WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

WCABA JULY, 2010 NEWSLETTER

WWW.WCABA.ORG

(for meeting directions, see website)

DATE: Tuesday, July 27, 2010

TIME: 7:00 P.M.—Beekeeping 101; 8:00--Program

PLACE: First United Methodist Church Georgetown (basement)
PROGRAM: Preparing your HONEY for show or sale; with discussion.

HOSTS: Anthony Mouse, Ana Lerma, Wayne Zieschang

If you have not yet returned the cage your package of bees came in, please do so at this next meeting so we can notify Walker Honey Company that they are ready to be picked up. Return those items checkout of the WCABA Library also...editor

Thank you for completing our WCABA host list for 2010. Please keep in mind: All members who enjoy eating the refreshments need to put change in the snack "kitty" to pay for coffee, juice, and paper ware.

The honey that was extracted at the meeting last month was bottled in honey bears and given to the church and janitorial staff where we have our meetings as an expression of appreciation for letting us use this lovely facility without charge. They were very appreciative. Thank you to Jimmie Oakley, for providing the honey, and Mary Bost, for supplying the bears. (Solmon Schroder uncaps frame)



After last month's demonstration of extracting the club extracting equipment has been kept very busy this month, sometimes going directly from one user to the next person waiting to use it. We hope all of you who started hives this Spring will be able to harvest some honey: it will undoubtedly be the best you've ever tasted because it was YOUR bees that made it. Remember—if you want to use the club equipment, contact Mary Bost to set a date. Also, at our September meeting, we will have fun with a Honey Tasting contest, so plan to bring a sample of your honey in a small jar (such as a baby food jar) to let our members vie for the best-tasting honey. Also, there will be a honey judging of two-pound jars of honey that will then be sent to the State Fair in Dallas: more on this next month.

Now that we have all that fresh new honey, what to do with it? This month's program will be centered around extracted honey, and what's next? Jimmie Oakley will

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lead a discussion on how to best prepare your golden wealth for show (contest) or market (sale). Bring your own ideas on what works for you, and maybe an example or two of your best offering. Whether we are giving it away, or better, selling it, we can learn from the shared experience of our beekeeping friends and neighbors.

We welcome two new members to WCABA: John T. Ridout, Killeen; and Ralph Gruner and Coc Lim, Round Rock. Also, Sharon Hulings, Coupland; and Buddy and Cherie Miller and Family, Marble Falls renewed their memberships.

(Wayne Zieschang scratches a frame for extracting)



Congratulations to two of our members, Reagan Seamans and Dave Rosales, who will be getting married Sunday, July 25 in Walburg. Reagan was concerned about asking if one of the beekeepers in the Taylor area would be willing to check on her bees while they were on their honeymoon (July 25-Aug.8). If you feel you can help the newlyweds, please give her a call on her cell phone at (512)269-5945. She would appreciate it.

Door prizes at the last meeting were donated by Clyde Anderson, the Youngblood family, Chris Doggett, Elizabeth Exley, Lynn Kelch, Gayle Suzanne Barron, Cindy Jones, Juliette Martin, and Dean Hamilton. The lucky winners were Stan Chambers, Joseph Chambers, Ana Lerma, Daniel Eacrett, Harold

Kind, Christopher Youngblood, Kurt Schroder, Dean Hamilton, Lynn Neu, Janet Stuart, and Bill Heisler.

Looking ahead, August has typically been the month when we have an ice cream social, so a pad will be passed around for you to indicate whether you would like to bring your favorite flavor of ice cream, some sort of topping, or hopefully, a freezer of homemade ice cream. We often have a bee-related video playing while we eat or we can just exchange bee stories with our friends. Our hosts that month will supply the cookies to go with the ice cream. This will give us an opportunity to get better acquainted with our new members.

(Jenny Youngblood finds Liquid Gold)



After the last newsletter was sent out, I received an interesting email from one of our new members, Dan Simon, regarding his experience with treating his dog, Bear, with honey. He said Bear had received a very large cut on her face that left the skin and fur flapping freely from her face. He took her to the vet who cleaned the wound and stitched the skin back in place, leaving a drainage tube in the wound. He gave Dan some antibiotics to give Bear and instructed him to come back in a week. A week later, the wound wasn't healing and was becoming badly infected. The vet recommended putting her down.

Dan said he really loved that dog and he couldn't see euthanizing her. He remembered reading about ancient warriors using honey on their wounds, so he took Bear home, got her to lie down, and squirted honey into the wound cavity. "Almost immediately the redness and pus dissipated and the loose edges of skin sealed down," Dan said. Bear had resisted the antibiotic but would lie still and turn her face up to Dan to have the honey applied. Within two weeks, her face was completely healed.

When Bear's wound healed there was not even a trace, Dan said, and when he pets her he can't even feel the faintest scar through her fur. He did some further research and found that honey not only seals out bacteria (bacteria can't live in honey), but when it comes in contact with infections it apparently changes to a weak form of hydrogen peroxide and only converts where it's needed; on healing or healthy tissue it stays in the form of honey.

Now for another natural remedy: my son, Rick, who lives east of Tulsa was telling me about their experience with getting rid of ants in their bee hives so I asked him to write up his story. He wrote, "Diana and I are enjoying a beekeeping project with our next-door neighbors, Pat and Allison Conley. We got three new hives this Spring, but within two or three days found that ants had begun to build nests above the top boards (inner cover) in two of the three hives and had infested the third hive. We had heard that cinnamon discourages ants, and decided to see if it would help in our three hives.

"We bought a couple of bottles of ground cinnamon (3.37 oz, but any size is fine) at the grocery store. We removed the top boards, and have left them out of the hives. We sprinkled cinnamon liberally around the top edge of each of the supers so that each wall of each super had a thin coating of cinnamon. We also sprinkled a generous ring on the ground around each hive. We went back to look about 24 hours later—no ants!

"There have been a couple of times in the weeks since then that we've noticed ants trying to make a comeback. We simply repeated the treatment, and found about 24 hours later that the ants had gone.

"We've discovered one side effect—the faint aroma of cinnamon on warm, humid days that reminds us of the smell of sweet rolls. We enjoy it. But ants apparently don't."

I had planned to write this time about helping our bees have a diversity of flowers to forage on as I have read two very interesting articles about this subject; however, space is limited so I'll save it for next month. Perhaps it will be more appropriate as we approach Fall planting time, anyway. In the meantime, I hope you are enjoying that delectable summer fruit, watermelon. It's good by itself, but just for fun, you might try this recipe.

Watermelon Wedges with Lime & Honey

½ cup freshly squeezed lime juice 3 Tbsp. honey 3 one-inch-thick slices chilled watermelon

Whisk together the lime juice and honey in a bowl until the honey dissolves. Cut the melon slices into quarters. Arrange the watermelon wedges on a large platter and drizzle with the lime-honey dressing in equal measure. Serve immediately. Serves 4.

For Sale: 4 Frame Nucs with Fall Queens - \$95.00 each – available September, 2010. Contact: Randy Oakley (512) 981-9215 -or- Beekeepers@LiveHoneyBeeRemoval.com

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