

WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

WCABA JULY 2014 NEWSLETTER

www.wcaba.org

Look for us on Facebook

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DATE: Thursday, July 24, 2014
TIME: 7:00-9:00: Bkg.101/Extracting Honey, Program
PLACE: First United Methodist Church Georgetown (MMC bldg.)
PROGRAM: Chris Moore, TBA VP: Operating a Commercial Apiary
HOSTS: Ginny Stubblefield, Deanne Tidwell, Mary & Dewey Helmcamp

The club extractor has really been kept in use this month. A few members who called to reserve it decided to delay their reservation until after the demonstration that Jimmie Oakley will give at our July meeting. If you have not extracted honey previously, you will want to be sure to come to our meeting Thursday evening by 7:00 in order to observe the demonstration of the best way to do your extracting. Mary Bost reports that the WCABA extracting equipment is already solidly booked into through July with several dates already reserved in August. If you are expecting to use the extractor this summer, you need to consider your preferred date to extract your honey but also choose an alternate date in case the date you want has already been reserved. Call Mary at 512.863.3656 or email her at bostbees@gmail.com.



Our program speaker this month will be Chris Moore, vice president of the Texas Beekeepers Association, who will discuss how he operates his commercial honey venue in Kountze, TX. In the March-April issue of the TBA Journal, Mr. Moore comments, "Commercial beekeepers all over the country are battling to keep their colony count up to sustain their business." He should have some interesting nuggets of information to give us.



Your WCABA Executive Board has made it a practice to meet periodically to discuss club business and suggest ways to make our programs more relative and expedient, doing it a week prior to the scheduled monthly meetings. This avoids taking time away from presenting information our members need to be more interested and effective in their beekeeping activities. The Board is always open for suggestions, so if you have an idea regarding something you feel would be beneficial to our membership; we hope you will consider attending any of these meetings to present your idea. We will

meet at 7 p.m. in the church building (doorway behind the playground) on the following dates: July 17, September 18, and November 13.

Gary Bible has asked to be relieved next year of his duties as Kitchen Coordinator. We regret to see him step away but understand he has taken on some heavy responsibilities with his church. You've done a superb job, Gary. Now we need someone to step forward and take on this responsibility as we all enjoy the snack break between Beekeeping 101 and the Program. Please let Gary or Chris Doggett know if you are willing to help the club in this way.

August has traditionally been the month when we enjoy having an ice cream social in place of the usual Beekeeping 101. Our hosts who have signed for that month usually bring cookies or fruit snacks while others who have not contributed otherwise may bring their favorite flavor of ice cream. A few have even "gone radical" and brought a freezer of ice cream or toppings. Gary will have a sign-up sheet which you may sign during snack time Thursday night. Last year we also had several tables with interesting things to check on as well as a video playing. And we expect to leave enough time for a program.

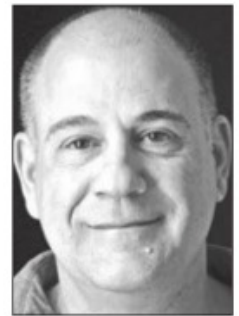
WCABA continues to grow in membership as more and more people become interested in working with honeybees. Our newest members are Daniel Pope, Flushing, MI; Vicky Kennedy, Burnet; Elsa Sorenson, Austin; Joi and Ken Uyeda, Liberty Hill; Jim and Lori Esch, Georgetown; and Rie Pruitt, Belton. Those who renewed their membership last month were Elizabeth Joe, Brian Threadgill, and Fred M. Hall.

Those who donated door prizes last month were Holly Medina – bee cupcake liners; Linda Franke – tea towel; Lisa Hoekstra – dancing bee & honey tea basket; Chris Doggett – squash relish; Ginny Stubblefield – tomatoes; David Babyak – frame spacer; Frank Hunt – spinning bee; Lisa Messana – measuring set.

Lucky winners were Joe Lamoreaux, Dave Pack, Joi Uyeda, Karen Flanagan, Lisa Messana, Bill Palmer, Liberty Nevett, Tim Falkenstein, and someone who got tomatoes but whose name was missing.

Mike D'amelio, who writes the Georgetown Chef column in the Williamson County Sun, sent me a draft of the second article he is writing about local honey. It is very interesting reading and, with his permission, several of the very pertinent portions are excerpted below.

Bees make honey by gathering nectar from flowers. The gathered nectar is turned into honey through a digestive process that both changes the chemistry and reduces the water content of the compound. Honey is naturally bacteria resistant because of its low water and high sugar contents. It may contain certain dormant bacterial endospores that are harmless when ingested by humans, with one important exception. The spores can cause a toxic reaction in the underdeveloped digestive tracts of very young infants. For this reason honey should never be given to babies under one year old.



Mike D'amelio

The flavor and appearance of honey can vary widely depending on the nectar source. For example, buckwheat flower honey has a distinctive dark appearance and strong flavor; it's often compared to molasses. On the other end of the spectrum, honey made from clover flowers is light with a floral flavor. There are over 300 distinct types of honey available in the United States, each created from a different floral source. I would describe Mrs. Bost's honey as medium-bodied, with a floral flavor and some spicy notes; it's delicious, particularly in a cup of hot green tea with lemon.

Although China is listed as the top (honey) producer, there have been reports that some Chinese manufacturers are selling fake honey. It's a mixture of water, sugar, alum powder, and coloring. Alternatively, it can be a mixture of honey that's been watered down with other ingredients. Buyer beware!

There's evidence that consumption of raw, unprocessed honey can result in health benefits. For example, some yoga practitioners recommend the consumption of honey in warm water or tea for asthma

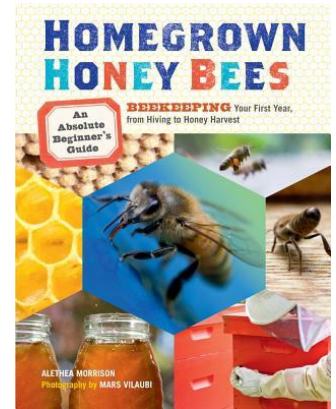
relief. Honey contains pollen, and it's believed that regular consumption of local honey -i.e., the honey that contains the same pollen that causes your allergies – results in eventual inoculation against these allergens. It's also effective as a substitute for cough syrup. Additionally, honey contains a form of hydrogen peroxide and other anti-bacterial agents. Therefore, it's effective as a dressing for scrapes and cuts to prevent infection.

I should emphasize that any health benefits associated with honey consumption comes from raw honey. Most commercially available honey from large manufacturers is blended and over-processed, which can destroy pollen, enzymes, and other beneficial compounds.

Bees Book Nook – Ginny Stubblefield

Homegrown Honey Bees: An Absolute Beginner's Guide by Althea Morrison is a great book for our new-bees in the W.C.A.B.A. This book is a family effort. The writer's husband provided exquisite close-up photography to show us examples of what was being discussed. Their son even breathes life back into a bee he rescued from freezing. This book will help you survive your first year as a beekeeper. There are step-by-step instructions of things that need to be done during your first year of beekeeping. The photos add amazing visual examples of bee life. There is a bee diary in which the author shares her family's discoveries and anecdotes. Ms. Morrison's interviews with backyard beekeepers show quite a variety of beekeeping practices.

This is a book the entire family will enjoy. The sections and chapters are well organized, so the book flows nicely. The book is definitely how the author describes it – for the beginner, but well worth your time.



W.C.A.B.A. MEETING MINUTES – June 26, 2014

1. **Beekeeping 101 Class** – “Diseases and Pests of Bees”

Following the class was a question and answer session.

2. **Announcements:**

a. Chris Doggett reminded everyone of the following:

i. First-year beekeepers who are members of the W.C.A.B.A. are eligible for a free 2014 membership to the Texas Beekeepers Association. Shirley Doggett had the forms they need to fill out for the membership.

ii. The next Executive Board Meeting will be Thursday, July 17 at the Church. All members are welcome to attend.

iii. Next month's speaker will be Chris Moore from Moore Honey Farms in Kountze, Texas

iv. The July meeting will be on the 24th – just a reminder that there are 5 Thursdays in July.

3. **Treasurer's Report** – Kenneth Miller, Treasurer, reported the current balance is \$4,592.00.

4. **Meeting Attendance** – 82 attendees

5. **Introduction of Guests** – led by President Chris Doggett.

6. **Door Prizes** – Chris Doggett, with the help of Chloe Olson, read the winning door prize tickets.

7. **Special Guest Speaker:** Mark Dykes, Chief of Apiary Inspection for Texas as of March 2014. Mark relocated to Texas from Florida and has extensive experience in operating an apiary inspection program. He spoke about Integrated Pest Management.

8. **Date for Next Meeting** – July 24, 2014

Ginny Stubblefield
Secretary, W.C.A.B.A.

HONEY SPICED TEA

4 cups freshly brewed tea

4 whole cloves

1/4 cup honey

4 cinnamon sticks

4 slices citrus fruit

Combine tea, honey, cinnamon sticks and cloves in saucepan. Simmer 5 minutes.

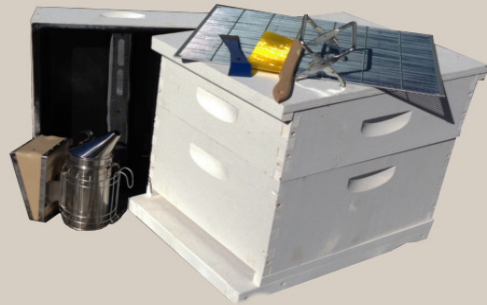
Serve hot with citrus garnish.Vanessa Polley, 1990 American Honey Queen....

Beekeeping Equipment

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