

# WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

## WCABA MARCH, 2008 NEWSLETTER

[WWW.WCABA.ORG](http://WWW.WCABA.ORG)

(for meeting directions see website)

DATE: Tuesday, March 25, 2008  
TIME: 7:00 P.M.-Beekeeping 101; 7:45-Break; 8:00-Gen. Mtg/Program  
PLACE: Allen Baca Senior Ctr, 301W. Bagdad, (Cafeteria Dining Room), Round Rock  
PROGRAM: Wolfe-Bost Scholarship 2007 Recognition & 2008 Presentation  
HOSTS: Mary Bost, Richard Red, Sherry Mouse

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### NEWSLETTER

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We had our best crowd ever turn out to hear Randy Oakley's program last month. He had handouts but not everyone got one, so Bill Hein, our WCABA web master, has added a special header line on the Home Page of our web site that references Randy's presentation and includes a link to his notes. Bill writes, "You will also note that I added a new item to the drop down menu item. Titled "Successful Requeening, Protecting Your Investment," this link will take you to a new page that will be the archive location for Randy's notes. Those of you who missed this informative program or would like to review it can glean much information from these notes.



This month's program will highlight our Ed Wolfe-Robert Bost scholarship program. Last year's recipients, **Noah Hartley, Michael Holman, Matthew Kohn, Michael Tutor, and Evan and Emily Tuuk**, have completed their first year of beekeeping, including all required reports, and will be awarded their Certificate of Completion and ownership of their hive and equipment. Our **WCABA Honey Queen, Meghan Cantlon**, will assist with this program. Our 2008 scholarship recipients will be introduced, given their hive woodware and beekeeping equipment, and our members will then assist them in assembling their hive and frames. This is always an exciting time as we recognize our future beekeepers, so come, lend them your knowledge and encouragement as we welcome these "newbies" and their parents to WCABA.

Orders for queens as well as for packages of bees have been coming in steadily, many of them from first time beekeepers. This is encouraging; we need hobby beekeepers to keep the bee population strong, spread out over the area, and pollinating our fruit trees, vegetable gardens and flowers. We still have room for more orders, but remember: if we reach a total of 100 packages, we will have to decline any further orders, so get your orders in as soon as possible. I will be accepting orders at the meeting; the last acceptable date is March 31. Orders are accepted from WCABA members only and are **not for resale**. Orders for queens are unlimited but should be submitted by the deadline.

Thank you for being so considerate in making separate checks for your dues and your bee order; that makes my job much less complicated. To reiterate, 3# packages of bees which includes a marked queen, are \$70.00 per package; individual queens are \$16.00; if marked, add \$1.00; if clipped, add \$1.00. All bees ordered will be brought to the Bost farm, 4355 C. R. 110, Georgetown 78626 and should be picked up on Saturday, April 19. A map to my farm will be included in this newsletter (bottom page 3). If you have problems, call 512/863-3656 (my phone) or 512/507-3009 (Jimmie's cell phone).

Jimmie Oakley gives a very informative demonstration on introducing a package of bees to its new hive. Although this is primarily for the benefit of the scholarship youths, any adult who feels he/she would like to attend will be welcome. This is usually done about 1:00 the day the bees are delivered.

**We would surely appreciate two or three persons volunteering to help with the distribution of the bees.** Clint Walker does a good job of marking the queen cages but we need someone to coordinate everyone's orders with the right queens: either not marked or clipped, marked, or marked & clipped. If possible, let Jimmie or me know at the meeting or e-mail one of us with your offer to help.

We are happy to welcome the following new members to WCABA: Alisin Genfan, Martindale; Mark Lundy and Lisa Lawrence, Wimberley; Robert Frizzell and Linda Brown, San Marcos; Frank Toussaint ( a former member—welcome back), Manor; Andy Chaudoir, Claire, Caelyn, and Charlie, Austin; Lee and Claire Mealy Holt (Robert and I mentored her when she got her first bees in 1986), Austin; Jerry and Diane Lunow, Wimberley; Wayne and Suzanne Erickson, Hutto; Shannon and Janey Cloe, Troy; Renee Votta, New Braunfels; Mr. and Mrs. Ken Polk, Wimberley; Dwight and Marjann Warren, Kyle; and Therese Kosary, Martindale. We hope these new members will find our beekeepers' organization beneficial, informative, and friendly.

Members who have renewed since last month are Leroy Hampelman, Elmer Goertz, Sharon Hulings, Melissa Medrano and Family (Haven, '05 winner), Rory and Tasha Heisch Family (Katelyn, '04), Karin Cantlon and Meghan ('02 and WCABA Honey Queen), Jim and Sara Reeves (Jolynn '00), Jarrett and Deborah Cravey, Larry Rogers, Stan and Gayle Timmerman, and Robert Yurk. There are still a few of our members who have not renewed; we encourage them to renew their membership dues now.

More hosts are needed for some of our meetings. Let's complete the host sheet at this meeting, please. Spring always brings swarm calls. If you can help retrieve swarms in your area, please sign your name, phone number(s), and the areas you can serve in order for me to give your number to be contacted when an anxious homeowner calls me. We'll pass these sign-up sheets around at the meeting.

Kay Oakley, Jimmie Oakley, and Frank Hunt brought door prize donations to the last meeting. Lucky winners were Frank Toussaint, Lee Holt, James Massaro, Samuel Oakley, Elizabeth and Hannah Oakley, and Frank Hunt.

Randy Oakley, who presented our program last month, has discovered a non-chemical method of controlling varroa mites in his hives on the web site [ScientificBeekeeping.com](http://ScientificBeekeeping.com). Because it may prove of benefit to our members I'll explain further.

Randy Oliver, owner of the mentioned web site, has refined a method for dusting his beehives that takes only 15 seconds per hive. He uses a fine confectioners powered sugar (from bakery or HEB) that is applied by using a wood rimmed movable screen of (strong) steel wire that he places over the top bars of the hive. He smokes the hive, removes the cover, smokes the bees down off the top bars, puts the screen in place, and dumps one cup of powered sugar onto the screen. Using the cup, he spreads to sugar over the cluster area. With a long wooden handled bee brush, he moves the sugar back and forth until it has all 'sifted' through the screen. Removing the screen, he continues to brush the sugar till it has disappeared down into the spaces between the frames, coating the bees as it goes. Mites begin to fall in seconds because the sugar clogs up the mite's feet; they loose their hold and fall through

the screened bottom board. It is non contaminating to the bees or honey. This technique used along with 'drone brood trapping' frames deliver a one-two punch to mite populations. See Mr. Oliver's web site [[www.scientificbeekeeping.com](http://www.scientificbeekeeping.com)] for mathematical model and pictures of how he performs his simple routine.

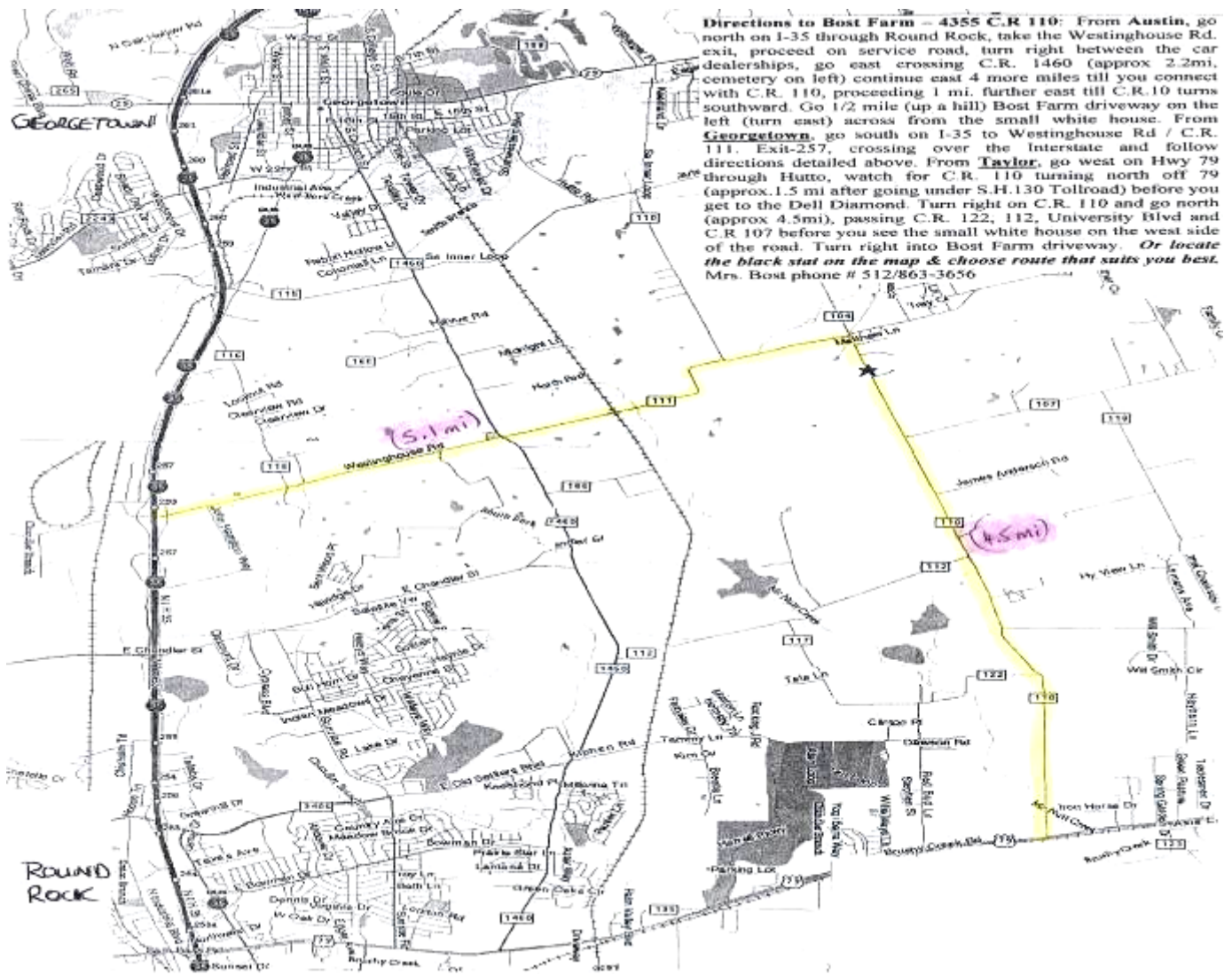
### Honey-Ginger Salmon

6 boneless salmon fillets (5 oz. each)                      ½ C. orange juice                      ¼ C. honey  
 2 Tbsp. fresh cilantro leaves                      2 Tbsp. canola oil                      2 tsp. peeled & grated ginger                      ¼ tsp. salt

Place salmon fillets in 1-gallon-size resealable measure, whisk together rest of remaining ingredients, pour over salmon. Seal bag and refrigerate for 4 to 24 hours. When ready to cook, broil or grill salmon as directed below.

Grilling instructions: Preheat gas grill on medium-high (about 400 degrees) for about 10 minutes. Close grill, cook salmon for 7 minutes. Gently turn, sliding a spatula just above the skin. Place salmon back on top of skin, close lid and cook for 3 to 4 minutes or until salmon begins to flake.

Broiling instructions: Preheat oven to broil. Place salmon fillets (skin side down) on broiler rack. Place in oven about 6 inches from heat. Close oven door, leaving door slightly ajar; broil for 10 to 12 minutes or until salmon begins to flake.



**Bees**

**Queens**

**Honey**

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