WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATION

WCABA AUGUST 2026 NEWSLETTER

www.wcaba.org

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4th TUESDAY, AUGUST 25, 2026 @ 7PM
Georgetown Library - Hewlett Room (2nd Floor)

PROGRAM: Ice Cream Social & Information Forum

The format for this month's WCABA meeting will be quite a change from the usual. Besides getting to enjoy a great summertime treat—ice cream and cookies—the Ice Cream Social this month gives us an opportunity to meet people we haven't had time/opportunity to get acquainted with previously, plus letting "newbie" beekeepers ask "oldtimers" questions and gives those with a wealth of bee stories time to share them.

The Dogs Days of Summer

Ice cream eaten on a hot summer evening is always a treat. Since ice cream melts we will start with that at 7 o'clock so we're hoping you are looking forward to coming to our August meeting. Our hosts will bring toppings and cookies to accompany the ice cream, but if you have a favorite toppings you like you can bring it, or, maybe some honey based cookies.



Information and Fellowship

We will have several tables organized around broad beekeeping topics, with index cards at each table offering smaller discussion prompts. Members could move between tables and conversations as they like.

For those in the Texas Master Beekeeping Program two tables will be reserved for the Apprentice exam review since testing is coming up on **September 12**. It would be great to have some of our experts clustered in that area!

New technology: Randy Oakley will demonstrate the new "micro honey harvester" from Australia, plus insulated hives equipment. Come see!

We would certainly enjoy your presence at the next meeting on Aug. 25th (***fourth*** Tuesday), but if you can't, then tune in to broadcast virtually via "Zoom".

If you are planning to join from an iPhone or iPad, be sure to download this application first: https://apps.apple.com/us/app/zoom-cloud-meetings/id546505307

We look forward to seeing you there Tuesday night @ 7PM!
GT Library – Hewlett Room– 402 W 8th Street Georgetown 78626
Topic: **WCABA Member Meeting Speaker Presentation**
Time: This is a recurring meeting Meet anytime
Join Zoom Meeting
https://us02web.zoom.us/j/82475068933?pwd=aHRiRjc3bS9kYXJGS2g5THVpOEx2UT09
Meeting ID: 824 7506 8933. Passcode: 909659

Ice Cream Social Study Group!

…a note from your President



Sean O'Brian - President

When we started this year's Beekeeping 101 series, the plan was to follow the Texas Master Beekeeper curriculum so anyone who stuck with it would be ready to test by fall. Fall is here, and so is the test. If you have been following along with our course and have been keeping bees, you are ready.

Our next club meeting will be an ice cream social / study group. Exam review tables will replace our usual 101 session, with experienced members on hand to answer questions, and we will have some printed review materials.

For those not testing we'll have some other topic tables too, or you can come and just do the "ice cream" and "social" parts. Randy Oakley will finish the evening off with a presentation as well.

The Texas Master Beekeeper Program will hold Apprentice testing on Saturday, September 12, at the Williamson County AgriLife building, 100 Wilco Way, AG201, in Georgetown. Testing runs from 9 a.m. to about noon. The exam has a written portion and a practical with live colonies, so bring your suit and gloves; you will be opening a live hive. Our thanks to the Texas A&M AgriLife Extension team for bringing the test to us instead of making everyone drive halfway across the state.

Registration is open now and takes two steps:
1. Enroll in the Apprentice 10-Week Course. *Enrollment covers the exam fee* and includes the study materials.
2. Register for the Williamson County event inside that course portal.

You do not have to finish the course before testing. Two prerequisites apply: one year of beekeeping experience and a current registration with the Texas Apiary Inspection Service. If yours has lapsed, renew it before you register.

If you have kept up with 101 this year, you have done the hard part. The test is local and it's actually kinda fun. If you are on the fence, come sit at a review table on the 25th and see how much you already know.

See you at the next meeting.

Sean

Sean O'Neil - President

TEXAS MASTER BEEKEEPER

Advanced Level - TMBP

Research Pearls

Compiled by Phil Ainslie

These California bees are beating a killer that's wiping out colonies

 High Colony Loss Rates: Beekeepers across the U.S. reported losing up to 62% of managed honeybee colonies in 2025 due to pesticides, climate stress, habitat reduction, and parasites.

 Varroa Mite Threat: These parasites feed on bees' fat body tissues—weakening immune function, metabolism, and energy storage—while spreading fatal viruses like Deformed Wing Virus and Acute Bee Paralysis Virus.

 Resilient Hybrid Honeybee: A UC Riverside study (2019–2022 tracking 236 colonies) published in *Scientific Reports* found that a locally adapted, unmanaged hybrid honeybee in Southern California naturally keeps Varroa mite levels in check.

 Key Findings & Performance: Colonies led by these local hybrid queens had approximately 68% fewer mites on average and were over five times less likely to require chemical treatments than commercial hives.

 Diverse Genetic Lineage: The hybrid bees naturally combine genetics from four major lineages—African, Eastern European, Middle Eastern, and Western European—often originating from feral tree-dwelling colonies.

 Larval Defense Mechanism: Lab experiments showed Varroa mites were significantly less attracted to 7-day-old hybrid larvae, indicating an early, genetically built-in biological defense rather than purely adult behavioral defenses.

 Future Outlook: Researchers are exploring the specific genetic, chemical, and behavioral markers responsible for this resistance to aid commercial breeding programs and reduce reliance on chemical pesticides.

Scientists just discovered how queen bees are really made

 More Than Diet: Contrary to the long-held belief that royal jelly alone creates a queen bee, new research published in *Nature* shows that a complex, colony-wide effort is required.

 "Royal Cribs": Worker bees build specialized peanut-shaped queen cells made from unique, less dense, and more flexible wax that better retains heat and moisture.

 Impact of the Environment: Experiments showed that larvae raised in standard worker wax rather than queen cell wax were smaller and had higher mortality rates, even when fed the same diet.

 Queen Cell Builders: The study identified a specialized group of younger worker bees that maintain higher body temperatures and undergo biological changes to actively collect, modify, and enrich wax for royal chambers.

 Faster Development: The higher warmth maintained in queen cells allows queen bees to mature in just 16 days, compared to 21 days for worker bees.

 Universal Mechanism: This coordinated rearing process was observed in both Asian and European honeybee species, indicating it is an ancient, widespread evolutionary strategy.

 Broader Implications: The findings highlight how physical and social environments—not just genetics and nutrition—shape biological development, underscoring the high level of environmental engineering within insect societies.

Practical Experiences in the Bee Yard



Stanford Brantley

AUGUST is usually a very hot, dry month in our part of the ArkLaTex. It usually lives up to its name as a Dog Days month. Reminds me of the old joke about a dog chasing a rabbit in Texas during August -- it was so hot they were both walking! There will be little nectar produced in the next couple of months. Bees will be working Bitterweed and looking for any Honeydew they can locate. If you have completed this season's honey extraction, you can feed supplemental sugar syrup to help the bees continue to grow and thrive through the forage dearth of the next two months. If you add pollen patties, use only a small amount the bees can consume before the Small Hive Beetle can lay eggs underneath. For best results, consider suspending the patty fragment, allowing the bees access to the underside of the patty.

With little nectar to be found, the bees are apt to be very cranky and would prefer you leave them alone. I suggest you use more smoke than usual when you begin to check a hive. The bees will be distracted by their natural reaction to the smoke and not be as aggressive as you start to inspect their hive.

If you have already extracted the supers of capped honey, August is a good time to test and treat for varroa mites. The mite population will be multiplying during this part of the season. If your mite sample is above acceptable limits, find the treatment that will work in the hot summer heat. Follow-up after the prescribed period with another test to make sure the treatment was successful. The follow-up check to see if the treatment worked is just as important as the first treatment applied.

Certan is again available for preventing wax moth damage to stored extracted supers. Certan is a stable Bacillus Thuringiensis, a natural deterrent to wax moths that is not harmful to bees after it is dry. Frames sprayed with Certan and allowed to dry can be stored without using paramoth crystals to protect from wax moth infestation. The treated frames should still be stored in a pest free environment. Follow the Certan manufacture's instructions about mixing, applying and handling the medication with proper PPE. The Internet has lots of good information about using Certan. Google "using Certan to protect comb". Here is a good article if you are not familiar with this product:

https://carolinahoneybees.com/certan-wax-moth-control/



During a heavy drizzle last week, someone knocked on my door. Sanford When I opened the door, I found a Jefferson ISD maintenance personnel standing there. He told me there was a swarm of bees on the middle school campus and asked if I could please go and remove the bees. Following his directions, I found a softball-sized swarm clustered on the underside of a plastic newspaper delivery box. The cluster was about waist high. Easy to remove. I was prepared with a Nuc box and drawn comb as well as a frame of honey from my freezer. It was still drizzling when I scraped the bees off the newspaper box into the Nuc. Wet bees don't fly too well in the rain so only a few ever tried. I placed the Nuc box on a five gallon bucket under the cluster site and in a very few minutes all of the bees were on the landing board or inside with the queen. No need to worry about scouts out looking for a new home because none were flying in the rain. It is nice to have friends in the school system. This is the fifth time I have assisted in removing bees for them. Make friends with all types of organizations in your area. You never know when their call or knock on your door will result in a swarm to add to your apiary!

The Louisiana Beekeepers Association will host Amy Weeks from University of Alabama as the keynote speaker at their state convention in Pinesville, August 21-22. Check the LBA website for more information: https://www.labeekeepers.org/event-6589787

Sanford

Bee Detective: Case Files from the Apiary



Case File #3: *The Case of the Empty Pantry:*

J B Curious - Bee Detective

Something wasn't right at the apiary. The Texas sun was blazing, the bees were flying, and the hives were humming, but Bea knew that a busy-looking beehive didn't always mean business was booming. She adjusted her detective hat and stopped several feet away from the first hive. A good detective never rushes onto a crime scene.

Clue #1: Something Has Changed at the Front Door

At first glance, there seemed to be plenty of bees around the entrance. In fact, more bees than usual were gathered near the front of the hive. But the steady stream of purposeful traffic Bea remembered from spring had slowed. In June and even early July, foragers seemed to be on a mission: in and out, back and forth. Today was different. Bea watched carefully. “Where are all my grocery shoppers?” she wondered.

Bea's Anatomy Clue: Where Does a Bee Put All That Nectar?

Beekeepers often say a forager returns with a “belly full of nectar,” but Bea knew there was a little more to the story. A honey bee carries collected nectar in a special expandable pouch called the **crop**, commonly known as the **honey stomach**. It is part of the bee's foregut and is used primarily for transporting nectar and water. When nectar is plentiful, a returning forager arrives home carrying a substantial load in her honey stomach. She passes that nectar to house bees, who process it with enzymes, dehydrate it to remove moisture, and store it in the comb as honey

Case Note: The honey stomach isn't the same as the bee's digestive stomach. Think of it more like a built-in nectar canteen!

Bea scribbled in her notebook:

Pollen pants: scarce.

Nectar deliveries: down.

Entrance traffic: definitely different.

Time to look inside.

Clue #2: The Pantry Inspection

Bea carefully opened the colony. The first thing she noticed wasn't what she found. It was what she didn't find. During a strong nectar flow, freshly collected nectar glistens inside open cells. Frames can feel surprisingly heavy, and the bees seem to be filling every available corner with incoming resources.

But today, there wasn't much fresh nectar shining back at her. As Bea moved through the frames, another clue appeared: the colony was using its stored food rather than adding to it. The pantry wasn't necessarily empty, but nobody was restocking the shelves. “Interesting…” Bea whispered. She continued her inspection to answer the questions a good beekeeper should be asking:
Is the hive queen-right (all stages of brood)?
Is the brood pattern healthy?
Are there adequate resources: nectar/honey and pollen/bee bread?
Are there signs of pests or diseases?
And, because it was August, Bea added one especially important question to her notebook:

What is the mite situation?
August can be a critical month for Varroa assessment. Mite populations have had all spring and summer to reproduce inside capped brood, and by late summer their numbers can be significant. At the same time, the colony may begin reducing brood production as the nectar flow slows. That combination deserves a beekeeper's attention. Think of it this way: the bee population may be beginning to shrink while the mite population has been building. Fewer developing bees can mean a greater mite burden on the bees that remain. And Varroa aren't harmful only because they parasitize bees. They also transmit viruses, including **Deformed Wing Virus (DWV)**, which affects forager’s ability to forage for groceries. The bees being raised in late summer and fall are especially important because they will help carry the colony into winter. So Bea knew that simply looking for mites wasn't enough. **It's time to test.** An alcohol or soap wash using approximately 300 bees from the brood nest is one of the most reliable ways to estimate a colony's mite infestation. Record the number of mites found and calculate the percentage. Use that information to decide whether treatment is needed. Don't forget to test again after treatment to make sure it worked.
Detective Tip: Seeing mites crawling on adult bees is *not* a good monitoring method. By the time Varroa are easily visible, the infestation may already be substantial.

Clue #3: The Neighborhood Grocery Store
Bea stepped away from the hive and looked around. Now the pieces were coming together. The lush nectar flow of spring and early summer had faded. The Texas heat had settled in, rainfall had become scarce, and many of the plants that once supplied the colony's daily groceries were no longer producing nectar. The bees hadn't forgotten how to forage or just become lazy. There simply wasn't as much to bring home. Bea circled the answer in her notebook:

NECTAR DEARTH
A nectar dearth is a period when available plants aren't producing enough nectar to meet the colonies' needs. During a dearth, bees will consume the honey they've already stored, brood rearing may slow, entrance behavior may change, and colonies can become much more interested in finding food wherever they can. Bea knew that could include **in somebody else's hive.** She glanced toward the neighboring colony. After last month's investigation into *The Great Honey Robbery*, she knew exactly where *that* could lead.

Bea's Robbing Alert: Know the Difference Between Busy and *Robbing*
A hive entrance can look extremely active during robbing, but the activity doesn't look like normal, purposeful foraging traffic. Watch for:

- Bees darting, zig-zagging or hovering around the entrance, seams and cracks in the boxes as though searching for another way inside.
- Fighting or wrestling between bees at the entrance or on the landing board.
- Bits of wax or torn cappings accumulating near the entrance as honey stores are ripped open inside.
- Frantic, chaotic activity rather than the orderly in-and-out traffic of normal foraging.
- A weak colony suddenly surrounded by unusually large numbers of bees.

Detective Tip: During a dearth, don't leave exposed honey, wet supers, syrup or open feeders near the apiary. The smell of an easy meal can quickly turn curious bees into robbers.

CASE STATUS: The pantry wasn't robbed. The grocery store was closed.
But Bea's investigation wasn't quite finished. If Mother Nature wasn't restocking the shelves, she needed to know whether the colony had enough groceries to make it through the dearth and eventually through winter.

Final Evidence Check: How Full Is the Pantry?
For Central Texas, a useful fall goal is approximately **30–40 pounds of stored honey** for a healthy colony going into winter. The exact amount a colony needs can vary with colony size, weather, hive configuration and available winter forage, so this is a practical target rather than an absolute rule. What does 30–40 pounds look like when you're standing in the bee yard without a scale? A deep Langstroth frame completely filled and capped with honey may contain roughly 6–8 pounds of honey, while a full medium frame may contain roughly 3–4 pounds. That means 30–40 pounds is approximately:

Deep frames: about **5–6 well-filled frames of honey**
Medium frames: about **8–10 well-filled frames of honey**
Remember, partially filled frames count only partially. Bea isn't just counting frames—she's looking at how much honey is actually stored in them. And there is an even quicker field clue: learn to heft the hive. Gently lifting the back of the hive can help an experienced beekeeper recognize when a colony is becoming unusually light. It isn't a substitute for knowing what's on the frames, but over time it can become one of the beekeeper's most useful tools.

If stores are inadequate and natural nectar isn't coming in, supplemental feeding is necessary. The goal isn't necessarily to keep the pantry overflowing all summer, rather it is to make sure the colony never reaches the point where it doesn't have enough food to support itself. Bea closed the hive and made one final entry in her case file:

The bees weren't lazy.
The honey wasn't stolen.
The grocery store was simply closed for the season.

Now the beekeeper's job was clear: **watch the pantry, monitor the mites, protect against robbing, and help the colony stay healthy until Mother Nature opens the grocery store again in the fall.**

CASE CLOSED.
Until next time… Bee Curious.

Bea

Our First Honey Harvest

by Jennifer Sharp

There is nothing quite like the excitement of opening your hives and discovering that all those buzzing bees have been busy making something sweet. As first time bee keepers, Ross, Tanya, and I got to experience that for the first time this year!

With two beehives, a healthy dose of anticipation, and probably more questions than answers, we suited up and tackled our first honey harvest. Thanks to WCABA, we were able to borrow the harvesting equipment and turn what could have been a daunting first experience into a most memorable one!

There was something incredibly satisfying about uncapping those frames and watching the golden honey begin to flow. After all the planning, hive checks, bee stings, and plenty of learning along the way, it was finally pay-off time! More than just the honey, though, the harvest gave us a real appreciation for how much work goes into every drop.

Our first harvest was messy, sticky, exciting, and absolutely worth it! We are already looking forward to all of the challenges, lessons, and sweet rewards that lie ahead!

We would like to extend our thanks to all of the beekeepers within the WCABA Community. Your patience, wisdom, encouragement, and willingness to share your knowledge has meant so much to us.

The "B" Team
Jennifer



Ross kicked off the fun!



Tanya & I took turns at uncapping



Extra light honey : honey mesquite



Great haul from one super



The start of our honey flow



A beautiful end to a fulfilling day!

A Sweet Spring for “Hutt-Oh Honey”

by Courtney Ohendalski

Ryan and Courtney Ohendalski of Hutto recently completed an unforgettable spring honey harvest. Their apiary currently consists of 15 hives—a combination of spring splits, several new nucs, and a few swarms captured during early and mid-spring.

Their previous record harvest was between 300 and 400 pounds, but this year’s inspections suggested things would be very different. With the large extractor and equipment generously loaned by Jimmie Oakley, a true lifesaver, the Ohendalski’s turned their garage into a honey house for three busy days.

With help from their children, the family extracted approximately 75 gallons, or an incredible 900 pounds, of honey. They were absolutely thrilled with the harvest, and “Hutt-Oh Honey” certainly has the Ohendalski family smiling this summer! *C O*



Ryan Ohendalski uncaps a beautiful frame of honey



Daughter Rory shows she can do that too.



Draining the extractor through double screens



At harvest time everybody works, Rhett and Rory work at their stations



Ohendalski Family (Rhett , Rory & Ryan) turn garage into a Honey House. (Photo by Courtney Ohendalski)

The Ward Family Continues to Crank it Out

submitted by Jimmie Oakley

Caiya Ward (scholarship recipient-2023) continues to keep bees and make honey albeit a family operation. Her Dad, Jack Ward, (a fireman) has kept bees for a while now but when Caiya applied and received the Wolfe-Bost Scholarship in 2023, her Mom Darla committed to learn along with her. The result has been beneficial in that Caiya has successfully maintained hives and extracted honey every year since, 2026 being no exception. This is their story in pictures…



After getting the extracting equipment set up the process starts with uncapping the frames of honey



Caiya uncaps medium frames of honey while Darla keeps things cleaned up and taste the product (lick, lick)



Caiya and Darla are using the Maxant 3-frame extractor retro fitted for 6-frame medium radial extracting



Sometimes you have help extracting (turning the crank)...



...sometimes you have to crank it by yourself



The result is that beautiful, sweet honey running out of the spigot

It's encouraging to see former scholar recipients continue to keep bees and use the skills they learned in the program. It seems the more family involvement the more lasting the endeavor.

Jimmie, Scholarship Chair

Preparing Honey for Show

*Note: *Bees make the honey and you are not winning on the honey, but your presentation of the honey. Judges look at how you present the honey and taste is a secondary (sometime deciding) factor.*

Make sure you present your honey in the container called for by the contest.
Use the right container: Queenline Jar – 1#, 2# - and good lid!!

Cleanliness is next to…
Make sure you containers are clean. Wash in dishwasher by themselves.
Never touch the jar with your hands after that; use lint free cloth (flower sack towels) or photo gloves.

Pick the Jar Well (blemish free). Look carefully for bubbles or flaws in the glass, even the bottom.

Put Good Honey in your Jars. Honey Quality Check - Choose only fully capped frames (moisture) and taste it for flavor (no bitter weed, leafy spurge, goldenrod).

Filling your Jars: Slowly, holding with a towel, tipped at an angle to prevent bubbles.

Fill Level of Jar: Up to the top screw thread (the first time). Reduce lever before entering into the contest. This allows for removing bubbles and/or debris later.

Cover Jar with Plastic Wrap: Judges look under the lid and no honey should be there, remove the plastic wrap before giving to judges.

Bottle Honey Early as Opposed to Late: Give your honey time to settle up and provide opportunity to skim or remove bubbles and/or debris. Remove top layer with a silver spoon to above the inside fill line. You should not see empty space below the lid.

*Honey is judged on three categories, Light, Amber, & Dark, the Appearance of the Bottle (cleanliness of the bottle inside and out, no honey under the lid), the Uniform Fill (up to fill line), Free of Foreign Matter (granulated crystals, bubbles, foam, wax, lint), Flavor, and Brightness(clear, sparking, transparent).

Hints: You can heat honey slowly and allow bubbles to rise by leaving the jar in a closed, parked car all day (in Texas = 100+ degrees).

To remove specks, wax, or lint try long wooden squares to move the foreign matter to the top and dip off with silver spoon.

Polish jars with silk cloth.

Use individually cut moist square of lint free cloth (white men's handkerchief) to wipe underside of lid before presentation.

Store honey in room temperature above 57 degrees to avoid granulation.

A Tip Sheet... An Overview of Dos and Don'ts

Of course see Honey Show Prep for much more detail (Eastern Apiary Society)

The most important thing an exhibitor should do first is read the rules carefully. Great exhibits have been disqualified due to the exhibitor not following the rules. It is paramount to re-check the rules or if in doubt contact the Show Superintendent.

Do use escape boards or shaking/ brushing or use a blower for getting bees off combs.

Don't use smoke to clear bees from honey supers - it puts little tiny black specks in the honey and on the surface of comb honey. In extracted honey they end up on the underside of lids. Don't use Bee Go in a fume board -- if left a bit too long the honey may stink.

For the extracted honey entry, some people use comb honey, crushed carefully so not to introduce air, and strained through nylon cloth. This precludes tiny bubbles being created in an extractor. They believe entries for extracted class should never be extracted! If using an extractor warm the combs slightly and spin on a low speed.

Honey should be heated to 140 F for 30 min. and then cooled. to melt crystals and give it a pristine get up and go look.

When using a nylon strainer hang it near to the base of the bucket. Fill with honey then slowly pull the strainer up towards the top. If it is too high the honey will fall like rain and add plenty of air.

Do fill honey jars correctly. (See insert) Honey must cover the bead and be about 3/8 to 1/2 inch below top with no gap visible between lid and honey. Make sure the THREADS of the jar are honey free -- it seeps down and gets the jar sticky.



If you fill the jars with warm honey go just above the leveling mark, the reason being that when the honey cools it will shrink.

If the honey is too thin with too much moisture, remove the lid and place in a dry warm room or near a dehumidifier which will remove some excess moisture.

Don't put honey in a carry-on if you fly. The Security people will have your nice honey after they confiscate it. If you fly, give honey entries to a friend who is driving with your handling instructions and packing.

Don't forget to protect your products in a hot vehicle. If you aren't careful extracted honey will expand and leak. Creamed honey will go soft. Candles will warp, and don't even get us started on comb honey. Wrap candles in silk or fine tissue paper to prevent scratches. When you take candles out of ice chest the "bloom" disappears on warming up, or you may rub the candle with silk or your palm of your hand; rub left to right and not in circles. Keep comb honey containers in plastic bags so condensation that appears as they warm up will be on the bag, not on the comb package.

Do replace caps. Just before entry time, remove caps the entries traveled with with 3 perfect caps

brought tied individually in a nylon knee high. Or use a large piece of cling film underneath the lids and folded over the tops to help stop them scratching.

Do polish the jar at entry table with the nylon to remove finger prints. A little methylated spirits is ideal for cleaning glass. The smell will disappear quickly.

Chunk Honey should have 50% comb, and make sure the comb is facing the correct way up. The comb should be the same honey as in the jar.

Do replace cut comb in a new container just before entry, paying attention to drops of honey that might have leaked.

Do clean the comb honey in frames. The frame can be scraped carefully with a knife or a blade. Remember the frame is a plate with the honey being the food, so no dirty plates.

Do have the right consistency for Creamed Honey. A good test for ideal texture would be to take the lid off the jar and place the honey on its side. The honey should show a slight bulge like that on a wheel of a car. And not run out.

Do take care when heating wax. Too much heating of the wax removes the aroma and darkens the wax. Try not to go to much past the melting point which is 143 degrees F.

If using silicone molds place these in the freezer for 30 minutes to get them ice cold. This will give your candle a perfect surface crisp and clean.

Wicks on candles should be centered. For poured and molded candles, wicks also should be trimmed properly and uniformly (½ in) with a slight tilt for ease of lighting . Try to use a braided wick that has been dipped first in wax. This gives a better and more even burn.

Do finish your candle bottoms. The biggest goof in poured candles is the bottom -- holes not filled, not flat, just not "finished." Put a little washing up liquid around the side of the candle near the base, but not underneath the base. Place the base on a tilted hot saucepan. This will level the base of the candle. The melted wax will not stick to the side of the candle that has the washing up liquid on it.

Do make dipped candles in draft free area. If not the candles will bend when cooling and there will be a difference in thickness due to the cold part of the candle cooling the melted wax more quickly when being dipped. On the bottom, dipped candles should have a last drip.

Do crop photos to maximize the detail of the subject. Consider unusual subjects or angles.

Do make sure your cookies, bars, brownies, rolls, muffins and candy are all uniform and of the same weight.

Do make sure there are no date marks or lettering stamped on the mead bottles.

Do make sure that mead bottles are colorless with no tints.

Do make sure that corks are embedded 1/8th inch below the top.

Thank you to Ann Harman, Mike Palmer and Michael Young for contributing to the Tips Sheet.

Eastern Apiary Society

Membership Report: Judee Brinley

August 2026

New Members

Avery Buffington	Georgetown
Bill Klekotta	Georgetown
Bretta & John Lauden	Leander
Joe & Jennifer Nelson	Granger



Judee Brinley - Membership

Renewing Members

July Meeting Summary:
- Attendees: 61
- New Members: 4 total (2 joined at the meeting, 2 submitted forms by mail)
- Total Memberships: 185

***New members**- please remember that Texas Beekeepers Association still gives one-year free membership to those people that are new to beekeeping. Let me know if you are interested in this.

Judee

HiveKeepers Demonstration Comes to Central Texas

On Monday, August 17, Randy Oakley, owner of Oakley Family Apiaries, welcomed Simon Mildren, owner of HiveKeepers, to the apiary. Simon was visiting as part of a three-week tour in the United States, meeting beekeepers and seeing how his frames performed in colonies.



Simon Mildren, owner of HiveKeepers,

Randy has been conducting trial runs with HiveKeepers Frames in his hives. During the visit, Simon inspected the frames and discussed the results of the field testing. A KWTX 10 reporter also interviewed Simon about the Australian-designed system and its potential to simplify honey harvesting for backyard and small-scale beekeepers. The KWTX 10 news report features Simon demonstrating the harvest of a HiveKeepers frame from one of Randy's colonies.

Randy will demonstrate the extraction process at the WCABA meeting on Tuesday, August 25. Come see this revolutionary, simple way to harvest honey from your beehives—and learn how HiveKeepers may make harvest day easier and less messy.

Randy

Williamson County Area Beekeepers Association
Treasurer's Report - As of July 23, 2026

Profit and Loss

ACCOUNTS	Year to Date
Income	
Program Income - Bee Procurement (2026)	$58,200.00
Program Income - Membership Dues	$3,290.00
Total Income	$61,490.00
Cost of Goods Sold	
Bee Procurement Program Nucs & Queens	$51,300.00
Total Cost of Goods Sold	$51,300.00
Gross Profit	$10,190.00
Operating Expenses	
Bank Charges	$50.00
Dues	$50.00
Insurance	$1,873.00
Meeting Supplies and Refreshments	$473.58
Permits	$206.26
Speaker Fees	$575.00
Travel Expenses	$1,863.04
Total Operating Expenses	$5,090.88
Net Profit	$5,099.12

Balance Sheet

ACCOUNTS	As of July 23, 2026
Assets	
Total Cash and Bank	$61,472.68
Total Assets	$61,472.68
Liabilities	
Bee Purchase Commitment (2026)	$51,300.00
Less Payment Installments	($51,300.00)
Total Liabilities	$0.00
Assets & Liabilities	$61,472.68
Equity	
Retained Earnings - Prior Years	$56,373.56
Retained Earnings - Current Year	$5,099.12
Total Equity	$61,472.68

Bee Procurement Program - 2026

Income	
Program Income - Bee Procurement	$59,800.00
Cost of Goods Sold	
Bees	$51,300.00
Gross Profit	$8,500.00
Expenses	
Wire Charge	$50.00
Permit	$206.26
Travel Expenses	$1,863.04
Total Expenses	$2,119.30
Net Profit	$6,380.70

Notes (as of January 24, 2026):

BeeWeaver Commitment 120 Queens — $4,800.00
- Payment Installment = $4,800

Evergreen Purchase 300 Nucs — $46,500.00
- Evergreen Commitment = $54,000
- Less Volume and in-person pick-up discount = $7,500
- Net Amount = $46,500
- Payment Installments = $46,500

WILLIAMSON COUNTRY AREA BEEKEEPERS ASSOCIATION

MEMBERSHIP / CONTACT UPDATE FORM

Date: _____

[ ] **New** Membership or [ ] **Renewing** Membership

[ ] Individual $20.00 per year or [ ] Family $25.00 - individuals living same household

[ ] Update Contract Information - [ ] Request Badges

To pay your membership, bring this form and payment to the meeting or mail to:

Judee Brinley – Membership

50100 Flintrock Drive – Georgetown TX 78626

Checks must be made payable to WCABA

Update Contact Information

Name:_____Family names:_____

Phone: ( )_____ _____

Address:_____

City/State/Zip:_____

E-mail:_____

(please print e-mail address neatly)

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

New Member only: Would you like a FREE 1-year Membership in Texas Beekeepers Association?

[ ] Yes [ ] No

Request Badges:

List names for family membership badges needed _____

_____

Addition Instructions:

(revised 2-2026)