



# *The Buzz*

*Newsletter of the Iowa Honey Producers Association*



October 2011

**Submit nominees for the IHPA Awards Pg.3**  
**Application for Iowa Honey Queen Pg. 5**  
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**November 3** Board meeting at Marshalltown Bestwestern  
**November 4 - 5** Annual Meeting at Marshalltown Bestwestern



## NOTICE TO MEMBERS OF THE IHPA

There will be a discussion and possible vote to raise the membership dues for the IHPA. This will take place at the annual business meeting to be held in Marshalltown on November 4th. The discussion will include possibly providing additional compensation for state fair workers. This will serve as your notice for the change in membership dues as outlined in the by-laws of the Iowa Honey Producers Association.

## 2012 IHPA Membership and The Buzz

The Iowa Honey Producers Association will be publishing a 100<sup>th</sup> anniversary membership directory in February 2012. Due to the special event, I am now accepting dues for 2012. Dues are still \$10 for the primary member and \$5 for each additional family member at the same address. To ensure that your name is included in this issue of the directory, please send your dues to: IHPA, Melanie Bower, 207 S.E. Diehl, Des Moines, Iowa 50315-5227.

Melanie Bower  
Treasurer

## Honey Lemonade

Honey lemonade is a huge draw for any event. If you are interested in serving honey lemonade at your event, the IHPA has lemon juice to help you bring in the customers. The board decided that a case of 12-30 oz. cartons is \$50.00 or if you prefer just a couple of 30 oz. cartons, the price is \$5.00 each. The recipe is one-30 oz. carton of lemon juice, 26 to 28 oz of honey and enough water to make two gallons of lemonade. If you want to purchase some lemon juice, please contact Donna Brahms, (712) 778-4256 or (402) 677-2460 for phone numbers or email: mbrahms@netins.net The lemon juice is being stored in Mike and Donna's freezers. We could use the room!

## HALLOWEEN CHILI

Printed from COOKS.COM

- 1 1/4 lbs. ground goblin gizzards (ground beef 15% fat)**
- 1 med. eye of Cyclops (onion)**
- 15 oz. can soft shelled beetles (kidney beans)**
- 28 oz. can blood of bat (V-8 juice)**
- 1/8 tsp. pureed wasp (prepared mustard)**
- 1/4 tsp. common dried weed (oregano)**
- 1 dash of Redtailed hawk toenails (crushed red pepper)**
- 2 tsp. ground sumac blossom (chili powder)**
- 1 tsp. hemlock (honey or sugar)**

- 1/2 c. fresh grubs (sliced celery)**
- 1 tbsp. eye of Newt (pearled barley)**
- 1 tbsp. dried maggots (uncooked rice)**
- Water from a stagnant pond (tap water)**
- Substitutions are in parenthesis.**

Best made during the last phase of the moon, if that is not possible, just do the best you can in a softly lighted kitchen after dark.

Brown the gizzards in an iron cauldron over a fire made from the siding off of a haunted house, add chopped eye of cyclops and simmer until the pieces of eye become translucent again, add blood of bat, and soft shelled beetles, bring to a slow bubbling boil. At this time, add the common weed, maggots, toenails, sumac, grubs, hemlock, eye of newt and the pureed wasp. As it cooks you may want to adjust the consistency with pond water. You can tell it is done when the eye of newt swells and the vertical tan colored 'cats eye' appears on one side.



## The Buzz Newsletter Article Submissions and IHPA Memberships

Please send submissions, classified ads, and photos to Alex W. Ebert by email to [TheBuzz@ABuzzAboutBees.com](mailto:TheBuzz@ABuzzAboutBees.com) or by mail to The Buzz, c/o Phil Ebert, 14808 S. 102<sup>nd</sup> Ave. E., Lynnville, IA 50153. **The deadline for submissions is the 15<sup>th</sup> of each month to be included in the following month's newsletter.** The Buzz is a monthly newsletter published by the Iowa Honey Producers Association which is an affiliate of the Iowa State Horticultural Society. IHPA Membership is only \$10 annually. To join IHPA and receive your complimentary member subscription to The Buzz Newsletter, please contact Melanie Bower, IHPA Treasurer, 207 S.E. Diehl, Des Moines, IA 50315, Phone: (515) 287-6542

## Greetings from the President

I hope October is finding everybody happy and healthy. As you read this, harvest is complete and mite treatments should have been applied and you should have the bees heavy with honey or supplement feed. I strongly recommend feeding both a liquid carbohydrate and protein patties to assure that the late summer and fall brood is well fed to rear the winter bees, which take a greater protein nourishment because the winter bees are actually created differently to live through the winter. Many times I think the pollen being collected in the fall isn't providing all the nutrients the bees require. I really think with humans affecting the environment the bees live in, bees may need a supplement to provide the bees with proper nutrients.

Earlier I stated a sentence with "as you read this" but now I will be going backwards to "as I write this". As I write this the end of honey harvest is still two weeks away. The crop will probably make a 60 pound average which is down from what I was hoping for but it could have been much worse if we didn't get the heat in late July.

The bees north of Perry seemed to do better than the bees in the Guthrie county area. I think everything dried up in that area and the bees have become consumers rather than producers.

The honey crop "is what it is" and now I am anxious to get more rounds of corn syrup in the bees and start feeding the pollen supplement. I have ordered enough pollen supplement for four pounds per hive and many of the hives even the better producing hives, are virtually empty as far as carbohydrates. Even with no food and little or no nectar coming in, the queens seem to keep laying eggs because those starving hives are still full of capped brood. I noticed a couple of my bee yards that got Carniolan Queens did possibly produce a little more honey but didn't keep a lot of honey down in the brood chamber. They still seem to have a lot of capped brood very late in the season. They also definitely propolized much heavier than the Italians. I'm sure that this can be variable according to how pure the strain of bee.

I have had a few calls lately from newer members of the IHPA who are asking the question "What can I do to help in the or-

ganization?" It is very encouraging to hear this and please keep the calls coming. I welcome new people getting involved and like to hear ideas and concerns from the members no matter if it is from a long timer or a new comer.

I just formed the nominating committee at the last board meeting and John Johnson was willing to chair it again, so if you are interested in a board either officer or district 4, 5, or 6 you can let him know or you are welcome to welcome to call me. A district map is on the IHPA website or you can call one of us on the committee to find out the district borders. If you know of a good person out there who may be resistant please let one of us know. Regina Hoy and Larry Boernsen are also on this committee so they would love to hear from you also.

In my opinion one of the most important programs we have is the Youth Program. It introduces the youth to the fascination of beekeeping and provides us with the potential leaders and members of our organization. This is an area where the entire membership can become involved. Just keep your eyes and ears open and encourage the youth to present an application or be a mentor to the successful applicants. One of our Iowa Honey Queens Theresa Jurchen was the one who proposed and pushed for our youth program and what a success it has been. That brings me to the Honey Queen Program. IHPA has sent many very good candidates to the American Bee Keeping Federations National Convention over the past 15 or so years. Many of which have went on to become National Honey Queen or Princess. The Iowa Honey Queen Program is a Great promotional tool as well as providing a potentially life changing experience for these young women. I hope for a positive or life changing experience through guidance and encouragement.

I dropped the Honey Queen Position on my wife Connie. We were basically the Queen committee for this year. We have a possible candidate for 2012. Normally the regional organization sponsor a queen for a year to get them trained for the State Queen. It is not too late for more candidates for 2012 if everyone keeps their eyes open for that young lady that would like this Positive experience. It is not required that they go through the regional queen progress because we have had Queens chosen at the last minute and if they seem to

be a legitimate candidate I am sure the IHPA board would approve the nomination. Again, I encourage you to contact us with any potential queens.

We are also in need of donations for the Honey Queens Banquet Auction and silent auctions.

I decided to chair the awards committee but neglected to add any members to the committee. I feel it is appropriate to include the entire membership on the committee, so if you have anybody you feel that are deserving of any one of the following awards please contact me ASAP. It would be best to submit the request in writing with a short description of why they should receive the award.

## Currently the Iowa Honey Producers gives out these Awards

1. **State Fairs Sweepstakes Award**
2. **Life Time Membership Award**
3. **Pioneer Award** for having been involved in beekeeping for 50 years or more and still active in beekeeping.
4. **Distinguished Service Award** for assisting other beekeepers, willing to share information, and/or serving the state association.
5. **Education Award** for teaching beekeeping classes, speaking at service clubs, giving presentations to school children or speaking about beekeeping on radio or T.V.
6. **Promotions Award** for promoting honey and beekeeping, promotions for the state association or promoting their own product.
7. **Friendship Award** for being a friend of the association. This could be someone who has displayed at the annual IHPA trade show, a state official who has assisted or encouraged beekeeping. They do not need to be a of our beekeeping community.
8. **Youth Award** for a youth person who has shown commendable involvement in such things as helping at the state or county fair, successfully keeping bees for at least one season including wintering, writing, making a float for a parade, speaking, etc.

Bee Involved and Bee Happy

Curt Bronnenberg



## Featured Beekeeper of the Month

Tom Nieland, the son of Anne and John Nieland from Urbandale, Iowa is our IHPA's mentor program featured beekeeper of the month. Tom also has a brother, Zack who is 13 years old. Tom is in 10th grade and he and his brother are home schooled. He says his mother is the teacher and his father the principle. He is enrolled in sports at Johnston High School where he plays basketball and soccer.

Tom comes from Russia. He is adopted and enjoys translating for other kids coming from Russia. He says he has never-ending hobbies including bonsai, art, beekeeping, reading, cooking, soccer, and basketball. He did a project about his beekeeping experience starting with his taking classes and building his hive for 4-H this year. Next year he is planning to do his project on fall and winter beekeeping. In the future, Tom plans to start at a small college that has a good basketball and soccer program. He is not decided on a major.

Andy Joseph is Tom's Mentor. He also helped Zack and the boys have 4 hives



**Tom Nieland and mentor Andy Joseph preparing to start a few new hives with package bees.**



**Tom holds a queen cage. Tom is taking part in the IHPA youth scholarship program.**

between them. Tom tells us he learned about beekeeping when he saw the IHPA booth at the Iowa State Fair. He was amazed at the workings of a bee colony. The honey queen, Amber, gave Tom the information about the scholarship program. Tom said, "I could not believe that people would give free supplies to get you started and provide a mentor to help you. When I lived in Russia there was nothing free that people would do to help with your life. This meant a lot to me when I got the scholarship because I would get to learn another skill that would help me later in life. Now, I'm thrilled to be a beekeeper! Every time we have other kids over, we ask them if they want to see our hives or maybe even put on the bee suit and look inside. A few kids did, but a lot of them were scared of stings. I only got stung four times this whole season. It is not as painful as some people think. The funny thing is that I first got stung by a wasp, then by a bumblebee and finally by my own bees."

Andy helped Tom and Zack understand that 2010 was not the best year for honey production, but that they have helped their bees along for this year because the hives have drawn comb and are ready to go. Tom, his mother and Zack took classes at DMACC in Ankeny taught by Andy Joseph and John Johnson. John impressed the class when he showed a photo of his best honey years and the colonies were taller than he was. Tom helped at the IHPA booth at the state fair for three days. He talked about beekeeping, sold

lemonade and worked at the cash register. His most asked question was, "Where is the queen?"

Some interesting things happened to Tom and Andy while working his bees. He said one hive seemed empty and they looked up and saw lots of bees flying over the field next to them. They continued working and noticed the bees were not in the air any more but seemed to have landed on the outside of the empty hive. They decided the swarm was returning to the hive. Tom said he was really glad h had his veil on this fall while winterizing his hives. He was drilling a hole for a second entrance and the bees got defensive and quickly flew out the hole into his face because they didn't like the noise.

It sounds like you are really taking control of your bee project. Thanks for your story Tom. Keep up your enthusiasm about beekeeping and may you have a great honey year!

Submitted by Ron Wehr



**Here are Tom (left), John Johnson (center), Andy Joseph (right), and brother Zack Nieland (front). The classes taught by John and Andy through DMACC are a wonderful way to get started in beekeeping.**

## Application for Iowa Honey Queen

Do you want to be an Iowa Honey Queen? Know somebody who would enjoy promoting the exciting world of beekeeping? There is still time to apply to become the 2012 Iowa Honey Queen. The application form is available at [www.abuzzaboutbees.com](http://www.abuzzaboutbees.com). Below is the information asked for on the application. The Iowa Honey Queen is selected at the IHPA Annual Meeting (Nov. 4th & 5th, 2011). Time is short so get your information to the Queen Program as soon as you can to Connie Bronnenberg, [cbronny823@aol.com](mailto:cbronny823@aol.com), 1433 Hull Ave., Perry, IA 50220, (515) 465-5939.

Information requested for application as the 2012 Iowa Honey Queen:

Please provide Name, Date of Birth, Permanent Address, Current Address, Telephone Number, Parents Names, School, Classification, High School GPA, College GPA, Major, Sponsors, Mentors. Also please list your Extra Curricular Activities and Interests such as Church, Music, Drama, Sports, Etc. Feel free to include other Hobbies and Interests.

There are a few specific questions to answer. They are as follows.

**1. What have you done locally to promote beekeeping during your reign as a Local Honey Queen?**

**2. How were you involved during the Iowa State Fair and/or other State-wide IHPA activities?**

**3. What do you feel are your greatest strengths?**

**4. If you could change one thing about yourself, what would it be?**

**5. Why do you want to be the Iowa Honey Queen and why do you feel you would make a good Iowa Honey Queen?**

### THE BEEYARD REPORT

I went back to the six colonies we treated with Quick Strips after one month. One was queenless but with masses of bees. One was queenright but with a slightly demised population. The other four were huge with about three frames of brood at the end of September. The only question in my mind is whether or not the bees that remain are damaged. Too much acid can be harmful. I have fried bees with oxalic

and splits. Losing a week in the fall means losing a lot of winter bees. I may change my mind on this if the treated colonies are alive in the spring. If anyone wants to try some Quick Strips, I can give you a good deal.

The other problem is that there is no way the bees are going to eat those strips out. They were still solid and stuck to the bars after a month.

The bees had nibbled around the edges a little bit. We had to go back in to take them out. The Hopguard strips were eaten out for the most part---likewise the ApiGuard cards.

I think our crop average will be somewhere around 90#/colony. Our yards south of Monroe made almost nothing. The yards to the east and north were well over 100#. That translates into about 86 barrels and 3000 sections. We have a few barrels left to extract at this writing and a lot of boxes of comb honey to cut up.

Our next project will be winter prep. We have already fed the yards to the south two gallons of syrup. The other yards will get at least one round of feed. We will start hauling entrance blocks and insulation boards to put under the lids on our next round.

I am way late with this. We are right at the end of September. There just wasn't any time earlier. Stay on top of things!!!

Submitted by Phil Ebert

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acid. Some years ago, the strips quit working. Oxalic was my only option and the mite population was huge. I hit some of the colonies with acid three times.

They looked good going into winter. I talked to Nick Aliano (Marion Ellis' grad student at the time) at the national meeting that winter. He told me that he was pretty sure I had fried those bees. That proved to be correct. The yards that had received multiple acid treatments were pretty much dead come spring.

Quick Strips may have a place but I don't think it is the Upper Midwest and certainly not in our operation unless I get REALLY desperate. Losing a week of brood rearing means losing a lot of bees if you use them in the spring. We have never had too many bees in the spring. We need all we can get for nucs





Please use this form to submit your recipes for use in the New IHPA Cookbook. The form is also available at

www.abuzzaboutbees.com The form is on the website for  
download or make copies as needed. Send completed forms to:  
Donna Brahms, 14922 535<sup>th</sup> Street, Griswold, IA 51535  
(712) 778-4256, mbrahms@netins.net

**RECIPE  
COLLECTION  
SHEET**

**For office use only**

Recipe No.

Category

Recipe Title

Submitted By

**INGREDIENTS:** Use abbreviations: pt. qt. pkg. env. c. cm. tsp. T. oz. lb. gal. doz. sm. med. lg.

**DIRECTIONS:**

## INSTRUCTIONS

- **Print NEATLY in INK, NOT PENCIL**, and place only **ONE RECIPE** per form.
  - If more room is needed, use another sheet of the same size and staple together.
  - **Please WRITE LEGIBLY**, as this will greatly reduce errors.
  - List all ingredients in order of use in ingredients list and directions.
  - Include container sizes, e.g., 16-oz. pkg., 24-oz. can.
  - Keep directions in paragraph form – not in steps.
  - Use names of ingredients in the directions, e.g., "Combine flour and sugar."  
DO NOT use statements like, "Combine first three ingredients."
  - Include temperatures and cooking, chilling, baking, and/or freezing times.
  - Be consistent with the spelling of your name for each recipe you contribute.
  - Any special recipe notes (anything other than ingredients, directions, contributor name, serving size, or recipe title) should be kept as a separate comment on the bottom of this form, as they may not be included unless we pay extra for it.
- Your recipes should fit into the following categories:

## **Appetizers & Beverages**

## Soups & Salads

## Vegetables & Side Dishes

## Main Dishes

## Breads & Rolls

## Desserts

## Cookies & Candy

## This & That

Dear Friend,

Our organization is preparing a taste-tempting custom cookbook featuring favorite recipes from our members. These cookbooks will be professionally published and contain special pages of interest, a table of contents, an index, helpful cooking hints, and recipe category dividers. It is sure to be treasured for years to come.

Please submit 3–5 of your favorite recipes so you can be represented in our group's cookbook. Follow the instructions above. Your name will be printed with each of your recipes. Your help in contributing recipes will ensure that our cookbook will be a big success.

We anticipate a great demand for our cookbooks, and we want to be certain to order enough. You can reserve one or more for yourself and your family at this time to be assured of receiving them.

Please reserve \_\_\_\_\_ cookbook(s) for me

Name \_\_\_\_\_

P.S. Please submit your recipes to the committee within 5 days so we can meet our deadline. Thank you!



# 99<sup>th</sup> Annual Meeting of the Iowa Honey Producers Association

## November 4<sup>th</sup> and 5<sup>th</sup> 2011

### Marshalltown, Iowa

It's meeting time again! The annual meeting of the Iowa Honey Producers Association will be held Friday, November 4<sup>th</sup> and Saturday, November 5<sup>th</sup> in Marshalltown, Iowa at the Best Western Regency Inn (641-752-6321) located at 3303 South Center Street.

Rooms rates are: The Best Western Regency Inn for the rate of \$70 for a double occupancy The Super 8 is \$59.00. **These rooms need to be reserved by October 29<sup>th</sup> to get the convention special rate and please mention the Iowa Honey Producers when reserving the rooms.** The telephone numbers to call are: Best Western (641) 752-6321 / 1-800-241-2974 or Super 8 is (641) 753-3333 / 1-800-800-8000. For best availability, try to book early.

Our speakers this year are: **Jerry Hayes** writer and answer columnist for "**The Classroom**" in the **American Bee Journal**. Next speaker is: **Kim Flottum**, writer of the "**Inner Cover**" and editor for the **Bee Culture Magazine**. These are both excellent magazines, and everyone should subscribe to one or both. We will also be having workshops, photo contest, food judging, our 4<sup>th</sup> annual mead judging contest, silent auctions on both Friday and Saturday, and a Queen Auction during Friday night's banquet. (all items donated for the auctions will be greatly appreciated ) and a class for the youth on Saturday morning.

#### ***Rules for the Photo Contest at the IHPA Annual Meeting***

Photo must be matted but not framed.

Any size photo will be accepted for this competition. Please put your name on the backside of the photo.

##### **Categories to be submitted will include:**

1. Bee on flower
2. General Beekeeping
3. Marketing or Promotion
4. Extracting Honey or Specific Photos pertaining to Honey.

#### ***Rules for the cooking with Honey Contest at the IHPA Annual Meeting***

Honey is to be the only sweetener

Please submit you recipe with your entry

Judges will keep recipes to be included in the BUZZ

Put your name on the back of the recipe card

##### **Categories to be submitted will include:**

1. Desserts
2. Bars or Cookies
3. Drinks
4. Cakes
5. Breads
6. Appetizers or Snacks

Entries could be judged on: (Judges reserve the right to determine how to best judge the entries)

- Presentation of entry
- Best use of honey
- Amount of Honey used (compared to other entries in category)
- Flavor of entry
- Overall appearance of entry

#### ***Rules for Mead Judging Contest at the IHPA Annual Meeting:***

Supply at least two bottles of Mead

Mead will be judged on the rules of the State Fair.

Mead will be judged on alcohol strength, sweetness, carbonation, temperature, taste, and presentation.

##### **Categories to be submitted will include:**

1. Traditional Meads
  2. Molemél (Fruit Meads)
  3. Metheglyn (Spiced Meads)
- Bring extra bottles of Mead to share at the Wine and Cheese Party by the Pool

# IOWA HONEY PRODUCERS 99th ANNUAL MEETING

## MARSHALLTOWN, IOWA —November 4th and 5th, 2011

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ - \_\_\_\_\_  
Phone: (\_\_\_\_) \_\_\_\_\_ County: \_\_\_\_\_  
No. of Colonies: \_\_\_\_\_ Years Beekeeping: \_\_\_\_\_ Company Name: \_\_\_\_\_  
E-Mail Address: \_\_\_\_\_

### NOTE: PREREGISTRATION FOR ANNUAL MEETING DEADLINE October 23RD. NO CEPTIONS

Individual: Registration *after* October 23rd will be \$20.00      *Before* Oct 23rd      \$15.00 \$ \_\_\_\_\_  
Family Rate: Registration *after* October 23rd will be \$35.00      *Before* Oct 23rd      \$28.00 \$ \_\_\_\_\_

**BANQUET** - Friday night 6:30 P.M. (per person)      Number of tickets \_\_\_\_\_ X \$35.00 \$ \_\_\_\_\_  
**Lunch on Saturday** - (per person)      Number of tickets \_\_\_\_\_ X \$20.00 \$ \_\_\_\_\_

### YEAR 2011 MEMBERSHIP DUES:

Iowa Honey Producers Association includes subscription to      "The Buzz" \$10.00 \$ \_\_\_\_\_  
2nd Family Membership same address      Name: \_\_\_\_\_ \$ 5.00 \$ \_\_\_\_\_  
3rd Family Membership same address      Name: \_\_\_\_\_ \$ 5.00 \$ \_\_\_\_\_

**(Year 2011 membership required to vote at the Business Meeting)**

**COOKBOOKS:**      QTY 1-9      10 or more  
Iowa Honey Producers Cook Book \_\_\_\_\_ \$6.50      \$5.50 \$ \_\_\_\_\_  
**TOTAL** \$ \_\_\_\_\_

**Make Check payable to: Iowa Honey Producers Association**

**Send Form and Check to: Melanie Bower, Treas. IHPA**

**(Please fill out form completely.) 207 S. Diehl Street, Des Moines, IA 50315**

**Phone: (515) 287-6542**

**NOTE: MEMBERS ARE RESPONSIBLE FOR SENDING IN THEIR OWN MAGAZINE SUBSCRIPTIONS AND NATIONAL ASSOCIATION MEMBERSHIPS STARTING OCTOBER 1, 2003.**

When sending in your magazine subscription or national association membership be sure to inform them of your membership with Iowa Honey Producers Association and give them the name of the Treasurer. There will be printed magazine ordering forms at the meeting. This should speed up your renewals and still give you the association rate on the magazines. There is no discount on membership to the national associations





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- (E) Tangerine Oil - 1 Dram — M019305 ..... \$1.50
- (F) Peppermint Oil - 1 Dram — M019306 ..... \$1.50
- (G) Pineapple Oil - 1 Dram — M019307 ..... \$1.50
- (H) Tropical Punch Oil - 1 Dram — M019308 .. \$1.50

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**M01930 LIP BALM KIT**  
Ship Wt. 3 lbs. **\$17.95**  
plus shipping



*A Great  
Holiday Gift  
Idea!*

## CANDLEMAKER BEGINNER'S KIT



Here is all you need to begin making your own candles. The kit includes an aluminum melting and pouring pot, the book "Basic Candle Making", 3 lbs. ivory beeswax, 6 cup metal votive mold, 100 metal tea light cups, 100 pre-assembled votive light wicks, 100 pre-assembled tea light wicks, thermometer, 1 can of mold release spray and 1 can of wax remover.

**M03200 CANDLEMAKER BEGINNER'S KIT**  
Ship Wt. 18 lbs. **\$87.50**  
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## BEGINNER'S SOAP MAKING KIT

Everything you need except lye to make your own all natural soap. The kit includes a deluxe digital scale with mixing bowl, thermometer, 2 soap molds, coconut, palm and olive oil, 2 soap fragrances, 2 soap dyes, and soap making book "The Natural Soap Book".

**M04182 STANDARD BEGINNER'S  
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Ship Wt. 13 lbs. **\$80.00**  
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1318 11th St., • Sioux City, IA 51102  
712-255-3232 ph. • 712-255-3233 fax  
1-877-732-3268 toll-free

# The Buzz Newsletter

Iowa Honey Producers Association  
207 S.E. Diehl  
Des Moines, IA 50315



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### Back-to-Basics Beekeeping Club

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(641) 673-3993  
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### Central Iowa Beekeepers Association

Contact Arvin Foell  
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### Des Moines Backyard Beekeepers

Contact: Julia McGuire  
jcammcguire@yahoo.com



**IDALS website**  
www.agriculture.state.ia.us

**National Honey Board**  
www.honey.com

## Iowa Honey Queen Program

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### Iowa Beekeeper Clubs

#### East Central Iowa Beekeepers

Contact: Dave Irvin  
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Iowa City, IA 52246  
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Contact: Pat Ennis  
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#### Southeast Iowa Beekeepers

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#### Southwest Iowa Honey Producers

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#### Friendly Beekeepers of Iowa

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### Additional Links and Emails

**American Beekeeping Federation website**  
www.ABFnet.org

**Iowa Department of Inspections and Appeals**  
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