The Buzz

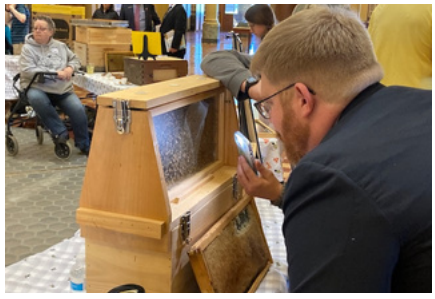
Newsletter of the

Iowa Honey Producers Association

May 2024

https://www.iowahoneyproducers.org/

Check out the highlights from this year's Honey Bee Day on Pages 4 and 5.





Learn more about the IHPA Summer Field Day on Page 6.

The Buzz

The Buzz is a monthly publication printed by the Iowa Honey Producers Association (IHPA). This is one of the many perks of being a member of the IHPA!

You may opt to receive an electronic version of The Buzz, as a donation to the IHPA. Please contact the editor at: ihpaeditor@gmail.com

State FAIR

Rules and bidding info on Pages 10-12

Ramblings from the Russian Bee Guy

President, Jason Foley



Photo by Jason Foley: A little piece of heaven getting to work in this.



Photo by Jason Foley: Tyler's new-to-him Kenworth; gonna move a lot of bees with this baby!



Taco truck tacos and Starbucks.

Hello and welcome to the May edition of The Buzz! When last we left off, I was in my first week of working in the almond orchards loading out pallets from them to holding yards and then loading up semis headed back east to their homes. I keep getting asked if it was hard being away that long and really it wasn't bad. My days/nights were so different than back in Iowa and I was doing completely different stuff there than back in Iowa that it really softened the blow for being gone.

If anything I felt really bad for my wife and cats. For them, everything was the same except I was gone. One of our cats is noticeably attached to just me. The poor guy spent so many days down in the basement laying by the door I normally come home through. Since coming home he is glued to me every time I walk in. I thought this behavior was only in dogs, but surprise-surprise.

Well, I can happily say that now I'm pretty darn proficient at running swingers. Heck, because I was the low guy on the totem pole I ended up getting put on every one of the 5 machines we had out there. Each one had its own nuances for speed, how they handled loads for stability, how they responded to the gas pedal etc. Heck, two of them were set up with reverse controls of the hydraulics! One of the machines had a slightly bent fork that made it easy to load on one side of the semi, but problematic on the opposite side. Every stack of 3 pallets I carried up to the semi may have only

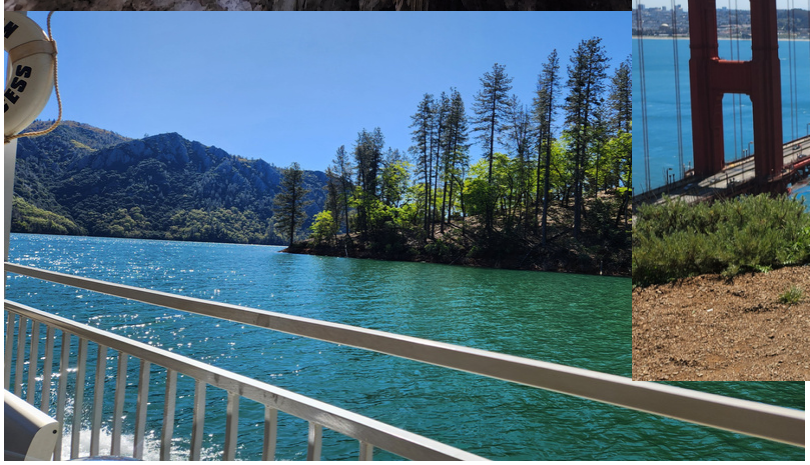
been slightly tilted to the left, but that difference meant I had to be an extra 8 or so inches further away from the loaded stacks to keep from clipping the top boxes on one another. I really did end up enjoying my time out there and am happy to report I was offered another position for next year.

You will all be sad to learn, but nothing notable happened on our trip back from California with the packages of Carniolan bees. Temps weren't too hot and weren't too cold, no storms, no blown tires, nothing. I couldn't have asked for an easier trip. Upon getting home we got them quickly unloaded and into the barn where I have a fan system set up to keep the packages nice and cool. A number of beekeepers came and assisted with the off load: "Thank you for the help!" On Saturday Ted Reeves of the Friendly Beekeepers of Iowa even came and helped distribute packages. That was nice having some extra help for sure. I think by Saturday evening we were 90% done with people coming for their orders.

Last but not least, my bees made it back to Iowa almost a week before I did. Andy Joseph not only was here and unloaded all the bees from the semi, but he then fed my bees and delivered most of them to my farm. He just kept noting that I've helped him gather and distribute his pallets for years and he was happy to then lend a hand for me. That Saturday night after distributing packages all day, I went and collected my last 8 pallets of hives from the holding yard back to our farm. Tomorrow I start splitting out our hives. My goal for this year is to recover any losses and push my numbers up to 400. Next year I'd like to be over 500 so I have wiggle room for fall when beekeepers combine any small hives before sending them out for pollination.







Here are a few pictures of the mini-vacation we do before picking up bee packages. We toured up the coast and checked out San Francisco . We also did a little spelunking at Lake Shasta.

Iowa Honey Bee Day

For those of you that were able to come to the Capitol on March 27th for Iowa Honey Bee Day it was a fabulous day to showcase the importance of honey bees to our State Legislators. We had many displays of honey bees that explained most aspects of how honey bees contribute to Iowa's economy. We also had an observation hive that Arvin Foell brought. Don Moody, Vice President of the Central Iowa Beekeepers Association was able to get him the actual hive, but then Arvin stocked it with his own bees. Thanks Arvin and Don!

We had many food items made with honey that Julie Swett prepared. Yummy! The legislators gather around the food tables to enjoy them. Governor Kim Reynolds signed a Proclamation designating March 27th as Iowa Honey Bee Day. The First Gentleman, Kevin Reynolds, was there to deliver the proclamation in person. Lots of pictures taken, of course. Since HBD was started 7 years ago, Kevin has always come to this event. After his participation in HBD perhaps 5 years ago, he became interested in honey bees and one of our members, Doyle Kincy, placed two hives at Terrace Hill, the residence of the governor. They have had hives there ever since. This year one of the hives is doing great, but the other we suspect did not make it. Doyle is a fantastic beekeeper so even the best lose hives.

Many people contributed to the displays. Many others contributed honey products to the honey basket given to the governor and the basket that was given away as a free raffle prize. IHPA Queen Britta



Jefferson Fink, one of the lobbyists for the Capitol Group that lobbies for the IHPA, looking at the observation hive that was set up by Arvin Foell.



Senator Nate Boulton from Polk County and Senator Bill Botzler from Black Hawk County looking at the raffle table. It included a honey basket of donated honey products from across the state.

Iowa Honey Bee Day

McCollum was also there to represent us. She was able to give away hundreds of honey sticks to legislators and talked about bees all morning. Several of our Youth Scholarship students were there to meet with the first gentleman and get pictures.

This day is one of the best ways to connect to our legislators. This is the 7th year we have Honey Bee Day at the Capitol and every year we do see better connections to them. HR Cook has been doing a great job of connecting to our legislators not only for HBD but for lobbying for the sales tax bill HF 2627.

Jamie Beyer
Legislative Committee of IHPA



HBD attendees looking for the Queen in the observation hive.



David Hayes with Prairie Creek Honey from Maquoketa, Iowa, talking with his Representative Norlin Monnsen.



Brendan Dunphy (his back to us), Representative Barb Kniff McCulla and Jamie Beyer talking bees and nature.





Save the Date



IHPA Summer FIELD DAY

Saturday June 29th
At the ISU Bee Lab

Horticulture Research Station, 55519 170th Street, Ames, IA 50010

Hear talks by Randall Cass of the ISU Entomology department and talks on current research being done by various ISU undergrads. Tour their facilities and see live demonstrations in their actual bee yard. One low price gets you a day of education along with a free catored lunch and refreshments by Hickory Park BBQ. To register, please visit www.iowahoneyproducers.org and click on the registration tab.



Iowa Honey Royalty

Britta McCollum - 2024 Iowa Honey Queen

Beekeeping is known for the health benefits with honey, pollen, and all the products that honey bees have to offer. More times than not the physical and mental benefits of beekeeping get overlooked. It will surprise many to learn the health benefits of keeping honey bees.

Beekeeping is a very hands-on hobby in which you need to be active. Beekeeping involves various physical activities such as lifting hive boxes, inspecting frames, and tending to the bees. These tasks provide a form of low-impact exercise, contributing to improved cardiovascular health, muscle strength, and flexibility. Beekeeping requires a lot of time outside, so it is no surprise that bee-keepers get an increased amount of Vitamin D, which increases bone health and reduces risks of infection. Despite the occasional sting, beekeeping fosters a sense of calm and mindfulness. The hum of bees and the focus required during hive inspections can induce a state of relaxation, reducing stress levels.

Some benefits can not always be seen with the naked eye, many experts claim that beekeeping has many mental health benefits with more and more people turning to beekeeping as a form of therapy today. Beekeeping demands attention and concentration, akin to mindfulness practices and meditation. Focusing on the workings of the hive encourages beekeepers to be present in the moment, helping refocus us in the moment rather than worrying about the future.



Beekeeping provides individuals with a meaningful activity and a sense of purpose. Tending and caring for bees fosters a deep connection with nature and the environment, which can alleviate feelings of isolation and depression. Not only can beekeeping be good for individuals but communities as well. Beekeeping often fosters a sense of community amongst the community, engaging with other beekeepers through clubs, workshops, and online forums provides social support and community, which are crucial for mental well-being.

The next time you work on your bees, tell them thank you for all the honey, physical, mental, and other health benefits that they provide you.

Stay sweet - Queen Britta

Protect Our Pollinators



The Environmental Protection Agency has created a new bee icon to help people know which pesticides could be harmful to bees and other pollinators. It also serves as a warning to help users avoid drifting so the wind does not take the insecticide to an area where there are beehives. For more information go to: https://www.epa.gov/pollinator-protection.





Tales from a Migratory Beekeeper's Wife





Today a Facebook memory reminded us that it was 8 years ago when we drove up to Spring Valley to purchase our two packages of bees. It really made me think about how one little decision to get a couple beehives has literally changed our entire lives.

Tyler and I started dating in 2012. Basically nothing we have done has been traditional or typical, but that is what I like about us. In 2013 we bought our first home in Ankeny. It was such a great house with a big back yard and no back door neighbors. I thought we would live there forever. But we were blessed with a neighbor that made it her job to run us out of town. When it was all happening I thought we had terrible luck and that life was so unfair. Looking back I wouldn't change a single thing. I am so glad she made life in that house miserable because it forced us to look for a new place to live.

Tyler and I purchased our farm back in the fall of 2015. We liked the idea of living in the country, but had absolutely no intentions of creating a business, being self-employed, or really doing anything we do now. Back then we still both had full time jobs at a big car dealership (that's how we met). Tyler was a body shop technician and I worked in the body shop office as a paper pusher. After purchasing our (small) farm we started spending a lot more time outdoors. I started a garden, bought a lot more chickens, and became vendors at the Ankeny Farmers' Market.

When I was only 7 years old, I lost my Grandpa in a plane crash. He was someone very special to me, and even though it's been 25 years I still think about him often. How different my life may have been had his plane not went down. He and my Dad raised bees in the '80s. They had about 100 colonies and my Dad even sold the honey out of the back of his truck at the Ankeny Farmers' Market, too. Since we now had the space, and I wanted to feel more connected to my Grandpa and my heritage, the next natural step in my mind was honeybees.



The early years of beekeeping.



I found a local class held at DMACC and taught by the one and only Andy Joseph. I attended every class and eagerly anticipated spring to start my own colonies. For Valentine's Day I received my hive kits. We painted them up and had them all ready for the big day. I was so excited to add a couple of backyard beehives to our farm. That spring I learned that high heels and the farm don't mix. While on my lunch break one day, I drove home to sell a few garden starter plants. I was in a hurry, like usual, and did not change from my office work heels into my farm boots before helping my customers. Oops. I went down and heard my bones in my foot break. My customers did too and suggested they call me an ambulance. I am far too stubborn for that. Instead, I said I would be okay and continued on with the sale of the starter plants. I waited for them to leave before crawling into the house to call Tyler for help. I had broken four bones in my left foot. I had a whole cast up to my knee and crutches. Of course this made installing my packages of bees nearly impossible. Tyler was happy to help and we walked each other through the process; spraying them with sugar water, finding the queen cage, and getting all those bees into their new homes. Me sitting on the sidelines and him doing all the actual work. Over the next few days he would give me piggy back rides out to check on the hives and see them in action. All of this really caused Tyler to "catch a buzz." He has been obsessed with the bees ever since.

After this we started inserting ourselves into the local beekeeping community. Nuc making workshop at Cherry Glen Learning Farm, joining IHPA, attending the annual conferences, and even volunteering at the IHPA booth at the State Fair. It was fun to meet the local beekeepers and we started making new friends.

Those bees made it through winter and we did a couple of splits the next spring. We met another beekeeper at our farmers market that summer that suggested we send our bees out to California for the great almond pollination. This beekeeper collected other smaller beekeepers hives (like ourselves) and organized taking them out to California. This was intriguing to Tyler and we decided to give it a whirl. We sent our 4 hives out



that fall with him to California. When they returned that spring we decided against cash for our pollination payment, but instead took packages to start more colonies. I think it's safe to say that by this time Tyler was pretty well addicted to beekeeping already.

In 2017 I quit my full time job at the dealership aspiring to build our little business. Of course it wasn't that simple, I worked a number of part time jobs during this time. Fun fact: I worked at the DSM Airport for Delta with Jason Foley for a while. I dove into market gardening, more farmers markets, and held a lot of classes and camps out at our farm.

By the time 2018 rolled around Tyler was forced to take a complete leap of faith, that again changed everything for us. Sometimes I look back on our journey and have to laugh a bit. It doesn't always seem real that we built this. In another life I am a motivational speaker who encourages everyone to take risks and follow their dreams.

Read the rest of our story in next month's Buzz

Stay Sweet,
Sara Holton, IHPA VP
The Backbone of the Holton Homestead
The Wife of a Migratory Beekeeper

State Fair Bids

RULES FOR 2024 STATE FAIR PRODUCTS BEING SOLD AT THE IHPA BOOTH

1. There will be a 3-Person committee including the booth manager.
2. Applications must be sent by email to all 3 committee members: Kris Silvers Kristin.silvers@gmail.com, Heidi Love ihpasecretarty@gmail.com, and Roy Kraft kroyster.rk@gmail.com
3. A copy of Application shall be sent by USPS (United States Postal Service) to Kris Silvers; 2088 310th Ave. Woodburn, Iowa 50275
4. **Firm cutoff date of June 15 , 2024** (must be postmarked by this date)
5. The committee will meet on June 22,2024 at the Ames Public Library. The meeting will be held in a predetermined neutral place. The general IHPA membership will be allowed to witness. (in person only)
6. All comb honey is to be from 2024 harvest.
7. All glass honey containers and creamed honey containers must have a protection seal.
8. All plastic honey containers must have a pressure seal. (This includes all large containers)
9. All products must show proper labeling (Supplier, name, city, phone #)
10. Any item **not listed** on the application sheet or any specialty items you wish to market at the IHPA State Fair Booth needs to be approved by the booth manager by the committee deadline. **(June 15, 2024)**
11. **ALL CONTAINERS NEED TO BE CLEAN, NON STICKY; AND ARE SUBJECT TO REJECTION BY BOOTH MANAGER.**
12. Honey for the Honey Lemonade (50-pound buckets) will be a sealed bid only. Low bid takes it all.
13. Pollen must have a "US Pollen" label
14. **Due to the time frame of honey styx production it will be a one year commitment starting 2025.**
15. **ALL HONEY MUST BE FROM IOWA HARVEST**
16. One application per household. Must be current IHPA member.
17. All Bid winners are required to work two shifts at the fair booth (or have someone work for you)
18. These rules will be reviewed by the Iowa State Fair Bid Committee annually.

SOLE CLASSES:

1) There will be one person that will have a sole class of honey or item based on price list. For example: one person will have ALL 24 oz. bears for the state fair based on price list. If 2 or more producers apply for that item, it will be decided by a draw, winner will take the whole class.
2) You will only be allowed to win every other draw, however if you are the only one that entered that class you will get the class and be eligible for the next draw.
3) Draw order is per list on application sheet
4) If you win any sole class you ARE NOT eligible for case lots, however, if you are not chosen in the draw for any of the sole classes, you will be eligible for case lots but you must have it on your application sheet if you are wanting to supply those.

OPEN CLASSES:

1) All beeswax products (candles, ornaments, blocks, soaps, lotions, lip balms etc.) must be packaged to maintain cleanliness and for presentation. (This will be the booth managers discretion)
2) Please submit a list of what you would like to market at the Iowa State Fair for 2024. Please provide a phone number where you may be reached if committee has questions.
3) You are only allowed to supply a maximum of 4 scents of each product.

CREAMED AND FLAVORED HONEY RULES: MUST BE IOWA HONEY:

1) Flavored honey and creamed honey must come from a certified kitchen.
2) A copy of the license must be on file with the booth manager and booth manager must have them with them at the state fair. **(License must be attached and mailed with application package)**

3) If more than one person is wanting to bring a flavor, a draw will decide who brings the flavor.
4) You are required to provide a 1 once sample, by committee deadline, if you wish to bring pure creamed honey. (MUST HAVE SAMPLE TO HEIDI LOVE BY NOON ON JUNE 15, 2024)

CASE LOTS:

1) The purpose of the case lots is a way for the small beekeeper to provide honey to the fair.
2) Case lot classes are 1-pound glass, 1-pound plastic and the 12-ounce bear, and 8-ounce Bear
3) Case lots will be in case quantities of 24 bottles
4) You may bring no more than 4 cases of each class.
5) Minimum is one case of 24 for a class.
6) If you do not win any of the 'Sole Class" categories then you will be eligible for case lot. (This must be marked on your application to be considered)
7) Clean up rule: In the event the required quantity cannot be fulfilled through the case lot system, those participating in the "sole class" will be encouraged to help supply the additional quantity needed of each class through a draw. (One person per class decided by draw if needed.) These items will not be placed out until after majority of case lots are sold.

CUT COMB, ROSS ROUNDS and CHUNK HONEY:

1) Must be in a sealed container
2) Must be well-drained without liquid honey(Chunk honey excluded)
3) Quality standards will be used (clean capping with all the cells capped)
4) Needs to weigh at least 14-ounces(Chunk honey excluded)
5) MUST be frozen for a minimum of 48 hours prior to arriving at the Iowa State Fair, subject to rejection, booth manager's discretion. (Chunk honey will need to be frozen as well.)

DELIVERY OF PRODUCTS:

1) All products must be delivered to IHPA booth at the Iowa State Fair
2) Product must be delivered between Sunday to Tuesday hours are as follows: Sunday Noon-6PM, Monday 10AM-6PM, Tuesday 10AM-6PM (unless other arrangements are made with the booth manager)
3) **YOU MUST PROVIDE AN INVOICE WHEN PRODUCT DELIVERED AND EVERYONE MUST HAVE COMPLETED A W-9. (W-9 will be provided on site if we need one from you.)**
4) **Please make plans to pick up unsold product on Sunday evening 9PM-10PM or Monday between 8AM-NOON. (unless other arrangements are made with booth manager)**







Photos courtesy of the Iowa State Fair.

State Fair Bids

HONEY - SOLE CLASS

		Amount Sold in 2022	Amount Sold in 2023	PRICE	I want this
1.00	24 ounce bear	252	255	$ 6.33	
2.00	3 pound jug	72	85	$ 11.55	
4.00	2 pound jug	72		$ 9.35	
5.00	5 pound jug	38	40	$ 17.60	
6.00	2 ounce bear	451	308	$ 1.55	
7.00	16 ounce Antique (Muth) jar	108	124	$ 7.15	
8.00	8 ounce Antique (Muth) jar	39	69	$ 4.68	
9.00	4 ounce Antique (Muth) jar	72	54	$ 3.30	
10.00	Buckwheat Honey 1 pound			$ 6.60	
11.00	12 pound gallon jug	18		$ 38.50	
12.00	Honey Stix-For the year 2025	28122	25589	$ 0.15	

HONEY - CASE LOT - 24 PER CASE

		Amount Sold in 2022	Amount Sold in 2023	PRICE	Limit 4 cases per class
71.00	1 pound glass (liquid honey)	79	169	$ 5.78	
72.00	1 pound plastic (light honey)	152	192	$ 5.50	
73.00	12 oz honey bear (light honey)	208	96	$ 4.40	
74.00	8 oz honey bear (light honey)	96	198	$ 3.30	

CLEAN-UP

77.00	8 oz honey bear	45			
78.00	1 pound glass	1			
79.00	1 pound plastic		20		
80.00	12 ounce honey bear		31		

SPECALITY ITEMS

		Amount Sold in 2022	Amount Sold in 2023	PRICE	
75.00	Comb Honey (Clamshells & Boxe	782	612	$ 11.00	
76.00	Ross Rounds			$ 6.00	
81.00	Chunk Honey - 12 oz	120		$ 8.00	
69.00	Bee Pollen (1/2 pound)	52	125	$ 6.00	
70.00	Bee Pollen (1 pound)	28		$ 11.00	

Honey for Lemonade

		Amount Sold in 2022	Amount Sold in 2023		
82.00	Honey for Lemonade - 50 pound	2200	2742		

CERTIFIED KITCHEN - SOLE CLASS

		Amount Sold in 2022	Amount Sold in 2023	PRICE	I want this class
13.00	**Flavored Honey- 8oz**				
13.01	Chai	18		$ 5.00	
13.02	Apple Cinnamon	100	96	$ 5.00	
13.03	Butter Vanilla	42		$ 5.00	
13.04	Black Cherry	57		$ 5.00	
13.05	Blackberry	43	46	$ 5.00	
13.06	Blueberry	34		$ 5.00	
13.07	Butter Rum	75	61	$ 5.00	
13.08					
13.09	Carmel Apple	40		$ 5.00	
13.10	Cherry	31		$ 5.00	
13.11	Chocolate Mint	34	17	$ 5.00	
13.12	Cinnamon	44	50	$ 5.00	
13.13					
13.14	Jalapeno	27		$ 5.00	
13.15	Lemon	50		$ 5.00	
13.16	Orange	25		$ 5.00	
13.17	Peach	56	79	$ 5.00	
13.18	Peach-Mango	39		$ 5.00	
13.19					
13.20	Raspberry	71	87	$ 5.00	
13.21	Strawberry	71		$ 5.00	
	Additional Flavors:				

CERTIFIED KITCHEN - SOLE CLASS

		Amount Sold in 2022	Amount Sold in 2023	PRICE	I want this class
15.00	**Creamed Honey - 1 pound**				
15.01	Almond	61	62	$ 7.05	
15.02	Apple Cinnamon	224	166	$ 7.05	
15.03	Maple Bacon	27		$ 7.05	
15.04	Bavarian Crème	233	197	$ 7.05	
15.05	Black Walnut	81	41	$ 7.05	
15.06	Blackberry	108	105	$ 7.05	
15.07	Blueberry	108	140	$ 7.05	
15.08	Cinnamon	266	256	$ 7.05	
15.09	Jalapeno	65	47	$ 7.05	
15.10	Lemon	140	176	$ 7.05	
15.11	Mango Habanero	128	88	$ 7.05	
15.12	Mango Tangerine	95	96	$ 7.05	
15.13	Pecan	134	96	$ 7.05	
15.14	Chocolate Mint	64	99	$ 7.05	
15.15	Pure	384	416	$ 7.05	
15.16	Raspberry	128	190	$ 7.05	
15.17	Raspberry Jalapeño	160	140	$ 7.05	
15.18	Strawberry	79	109	$ 7.05	
	Additional Flavors:				
	Apricot	56	96	$ 7.05	
	Pumpkin Spice		76	$ 7.05	
	Chai	46		$ 7.05	
	Orange	43	67	$ 7.05	
	Cranberry/orange	96	96	$ 7.05	
	Honey Apple butter	56		$ 5.50	
	Dutch Letter		453	$ 7.05	

SPECALITY ITEMS

	Hot Honey		172	$ 9.00	
	Double Barrel Aged Honey		180	$ 12.00	
16.00	Whisky Barrel Aged-11 oz	206	157	$ 12.00	
16.01	Whisky Barrel Aged-19 oz	60	56	$ 15.60	
16.02	Rum Barrel Aged-12 oz	137	90	$ 12.00	
16.03	Rum Barrel Aged-25 oz	19	22	$ 21.00	

BEESWAX PRODUCTS - OPEN CLASS

		Amount Sold in 2022	Amount Sold in 2023	PRICE	I want this class
16	Beeswax Bar - 1 ounce	56	54	$ 2.00	
17	Beeswax Bar - 1/2 pound	18	15	$ 4.00	
18	Beeswax Bar - 1 pound	18	22	$ 7.00	
51	Wooden Honey Dippers	48	59	$ 1.75	
53	Corn cob candle				
54	12" pair dinner candles				
55	8" pair dinner candles				
56	Small skep w/bear candle	24	20		
57	Tea lights (12 pack) candle	24	15		
59	Pillar 6" rolled look candle				
	Earl Candles		17		
61	Votive (4 pack) candle				
68	Fire Starter /5 pk	29	29		
	Owl Candle	29	23		
	Rose Pillar				
	Turtle Candle	45	10		
	Large Morel Mushroom	48	35		
	Small Morel Mushroom	48	18		
	Pumpkin Candle	5	5		
	Gnome Candle	13	4		
	Elephant Candle	13	6		
	Wood Pillar Candle	14	15		
	Hedgehog	19	10		
	Evergree Pillar	12	15		
	small pinecone	5	7		
	Dog	28	7		
	duck	11			
	rooster	12	5		
	laying hen	7	4		
	chicken	2	5		
	small Gnome		60		
	cartoon turtles		19		
	Wax trinket box		12		
	cat		41		





From the Honey House





A collection of information from those with direct, personal knowledge about beekeeping

Preparing for New Bees

We lost a few beehives this winter, and it's time to get ready for the coming beekeeping season. Most deadout equipment is cleaned and sorted enough ahead of time, so that there is time to order replacement stuff if needed.

You may not want to do this if you have a pesticide kill, as the frames may be contaminated with whatever methyl ethyl sudden death chemical that killed your bees. Bees wax is hygroscopic, absorbing most of what it comes in contact with. This is one of the reasons that frames are retired after 5-10 years, to trade out old wax for new stuff. Most people are in agreement that bees are healthier on clean beeswax.

Starting hive by hive, frames are removed and cleaned up. Scrape the top bar, bottom bar, the edges of the end bars, and usually the sides of the bottom bars also. This makes it easier to manipulate the frames around the hive box. The wax is gathered up and placed in a bucket, or directly in to the wax melter. The brood, or dark wax is kept separate from the capping wax. Capping wax is great for nice candles, but the brood wax is normally darker from impurities, and doesn't burn as clean. Brood wax is used for waxing frames, making furniture polish and board butter, and more industrial uses.

Each frame is evaluated for utility. Honey frames are normally used as feed for the new packages or nucs, in addition to sugar syrup in the spring. You might find partial or full frames of pollen. The bright and glistening pollen pockets are normally good for spring feeding. Frames of pollen that are dull or dusty (old) are normally shook out, by gently rapping the frame horizontally against the hive box. They can then be used as open brood frames.

Dead bees are brushed off of the frames, and dead



bees can be removed by gently rapping the frames against the hive box again. Don't worry about cleaning out every single bee. The new bees do a pretty good job of cleaning out their new house. If you wait into the spring to do clean outs, you might see some blue-green mold around the bees. This is nontoxic, and the new bees will clean this out also. The frames in the hive box are arranged with the honey frames on the outside, pollen frames next, then brood frames in the middle. I will usually throw one or two new foundation frames on one side between the honey and pollen. Arrangement varies by beekeeper. Some like foundation on the outside, some on the inside. I like to put at least a few drawn comb in the middle for new packages to start on and build from there.

Bottom boards, boxes and inner and top covers are put out on the stand. Mouse guards or blocking are placed at the entrance to keep the mice out before the new bees arrive. Make sure that you remove these before installing your nuc or package. Several weeks after installing packages, I found one entrance reducer totally blocking the hive entrance; the result was not good because the bees could not get out.

This is also a good time to repair or repaint the hive equipment. I rebuilt a hive stand area this spring that holds eight hives in the back yard. No bees survived, so after 25 years it was time. Wishing everyone a great spring of beekeeping!

Andy Hemken, Bee Guy
andy@hemkenhoney.com



From the Editor

Sara Sleyster, IHPA Editor
sarasleyster@gmail.com



Hello, everyone!

Being the honey novice that I am, it's been fun looking into different facts and stories about honey. One of the most interesting stories I came across was the 2012 mystery of the green and blue honey. Beekeepers in France were surprised to discover their usual golden honey was anything but usual. It didn't take them long to realize their bees were not collecting nectar, but were eating discarded M&M candy shells from a nearby factory.

That led me to doing some research on honey colors. I'd noticed that the honey in stores looked darker in color than the honey in my cupboard from my step-dad's bees. Turns out the color can darken over time as it ages or can depend on what the bees are eating. Bees getting food from clover make a lighter-colored honey (like the one I have) than bees getting their food from buckwheat.

While honey can be mixed with other things to create a variety of colors, in North Carolina bees are naturally producing a purple-hued honey or also known as blue honey. It's a rare phenomenon that beekeepers are uncertain on how it happens, and the nectar source has not been determined. When beekeepers are able to get enough to harvest, the small jars can fetch a handsome price. Have you ever had an expected honey color? Share your stories with me at ihpaeditor@gmail.com!

Bye for now! Sara



My step-dad Jeff Norman's clover-made honey from southern Iowa.



A 3 oz. jar of purple honey from Dees Bees Apiary in Aberdeen, North Carolina.

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FOR SALE: Bee Trucks

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You are still welcome and encouraged to send stories to ihpaeditor@gmail.com.

When sending photos please send them as separate files and not embedded in a Word document or Google doc.

Iowa Beekeeping Clubs



Boone River Beekeeping Club: contact Roy Kraft at kroyster.rk@gmail.com

Cedar Valley Bee Club: contact Ryan Dermody or Robert Stwalley at dermody.ryan@gmail.com and robert.stwalley@hawkeyecollege.edu

Central Iowa Beekeepers Association: contact Jamie Beyer at beyersbog@aol.com



Des Moines Backyard Beekeepers: contact Ellen Bell at ellenbell.ia@gmail.com

Dubuque Swiss Valley Bee Club: contact Paulette Lynn at pjlynn1@gmail.com or Diane Thoma at diane.thoma9046@gmail.com

East Central Iowa Beekeepers: contact Joseph Klingelhutz at jo.aloysius@gmail.com



Friendly Beekeepers of Iowa: contact Eric Kenoyer at kenoyer1270@gmail.com

Great River Bend Beekeepers: contact David Hayes at prairiecreekfrm@netins.net

Heartland Bee Club: contact Tom Hart at cedarvalleyapiaries@gmail.com

Loess Hills Beekeeping Association: contact Chris Ruhaak at LHBA@LoessHillsBA.com

North Iowa Beekeepers Club: contact Richard Vonderohe at vonderohebees@hotmail.com



Northeast Iowa Beekeepers Club: contact Gerald Hunter at gmhunter@neitel.net

Northwest Iowa Beekeepers: contact Tim Olsen at nwiabeekeepersresearch@gmail.com

Omaha Bee Club: contact Pam Newell at AskOmahaBeeClub@gmail.com

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Quad City Bee Keeping Club: contact Ron Fischer or Doug Dahlin at qcbeeclub@yahoo.com

Red Rock Beekeepers: contact Jerry or Sheila Weldon at weldonjs@windstream.net



Southern Iowa Beehivers: contact Mindy Butcher at msbutcher1@hotmail.com

Southern Iowa Hive Handlers: contact Scott Kent at clarkeccb@gmail.com



Southeast Iowa Beekeepers: contact Steve Hemphill at snwfarm@mepotelco.net

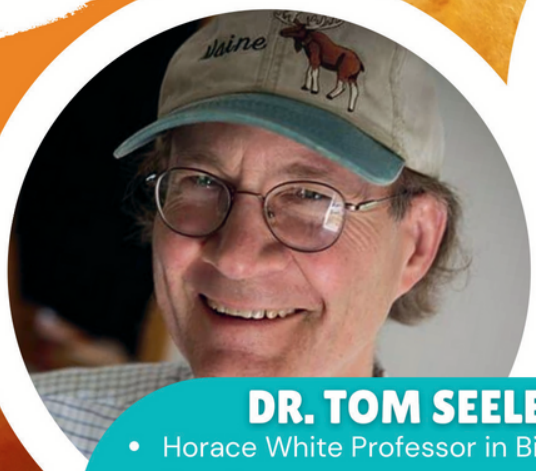
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Siouxland Beekeeping Club: contact Ron Rynders at rrihpa@gmail.com

Tama County Bee Keepers: contact Jim and Penny Dolezal at busybeeacres@yahoo.com

BEEKEEPING FIELD DAY





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- Horace White Professor in Biology Emeritus
- Behavior and social life of honey bees research
- Author of six books



DR. REBECCA MASTERMAN

- Writes monthly for Bee Culture Magazine
- Co-host of Beekeeping Today Podcast
- UMN Bee Squad leader 2013-2020
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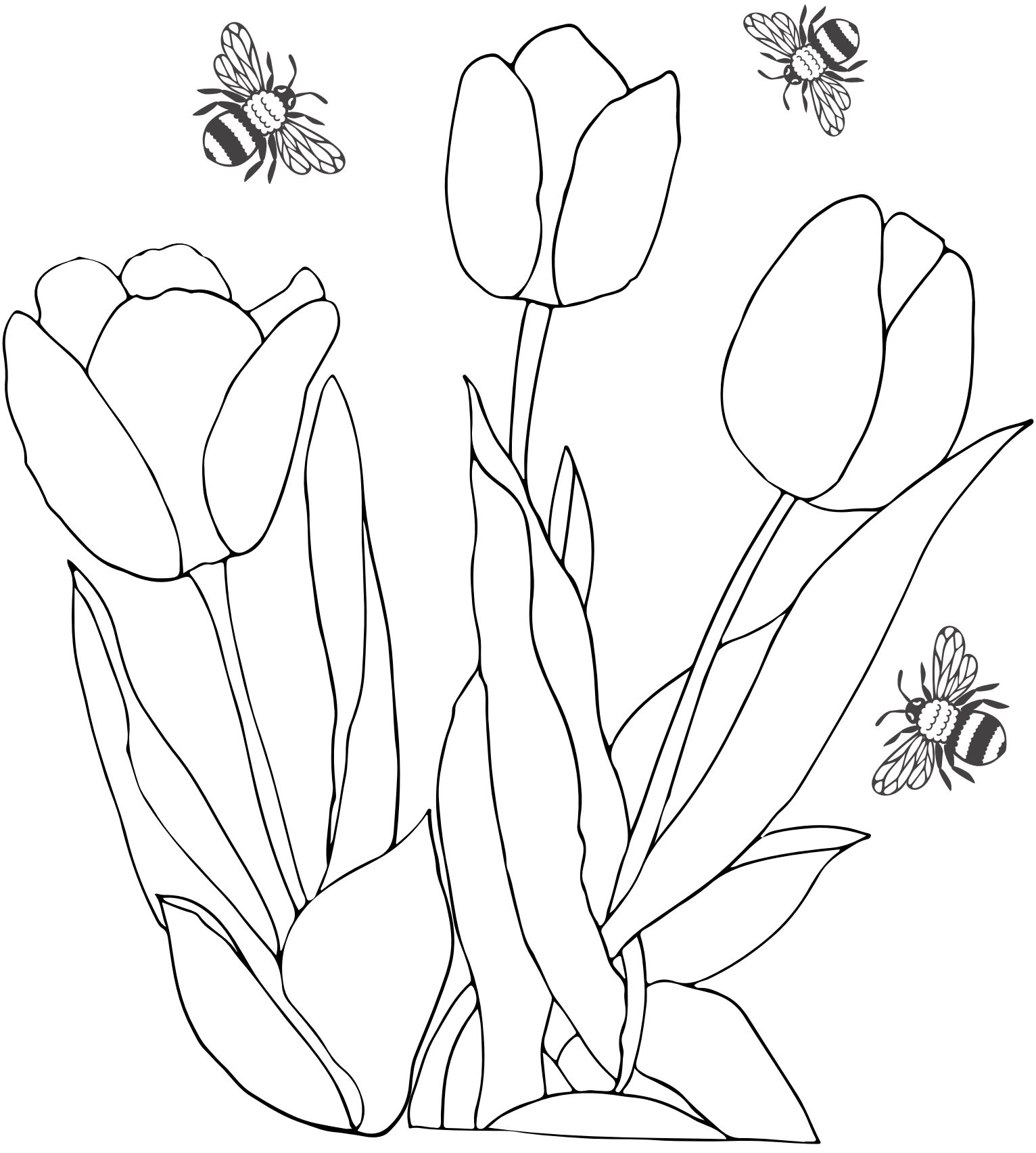
OR Registration form can be found on the Dordt Beekeeping Facebook page OR

Email **katie.gillespie@dordt.edu**
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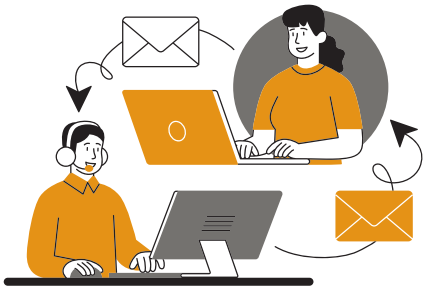
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Editor	Sara Sleyster	sarasleyster@gmail.com
Bee Camp	Andy Joseph	andrew.joseph@iowaagriculture.gov
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If you would like to become more involved in the IHPA, we could certainly use your help!!!
Please email ihpa1912@gmail.com

The Buzz Newsletter

Iowa Honey Producers Association
c/o Editor, Sara Sleyster
2233 E. Virginia Avenue
Des Moines, IA 50320

The Buzz is a monthly newsletter published by the Iowa Honey Producers Association which is an affiliate of the Iowa State Horticultural Society

Deadline for submissions to *The Buzz* is always the 10th of the month at 11:59 p.m. the month prior to when you would like to see information published.

If writing an article for *The Buzz*, submissions must be 800 words or less. Pictures are encouraged!

Deadline to submit information for the June Edition of *The Buzz*

May 10th at 11:59 p.m.

Please submit materials to: ihpaeditor@gmail.com

