

# WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

## WCABA JULY 2006 NEWSLETTER

DATE: Tuesday, July 25, 2006  
TIME: Beekeeping 101 – 7:00 p.m.; Gen. Meeting/Program – 8:00  
PLACE: Allen Baca Senior Ctr, 301 W. Bagdad, Bldg. 2 Rm. 2 , Round Rock  
PROGRAM : Beginners - Firing Up Your Smoker & Harvesting Your Honey  
Main - New Extractor, Using the Club's Extracting Equipment.  
HOSTS: **Kim Arnett, Randy Oakley and family**

### **PRESIDENT**

Frank Hunt  
512/478-8905  
[Huuntt@aol.com](mailto:Huuntt@aol.com)

1 st. V.P.

### **MEMBERSHIP**

Jeann Schmidt  
512/869-4107  
[jfwschmidt@msn.com](mailto:jfwschmidt@msn.com)

2 nd. V.P.

### **PROGRAM**

Jimmie Oakley  
512/388-3630  
[jloakley@juno.com](mailto:jloakley@juno.com)

3 rd. V.P.

### **NEWSLETTER**

Mary Bost  
512/863-3656  
[bostbees@juno.com](mailto:bostbees@juno.com)

### **SECRETARY**

Barbara Hunt  
512/478-8905  
[Huuntt@aol.com](mailto:Huuntt@aol.com)

### **TREASURER**

Harold Kind  
512/246-8455  
[hkind@sbcglobal.net](mailto:hkind@sbcglobal.net)

### **HISTORIAN**

Kim Arnet  
512/763-1197  
[quantaia@yahoo.com](mailto:quantaia@yahoo.com)

What fun we had at the WCABA Picnic in San Gabriel Park in Georgetown! The weather cleared after the rainy morning, the sun came out fresh and beautiful, and everyone was in a relaxed and jovial mood. Several games were planned for healthy competition: pitching hive tools instead of horseshoes; tossing the pollen balls into the cans, and a contest to see who could put the separated parts of a hive together and move it in the fastest time. I heard a variety of conversations about bees, swarms, etc. And, of course, there was plenty of delicious food in the potluck dinner and it's always fun to taste someone else's cooking. Thirty-seven people registered, including our newest member, Jim Guy, and guests Harley Harper and David Abeles' mother-in-law, Isabella who was visiting from Mexico.

Twenty-five people (little and big) took part in the hive tool pitch, nineteen tossing the pollen balls, and sixteen competed in the hive body stacking. Score was kept at each station and the scores were added together to determine the winners. WCABA club tee shirts were given to the winners, Hanna Tutor, Michael Tutor, Caleb Oakley and Amy Oakley. Congratulations to the winners and to all who participated or cheered those who did.

If you know someone who is interested in beekeeping and would like to learn more about it by attending our WCABA meetings and getting the newsletter, tell them membership costs only \$5.00 for the last half of the calendar year. Come see if what we offer is what you would like. We welcome new members anytime!



Are you looking forward to harvesting this year's honey? For those of you who are new at this, Beekeeping 101 will have some helpful tips. Do you know how to make a good fire in your smoker, one that will produce smoke over a long period of time? Do you know what is good fuel for long-lasting smoke? How can you tell whether your honey is ready to be harvested? These and other questions will be discussed Tuesday night. If you are an experienced beekeeper, be ready to share what you know. If you're a novice, be ready to listen and ask questions.



Jimmie has informed me that a brand new extractor has been ordered for the club and should be here in time for the meeting. A presentation is planned utilizing the various pieces of equipment available to our members to extract their honey this year. An outline of hints and pointers covering extracting from start to finish will be available. Remember that one of the major benefits of being a WCABA member is the use of the clubs equipment without charge.

Some of our beekeepers are reporting a moderately good honey harvest, some tell me they didn't take any honey as there wasn't a surplus and they didn't want to deprive their bees. With this hot, dry weather, we need to check our bees more often and be prepared to feed them some sugar water if their honey supply gets too low. Hopefully, we'll get fall rains to bring on autumn flowers this year so the bees can store enough fall honey to overwinter. Also, be sure there is a water supply nearby. Ed Wolfe used to keep a piece of shag carpeting near a water faucet that he left dripping; the bees could take the water without drowning. Whatever the source, the bees need good, fresh water.

If you plan to use the club extracting equipment, please call or e-mail me ASAP so I can put your name on the calendar. It's first come, first served, so the earlier you can notify me, the more likely you can reserve the equipment for the date most convenient for you.

Next month is our annual Ice Cream Social. A pad will be passed around so those of us who would like to bring our favorite flavor of ice cream can sign it. Or perhaps you have a topping you would like to share. Ice cream can be either bought or homemade; of course, the homemade kind always is popular.

The following recipe appeared in a recent Austin American-Statesman newspaper that featured several recipes by chef Angela Shelf Medearis.

### **Honey-Grilled Vegetables**

12 small red potatoes, halved    ¼ C Texas Honey    3 Tbsp. lime juice    1 clove garlic, minced    ½ tsp. salt    1 tsp. dried thyme, crushed    ½ tsp. freshly ground black pepper    2 zucchini, cut into quarters    1 medium eggplant, sliced ¼ inch thick    1 green bell pepper, cut vertically into eighths    1 red bell pepper, cut vertically into eighths    1 large yellow onion, sliced into ½ inch thick pieces

Scrub potatoes to remove any dirt. Prick all over with a fork. Microwave the potatoes on high for 8 to 10 minutes, or until the potatoes are fork tender but firm. Combine the honey, lime, garlic, thyme, salt and pepper in a small bowl and mix well. Brush the vegetables with the honey marinade. Place the vegetables on skewers, if desired.

Lightly oil the grill rack with vegetable oil. Heat the grill until the coals are somewhat gray with ash; the flame should be low. Place the skewered or loose potatoes, zucchini, eggplant, green and red peppers and onion directly on the greased grill. Grill the vegetables for about 10 minutes, brushing them with the honey marinade every few minutes and turning them after 5 minutes. Yield: 8 servings.

How about something cool to drink during these hot summer days? This recipe is from the brochure of 2004 Wisconsin Honey Queen, Angela Fisher.

### Honey Berry Tea Cooler

1 pint fresh raspberries or strawberries (cleaned and stemmed)                      ¼ cup Texas Honey  
1 can (6 oz.) frozen orange juice concentrate    2 cups brewed green tea, cooled

In a blender or food processor, combine strawberries and honey and blend until smooth. Add orange juice concentrate and process until well blended. Stir in cool tea. Serve over ice. Makes 4 servings.

**\* \* \* \* \* Classified Advertisement \* \* \* \* \***

For Sale: 3 live hives, \$25.00 each. Also, miscellaneous hardware (frames w/o foundation and supers for free). Call Julie Hein 512.746.5117



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Phone: 254/983-2891 E-mail: [Walker2bee@aol.com](mailto:Walker2bee@aol.com)

**Williamson County Area  
Beekeepers Association  
4355 County Road 110  
Georgetown, Texas 78626**