

# WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

## WCABA OCTOBER 2007 NEWSLETTER WWW.WCABA.ORG

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DATE: Tuesday, October 23, 2007  
TIME: 7:00 P.M.—Beekeeping 101; 8:00—Gen. Mtg./Program  
PLACE: Allen Baca Senior Ctr, 301 W. Bagdad, Bldg. 2 Rm. 2 , Round Rock  
PROGRAM: *“Getting Bees Ready for Winter”*  
HOSTS: Frank and Barbara Hunt, Kacey Hordnes

“I didn’t know honey could have so much variety of tastes,” was the comment of one first-time taster last month as the club celebrated National Honey Month by having the annual Taster’s Choice competition. The meeting was well attended as many came to get a taste of this

year’s honey crop and have their say in which one was the best. There were 12 entries in the Taster’s Choice honey contest. Jimmie Oakley won the blue ribbon, and a red ribbon was presented to several that all tied for 2<sup>nd</sup> place. Sharing honors were



scholarship recipients Noah Hartley and Matthew Kohn, and last year’s ribbon winner, Nathan Exley, and new member Robert Saxelby. Wilbur Brinkmeyer was the white ribbon winner. Others submitting samples were Ana Lerma, Caleb Oakley, Mary Bost and Jim Guy. Ribbons were presented by WCABA Honey Queen, Meghan Cantlon. Thanks to all who participated.

Kenneth Miller, Jim Reeves, and Lacy Vain served as judges of the two-pound jars of honey that are currently on display at the State Fair of Texas and will be donated to the Happy Hill Farm Academy in Granbury, Texas. Each entry was judged according to several categories, such as brightness, taste, freedom from wax, bubbles, lint, etc. and was then given a percentage rating. All entries received a blue ribbon as each one received very acceptable ratings. Members who brought jars of honey were Jim & Cherie Guy of Austin, The Lerma’s of New Sweden Farms in Manor, and the Oakley’s of Golden Oak’s Bee Farm in Manor, Mary Bost of Bost Apiaries in Georgetown, Wilbur, Donnie & Ted Brinkmeyer of Brinkmeyer’s Apiaries in Taylor, Matthew Kohn (scholarship), of Matt’s Honey of Florence, Jimmie & Kay Oakley of Annie’s Pure Honey in Round Rock., and Noah Hartley (scholarship) of Adamsville. Thank you to all who donated honey to go to



the Fair.

The main program for the evening was brought to us by Dr. Stephen Tranter of Family Wellness in Georgetown who gave us many common sense suggestions for improving and maintaining our health into old age, and our members showed their interest by asking some very good questions. His intern assistant Dr Nhu gave out sample bags to all with some real cool “free bees”.

Our program this month will be an informational one: getting bees ready for winter, providing preventive medicine in TM patties, mite control, beetle control, box repairs and mouse guards. This should be of particular interest to new beekeepers but even experienced beekeepers may be reminded of tasks they should be planning to do before winter begins.

The next few weeks will be very busy for a number of beekeepers. Currently, the State Fair of Texas is being held in Dallas and several of our WCABA members (including our Honey Queen, Meghan Cantlon) will be working in the TBA Honey Booth in the Food and Fiber building on the Fair Grounds. Then on November 2<sup>nd</sup> and 3<sup>rd</sup>, we will be manning the WCABA honey booth at Wesley Fest in Georgetown. The following week, November 8-11, the TBA Convention will be held in Galveston. We hope those of you who received the special edition of the TBA Journal by e-mail will feel the programs being offered will be so interesting you will want to take advantage of this opportunity.



*Meghan's Bees- sweets @ the meeting.*

The annual Wesley Fest booth is our Ed Wolfe-Robert Bost scholarship fund raising event for the year. We thank Wilbur Brinkmeyer for bringing in a generous donation of honey bears at the last meeting. We urge our members to consider contributing whatever amount of honey you can spare to this worthy project. You can bring it to the meeting Tuesday or drop it by my house if that's more convenient for you. If you can't donate honey we will accept cash donations because we will need to buy honey to cover the total honey needed for the festival. We also need help in selling the honey and talking with people about honey and beekeeping as they stop by the booth. We especially urge our scholarship winners to sign up for a time when they can help. We will have a sign up sheet at the meeting, so please check with Jimmie Oakley regarding helping in the booth.

Door prizes were donated last month by Sally Tutor, Mary Bost, and Meghan Cantlon. Lucky winners were Emily Tuuk, Nathan Exley, and Mary Bost. We want to note that Leah Fillion, a reporter for the Taylor Daily Press, was a guest. Also, Dr. Tranter's intern assistant, Dr. Nhu, came with him as a guest. We always are glad to welcome guests and new members to our meetings.

It's too late to plant summer squash now, but you may have some growing in your garden. Or you can find squash at a local Farmers Market. I have bought some delicious squash to use as a vegetable dish plus buying some large zucchini squash to make into loaves of zucchini bread to sell alongside our honey at two Farmers Markets. In the article, “The Honey Garden,” by Connie Krochmal (*Bee Culture*, September '07), she gives interesting tips on growing a variety of summer squash with different color, shapes, and flavors.

“Summer squash requires pollination,” states Krochmal. “The male and female flowers are separate. The first ones to open are the males, which explain why they produce no fruits. Each female blossom needs eight to ten bee visit for proper pollination to occur.” Squash plants provide pollen and nectar with a very good honey yield being possible; however, the yellow honey granulates quickly.

In keeping with the information about growing squash, Ann Harman offers five interesting and varied recipes using this versatile vegetable: an appetizer, a salad, a vegetable side dish, a meat casserole, and a cake. Below are two of the recipes, which also included honey.

## SWEET-SOUR MARINATED SUMMER SQUASH

|  |   |                        |
|--|---|------------------------|
| 3 medium green zucchini (about ¾ #), thinly sliced | 3 small crookneck squash, (about ½ #) thinly sliced |                        |
| 3 green onions, thinly sliced                      | ½ C finely chopped sweet red pepper                 |                        |
| ¼ C HONEY  | 1 tsp. salt   | ¼ tsp. seasoned pepper |
| ¼ C red wine vinegar                               | 2/3 C cider vinegar                                 | 1/3 C salad oil        |
| lettuce leaves                                     | chopped parsley for garnish                         |                        |

In a large bowl, mix zucchini, crookneck squash, green onions and sweet red pepper. In a medium bowl mix honey, salt, pepper, and vinegars, stirring to blend. Using fork or whisk, gradually beat in oil. Mix dressing lightly with zucchini mixture. Cover and refrigerate for four to six hours or overnight to blend flavors. Serve in a bowl lined with lettuce. Sprinkle with parsley. Serves six.

*The Complete Book of Salads* by Cynthia Scheer

## CHOCOLATE HONEY ZUCCHINI CAKE

|              |                 |                              |
|--------------|-----------------|------------------------------|
| 2 ½ C. flour | ½ C. cocoa      | 2 ½ tsp. baking soda         |
| ½ tsp. salt  | 1 tsp. cinnamon | ¾ C. butter or margarine     |
| 1 ½ C. Honey | 3 eggs          | 2 C grated unpeeled zucchini |
|              | 2 tsp. vanilla  |                              |

Sift together the dry ingredients and set aside. Cream the butter and slowly add the honey in a fine stream. Add eggs to the creamed mixture, beating until well blended. Add the dry ingredients and vanilla. Fold the zucchini into the mixture. Pour into a 12-cup greased bundt pan. Bake for 50 to 60 minutes at 350 degrees. Let cool 20 minutes before removing from pan. *The Complete Book of Salads* by Cynthia Scheer

\* \* \* \* \*

**Dr. Tranter judges honey in Tasters' Choice Contest      Kenneth, Jim, & Lacy's hand Judging State Fair Honey**



Bees

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Honey

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