

# February 2026

## Africa Beekeeping & Friendship Trip Presentation

📅 Date: Sunday, February 15, 2026

🕒 Time: 2:30 PM

📍 Location: 5440 Augusta Rd,  
Lexington, SC 29072



We're buzzing with excitement to welcome Pastor Mark Hardenbrook of Sardis Baptist Church in Swansea, SC! With 15 years of beekeeping experience, Mark brings both wisdom from the hive and a heart for people. 🐝

He'll share the incredible story of a Beekeeping/Friendship Trip to Malawi — a journey filled with purpose, partnership, and plenty of honey!

From hive tools to heart connections, Mark will take us across the globe through powerful photos, meaningful stories, and lessons learned along the way. You'll hear how VIP and American beekeepers worked alongside Malawian villages, teaching families how to harvest honey and build sustainable income by selling it at local markets. 🍯 ✨

Bees changing lives... across continents. How cool is that?

Come ready to learn, be inspired, and see how a little honey can make a big difference! 🌍 🐝

RSVP

# MEMBERSHIP



Now accepting **2026 Dues!** Our yearly membership runs January through December.

Please click on this link below to learn more!

[Purchase Membership here](#)

Order Bee Packages and other Store items below:

- 2026 Package Bees: **\$125**  
Limited quantity, March delivery
- 2026 Nuc's: **\$175** April delivery

[Purchase here](#)

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Bee Planning for February: [SCBA Beekeepers Calendar for 2026](#)

SCBA [2026 Spring Conference](https://scstatebeekeepers.com/spring-2026-conference/) - Join us and wear your LCBA T-shirt.

Remember, when registering, please type out "Lexington County Beekeepers". You can still register below and attend!

<https://scstatebeekeepers.com/spring-2026-conference/>



Congratulations to **Kelly Reid!!!** Kelly is a new member with Lexington County Beekeeper's Association and just completed the 2026 LCBA New Beekeeper's Class and won a free ticket to the SCBA Spring conference in Florence, SC!

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## *February's Bless Your Hive Honeycomb Kitchen:*

### **Baked Boursin Cheese with Hot Honey**

Baked boursin cheese with a crispy crumb exterior, drizzled with hot honey and fresh rosemary. Great as an appetizer! You can also substitute with Goat Cheese or Cream Cheese!

#### **Ingredients**

- 5.2 ounce boursin cheese, any flavor
  - 2 tablespoons flour
    - 1 egg
  - 1/4 cup Panko bread crumbs
- fresh ground salt & pepper, to taste
- hot honey (recipe linked below)
- 1/2 tablespoon fresh rosemary, chopped

#### **Instructions**

1. Preheat oven to 400°F. Line baking sheet with parchment paper.
2. In three separate bowls, place your flour, egg, and panko bread crumbs.
3. Beat the egg lightly with a fork.
4. Add a bit of fresh ground salt & pepper to panko crumbs and stir to mix.
5. Roll the boursin cheese in the flour, completely coating all sides.
6. Next roll the cheese into the beaten egg, coating all sides again.
7. Finally, roll the cheese in the panko bread crumbs, coating all sides.
8. Place cheese on parchment lined baking sheet.
9. Bake for 15-20 minutes, until golden brown.
10. Drizzle with hot honey and rosemary.
11. Serve with crackers, bagel chips.



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