

WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

WCABA JULY 2004 NEWSLETTER

DATE: Tuesday, July 27, 2004
TIME: 7:00-Basic Beekeepers; 8:00-General Meeting/Program
PLACE: 205 Main Street, Community Center in Round Rock
PROGRAM: Comb Honey Production, by Randy Oakley
HOSTS: **Stephanie Leatherwood and Sheila S. Wray**

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If you missed John Howe's slide presentation on swarms he has removed, you can still see the pictures he has taken of these exploits. He has compiled these pictures in a binder and is donating it to our WCABA library. After looking at the various "hives" he removed, it's quite understandable that several kinds of tools are necessary for removing swarms from structures.

Have you ever thought you would like to get involved in producing comb honey but just didn't know how to begin? The program this month will be on comb honey production, with Randy Oakley explaining procedures and equipment necessary to produce comb honey. From time to time we have had customers ask if we had comb honey for sale. This can be a very good commodity, highly prized by honey connoisseurs.

For Basic Beekeeping discussion, Jimmie Oakley says, "The beginning beekeepers will deal with current experiences in extracting our honey, especially getting it ripe enough." Jimmie will bring his spectrometer to show how to test for moisture content in the honey. Anyone who wants to bring a sample of honey can have it tested. Moisture content may be a problem this year due to the extended rainy spells we have had in this area.

The extracting equipment is being kept rather busy lately. If you want to use the club's extracting equipment, call or e-mail us, Robert or Mary Bost, to reserve a date for using it. We ask members to use it and return it, clean, in three days. If there is a problem (inclement weather, etc.) please call to see if someone else is signed up to use it and, if so, see if a suitable arrangement can be made for keeping it longer.

While you are extracting, remember to save some of your honey for our Tasters' Choice at the August meeting as well as a two-pound jar to send to the State Fair in Dallas.



Also, we hope you will want to donate some of your honey to be sold at our fund raiser, Wesley Fest, the first weekend of November.

Congratulations to our long-time Kansas member, Orion Lewis, on his marriage to Ms. Mary Maughn on July 17. Orion is my brother, and Robert and I traveled to Lenexa, Kansas, for the wedding. If you tried to call us between the 15th-19th and didn't get an answer, now you know the reason. The newsletter will be posted as soon as we get back.

Nial and Darla Chase brought Susan and Troy Gibson as guests to our last meeting. We always welcome guests and hope they may get interested in learning about beekeeping. Remember, starting in July each year, NEW members may join WCABA for half price--\$5.00. That's a bargain, so invite any of your friends or neighbors who have indicated an interest in beekeeping. If they get "hooked" and decide to be a beekeeper, our yearly rate is only \$10.00, for which they will receive the monthly newsletter, be eligible to use the club extracting equipment, and will get to associate with some of the nicest folks you would find anywhere (at least, we think so).

This items has just been received from Jimmie Oakley. He says, "A press release from the National Honey Board in Longmont, Colorado, has announced the new officers and executive committee members following their June 26th annual meeting in Washington D.C. Our own Clint Walker III of Rogers, Texas was elected Secretary/Treasurer of the NHB. He will serve along with newly elected Chairman, Lee Henie of Hillboro, WI and Vice Chairman Bob Coyle of Bellevue, WA.

"The National Honey Board is an industry-funded research and promotion board designed to increase the demand for honey and honey products in the marketplace. Seven honey producers representing different regions of the United States, two honey handlers, two importers and one representative from a honey cooperative are nominated by the industry and appointed by the Secretary of Agriculture to serve on the Board for a four year term.

"Visit <http://nhb.org/info-pub/board/bdir.html>. for additional biographical information on all of the current NHB members."

Door prize donations last month were made by Jeann Schmidt, Jacque McBride, and Harold Kind. Lucky winners were Jill Robbins, bee welcome sign; Katelyn Heisch, bee candles; and Darla Chase, honey lanolin soap from Germany.

The following bit of research information was reported in the July/August AARP magazine: "Candy may be dandy, but honey boosts body levels of disease-fighting antioxidants. Researchers at the University of California, Davis, recently found that adding four tablespoons of honey to subjects' daily diets increased their blood levels of phenolics—natural antioxidant compounds that squelch the cell-damaging action of unstable free-radical molecules. For the best boost, suggests study author Heidrun Gross, Ph.D., choose dark honey such as buckwheat; its deeper color indicates a higher antioxidant content."

The July '04 *Bee Culture* magazine has an article, "Texas Court Rules" which reports a judge's decision that a beekeeper has a duty to warn of the dangers associated with bee stings. In a case in which

one beekeeper in the Rio Grande Valley was buying some hives from another beekeeper, a man was hired to assist in moving the hives. In the course of the move, this man, Santos Flores, became nauseated with the need to relieve himself. In a few minutes he was yelling and staggering. The beekeepers recognized the symptoms of anaphylactic shock and called for an ambulance but the man died before help could reach the site. The victim's family sued and the case eventually went to the appellate court, which ruled that the defendants knew about the peril, and that even providing a bee suit was not sufficient to protect them from responsibility.

The writer of the article, Joseph J. Devanney, is also an attorney, and he warns "For the vast majority of bee owners who either know or can be reasonably imputed to know about the danger of bee stings, this case presents a warning. Any employee, customer, visitor or other person who may have contact with bees should be clearly told in advance about the dangers of bee stings and the possible failure of protective bee suits...The bottom line for all bee owners is "be careful".

Editorial note: Besides warning of possible allergic reaction, a beekeeper can keep readily available a temporary help such as an epinephrine syringe or even an anti-histamine pill such as Benadryl. Our doctor suggested that we carry the epinephrine with us whenever we went out to an outyard and if we noticed a swelling of the tongue and difficult breathing following bee stings, plunge the syringe needle into the thigh through the bee suit and get to a doctor as soon as possible. If the trip takes longer than 20 minutes, administer the second dose of epinephrine which these syringes contain. Even if not allergic, multiple bee sting pain can be alleviated by taking two Benadryl tablets: I did, and it helped.

I like zucchini bread and carrot cake, so I clipped the following recipe from an old magazine.

Carrot and Zucchini Bars

1 ½ C. all-purpose flour ¾ C. packed brown sugar 1 tsp. baking powder ¼ tsp. soda
½ tsp. ground ginger In a large mixing bowl combine the above ingredients.

In another large mixing bowl, stir these ingredients together:

2 slightly beaten eggs 1 ½ C. shredded carrot 1 C. shredded zucchini ½ C. raisins
½ C. walnuts ½ C. cooking oil ¼ C. honey 1 tsp. vanilla Add carrot mixture to
flour mixture, stirring just till combined. Spread batter in an ungreased 13x9x2-inch baking pan.
Bake in a 350 degree oven about 25 minutes or till a toothpick inserted in the center comes out
clean. Cool on wire rack. Frost with Citrus Cream Cheese Frosting. Store, covered, in the
refrigerator. Cut into 36 bars.

Citrus Cream Cheese Frosting

In a small mixing bowl beat one 8-oz. tub *light cream cheese product*, ½ C sifted *powdered sugar*,
2 tbsp. *orange juice*, and 1 tbsp. finely shredded *lemon peel* or *orange peel* with an electric mixer
on medium speed till fluffy. Makes about 1 ½ cups. Spread on baked bars before they are cut.

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