



The Buzz

Newsletter of the Iowa Honey Producers Association



December 2014





Dates to be Remembered

January 25th

IHPA Board Meeting ; 2pm
2005 N Dakota, Ames, IA

For Sale: Starting January 1st, We will be taking pre-orders for Russian Nucs and Queens through our website. Come early as we tend to sell out very quickly on the Russian girls. Starting mid January we will be taking pre-orders for 3lb Carniolan Packages, and starter hive kits in Pine or Red Aromatic Cedar wood. For concerns with the website or large volume orders you call us at 515-991-4666. Otherwise please visit us on the web www.RussianBee.com

FOR SALE: 2 or 3 pound packages of Italian bees with queen. Picked up in Cedar Rapids or Aurora, Iowa in mid-April. Bees from Hill-Ward Apiary in California.

All orders must be received by February 28.

Contact Douglas Child 319-634-3682

2015 Buzz Quilt

2015 Quilt Block fabrics are now available. Please contact Rhonda Heston, R.Heston@yahoo.com or 515-724-2124.

The 12 /2" block will need to be completed and returned to Rhonda by January 15, 2015.

IHPA Membership

Membership dues will be due by December 31, 2014. If you paid before or during the annual meeting, your next issue of the Buzz Newsletter will reflect your new expiration date. The membership dues are \$20 for the first person in your household and each additional person in your household is \$5. Each paid membership is entitled to one vote and the annual meeting during the election of officers.

Please send your dues to Rhonda Heston, IHPA Treasurer, 52735 187th Ave, Chariton IA 50049. Please call 515-724-2124 if you have any questions.

For Sale: Enough for 2 Hives plus \$242.95

2 Queen Excluders
2 Top Covers
1 Bee Brush \$3.00
1 Smoker \$15.00
1 Frame Grip
2 Hive Stands
1 Men's Medium 100% Nylon Bee Suit \$75.00
1 Pair Small Gloves \$10.00
1 Helmet \$5.00
1 Netting \$5.00
4 Frame Feeders \$4.00
1 Top Feeder \$15.00
Unassembled Hive Frames \$30.00
E
xtractor – Holds 6 Shallow frames, 3 medium, or 3 Deep (combination extractor, pail, screen & knife & electric knife) \$300.00

5 Gallon Pails with honey gate
Stainless Steel Double Sieve
1 Uncapping Knife
1 Electric Uncapping Knife

Or OBO
Please contact at:
Audrey Rex
5390 N 23rd Ave W
Newton, Iowa 50208
Hm: 641-792-9683

For Sale: 3lb. packages with unmarked Italian queen
Pick-up in West Chester, IA
Load 1: March 21, 2015 (experienced beekeepers only due to early install date)
Load 2: May 13th, 2015
Price: 1-9 \$110 each; 10-99 \$105 each; 100+ \$100 each
(no cage deposit or refunds)

Also available: complete cypress hive kits (fully assembled) \$225 each
Call Tim Wilbanks 319-321-2494 or order through website: www.kalonahoney.com
Kalona Honey Co., 2104 Hemlock Ave, West Chester, IA 52359



2014 Iowa Honey Queen

Hello Iowa Beekeepers,

It's hard to believe another month has passed and winter is upon us. I enjoyed my month, and even had the opportunity to spend a warm day at one more outdoor farmers market with Bill Johnson in Dubuque. The Dubuque farmers market is Iowa's oldest open-air market. It is home to a great variety of vendors including multiple honey producers. I loved having the chance to chat with all the individual beekeepers about their apiaries.

The biggest event of my month was the annual meeting. I enjoyed introducing speakers and drawing raffle winners throughout the weekend. I was also very excited to meet Keith Delaplane because I cited his revised book *First Lessons in Beekeeping* in four different research papers my senior year of high school. I shared a table with him at the queen luncheon Friday afternoon, and made sure to email my high school Composition teacher to tell her all about it. All the speakers at the meeting did a wonderful job. Robert Lelewski's talk on his beehive bio server was especially interesting because I had never heard of computerizing a hive before. I'm already excited to listen to all the speakers at next year's meeting.



On Friday night, I attended the banquet in a giant, yellow dress. At the banquet, I gave my thank you speech to the association. I would like to take this moment to once again thank Connie Bronnenberg for being my bee mom. Also Pat, Rhonda & Steve, Heidi, and Curt for showing me all kinds of support at the fair. Special thanks to my small, but mighty body guards, Ciera and Star, for keeping me safe during the fair. As you can see by the photo, they take their jobs seriously. I would also like to give a huge thanks to my

mom, Mary, who drove me to many events, mended my dresses, and always did everything she could to make my life less stressful. Also my dad, Russell, who keeps my car in peak condition so I am always ready to travel to events. I wouldn't have become Queen if not for Bob and Kathy Fassbinder, who introduced me to the world of bees when I was in seventh grade. Thank you, Bob, for being a wonderful teacher, and thank you, Kathy, for feeding me amazing food for six years. Past queens, Renae and Hannah, both frequently give me advice, and I wouldn't know what I was doing without them. Thank you, past royalty. Last, but not least, thank you to everyone in the IHPA for showing your support, making me your 2014 Honey Queen, and honoring me with the Outstanding Youth Award. It has been my pleasure to get to know all of you throughout the year.



I am now working hard to get ready for the American Honey Queen competition in January. I will be in California from the 6th to the 11th along with several IHPA members as I compete for the crown. As part of the competition, I am selling raffle tickets for a large bee-themed quilt. Tickets are \$5 a piece, and you do not need to be present to win. If you would like to support me, please send your name, address, phone number, and money for however many tickets you want to 92 Clinton St. – Clermont IA, 52135. Please mail before December 15th, so I am certain to have all the information before I fly out. Once in California, I will fill out all the tickets. I appreciate the support you have already shown me, and I am very excited to represent Iowa honey producers at the national level. You can stay informed about my trip to California by liking my Facebook page "Iowa Honey Queen Program". I'll try to post as often as possible to keep everyone updated. Thank you again for being amazingly supportive throughout the last year. I'll do my best to make you proud in January!



Yours,
Gabrielle Hemesath

2015 Iowa Beekeeping Courses

Please note that not all of these courses are sponsored by the Iowa Honey Producers Association, and the information presented by the instructors is not necessarily endorsed by the IHPA. Additionally, none of the courses are sponsored by the Iowa Department of Agriculture & Land Stewardship and the information presented by the instructors is not necessarily endorsed by IDALS.

Ankeny 6-8pm Start: Feb. 3 – March 10 **\$30**

Tuesdays for 6 weeks

Location: Iowa Lab Facility, DMACC Campus, Ankeny, DCI Conference Room

2230 S. Ankeny Blvd., Ankeny, IA 50023

To Register: Andrew Joseph 515-725-1481 or

Andrew.Joseph@iowaAgriculture.gov

Cedar Rapids 7-9pm Start: Jan. 15 **Member: \$60 Nonmember: \$90 Partner: \$15**

8 sessions throughout the year

Location: Indian Creek Nature Center

665 Otis Rd SE, Cedar Rapids, IA 52403

Jean Wiedenheft: 319-362-0664

More information at:

www.indiancreeknaturecenter.org/basic-beekeeping/

Knoxville 6:30-8pm Start: Jan13-Feb.24 **\$45**

Tuesdays for 7 weeks

Location: Marion County Extension Office

210 N Iowa St., Knoxville, IA 50138

Craig Greene: 641-842-2112

Indianola 6:30-8pm Start: Feb. 5 – March 26 **Class is Free ; \$8 for the class book**

Tuesdays for 8 weeks

Location: Calvary Baptist Church, Indianola, Iowa

2708 N Jefferson Way, Indianola, IA 50125

Judy Spence: 515-988-8397

Council Bluffs Start: Feb. 26 – March 26 **\$59**

Thursdays for 5 weeks

Location: Iowa Western Community College

712-325-3255

2700 College Rd

Council Bluffs, IA 51502

Instructor: Clarence Sealy

Glenwood Start: Feb 12 **\$35**

Thursdays for 4 weeks

Location: The Gathering Place in Glenwood

110 S. Vine St., Glenwood, IA

Instructor: Clarence Sealy 712-310-7410

Davenport 2 class options both at 6-8pm **Start: Jan. 27 – March 3 or Jan. 28 – March 4** **Members: \$75 Non-members: \$95**

Tuesdays for 6 weeks or Wednesdays for 6 weeks

Location: Nahant Marsh Education Center

4220 S Wapello Ave., Davenport, IA 52802

To Register: www.nahanmarsh.org or

563-323-5196

Instructor: Phil Crandall: 309-799-7420

Chariton 6:30-8pm Start: Jan. 16 – Feb. 27 **\$45**

Fridays for 7 weeks

Location: Lucas Co. Extension Office

48293 Hy-Vee Rd

Chariton, IA 52577

Craig Greene: 641-842-2112

Oskaloosa 6:30-8pm Start: Jan. 15- Feb. 26 **\$45**

Thursday for 7 weeks

Location: Mahaska County Extension Office

212 North I Street, Oskaloosa, IA 52577

Craig Green: 641-842-2112

Marshalltown 7-9pm Start: Jan. 28 – March 4 **\$35**

Wednesdays for 6 weeks

Location: Iowa Valley Community College

3702 South Center St., Marshalltown, IA 50158

To Register: Sandy Supianoski 800-284-4823

Instructor: Phil Ebert

Peosta 6-9pm Start: Jan. 29 – March 5 **\$30**

Thursdays for 6 weeks

Location: Northeast Iowa Community College Room: CC1

NICC Continuing Education

563-557-8271, ext. 380

8342 NICC Drive, Peosta, IA 52068

Instructors: Bill & Louise Johnson

Washington 6-8pm Start: Feb. 2 – Feb. 23

Class - \$39 / Materials - \$15

Mondays for 4 weeks

Location: Kirkwood Community College

Washington Center

111 West View Dr., Washington, IA

319-653-4655

Instructor: Ron Wehr 319-698-7542

Spencer Beginning Beekeeping 9am – 4pm

Date: Saturday Feb. 21st ; One day class. Field

Day May 2nd

Single: \$40 Family: \$45

Location: Sunshine Center, Spencer, IA

1106 East 9th St., Spencer, IA

Marlene @ 712-320-1907

Instructor: Mike Divis

Spencer Advanced Beekeeping 9am-4pm

Date: Saturday March 21st ; One day class. Field

Day May 2nd

Single: \$30 Family: \$35

Location: Sunshine Center, Spencer, IA

1106 East 9th St., Spencer, IA

Marlene @ 712-320-1907

Instructor: Mike Divis

Mason City 9am – 12 noon

Start: Feb. 7 – Feb. 28

\$39

Saturdays for 4 weeks

Location: North Iowa Area Community College

641-422-4358

NIACC Continuing Education

500 College Dr., Mason City, IA 50401

Instructor: Pat Ennis

Ottumwa 6:30-8pm Start: Jan. 15 – Feb. 26

\$45

Thursdays for 7 weeks

Location: Wapello County Extension Office

To Register: Stacie 641-682-5491 BEFORE January 15th

214 E Main St., Ottumwa, IA

Instructor: Craig Greene

Fairfield 6-8pm

Start: Feb. 5, 19, 26, and

March 5

\$5

Thursdays for 4 weeks

Location: Jefferson County Extension

Office

Barb @ 641-472-4166

2606 W Burlington Ave.

Fairfield, IA 52556

Instructor: Vern Ramsey & Joy

Westercamp



Keosauqua 6-8pm Start: March 9, 16, 23, and 30

\$5

Mondays for 4 weeks

Location: Roberts Bldg. – In cooperation with Van Buren County Extension

319-293-3039

Hwy 1 North, Keosauqua, IA 52562

Instructor: Vern Ramsey & Joy Westercamp

Fort Dodge 9am – 12 noon

Start: Jan. 10 – 31

Single \$35 / Family \$45

Saturdays for 4 weeks

Location: Webster County Extension Office

217 South 25th St., Fort Dodge, IA 50501-7670

To Register: 515-576-2119 or email

Yvonne@iowastate.edu

Instructor: Roy Kraft

Limit of 30.

Tripoli 8am-12 noon Start Mid Jan. – Mid

Feb.

\$35

Location: Bremer County Extension Office

720 7th Ave. S.W., Tripoli, IA 50676

Instructor: John Axon

Sioux City 9am-3pm Feb. 7, 2015

Beginning Beekeeping Class

\$45 individual / \$50 Family

Location: 4200 War Eagle Drive

Sioux City, Iowa

Pre-registration required. For further information, questions or to register call Becky at 712-251-7484.

Sioux City 9am-3pm March 7, 2015

Advanced Beekeeping Class

\$40 individual / \$45 Family

Location: 4200 War Eagle Drive

Sioux City, Iowa

Pre-registration required. For further information, questions or to register call Becky at 712-251-7484.

IHPA T-Shirts



Did you miss getting a new ash grey T-Shirt that says "Keep Calm, Keep Bees" with the IHPA logo on the sleeve at the Annual Meeting? Well, you are in luck. We are going to have another round of shirts printed. The cost will be \$11 plus \$3.00 shipping for Adult Small through Adult Extra Large. Adult 2X is \$13 plus \$3 shipping and Adult 3X is \$14 plus \$3 shipping. Are you interested in a sweat-

shirt instead of a T-Shirt? The cost for a sweatshirt is \$20 plus \$3 shipping. The association has to order a minimum of 50 shirts. The minimum can be a combination of T-Shirts and Sweatshirts.

If you are interested, please contact Rhonda Heston, 515-724-2124 or R.Heston@yahoo.com **as soon as possible** with the requested sizes. If your order is received by December 4, 2014, we have to order them from Heartland Photos & Design no later than December 5th, we should be able to get the shirt(s) out to you in time for Christmas. So **DON'T WAIT** to order or you might miss out.

These shirts were designed by our member Chris Ruhaak of Heartland Photos & Design, Inc.

712-328 6627 • 402-681-8170 Graphic Design • Printing • Advertising • Photography

CATCH THE BUZZ

Beekeepers Speak Up at the Forage and Nutrition Summit

by Christi Heintz and Meg Ribotto, Project Apis m.

The Honey Bee Forage and Nutrition Summit, sponsored by USDA, was held October 20-21, in Alexandria, VA. The Summit was postured to seek input from stakeholder groups on issues concerning the interaction of nutrition and available forage on honey bee health. The Summit was organized and hosted by a true friend of the honey bee, Dr. David Epstein of USDA's Office of Pest Management Policy.

Day 1 consisted of a series of presentations aimed at honey bee forage and nutrition, and to provide background for Day 2, when participants provided input by participating in one of four assigned work groups.

Zac Browning, American Beekeeping Federation and Project Apis m board member, provided a dire view of honey bee habitat in the US. The impact of habitat loss is seen in decreased honey production, with US honey crops the lowest in history. Browning emphasized bees require 200 lb of honey and 40

lb of pollen per colony per year just to survive and factors such as increased soy and corn acreage, the decreased quantity and quality of Conservation Reserve Programs (CRP) lands, increased herbicide use, more efficient farming practices, and limitations imposed by pesticide use, all serve to decrease available flowers and forage for honey bees. Honey bees, the very backbone of agriculture, are in trouble. The unique delivery system for bees to agricultural crops - the beekeeper - is also in trouble.

An impressive slate of researchers followed Browning's presentation, emphasizing the important role of nutrition in honey bee health and in mitigating the impacts of pests, diseases and even pesticide exposure.

Presentations by government representatives were somewhat disheartening. The Department of Defense, manager of huge acreage in the US, was a no-show. The National Park Service, understandably, wants to keep its lands pristine and would only consider "manipulated" or urban areas as suitable for bees. Urban areas, of course, are not suitable for commercially managed bees. The Bureau of Land Management (BLM) and the Forest Service will consider apiary locations on a case-by-case basis, but 85% of BLM offices surveyed didn't know whether or not they even provided apiary permits. Let's hope the President's White House Initiatives hold some hope for bees on our public lands!

In discussions about honey bee forage, beekeepers made it clear they wanted to be at the table when it came to making decisions about plant species and land use. Government decisions made at the regional level that have excluded yellow sweet clover were called to question. "Sweet clover is cost effective, bees love it, and it's good for them", said Randy Verhoek, American Honey Producers. "Why is it classified as invasive?" he continued, when questioning how these bottom-up, sometimes subjective, regional decisions are made. Bret Adey, South Dakota beekeeper, stated that herbicide use on sweet clover growing in roadways and ditches eliminated a critical food source for bees since bees are so dependent now on marginal lands for their food. Dr. Marla Spivak summed it up on Day 2, "Bees are in crisis. Beekeepers need sweet clover now". No doubt one of the next research avenues as a result of the Summit will be identifying high quality honey bee nectar and pollen sources that fit well within goals for an overall healthier environment. Unlike the report on the Varroa Summit that seems to have been lost somewhere in the halls of USDA, Dr. Epstein has personally promised timely reporting on the Forage and Nutrition Summit.

If bees and beekeepers are to survive, affordable seed mixtures and incentives for landowners, even those not needing pollination services directly, must be developed to increase honey bee forage opportunities. Bees, beekeepers, their honey crop, and the over 90 crops dependent on honey bee pollination, cannot survive on a ditch diet alone.

Featured Beekeepers of the Month

Eli Kalke and Dale Fields

Eli Kalke purchased a beekeeping book some years ago; came across and advert in the local paper for a beekeeping class back in 2009. Being curious, she decided to go and learn more about this fascinating subject. Halfway through, the time had come for people to place their orders for packages or nucs. Before Eli knew it, she had ordered two nucs.



Dale Fields attended the same course; he was looking for another activity and ordered six 3 lb. packages and acquired three additional colonies by the end of his first season.

As there wasn't a bee club in the area we could use as a resource, we would periodically call each other, as well as more seasoned beekeepers throughout the first season, to see if we were on the "right track". We formed a really good relationship through beekeeping; building some of our own equipment, looking for used equipment, helping each other out. We combined our apiaries three years ago to form Fieldstone Farms, expanding our operation annually to a level that was manageable and more automated; this summer we had grown to about three hundred colonies. Our product line has evolved over the years; we currently have 12 varieties of creamed honey, comb honey, unpasteurized honey, a large selection of beeswax candles, lip balm organic lotion and insect repellent. We sell our products online, in various stores, farmers markets and at our home place.

After a few years assisting with other beekeeping classes, in February 2014 we held our first beekeeping class in Marshalltown with 35 students. We helped them obtain everything they would need to get started, including hands-on field strips, an open door policy with any help we could provide. Our life is dedicated to beekeeping; we enjoy the other aspects such as educating all ages of the public about beekeeping, encouraging best IPM practices, uses and benefits of honey, bee habitat etc.

Eli and Dale are keen to expand their knowledge and have attended a beekeeping and queen rearing course at the University of Minnesota, and the Master Beekeeper workshop at Nebraska University; Dale recently obtained his certification from the professor Marion Ellis, a first for Iowa, while Eli hopes to now find time to work on hers.



Both have been active members of the IHPA since they became beekeepers in 2009. Eli was our Vice President for the last two years; organized the summer field day and annual conference. In 2013 she stepped up to manage the honey booth at the Iowa State Fair and organized volunteers for the booth during the last two years. Dale was on the educational committee, as well as coordinating the bids for the state fair.

They are relocating to Minnesota, where their bees will follow when they return from almond pollination in California.

Thanks Eli and Dale for your story. We wish you well in Minnesota, keep us posted about your beekeeping.

submitted by Ron Wehr



2014 Annual Meeting Thank You

Thank you to all those who attended and helped at our annual meeting in Marshalltown November 14-15th to make it a success. It was wonderful to see so many familiar faces at the meeting. We had a really great turnout and appreciate the number of people who were able to pre-registered; this made planning the event so much smoother. After reviewing the evaluation sheets, it looks like the majority of attendees enjoyed the variety and caliber of speakers we had this year and would like more of the same, with a caveat that you would like them to speak longer, we do ask, however this isn't always possible.

A comment was made that some of you were not able to make a note of the speakers contact details at the end of their presentations, here they are for easy reference:

Keith Delaplane's information:



Marla Spivak's information:

Email address is spiva001@umn.edu.

Mary Harris information:

Email address is maharris@iastate.edu

<http://www.pollinator.org/PDFs/CDRCfinalreport2013.pdf>

The report summarizes the work in Iowa, Ohio and Ontario, CA

<http://www.leopold.iastate.edu/strips-research-team>

From this site you can download pdfs of the publications *Small Changes, Big Impacts* and *The Cost of Prairie Conservation Strips*.

Amy Toth's information:

Email address is amytoth@iastate.edu

Michele Colopy – Pollinator Stewardship Council

Email address is progdirector@pollinatorstewardship.org and website is www.pollinatorstewardship.org

Beekeepers Working for Beekeepers

The Board and Program Director are all beekeepers. They work to:

Raise awareness about the adverse impact of pesticides on pollinators critical to the supply of food and the ecosystem.

- presentations to local, state, regional, and national beekeeping / agricultural groups
- bi-monthly newsletter featuring current research and issues about pesticides and pollinators
- collaborations with local, state, and national groups on projects
- connect beekeepers with journalists for local, state, and national stories in print, radio, television, and digital media
- collaborate and support local, state, and national legislative efforts to facilitate actions to protect pollinators
- lend our technology to assist a local group to generate action letters for their local beekeeping related issue
- maintain a website with local, state, and national links, current research, and a plethora of information on pollinators and pesticides maintain a Facebook page to educate and communicate with fellow beekeepers and "bee supporters" about the pollinators in our communities

Provide advocacy, guidance, and tools to document the detrimental effect of pesticides on pollinators.

- collect bee kill reports; sharing the data through our website; assisting beekeepers in reporting bee kills to U.S. EPA
 - presentations to local, state, regional, and national beekeeping / agricultural groups about bee kills: reporting, documenting, resolving
- develop collaborative project to track bee hives in agriculture to gather data on the real-world environment of managed honey bees in crop pollination

Affect regulatory processes of pesticide risk assessment, label, and enforcement.

Board members and staff serve on local, state, and national committees, workgroups, and coalitions, including the: Pollinator Protection Workgroup of EPA, Pesticide Program Dialogue Committee of EPA, Honey Bee Health Coalition, National Honey Bee Advisory Board, American Honey Producers Association, American Beekeeping Federation, and, are members of their respective state and local beekeeping associations.

Mike Goblirsch – Marla Spivak PhD graduate

Email address is goblirmj@umn.edu if you have any questions about overwintering and bee thermoregulation.

Andy Hemken's information:

Email address is andy@hemkenhoney.com

His PowerPoint presentation is available on the IHPA website under the Annual Meeting tab.

For those of you asking about bee friendly plants, Inger Lamb who was a speaker at last year's annual meeting, suggested using the following resources:

A Practical Guide to Prairie Reconstruction (2nd edition) by Carl Kurtz. http://www.amazon.com/Practical-Guide-Prairie-Reconstruction-Second/dp/1609381688/ref=sr_1_1?s=books&ie=UTF8&qid=1384527744&sr=1-1&keywords=prairie+reconstruction.

An Illustrated Guide to Iowa Prairie Plants by Paul Christensen <http://www.amazon.com/Illustrated-Guide-Iowa-Prairie-Plants/dp/0877456615>.

Prairie info and seed sales: <http://www.prairiemoon.com>. If you would like to contact Inger directly with any questions, her website is www.prairielandscapes.com and her office number is 515-963-7681.

Keep on buzzing!

Eli Kalke

Fieldstonefarms@netins.net

Tel. 641-512-4728

2014 Iowa Honey Princess

Dear Iowa Honey Producers,

As a literacy coach using outstanding children's literature, I have had the opportunity to introduce the importance of bees and the goodness of honey to hundreds of four, five, and six year old students. The students are always extremely interested in stories about bees. I plan to continue to feature books about bees and honey in my literacy lessons.

Life is sweeter with Iowa honey.

Sweet regards,

Jeralyn Westercamp

2014 Iowa Honey Princess



Treasurer

Thank you for the trust you placed in me again this year at the Annual Meeting by re-electing me as your Treasurer for another year. If you have any questions about the financial report given at the annual meeting, please let me know and I will try to explain. Again, thank you.

Rhonda



Friendly Beekeepers of Iowa

Contact: Judy Spence

(515)988-8397

jespencejr44@gmail.com

Friendly Beekeepers of Iowa "FBI" is a new club in Indianola, IA, organized by the spring class of 2010 taught by Mike Wyatt in Indianola. The name was inspired by our instructor, Mike Wyatt, who after retiring from the FBI, had to find a hobby. And what started as a hobby has become a passion. He is now teaching beekeeping to others. As old and new beekeepers know, one can never have too much information or support. That's what the FBI's are all about. Whether you're just curious or a new or experienced beekeeper we'd like to have you join us. Our group is very informal with no rules or regulations.

The FBI will meet the Fourth Thursday of each month at 6:30-8:00 pm, starting March 26, 2015. with a speaker or a roundtable discussion. We currently meet at Calvary Baptist Church, 2708 N Jefferson Way, Indianola, IA 50125. (Note - in June and August we meet at a different location and time so please check with us.) There are no meetings in November thru February. Our club teaches beginning beekeeping and classes start in February. Andy Joseph the State Apiarist has written a power point that we follow. All Are Welcome!! Please come join us!!

Chair Persons,

Judy Spence

Rhonda Heston

FBI Club Beekeeping Classes Start Feb 5, 2015

The Friendly Beekeepers of Iowa will be teaching an eight week beekeeping course on Thursdays at 6:30-8:30pm, starting Feb 5 thru March 26, 2015. The cost of the course will be free, but for first time beekeepers we require you purchase the book, "First Lesson's in Beekeeping" by Keith Delaplane, which will be available for \$8.00. A power point presentation provided by Andy Joseph, State Apiarist, follows the "First Lesson's in Beekeeping" book that we will use as a course outline. This information will be available the first night of class. Our club welcomes all levels of beekeepers. Most of us continue to attend the course after the first year, as there is always something new to learn! We are of all ages and willing to help and support all.

2014 Annual Meeting Contest Results

This year's Annual Meeting was another big success. Entries in the Cooking, Photography, Mead, and Hive Design contests were very good. If you did not enter into one of the contest this year, consider submitting one at next year's meeting. Below are the results of the 2014 contests.

Mead

- 1st Wayne Spohnheimer
- 2nd Wayne Spohnheimer
- 3rd Wayne Spohnheimer

There were three categories that included meads made using fruit, spices, or a traditional mead. The mead contest has plenty of room for additional submissions.

Photography

Bee on a Flower

- 1st Eve Vanden Broeck
- 2nd Eve Vanden Broeck
- 3rd Eve Vanden Broeck

Extracting Honey or Specific to Honey

- 1st Mary Wiltgen
- 2nd Eve Vanden Broeck

General Beekeeping

- 1st Mary Wiltgen
- 2nd Eve Vanden Broeck
- 3rd Mary Wiltgen

Hive Design

- 1st Scarlett Swanson
- 2nd Ella Swanson (tie)
- 2nd Gavin Swanson (tie)

Cooking

Drinks

- 1st Jaret Crow Schrader
- Ruby Red Punch**
- ½ Cup Honey
 - 3 Cups Very hot water
 - 1 (6oz) can of frozen lemonade
 - 1 C. Apple Juice
 - 1 (1pt) Bottle of cranberry juice cocktail

Blend Honey into hot water. Let stand until cool. Mix the remaining ingredients. Chill and pour into punch bowl. Garnish with frozen fruit ice cubes, if desired. Yield: 16 punch glass servings.

- 2nd AJ Crow Schrader

Fruity Honey Punch

- ¼ Cup Honey
- 2 Cups Warm water
- 2 ½ Cups orange juice
- 2 Cups apple juice
- 1 Cup pineapple juice
- Orange slices, Optional

Dissolve honey in water; add juices. Stir until well blended. Chill. Stir again before serving and garnish with orange slices, if desired. Makes 2 quarts.

Miscellaneous

(included Jams/jellies & pies)

- 1st Julie Swett

Honey Apple Butter

- 3 C Apple cider
- 2 pounds apples; peeled, cored & chopped
- 1/3 C Honey
- 1t cinnamon
- 1/2t cloves

1/2t allspice

Boil cider in a saucepan for 15 minutes. Stir apples into cider – reduce heat. Cover and simmer, stirring frequently. Cook 1 hour till tender. Remove from heat, mash. Stir in honey, cinnamon, cloves and allspice. Cook on low till thick.

Strawberry Rhubarb Refrigerator Jam

- 1 1/3 C strawberries
- 2/3 C rhubarb
- 2 T Honey
- 2 T Chia seeds

Process all ingredients in a blender. Refrigerate overnight – will thicken. May add more diced fruit if you like it chunky.

Honey Strawberry Jam

- 6 pounds strawberries
- 3 ¾ C Honey
- 2 small Granny Smith Apples
- 1 ½ T lemon juice

Put strawberries in a pot – cut in half; Grate the apple with skin on and put in pot. Add lemon juice and honey. Heat till boiling, then simmer for 15 minutes. Mash with potato masher. Simmer an additional 15-45 minutes until thick.

- 2nd Patty Stewart
- Custard Pie**

- 1 unbaked pie shell
- 4 eggs
- 3 /4 Cup Honey
- ½ tsp. salt
- 2 ½ cups milk
- 1 tsp. vanilla
- Grated nutmeg

Combine ingredients and pour into pie shell. Bake at 425 degrees for 10 min. Then turn oven down to 325 degrees and bake till set, 35-40 min. Sprinkle with nutmeg before baking.

Snacks & Appetizers

- 1st AJ Crow Schrader
- Honey Garlic Crockpot Meatballs**
- ½ Cup Honey
 - ¼ Cup Ketchup
 - ¼ Cup Soy Sauce

- 4 cloves garlic (minced)
- 1 (28 oz) Bag fully cooked, frozen meatballs.

In a medium bowl, mix together honey, ketchup, soy sauce & garlic.

Place frozen meatballs in a 3-4 quart crock pot and pour sauce over meatballs. Stir so all meatballs are coated evenly. Cook on low for 4 hours, stirring occasionally.

Use as an appetizer or serve over rice for a meal.

- 2nd Jeret Crow Schrader

Pudding Trail Mix

- 6 cups Kix cereal
- 1 ½ cups dry roasted peanuts
- 1 cup golden raisins
- 1 cup banana chips
- 1 (3 ½ ounce) package non-instant vanilla or butterscotch pudding mix
- ½ cup Honey
- ½ cup peanut butter

Combine the cereal, nuts, raisins and banana chips. In a saucepan, combine vanilla pudding and honey; bring to a boil and boil for 30 seconds. Remove from heat.

Stir in peanut butter; mix well.

Pour over the cereal mix and combine until coated. Put on a cookie sheet to cool.

- 3rd AJ Crow Schrader
- Zesty Snack Mix**

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4 cups corn chex
4 cups corn chips
1 cup salted peanuts
1 cup quick cooking oats
1/3 cup butter, melted
3 Tablespoons Honey
4 tsp. chili powder
1 tsp. onion salt
1 tsp. dried oregano

In a large bowl, combine the cereal, corn chips, peanuts and oats. Combine butter & honey; drizzle over cereal mixture. Sprinkle with chili powder, salt and oregano; toss to coat.

Spread in a single layer in an ungreased 15-in. x 10-in. x 1-in baking pan. Bake at 350 degrees for 20-25 minutes, stirring once. Cool. Store in an airtight container. Yield: about 10 cups.

Bars or Cookies

1st Tenie Reyerson

Honey Cherry Streusel Bars

Filling:

1 cup dried cherries
1 cup cherry preserves
1 T Kirsch (cherry brandy)

Dough and Streusel:

2 cups all purpose flour
1/2 tsp. ground cinnamon
2/3 cup Honey
3/4 cup chilled butter, cut into 1/2-inch cubes
1 T whole milk
1 cup sweetened flaked coconut
3/4 cup sliced almonds
1/4 tsp. salt
1 3/4 tsp. vanilla extract
1/4 tsp. almond extract

For Filling:

Combine dried cherries, preserves and Kirsch in food processor. Blend to a chunky puree. Set aside.

For Dough and Streusel:

Preheat oven to 375 degrees. Line 13x9x2" metal pan with foil, leaving overhang. Spray foil with nonstick spray.

Combine flour, cinnamon & salt in processor, blend 5 seconds. Add butter, vanilla & almond extract. Blend until mixture comes together in small clumps. Transfer 1 cup mixture to a bowl and reserve for streusel.

Blend remaining mixture in processor until large, moist clumps form. Gather dough and press over bottom of prepared baking pan. Pierce all over with a fork. Bake until golden, about 22 minutes.

Cool for 15 minutes. Add coconut and almonds to reserved 1 cup dough. Mix with a fork, breaking topping into small clumps.

Spread cherry filling over baked crust. Sprinkle streusel topping over filling. Bake until cherry filling is bubbling and streusel is golden brown, about 30 minutes. Cool in pan on rack. Using foil overhang, lift from pan. Cut cookie into 24 bars or 48 triangles. Store bars in airtight container in refrigerator.

2nd Eve Vanden Broeck

Honey Sweetened No-Bake Chocolate Butter Bars

a.k.a. Bee Bread for Beekeepers

Adapted from VeryBestBaking.com

2 cups peanut butter, divided (1 jar creamy, reduced fat)
3/4 cup (1 1/2 sticks) butter, softened (not fully melted)
1 cup honey
3/4 cup oat bran
1/4 cup flax seed
1 box (13.5oz) graham cracker crumbs
2 cups mini chocolate chips (just over one bag)

Grease/butter a 13x9 inch baking pan – glass preferable

Blend 1 1/4 cup peanut butter (reserve 3/4 cup for topping), butter and honey in large bowl. Use a hand mixer to blend creamy and smooth. Using a spoon, mix in graham cracker crumbs, oat bran, flax seed and 1/2 cup mini chocolate chips (reserve 1 1/2 cup for topping). Press mixture into baking pan and even out the top with a spatula.

In a heavy bottom pot, melt the remaining chocolate chips and the 3/4 cup peanut butter over medium heat stirring continuously – it won't take long. When fully melted, spread on to of mixture. Refrigerate two hours or overnight until firm. Cut into bars. Store in fridge. This is a great make-ahead dessert.

Notes:

If you don't want to buy a full bag of flax seed, simply use 1 cup oat bran.
You can use regular sized chips if you do not have mini size on hand. Can also use 1/2 semi-sweet and 1/2 milk chocolate or butterscotch. Using a few more chips is viable option if you have some left over in your cupboard.
Can use packets of graham crackers (3) and crush them in a food processor or use a sturdy plastic bag and crush with a rolling pin.
Using chunky peanut butter is an option.
Gluten free graham crackers exist, if needed.

3rd Mary Wiltgen

No-Bake Energy Bars (Original recipe)

1 cup (dry) oatmeal

1 cup coconut flakes
1/2 cup mini chocolate chips
1/2 cup ground flax
1/2 cup peanut butter
1/3 cup Honey
1 tsp. vanilla

Stir together all dry ingredients. Gently mix in the remaining ingredients. Spread in a pan which was lightly sprayed with PAM for bars or roll into balls. Makes an 8x8 pan. Double for a 9x13 pan. Enjoy and Bee Energized!

Options:

Substitute 1/2 - 3/4 cup Reese's Mini

Pieces for the mini chocolate chips. Looks very festive for the fall season! Sprinkle a few on top for fun!

Add 3/4 cup Heath English Toffee Bits with the mini chocolate chips. Sprinkle a few on the top for looks.

Replace the mini chocolate chips with 1 cup lightly chopped vanilla baking chips and 1/2 cup lightly chopped Macadamia nuts. Finally, if you wish, dip half the ball or bar into vanilla flavored almond bark.

Add 2 cups Rice Krispies to the mix. Increase the peanut butter and honey by about 2T each to accommodate the extra dry ingredient. This will increase the volume just a little!

Add 1/2 cup Crème de Menthe Baking Chips to the original recipe. Sprinkle a few on top for show!

Partially or totally dip the balls or bars into melted almond bark (chocolate or white) for nice looking and tasty snack.

Cut bars into 1" x 1" pieces for a bite size snack or into 1" x 2" pieces for a bar. Wrap the individually in a snack bag or saran wrap. An on-the-go healthy and tasty snack.

These can be frozen (and eaten directly from the freezer if necessary J).

Go wild and create your own variation of this delicious energy bar recipe. This treat doesn't stay around long but if you make enough, they will last for several days on the counter and much longer in the refrigerator or freezer. Let your imagination roll.

Breads

1st Julie Swett

Coconut-Carrot Morning Glory Muffins

1 cup whole-wheat or white whole-wheat flour
1/2 cup old-fashioned rolled oats, plus 2 tablespoons for garnish
2 tsp baking powder
2 tsp ground cinnamon
1/2 tsp salt
1/4 tsp ground all spice



2 large eggs
1 cup unsweetened applesauce
1/3 cup honey
2 tsp vanilla extract
¼ cup coconut oil
2 cups shredded carrots
½ cup unsweetened shredded coconut, plus 2 tablespoons for garnish
½ cup raisins

Preheat oven to 350 degrees. Coat a 12-cup muffin tin with cooking spray. Whisk whole-wheat flour, ½ cup oats, baking powder, cinnamon, salt and allspice in a medium bowl. Whisk eggs, applesauce, honey and vanilla in a large bowl. Whisk in coconut oil. Gently stir in the flour mixture just until moistened. Fold in carrots, ½ cup coconut and raisins. Divide the batter among the muffin cups. Sprinkle with the remaining 2 tablespoons each oats and coconut.

Bake the muffins until they spring back when lightly touched and a toothpick inserted in the center comes out with only moist crumbs attached, 30 to 35 minutes. Let stand in the pan for 10 minutes before turning out onto a wire rack. Serve warm or at room temperature.

2nd Patty Phillips
Harvest Pumpkin Muffins
1 ½ cups all purpose flour
1 ½ tsp baking powder
1 tsp baking soda
¼ tsp salt
1 ½ tsp ground cinnamon
¼ tsp ground nutmeg
¼ cup softened margarine or butter
¾ cup Honey
1 egg
1 cup solid pack pumpkin
½ cup nuts – pecans or walnuts (optional)

In a medium bowl, combine flour, baking powder, baking soda, salt, cinnamon and nutmeg; set aside. Using an electric mixer, beat butter until light; beat in honey, egg and pumpkin. Gradually add flour mixture, mixing until just blended. Stir in nuts. Spoon into 12 greased or paper lined 2 ½ inch muffin cups. Bake at 350 degrees for 25-30 minutes, or until toothpick comes out clean. Serve warm or at room temperature.

3rd Charles & Kathy Newton
From Scratch Hopi Blue Cornbread
1 cup wheat flour
1 cup Hopi blue corn meal
4 teaspoons baking powder
1/3 tsp salt
¼ cup Iowa Honey
¼ cup shortening
2 eggs
1 cup milk

Combine ingredients completely. Bake at 425 degrees for about 15 minutes.

Cakes

1st Tenie Reyerson
Almond Blueberry Honey Cake
Filling:
1 box (7oz) almond paste, chilled
1 pint blueberries, washed and stemmed
2 T flour
2 tsp grated lemon rind

Cake Batter:
2 cups all-purpose flour
2 tsp baking powder
½ tsp baking soda
¼ tsp salt
1 ½ sticks butter (12 T), at room temperature

1 ¼ cups Honey
2 Lg. eggs
1 tsp vanilla extract
1 cup sour cream

Filling: Grate the almond paste using a box grater. Combine with blueberries, flour and lemon rind in medium bowl, mix well.

For the cake: Preheat oven to 350 degrees. Grease and flour Bundt pan. Sift together flour, baking soda, baking powder until smooth. Add the eggs, one at a time, mixing well. Mix in vanilla extract. Add sifted flour to the creamed ingredients alternating with the sour cream. Spoon 1/3 of the batter into Bundt pan. Top with one half of the blueberry mixture. Repeat with 1/3 batter, topping with remaining berries and ending with batter.

Bake for 45 minutes until cake is golden brown and toothpick comes out clean. Cool on wire rack for 20 minutes. Invert on rack to finish cooling. Drizzle with cream cheese / honey glaze. Decorate with fresh blueberries.

Glaze: 3oz cream cheese
2T. Honey
¼ tsp almond extract
Milk – enough to make glaze spreadable

2nd Eve Vanden Broeck
All Natural Carrot Cake
From: From God's Natural Storehouse
by Yvonne G. Baker

Cream together the following and set aside:
5 eggs
¾ cup safflower oil
¾ cup liquid honey

In a separate bowl combine:
2 ¾ cups whole wheat flour
½ teaspoon salt
1 tablespoon baking soda
1 teaspoon nutmeg
2 teaspoons cinnamon
1 teaspoon coriander

Mix together the liquid and flour mixtures
Add to the mixture:
¾ cup chopped nuts (walnuts or pecans)
2 ½ cups grated carrots
¾ cup raisins (optional)
Small can drained, crushed pineapple (optional)

Bake in greased 9x13 inch baking dish (glass preferable) for 35-40 minutes at 325 degrees. Cool and frost with cream cheese frosting. Garnish, if desired.

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Frosting:
Blend together
12 oz. cream cheese
1 ½ stick of softened butter
¼ to ½ cup (or more) liquid honey
Desired flavoring: 1 teaspoon of EITHER; vanilla, almond, lemon, orange, or strawberry.

Garnish with chopped nuts, coconut, citrus rind, or dried fruit. This cake freezes beautifully and is reputed to improve the flavor.

3rd Eve Vanden Broeck
Honey & Lemon Green Tea Cupcakes
Adapted from The Healing Powers of Honey by Cal Orey

¼ cup boiling water
1 green tea bag

2 cups unbleached all-purpose flour
 ½ teaspoon baking soda
 ½ teaspoon baking powder
 2 large eggs
 ½ teaspoon salt
 Zest and juice (1/4 cup) of one lemon
 ½ cup buttermilk
 ½ cup butter, softened
 ¾ cup honey (flavored your choice)
 (Orange blossom in this recipe)

Cupcakes

Preheat oven to 350 degrees. Pour boiling water over tea bag and steep 3 minutes. Remove tea bag and allow tea to cool. Sift together the flour, baking soda, baking powder and salt; set aside. Combine green tea, lemon zest and juice, and buttermilk; set aside. In a mixing bowl, cream the butter until fluffy. Add honey and mix well. To this mixture, add eggs separately mixing after each one. Next, add half of the reserved dry ingredients to the butter/honey mixture; mix on low until just combined. Return mixer to low speed and slowly add the lemon tea mixture. Add the remaining half of dry ingredients until just combined.

Fill paper-lined muffin tins 2/3 full. Bake 18-22 minutes, or until tooth pick inserted in to the center of muffin comes out clean. Remove and place on wire rack to cool completely.

Makes 12-14 cupcakes. Frost and decorate.

Frosting

½ cup butter, softened
 4 cups powdered sugar
 ¼ cup lemon juice
 ½ teaspoon lemon zest
 2-4 tablespoons buttermilk

In a mixing bowl, cream butter until lightly fluffy. Add the powdered sugar and buttermilk. Mix well. Depending on the consistency of the frosting you desire and if you want to do a fancy topping, you may add a bit more butter. Want a bit of color? Add a dash of food coloring.

FUTURE OF BEEKEEPING IN IOWA

**Glen L. Stanley, State Apiarist Emeritus ,
 908 N. Hwy 69, Huxley, Iowa 50124**

The year of 2014 will go on record as being the worst year for beekeeping in Iowa. From all the reports made available so many colonies produced no surplus honey and a great number not even enough for themselves. So many colonies are near the starvation point long before no cold has entered the State.

Most beekeepers will be concerned and attempt to feed those colonies short of food in an attempt to save them. That is the normal procedure but `will the expense of feeding be a worthwhile endeavor.

In most cases it will be impossible for colonies to take in enough syrup and convert it to invert sugar in amounts to save the bees anyway.

Should honey in combs be available from one source or another to place directly in the hives then the question arises is the cost going to be worth the effort.

I recall some thirty years ago the actual State's average of surplus honey was 25 pounds, as was the case with our own colonies. However, in most cases the bees had accumulated

enough honey in the brood chambers to last them through the winter and until April when again there were some plants in bloom producing nectar.



After several years of just average crops 1988 was the last excellent crop produced in Iowa. Agriculture crops have continued to change and most not favorable to Beekeeping.

There are some areas in the hills and timber areas where there plants in the wild where bees can produce some honey at least enough for themselves. For those with only a few colonies and own some land clovers and Alfalfa can be planted so the bees have some prospects of producing honey.

Only the fruit and vegetable growers are concerned about the loss of bees but the farmers could care less as the crops produced need no pollination. They will continue the practice of no borders around their fields or grassy water runs so no clovers or alfalfa will be planted, so no future there for honeybee survival.

That is a look into the future. Unless some changes are made it's likely goodbye to Iowa Beekeeping.



Jeralyn Westercamp, 2014 Iowa Honey Princess, and Connie Bronnenberg, Queen Program Chairperson, at the IHPAs Annual Meeting in Marshalltown.



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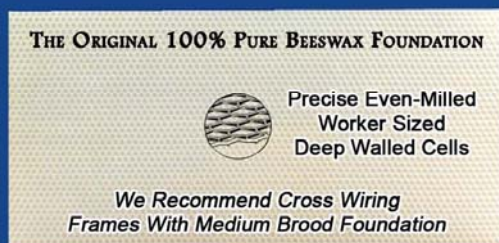
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