



MEETING MINUTES

November 13, 2023, 6:00 pm - 8:30 pm
San Antonio Botanical Garden
Betty Kelso Center
555 Funston Place
San Antonio, TX 78209-0569

6:30 PM – Meeting Sign-in and Thanksgiving meal by The RK Group

6:33 PM - Welcome & Intros (President -Rob Holliday)

6:35 PM- Treasurer’s Report (Treasurer-Richard Trevino)

Cash in bank \$21,617.53

Profit & Loss:

Field Day Income: \$148.00

Field Day Expenses: 659.23

Field Day Loss: (\$511.23)

Rodeo Income: \$7,572.00

Rodeo Expenses: \$5,760.96

Rodeo Profit: \$1,801.04

General Fund Income \$4,024.1

General Fund Expenses: \$3,865.95

General Fund Profit: \$158.22

Total Profit & Loss Income: \$11,744.17

Total Profit & Loss Expenses: \$10,296.14

Total Profit & Loss YTD \$ 1,448.03

6:40 PM - Membership Report (Membership Secretary - Heather Wilk)

179 paid members

6:41 PM - Meeting Minutes- Approved

6:42 PM – Recap of 2023 Honey Fest

The Honey Fest was a success with two speakers- Dr. Ozturk and Charlie Agar. We also had two very popular and successful honey extraction demonstrations. Honey was sold at a table in the breezeway. The event was written up in the San Antonio Express News.

6:45 PM – Recap of 2023 Texas Beekeepers Association Annual Convention

- AABA had Competition Winners in the categories of honey, mead, and painted hive.
- AABA had two members who took and passed the Texas Master Beekeeper Exam.

6:35 PM – Club Survey

Online and hardcopy were distributed to attendees.

- Supports an Education Focus
- Responsive to Constituent Needs
- Informs AABA Board Initiatives & Policy

Preliminary results will be shared at the AABA January Meeting

6:56 PM – Vote on New By-Laws- Approved

6:58-7:07 PM – AABA Officer Elections Results (2024)

President- Rob Holliday

Vice-President- James Cobarruvias

Recording Secretary- Disa Campbell

Membership Secretary- Mike Barlow

Treasurer- Tamara Carroll

7:14 PM – Prof. Laura Stan, Ph.D., Fulbright Visiting Scholar, Kansas State University, Presenter – “Unlocking the Flavor Symphony of Honey: The Art and Science of Sensory Analysis” Dr. Stan shared the following:

- Bee products are made, not found.
- Bees make for their own needs, not ours.
- Stainless steel containers ensure not metallic residual for filtration
- Use glass as much as possible
- Honey crystallization is a natural process
- Trained personnel that they are better than machines for processing.
- Don't buy odd-colored honey (adulterated)
- Texture: liquid vs crystalized
- Size shape roughness
- Look behind sweetness

8:20-8:23 PM – Raffle Drawings

8:30 PM - Meeting Adjourned

Next Meeting Tuesday, January 16, 2024