

WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

WCABA OCTOBER, 2010 NEWSLETTER

www.wcaba.org

(for meeting directions, see website)

DATE: Tuesday, October 26, 2010
TIME: 7:00 P.M.—Beekeeping 101; 8:00--Program
PLACE: First United Methodist Church Georgetown (basement)
PROGRAM: Gadget and Gismos; What Works for You (bring examples).
HOSTS: Kristin Cothorn, Nial & Darla Chase, Karen Eacrett

PRESIDENT

Gary Bible
512/548-6194
gbible@austin.rr.com

1st. V.P.

MEMBERSHIP

Sherry Youngblood
512/963-3954
jacksherry@inhishands.com

2nd. V.P.

PROGRAM

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

3rd. V.P.

NEWSLETTER

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

SECRETARY

Sara Reeves
512/793-2246
reeves@tstar.net

TREASURER

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

HISTORIAN

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

What a fun meeting we enjoyed at the last meeting as we celebrated National Honey Month with our honey tasting contest and the honey judging. Twenty-two small jars of honey were placed on the table, then our members were encouraged to taste each one (using a tooth pick dipped in the honey) and to place a mark by the ones they liked the most. Each taster was allowed 3 votes (marks).

The winners of the honey tasting contest were Elizabeth Exley, blue ribbon; Bailey Franklin, red ribbon, and Rebekah Jones (WCABA Honey Queen), white ribbon.

Other contestants were Nathan Exley, Jared Rutherford, Jack Ward, Solomon Schroder (2 jars), Matthew Kohn, Wayne Zieschang, Chuck Sparks, Chris Doggett, Paul Exley, Randy Oakley (3 jars), Ana Lerma, Gary Bible, Jimmie Oakley, Reagan Rozales,

Josiah Youngblood, and Deryn Davidson. Our thanks go to each of you who participated.



Also, we extend our thanks to Tommy, Amanda, and Tyler Rutherford and Kenneth Miller for setting up and arranging the honey tasting tables and jars for the contest. Also, we thank the members who judged the jars of honey, Chris Doggett, Kenneth Miller, and Caleb Oakley. It's folks like you who make an organization run smoothly.

Nineteen members contributed a two-pound jar of honey to be judged for clarity, taste, general appearance (free of wax or other matter, bubbles, cleanliness, etc.). All of the jars were judged to be of blue ribbon quality, and the ribbons were awarded to Jimmie Oakley, Deryn Davidson, Nathan Exley, Rebekah Jones, Chuck Sparks, Gary Bible, Matthew Kohn, Bailey Franklin, Chris Doggett, Wayne Zieschang, Solomon Schroder, Reagan Rozales, Mary Bost, Jack Ward, Ana Lerma, Jared Rutherford, George Mailloux, and Hem Ramachandran. This honey was then taken to the State Fair in Dallas where it was displayed in the Honey Booth in the Agriculture Food and Fiber building. At the finish of the Fair, the honey was donated to the Happy Hills Farm Academy in Granbury.



We welcome Judith Haller of Austin as a new member to WCABA. She decided to take advantage of our end-of-the-year \$5.00 membership policy, which pays through November (no meeting in December). Also, Aisha Kessler has renewed her 2010 membership and paid ahead for 2011. Sherry Youngblood, membership chair person, will be ready at the next two meetings to accept 2011 WCABA dues for anyone who prefers to pay ahead instead of waiting in line at the January meeting. Remember, our membership is by the calendar year—January through November--not from the month you paid your membership dues.

Janet Church has done an excellent job as refreshment coordinator this year but she has requested to be relieved of that responsibility for the coming year. We need someone to step up and offer to be responsible for doing this. In fact, it would be good if we had co-chairs in order for one to be present in case the other would need to miss a meeting. Janet is also accepting volunteer hosts for 2011, so please consider when you can bring something for snacks and be ready to sign the host sheet as it is circulated.

Shirley Doggett, one of our hosts last month, said that Pam Yurk made cookies to add to the snacks she brought. We thank Pam and Shirley as well as Janet Church and Tommy and Amanda Rutherford for providing the delicious snacks last month. Our hosts this month will be Kristin Cothorn, Nial and Darla Chase, and Karen Eacrett. In November, Jack and Sherry Youngblood, Wayne Baker and Stephen Gardipee will be hosts.

Our annual fund raiser, selling honey in a booth at Wesley Fest in northwest Georgetown (on the grounds of the Estrella independent living facility), will be held on November 6 & 7. Selling WCABA honey at the Fest is our way of raising money needed for our youth scholarship program. We will need donations of honey and volunteers to work in the booth. Our Ed Wolfe-Robert Bost scholarship recipients are expected to help but we need adult volunteers as well. Jimmie Oakley will have a sign-up sheet Tuesday evening so you can choose the hours you will be able to work. Those who have helped previously have found it to be an interesting few hours. And please don't forget to bring your donated honey.

There has been quite a bit of "chatter" on the yahoo group site regarding feeding bees. There are several different methods of feeding sugar water to bees; sometimes a beekeeper needs to try different ways to find out which one works best for him/her. We used the frame-replacement feeder some but found that bees were prone to drown in them. The feeder we liked best was the Boardman feeder: no drowning and we could see when it needed refilling. Also, with more than one hive, the beekeeper can observe which hives were strong (used the feed quickly) and which ones were weaker (not drinking the sugar water as quickly). Commercial beekeepers probably need to use the hive top feeders as they can drive down a row of hives, use a pump to fill them, and spend less time in doing the job.

Regardless of which method is used to feed your bees, it is imperative to be sure your hives go into winter with an ample supply of nutrition. In his article, "Colony Needs During Winter," (September '10 American Bee Journal), Larry Connor writes, "There are three focus points all beekeepers need to address at this time of the season: 1. The production of healthy 'winter' bees with optimal nutrition stored in their bodies, 2. The management or treatment of colonies against pests and diseases, especially varroa and tracheal mites and nosema, and 3. The colony must be provided with enough food to survive until the reappearance of natural food in the spring."

Here in Central Texas we are blessed with moderate winter temperatures and do not have to take the extreme measures required to keep bees warm as northern beekeepers do. However, some bee activities are the same: as the temperature gets colder, the bees in the hive cluster around the queen, feeding her and maintaining a moderate, almost spring-like temperature in the center of the cluster.

Heat from the cluster warms the honey above it and the bees work their way toward the top of the hive. As the bees move upward in the hive, it's necessary that the queen excluder be removed; otherwise, the queen cannot move with the cluster as they seek food. If the hive does not have enough honey stored for winter feeding, it is necessary to feed them sugar water consisting of 2 parts sugar to 1 part water. In addition, feeding them protein patties containing enzymes and other nutritional components is helpful.

Do not plan to feed colonies with poor chances of surviving over winter. A better plan would be to combine a weak hive with a strong one. Do not, however, combine two weak hives since they are unlikely to strengthen during the winter. You would just be wasting time and money.

One other consideration is the location of the hives. A hillside near a nectar source in the spring might not be good in the winter. Consider whether a windy location would be stressful; perhaps a location behind a windbreak might be better. Or are they located near a creek that might flood them out after a heavy rain. If you have several hives, perhaps grouping them together on a pallet would allow them to share heat sources.

Gingered Carrots

12 small carrots, cooked
½ cup water

2 Tbsp. powdered ginger
2 Tbsp. butter

3 cups honey

Cook above ingredients (except carrots) together until well thickened and pour over hot cooked carrots.

Blue Ribbon Honey Winners at the WCABA Meeting...Congratulations



OAKLEY FAMILY APIARIES

LIVE
Honeybee Removal & Relocation

Rapid Response + Dependable Service + State Registered

- Call for Answers and Estimates -
(512) 981-9216

"Beekeepers Caring for Bees"
Website LiveHoneyBeeRemoval.com
E-mail beekeepers@livehoneybeeremovel.com

