

WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

WCABA SEPTEMBER 2006 NEWSLETTER

DATE: Tuesday, September 26, 2006
TIME: 7:00 – 9:00 P.M.
PLACE: Allen Baca Senior Ctr, 301 W. Bagdad, Bldg. 2 Rm. 2 , Round Rock
PROGRAM: Honey Tasting, Honey Judging, Cooking with Honey Demo
HOSTS: **Harold Kind, Buddy Miller Family**

PRESIDENT

Frank Hunt
512/478-8905
Huuntt@aol.com

1 st. V.P.

MEMBERSHIP

Jeann Schmidt
512/869-4107
jfwschmidt@juno.com

2 nd. V.P.

PROGRAM

Jimmie Oakley
512/388-3630
jloakley@juno.com

3 rd. V.P.

NEWSLETTER

Mary Bost
512/863-3656
bostbees@juno.com

SECRETARY

Barbara Hunt
512/478-8905
Huuntt@aol.com

TREASURER

Harold Kind
512/246-8455
haroldkind@cs.com

HISTORIAN

Kim Arnet
512/763-1197
quantaia@yahoo.com

What a great time everyone had at the ice cream social last meeting. Nearly 60 people came, there were 2 full tables of ice cream and toppings to choose from, and it was great getting to see people we hadn't seen in a while. Don and Gayle Atkins demonstrated how to decorate honey bears to make them look like Texas cowboys. We thank them for donating their supplies of bear containers and the cowboy hats and other materials to WCABA. Jimmie Oakley reminded us of important events occurring during the rest of this year. Of special note was the visit of former WCABA president, Dean Futch of Copperas Cove. He presided over our meetings for five years and he and his wife Shirley were active members as long as their health permitted.



' The Old President's Club'

This month's club activity will be another fun time. Members always enjoy getting to taste and compare the various honeys. Bring an unlabeled small jar of honey; it will be received by someone appointed to give it a number, then record your name and number to refer to when the votes are counted. Each taster will get three votes for the honeys he/she likes best. The honey with the most votes wins according to the "Taster's Choice". 1st, 2nd & 3rd place ribbons will be awarded

Don't forget to bring a two-pound queenline jar of honey to be judged. Remember that appearance and taste are two primary factors: no smudges or fingerprints on the jar, your own label (can be your computerized creation), lint free, wax and debris free, no bubbles—you get the idea. All blue ribbon honey will be displayed in the Honey Booth at the Texas State Fair beginning September 29 and when the Fair ends on October 22, the honey will be given to the Happy Hills Home for Boys and Girls in Granbury, Texas.

In addition to the honey tasting and honey judging, the WCABA Honey Queen, Meghan Cantlon, will give a demonstration on cooking with honey. She will prepare a recipe that she likes for our enjoyment and we may all get a taste of her sweet treat. She will appear at the Texas State Fair in October.

Speaking of the State Fair, have you considered going to the Fair and helping in the Honey Booth? Here's a good deal: sign up to assist in the booth by telling fair goers about the wonderful world of bees and honey. Not only will you have fun but by working a half day in the booth, you will have a free pass to get into the fair and the other half of the day to browse the fair grounds. Hours are 10:00 to 2:30 and 2:30 to 7:00. Contact Jimmie for more details on how to sign up.

Another upcoming event we hope you will keep in mind is the TBA Convention, which will be held in Kerrville this year on November 2-5. This is always a great time to hear practical talks, take part in special workshops, and have a fun time with fellow beekeepers from all over Texas. For more information, look in the July/August '06 TBA Journal or ask Jimmie Oakley about registration.

And of course, the Wesley Fest (our scholarship fund raiser event) will be held in Georgetown the first Saturday and Sunday of November. We will need volunteers to work in the booth and donations of honey to sell. If you don't have the honey to spare but want to contribute to this program, money donations will help buy honey at wholesale price and we can then retail it to the public. It would be great if our scholarship youths could donate honey for six honey bears; we can assist them in dressing the bears as cowboys to sell at the honey booth and they would be an added attraction. Sign up at the October meeting.

Several new members joined WCABA last month. We welcome Johnny and Kelly Douglas of San Marcos and the Chase family, Allen, Karyl, Corian, Colter, Alyssa, Amman, Anika, Kathryn, and Irenne from Ft. Hood. Guests were Arnold and Kathy Last and Robert Singleton; we hope they'll come again.

Door prizes last month were donated by Corian Chase, Colter Chase, Nial Chase, the Tutor family and the Exley family. Winners were Cory Chase, Nial Chase, Ana Lerma, Allen Chase, Anna Oakley, Michael Tutor, Damaris Tutor, Caleb Oakley, and Kacey Hordnes.

Tidbits from here and there: An advertisement for a book, Gardening Secrets, says, "Put a spot of honey on your pepper plants when they begin to blossom and you'll have bigger and better peppers." If you try it, let me know how it works.

In a brochure about bee pollen, the following statement is made: "Pollen is the male germ of the plant world. The pollen grains themselves are microscopic, haploid germ cells, each with two nuclei and each capable of affecting fertilization in a plant of its own species. Physically, pollen is a flour-like substance that varies widely in color and flavor depending on the specific floral source. Apricot pollen, for example, is pea-green in color and sweet tasting while dandelion pollen is yellow-orange in color and somewhat bitter. Pollen is the protein source in the bees' diet, while honey supplies their carbohydrate requirements. Honeybee-gathered pollen, or bee pollen, differs from pollen on the flower only in that the bee, in order to

facilitate carrying the pollen back to the hive, packs it into pellets by mixing the dry grains with a tiny bit of honey.”

The cover picture on the September issue of American Bee Journal has a very good illustration of *Varroa* mites inside an uncapped drone larvae cell. The Bee Culture magazine this month also has a very good illustration of what the cells look like when eggs are laid by a laying worker bee after the old queen is no longer in the hive. I'll try to have both magazines on the registration table in case you don't subscribe to either of those publications. Incidentally, membership in WCABA entitles you to a nice discount when subscribing to either magazine. We'll try to have some subscription blanks available in case you need one.

Several years ago, WCABA voted to contribute \$100.00 to Heifer International for bee hives to be given to people in Third World countries or countries ravaged by war. Today I picked up a copy of "World Ark", a Heifer publication, and was interested to read where a group of Heifer beekeepers eager to share their bounty with needy young people, had given honey to some of Poland's school lunch programs. In return, the schoolchildren from one of the villages visited their beekeeping benefactors to plant trees and build friendships. So then the beekeepers built an observation hive to show the students how bees make their honey and also hosted a training session on beekeeping.

Heifer International is again having a "Matching Gift Opportunity"; for every dollar contributed to Heifer, an additional dollar will be donated from this special grant. Wouldn't it be wonderful if WCABA or some of our members donated to such a good cause!

I've been going through papers stacked back for quite a while and found this brochure published by the 1990 American Honey Queen, Vanessa Polley of Tennessee. She had a number of good recipes but the one for Honey Rolls caught my eye.

Honey Rolls

1 C milk ½ C honey ¼ C shortening 1 ½ tsp. salt 1 egg

4 C flour 1 cake compressed or dry granular yeast softened in ¼ cup of lukewarm water

Scald milk, add shortening and honey, cool to lukewarm. Add yeast, salt and 2 cups of flour. Add beaten egg and remaining flour to form a soft dough. Knead lightly until smooth. Let rise twice, then form into rolls. Let rolls rise until light. Bake at 400 degrees F about 20 minutes.

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G.C. WALKER, 8059 E. U.S. HWY 190, Rogers, TX 76569

Phone: 254/983-2891 E-mail: Walker2bee@aol.com

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

