members are encouraged to join the club for \$10 and get the bees at club prices. The new members will then receive the same benefits of club members.* These are very limited and must be ordered early in the spring.

Important Notes: . We would like all deposits of \$20 turned in to Junior by the end of the February meeting. You must pay the total by the pickup date. If you are ordering and haven't done so, please call Junior by February 17th, so we can reserve enough! 432-626-5538 Cell 423-526-7742.

Mr. Collinsworth has given the grant money for 2023.

This grant is to be used for first time youth beekeepers if possible. Please think of youth to get the grant(s).

A grant will include: 1 bottom board, 1 deep super, 10 deep frames, 1 inner cover, 1 top cover, 1 veil and jacket, 1 hive tool, 1 smoker, 1 brush. Applicants are responsible for purchasing their own bees.

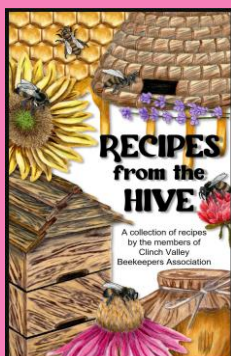
With no further business, the meeting adjourned. We enjoyed Chili and fixin's. Thank you to all who brought dishes and those who served and cleaned up after the meal.



MESSAGE from the SECRETARY

Hello Everyone,

Call for Recipes!
Participate in the
"CVBA Recipes from the Hive"



What would a honey-focused club be without a recipe book? As part of our work to spread the word about the world's important pollinator,

the honeybee, we are creating a printed recipe book that features favorite recipes from the bee club community and stories around honey and beekeeping. Not just food -- this book will include "Value Added" recipes such as lip balms, infused honey, tinctures and more.

Help us create this fun community collection by submitting your original recipes - we promise not to tell Mom that you shared her secret ingredients! Each person is invited to submit as many recipes as they like to the project.

Submit

- digital recipes and stories to [CVBA](#)
- handwritten to: Bobbi at the February meeting
- mail them to: Bobbi Smith, 432 Hodgetown Rd., Rutledge, TN, 37861.

Include

- your name
- name of the recipe/dish
- list all ingredients/quantity
- preparation/cooking procedures
- serving procedures if any



NOTES from the SPEAKER

The best-known primary products of beekeeping are **honey and wax**, but pollen, propolis, royal jelly,



venom, queens, bees and their larvae are also, marketable primary bee products that have provided benefits to humans for generations. While often discarded, these valuable secondary beekeeping materials can be transformed into a wide variety of value-added products including candles, lip balm, soap, and body cream.

Leigh Ann Brink not only produces plenty of lovely honey, but she is also developing and selling candles, lip balm, soap, body lotions and more.

I want to thank Leigh for the soap and other wonderful products that she shared with us.

HONEY

Honey starts as flower nectar collected by bees, which gets broken down into simple sugars stored inside the honeycomb.

The design of the honeycomb and constant fanning of the bees' wings causes evaporation, creating sweet liquid honey. Honey's color and flavor vary based on the nectar collected by the bees.



BEE POLLEN

Bee pollen is a mixture of saliva and nectar (or honey) made when young bees land on a flower.

The pollen is carried back to the hive, where it is then stored in the hive's honeycomb to ferment food for the bee colony.



cont.

We're interested in appetizers, entrees, soups, salads, side dishes, desserts, drinks, value added products - **anything that uses honey**, pollen, beeswax, propolis, you name it! If you happen to have a photo of the prepared dish or a great family story that goes with it, we'd love to include that, too.

Recipe submissions will be accepted through the March meeting on the 16th.

For more information about the **CVBA Recipes from the Hive** and guidelines for submitting a recipe, please contact Bobbi at: 865-360-7373.



BEE CALENDAR

Maple pollen and nectar may be available toward the end of the month, but usually bad weather limits foraging opportunities. The Bees will be clustered during cold weather, but it is common for there to be several days when the weather is warm enough for the bees to fly and cleanse. Populations bottom out during February and start to increase (healthy hives) by the end of the month. Increasing amounts of brood increases food demand - hives can easily starve even when food is available in the hive if prolonged cold weather sticks them on brood.

Our state experts recommend a pre-season varroa treatment. If you plan to do this, then you need to choose and order treatments so that you will have them when needed. Mite-Away-Quick-Strips - formic acid - is best used in cooler temps and may be a good choice. Apivar - amitraz - synthetic treatment must be completed at least 2 weeks before honey supers are added. Please Do Not take this as an endorsement of these products - just information about their timeliness.



MEMBERSHIP

Renewal Dues become payable January 1st of each year. Dues are not pro-rated.

Single membership \$10
Family (one vote per family) \$15
Youth Single (No vote) \$5

See a CVBA officer to complete a new membership form or [click here to download a form](#).

Checks should be made payable to CVBA. You can mail checks to the address on the last page. Please let us know if any of your information has changed. We want to make sure you can stay connected with the club to help you get the most out of your membership!



NOTES from the SPEAKER

PROPOLIS

Propolis is a lesser-known bee product. Bees make it by mixing honey with resin they collect from trees and use it to seal small gaps in their hive. Humans have used propolis for its antimicrobial properties and to help heal burns. The scientific community is researching other applications, as well.



ROYAL JELLY

Royal jelly is a special food that bees make for the queen bee and for larvae that they are raising to become new queens. It contains vitamins B5 and B6, as well as antioxidants. Humans have used it medicinally to treat a wide variety of afflictions, including asthma, high cholesterol, high blood pressure, and menopausal symptoms.



VENOM

Bees have venom in their stingers that causes pain and swelling. Getting stung is very unpleasant (that's the point), but researchers are finding that bee venom may have some therapeutic applications—with caveat that it can also cause anaphylactic shock in those who are allergic. Bee venom may be useful in treating rheumatoid arthritis, multiple sclerosis, chronic hives, and skin lesions.



BEE STORE

T-shirts are available;
S, M, L, XL sizes - \$10
XXL and larger sizes - \$12
Hats - \$8
Cookbooks - \$coming soon
2023 Calendars - \$coming soon

We also have a full line of equipment such as frames/supers/etc. for sale. Ask for a list at the next meeting. Available at regular meetings.



MENTORING

We encourage everyone to have a mentor, especially if you are new to beekeeping. If you need a mentor, please let Jr. Snelson or David Sams know at the next meeting and they will try to find one. Please consider being a mentor for our club! See the secretary to be put on the list



EDUCATION

CVBA encourages each person to further their education by reading books, checking out various websites, and watching the videos that are available on bees and beekeeping.

Check out the selection of books and DVDs we have available.

If you have a book or video checked out, please return it at the next meeting. Books can be returned to the Club Librarian, President, or Secretary.

If you have an idea for a book or DVD you think would be good for our library let us know.



REMINDERS

Remember all apiaries must be registered with the State of TN. Forms are available at the meeting or they can be downloaded from the internet.
<https://www.tn.gov/agriculture/businesses/bees/forms.html>



BEE FUNNY

What buzzes, is black and yellow, and goes along the bottom of the sea?
 (answer on last page)



NOTES from the SPEAKER

cont.

WAX

Bees produce wax in their bodies and use it as a structural element in their hives. In their wax comb, bees raise young and store pollen and honey. Humans can combine beeswax with other ingredients to make balms and salves for a variety of purposes, such as moisturizing skin and healing burns. We can also use it make sweet-smelling candles.



WHERE TO START

The first step in creating these products is processing the beeswax into a clean, usable product. As you clean the hives and harvest the honey save as much beeswax as possible including emptied honeycomb from cappings, old brood comb, and errant combs. Once enough beeswax is collected, it's time to start processing. The wax is melted down in a double boiler or an old crock pot, filtered through fabric such as an old t-shirt, and poured in a mold to cool. Once it has been filtered 2 or 3 times, the beeswax is a creamy yellow and debris-free. Store the blocks of wax in a cool, dry location until it's time to create your value-added products.



VIDEO SHOWCASE





BEE INSIGHTS

What are the Best Types of Honeybees?

Every beekeeper wants to have the very best types of honeybees for to fill their hives. But, how do you know what to choose? With several options to consider, new beekeepers are often left confused over what to order. Your choices will be somewhat limited due to availability. But the best way to decide is to learn a bit about each kind of bee and go from there.

In making this important beekeeping decision, there are several factors to consider. You want hives that are productive and easy to care for that's a certainty.

Seriously, who would want to invest time and money in a bee that was known as a poor producer.

Desirable Honeybee Traits

These are the most desirable traits when choosing bees.

- hardy - healthy
- productive
- temperament

Not every race or breed of bee is equally able to withstand certain diseases. While any hive may succumb to disease some will be harder than others.

Your climate may play a role in your decision as well. Honeybees can live in a wide range of environmental conditions, but some are better suited for very cold regions.

What about productivity. All bees are known to be industrious little insects. Yet, a beekeeper hoping to produce honey wants hives of bees known to produce enough honey to share.

Does temperament in a bee colony matter? You - betcha. While there are some beekeepers who have an affinity for feisty attitudes in their hives, most beekeepers hope for colonies that are less defensive and easy to manage.

It may be difficult to find the perfect kind of honeybee that meets all your desires. You must think about the factors that are most important to you as a beekeeper. And the availability of bees to purchase will play a role in what you ultimately end up with.

cont.



BUZZ ART GALLERY

Magical Bees and Flowers:

Wild Pink Roses and Bee Print by
Claire Murthy

Based on an Original Painting
10x14" Gouache





THE BEE

by Emily Dickinson

Like trains of cars on tracks of
plush

I hear the level bee:

A jar across the flowers goes,
Their velvet masonry

Withstands until the sweet
assault

Their chivalry consumes,
While he, victorious, tilts away
To vanquish other blooms.

His feet are shod with gauze,
His helmet is of gold;
His breast, a single onyx
With chrysopease, inlaid.

His labor is a chant,
His idleness a tune;
Oh, for a bee's experience
Of clovers and of noon!

How Many Types of Honeybees are There?

Inside a normal honeybee colony, you find 3 kinds of bees. A queen, thousands of workers, and drones (during the warm months) can be found living in a hive.

However, today we are not referring to the individuals found in every hive. Rather, we are referring to bee species and specifically bee races and mixes.

Honeybee Species

How many honeybee species are there? At least seven species of honeybees are found world-wide with many subspecies. You may find different information for this figure as researchers often argue about which ones are which.

"Honeybees are not native to the United States. They were originally brought over by colonists coming to the new country."

We only have one honeybee species in the United States. *Apis mellifera* (or the **European Honeybee** - also called the **Western HoneyBee**) is the only species that lives here.

The first bee brought to American were **German Black Honeybees**.



You will hear about different types of honeybees to buy or order; all belong to the *Apis mellifera* species.



Interestingly, these different races of honeybees - also called breeds, hybrids or strains can interbreed.

An easy way to understand this idea: a dog and a cat are two distinctly different "species" - they cannot interbreed. But 2 breeds of dogs (Lab and a Poodle) can mate and produce offspring.



APIARY in the NEIGHBORHOOD

This topic is for CVBA members to show off their apiaries.

Submit a digital image of your apiary with a short description and we will publish it here.



Bee Races Can Interbreed

Researchers often crossbreed two or more different races of honeybees. In fact, that is how some the most popular varieties came into existence.

Breeders are always trying to develop a better bee. Perhaps, they hope to combine the gentle temperament of one with the productivity of another. They also breed for varroa mite resistance, disease resistance and ability to survive in severe weather conditions.



Commonly, Italian honeybees are mixed with Carniolans giving us an Italian-Carni mix. I have had these in my hives several times and they are a good mix of genetics. Most beekeepers will not have pure bred bees. They have a colony with mixed genetics. The label may say Italian, Carniolan, Russian etc., but the fact is that pure strains are hard to come by and very expensive. Truthfully, this may be a blessing because quite often in nature - the pure-bred animal is not the most healthy. A mix of genetics may be a blessing in your apiary.

Commercially Sold Bee Packages – a Genetic Mix

Most of the bee packages sold, as well as nuc colonies are a genetic mix. This is because the queens are open mated, they mate with any drones in the area. While the offspring may be predominately one race, their genetics are mixed. This is because of the way the honeybee reproduces. Natural mating takes place in flight. The queen mates with many different drones from other hives.

Which type of honeybees is best for a beginner?

This is a common question asked by new beekeepers. Especially those searching for a bee that is easy to manage.

For a new beekeeper, a calm non defensive hive is desirable. Any type of honeybee will sting when they feel threatened. But some breeds have a tendency to be more docile than others.

Large package suppliers know that their packages will end up in the hands of a lot of new beekeepers. They tend to breed for a degree of calmness and **Italians** are often included in this genetic mix.

Which is the best breed of honeybee in the world?

This is one of those beekeeping questions that beekeepers love to argue about. But let's not argue - let's be friends. And besides, no one can prove their point for a certainty. Each race of bee has admirable characteristics and some that may not be as well suited to your backyard hive.

For instance, some beekeepers have reported good mite control with **Africanized Honeybees**.



However, having a hive of these highly defensive and dangerous bees (also called Killer Bees) in your backyard is not a good idea for most people.

Perhaps there is no best honeybee for everyone. But, by comparing qualities of different races, you can choose the best type to try in your hive in the region where you live.



BEE INSIGHTS

cont.

Races of Honeybees in North America

We often call our local bees a wonderful mix of mutts. A little of this and a little of that is a good way to describe the genetic makeup.

They are a combination of different races and bee hybrid genetics that are present in your area. Yet, any bee can have a concentration of genetic material and qualities from one specific type of honeybee - so this is where must we begin.

Italian Honeybee - *Apis mellifera ligustica*

The scientific name of a honeybee consists of the species name followed by the race. For Italians, the proper name is "*Apis mellifera ligustica*". The last word - defines our bee as Italian.

The **Italian honeybee** is the most common race kept in managed hives. They are known for creating large populations and being good honey producers.

Italians are often golden in color, but you can't rely on color to identify. We do enjoy looking at bee images and bee color gives us a glimpse into their possible genetic background.

Most Italian workers will be golden with various shades of black stripes. And Italian Queens are often a shade darker than the workers.

Italian Characteristics

Italian bees originated in Italy and were brought to the US in the mid 1800's.

They are very adaptable to various climates but do not do best in tropical settings.

Having a mild temperament, Italians have earned a favored place in beekeeping culture.

A prolific bee, Italians tend to grow into large colonies and are good workers.

They are not as prone to swarming as some of the darker bees and tend to produce beautiful white cappings on finished honeycomb.

However, Italian bees are not without challenges.

Their large winter populations cause problems if food reserves are low. If you live in a region with long winters, you want to be extra careful with winter food stores.

A large Italian colony without proper food stores faces starvation. The risk is greatest in late Winter/early spring as the colony begins raising young.

They are also robbers (all bees are) and prone to drifting to other colonies. Some strains of Italians are more swarmy during the productive season.

Italians have not shown a marked resistance to disease and pests. It is hoped that other types of honeybees can be breed into the Italian line to improve varroa mite resistance. Good robbing prevention practices and equalizing colony strength are useful management techniques.



cont.



BEE INSIGHTS

cont.

Italians are a good choice for beginners.

No type or race of honeybee is perfect.

But these bees have been a favorite of beekeepers for many years. The Italian bee has a lot of good characteristics that make them easier for beginning beekeepers to work with and learn from.

Carniolan Honeybee – *Apis mellifera carnica*

Carniolan bees are very popular in some beekeeping circles. They are a darker bee from the Yugoslavia region. Although, I prefer Italians, Carniolan "Carnis" are my second favorite.

Because different races can inter-breed, I have used Carniolan Queens in my Italian hives in the past! This has become a common practice by package breeders too.

Carniolan Characteristics

The term Carniolan is often shortened to "carnis." This sub species of bee developed in regions of Slovenia and the northern Balkans.

A darker race of bee, a typical Carniolan honeybee will be a darkish grey with bright dark bands.

They have a calm, gentle temperament and are easy to manage. A good race of bee to keep in populated areas where aggressive behavior could be a problem. Coming from a wet, cold region, Carniolans are more likely to forage on cool, wet days.

This is a big advantage if you live in a cool damp climate.

Carnis over-winter with a smaller population than Italians.

This gives a well-resourced colony a better chance of winter survival.

Carniolans do a good job of adjusting the number of workers in the colony to match available nectar resources. And they build population quickly when natural nectar becomes available.

However, if you live in an area that has early nectar flows, this can be a problem.

Will the colony build up to a large work force in time for the honey flow?

Carniolan bees are more prone to swarming once the nectar flow hits. You may have to watch them closely to make sure they have enough space.

Because they are darker, finding your queen in the hive can be more challenging - perhaps buying marked queens would be a good idea. If you do receive an unmarked queen - that's okay. It is rather easy to mark your own queen with a little practice.



cont.



BEE INSIGHTS

cont.



Caucasian- (*Apis mellifera caucasica*)

Caucasian bees are grey to brown in color.

They originate from the Caucasus region near the Caspian Sea. They are not as readily available as the other types of honeybees.

Caucasians are generally not as productive as Italians.

But coming from a cold region, they will forage on colder days than Italians.

Caucasian Characteristics

Caucasians have a longer tongue than the other types of honeybees. This makes it possible for them to extract nectar from deeper blossoms. They are considered by many to be the gentlest race. However, they make a lot of propolis.

Propolis (bee glue) is used to seal cracks in the hive.

But sticky propolis also makes hive inspections difficult. I have one colony that must have some Caucasian genetics because it is "sticky inside there".

Caucasians have some resistance to European Foul Brood. However, they show a higher susceptibility to Nosema. Finding true Caucasians is difficult unless you are lucky enough to live in a region with Caucasian breeders.

Bee Breeding for Special Characteristics

Throughout the years, bee researchers have purposely crossed bred honeybees from different races or even different parts of the world. Though these are not distinct races - the beekeeping community often recognizes them as such.



Russian Honeybees

Russian bees were imported into the US from the Primorsky region of Russia.

They are a strain of *Apis mellifera* - and not a separate race of bee.

Usually black or dark brown in color, Russians are well suited for colder weather and show some mite resistance. (But not enough to forego monitoring and treatment!)

Imported into this county in 1997, researchers hoped to use them to breed more mite resistance bees. Bee breeders worked for several years on this program.

Some success was achieved but not to the extent hoped for.

Russian Characteristics

Even though they show some resistance, most of the Russians are not able to handle varroa without beekeeper intervention.

Like the Carniolans, Russian colonies overwinter with a smaller population.

They are slower to build up in the spring, waiting for good nectar availability.

cont.



Once natural nectar is available, they will explode in population. This tendency causes excessive swarming unless the beekeeper is observant.

Some beekeepers report that Russian colonies also tend to be a bit fussy and defensive. As with other bees, this characteristic becomes more likely when the colony is allowed to requeen itself.



Buckfast Honeybees

Buckfast bees are a mix of several different races and strains of bee. They were very popular in the beekeeping community in the past.

Today's Buckfast Bees are descended from a line of bees developed by Brother Adam. He was a monk at Buckfast Abby in England. (Brother Adam wished to create a new bee with all the best characteristics.)

Buckfast Characteristics

They are good honey producers, and their population builds quickly in the Spring. However, they are less prone to swarming than other types of honeybees.

Buckfast Bees show a resistance to tracheal mites. While pure breed Buckfast tend to be gentle, if allowed to re-queen themselves-the offspring can be aggressive.

This trait has caused them to fall out of favor with some beekeepers, so it is not easy to find them for sale.

What Kind of Bees do I Have?

Unless you have purchased breeder queens from a special breeder - or you live in a secluded region - you most likely have "mutt bees".

Most of us do, even when we purchase queens (or a whole colony) from a certain bloodline, the colony will eventually replace the queen. And, once again we will have a mixed bloodline.

And maybe that's okay. Diversity in genetic material can be a good thing in most life forms - why would bees be different?

The honeybee races mentioned in this article are the most common. And all of these can be inter-bred to create hybrids. Because most of the bees sold have queens that are open mated, chances are you will get a mix.

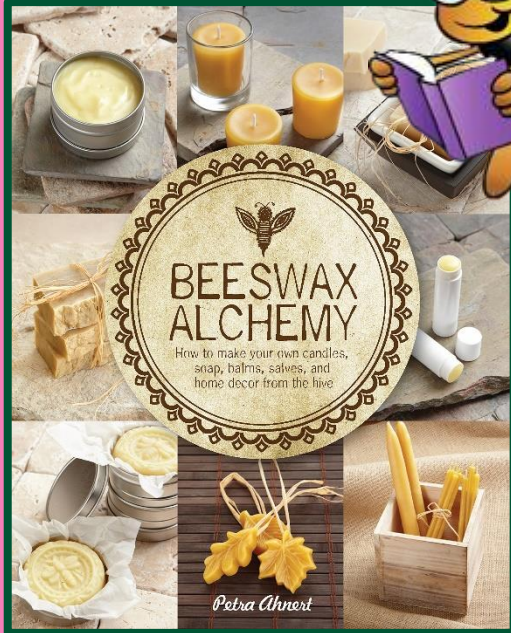
We are still looking for the perfect type of honeybee. It produces a lot of honey, has a gentle temperament, is resistant to pest and disease and doesn't swarm unless we want it to. Let me know if you find some - you are willing to share, right?

Charlotte Anderson

Master Beekeeper, Charlotte Anderson shares her love of all things honeybee. She helps others become better beekeepers and teaches new beekeepers how to get started. Her mission is spreading awareness of the importance of honeybees.

She is a former Beekeeper of the Year in South Carolina.





BEESWAX ALCHEMY: HOW TO MAKE YOUR OWN SOAP, CANDLES, BALMS, CREAMS, AND SALVES FROM THE HIVE

by [Petro Ahnert](#) (author)

An introduction details the different ways in which beeswax has been used throughout history, as well as the products that contain it today. You'll also find an explanation of the different types of beeswax, as well as insider tips on working with beeswax, followed by step-by-step instructions for making candles, balms, salves, creams, scrubs, soaps, ornaments, art, and more out of beeswax (either your own or store-bought). Color photos illustrate the processes and show finished results throughout.

Mexican Honey-Lime Grilled Chicken

by: [Chris Scheuer](#)

If you enjoy Southwestern flavors, you're going to LOVE this Mexican Honey-Lime Grilled Chicken. It's delicious on its own, but it's also wonderful in quesadillas, sandwiches, wraps, salads, or pizzas.

INGREDIENTS:

- 3 pounds boneless skinless chicken thighs (trim off most of the fat)

For the marinade/basting sauce:

- 2 tablespoons extra virgin olive oil
- **3 tablespoons honey**
- $\frac{1}{4}$ cup fresh lime juice
- 1 teaspoon finely grated fresh ginger
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 teaspoon dry oregano
- 3 medium cloves garlic finely minced
- 1 teaspoon kosher salt

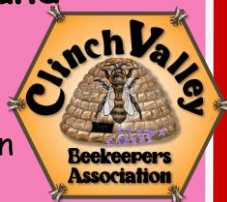


DIRECTION

1. Combine all marinade ingredients in a saucepan and stir well.
2. Transfer 3 tablespoons of marinade to a zippered bag and add chicken. Massage bag well to coat all chicken pieces. Marinate for at least 30 minutes and up to 12 hours.
3. Heat remaining marinade over medium heat till mixture comes to a boil. Continue to cook (watch carefully so that mixture does not overflow pan) until syrupy and reduced to one-half original volume, about 1-2 minutes. Set aside to cool.
4. If cooking on an outside grill, preheat the grill to medium-high. When hot, add chicken and sprinkle lightly with kosher salt and freshly ground black pepper.
5. Cook for about 12-15 minutes, turning frequently and basting with the reduced sauce until golden, slightly charred in places and internal temperature reaches 160°.
6. To cook inside, heat oil in a large sauté pan till almost smoking. Add chicken and sprinkle lightly with kosher salt and freshly ground black pepper.
7. Cook for about 10 minutes, turning frequently, until golden, slightly charred in places and internal temperature reaches 160°. Brush frequently with the reduced sauce while cooking. (Don't overcrowd the thighs in the pan or they will simmer instead of sautéing. Make in 2 batches if necessary.
10. Tent chicken with foil and allow to rest for 5 minutes before serving.



CVBA BOARD MEMBERS and OFFICERS



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Bobbi Smith
865-360-7373

Secretary

Sherri Hudson
423-921-3140

Treasurer

Lynda Eskola
423-733-2017



KIDS' CORNER

Bees and Beekeeping for Kids

The Ranger Zak Show

Have you ever wondered how to raise bees in your backyard? Well, you are about to find out! Today we explore the interesting world inside a beehive and how bees make honey.

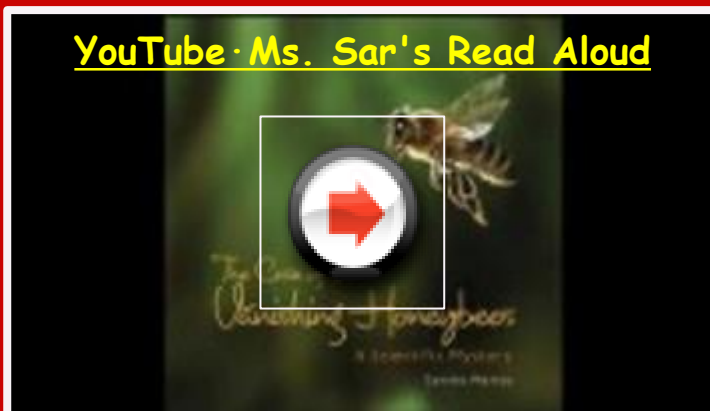


"The Case of the Vanishing Honeybees"

A Scientific Mystery

Sandra Markle's Science Discoveries

YouTube · Ms. Sar's Read Aloud



The Case of the Vanishing Honeybees
A Scientific Mystery
by Sandra Markle (author)
Library Binding



CVBA ADDRESSES

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BEE INSPECTORS for CVBA MEMBORS

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When they find their honey