

There's still time to volunteer for the lowa State Fair. Get details on Page 4.

See what the Honey Queen has been up to this summer on Page 5.





Get a history lesson from the IHPA Historian on Page 9.

The Buzz

The Buzz is a monthly publication printed by the lowa 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

IHPA Officer & Director News

Ramblings from the Russian Bee Gny President, Jason Foley

Hello and welcome to the August addition of The Buzz! First off, I want to remind you all that in just days, the Iowa State Fair begins. In fact, right after my "Ramblings" is detailed information on how to volunteer, what shifts are open, information on free fair tickets, and the new prizes we have acquired as a "thank you" to volunteers. The State Fair is the biggest fundraiser the IHPA has. Sign up with Heidi soon as some shifts fill up fast!





So last month I was down in the dumps with all the constant rainstorms and showed pictures of our creek jamming up with logs and such. Well, July 2nd a concentrated rain cell came over my area. Basically everything from Highway 5 to south of Indianola got over 5 inches of rain in about 3 hours. The creek running through our farm is fed by field runoff between us and the city of Indianola. For the first time ever the creek came up so high on our land that I was out in my bee yard picking up the pieces with water up to my waist.

The water was to the very top of my second deeps. This means 100% of the brood nest in each colony was killed off. It's a miracle, but at least all of my mating nucs were high enough off the ground on their shelving that the water just flowed under them. Didn't lose a single one. Sorry, I didn't get a picture of that. I didn't get a ton of photos at the time because my brain was just freaking out on trying to fix things.

I wasn't so lucky with all my tons of hives that I keep on sight. For starters, it shut down my queen season as it killed off the cell builder colonies I'd setup that very day and left me with nothing here to re-set-up.

It isn't a total loss at this point. I have tons of bee

IHPA Officer & Director News

yards in close proximity to here so I was able to set out a lot of boxes and honey supers for my local yards to come rob out.

Andy, Tyler, and my wife came out to the yard and helped me pick up the mess, shake out muddy water from frames, etc. Any that looked halfway decent were dried out and frozen. The ones with full frames of capped brood basically ended up in the trash. Too much rot and nastiness to try and salvage. The bright side is that I have 13 other bee yards, so this is in no-way going to ruin my year. It just means that some of that tons of work of expanding my operation this spring just went in the trash. The first part of the year I did enter into the ELAP program, and may end up getting some assistance for the flooding.

I believe that there is going to be a class at the 2024 IHPA Annual Conference on ELAP. Don't quote me on that, I know it has been suggested, but I'm not 100% sure it has actually been solidified. For those of you that are growing, I highly advise you to get listed with your county's FSA office. ELAP can help you after a major loss, but it is 10 times easier to go through and provide proof of events if you are already registered and recording your numbers for the state.

The flood photos are easier to see in color, so you might want to check out the digital version of The Buzz if you are reading from the printed black and white issue.





IHPA News

We need your help at this year's Iowa State Fair booth!

Date:

Date:

IowaStateFair

Aug 08 - 18, 2024

Dear Beekeepers,

I know it may be hard to start thinking about the State Fair; however, July is here and the Iowa State Fair is fast approaching on August 8-18. For those members new to the Iowa Honey Producers Association (IHPA), we have a huge booth at the State Fair annually on the second floor of the Ag building to sell honey products, honey lemonade, lotions, soaps, beeswax items, promotional merchandise, and more. We will still continue to schedule volunteers for candle rolling for the Queen Program this year. This is our MAIN fundraising event, which is needed to help support our various educational programs. We ask our members to help make this event a success by volunteering their time assisting with cash register sales, bagging product, pricing, mixing and serving honey lemonade, candle rolling, and offering honey samples. Each volunteer will be provided with free honey lemonade if you get thirsty while working at the booth, also a FREE pass to get into the fair for each day that you come to help. Enjoy the great entertainment at the fair before or after your shift. PLUS, every volunteer this year, for every shift they work, will be entered into a raffle for one of four amazing prizes: a FREE PACKAGE OF BEES, ONE OF TWO NUCS, or A FREE HIVE KIT!!! How amazing is that?! You don't want to miss out on this year's State Fair and your chance to WIN!! Raffle will take place at the Annual Honey Meeting in November. The more shifts you work, the greater your chances are of winning one of these awesome prizes.

We have three shifts daily: 8:30 a.m. to 12.30 p.m., 12.30 to 4:30 p.m., and 4:30 to 8 p.m. We need 11 to 14 people per shift. If you are able to volunteer for one or more shifts during August 8-18, we would like to hear from you. All you need to do is mail the completed tear off slip below, or email the same details to ihpasecretary@gmail.com, or call/text my number below. If you have any questions, please do not hesitate to ask.

Heidi Love ((IHPA Secretary	r) 1180 H Ave.,	, Scranton, IA 51462.	Cell: 515-729-176	61			
First and La	st name of Vol	unteers:						
Address:				 				
City:		_ State:	Zip					
Phone no.: _	· · · · · · · · · · · · · · · · · · ·							
Please write	e below the da	te(s) you woul	ld like to work and ci	rcle shift that work	ks best for you			
(Fair dates)	August 8-18.)							
		We appreciate any help you can provide!						
	Date:		8:30 a.m12:30 p.m.	12:30-4:30 p.m.	4:30-8:00 p.n			

8:30 a.m.-12:30 p.m. 12:30-4:30 p.m. 4:30-8:00 p.m.

8:30 a.m.-12:30 p.m. 12:30-4:30 p.m. 4:30-8:00 p.m.

Iowa Honey Royally



Britta McCollum - 2024 Iowa Honey Queen

Happy State Fair season!

During the last month I have visited numerous of places for summer reading programs including Dumont, Dayton, Des Moines, and Oelwein. We read a few books about bees and beekeeping, talked about bees and what we've learned, and tasted honey after learning about bees. I have also visited the community of North Liberty during their community lunch to talk to kids about beekeeping and how I got started through the Iowa Honey Producers Youth Scholarship. I hope to see all of you at the state fair, with your honey lemonade in hand!

-Queen Britta









Memories by Sara Holton





This isn't my usual type of article, but August marks 27 years without my grandpa. The reason I started beekeeping to begin with. Things have been changing in the Ankeny area lately with all the expansion, and it has stirred up a bunch of emotions for me. No better way to sort it out in my head than write about it.

In the '80s my Grandpa and Dad kept about 100 beehives in Ankeny. My dad even sold honey out of the back of his truck at the Ankeny Farmers Market. I wanted to feel closer to the grandpa I didn't get to know very well, and that is why I took a Beekeeping for Beginners class back in the spring of 2016.

This is my Grandpa Todd. Allan "Al" Todd. He was a pilot. He was an entrepreneur. He was hardworking. He was smart. He was stubborn. He could build or do anything. But most importantly he was my grandpa.

He moved the family to Ankeny back in 1968 from North Dakota. He was a crane operator and helped to build Saylorville Lake/ Dam. They lived in a split level house on Sherman Dr. Al purchased land outside of Ankeny to pursue his dreams in building his own business. This land was east of I-35 (across from where Costco is now) and in 1976 the first building. With 7 more hangers to follow over the years and a runway with lights.

My grandpa built his business into something sustainable. It was profitable and he gave all of his children a job there, including my dad. They







Memories by Sara Holton





would fly cargo or people, teach new pilots how to fly, work on other's airplanes, store other's airplanes, and a lot of crop-dusting. The airport was my home. I grew up there. I have so many memories there.

In 1997 the tragedy struck our family and we lost him in a plane crash. The details are fuzzy for me, but it boils down to him being overworked, tired, and mistakes were made. He set the plane to auto pilot, fell asleep, and ran out of fuel. Yes he was aware, but it was too late. He knew his fate. I was only 7, but I will never forget him.

I'll never forget the weeks that followed his loss. Everyone was shook. People from all over our community gathered. It was the only time I have ever seen my dad cry. It was such a loss, for everyone. To this day I still meet strangers eager to tell me how wonderful my grandpa was with a unique story about how witty, crafty, or bullheaded he was. Todd's Flying Services continued for many more years after that, but it was never quite the same. I often wonder what life would have been like if he was still around. I don't talk about it often, but truly, the family fell apart that day.

Today (July 16th, 2024) they are tearing down the last building there. The house he built. It feels like there is nothing left of his legacy. Everyone is so excited for Ankeny's expansion, but all I feel is loss.



Did you know that the Warren County Fair has honey in its fair book for being judged?

For now, it's very simple. One - 1 lb jar of honey entered into either the light or dark class, and they also have cut comb. Just 1 section in the clear rectangular standard containers.

If you are interested in entering, you can check out the fair book and get your entries set up by going to www.Warrencofair.com

From the Beeyard

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

Written by Phil Ebert

I didn't get any offers on the '95 flatbed I had for sale. It up for winter and/or shipment to a warner place. They is probably just as well. I would miss it if it was gone. <mark>It</mark> was our first flatbed. We bought it in 2004. Up to that point we had been working 500 colonies out of a pickup. That's doable but it requires a lot of trips. I had seen the truck advertised on the internet. The price started going down. When it got low enough, Adam and boards may actually increase mite load. She cited I went to Kansas City to take a look at it. It turned out the engine had a noise in it. It was fixable so we made a deal. We had to make a second trip to pick it up. My youngest son, Anthony, went on that trip. He drove it home. It was February. We got some light snow on the road. I had a vision in my mind of our new truck sliding into the ditch but we made it home okay. In retrospect, it was not such a big deal but it seemed like it at the time. Anthony used the truck to take his date to the prom. Twenty years later, it still runs great. I drive it all the time.

The bees are all on locations. Supers are on. Now, it is a waiting game. I had anticipated an early flow similar to last year. The winter was light and the bees build up early. Then the rains came. That pretty much washed out everything. Dutch Clover finally started coming on around June 15. There is a lot of it. I had started to think it was not going to materialize. Around June 23, white sweet clover started to open up. There is a lot of it in the road ditches but the bees have not gotten much

good from it. Between the wind and the rain, they have hardly been able to get out of the boxes. We are a long way from having a crop. We need some dry weather and a lot of heat.

The 4th of July has come and gone. Years ago, when I was mostly working by myself, the 4th was my first day off in several months. Supers were on and extracting had not started yet. Once extracting starts, the State Fair is on the horizon with Threshers soon to follow. We are trying to get the honey pulled and extracted, bees fed

have to all be brought into a holding yard. It feels overwhelming.

Tina Sebestyen had an interesting article in "Bee Culture." The premise was that screened bottom several studies. It appears Varroa mites do not like high temps. Screened bottoms increase ventilation which lowers temps in the hives. When we had screened bottoms, I noticed we didn't get near the number of bees hanging out in hot weather. We quit using screened bottoms for a number of reasons but I never considered the mite angle. Mites that fall off the bees will still drop thru the screen but some studies found they facilitated a four-fold increase in mite reproduction.

While we are on the subject of mites, Alex has noted they are building up early. We are seeing 2-3% loads already in the parent colonies. That can mushroom in a hurry. We like the samples to be zero in early summer. We are going to have to treat with supers on or there will be a lot of crashing bees by fall. Andy Cody has bees in the Grinnell area. He is seeing the same thing. We are going to give them a shot of Formic Pro.

I am still hoping for a honey crop. I hope that will not be in vain!



IHPA Historian News

The History of the Historian Position

While flipping through old editions of The Buzz, I came upon a notice of a proposal for the new position of Historian for the IHPA board. Here is what is included in the October 2000 edition of The Buzz.

"The IHPA board of directors passed a motion to vote on amending the bylaws to add a new position on the board: historian.

The following amendments to the Bylaws of the Iowa Honey Producers Association will be voted upon at the Annual Meeting in Marshalltown November 10-11, 2000:

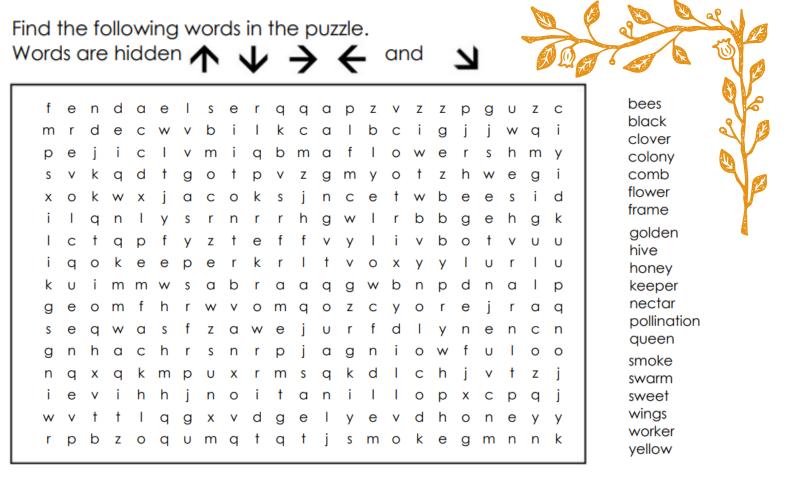
Article IV. Section 1 (first sentence): The officers of this association shall be president, a vice president,

secretary, treasurer, and historian.

Article VI. Add section 4: The historian will assemble historical lowa beekeeping information in an orderly fashion, store it in a safe place and make it accessible to those requesting it. In addition, new information will be assembled and added each year to maintain a usable history of lowa beekeeping."

The January 2001 Buzz is the first to list the Historian among the directors on the back. The first Historian for IHPA was Linda Boldfriend Straszheim of Story City. It appears that she served in the role for a year. Since then, many historians have filled the position.

Submitted by Abigail Kelly, Historian





August is upon us and with it both heat and harvest! I always love when the hard work from the summer transforms into full jars of honey, canned goods, and tasty jams and jellies. Even with all that excitement, don't forget about the State Fair coming in just a few short weeks! Cookies that could withstand the heat and bread to put all that honey on seemed like the perfect things to try for August. I know all that baking will heat up the house, but these tasty treats were worth it!

Honey Oatmeal Bread (Pg. 21, option 2)

1 ¼ cup water (70-80 degrees)

2 tablespoons vegetable oil

11/2 teaspoon salt

2 ¼ tablespoons Active Dry Yeast

½ cup honey 1 cup quick oats 3 cups plus 2 tablespoons bread flour



In bread machine place all ingredients in order. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions. Check dough after 5 minutes; add 1-2 Tablespoons water or flour if needed. Yield: 1 loaf. Note: Connie usually uses the dough setting and bakes in oven at 350 degrees for 30-45 minutes or until done in a greased bread pan.

Emma's Notes: Nothing is better than some fresh baked bread. The house smells amazing. It's a good side to any dish. And if it makes it to tomorrow, homemade toast will be waiting for you! This bread is no exception. The smell was amazing, but the flavor was even better. The bread was soft and full of flavor. The honey flavor came through clearly without being too much. The oats provided texture and flavor. I tried Connie's note and baked it in the oven. Before I put it in the oven I dusted it with oatmeal to look pretty. If you do not have a bread machine, you can also make it by hand, just make sure to kneed it well and allow time to rest.

Peanut Butter 'N Honey Cookies (Pg. 88)

% cup honey % cup butter or margarine, softened

1 egg 34 cup peanut butter 1 teaspoon vanilla extract 1½ cup flour

½ teaspoon salt ½ teaspoon baking powder



In medium bowl, cream honey and butter until light and fluffy. Beat in egg, peanut butter, and vanilla. Add flour, salt, and baking soda; mix until combined. Drop dough 1 tablespoon at a time onto well-greased baking sheet. Dip fork in flour and press flat on each cookie to form an X. Bake at 350 degrees for 10-12 minutes. Remove and cool on wire rack. Makes 2 dozen cookies.

Emma's Notes: These are a great all-around peanut butter cookie. The honey balanced well with the peanut butter, and the best part was, they don't melt in the car! A lot of the other peanut butter honey cookies I have tried also have sugar, but these are a great alternative that only uses honey! I will certainly be making these tasty cookies again!



From the Editor

Sara Sleyster, IHPA Editor sarasleyster@gmail.com



Hello, everyone!

Before I became editor of The Buzz, I had never read a single issue. My area of the world involved journalism, teaching, homeschooling, family life and church. (Not in that order!) Since January, I have read every word on every page of every edition. My knowledge of bees and my appreciation for beekeepers has grown immensely.

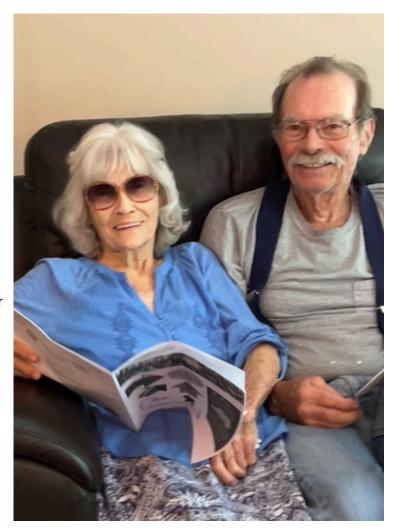
When my son got stung by a bee I thought, "This sounds like one of Jason's stories!" And when Emma sent in her recipe column for June I couldn't help but try the honey almond chicken salad the very next day for lunch. (If you didn't try it you are missing out! It was delicious.) I enjoy getting to know everyone through their writings and "meeting" new people when someone new sends in an advertisement or an article submission.

My very favorite thing about The Buzz has been watching my family enjoy the newsletter. Last month at my daughter's 17th birthday party I got out a couple of the issues to show my grandparents. The next thing I knew they were both snuggled in our reading chair flipping through the pages while the party continued in the background.

This spring my mom found my stepdad twice sitting and reading The Buzz. My stepdad is always moving and working on projects. With two dogs, several bands, five grandchildren, his own bee hives and so much more there's little time for reading.

I'm looking forward to meeting some of you in person at the lowa State Fair. My sister and I will be volunteering at the fair booth and trying out the honey lemonade. Thanks for sharing your love of beekeeping with me. I'm looking forward to learning more each month.

Bye for now! Sara



Above: My Grandma Mary and Grandpa Bob flipping through the pages of the June and July editions of The Buzz at my house earlier in July.



Order your honey bee decal: \$10 for one or \$15 for two. Make checks to IHPA. Send to lowa Honey Producers Assoc. c/o Lisa Montgomery 2543 170th Street Livermore, IA 50558 For sale: The following items are all new and unused. Bought them 6 months ago and then decided that beekeeping just wasn't for me. 1 Bee Smoker, 108 Smoke pellets new in plastic, 1 uncapping knife, 1 cleaning shovel, 1 uncapping fork, uncapping tool, 1 multi-function tool, 1 frame gripper, 1 spur wire wheel embedder, 1 bee brush, 1 L tool, 1 J tool, 1 queen bee holder, 1 queen bee marker cage, 1 beehive frame holder. Price for all \$65.

Richard Brees twoelks38@gmail.com 515-434-3052

1 new in box Childs Small bee suit with head cover......\$50

My wife is petite. We bought the suits because we thought we would go into beekeeping as a hobby. Sadly we realize we don't have the time to devote properly. Richard Brees twoelks38@gmail.com 515-434-3052



Foley's Russian Bees is an Indianola, Iowa based producer of Primorsky Russian bees & beekeeping equipment. We specialize in Russian mated queens and Russian nucleus hives. We also are a provider of Carniolan packages. When you are in need of bees, we can help!

To place an order, check us out on the web

www.RussianBee.com

Type of Ad	Mo Price (\$)	Year Price (\$)	Size Horizontal	Size Vertical
Classified	5	50	n/a	1Tx4.1W
1/8 page	25	250	2.7Tx4.1W	5.25Tx2.0625W
1/4 page	50	500	4.1Tx5.25W	5.25Tx4.125W
1/2 page	70	775	5.25Tx8.25W	10.75Tx4.125W
Full Page	90	1000	n/a	10.75Tx8.25W

If you would like to place an advertisement in The Buzz please send information to: ihpaeditor@gmail.com

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 lowa: contact Eric Kenoyer at kenoyer1270@qmail.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

Pollinators Paradise Bee Club: contact Dan Whitmore at Paddledan@gmail.com

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



Southwest Iowa Beekeepers: contact Nathan Paulsen at southwestiowabeekeepers@gmail.com

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

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







HONEY Containers & More!







NOW OFFERING

- Rectangle Front Bears
- · Corked Muth Jars
- · Pint Glass Jars
- · Classic Glass Jars
- · Hourglass Squeeze Grip
- Jugs & 5-Gallon Buckets
- Honeycomb Cases
- · Spout, Snap Cap & Flat Lids

...AND MORE!



ABOUT OUR CONTAINER LINE

Ebert Honey offers competitive pricing on a full lineup of professional honey packaging supplies, featuring over 20 container and bottle styles. We welcome orders of any size!

We proudly offer high quality products paired with friendly, local customer service.



ABOUT YOUR CONTAINER ORDER

Choose local pick up or convenient shipping. Our streamlined website makes ordering and shipping fast and easy!

Pick up is arranged ahead of time and is available at both of our locations. We ship via USPS, FedEx, or SpeeDee Delivery.

■ EBERTHONEY.COM **■**

319.259.9377 info@eberthoney.com

f @ @eberthoney



14808 South 102nd Ave. East Lynnville, Iowa 50153



1090 Highway 1 North Mount Vernon, Iowa 52314



IHPA Officers & Directors

All contact information can be found online at: https://www.iowahoneyproducers.org/officers-directors-now

Voting Members

President Jason Foley russianbeeguy@gmail.com **Vice President** Sara Holton ihpa.vp@gmail.com Secretary Heidi Love ihpasecretary@gmail.com Treasurer ihpatreasurer@gmail.com Lisa Montgomery Historian joyabigable@hotmail.com Abigail Kelly District 1 Jim Marshall jim.marshall@musco.com District 2 H.R. Cook stagemaster35@gmail.com District 3 Riley Finer FinerRiley0@gmail.com District 4 Tyler Holton holtonhoneybees@gmail.com twhusker77@gmail.com Trent Wetzel District 5 District 6 Marlene Boernsen lm5kbees@gmail.com **Past President** Roy Kraft kroyster.rk@gmail.com andrew.joseph@iowaagriculture.gov **State Apiarist** Andrew Joseph

Program Leaders & Committee Chairs

Legislative RepH.R. Cookstagemaster35@gmail.comYouth ScholarshipStephanie Meyerssonshinefarmsia@gmail.comAnnual Conference CoordinatorH.R. Cook, Sara Holtonstagemaster35@gmail.comSummer Field Day Coordinatoropenn/a

WebmasterJason FoleyRussianbeeguy@gmail.comState Fair ManagerHeidi Loveihpasecretary@gmail.com

ISU Representative Randall Cass randall@iastate.edu
State Fair Float Committee Julie Swett funcity@aol.com

Fundraising Committee open n/a

IHPA Queen ProgramConnie Bronnenbergcbronny823@aol.comEditorSara Sleystersarasleyster@gmail.com

Bee Camp Andy Joseph andrew.joseph@iowaagriculture.gov

State Fair Bid Committee ChairHeidi Loveihpasecretary@gmail.comScholarship ChairRoy Kraftkroyster.rk@gmail.com

Advertising CommitteeJason FoleyRussianbeeguy@gmail.comBee AmbassadorTyler Holtonholtonhoneybees@gmail.com

If you would like to become more involved in the IHPA, we could certainly use your help!!!

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 September Edition of The Buzz

August 10th at 11:59 p.m.

Please submit materials to: ihpaeditor@gmail.com

