

# WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

## WCABA JUNE, 2011 NEWSLETTER

[www.wcaba.org](http://www.wcaba.org)

(for meeting directions, see website)

DATE: Tuesday, June 28, 2011  
TIME: 7:00 PM-Beekeeping 101; 7:45PM-Program  
PLACE: First United Methodist Church Georgetown (basement)  
PROGRAM: Harvesting & Extracting Your Honey, Alt: DVD - Swarms  
HOSTS: Kristin Cothorn, Katie Ney, Kay Oakley

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**It's Not Too Late: Bring the package cages to the next meeting, and return any borrowed or overdue club library books so others may use them...**

One of the perks of being a member of WCABA is that you are entitled to use the club's extracting equipment. It is stored at Mary Bost's honey house and you would need to contact her to reserve it for the three days you want to use it. Be sure to have an alternate date in case someone else has already spoken for the date you want. We plan to have "sign-up sheets" for you to check the items you take (some folks don't want to use everything that's available) and to check off what you return, along with your name, phone number and email.

The WCABA Club Extracting Setup



The program this month will be centered around harvesting that "liquid gold". This may be old hat to our experienced beekeepers but we hope they will be ready to lend their expertise as we involve our new beekeepers in extracting honey. It appears the we will be limited in the amount of honey available to extract, but we will try to involve as many as possible in the demonstration so all may gain some experience in this basic and fundamental part of becoming a beekeeper. For those veterans who have been there done that, we will schedule an alternate program; viewing DVD on Swarm catching.

How do you know your honey is ready to extract? Before you get everything ready to extract, you need to check your hive(s) to determine if the frames of honey are at least three fourths capped with wax and if at least 8 of the frames meet this criteria. The frames not sufficiently



capped can be left for a later extraction (be sure to place them in the center of the super for the bees to continue capping) or, if the honey flow slacks off, it will provide surplus honey for the bees to consume during the winter.

Okay, so your frames of honey are looking good. If you plan to use the club equipment, call and reserve the date for picking it up. Before you set it up, remember: honey is sticky so put down cardboard or other material to protect the floor (the lady of the house will appreciate this!). Be sure the extractor and tools are clean and free of dust. The supers to be extracted should be set in a place convenient for moving the frames to the uncapping tub and close enough to place them back in the empty box after extraction.

Now you're ready to go get that luscious-looking sweet stuff. Be sure your smoker is working properly. The bees won't be too happy to see all their hard work taken from them; lift the hive cover and smoke the frames generously. As you remove the frames to place in an empty hive box, shake off or brush off any bees still on each frame, place it in the empty box and cover it, if possible, to prevent robbing. Get your load of honey on to your extracting room ASAP.

Now the fun begins. Place a frame on the board with the nail and remove the wax cappings either with a scratcher tool or the hot knife, first on one side and then the other. Place the uncapped frame in the extractor, top of the frame next to the side of the extractor barrel. When the extractor is filled, start turning the mechanism slowly, gradually increasing turning speed as some of the honey is being removed through centrifugal force. Did you remember to put a plastic bucket or other receptacle under the drain spout to receive that beautiful honey? And don't forget to have the double strainer in placed to receive the flow.

After the honey has been removed from all the frames and poured into jars, you are ready to clean all the equipment (--don't forget to clean the area where you did the extracting--), and return the empty frames to the hive. The bees will clean out the honey cells and get them ready for more nectar. Now you can feel good about a job well done and appreciate all the hard work those fantastic little insects have done for your benefit.

A word of caution: don't let the honey frames sit too long before or after extraction. The Small Hive Beetle would love for you to do that so they can proliferate. Work the frames quickly and get them back where they belong—on the hive with bees to clean and reuse.

We are really proud of the way some of our members have stepped forward to fill niches in our beekeeping clubs, both local and state. Due to health considerations, our secretary, Sara Reeves, has resigned; however, Reagan Rozales has offered to be our interim secretary. And Bill Hein has been an excellent WCABA web master for several years but he and his family are moving; Hem Ramachandran has offered to fill that important office. Also, Chris Doggett has offered to lend his expertise to the Texas Beekeepers and will take over as editor of the TBA Journal as Joan Coplin asked to be relieved of that office. Thank you to each of the retiring people who have given so much of their time and their talents and kudos to each of you who have offered to take over these duties. That's what makes any organization vibrant: people who are willing to do their part in making it effective.

Welcome to our new members who joined WCABA at the last meeting: Jeff and Lori Ferris, Round Rock; Donna Strebe, Cedar Park; and Deann Tidwell, Georgetown. Also, Ren Berra, Round Rock, sent his

membership application by mail. Three members—Cindy Derrick, Wayne and Suzanne Erickson, and the Tim Roberts family—have renewed their membership but we still have members from 2010 who have neglected to renew and we trust they will do so ASAP. We hate to delete anyone from our roster. If you are not sure whether you paid your \$10.00 dues, check with our membership chair, Sherry Youngblood.

Shirley Doggett, our door prize coordinator, reports that door prize donors last month were Chris Doggett, the Youngbloods, Jimmie Oakley, Gary Wende and Gayle-Suzanne Barron. Lucky winners were Myrna Herber, Cindy Derrick, Joseph Nemecek, Brian Cox, Jim Houstoun, Abishai Mark Gundy, and Kay Oakley.

My son sent me this information he had seen on the Internet: “If your kid scrapes her knee riding her bike, dab on some honey. . . . to speed healing and prevent infection, says Dr. Jaliman. The sweet stuff is a natural antimicrobial. Ongoing research at the University of Wales Institute in Cardiff has even found that manuka honey can interfere with the growth of MRSA (methicillin-resistant Staphylococcus aureus) a type of bacteria highly resistant to commonly prescribed antibiotics.”

Also, “If you tend to break out during the summer, honey can help clear up your complexion too, says Ken Glassman, RD, a New York City-based dietitian and author of the O2 diet. Try her recipe for homemade honey cleanser: Mix ½ teaspoon honey, 2 teaspoons yogurt, and 2 teaspoons of brewed green tea, then apply to your face and rinse off after a few minutes.”

With all these luscious vegetables coming in your garden, or at least at Farmers Markets, here’s another recipe using honey to make a delectable veggie dish.

### **Skillet Squash**

2 small yellow squash	2 medium zucchini	¼ cup mild flavored honey	2 Tbs. water
1 tsp. butter	1 tsp. dry French salad dressing mix		1 large tomato

Wash squash and zucchini; cut off ends. Cut into quarters lengthwise. In skillet, combine honey, water, butter and salad dressing mix. Arrange squash and zucchini, cut-side down in honey mixture. Bring to a boil, reduce heat and simmer about 20 minutes until tender. Cut tomato into eighths and add to mixture. Cook several minutes longer, turning once. Yield: 4 servings. *Texas Agriculture Extension Service*

### ***SPECIAL REPORT***

**Texas Honey Supper at Springdale Farm with Chef Will Packwood benefits Honey Bee Research**  
Edible Austin and Chef Will Packwood presented a honey tasting and honey-themed five-course, sit-down supper at **Springdale Farm** on Sunday, June 5 to help raise awareness for the plight of bees and to celebrate Texas honeys. Chef Packwood’s menu included the following Texas honeys paired with dishes made with these local, seasonal ingredients: **Orange Blossom Honey** (*Burleson’s Pure Honey*) with red snapper, peach, arugula, almond, Fresno chili. **Wildflower Honey** (*Walker Honey Farm*) with beet, blackberry, yogurt, mint, honey wine vinegar. **Guajillo Honey** (*Thunder Heart*) with chicken, corn, greens, biscuit, honey butter. **Yaupon Honey** (*Boggy Creek Farm*) with pork, kale, sweet potato, fig, bacon. **Clover Honey** (*Goodflow*) with honey cake, goat’s milk ricotta, sesame, pistachio. Invited guest were Jimmie & Kay Oakley of Round Rock, Texas to represent the Texas Beekeepers Association, recipient of the proceeds that will go to the Nevin Weaver Foundation Scholarship at Texas A&M.



Springdale Farms in Austin



Jimmie & Kay Oakley



Red Snapper (where?)

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**Randy Oakley**  
**Caleb Oakley**

"Beekeepers Caring for Bees"

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