

Williamson County Area Beekeepers Association

NEXT MEETING:
TUESDAY February 25th
7:00-9:00 Program
Georgetown Public Library

2020 Club Officers:

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Lisa Hoekstra

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Ginny Stubblefield
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February Program:
Jim Colbert
John Walker

Beekeeping 101
Spring Splits: How, When, Why

Meeting Dates:

Tuesday February 25th
Tuesday March 24th
Tuesday April 28th

Meetings are held on the 4th
Tuesday of each month in the
Georgetown Public Library
408 W 8th Street,
Georgetown TX 78626
from 7pm to 9pm.

Answers to Questions About Spreadable Honey

from Phil Ainslie, President

Answers to Questions About Spreadable Honey

by Phil Ainslie

What is spreadable honey?

Spreadable honey, also called creamed or spun honey is actually crystalized honey. You're probably thinking that "my crystalized honey is not spreadable, it is hard and grainy". The difference is in the particle size. Spreadable honey crystals are much smaller which is what makes it spreadable and smooth. Why make spreadable honey? Well, if you have ever checked the prices for spreadable honey you will notice that it is more expensive. So, you may want to increase your profits by adding it to your saleable inventory. In addition, you don't have to be concerned about your honey crystalizing into that hard-chunky stuff. Its already crystalized and will not convert to the less convenient version.

Is it hard to make?

Hard? No. However it is somewhat involved. First you must warm your honey to room temperature. Caution! Do not overheat your honey and ruin it. You want to warm it enough to make it easier to gently whip with your mixer. Now you need a starter. A starter can be purchased from Dadant. I used this the first time I made spreadable honey. I did not like the results. The best starter is already creamed honey. You can purchase creamed honey from someone else. I purchased my spreadable honey from a local well know supplier, "Walkers Honey" in Rogers Texas. A national brand is Sue Bee®. Sue Bee® is available in many supermarkets. I prefer a local spreadable as my starter. You can also grind up crystalized honey in a mortar and pestle to make a starter. Once you have made your own spreadable honey, save some of your own as your next starter

Does it affect the health value of my honey?

No. Unless you heat it to greater than 120 degrees. Spreadable honey that has not been overheated retains all of the beneficial enzymes, etc.

Can I use it for baking and in my coffee?

Yes, it will soften and dissolve.

What about using it on soft hot rolls? Will it immediately run off like regular honey?

No. When placing it on soft hot rolls, place a dollop on the roll and let it soften. Then spread the honey on it. When using it on toast, just spread it on. No problem.

What about flavored spreadable honey?

Sometimes spreadable honey is infused with flavorings. I have made both raspberry and cinnamon honey. I recently made some with ginger for a friend. My recommendation on liquid infusion is that you do not add a water based liquid flavoring. This will add moisture and additional moisture can result in fermentation. It will no longer be spreadable. Drinkable perhaps. Add your flavorings according to taste.

Is storage a problem?

None at all. Once it is properly creamed and processed it will remain in that state unless heated or it ferments due high moisture content. I check the moisture level with a refractometer prior to making creamed honey.

Once creamed, can I convert it back to regular liquid honey?

Yes, just gently heat it. Don't heat it higher than 120 degrees. I try to heat mine at about 115.

How do I make creamed honey?

You can make creamed (spreadable) non-runny honey right in your own kitchen. Use the honey you harvested from your own honey bees, follow the recipe and in about a week you will have produced the unique, appealing and creative honey your family and friends will love.

Getting started. Read instructions before starting.

1. Start with pure, clean ungranulated honey.
2. The ratio of honey to starter is 10% by weight of creamed honey as the starter. I weigh my honey on a kitchen scale. Don't forget to subtract the weight of your container.
3. Your starter honey should not be warmer than room temperature and not below 59F.
4. I use my home Kitchen Aid mixer. Some people use an electric drill with a stirring attachment. Blend it at a slow, constant speed. This will take 10 to 15 minutes. I set a timer for 10 minutes. Thorough blending will ensure uniform crystallization of the final creamed honey. This is when you add flavorings if desired. The Loran® flavoring oils or powdered flavorings should be used rather than water-based flavorings. Add small amounts, mix thoroughly and taste. A little flavoring can go a long way. Spices like cinnamon, nutmeg, small pieces of fruit or nuts can be added during the blending stage. This will create your own custom creamed honey.
5. When blending, care should be taken to mix as little air into the honey as possible. Too much air will give the creamed honey an off appearance. The air does not affect the flavor in any way.
6. Add the honey to your container. Fill to within 3/8 inch from the top and put the lid on.
7. Now place the filled containers in your home refrigerator for 5 to 7 days. Optimum temperature to encourage creamed honey is 55F. Your regular home refrigerator is colder than that. I place mine in a mini refrigerator which is plugged into a digital temperature controller 2-Stage outlet thermostat with heating and cooling mode (available on Amazon). A wine cooler can also be used.
8. You now have creamed honey. Be sure to save some for your next starter.
9. Warm to soften and chill to harden.

Williamson County Area Beekeeping Association
Meeting Summary - January 22nd, meeting.

The meeting was opened by Phil Ainslie, President

President's Announcements

- The president requested that members be cognizant of the speakers and to please take conversations out to the passageway so all can enjoy the speakers
- Jimmie Oakley was available to take orders at the meeting, in the adjoining room. Order forms can also be mailed to Jimmie.
- Volunteers are needed to assist with the unloading of the nucs, when they arrive. Anyone wishing to assist can provide their name to a board member.
- The monthly meetings are every 4th Tuesday of the month, with the exception of June. The June meeting will be on Thursday 25th. This is due to room availability.
- Anyone wishing to donate to Australian beekeepers can go to ruralaid.org.au then enter "Hive Aid".
- The Bee Buzz will be at Rudys, the Sunday following the monthly meeting, from 2pm to 4 pm.
- Ed Wolfe-Robert Bost Memorial Scholarship applications are now being accepted. The closing date will be February 15th.

Presentations and Acknowledgements

President, Phil Ainslie presented Ginny Stubblefield, Chris Doggett, Shirley Doggett and Jimmie Oakley with personalized engraved plaques "For your dedication" and "Lifetime Member", for their outstanding service, and longevity of service to the WCABA. The presentation was followed by rousing applause for the recipients, who were present in the meeting room during the presentation, with the exception of Jimmie Oakley, who was hard at work in the adjacent room taking orders for nuc's and queens !

Jennifer Shear was acknowledged and thanked for her support to the WCABA, and her role as program director for 2019

Beekeeping 101 - I have ordered my bees. Now what ?. Presented by Jim Colbert

A lively presentation covering the basic knowledge of bees and the structure of the hive.

Beekeeping 102 - Linda Russell introduced Ashley Ralph, president of the Texas Beekeepers Association. She is the co-owner of Prime Bees apiary (Primebees.com), in College Station and she is in the Master Beekeeping Program. Ashley's presentation was titled , "What happens in a calendar year".

Members Present:- 102

Door Prizes. - There were a total of 5 lucky door prize winners !

The next meeting will be held on Tuesday February 25th at the Georgetown Library.

Note from the Secretary.

Dear Members,

It has been a blink of an eye, a shake of a lamb's tail, and only one honey harvest since I took on the role of WCABA secretary. With each meeting I gain more insight into the workings of WCABA, and a greater appreciation of the members who make it run so smoothly. Thank you !! Like a hive, it has a natural rhythm all of its own.

January's meeting was well attended, and although we had an increase in attendance of new members, renewing membership, and members placing orders it all went fairly smoothly.

The refreshments provided by Mr. and Mrs. Paul Crown was a wonderful and welcomed surprise. It was warmly received, and appreciated, by your fellow members. Thank you.

What a great way to start the year !!

Look forward to seeing you at the next meeting.

Regards,

Gillian Mattinson,
WCABA.

P.s. Thank you for saving your conversations to the intermission, or wisely utilizing the hallways :)

MEMBERSHIP APPLICATION

WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

Dues: **\$20.00** per year - individual or **\$25.00** - family membership

New Member / Renewing Member

(circle one)

Date: _____



Name: _____ Amount: \$ _____

Cash or Check # _____

Address: _____

City/State/Zip: _____

Phone: () _____ e-mail: _____

(please print)

To save postage cost may we send your Newsletter via e-mail? Yes[] No[]

Instructions: print , fill out, and bring to club meeting , or mail with check to Membership
Mrs. Shirley Doggett - 400 C. R. 440 - Thrall, TX 76578 - Ph.512/924-5051

March Newsletter

from S S Brantley, Life Member Texas Beekeepers Association

March is here and if you are not ready for another beekeeping year, then you will probably not catch up. As a general rule, when the Wild Plum trees begin to bloom, it is time to put supers on the hive. As you open the hive, look for white wax on the top bars and on the edges of the drawn comb. This indicates that the hive is ready to go to work drawing comb for storing this year's nectar..

If you practice reversing brood boxes on your double brood hives, now is the time to inspect the status of your hives. When you open the hive and find all of the bees in the top brood box and six or seven frames of brood, you may want to reverse the boxes. Remove the boxes from the bottom board, and set them aside. Scrape the bottom board clean of any wax capping, dead bees or other debris. Set the top brood box on the bottom board and then set the original bottom brood box on top.

When you clean the bottom board, it is not necessary to scrape away the "bee ladders." Bee ladders are small round clumps of wax scattered at random over the parts of the bottom board. These "ladders" are built by the bees to help gain easy access to the bottom of the frames. If it were not for these ladders, the bees would have to crawl up the hive wall to get to the frames and off load whatever they are carrying.

Dr. Jamie Ellis is developing a new website to help beekeepers diagnose what is wrong with a hive. TheBeeMD.com uses a picture guided path to diagnose and suggest solutions for common hive problems. The website is currently live but is still in development. Dr. Ellis is asking for beekeepers to

send photographs of hive conditions they find. He uses these photographs to expand the website. If you have photographs of problems you have encountered, you can upload them to the website at thebeemd.com/about/

Previously, I wrote about finding an open air hive in a tree on the elementary school campus in Jefferson. Plans were made to remove the hive on a cold day when the bees would be tightly clustered and not prone to fly. On Friday, February 7, in 27 degree weather, the crew of beekeepers and a tree service operator assembled and prepared to remove the hive. We cautioned the tree service operator to try and not shake the hive and cause the bees to fly. Our plan was to wrap the hive in plastic drum liners, cut the limb, and lower it to the ground. Unfortunately, the bucket hit a snag and jarred the limb and angry bees started flying. The bucket operator was stung on the face, the only exposed skin in the cold air. Plastic drum liners were placed around the colony. The operator then cut the limb and lowered it. We had planned to hang the limb over a plastic tub but found the wax extended some 30 inches below the limb, making the tub too shallow to contain the hive. We obtained a 55 gallon drum and lowered the colony into it, with the limb resting on the edges. The colony in the drum was relocated to the Marshall Beekeepers Apiary. We removed the plastic bags and tied a tarp over the barrel to keep everything dry. When the weather is warmer and stable, we will move the colony into a regular hive configuration.



Bee and Queen Sales Approach Deadline

The sale of bees and queens in the WCABA Bee Procurement Program is approaching the February 28th deadline to order through the club's annual program.

As of this time last year the membership has placed 78 orders that amounted to a requested 182 five-frame nucs and 68 marked and clipped queens. This year as of the same time there were only 67 orders for 159 nucs and 67 queens.

There is still time to place an order before the February 28th deadline through the club if you are a current member. There are more than 90 nucs and 30 queens available at a very attractive price for those wanting to get started in beekeeping, replace winter losses, or increase the number of hives under your management; so don't delay. The official order form is in the newsletter for your convenience with a nuc price of \$150 each and the M&C queens are going for \$35 each.

Deliver dates for the nucs or queens with pick up at the Bost Farm is yet to be determined, but it usually falls in mid-April. Each order is confirmed by e-mail and each order will receive a "Pickup Voucher" with a specific date and number the member is entitled to claim. As always, your patience is appreciated while the final details of the club's bulk order for nucs and queens is worked out.

Bring your order form and your money to the next meeting on the 25th to get on the list or use the order form in the Newsletter to order now if you can't attend.

Jimmie Oakley – Order Coordinator.



Very large crowd results on lots of orders at the meeting...

Winter in the Scholarship Bee Yard...Burrr!

Winter in the bee yard is usually quiet, except for the gentle buzz of bees on a sunny day like today when everyone needs to go to the bathroom (cleansing flight), so to speak.

It hard to imagine that spring could be just around the corner, or our traditional February “Ice Storm,” which one? We have had some cold, raw days this winter.

As I moved about today, I saw bees working *henbit* (an annual herb of the nettle family) and *rosemary* (perennial herb, part of mint family). I also saw a *fruit trees* blooming, can spring be far behind?



The scholarship recipients have made a least one mite check and the bees have been treated accordingly, and the winter stores are holding the hive in good stead for this time of the year. Only one unusual thing to report and that is the hybrid method of feeding that Randy came up with from something he read somewhere.

Because of the condensation that occurs inside the hive over winter there is always the possibility of water dripping down into the winter bee cluster and chilling the brood. To help eliminate this he places a sheet of cardboard above the brood nest to absorb the condensation and he has placed several pounds of dry granulated sugar on top of the cardboard. As the cardboard absorbs the moisture it also softens the sugar which is thus worked by the bees into sugar syrup to supplement the hive stores without over stimulating the brood rearing cycle. The sugar can be fed to the parent as well as the piggyback nuc. That’s very interesting.



Dry sugar provided to bees as winter feed



Dry sugar consumed by bees during winter

As far as the scholarship programs goes, we are in a holding pattern, 2019 recipients ready to get into spring work, and another class of youngsters (2020) being considered for this coming year.

If you have overlooked someone that might be interested on the program, let us know.

Jimmie Oakley – Scholarship Chair



Eli Crozier performs winter check of his hive



Indian Blanket (gaillardia) is already blooming on Hwy 29 at SH130 east of Georgetown

Big Crowd Attends WCABA Meeting

The January meeting of the Williamson County Area Beekeepers Association at the Georgetown Public Library saw a great turnout for the club gathering. The scheduled speakers, Jim Colbert – Beekeeping 101 and Ashley Ralph – main program, held the attention of the audience in an overflow room.

Jim Colbert had a PowerPoint presentation on beekeeping equipment and Ashley Ralph, the new Texas Beekeeper's Association President, covered the subject of Hive Management.

Good speakers help bring out members and visitors to the meeting, but the opportunity to order bees and queens through the club's procurement program was also a great draw. There were 37 members who placed orders for bees & queens through the club.

Plan to join us at the February meeting on the 25th for another important learning event, good food, and beekeeping fellowship.



Jim Colbert and Ashley Ralph speak to the overflow crowd at WCABA meeting



Ashley Ralph enjoyed her time at the meeting



WCABA registration table pays close attention

W.C.A.B.A. Club 5-Frame Nuc & Queen Order Form - 2020

Name _____

Address _____ City/State/Zip _____

Phone _____ e-mail: _____

I want to order: ***Are you a current member? [] Yes!*** please print

No. _____ **5 Frame Nuc** (Based on group order of 100 nucs) **\$150.00/ Nuc.**

Nuc with three frames brood, mated queen, "NOT" marked or clipped.

No. _____ **Honey Bee Queen** (Based on group order of 100) **\$35.00/ Queen**

BeeWeaver marked & clipped Queen from mite tolerant and virus resistant stock.

How will you pay? CASH or Check # _____

TOTAL \$ AMT

Mail remittance to:

Check Preferred

OF ORDER

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WCABA Order/ Jimmie Oakley - 425 Sapphire Lane, Jarrell, TX 76537

Nuc order deadline: Must be postmarked by February 28, 2018, or while supplies last.

Limit 10 nucs per family. No individual resale or ownership transfer permitted on nucs once ordered.

All secondary transactions and scheduling must come through the club for tracking & delivery.

Special Instructions:

<p>Renewal of WCABA Memberships</p> <p>Shirley Doggett will be taking renewal of memberships for 2020</p> <p>\$20 for individual membership, \$25 for family membership</p> <p>Use Form on previous page to save time</p>

<p>Visit our Website at:</p> <p>www.wcaba.org</p> <p>or email to:</p> <p>info@wcaba.org</p>

<p>Texas Beekeepers Association</p> <p>Summer Clinic 6/20/20 in Denton</p> <p>Annual Convention 5th - 7th November in Allen</p>
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New Members

Shannon Gehren.	Leander
Janis Gonser.	Round Rock
Blain Ullrich.	Bertram
Silly and Brenda Sikkma.	Hutto
Deborah Michel.	Elgin
Karen Miller.	Georgetown
Mike and Rhonda Staton.	Georgetown
Hayden LaRochelle.	Georgetown
Zaky family.	Taylor
Ron Herald.	Burnet
Steve Shiller.	Coupland
Don Stevenson	Georgetown
Mike and Shannon Shubert	Round Rock
John and Vicki Griffin	Georgetown
Tim and Tiffany Wambach.	Round Rock
Eric McDaniel.	Georgetown
Clark and Cindy Meier.	Liberty Hill
Kevin Pinter and Carla Burk.	Leander
Jerry and Minnie Ingram.	Briggs
Terrill Tomecek.	Thrall
Joseph and Suzanne Hakkinen.	Bastrop
Michael and Sarah Shepherd.	Leander
Tim Slattery.	Liberty Hill
Rob and Lana Ellis	Austin
Paul and Angie Stonebrook.	Killeen
Monty and Taylor Kizer.	Bartlett

Renewing Members (contd)

Butch Miller.	Hutto
Gene Wallace.	Georgetown
Shannon Rector.	Leander
Darin Hallam.	Round Rock
Tommy O'Neal.	Georgetown
Gillian Mattinson.	Georgetown
Paul Crown.	Georgetown
Alicia Froelich.	Liberty Hill
David Smith.	Georgetown
Mike Shubert.	Round Rock

Renewing Members

Chris Huck	Georgetown
Vicky Kennedy.	Burnet
Jim Ray.	Georgetown
David Tatum.	Liberty Hill
David Brunson.	Austin
Steve Gavenda.	Austin
Wayne Ziechang.	Bartlett
Ronald Woefel.	Lexington
Jim Houstoun	Austin
Mike Tomjack.	Georgetown
Jeannine Cook.	Bastrop
Brandon Denver.	Round Rock
Brent Betts.	Georgetown
Robyn Guerrera.	Austin
Steve Hoskins.	Belton
Gary Morris	Round Rock
Robert Baker.	Georgetown
Kurt Kurtin.	Georgetown
Jim Colbert.	Georgetown
Barbi Rose.	Cedar Park
Judith Haller.	Austin
Greg Gersib.	Taylor
Traci Cox.	Georgetown
Tom Wrinkle	Austin
Ann Bieschenk.	Georgetown
Elmer Goertz.	Pflugerville
E Kathy Fulton	Georgetown
Matt Ludlun.	Austin
Tim Weaver.	Hutto
Reese Klein.	Burnet
Michael Russell.	Georgetown
Linda Russell.	Georgetown
Jim Esch.	Georgetown
William Dyess.	Georgetown
Britton Schlinke.	Austin
Tina Lim	Austin
Chris O'Dell.	Austin
Carolyn Barnes.	Leander
Shannon Montez.	Leander
Jimmy Shields.	Georgetown
Edward Mora.	Round Rock
Josh Crozier.	Florence
David Schell.	Round Rock
Jim Rodeghero.	Liberty Hill
Melissa Henry.	Georgetown
Wayne Liles	Round Rock
Rachel Glass.	Killeen