

# WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

## WCABA JULY, 2008 NEWSLETTER

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

(for meeting directions see website)

DATE: Tuesday, July 22, 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: **Varroa – Twenty Years and Still a Problem.**  
HOSTS: **Lerma Family and Jones Family**

### **PRESIDENT**

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### **NEWSLETTER**

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### **NOTICE: JULY HAS 5 TUESDAYS—WE MEET ON THE 4<sup>TH</sup> TUESDAY**

We appreciated Suzan Gibson's substituting for David Kohn (who was on a Boy Scout trip with his sons) last month. She gave an excellent program on Integrated Pest Management to the Beekeeping 101 group. Thank you, Suzan.

Jimmie Oakley gave our new members an opportunity to do hands-on extracting of honey with the WCABA equipment for the main program, a new experience for most of them. Five members and the four scholarship recipients tried their hand at extracting. Scholarship recipients Jessica and Juliette Martin-Andice, Joseph Clarkson-Burnet and Caleb Jones-Spicewood were teamed up with our adult members Janet Church-Hutto

Aisha Kessler-Austin, Deryn Davidson-Austin, Bryan Pruett-Georgetown and Stephen Gardipee-Belton to process the nine frames of honey brought in by Jimmie Oakley for the demonstration (see pictures). The dedicated crew squeezed 27 pounds of honey out of frames, part of which was donated to the staff at the Baca Senior Center.



The Baca Center became a honey house for WCABA club's extracting demonstration.

The club extractor is being used quite often now. If you plan to use it soon, contact me at the meeting or call me (512/863-3656) to reserve it for 3 days. Two of our members who live near each other are doing a smart thing: reserving it for back-to-back use, thus cutting down on time and gas spent picking it up and returning it. Perhaps some of us can do the same thing in coming to our bee meetings. If you need to check the membership

roster to see who lives near you, Sally Tutor has a roster at the registration table and I also have one. Carpooling can save gasoline and give you a chance to get to know someone better while you talk bees and beekeeping.

We welcome 3 new members to WCABA: Deryn Davidson, Austin; Stephen Gardipee, Belton; and Michael Deur, Cedar Park. Also, Bill Bush from Manor/Elgin was a visitor as well as Joyce Hullum (one of my First Grade student's years ago!) from Burnet.

There are still two of the books, ***First Lessons in Beekeeping*** by Keith Delaplane, available. They are \$10.00 each, cash or check made out to WCABA.

Door prizes last month were donated by Jimmie Oakley, Sally Tutor, and Harold Kind. Winners were Juanita Duel, honey bee kitchen towel; Suzan Gibson, beeswax candle; Aisha Kessler, banana tree; and Cindy Jones, honey cookbook.

Doug Branch sent me an email suggesting remedies for common ailments that can be cured with simple, everyday items. For instance, for a **sore throat**, mix ¼ cup vinegar with ¼ cup honey and take 1 tablespoon six times a day. For **skin blemishes**, cover the blemish with a dab of honey and place a Band-Aid over it. Honey kills the bacteria, keeps the skin sterile, and speeds healing. Works overnight. From another email I've received, tape a penny over a **bee sting** and the pain is soon gone and there will be no swelling. We have tried this and it works.

A good article written by Ann Harman in the July '08 issue of Bee Culture magazine caught my eye recently. Entitled "Get Ready...Get Set...Extract", it has some good common sense suggestions for things we need to do before we start extracting in order to have a good clean product and an orderly procedure. Since most of us are hobbyists, I've chosen to summarize her suggestions for those of us who will be extracting in the kitchen. How well I remember our experiences when that was where we extracted honey! Harman stresses the necessity for cleanliness: remove dirty dishes from the sink, scrub the sink, get rid of clutter on the countertop and clean it well. Cover the floor with a single sheet of plastic, then put a layer of newspaper on top and keep a stack of newspapers handy to add as the first and subsequent layers get sticky. Be sure the plastic layer doesn't slip; tape it down if necessary.

Be sure you have gathered all the equipment you will need to use and that all are sterile: the extractor, buckets, settling tanks (if you have that much honey), strainers, the uncapping knife and/or capping scratchers. Arrange your equipment to make a comfortable working area; a spot to set the full honey supers, a place to uncap, and a place for the empty supers. And make sure you can work safely in the space you have. She closes with this admonition: "don't forget to close the gate on the extractor before the bucket overflows." Happy Honey Extracting!

Deryn Davidson has been attending our meetings for several months and we look forward to a time when she can give us a program based on her experiences as a gardener and gardens volunteer coordinator at the Lady Bird Johnson Wildflower Center in Austin. She couldn't be with us this month but she has graciously sent us the following suggestions for collecting wildflower seeds:

# Seed Collecting 101

by Deryn Davidson

One way to help ensure you have a bountiful wildflower crop for your bees to forage is to collect seed from the plants that you'd like to see growing in the spring. Here are a few steps you can take to start you on your way.

Materials: Paper bags (small lunch sack size work well), gloves (some seeds are sharp or prickly), pruners, and a pen or pencil to write the name of the seed you've collected on the bag.

- Make sure the seeds are “ripe”. If they are collected too early, chances are they will not germinate (grow into plants). To find out if the seeds you're after are ready, inspect the dead flower heads on the plant. When you touch it, if the seeds seem firmly in place they are probably not ready. If, when you touch it, seeds start to fall off on their own, or are easily pulled off, they are ready to be collected.
- At this point you can cut off the old flower head, or pull off the seeds (if they are removed easily) and place them in a paper bag (don't use plastic bags because they will hold in any moisture, which could cause your seeds to rot). Use a different bag for each type of plant.
- Never take ALL of the seeds from one plant or area. It is very important to leave some seeds behind to let nature take its course and let there be a natural population for the next year.

Now that you have collected your seed, keep them in a cool dry place until it is time to sow them in the fall (October-November). If you'd like to “clean” your seeds, you can remove any stems or leaves so you just have the seed or seed head. Most wildflower seeds should be sown in the fall by scattering them over the area you'd like them to grow, and then scratching them into the ground with a hard rake so they have a thin layer of soil on them. At this point, you can quit and hope we get enough rain over the fall and winter to start them off, or you can add supplemental water. If you do this, you have to be careful because once they start to grow, you must be prepared to keep watering them or else they'll dry out.

\*\*\*One thing you need to be careful of where you collect is if you are on private property, be sure to get the owner's permission. There are regulations about collecting from public spaces (parks, road sides, etc), so be sure to check with the proper agencies (City Parks Dept., TXDOT, etc) to learn what is okay and what isn't.

Seed collecting is a fun way to get outside and see what is growing around you, and to learn what plants your bees like. Good luck!

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*The mission of the Lady Bird Johnson Wildflower Center is to increase the sustainable use and conservation of native wildflowers, plants and landscapes.*

(Deryn collects her seeds and watches the bees while at work at the LBJ Wildflower Center.)



Jessica Martin



Caleb Jones



Juliette Martin



Aisha Kessler



Joseph Clarkson



Deryn Davidson



Bryan Pruett



Janet Church w/ Jessica & Juliette



Stephen Gardipee

Here is a recipe for an icy snack to make this hot weather more endurable.

### RASPBERRY—BANANA—YOGURT FREEZER POPS

Process **1 cup low-fat vanilla yogurt** and **1 banana** in a blender 30 seconds or until smooth. Bring **3 cups fresh or frozen raspberries** (may substitute 3 cups fresh or frozen blueberries or halved strawberries) and **½ cup honey** to a boil in a medium saucepan over medium-high heat; reduce heat to low, and simmer 5 minutes. Pour mixture through a fine wire-mesh strainer into a bowl, using back of spoon to squeeze out juice and pulp. Discard skins and seeds. Cover and chill raspberry mixture 30 minutes. Pour yogurt mixture evenly into **10 (2 oz.) pop molds**. Top with raspberry mixture and swirl, if desired. Top with lid of pop mold, and insert craft sticks, leaving 1½ to 2 inches sticking out of pop. Freeze 6 hours or until sticks are solidly anchored and pops are completely frozen. Makes 10 pops; Prep: 10 minutes, Cook: 5 min., Chill: 30 min., Freeze: 6 hrs.

Bees

Queens

Honey

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