

April 2026

Please join us for our April meeting of the Lexington County Beekeepers Association.



We're excited to welcome Luther Lown, a local Midlands beekeeper, small business owner, and hands-on craftsman with a passion for turning hive products into practical, everyday items. Through his real-world experience, Luther has developed creative ways to make the most out of bees and beeswax—and he's bringing that knowledge to share with us! 🍯🐝

Whether you're a beginner or experienced beekeeper, this is a great opportunity to pick up new skills, ask questions, and connect with fellow bee enthusiasts. Come learn, share, and get inspired—you might leave with some sweet new ideas (and projects)! 🍯✨

RSVP

Sunday, April 19, 2026
2:30 PM

Pelion Senior Center
210 Pine St
Pelion, SC 29123

We hope to see you there!



Now accepting **2026 Dues!**
Our yearly membership runs January through December.
Please click on this link below to learn more!

[Purchase Membership Here](#)

Upcoming Events:

- **April LCBA Meeting** - April 19, 2026, 2:30 PM at Pelion Senior Center
 - **LCBA Table at Horse Sense Spring Fling Craft Event** - April 25, 2026, 10 AM -3 PM
 - **May LCBA Meeting** - May 17, 2026, 2:30 PM at Lexington County Library
 - **Lexington County Ag & Art Tour** - May 30, 2026 at Locklair Farm Supply and Fire Barrel Farm
 - **SCBA 2026 Summer Conference** - July 16-18, 2026
When registering, type out "Lexington County Beekeepers".
-

April's Bless Your Hive Honeycomb Kitchen:



Springtime Roasted Heirloom Potato Salad

INGREDIENTS

For Honey Mustard Vinaigrette:

- 2/3 cup - olive oil
- 1/3 cup - white balsamic vinegar
- 3 T - honey
- 3 T - dijon mustard
- 1 T - fresh rosemary, minced
- 3 cloves - garlic, minced
- 1/2 tsp. each - kosher salt and freshly ground pepper

For Salad:

- 1 1/2 lbs. - small heirloom potatoes, washed and cut in half
- 1 lb. - asparagus, washed and trimmed, cut into 2" pieces
- 1 small head - radicchio, trimmed and cut in quarters
- 6 - eggs, soft boiled (directions below)
- kosher salt and freshly ground pepper to taste

DIRECTIONS

- Preheat oven to 425°F; lightly oil 2 sheet pans.
- Combine all the Honey Mustard Vinaigrette ingredients in a glass jar and shake vigorously until well combined.
- Toss the potatoes in 1/4 cup of the vinaigrette and spread them over a sheet pan, be sure to leave some room between the potatoes. Roast the potatoes for 10-12 minutes.
- Next toss the asparagus in 2 T of the vinaigrette and place on a 2nd sheet pan, roast for 6 minutes. Add the radicchio quarters to the pan with the asparagus and roast for an additional 2 minutes. Remove both of the pans from the oven and in a large bowl, toss the potatoes, asparagus and radicchio with the remaining vinaigrette, set aside.
- In a medium pot bring 2 qt. water to a boil, add the eggs and lower the heat to a simmer for 6 minutes. Immediately remove the eggs to a bowl of

cold water and let them cool for a few minutes. Gently peel the eggs and set aside.

- Spoon the potato mixture onto a serving platter and cut the eggs in half, placing around the platter. Sprinkle the whole dish with salt and pepper and serve room temperature.

TIP

Serve this salad with grilled chicken or fish for a complete meal.

Brought to you by the National Honey Board.

[Check out our website](#) 

This email was created with Wix. [Discover More](#)