

May 2026 Newsletter

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



Join Pamela Robinson on May 17 to explore the harmony between bees, blooms, and the simple wisdom of "let bees be bees."

Mark you calendars beekeepers! Discover how honeybees transform your garden into a thriving, connected ecosystem.

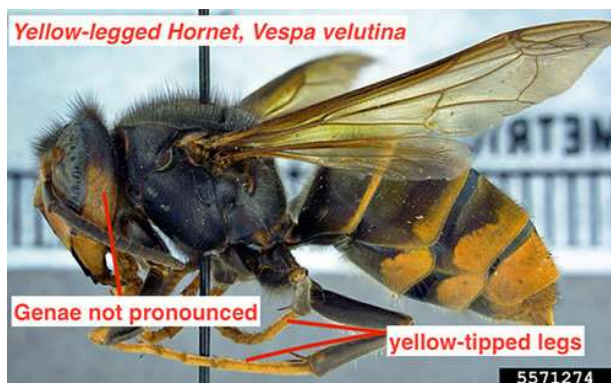
Pamela DeFanti Robinson, J.D., has been a beekeeper for just a few years. Prior to her retirement from USC Law, she was the Director of the USC School of Law Pro Bono Program for 35 years. She received a BA from Clemson University and a JD from the University of South Carolina School of Law.

RSVP

Sunday, May 17
2:30 PM
210 Pine St, Pelion, SC 29123

We hope to see you there!

Yellow-legged Hornet Surveillance



Clemson University is continuing their efforts in tracking the presence of yellow-legged hornets in South Carolina. These invasive insects have been found in several counties in South Carolina and the surveillance teams need our help to track and remove these honeybee killers! For more information about these pests and what you can do to help, please check out the link below.

For more information



Now accepting **2026 Dues!**

Our yearly membership runs January through December.

Please click on this link below to learn more!

Upcoming events:

- **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 (if you are interested in volunteering for this event, please email us at lexingtoncountybeekeepers@gmail.com)
 - **[SCBA 2026 Summer Conference](#)** - July 16-18, 2026
When registering, type out "Lexington County Beekeepers".
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May's Bless Your Hive Honeycomb Kitchen:



Sheet-Pan Soy-Ginger Salmon with Veggies

Ingredients

- 1/2 cup thinly sliced green onions, divided
- 1/3 cup reduced-sodium soy sauce
- 1/4 cup packed brown sugar
- 1/4 cup honey
- 2 tablespoons sesame seeds, divided
- 2 tablespoons rice vinegar
- 3 garlic cloves, chopped
- 1 tablespoon sesame oil
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon minced fresh gingerroot
- 1 salmon fillet (2 pounds)
- 4 cups fresh broccoli florets
- 3 medium zucchini, halved lengthwise and cut into 1/2-inch slices (about 4 cups)
- 1/4 cup olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Hot cooked rice, optional

Directions

1. In a large bowl, whisk 1/4 cup green onion, soy sauce, brown sugar, honey, 1 tablespoon sesame seeds, vinegar, garlic, sesame oil, pepper flakes and ginger until blended. Pour 1/2 cup marinade into a shallow dish. Add salmon; turn to coat. Refrigerate, covered, 2-3 hours. Cover and refrigerate remaining marinade.
2. Preheat oven to 400°. Drain salmon, discarding marinade in dish. Place salmon on a greased rimmed baking sheet. Toss broccoli and zucchini with oil, salt and pepper; arrange in a single layer around salmon. Bake until salmon just begins to flake easily with a fork and vegetables are crisp-tender, 20-25 minutes.
3. Meanwhile, transfer reserved marinade to a small saucepan. Bring to a boil; cook until liquid is reduced by half, 10-12 minutes. Serve salmon and vegetables with sauce and, if desired, rice. Top with remaining 1/4 cup green onions and 1 tablespoon sesame seeds.

This month's recipe is brought to you by [Taste of Home](#)

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