WILLIAMSON COUNTY AREA BEEKEEPERS ASSOCIATI0N

WCABA JUNE 2021 NEWSLETTER

www.wcaba.org

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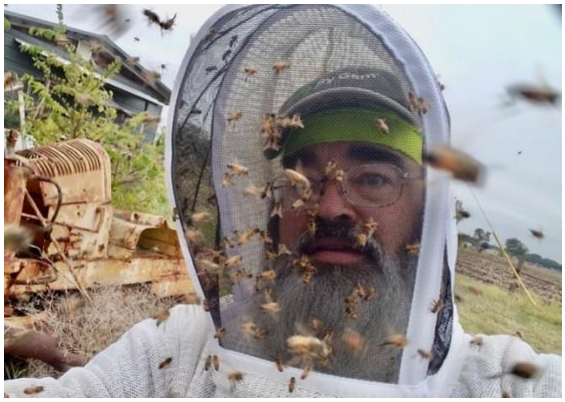
Due to the ongoing COVID-19 percautions, we are still having our member meeting in June virtually at 7 pm, June 22nd (fourth Tuesday) via "Zoom" software. ***Click*** *Zoom meeting link below.*

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 Tuesday night @ 7PM!

Topic: WCABA Member Meeting
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



PROGRAM

Speaker: Tony Andric – San Marcos Area Bee Wranglers

Title: **The Untamed Bee: Beekeeping Like a Prepper**

Question & Answer Session to Follow

Tony Andric, describes himself as a beekeeping removal addict and recovering engineer.
He lives in Lockhart, has been keeping bees for 7 years and has 50 hives.
His annual loss is less than 10% in treatment free colonies.
Tony is the inventor of 'Everything Bee Vacuum' World's #1 bee vac.

Texas Summer Plants Your Bees Will Love

Shannon Montez

For those of you struggling to find plants to survive the Texas heat and all the other pests such as deer that add an additional challenge to landscapers, it's always good to find plants that will prosper even under the toughest circumstances.

As I drive around and see beautiful landscaping in my neighborhood, I have found several common plants that have thrived over the years. One is the "**Texas Lilac**" or the **Vitex Deciduous**. Although this plant sure doesn't have a nice fragrance of the lilac, I'll take this as a substitute since it is wonderful in attracting bees. You'll see it either as a large shrub or small tree that requires very little water. Profuse spikes of lavender flowers, blooming heavily in the early summer, and then sporadically throughout the summer and fall. A favorite in Texas gardens, the Texas Lilac/Vitex grows quickly and offers easy maintenance. Although thought to be a native of China, India, and Southern Europe, it has been cultivated in North America for over 300 years. Be careful where you plant because it does spread and can hide your other plants. It's easy to transplant the many seedlings. You can get away with purchasing the smallest plant at the local nursery as this will triple in size over a few years.

Lavender is a plant that is perfect for the hot Texas summers. It smells wonderful, thrives in the heat and does best in the direct sun. An added bonus is that it doesn't require a lot of water. Known for its aromatic and healing properties, lavender was planted during medieval times to ward off evil spirits. Medicinally it is regarded as a relaxant, nerve tonic, and some use it to treat exhaustion, digestion, headaches, and arthritis. Different varieties of lavender will bloom throughout the year. The **Ghostly Princess** is a new breed originating from Australia. Pretty pink flowers blanket the shrub in spring that the bees just love. Great for low hedges or sunny containers. I've found that it blooms in late spring.

Another great Lavender for the Texas heat is **Folgate' English Lavender** this is an excellent filler of color and scent to borders, hedges, and beds, and a plant you can safely rely upon to light up your garden with a richness of color that can make all the difference. It smells wonderful and has starts to bloom in early June. It's easy to propagate and over the last few years, I've had great success in propogating one plant into 10. It has a spread of 2-3 ft. The bees just love this plant.

I've found Russian Sage to be one of my most reliable plants. Nothing I do seems to deter this hardy plant. The **Blue Spires Russian Sage** is the best large growing Russian Sage selection blooming with dark blue flower spikes appearing in mid-summer. This plant will bloom all summer and the bees love it. Cutting it back in the winter will help it produce beautiful blooms all summer. Best of all is the bees love this plant and the deer don't. It grows about 2-3 ft tall.

Sugar Syrup Guidelines

Submitted by Phil Ainslie from "Honey Bee Suite" written by Rusty.

The best thing about these ratios is the guidance they provide to beekeepers. A light syrup in spring enhances brood rearing as would an early nectar flow. A heavier syrup in autumn is easier for bees to process because less water needs to be removed. Conceptually, these guidelines work well and have enhanced the lives of countless colonies.

However, based on questions I've read, it's obvious that new beekeepers do not understand the role sugar syrup plays in colony management, nor how precise the measurements must be to properly care for bees.

For example, a woman recently explained how she meticulously measured the ingredients for 1:1 syrup, but before she finished, her husband swept spilled sugar from the table and dumped it in the pot, "completely ruining the entire batch!" She wanted to know if I could calculate a fix, estimating he added an entire teaspoon to the gallon of syrup.

I can only imagine the firestorm this created and hope she didn't deploy the rolling pin on husband number whatever. But this is a typical question, along with others about reading the meniscus, sufficient stirring, using sugar beyond its pull date, chlorine in city water, and allowing syrup to sit on the counter overnight. The complexity arising from the simple act of mixing sugar into water is astounding.

Worse, the first question that usually follows these I-screwed-it-up stories, is "Will it kill my bees?" Now I'm the perplexed one. How, exactly, do they think it might kill them?

The origin of the ratios

I have no clue who first suggested the now-familiar sugar syrup ratios or when. Whoever did was on to something because the ratios are easy to remember and work well. But any recommendation to feed syrup at a specific ratio of sugar to water is a guideline, a rule of thumb, an estimation, and whoever suggested the idea was a human, not a bee. The notion of a specific sugar concentration is foreign to bees simply because it's foreign to plants.

Problems in the bag.

Every plant is different

All nectar-producing plants have their own recipe, a genetically-driven range of sweetness. Some nectars are low in sugar, such as that produced by pear flowers. Others are high in sugar, such as the nectar from certain blackberries. Most are somewhere in between, but I doubt any are exactly 1:1, 3:2, or 2:1.

Furthermore, the amount of sugar in the nectar of each species can vary with environmental conditions. It may change from morning to evening, in overcast weather vs sunny, on hot days vs cool ones. Add to that windy days vs still ones, sun vs shade, and humid vs dry. Soil type can make a difference, too, as can soil fertility. Nectar concentration can even vary among the blooms on one plant. There is no immutable ratio of sugar to water in nectar, so why do we think sugar syrup must have a precise percentage of sugar?

The honey bees did not provide the specifications for syrup, and they don't carry mini hydrometers to test its specific gravity. While the bees are ingesting infinite concentrations of sugar to water, we are home micromanaging their syrup, measuring and stirring and tweaking, hoping to arrive at some magical ratio that the bees don't give a rip about. If they could roll their large compound eyes, they would.

Averages can be deceiving

Recommendations based on averages always remind me of the government. If you look at U.S. census statistics, you will find that in 1960, the typical American family (whatever that is) had 2.33 children. In 2019, the average family had 1.93 children. Now, I don't know about you, but I've never met even one family with either 2.33 or 1.93 children.

The same goes for sugar syrup. Even though we swear by 1:1 or 2:1 syrup, and we go to great lengths to make accurate measurements, there's likely not a flower in the world that produces an equivalent nectar. If natural nectar ranges from four to seventy percent sugar, how can tossing in that extra teaspoon (or cup or pound) make any difference to the bees?

Even though the guidelines are handy and work well, we must realize that they are not edicts etched in stone. Variations in measurement will not make any difference and will not affect bee health. You are not going to kill your bees with a concentration that is a little more or a little less than the guidelines suggest — or even a lot more or less.

If you still need convincing, consider this. Bees can drink pure water and it won't hurt them. Bees can also consume hard sugar bricks and thrive. The only difference between the two is the sugar-to-water ratio. The first is 100% water, the second is 100% sugar, and all the nectar and sugar syrups on earth fall somewhere between those two.

Significant digits

The last time I wrote about sugar syrup, I explained that you can measure your ingredients by either weight or volume. Yes, the results are slightly different. But in this application, where you're trying to replicate a moving target, you can only approximate the composition of nectar, no matter how carefully you measure.

Since 1 cup of refined sugar = 200 grams = 7.05 ounces = a little less than 0.5 pound, and 1 cup of water = 236 grams = 8.3 ounces = a little more than 0.5 pound, you can measure by weight or volume or a little of both.

Someone responded explaining how dangerously wrong I was. And to prove it, he had taken his wife's measuring spoons and kitchen scale and recorded everything to prove how vastly different weight and volume can be. He sent his calculations, all extended to seven decimal points, just to prove how mistaken I was.

Not only did this demonstrate a lack of knowledge about nectar and bee biology, it also highlighted a problem with significant digits. By claiming 7 decimal points worth of precision from a measuring spoon that could probably give him one, he was producing meaningless strings of numbers and completely missing the point.

Inverting the sugar

Another popular misconception involves inversion. Many beekeepers think they must invert table sugar to make it digestible to bees, or to make it more acidic so the pH closely resembles that of honey. Neither is necessary.

Let's back up a moment and look at table sugar. Table sugar is sucrose, a disaccharide made from a molecule of glucose and a molecule of fructose. These two molecules, both of which are simple sugars, are bound weakly together. Chemicals can be used to split the molecules apart, something frequently done by bakers who are trying to achieve certain properties in their products, such as moisture retention.

Invertase, an enzyme produced by yeast, is the baker's chemical of choice for this job. The name describes its action: it inverts the disaccharide back into its component parts by splitting the bonds between the glucose and fructose molecules. You can also split the bonds with acid, which is what beekeepers try to do with vinegar, lemon juice, or cream of tartar (tartaric acid).

Bees just do it

In truth, nearly all nectar contains much sucrose accompanied by an assortment of simple sugars, including glucose, fructose, maltose, and others. But when you analyze honey, it's mostly glucose and

fructose. In other words, the sucrose the bees collected was split into simple sugars during the honey-making process.

How did that happen? Well, it turns out that bakers aren't the only ones with a cache of invertase. Honey bees have their own supply, right in their salivary glands. When the bees scarf down nectar and hold it in their crops, invertase is already at work, breaking down the sucrose into the simple sugars glucose and fructose. The acidity in honey is produced by several other bee-produced enzymes including glucose oxidase, which forms gluconic acid during the breakdown of glucose.

When bees eat sucrose in the form of sugar syrup, the same thing happens. The bees automatically add the enzymes that invert and acidify the syrup, so there's no reason to do it for them. "Don't worry," they say, "we've got this!"

Cooked syrup and hydroxymethylfurfural

Hydroxymethylfurfural (HMF) is a naturally occurring organic acid formed during the dehydration of sugars, especially fructose. Under laboratory conditions, HMF has proved toxic to honey bees.

Elevated levels of fructose increase the probability of HMF formation, so something like high-fructose corn syrup is known for lots of HMF. But other things, such as inversion of sugar syrup by acids, also increase HMF by increasing the amount of fructose in the syrup. Heating syrup or honey also increases HMF, as does aging.

So how much of a problem does it cause? The numbers vary, but it seems to be a minor problem, possibly shortening the lifespans of some colony members. Cooking syrups to make fondant or hard candy is an age-old beekeeping practice that continues to this day, so the effects are not catastrophic. Still, when combined with other factors like pesticides, parasites, or pathogens, a little extra colony loss may not be desirable.

Fortunately, for those who want to avoid excess HMF, no-cook candy boards or dry feeding of granulated sugar circumvent the problem. Highly concentrated syrups, even 2:1 are harder to make without hot water, but the less heat you use, the less HMF you will create. Leaving out the acid helps too.

Organic sugar for syrup

A surprising number of new beekeepers are eager to feed organic sugar to their bees to give them the best possible diet. Unfortunately, organic sugar has a much higher ash content than regular refined sugar, and a high-ash diet in winter can increase the chances of honey bee dysentery. Apparently, the ash can capture and hold extra water in the gut, which is the ultimate problem.

The higher ash content gives organic sugar a light tan color, which you can clearly see. The extra ash is due to the way organic sugar is processed. Typical refining methods use chemicals that are not allowed by organic standards, so the entire process was reimagined in order to produce what is generally called "evaporated cane juice" rather than refined sugar. The amount of ash varies by manufacturer, but when I researched one popular brand, I found it contained 2.15 percent ash compared to 0.07 percent in non-organic refined sugar, over thirty times as much.

The problem with cold syrup

Another common sugar syrup question is "Why have my bees stopped drinking their syrup?" or worse "How can I make my bees drink their syrup?" The adage "You can lead a horse to water, but you can't make him drink" applies here. You can't force bees to drink syrup, you can only gently suggest.

If it's autumn when the bees stop drinking, the syrup is probably too cold. I can't name an exact temperature when bees stop drinking syrup, but it's somewhere around 50 F. If bees drink syrup that's overly chilled, they go into torpor, a state of lowered metabolic activity brought on by a drop in body temperature. Once they become stiff, slow, and barely able to move, they may fail to rejoin the cluster.

For bees that work together to maintain a minimum nest temperature, this can be dangerous to the entire colony. So rather than drink the cold syrup, they just ignore it. Syrup can be kept a bit warmer by using an

internal feeder above the cluster. In that configuration, warm air from the colony rises and keeps the syrup warmer. Three-season feeders work on this principle and can be used later in the fall than external feeders. In areas with cold winters, syrup should be replaced with fondant or sugar cakes during the coldest months.

But bees can't eat dry sugar

As anyone who feeds sugar bricks, candy boards, or granulated sugar can attest, winter bees can thrive on granulated or hard-as-rock sugar cakes. However, the surface of dry feed needs to be moistened before the bees can consume it.

To be effective, dry feed needs to be placed above the cluster so that moisture-laden warm air can condense on the surface and dissolve it. This happens naturally due to convective currents in the hive. Moisture from bee respiration rises along with the warm air and condenses on the hard sugar, forming a thin, sticky film that the bees lap up from the surface. As the outer layer is consumed, more moist air dissolves the next layer, and so on, until the bees eat the whole thing.

Dry sugar in the wrong place, such as on the bottom board, will usually fail as a food source because it's cold down there. Bees will move into areas that are relatively warm, and the warmest place outside of the cluster is directly above the cluster. No matter how hungry they get, bees will not move down into a colder part of the hive to get food if it means risking torpor.

Sugar or trash?

Many beekeepers insist their bees don't like granulated sugar and, instead of eating it, they take it outside like trash. Indeed, if granulated sugar is fed in warm weather when bees are out flying, they will do precisely that. If it's warm enough to fly, it's warm enough to break cluster and clean house. Once the cluster has dissipated, there is no longer a steady supply of rising moisture to wet the granules, so out they go.

Listen to what your bees are saying. Dry sugar feeding is a wintertime thing, not a spring or a fall thing. If you remember that, your bees won't haul it away.

Don't change, just think

I'm not proposing you abandon time-honored recipes for syrup or trusted guidelines for feeding. Of course not. I'm only suggesting they are meant for your convenience, not your undoing. Lighten up and realize no bee is going to complain about your quality control or lack thereof. Spend less time worrying about exact measurements and precise recipes, and spend more time thinking about how the bees will access the feed, how cold it will get, and how edible it will be.

No bee is going to reject a source of food because it's not made to certain specifications. Well, not usually. Honey bees are known to reject the four percent nectar (1:25) that leaks from pear blossoms, even though other species, like mason bees, seem to like it. Because they have such a high need for sugar, honey bees generally select the sweetest nectar they can find that's conveniently located, available in a big patch, and coming from a flower that suits their tongue length. You rarely see them checking the nutrition label for sugar concentration.

Worrisome thoughts

I was nearly finished writing this article when a horrifying thought crossed my mind. What if ABJ insists on precise measurements of sugar and water, say four decimal places, or worse? Worried that I might offend the powers that be, I riffled through virtual pages of the ABJ website, looking for a hint.

Then I found it. Buried in the FAQs section are directions for making 1:1 syrup: "Half fill your container with sugar and add water to completely fill the container." Perfect! Another reason to love ABJ.

This may be an article you want to save out for when you start Fall feeding or start again next Spring.
Good to know.
The Editor

Bee Plant Walking Tour

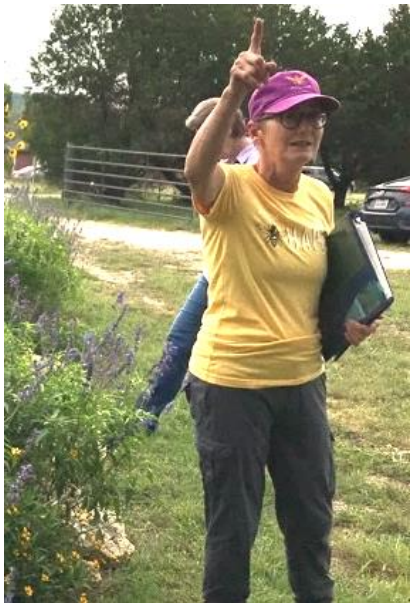
Submitted by Linda Russell

As the saying goes, ‘if you build it, they will come’. This was certainly the case at the Bee Plant Walking Tour Saturday, June 12.

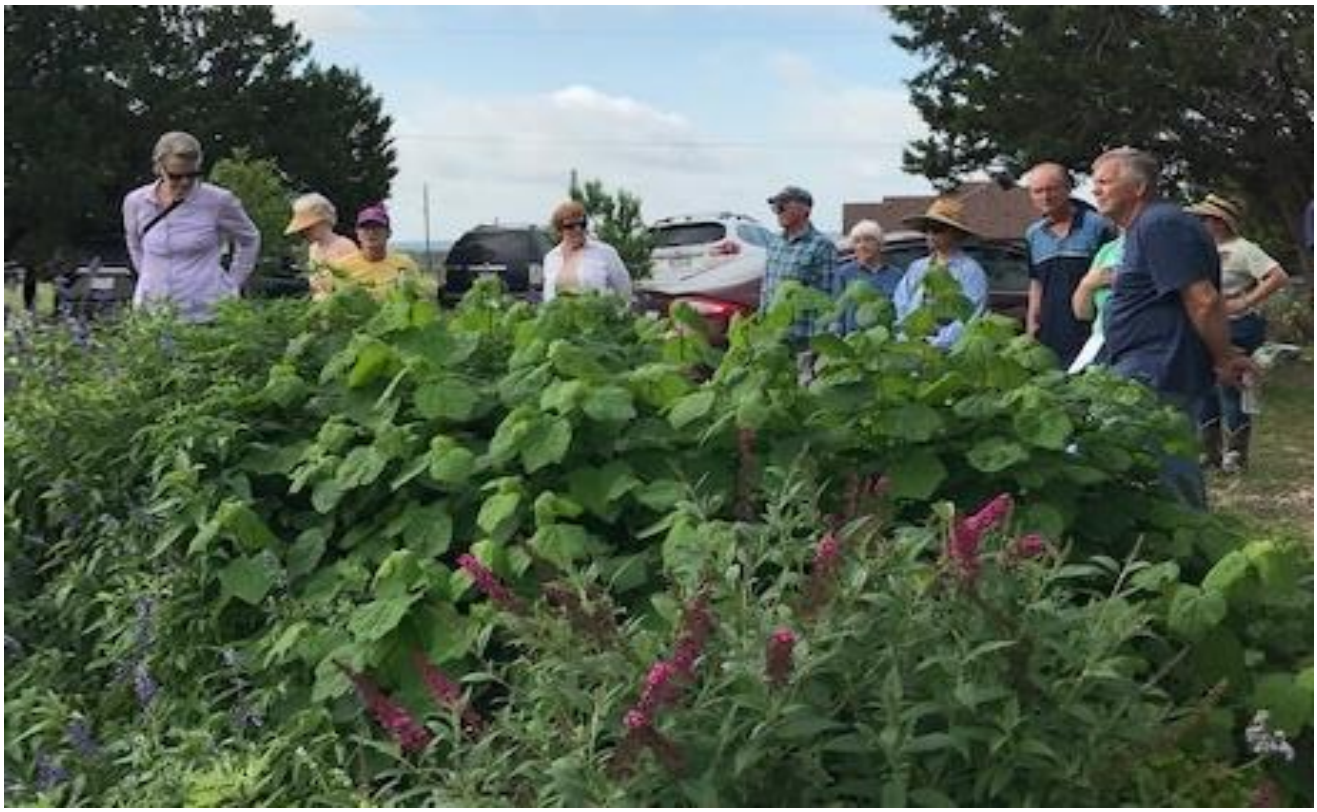
Hummingbirds, butterflies, honey bees, and bumble bees were zooming around and visiting the abundant flowers at Steve and Rachel Glass’ house in Ding Dong, Texas (Hwy 195 between Florence and Killeen).

In three years, Rachel and Steve have gone from little to no soil with a lot of rocks to beautiful flower and garden beds exploding with color and visual interest.

Rachel taught our group about the importance of good soil, plant choices for our climate, plants that bloom in various seasons, and choosing the right spot to plant.



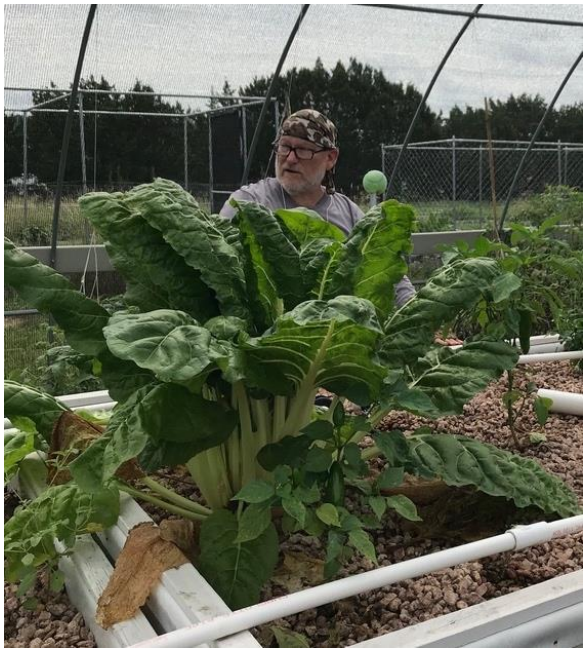
Rachel Glass - Tour Guide and head gardener



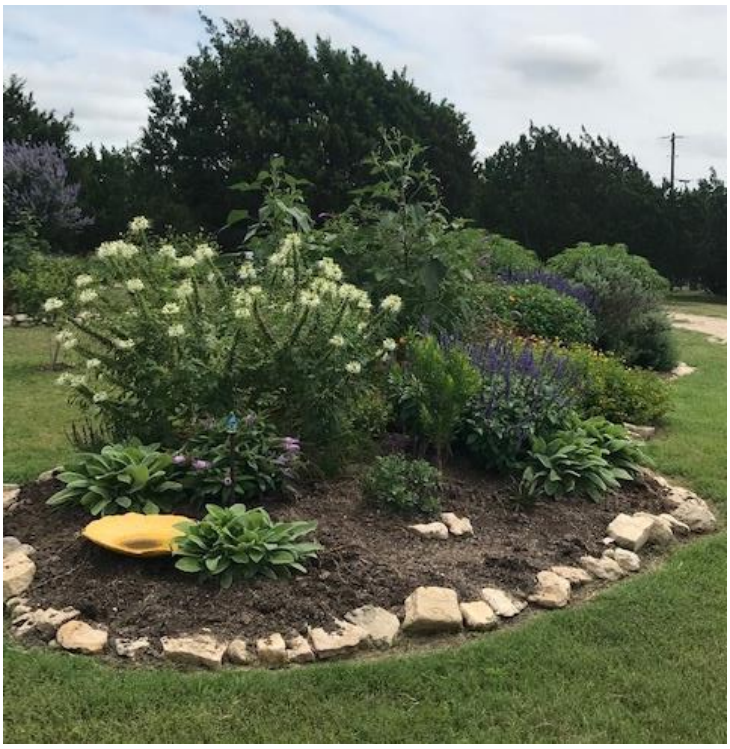
Good group and good day for a Walking Tour of the Garden

Steve gave a tour of their extensive aquaponics operation explaining how it works with the fish, bacteria, nitrates, nitrites in the water that make beautiful lettuce and peppers and other edibles thrive.

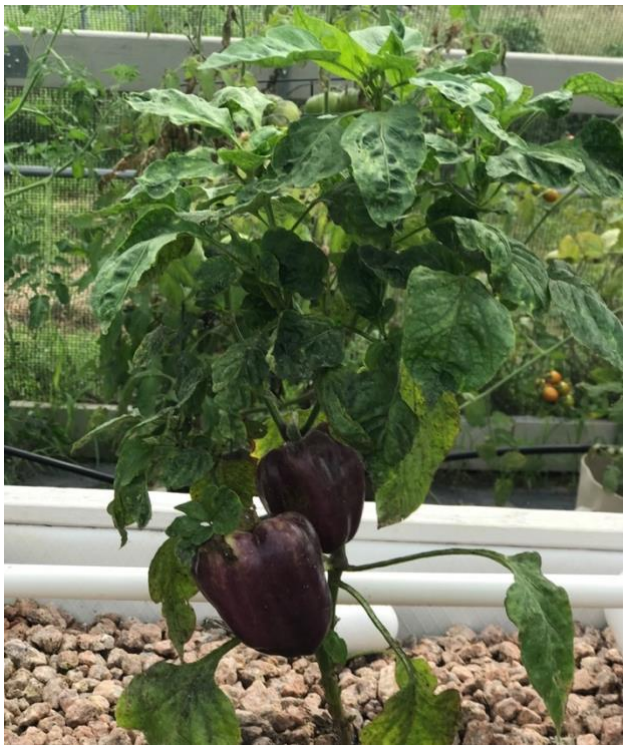
Some of the flowers and trees Rachel recommends include:
-Beebalm, Gaura, Mexican Plum, Jerusalem Sage, Frostweed, Green Cotton Santelina, Almond Verbina, Cleomi, Possumhaw, Globe Mallow, Winter Honeysuckle, Borage, Mountain Laurel, Green Cotton Santolina, Queen Wreath, Cleome, Crossvine, Gregg's Mistflower and Lamb's Ear to name a few.



Steve Glass shows off his Aquaponics Operation



Beautifully designed and manicured garden bed by Rachel Glass



Well developed, ripe fruit (peppers) from aquaponics farming

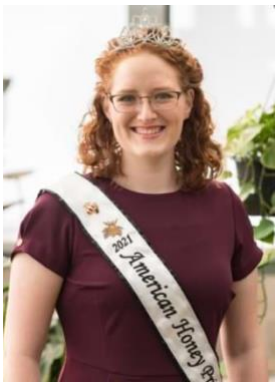
American Honey Princess Appears

by Jimmie Oakley

The American Honey Princess, Virginia Allen, appeared in the Austin / Georgetown area this past week. She was here because of an invitation from the Travis County Beekeepers Association. She was scheduled to present a program to that club on Monday evening (7th) and the opportunity was there to have her appear on our behalf while in the area.

She was hosted by WCABA club member Allison and Jake French of Georgetown during her stay. Allison is the former 2010 Texas Honey Queen and 2011 ABF Honey Princess, so there was a common link.

Allison was hoping to secure additional appearances through her local contacts among home schoolers, but it was Linda Russell (WCABA Pgm Chair) that was able to schedule an appearance for Virginia at the BiG location at the Church of Christ on west Hwy 29 on Monday morning. It is there that the BiG honey processing facilities is housed. Princess Virginia was given a tour of the area and she gave an impromptu presentation to the BiG Citizens working there. The citizens and staff were thrilled.



Virginia Allen - Honey Princess

Crunchy Summer Avocado Dip

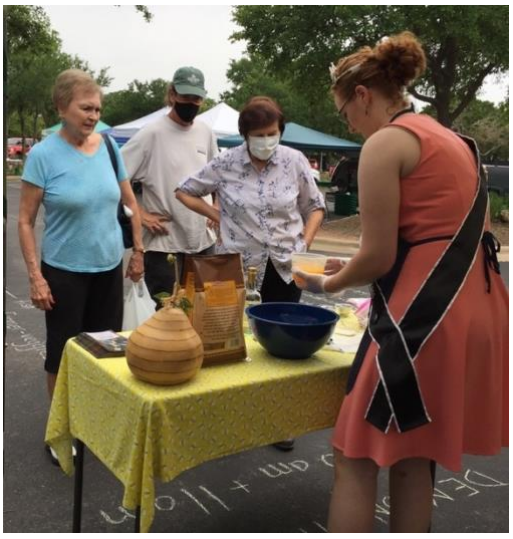
The next morning the Honey Princess made her way out to the Sun City Farmers Market to talk about bees and beekeeping with the visitors to the market in this retirement community. She was also prepared to give cooking demonstrations using honey and hand out samples. The canopy that the scholarship kids use in marketing honey each fall at the Hill County Fair was set up especially for her use. The booth contained the educational posters and live bees in an observation hive. She was well received by the market goers, and they gladly accepted samples of her Crunchy Summer Avocado Dip.

Virginia is the daughter of David and Mary-Ann Allen of Richardson, Texas. She is a freshman at Mary Harden-Baylor studying organizational leadership.

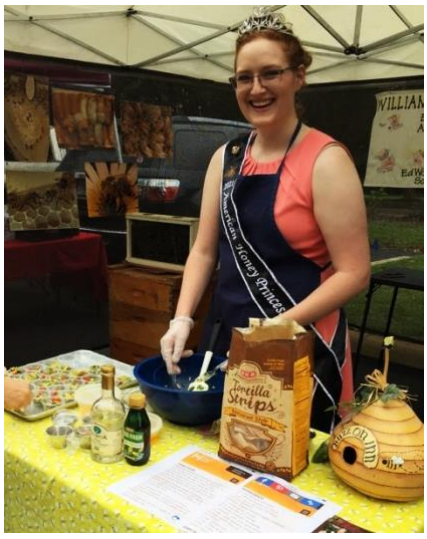
While the Honey Princess was here, she was treated to a tour of the Lady Bird Johnson Wildflower Center and the Texas State Capitol by her hostess.

After her presentation at Sun City, she returned to the Dallas area where she had yet another program presentation to give.

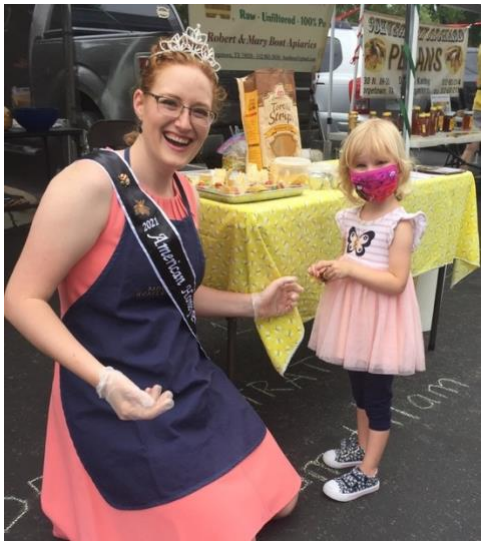
It is a rare privilege to have a spokesperson for the National Honey Industry in our area, and we were proud to use her talents to further promote honey, bees, and beekeeping to those in our community.



Cooking w/Honey demonstration at Farmer Market

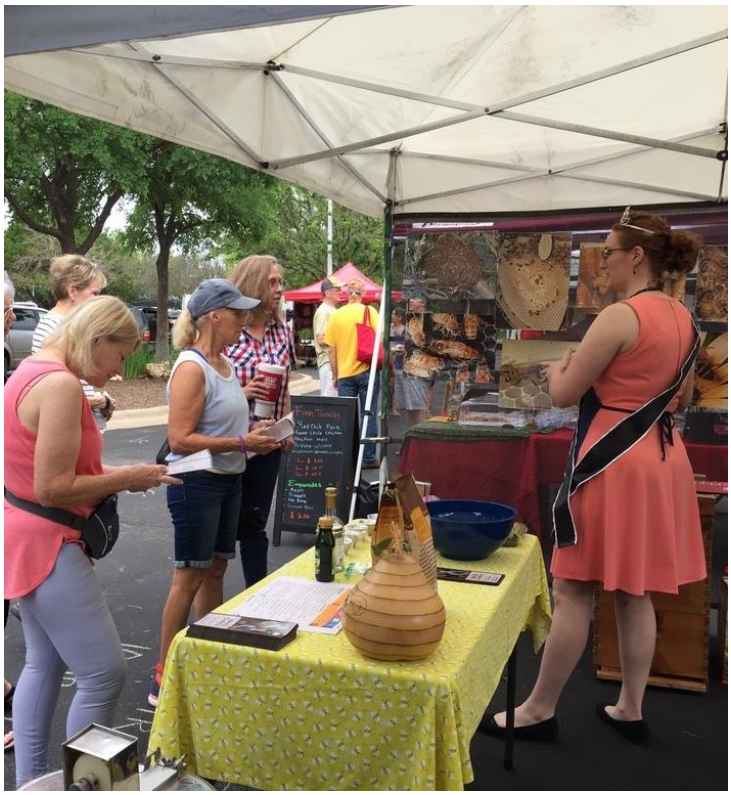


Preparing honey samples for hand out

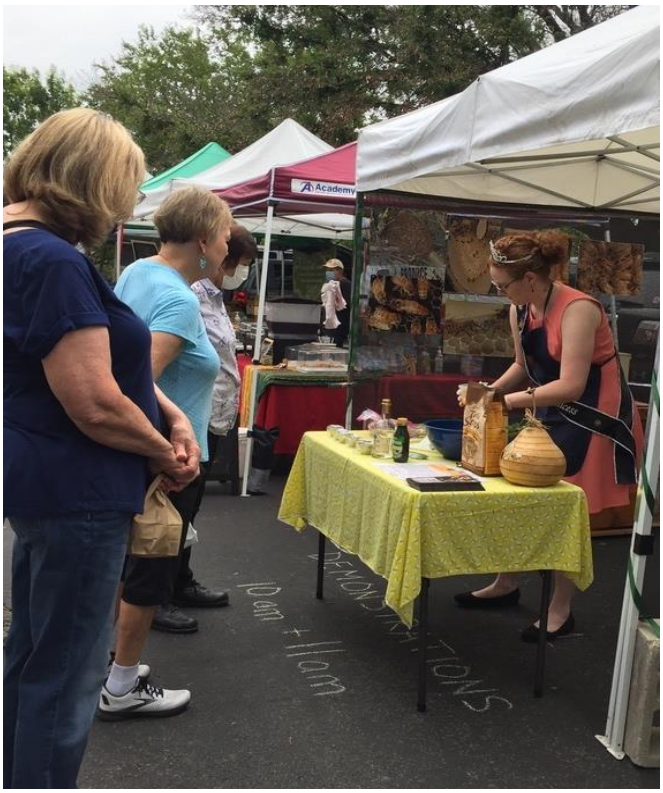


Enjoying the moment, Princess to princess

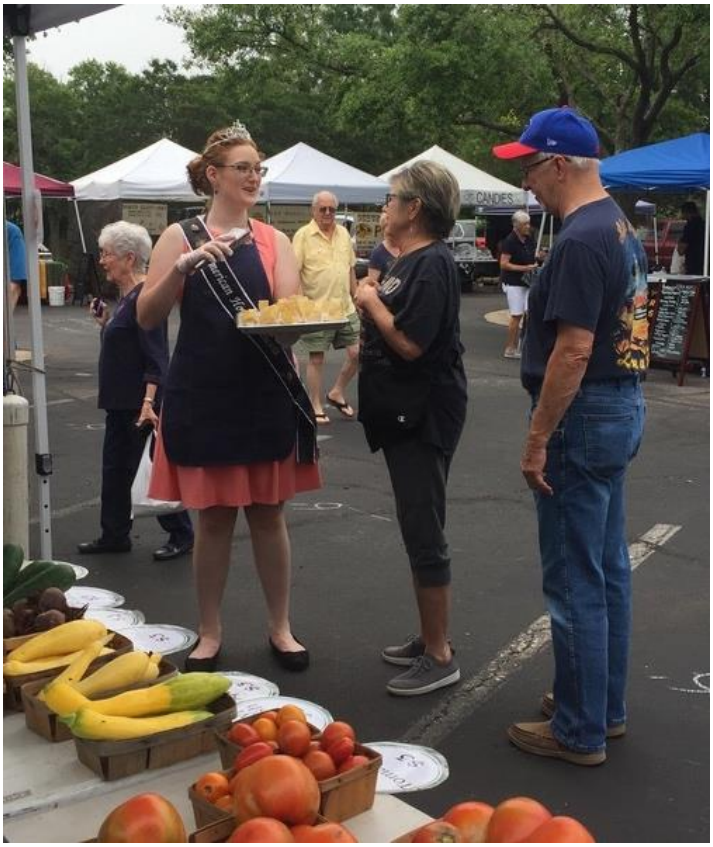
Honey Princess at Sun City Farmers Market



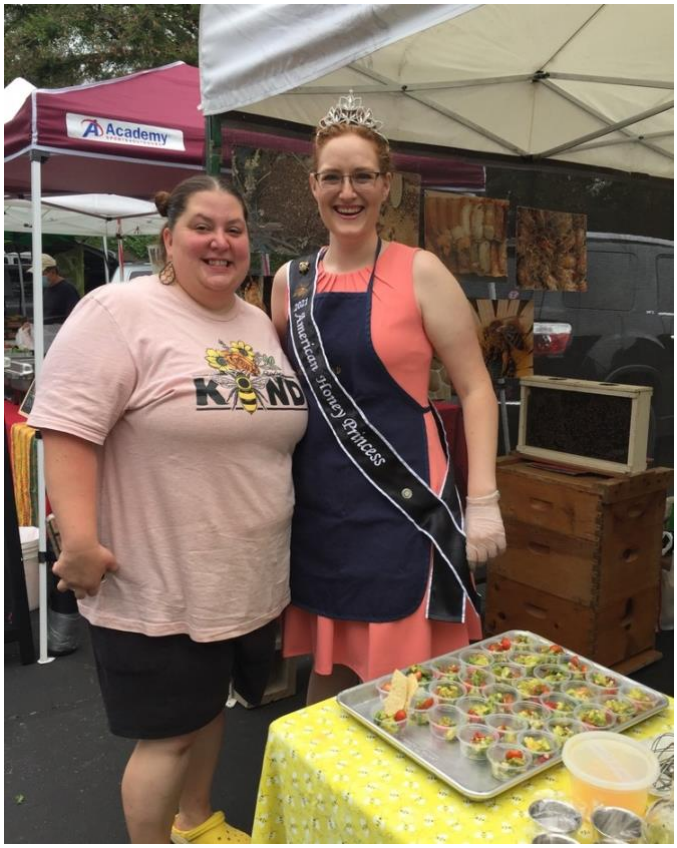
Virginia Uses Bee Posters to teach visitors about bees



Honey Princess hands out samples from her cooking demo



Honey Princess treats other vendors in the market to samples too



Virginia finds one vendor got into the spirit and dressed for the occassion

Become a Honey Friend

(Submitted by Linda Russell)

For the past 10 years , Brookwood in Georgetown (known as BiG), has provided a place where special needs adults (known as Citizens) thrive and contribute to the world. The BiG Citizens say, "I have the best job in the world, I love to work and I work hard and earn my paycheck". One of the jobs they love is extracting and bottling honey. The honey is then sold in the BiG Shop to help fund the program. The honey comes from BiG hives and Honey Friends. BiG Citizens would love to have more Honey Friends so that there is more honey to bottle!

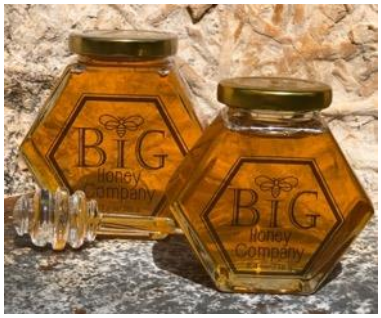
For those unfamiliar, BiG is a God-centered innovative vocational program where Citizens are artisans, bakers, candle, card and jewelry makers and honey extractors/bottlers! It is more than a job as it provides peer relationships, and a sense of purpose and belonging. BiG is non-profit with funding coming from product sales, donations, grants and Citizen tuition.

Erin and Gracie Kiltz

It all started with Gracie Kiltz. Gracie had Down Syndrome and as a toddler she suffered a brain injury while receiving chemotherapy for leukemia. Years later her parents, John and Erin Kiltz were looking for the next step after Gracie finished high school. When they couldn't find the right fit, Erin invited a small group of young adults with special needs to her home and they sat around her dinner table making jewelry that they then sold. They grew sunflowers and sold those to a flower market. From there it grew and grew and now has 90 Citizens across three campuses and there's a waiting list for admission. Gracie passed away almost three years ago and is greatly missed. Her legacy is immeasurable and infinite.

BiG has honey bees and beekeepers! With some grant money and donations, BiG purchased five hives and colonies four years ago. WCABA members volunteered to be BiG Beekeepers, caring for the bees in their individual apiaries. The Citizens do the honey harvesting and bottling.

BiG Beekeeper Gillian Mattinson said, "the minute it was announced at the WCABA meeting that BiG was looking for volunteers to host a hive, I was in! It seemed like the natural thing to do. Several high school graduates that I know are now part of the BiG community, and it has been a life changing experience for them and their families. To be able to contribute, in some small way, to this wonderful community is an honor. To combine it with taking care of a BiG hive is a pleasure."



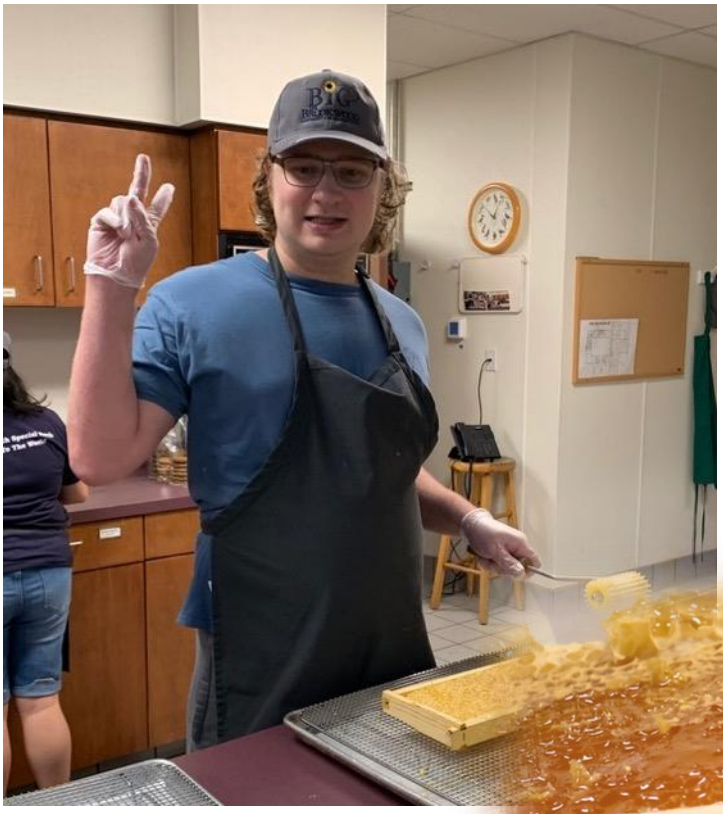
BiG Honey sold in the gift shop

The other honey source is from generous 'Honey Friends' who donate supers of honey. These appreciated donors have more honey than they plan to keep or just want to be a part. Faithful Honey Friend Kathy Fulton said, "Beekeeping is a passion, but BiG is a mission. Being able to support their great work within our community has been a blessing."

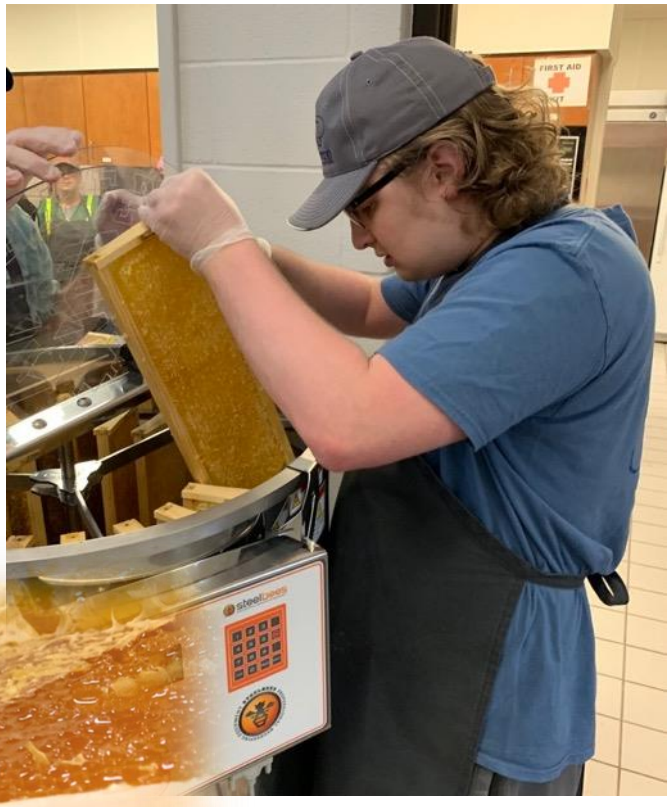
If you would like to donate a super(s) of honey to BiG, please email me at BiGHoneyco@gmail.com. We will pick your super up. Care will be given to sanitize all equipment. Your frames will not handled or extracted along with other beekeepers' frames. Your super and empty frames will be delivered back to you with great appreciation.

Come by and visit BiG @ 905 North Church Street. Shop, sip a latte, have lunch. It's a happy and happening place. For more information go to brookwoodingeorgetown.org.

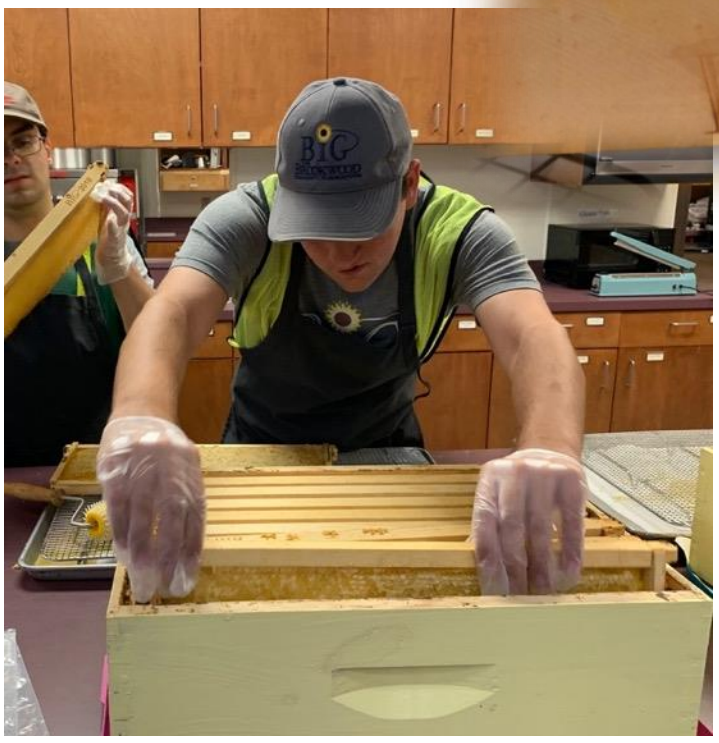
Processing Honey for the BiG Honey Company



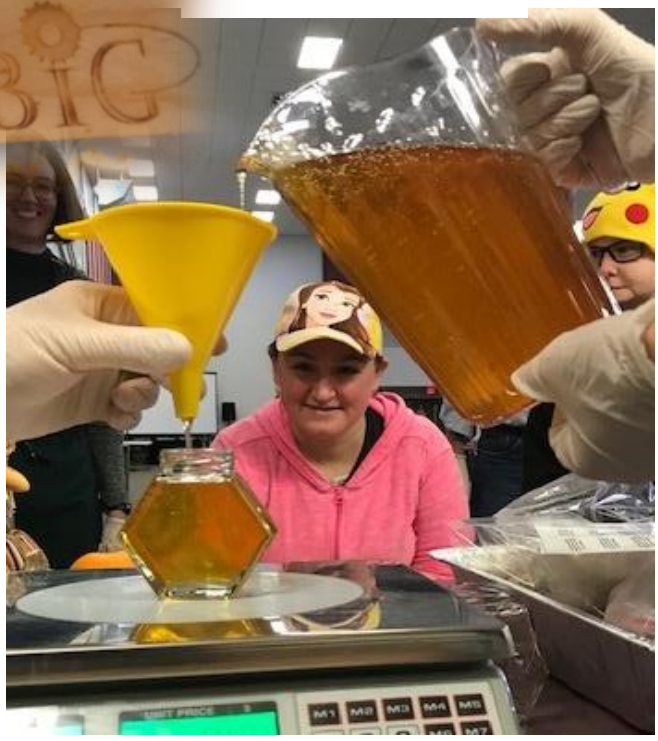
UNCAPPING the HONEY



EXTRACTING the FRAMES



WORKING the COMBS



BOTTLING the HONEY

Scholarship Recipients Look to Extract Honey Soon

by Jimmie Oakley

Things are drawing to fruition in the ongoing saga of the Scholarship Beeyard. Spring feeding has been done, requeening has been accomplished, additional boxes have been added, artificial swarming has been performed. …What's left? Oh yes! Extracting. That's what everybody has been waiting for.

Yes, it seems like it would never come (kind of like Christmas), but the scholarship kids are fast approaching the culmination of all the work they have been doing since last fall when piggyback splits were made. Making the fall splits is supposed to provide a vigorous hive with a fresh queen to take advantage of the mid-April honeyflow, so it has, for the most part. The honey flow has arrived with a profusion of Indian Blanket (Gaillardia pulchella) and followed by another nectar producer Horsemint (Monarda citriodora).

We know the bees have been working these, for we have seen the many winged harvesters in the flower patch from early morning to late in the evening each day. When the bees have been working the Horsemint, they become what I call" greenbacks" as they pick up the light green pollen on their thorax, that gives them a green dusting. In a good year that means more honey in the drum, and more greenbacks ($$) in the pocket.

In the first couple of weeks in July the bees will fill up the available empty combs with nectar, cure it by evaporation, and seal it closed with beautiful white wax capping. This tells the beekeeper it is ready.

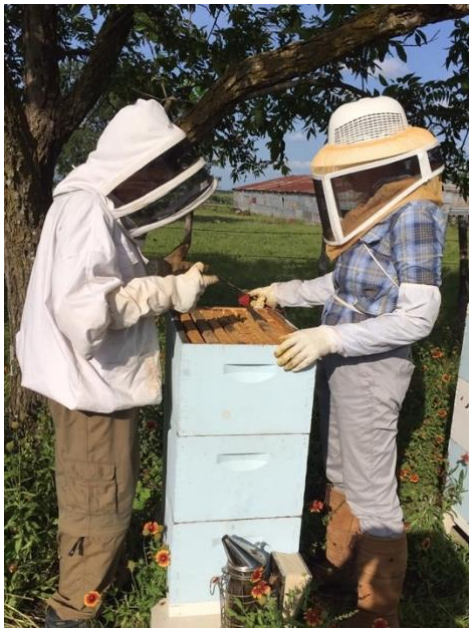
The hive will slow down somewhat with the major flow over, and you may see the bees on the front of the boxes moving back and forth in unison in a washboard effect to clean up the hive travel stains.

Now will be the time the beekeeper will get busy with his harvest of the boxes of capped comb the bees have so meticulously stored up for winter. Such is the working relationship in the cycle between man and bee.

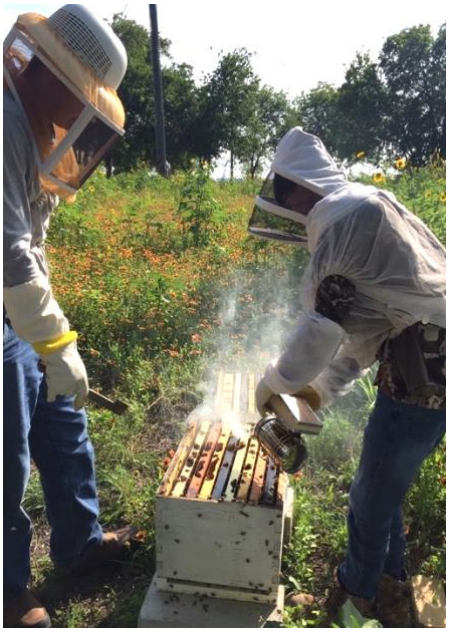
There will still be much work ahead for both man and bee as we move into the late summer draught, necessary treatments, the fall flow, and the splits we will make for next season.

Looken Good...Group picture to mark the passage from the swarming season into the honeyflow.
Julie & Sterling Kinghorn, Christian & Garrett Rogers, Randy & Jimmie Oakley, Misty & Emily Griffis, and Aydon Guevara

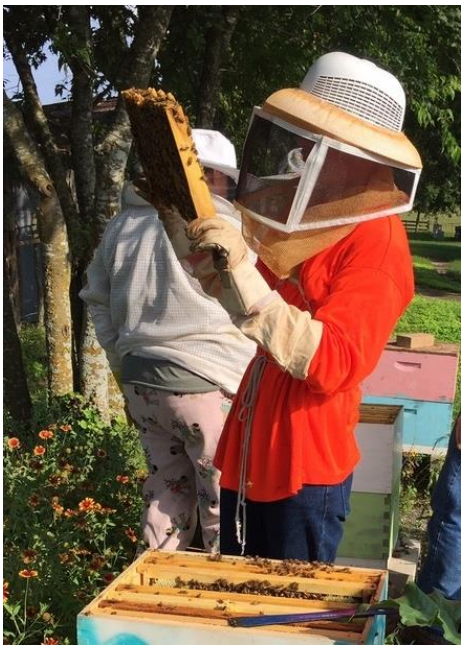
Scholarship Beeyard Pictures



Sterling &. Julie takes it from the top



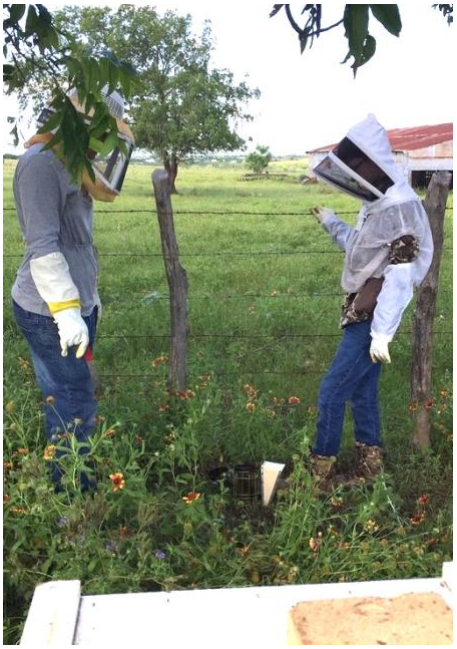
Christian waits while Garett smokes bees



Aydon reads the frame while checking his hive

Randy consults with the Kinghorn's on a question

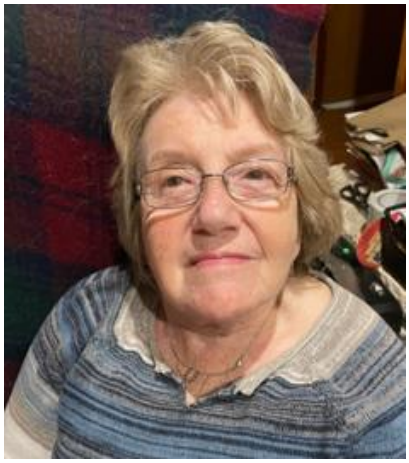
Randy looks at Emily's hive too



Fence-line philosophers in deep deliberation. "Been beekeeping long? Nope, 'bout you?"

Membership Report: Shirley Doggett

Membership Report June 2021



New Members: (2021)
Rooney & Joann Brown Georgetown.
Louis Sabo Coupland.
The Natales Family Cedar Park.

Renewing Members
Bill & Sally Williams. Thornedale

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

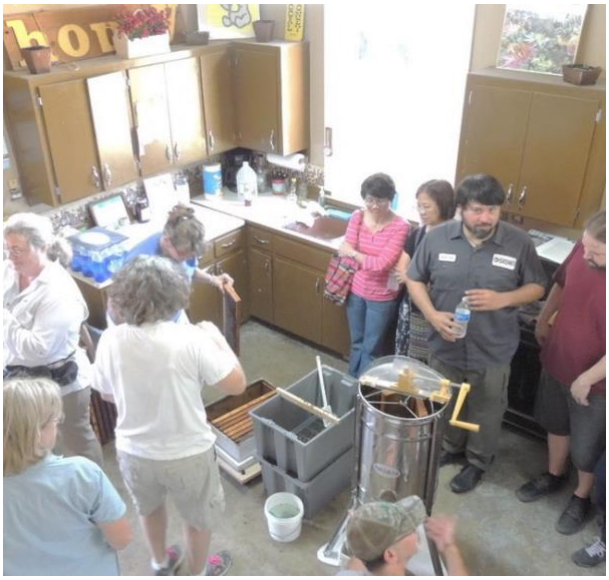
Extracting Workshop at Bost Farm Honey House June 26th

It has been several years since we have done this, but with new members and possibly new equipment available, it is time to refresh or learn anew the basics and the particulars of what the club has to offer, and how best to take advantage of the opportunity.

A free workshop will be offered for WCABA members at the Bost Farm from 9AM to 1PM on Saturday, June 26, 2021, for instruction and hands-on experience using the equipment to process some of this year's honey crop (hopefully). We will try to accommodate as many members as are interested in getting sticky.

The farmstead address is:

4255 C.R. 110 Georgetown, TX 78626.



Extracting Workshop @ Bost Farm Honey House

Be mindful to wear appropriate attire, especially footwear, since there are bees on site and may be bees present in the extracting area. No pets please, they could get stung too.

We will have water and restroom but bring a snack if you like since we will be there through the noon hour. There is a limited amount of equipment so be prepared to wait and take your turn.

Sell Honey at Manor Farmer's Market

Subject: **Honey for Farmers Market**

Message: Hi, My name is Ana and I was a scholarship recipient in 2005. I still keep bees near the Manor area. I am the secretary for **Manor Community Farmers' Market** and we are starting up again after COVID-19. We are looking for honey for our customers. I only produce enough honey for myself, friends, and family, and our other local beekeeper, Frank, is out of honey as his hives had a difficult year. Do any of your members live near the Manor (or surrounding) area and would they be interested in selling honey at our market? Honey is one of the popular items at our market. Please let me know if anyone would be interested in this, and feel free to let me know if you have any questions. Thank you! Ana Lerma

Please reply to https://www.wcaba.org/contact

Clic "contact us" on home page to reply. Be sure to reference **Manor Farmers Market** in subject line.