

WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

WCABA OCTOBER 2009 NEWSLETTER

WWW.WCABA.ORG

(for meeting directions, see website)

DATE: Tuesday, October 27, 2009
TIME: 7:00 P.M.: Beekeeping 101; 8:00: Program
PLACE: Allen Baca Senior Ctr, 301W. Bagdad, (Cafeteria Dining Room), Round Rock
PROGRAM: Beginning Beekeepers, Queen Cooking Demo, Preparation for Wintering.
HOSTS: **Harold Kind, Mikale Slaughter**

PRESIDENT

Elizabeth Exley
512/863-6798
lizexley@msn.com

1st. V.P.

MEMBERSHIP

Sally Tutor
512/756-0471
tutorfamily@phreego.com

2nd. V.P.

PROGRAM

Jimmie Oakley
512/388-3630
jimmie.oakley@att.net

3rd. V.P.

NEWSLETTER

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

SECRETARY

Cherie Miller
830/693-2007
csmiller@tstar.net

TREASURER

Kenneth Miller
512/856-0167
millerkd@hughes.net

HISTORIAN

Kim Arnett
512/763-1191
bertarnett@verizon.com

What an exciting evening we enjoyed at our last meeting: meeting and greeting friends and guests, then tasting the different varieties of honey offered by our members, followed by the awarding of ribbons and the presentation and coronation of our new **WCABA Honey Queen, Rebekah Jones!**

It is a real pleasure having Rebekah Jones representing Williamson County Area Beekeepers as our Honey Queen. Rebekah is the 15 year old daughter of Paul and Cindy Jones of Spicewood, Texas. She became interested in beekeeping and all its many facets when her brother, Caleb, was selected as a recipient of the Ed Wolfe-Robert Bost Memorial Scholarship award in 2008. We are pleased that the TBA Honey Queen Chairperson, Mrs. Shirley Acevedo and the Collin County Honey Queen, Allison Adams, came to assist with the coronation of Rebekah as WCABA Honey Queen. She has already represented us at the State Fair in Dallas, giving 4 cooking demonstrations on the Gazebo Stage in the Food & Fiber Building on Thursday and Friday, October 1 & 2. (*see pictures p.4*) She will be available to talk with 4-H or other groups about honey and beekeeping. Engagements or events may be scheduled by contacting Jimmie Oakley at 512/507-3009

The ribbon winners in the "Tasters' Choice" competition were **Wilbur Brinkmeyer** of Taylor, Blue Ribbon with Spring Wildflower Honey; **Paul Exley** ('09 scholarship winner) of Georgetown, Red Ribbon with Indian Blanket, Mexican Hat and Golden Rod Honey; and **Colter Chase**, ('09 scholarship winner) of Ft. Hood, White Ribbon with Wildflower Honey. Other participants in the Taster's Choice were Jimmie Oakley, Round Rock; Caleb Jones ('08 winner),



Burnet; Corian Chase, Ft. Hood; Chuck Sparks, Pflugerville; Matthew Kohn ('07 winner), Florence; Nick Kohn, Florence, Daniel Kohn, Florence; Michael Tutor ('07 winner), Burnet; Deryn Davidson, Austin; and Richard Red, Georgetown. We are pleased and proud that several of our scholarship winners participated in the Taster's Choice as well as contributing a two-pound jar of honey to be sent to the State Fair in Dallas for display in the Honey Booth.



All participants who brought honey to be judged and sent to the State Fair in Dallas received Blue Ribbons as they received 90% or above of the criteria used in the judging. They were as follows:
Michael Tutor--Milk and Honey Farms, Burnet, **Jimmie Oakley**-Annie's Pure Honey, Round Rock, **Matthew Kohn**—Matt's Wildflower Honey (light), Matt's Wildflower Honey (amber), Florence, **Mary Bost**—Robert & Mary Bost Apiaries, Georgetown, **Colter Chase**—Fort Hood, Texas, **Corian Chase**—Fort Hood, Texas, **Nial Chase**---The Little Beekeeper, Killeen, Texas.
 glcedwards@gmail.com



The Taster's Choice competition was coordinated by Amanda Rutherford, supported by her handsome assistant, Tommy, and her math wizard boys, Tyler and Jared from Marble Falls. The impartial and fair volunteer judges for the Honey Judging were Nial Chase, Killeen, Gary Bible, Liberty Hill, and Chris Doggett, Thrall. All the jars of honey sent to the State Fair were bottled in two-pound queenline Gamber glass, courtesy of Clint Walker, Walker Honey Company in Rogers, Texas. Thanks to all who participated, we appreciate your help and your contributions.



Our next big effort will be the Wesley Fest fundraiser in Georgetown Saturday, November 7 and Sunday, Nov. 8. This is very important as it's the means by which we are able to offer the Ed Wolfe-Robert Bost scholarships to youths who are interested in learning how to become beekeepers. Jimmie Oakley will have a form ready for you to inspect and decide when you can assist with this opportunity to offer local honey to visitors to the Fest as well as tell them about the importance of bees as pollinators for our gardens, fruit and nut trees, and even our field crops. Besides working in the honey booth, we are urging our members who can, to donate honey to be sold. If you don't have honey but would like to contribute to this worthy cause, donations of money will help pay the wholesale price of honey from one of our members with the profit going to the fund. If possible, bring your bottled honey to the meeting so our WCABA label can be attached. Help is also needed in bottling the bulk honey that is purchased. See Mary Bost for details

The weekend following the Wesley Fest will be the Texas Beekeepers Convention in Tyler, Texas. For all of you who attended the TBA Summer Clinic in Webberville, think just as much learning and as much fun but for three day instead of one. The TBA annual Convention is the highlight of the year where the University scientists and the USDA Lab folks come together to present and discuss their latest discoveries and finding. Visit the TBA web site at www.texasbeekeepers.org to find the registration form (for cost) the hotel location (and prices) and view the three day agenda for topics to be discussed and events to be held. There will be an all day workshop for kids – Kids LAB; honey, wax, and photo judging; a luncheon for the Honey Queens, and the annual Banquet where the Beekeeper of the Year will be announced. Step up to the next level, attend the state meeting, and represent WCABA.

Welcome to our newest WCABA member, Kristin Cothorn of Round Rock. We were happy to have several guests last month, also. I'm sorry I don't have addresses listed on our registration sheets for most of our guests; if you bring a guest, please urge them to give us this address information, especially email information so we can send them a newsletter. Our guests were Kiley Nickels, Round Rock; Emma Moon; Frank Zago; David and Marilyn Estlack; Richard England; and our special guests, Allison Adams, Collin County Honey Queen; and Shirley Acevedo, TBA Honey Queen Chair and her daughter, Monica Acevedo of Georgetown.

Door prizes last month were donated by Jennifer Youngblood, Kristin Youngblood and the Youngblood Family, Rebekah Jones, and Kay Oakley. The lucky winners were Kyle Muilman, Nathan Muilman, Cayman Ward, Shirley Acevedo, Jennifer Youngblood, and Rebekah Jones.

Our meeting on Tuesday evening will start with our Beginning Beekeepers class presented by David Kohn and will be followed immediately by a Cooking with Honey demonstration conducted by Miss Rebekah Jones, WCABA Honey Queen. She will prepare for us her State Fair acclaimed "Honey Scotch Treats" with samples at the end of the presentation and free copy of the recipe. The main program will be on preparation for wintering: population, provision, prevention, and protection with questions & answers.

Our thanks to Harold Kind and Mikale Slaughter for the snacks for tonight's meeting. Hosts for the **November** meeting will be **Sally Tutor** and Bobby and **Julia Hepner**.

How fast a good hive of bees can be devastated by the Small Hive Beetle was brought home to me recently when my son, Rick, called and said, "Mom, my strong hive of bees has suddenly decreased in numbers. What could be wrong?" I had just received the October issue of the *American Bee Journal* and had noticed an article, "Things We Need to Know About Small Hive Beetles" by Jerry Freeman. Rick said he had seen several little black bugs in the hive and his description fit these critters. I sent him a copy of this article but it was too late: he lost his good hive that had made quite a bit of beautiful honey he had taken a few weeks earlier.

The adult beetles are the "little black spots we see running around when we open the hive," says Freeman. They are able to fly several miles looking for bee colonies and enter the hives around dusk. Adult beetles eat pollen, honey, bee brood and bee eggs. As they mature, they hide in cracks and corners away from light. The females lay hundreds of eggs in irregular clumps and they hatch into larvae in 1 to 6 days.

SHB larvae are "about half an inch long with a forked tail and three pair of legs under the front"; they eat honey, pollen and brood, they defecate as they feed causing the honey to ferment and ooze from the comb. The bees will not eat the fermented



honey. Hive beetles can kill a healthy hive in a week.

COMMON PRACTICES FOR SHB CONTROL:

- *Install oil traps before the bee cluster breaks up in the spring.
- *Maintain strong hives. Unite weak colonies. Be sure there are enough bees to cover all the frames in the hive; nucs are strong if all the frames are covered with bees.
- *Keep hives in full sun.
- *Keep hives, bee yard, and honey house clean.
- *Extract honey as soon as it's removed from the hive as beetles can ruin entire stacks of supers sitting in a honey house waiting to be extracted.
- *Moving hives to a different location may disrupt the beetle population cycle.
- *Never place infested equipment on hives that do not have beetles.
- *Monitor hives for the presence of hive beetles.
- *Monitor colonies for hygienic behavior. If the bees are not actively chasing the beetles, replace the queen.
- *Limit hive inspections when extra supers are on the hive.
- *If beetle larvae are found, remove enough supers and frames to crowd the bees on the remaining frames.
- *Freezing the combs kills both beetles and wax moth eggs and larvae.

This is only a few highlights of this article. It had some excellent illustrations as well. If you don't have access to this magazine, ask to see my copy at the meeting.

HONEY QUEEN REPORT

Honey Scotch Treats

Rebekah Jones

- 3 Cups Rice Crispies
- 1/2 Cup peanut butter
- 1 Cup butterscotch morsels
- 1/4 Cup **Texas Honey**



Microwave: Place butterscotch morsels, peanut butter, and Honey in large glass bowl. Heat in microwave for one minute on high power. Remove and mix well. Return to microwave for 30 seconds. Stir again and then add rice crispies. Stir until well coated. Press mixture evenly into a buttered 9x9x2 inch pan. Chill until firm (approximately 1 hour). Cut into 1½ inch squares. Yield: 36 squares



Dear Fellow Beekeepers and Friends,

I would like to thank you again for this wonderful opportunity you have given me to get the word out about bees and honey. Just recently I was at the State Fair doing cooking demonstrations and I'd like to tell you about that.

Going to the State Fair was amazing! It was wonderful that I and five other Honey Queens/Princesses had the opportunity to show people that honey can be used in all sorts of recipes. We also had a chance in our demonstrations to talk about the good uses of honey and how honey bees are important to us, which is the best part of all! I am loving every minute of being a Honey Queen and I can't wait for my next event! Thank you again.

Busy as a Bee,
Rebekah Jones