



The Buzz

Newsletter of the Iowa Honey Producers Association



December 2009

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Dates To Bee Remembered

April 17, 2010 CIBA Annual Beekeeping Equipment auction at Spring Valley Honey Farm, Perry, IA.



FOR SALE: Honey--Light colored clover/alfalfa mix with good flavor. Extra nice. Buckets or barrels.

Contact Phil Ebert at 641-527-2639 or e-mail ehoney37@netins.net

For Sale: Taking orders for 3 LB. packages of Italian bees and Queens from Olivarez Honey Bees Inc. to be picked up in the middle of April. Prices will be available late Jan.

Call Curt Bronnenberg (515)465-5939

For Sale: new crop honey \$1.75 lb. in five gal. bucket plus new bucket exchange. Don't let your customers run out of honey, or they will get it from someone else.

Curt Bronnenberg (515) 465-5939 or www.springvalleyhoneyfarms.com

WANTED: good used bee equipment for the spring bee auction. If you no longer need it or have too much stuff this is a good time to make it go away and make some money. If you no longer keep bees and would like to see it get some good use, take it to the auction.. IF YOU GOT A LIST, SEND IT TO PAT ENNIS
1040 Union Ave.
Goodell, IA 50439 or
e-mail it to flat_lander@lycos.com
515-293-2601
THANK YOU AND BEE HAPPY
PAT

For Sale:

4 frame nuc boxes
Boxes of frame parts
Wired frames
4 deep supers with frames
(Have foundation for supers)
Heavy duty Barrel Cart
Floor scale
Other miscellaneous from 50 years of beekeeping.

Contact: Marvel (Albert) Andriano
5737 Cumming Ave.
Cumming, IA 50061
(515) 981-0360

CENTRAL IOWA BEEKEEPER'S ANNUAL AUCTION

The central Iowa Beekeeper's auction is being held on April 17th, 2010 in Perry, Iowa.

Curt and Connie Bronnenberg have graciously offered the use of their "in town honey house". There will be a food booth and restrooms available. We are looking for consigners and buyers!!

If you are like us, we have accumulated a variety of bee stuff over the years, and some of it we have never used, so now is the perfect time to clean, sort, repair, and make a few bucks to buy more bee stuff!!

In the past we have had a hard time

getting consigners, and we would like to keep this auction going, so we need those consignments!

Cleaning the "bee shed" we personally have some 8 frame equipment, smokers, wooden frames, spur embedders, wood bound queen excluders, foundation installing device, frame grips, feeders, migratory covers, screen bottom boards, and the list is growing.

Take a look around and please email me your list of items to consign.

If you would like to have a list of items consigned, please send me your email and I will email the list to you in late March.

10% if consigned before the date of March 20th, and 15% thereafter.
All drawn comb will be inspected.

There will be signs posted on Highway 141.

Pat Ennis
515-293-2601
Flat_lander@lycos.com

**HOPE TO SEE YOU AT
THE AUCTION!!**



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 or by mail to The Buzz, c/o Phil Ebert, 14808 S. 102nd Ave. E., Lynnville, IA 50153. **The deadline for submissions is the 15th 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 of the IHPA

Dear Honey Producers,
I certainly think that the weather has been mixed up. October was miserable. November was very pleasant and probably spoiled us. December, what do you have in store for us? The honey bee colonies were going into winter weaker than usual by most standards, so what is happening in the hive with this mixed up weather? If at all possible, check to see if the colonies are heavy enough. Be prepared to feed as soon as possible. I hope everyone has been having some time to repair equipment, taking inventory of what equipment needs to be replaced and is planning for spring work. It is still quite busy around our place. We are selling from our store and people are amazed at the amount of inventory that we offer. I am astonished at the number of people who walk in the door and ask, "don't you have any apples"? I have attended enough marketing seminars to know that if you want people to look at all of your items, you strategically place, say the apples at an orchard, in the back of the sales area. People have to meander among all the other items before getting to the apples and deciding on the ones that they wish to purchase. Oh, well, I'll never understand customers. I just nod and say of course we have apples and point them in the right direction where several of the counters that are filled with eight different varieties of apples are located.

We received some good news from the Internal Revenue Service. Melanie received a letter stating that the IHPA is recognized as a 501(c)5 non-profit organization and the status is effective February 22, 1967. The board had a work session the week following the Annual Meeting to put together the information necessary per the request of the IRS agent working our case. By the end of the session, all of the activities of the IHPA had been identified, written up according to the requested format and ready to be put in the final submitted form. The document was six pages long, but it satisfied the agent

and we don't have to worry about past filings.

Shiliah is getting ready to represent Iowa at the American Beekeeping Federation meeting. She is going to compete in the American Honey Queen contest held in Orlando January 12-16, 2010. Good luck, Shiliah and make sure to have a great time. Let's hope the weather is going to cooperate then.

Now is a great time to start scheduling appearances of our 2010 Iowa Honey Queen. If you know dates that you want Amber to attend to promote honey at an event, please schedule them as soon as you can. You won't be disappointed that she is scheduled somewhere else for an appearance and she has plenty of time to prepare for the events. Contact Louise Johnson or Regina Hoy to schedule Amber Connett, the 2010 Iowa Honey Queen.

If you know of someone that is interested in becoming a beekeeper, please contact them with the list of beginning beekeeping classes. The complete list is in another article in this issue. Please help get the word out about the classes. Usually each spring we get a multitude of calls from people who would have liked to have attended a beekeeping class, but they are usually already completed when the person thinks about it. Help spread the news.

The Iowa State Horticultural Society is again sponsoring an All-Iowa Horticulture Exposition in Ottumwa in a few months, March 19 and 20th at the Bridge View Center. The IHPA will probably have another booth. There are lots of great sessions that beekeepers might enjoy attending. Please consider attending or if you are interested in helping man the IHPA booth or have inventory for us to sell, please let me know.

Christmas is going to be upon us soon. Bee Merry and enjoy your family, friends and acquaintances.

Sincerely,
Donna Brahms, IHPA President

A Bee Lover's Garden

Printed from
www.abeeloversgarden.com

A Bee Lover's Garden annual calendar:
Great art for a great cause.

The flagship product is an annual calendar featuring plants easily grown in yards and gardens that can nurture bee populations. Each month features an illustration of a bee-friendly plants by acclaimed Black Mountain artist, Jay Pfeil. Also included are plant and bee facts. As a bonus, the calendar is printed on fine-quality, green-seal-certified paper. Each month's 9" x 12" illustration is suitable for framing.

By now you have almost certainly heard of the mysterious disappearance of our honey bees – given the name Colony Collapse Disorder by leading scientists. While researchers are looking for the causes, honey bee populations around the world continue to decline at alarming rates. Given that more than a third of our food supply is dependent on pollination by honey bees, it is not an exaggeration to say that we have the potential for a major agricultural disaster. That's the bad news.

The good news is that there are many things that we as individuals can do to promote the health of the honey bee. That's why we started this project called "A Bee Lover's Garden". Our intention is to give people the information they need about the things they can do to support healthy bees in their backyards and neighborhoods, things that are critically important for the survival of the species.

In addition to educating, inspiring, and empowering, our purpose is to raise money to support the much-needed research on Colony Collapse Disorder. Your purchase from A Bee Lover's Garden will help insure that this critical research continues!

Endorsed by Bee Culture Magazine and
Brushy Mountain Bee Farm.



**COOKING CONTEST
RESULTS
from the
97th 2009 IHPA ANNUAL MEETING**

JUDGES: DONNA RAYHONS, DORIS RAMSEY, AND CAROL WEHR

CATEGORY: DESSERT

- 1ST PLACE – APPLE PIE – CONNIE BRONNENBERG (EXCELLENT!)
2ND PLACE – PUMPKIN PIE – DONNA BRAHMS
3RD PLACE – HONEY SESAME HALVA - TOM NIELAND

CATEGORY: CAKES

- 1ST PLACE – HONEY CAKE – TIMOTHY HILL
2ND PLACE – CHOCOLATE RASPBERRY CAKE – DONNA BRAHMS

CATEGORY: BREADS

- 1ST PLACE – HONEY CHEESE HERB W/ JALAPENO OR HONEYBUTTER DRESSING - DONNA BRAHMS
2ND PLACE – CHOCOLATE BEET BREAD – MARTHA SHADA (VERY RICH & MIOST!)
3RD PLACE – HONEY ZUCCHINE – JULIE SWETT

CATEGORY: COOKIES & BARS

- 1ST PLACE – CHOCOLATE HONEY COOKIES – DONNA BRAHMS

CATEGORY: DRINKS

- 1ST PLACE – HONEY MILK PUNCH – CHRISITAN HURD
2ND PLACE – WASSAIL – DONNA BRAHMS
3RD PLACE – HONEY PUNCH – REGINA HOY

CATEGORY: SALADS

- 1ST PLACE – COLESLAW – CHRISTIAN HURD (EXCELLENT!)

CATEGORY: SNACKS & APPETIZERS

- 1ST PLACE – ONION JAM CREAM CHEESE – ANNE NIELAND (EXCELLENT!)
2ND PLACE – HONEY GRANOLA – JULIE SWETT
3RD PLACE – HONEY CHERRY SNACKS – DONNA BRAHMS

**EVERYTHING WAS YUMMY!
THANK YOU TO EVERY ONE WHO PARTICPATED!**



**2009 Honey Recipe Contest
at the Annual Meeting**

BREADS

**Whole Wheat Honey Pecan
Scones by Anne Nieland**

Scones:

- 1½ c. whole wheat flour
1½ c. all-purpose flour
½ c. butter, softened
¾ tsp. salt
5 tsp. baking powder
1 ¼ c. chopped pecans, toasted
1 egg
¾ c. honey
½ c. half & half, plus some for brush-
ing on scones
several whole pecans for garnish
Honey Butter:
½ c. butter, warmed but not melted
¼ c. honey

Mix together honey and butter until smooth. Spread in a covered container. Refrigerate and use small cookie cutters to cut into shapes before serving, or just cut into squares with a knife.

Preheat oven to 400 degrees and line two baking sheets with parchment paper. Mix together flours, salt, baking powder with a whisk. Add in nuts. Use hands to rub in butter until mixture is texture of crumbs. In another bowl, blend honey, half-and-half and egg. Pour into dry ingredients. Stir only until just blended. Use a rubber spatula to turn the dough rather than stirring. Place dough into three rounds on baking sheet and press until about an inch tall. Use a wet knife to cut each round into sixths and separate each wedge

slightly from circle. Place a pecan on top of each. Place in hot oven for 12 to 15 minutes. At about 10 minutes, remove from oven for remainder of cooking time. Serve with honey butter.

Honey Cheesy Herb Bread

by Donna Brahms

2 c. flour
 ½ c. parmesan cheese, grated
 ¼ c. chopped parsley
 1 tsp. baking soda
 1 tsp. basil
 ½ tsp. rosemary
 1 tsp. oregano
 1 tsp. salt
 1/8 tsp. cayenne pepper
 1¼ c. milk
 ½ c. honey
 3 eggs
 ¼ c. oil
 ¼ tsp. Worcestershire sauce
 Mix together the dry ingredients. Combine milk, honey, eggs, oil and worchestershire. Stir into flour mixture. Grease two 8X4 inch baking pans. Spoon mixture into pans. Bake in 350 degrees oven for 45 minutes.

Honey Zucchini Bread

by Julie Swett

1 egg
 ¾ c. honey
 3 Tbsp. oil
 1 tsp. vanilla
 1½ c. flour
 ½ tsp. baking soda
 ½ tsp. ginger
 ¼ tsp. salt
 1½ c. grated zucchini
 Beat eggs slightly. Add honey, oil and vanilla. Mix well. Combine flour, baking powder, baking soda, ginger and salt in bowl. Add flour mixture to zucchini and honey mixture. Mix till well blended. Spoon mixture into well-greased loaf pan. Bake at 325 degree oven for 1 hour. Cool 10 minutes in pan. Remove and cool completely.

Rich Chocolate Beet Bread

by Martha Shada

15 oz. can sliced beets, drained, reserving 1/3 c. juice
 1 c. cinnamon creamed honey

½ c. extra virgin olive oil
 3 eggs
 1 tsp. vanilla
 1½ c. all-purpose unbleached flour
 ¾ c. unsweetened cocoa powder
 2 tsp. baking soda
 ½ tsp. salt
 ½ c. semisweet chocolate chips
 ½ c. chopped black walnuts
 In blender puree beets with reserved juice. Transfer to large bowl. Stir in honey, oil, eggs, and vanilla. In separate bowl, combine flour, cocoa, soda and salt. Add to beet batter, mix well. Stir in chocolate chips and nuts. Pour into two small greased loaf pans. Bake in 325 degree oven for 45 to 50 minutes. Cool in pans 10 minutes before removing from pans. Cool on wire rack.

Spicy Apple Cheddar Bread

by Martha Shada

2 c. all-purpose unbleached flour
 1 tsp. baking powder
 1 tsp. pumpkin pie spice
 1 tsp. baking soda
 ½ tsp. salt
 ½ c. butter, softened
 ½ c. honey
 2 large eggs
 ¼ c. milk
 1 ½ c. shredded and peeled Granny Smith apples
 1 c. shredded sharp cheddar cheese
 ¾ c. chopped walnuts
 In medium bowl, stir together flour, baking powder, pumpkin pie spice, soda and salt; set aside. In large bowl, beat together butter and honey until smooth and creamy. Add eggs beat on low speed. Beat in flour mixture alternately with milk. Beat until just combined. Stir in shredded apple. Fold in cheese and walnuts. Spoon mixture into two greased 7X3 inch loaf pans. Bake in 350 degree oven 60-70 minutes. Let bread cook in pan 10 minutes, turn bread out onto wire rack to cool.

DESSERTS

Honey Apple Pie

by Connie Bronnenberg

8 cups sliced apples. (I use Cortland Apples)
 ½ c. honey
 2 heaping Tbsp. flour
 2 tsp. cinnamon
 Combine all of the above ingredients and place in prepared deep shell pie crust. Place pats of butter on top of apple mixture, about 1 ½ Tbsp. altogether. Place top crust and pinch sides together. Bake at 350 degrees for 50 to 60 minutes.

Honey Pumpkin Pie

by Donna Brahms

2 eggs, slightly beaten
 ¾ c. honey
 2 Tbsp. flour
 1/8 tsp. ginger
 ¼ tsp. allspice
 1 tsp. cinnamon
 ¼ tsp. salt
 1½ c. scalded milk
 1¼ c. pumpkin
 Combine dry ingredients. Add the rest of the ingredients and blend well. Add scalded milk; blend. Pour into prepared crust. Bake at 400 degrees for over 35 minutes, or until knife inserted part way between outer edge and center comes out clean.

Honey Sesame Halva

by Tom Nieland

1 c. cream of wheat
 1 ½ c. honey
 3 Tbsp. butter
 1/3 c. Tahini paste (sesame seed paste)
 1/8 tsp. salt
 2 Tbsp. lemon juice
 1/3 c. sesame seeds
 Pour honey and water into a sauce pot and bring it to a boil. Use a candy thermometer to bring the honey and the water mixture to a soft ball stage, about 234-238 degrees. In a sauté pan, mix sesame seeds and the cream of wheat and butter to toast the wheat. Stir constantly. The way you know that the mixture is done is that the mixture turns light brown, about 7-10 minutes. When the wheat is toasted and the honey has reached the soft ball stage, turn down the flame and slowly add the wheat mixture to the honey, stirring con-

stantly. Turn off the flame. Then add Tahini paste, salt and the lemon juice. Mix all the ingredients with a mixer for three to four minutes or until halva gets a little fluffy. Line an 8X8 or 9X9 pan with a sheet of parchment paper and spray with cooking spray. Pour halva into the pan. Let sit until it sets up. Cut into small pieces and wrap in waxed paper. Yum!

Honey Pumpkin Mousse **by Christian Hurd**

4 eggs, separated
¾ c. honey
1 can pumpkin
2 tsp. flour
1 ½ tsp. cinnamon
½ tsp. ground ginger
¼ tsp. ground nutmeg
¼ tsp. salt

In a double boiler combine egg whites and honey and cook over water until 160 degrees.

Use electric mixer on high to beat until egg whites cool and form glossy peaks. Set aside.

In medium saucepan combine yolks, four, spices, salt. Heat until boils, and remove from heat. Slowly fold in egg whites until mixture lightens. Cover and chill.

DRINKS

Wassail **by Donna Brahms**

1 gallon Iowa Apple Cider
2/3 c. honey
2 tsp. whole cloves
2 tsp. whole allspice
2 sticks cinnamon
2 oranges

Heat all ingredients except oranges. Reduce heat, cover and simmer 20 minutes. Strain; pour in serving bowl, float orange slices. Serves 24. You can use either a percolator or a slow cooker to heat the Wassail.

Honey Hot Cocoa **by Christian Hurd**

This makes four cups.
1/3 c. water

4 Tbsp. unsweetened cocoa
2 pinches salt
2 Tbsp. honey
3 c. milk
Stir and simmer water, cocoa and salt for 2 minutes until smooth. Add honey and milk. Remove from heat before it boils. Pour and serve.

Honey Milk Punch **by Christian Hurd**

6 eggs
¾ c. honey
1 quart milk
½ tsp. ground nutmeg
Beat eggs until foamy and slowly combine with honey. Heat milk and nutmeg on low until beads form around edges. Do not boil. Gradually add milk to eggs, stirring all the time.

Pirate's Brew **by Anne Nieland**

4 c. strongly brewed espresso roast coffee
2/3 c. honey
½ tsp Saigon cinnamon
2 Tbsp. dark chocolate syrup (or more to taste)
¼ tsp. cardamom
1/3 c. Meyer rum (or to taste)

TOP WITH:

2 Tbsp. whipping cream (or add a little milk, or half-and-half- if you prefer)
cinnamon
cinnamon stick
coffee beans (optional)
grated dark chocolate
Dissolve honey in hot coffee. Add rum, chocolate syrup, cinnamon, cardamom. Serve hot or cold over ice. Top with dollop of whipping cream sprinkled with chocolate and cinnamon. Add cinnamon stick and coffee beans, if desired.

COOKIES

Chocolate Honey Cookies **by Donna Brahms**

¼ c. butter
2/3 c. honey
2 oz. semi sweet chocolate, melted
1 egg
1tsp. vanilla

1c. flour
6 caramels
1 Tbsp. milk
1 c. finely chopped pecans
2 oz. semi-sweet chocolate
Heat oven to 350 degrees. Cream butter and honey together until light and fluffy. Add chocolate, egg, vanilla and flour. Roll dough into 1 inch balls; roll in chopped pecans. Place on ungreased cookie sheet. Use thumb to make indentations in center of each ball. Bake for 12 minutes. Meanwhile, melt caramels and milk. Pour caramel mixture into each indentation. Cool cookies. Melt chocolate. Drizzle cookie with chocolate.

SALADS

Coleslaw **by Christian Hurd**

1 large head of cabbage
1 medium onion
1 c. honey
1 tsp. salt
1 tsp. mustard seed
1 tsp. celery seed
1 c. cider vinegar
½ c. oil

Chop onion and cabbage. Mix all other ingredients. Bring mixture to boil and pour over cabbage/onion mixture. Stir until completely mixed. Place in bowl with tight lid and refrigerate for 12 hours before serving.

CAKES

Honey Cake **by Tina and Timothy Hill**

2 Tbsp. white flour
1 c. wheat flour
Pinch of salt
¼ tsp. ground cinnamon
¼ tsp. ground nutmeg
1 egg (beaten)
¼ tsp. baking soda
3 Tbsp. milk
2 Tbsp. butter
1 c. honey (just a little less)
1 Honey Crisp apple
½ c. blackberries
3 Tbsp. honey
½ Tbsp. orange juice

Preheat oven to 350 degrees.

Grease a 9 inch cake tin.

In glass bowl, combine the flours, salt, cinnamon and nutmeg; set aside. Beat egg in bowl; set aside. Mix soda and milk in bowl; set aside. Cut up 1/2 apple; set aside. Cut up blackberries; set aside. In a pan, heat(very low) together honey and butter, until butter melts. Turn off heat and pour honey-butter mixture into flour and spices bowl. Stir. Add egg to mix; stir; Add soda-milk mixture; stir. Add in apples and blackberries. Mix all together well. Pour into greased tin and bake for 30 to 35 minutes. Do not overcook. Test with toothpick. Let cool. In a pan, heat very low 3 Tbsp. honey and 1/2 tsp. orange juice. Drizzle on cake. Eat and enjoy.

Chocolate Cake

by Donna Brahms

Batter:

1/2 c. honey

1/2 c. butter

2 eggs

1 1/2 c. flour

1/4 c. cocoa

1 tsp. baking soda

1/4 tsp. salt

1/2 c. milk 2 tsp. raspberry liqueur

Icing:

6 oz. semi-sweet chocolate

1/4 c. cream

1 Tbsp. butter

Filling:

1 c. raspberries

1/4 c. honey

1/4 c. whipping cream whipped.

Cream honey and butter. Add eggs. Combine dry ingredients; add alternately with milk and liqueur to creamed mixture. Pour into greased 8 inch pan. Bake at 350 degrees for 35 minutes. Cool. In saucepan combine chocolate and cream: heat until chocolate is melted. Remove from heat; stir in butter and liqueur. Refrigerate until cold. Press raspberries through strainer into saucepan; stir in honey until smooth. Cook until mixture thickens, cool; fold in whipped cream. Cut layer in half and fill with filling mixture. Frost top and sides with icing. Store in refrigerator.

Apricot-Honey Muffins

by Julie Swett

1 stick butter

1/4 c. honey

2/3 c. mashed, canned apricots

1 large egg

1 Tbsp. apricot juice

2 c. sifted flour

2 1/2 tsp. double-acting baking powder

Cream butter and honey. Add mashed apricots. Beat in the egg and apricot juice. Sift flour, salt, baking powder together. Fold into butter mixture. Fill muffin tins half full. Bake at 350 degrees for 30 minutes. Serve hot with honey butter.

APPETIZERS, SNACKS AND MISCELLANEOUS

Honey Granola by Julie Swett

4 c. oatmeal

1 c. golden raisins

1/2 c. butter

1 tsp. vanilla

2 c. chopped nuts

3/4 c. honey

2 tsp. cinnamon

Dash of salt

Combine oats, nuts and raisins in large bowl, mix well and set aside. Combine honey, butter, cinnamon, vanilla and salt in saucepan. Bring to boil over high heat and boil one minute. Pour over oat mixture and toss until well blended. Spread on lightly greased cookie sheet. Bake at 350 degrees for 20 minutes. Stir every 5 minutes. Cool. Store in air-tight container for up to 2 weeks.

Fruit Leather

by Christian Hurd

Puree your favorite fruit in blender. Add 1-2 Tbsp. honey. Pour into food dehydrator tray for 12 hours. When leathery but not sticky, remove and cut into pieces.

Honey Cherry Snacks

by Donna Brahms

1 c. flour

1/3 c. honey

1/4 c. cocoa

1/4 c. butter

Filling:

8 oz. cream cheese

1/2 c. honey

1 Tbsp. milk

1 egg

16 maraschino cherries

1 c. whipped cream

2 Tbsp. honey

Combine flour, honey, cocoa and butter until it forms a ball. Place 1 tsp. of dough in greased muffin cups; press onto the bottom and up the sides of each cup. Beat cream cheese and honey until smooth. Beat in milk. Add egg; stir until combined. Spoon mixture into each cup. Bake at 325 degrees for 20 minutes. Cool. Beat together whipped cream and honey. Top with cream mixture and a cherry. Store in the refrigerator.

Onion Jam and Cream Cheese with Crackers by Anne Nieland

4 lg. onions, thinly sliced into rings

5 Tbsp. butter, divided

1/3 c. sherry or white wine

1 tsp. salt, divided

1/4 c. honey

1/4 c. water

1/8 tsp. Saigon cinnamon

4 oz. cream cheese, either regular or low fat

Plain crackers

Mix honey with water and set aside. Melt 4 Tbsp. butter in a large skillet. Add onions and 1/2 tsp. salt. Saute, uncovered until onions begin to melt down. Continue stirring over medium high heat until onions begin to brown. Deglaze with a few Tbsp. of wine and continue to stir until liquid is evaporated. Add in a third of the honey water mixture and cook until evaporated. Repeat two times more with rest of liquid. Simmer on medium high until honey is bubbling and onions are a deep golden brown. Add remaining salt and butter. Cook for an additional 2 minutes. Remove from heat and let cool. Serve with cream cheese and crackers.





Beekeeping Classes

Classes are 2 hrs/night except for Spencer, which is a weekend class. The overall length of other classes varies from 4 to 9 weeks depending on location. Fees vary from \$30 to \$60.

ANKENY begins Jan 28. Contact Lois Keister (515-964-6685) at DMACC to register or call Andy Joseph (515-725-1481) for information.

WINTERSET begins in January. The exact date is not set. Contact Pat Randol (515-210-7445) for information and registration.

INDIANOLA begins Jan 12. Class will be located at 202 W 2nd St. Contact Mike Wyatt (515-961-0357) for information and registration.

KNOXVILLE begins Jan 12. Class will be located at the Marion County Extension Office. Contact Craig Greene (641-842-2112) for information and registration.

OSKALOOSA will begin Jan 14. Class will be located at the Mahaska County Extension Office. Contact Craig Greene (641-842-2112) for information and registration.

The Indianola, Knoxville and Oskaloosa classes are supported by a grant from IDALS and USDA Specialty Crps Grant Funds. Scholarships will be offered to ten individuals for training, equipment and bees for one colony. Youth will be favored when awarding the scholarships. Contact Mike Wyatt or Craig Greene to apply for the scholarships.

MARSHALLTOWN begins Feb 3. Contact Jean Brownlie (800-284-4823 Ex-5607) at Iowa Valley to register. Call Phil Ebert (641-527-2639) or Margaret Hala (641-752-2981) for information.

WASHINGTON begins in February. Contact Ron Wehr (319-698-7542) for information and the Kirkwood Washington Campus (800-332-8833) to register.

SPENCER will be sometime in March. Contact Larry or Marlene Boernsen (712-735-4205) for information and registration.



2009 Iowa Honey Queen

Happy Holidays to all!

We have had so much rain, it has been really hard to finding a good day to work with the hives. After harvest, we put the supers on the hives for the bees to finish cleaning them out.

On Friday, October 23, I traveled to the Cherokee school and visited with 87 first graders and their teachers. They had some really good questions and they really enjoyed the coloring books I got from Dadant. The teachers were going to use them to do a unit study. I showed them a video, from when we bought bees in 2001, putting the bees in the hives. They thought that was pretty cool, especially when they could hear 80,000 bees buzzing.

It was nice to catch up with some of you at the Annual Convention in Marshalltown October 29-31. Congratulations to Amber Connett for being crowned the 2010 Iowa Honey Queen!!

It was so nice to be finished with my physical therapy on my shoulder. It is great to be able to get my homework done a little faster.

The rain finally slowed down and we were able to get the supers off the hives and back in the honey house. The Bees all look like they were doing well and are ready for cold weather. We need to put the card board around the hives, but Cecelia said we were going to wait longer before doing it.

The first week in November, I spent getting cattle ready to go to the Louisville Kentucky Cattle Show. I washed, blow dried and helped fit nine heifers and one bull for the show. My favorite was the bull named, "Unbelievable." He weighs over a ton and gentle as a kitten! We became good buddies by the time we went to Louisville!

We left Tuesday, the 10th and didn't return until Wednesday, November 18th. One of our heifers, Izzie, received Champion Heifer in the Junior Show and Reserve champion in the Red Angus Open Show!

This weekend we will start to kill turkeys for Thanksgiving. we will be at St. Mary's Catholic Church in Humboldt IA. on Thanksgiving Day. This will be Fr. Jim's first year there, so we have no idea what to expect. I know there will be plenty of turkey and my sweet potato pie made with honey!

The month of December is filling up fast! We will be helping at the local Care Centers for Santa coming to town, taking animals to the church for their living manger and have a 4-H Christmas weekend. We will celebrate Jesus Birthday, with all our family home, at my brother, Whitt's new house.

I want to thank everyone for helping me have a successful year as your 2009 Iowa Honey Queen. I still plan to promote honey, so if any of you need help, let me know!

Have a Very Merry Christmas and A Happy New Years!!

Shiliah Spaulding
2009 Iowa Honey Queen

The Beeyard Report

We have reached the finish line. The supers we had stacked in the pasture are in the shed. The bees are wrapped and have stored 1800 gallons of syrup. I've never felt the wraps helped to keep the bees alive but it plugs the holes and the

extra heat retention allows the cluster to spread out more quickly in the spring. The bees look good for the most part. We have only picked up about 25 colonies out of 600+.

Some years we have picked up 100 by now. Timely mite treatments have allowed us to stay ahead of the game--at least, I think it has. It remains to be seen how many we have left alive in the spring. In some of the years past, my optimism proved to be unfounded.

I had the opportunity to host Kirk Webster for a couple of days. It was most enjoyable even though the weather was petty rotten. After leaving the airport, we went by the Capitol complex. One of our beeyards was on the way home. The rain let up long enough for us to check it out. It was raining pretty hard the next morning. We spent some time stacking supers in our warehouse and then went over to the Neal Smith Refuge near Prairie City. We took a look at the buffalo and went through the museum.

Afterward, we stopped at Taylors to visit for a while.

I relax after the bees are put to bed. Everything is pretty quiet and the phone seldom rings. There is still a lot to do but there is no rush to make it happen. Corn and soybean harvest finally got up a full head of steam in early November. The road by our place is a thoroughfare for the grain trucks. The dust lay over the road and low lying areas like a coat of fog

The annual meeting was quite good. Pat did a great job getting things set up. I was impressed with the presenters. I had heard about the "Hibernation Diet" a couple of years ago in Sacramento but pretty much blew it off. Ron Fessenden made a believer out of me. I found the "Honey Revolution" hard to read, though. There is a lot of terminology in it that I am not used to. Still, there are a lot of selling points for honey in that book. I had heard Kirk Webster's presentation before but it was worth hearing again. Bob Fassbinder had some interesting ideas, also. He is making up his

replacement nucs during dandelion time with one frame of brood. We make up our queen mating nucs that way but that usually happens later in the spring unless things take off early. We don't let them develop into colonies until the end of the year. As the queens are sold down, we combine the colonies into wintering units.

Tim Laughlin was recruited to work on planning the field day next summer. He enlisted me to help him. We decided to have it in Lynnville but we don't know what we are going to do for a program. If anyone has suggestions, let one of us know.

Alex and I noticed a bloody spot in the road when we came home one evening. I thought someone had hit a deer. It turned out to be all that was left of the neighbor's dog. His name was Comet. That was a misnomer because he was pretty slow both physically and mentally. He spent most of his time at our house because there are people outside at all hours of the day and night. He was always trying to convince me he was doing something. If the horses were in the pen, he would go and bark at them every time I came out the back door. If I was in and out every five minutes, he would bark at them every time. He used to lay in the corner by the back door. I still look for him as I go in and out.

Happy Holidays to everyone!!!

Submitted by Phil Ebert





Beekeeper of the Month

This month our featured beekeeper is Andy Joseph. He and his wife Catherine and new son live in Des Moines, Iowa. Andy works for the Iowa Department of Agriculture Land Stewardship as our State Apiarist. He markets his honey under the name Meadow Blazing Star Honey.

Andy started his beekeeping career with 2 hives on a hillside in Lewis County, Kentucky almost 10 years ago. The reason, he was curious about bees and knew nothing about beekeeping. This year he has 20 or so colonies and plans to grow his numbers to about 50 or 60 colonies in the next two years. He put out a few hives for small-scale local vegetable and fruit pollination this past year. Catherine and Andy sell their honey while it lasts.

Andy says he really enjoys working with bees and beekeeping. He says, "The more I learn about these insects, the more fascinating they become. I feel fortunate to do what I do and I'm lucky to have Catherine, who tolerates all this."

Looking towards the future, Andy says he is excited to be involved with the IHPA youth mentoring program. He and John Johnson are looking forward to the Ankeny Bee School again, and further down the road Andy is hoping his son, Harlan, will want to get caught up in all this beekeeping too.

Andy belongs to several beekeeping groups. One is Central Iowa Beekeeping Association, CIBA, in Des Moines. That group handles the equipment auction for the honey producers. Another is

Back-2-Basics in Oskaloosa. They

hold informative monthly meetings and a summer field day. Andy says, "I like to sit back and learn something at the meetings. There are a good number of experienced and skilled beekeepers around here with tons of knowledge." He also reports on what he and others are seeing around the state.

As our State Apiarist, Andy holds a position on the Iowa Honey Producers Association board and is always around to do what he can. He is involved with the IHPA Beginning Beekeeping Schools mentoring the youth. He gives "Bee Talks" to many groups and tries to spend a good amount of time at the IHPA booth at the State Fair.

When asked about his beekeeping experiences that would be of interest to others, Andy is humble and says, "I doubt there's much about my own beekeeping practices that would be terribly interesting or unique to others' experiences. Generally, though, it's been more fun than work and I've met tons of good people all through bees."

Thanks for all you do for the Iowa Honey Producers Andy. It's always good to have a State Apiarist to help keep us informed and up to date on the latest about bees.

Submitted by Ron Wehr

UC Davis Researcher Lauded for Her Work

Published by THE REPORTER

Vacaville, California

www.thereporter.com/news/ci_13983780

Bee breeder-geneticist Susan Cobey, manager of the Harry H. Laidlaw Jr. Honey Bee Research Facility, University of California, Davis, and a former Vacaville resident, has received the 2009 California State Beekeepers' Association's Distinguished Service Award for her service to the honey bee industry.

Cobey, who accepted the award at the group's recent conference in San Diego, drew praise for improving stock; teaching advanced beekeeping courses on queen bee rearing and instrument insemination;

and pushing to develop import protocol to diversify the U.S. honey bee populations.

Her courses on queen bee rearing and instrument insemination draw students from throughout the world.

"This person has been involved with beekeeping since earning a degree in entomology in 1976," said Bob Miller of Miller's Honeybees, Watsonville, in announcing the recipient of the award. "From that point on, this person has engaged in commercial beekeeping activities, became a lab technician, and has developed a line of queen bees that show increasing levels of resistance to pests and diseases. She has traveled the world to find promising characteristics and improve that stock. She has taught many classes on queen rearing and artificial insemination with the emphasis on closed populations to enhance the particular line of queens."

"In order to continue to improve honey bee stock for resistance to pests and diseases, bees and reproductive material must be imported from other countries, as well as domestically," Miller said. "In an effort to maintain safe international movement of honey bee germplasm, she has helped to develop the protocol necessary to protect U.S. Beekeeping from unwanted and uncontrolled importation."

Cobey earlier received the Western Apicultural Society's 2009 award for "Outstanding Service to Beekeeping" and a 2009 "Citation for Excellence" from UC Davis.

Cobey, who trained under the late Harry H. Laidlaw Jr., owned and operated Vaca Valley Apiaries, Vacaville, in the 1980s. She is known for her "expertise, dedication and passion," said Extension apiculturist Eric Mussen, member of the UC Davis Department of Entomology faculty.

Cobey joined the UC Davis Department of Entomology in May 2007, after a career spanning 17 years as staff apiarist at the Rothenbuhler Honey Bee Laboratory, Ohio State University.

Cobey developed the New World Carniolans stock, a dark race of honey bees, in the early 1980s by back-crossing stocks collected from throughout the United States and Canada to create a more

pure strain. A current focus of her research includes selecting and enhancing this stock to show increasing levels of resistance to pests and diseases.

Of her research, Cobey says: "Over time, the stock has proven very productive, winter hardy, well-tempered and more resistant to pests and disease. Genetic diversity, the raw tools for selection, is critical in maintaining colony fitness and resisting pests and diseases."

California Secretary of Agriculture A.G. Kawamura admired the Cobey stock during the California State Apiary Board meeting last year at the Harry H. Laidlaw Jr. Honey Bee Research Facility.

Introduction to Native Bees

*Robbin W. Thorp, Professor
Emeritus, University of
California, Davis*

Most people know something about the European honey bee, but few realize there are at least 19,500 known species of bees – more than all the mammals, birds, reptiles and amphibians together. There may be as many as 20,000 to 30,000 species of bees worldwide, about 4,500 of these species reside in North America, with about 1,600 bee species living in California. Most bees in California are native to the state, but a few like the European (and Africanized) honey bee and the alfalfa leaf-cutting bee have become naturalized following purposeful or accidental introductions by humans. Bees (superfamily Apoidea) are basically specialized wasps that have changed their larval diet from animal protein to plant protein in the form of pollen. Thus, female bees spend considerable time foraging at flowers, collecting pollen to feed their young and imbibing nectar as flight fuel. In the process they provide an important ecological service: pollination (pollen transfer) essential for reproduction in many flowering plants.

In contrast to wasps, bees have branched hairs that aid in the extraction of pollen from plants. Bees have other specializations for getting food from plants. Bee tongues pull nectar from flowers by capillary action. They may be longer than their bodies as in some large tropical bees that feed on nectar at the bottom of long tubular morning glories. Tongues of some bees

are forked and used to spread a polyester polymer lining over their nest tunnels to form brood chambers for their young. Female bees must also transport pollen back to their nests to form the provisions for the development of their offspring. Pollen transport structures of female bees often consist of brushes of hairs on the hind legs and/or the underside of the abdomen. This brush-type of structure is called a scopa. In some the scopa covers most of the hind leg from near the tip to the base of the leg and may extend onto the sides of the thorax. Mining bees, sweat bees, and plasterer bees all exhibit this type of scopa. Digger bees and carpenter bees usually have the scopa confined to the outer (tibia and basitarsus) parts of the leg. Some mining bees and melittid bees have sparse brushes of hairs on the hind legs and they moisten the pollen with nectar causing it to adhere or even wrap around the hind tibia. Females of the leafcutting bee family, have the scopa confined to the underside of the abdomen.

This group also includes mason and cotton bees. The honey bee and its relatives: bumble bees, stingless bees, and orchid bees have a very different kind of structure on the hind tibia – a large, shiny, slightly concave plate with fringes of long hairs called a corbicula. The pollen is moistened as it is groomed and worked onto the outer face of the tibia as a moistened pollen pellet or "bees knees" of health food fame.

Many of our solitary bees specialize on pollen from one or a few closely related plant species. This specialization is called oligolecty (oligo = few; lecty = collection). Some bees specialize on native crop plants such as sunflower and squash. Gardens with squash or zucchini are likely to have these bees. Most people are unaware of them because females start foraging before dawn and finish by mid morning when the flowers close. Females return to their burrows in the soil, but males rest within the closed flowers. To detect the presence of these bees, gently pinch closed flowers and feel for a buzzing response from resting males. This is safe since male bees cannot sting.

Bees exhibit diverse life styles. Most people know something about the commercially managed honey bee with its complex society. But few realize that most

bees (ca 75%) are solitary. Most of these construct their nests in the soil, and have an annual life cycle during which they spend the majority of their life feeding and developing in brood chambers out of sight. Details of the annual life-cycle of a solitary mining bee can be viewed at: www.vernalpools.org/Thorp/. Some, such as leafcutting bees and mason bees, nest in old beetle burrows or hollow stems. A few, such as carpenter bees excavate their nests

in pithy stems of Agave or even soft woods such as redwood. Some bees (ca 15%) are cuckoos and spend their time searching out nests of industrious pollen collecting relatives in which they lay their eggs. The offspring of cuckoos kill the eggs or larvae of their host bees and complete their feeding on the pollen provided by the host mothers. Some bees (ca 10%) are social, but their societies are often not as complex nor long lasting as those of the honey bee. Bumble bees have annual colonies initiated by queens that were mated the previous fall and hibernated over winter.

The European honey bee is, and will remain, our primary agricultural pollinator. However, recent media attention regarding the large losses of honey bee colonies to the yet undetermined malady: Colony Collapse Disorder (CCD) has stimulated much concern about the fragile nature of our honey bee supply. This in turn has increased interest in the roles of native bees as agricultural pollinators, the overall status of our native pollinator populations, and the potential for management of other bee species as crop pollinators. Currently a few other bees that are being managed for crop pollination in special cases. These include: alfalfa leafcutting bees and alkali bees for alfalfa seed production; bumble bees for greenhouse tomato, and blueberry and cranberry pollination; and blue orchard bees (BOB) for pollination of cherries, apples and potentially almonds.

References:

- Michener, CD. 2007. The Bees of the World. John Hopkins Univ. Press
- O'Toole C & A. Raw. 1991. Bees of the World. Facts on File 192pp.
- Stephen, WP, GE Bohart, and PF Torchio. 1969. The biology and external morphology of bees with a synopsis of the genera of northwestern America. Agric. Exper. Sta., Oregon State Univ. 140 pp.

News from the University of British Columbia proteomics lab ...

UBC Bee Research update: As I mentioned in the last issue, this summer has seen us aligning our experimental approaches more closely between the AFB resistance program in Beaverlodge and the varroa resistance program in Grand Forks. Of vital importance to our efforts is a mating structure that will allow us to get an accurate estimate of how heritable both the resistance parameters (e.g., hygienic behaviour, mite load) and any molecular markers that our experiments at UBC may identify. In order for disease resistance to be useful for the province's overall bee population only things that are inherited from queen mother to daughter queens are going to be useful! For instance, if a colony were to consume a

particular type of pollen that happened to make them more resistant to Varroa this would not be useful for us since daughter queens from that colony would not carry any of that resistance. To this end, we have implemented a series of single drone inseminated crosses between lines of bees that have displayed very high and very low levels of relevant resistance parameters. The inclusion of bees that score very poorly for resistance is counterintuitive in the context of a normal selective breeding scheme but in our case we need to monitor those bees as well so that we know what is really different between resistant and susceptible bees. The inseminated queens were then placed into normalized nucs; that is, the numbers of bees and mites, in the case of the varroa project, were equalized across all nucs by shaking many bees into a big cage and then dividing them up equally across all colonies. This gave all the queens an equal starting point so that later measurements of mite load, colony size, etc. could be compared.

In August we took a team of people to

Grand Forks to collect samples and we are just starting to analyze those. Analysis of all the samples collected last year is with the statistical consultants now, in the final stages, but we have been very encouraged by the results we have seen so far. There are at least a few protein markers that seem to be useful in diagnosing hygienic behavior in the antennae samples we have collected and analyzed. This means that for bee lines where levels of these molecules are low the bees seem to be nonhygienic but for lines where levels are high the bees seem to be quite hygienic. This is still based on 2008 samples so at this point we cannot say anything about how heritable these mark-

linked. They did not demonstrate (or claim) that it caused CCD, however, and subsequent experiments have indicated that IAPV cannot be the sole cause of CCD. In an effort to better understand what might be causing CCD,

May Berenbaum and colleagues published a paper last month where they too used a very modern method for detecting which genes are turned on in bees affected by CCD (Johnson et al. (2009) Changes in transcript abundance relating to colony collapse disorder in honey bees (*Apis mellifera*). Proc. Natl. Acad. Sci., U.S.A.106.35:14790-5). Bees have about 10,000 different genes but not all of them are active all the

time. A basic set is required just to live but then some genes are turned on in response to specific conditions, such as when the bee is infected or when it is exposed to pesticides. Contrary to some of the previous evidence, however, neither the pathogen response genes nor the pesticide response genes appeared to be turned on in CCD-afflicted bees. What was very unusual though, was the presence of

many fragments from a cellular machine called the ribosome that is absolutely crucial for actually turning on genes. (Incidentally, three scientists were awarded the Nobel Prize in Chemistry this year for their work on the ribosome.) Berenbaum and her colleagues speculate that picorna-type viruses such as deformed wing virus and IAPV may target the ribosomes of bees in order to blunt their ability to turn on genes that would otherwise help them fight off infections. While this study does not prove that picorna viruses cause CCD, it does finally provide some insight into what CCD does to individual bees and every discovery that increases our understanding of CCD is a step closer to being able to control it.

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ers are but nonetheless we are very excited about the results as they are the first solid indications that we have chosen an approach that will ultimately be successful. More on the potential cause (s) of CCD For all the harm it has done, Colony Collapse Disorder (CCD) has at least brought the plight of bees to the forefront of the public's attention but we still don't understand some very basic things about it. For instance, what causes it?

Diseases and environmental stresses such as chemical residues have been linked to it but no one has yet demonstrated that such and such a thing causes CCD. There was a big splash made about two years ago by a big group of researchers in the US who used new DNA sequencing technologies to look at CCD-affected bees and concluded that Israeli Acute Paralysis Virus (IAPV) seemed to be closely



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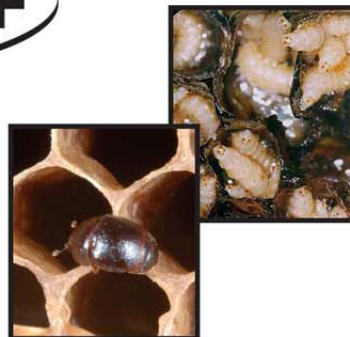


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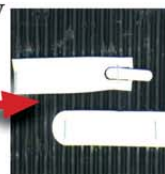
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