

The Buzz

Newsletter of the
Iowa Honey Producers
Association



February 2023

<https://www.iowahoneyproducers.org/>

2023 IHPA **FIELD DAY** **THE RED SHED** **CLARION, IA** **JUNE 17, 2023**

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



Iowa Honey Bee Day

Details about Iowa Honey Bee Day, how to ask for, and format a proclamation for your city are located on Pages 3-5

Blue Ribbon Recipes

Blue Ribbon Recipes from this years IHPA Conference and Annual Meeting are located on Pages 8-10



Iowa Honey Business Spotlight

This NEW section of The Buzz highlights an Iowa-based business. Find out more on Pages 12-13

*Iowa Honey Business
Spotlight*



IHPA Officer & Director News

Ramblings from The Russian Bee Guy

President, Jason Foley

Hello and welcome to another of my ramblings. Man! this last week has been a blur to me. And by this last week I mean the 1st week of January. On NewYear's Day I battled with a tempormental website and some bugs with the credit card feature of my site, the rolling out of inventory for the spring, and just all the anxiety that accompanies that high traffic day. I also was knee deep in wood working for hive kits, and trying to pack essentials for heading out to California. January 3rd I flew out so in about two and a half days there I was pretty stressed getting through all that.

The trip out was pretty uneventful and so to was getting the rental car and driving the 2hrs down to Gustine CA. My flight got in at 11pm so it was well after 3am before I got to Gustine. I had to laugh the whole way down because there were highway signs warning of bad weather and travel was not advised for the next 36hrs. All there was-was fog... There wasn't even wind or rain happening. I'm always amused when I travel to a state with different weather than Iowa, on what they consider hazardous driving conditions. Take Houston, Texas; they will close schools and cancel work if they get a little rain because they simply don't have the infrastructure to accomodate it. I think we'd have to see someone building an ark here in Iowa before we would cancel school or work due to rain lol.

Some years are awesome and some years just make you wonder why you are still in this business. Fortunately for me, this was a year that when I cracked open the hives I almost teared up. They just looked so good and healthy. I went ahead and gave them their pollen patties, syrup, etc and went on to check on some of my friend's hives. Some of you reading this are probably into pollination and wondering why I was out there the first few days of January instead of the last few. Many commercial guys will wait till a week to a few days before bees are placed into almonds to go out and make their final round of feeding. This also gives them the chance to take some frames from hives that have way more than they need in population and brood, and give it to ones that have sized down. Almond growers always want fat hives, and small hives often times don't even get placed or paid for. So long story short, I go out 21 to 30 days early and start feeding my bees. I do this because Russians are netoriously frugal. It doesn't matter if it's 60 out, or if the winter equinox has happened. No food stimulation often times will keep them from brooding up or they will only do a small amount. Putting patties on them

and filling their syrup feeder gets that queen laying now so when the first part of Feb rolls around for hive placement I have boomers. I'm happy to adjust my care of the bees, because the trade off is I seem to only go through a 3rd of the syrup others do.

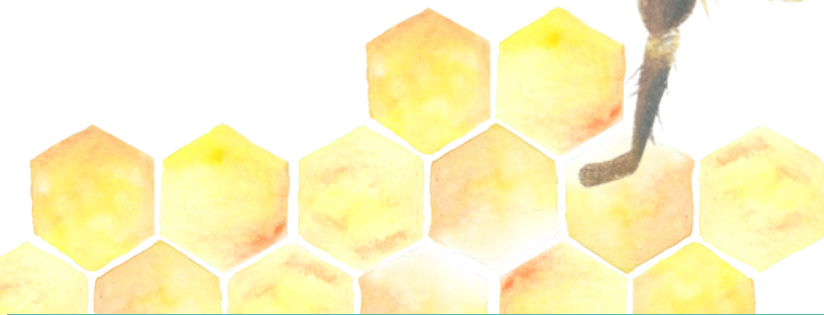
Now on to the part most of you like hearing the best, "what bad luck did Jason face?" California has been getting tons of rain this alomond season. I was able to get semi-close to my colonies because I lucked-out with my holding yard having a gravel approach to it (most don't). I still had the hose stretched out to the max for syrup feeding, but at least I could get everyone. Every couple of hours rain clouds would pass over and give me a misting, and every night a big rainstorm would push through. All day I was in muck-boots trudging around in a soupy yard. It just made for misserable working conditions. On my 2nd day of being out in the yard I also had juuuuuust got the smoker going good and it started to rain. Most of these daytime showers would be light and go away in a few minutes. So I just walked over to the nearby structure and stood under this little overhang puffing my smoker and keeping it going. The light rain got heavier and then like a monsoon the skies opened up and heavy winds came in. My little sheltered spot was pointless with the way the wind was blowing and by the time I could run over to the truck and get in, I was completely soaked. Two hours later and the sun was out... At least this was the extent of my bad luck. I'll take that over most bad stuff that happens to me lol.



A wet holding yard - Jason Foley

Iowa Honey Bee Day

**Thursday,
March 16th
7:00 a.m.**



Iowa State Capitol
1007 E Grand Ave
Des Moines, IA 50319

Please come for FREE breakfast,
show your support for beekeeping in Iowa,
and talk with legislators who can make real
change for our industry!

How to ask for a proclamation for your city

Dear Mayor _____

The Iowa Honey Producers Association (IHPA) is sponsoring Iowa Honey Bee Day on March 16th at the Iowa State Capitol to promote the importance of pollinators and in particular Honey Bees. On this day, we are hosting a Legislative Reception & Breakfast located in the Rotunda area of the Capitol. Legislators, beekeepers, elected Iowa officials and interested individuals are invited to this reception. There is no charge to attend. It will start at 7:00 AM and go until 9:00 AM.

IHPA is requesting that the City of _____ proclaim this day as Iowa Honey Bee Day and issue a proclamation for it. We are also asking Governor Kim Reynolds to sign a statewide proclamation at least two weeks before Honey Bee Day as well.

For your convenience a sample proclamation like what we expect the Governor to sign is attached.

This will be the sixth year we have promoted pollinators by hosting the Honey Bee Day at the Capitol. By highlighting the agricultural and economic importance of honeybees in the state of Iowa, we hope to gain the attention of the legislators as they make important policy decisions regarding honey producers, farmers and the agricultural markets we all share in.

This is a win-win for all the citizens of Iowa and _____ (city name) to be aware of the value of Honey Bees and pollinators. And should the City of _____ decide to proclaim March 16th Iowa Honey Bee Day, we would very much appreciate a PDF copy of the proclamation to display at the Capitol!

Please let us know if there are any questions or more information that you may need to proceed. Thank you!!

Please send email responses to _____@_____. Mailing address is _____

IHPA Member

Proclamation Example on Page 5



PROCLAMATION



WHEREAS, honey bees and native insects are important as pollinators for a third of the food we eat. Honey bees are vital in production of over 90 crops grown across the nation, many of which are in Iowa. Honey bees contribute to a healthy Iowa environment by assuring the availability of fruits, vegetables, nuts, and flowers for wildlife and all Iowans; and

WHEREAS, Iowa's 45,000 or more honey bee hives produce about 4 million pounds of honey valued at over \$8 million and honey bees provide an estimated \$92 million economic value to Iowa crops from their pollination; and

WHEREAS, Iowa has over 4,500 beekeepers representing hobbyists, sideliners as part time small businesses and full time commercial beekeepers. Beekeepers have as few as 1-2 hives in a single apiary to a hundred apiaries with thousands of hives of individual commercial operations; and

WHEREAS, traditionally, beekeeping occurred in rural areas of Iowa. Now bee hives increasingly are in urban areas with the rising interest of hobby beekeepers that keep honey bees in Iowa cities and towns; and

WHEREAS, the State of Iowa has an active apiary program that protects honey bees and beekeepers by inspecting for apiary diseases and pests as well as actively encouraging best beekeeping practices by outreach to individuals and beekeeping groups; and

WHEREAS, honey bees face serious threats from invasive pests and disease, decreasing bee friendly habitat, variable climate and pesticide and herbicide pressure:

THEREFORE, I, _____, Mayor of _____, do hereby proclaim March 16, 2023 as

IOWA HONEY BEE DAY

and encourage all citizens, residents and visitors to join in observing this day and focusing on the importance of honey bees to our state economy, to enjoy the honey and other products of the hive, to recognize the honey bees' role in maintaining our Iowa environment, and to assist in reducing the threats to honey bee survival in our state.



IHPA Officer & Director News

Updates from your Event Coordinator

Event Coordinator, Cheri Van Sickle

Hi everyone!

On November 10, 2022, it was announced to the IHPA Board that we were going to do something a little different this year at the Fall Conference. We would be having a Mistress of Ceremonies instead of a Master of Ceremonies. Our Mistress of Ceremonies would be the IHPA Honey Queen, Allison Hager.

I can share with you now, the reason why this change occurred. Connie Bronnenberg mentioned to me that Allison Hager was planning on participating in the American Honey Queen contest in January 2023. The American Honey Queen contest is very competitive and requires a great amount of self confidence and experience to talk to large crowds and diverse age groups.

Well, I don't have to tell you Allison Hager was a perfect candidate for the American Honey Queen contest. I would like to think that each IHPA member that attended the Fall Conference gave her self confidence, experience and support, while she conducted her duties as Mistress of Ceremonies.

Congratulations Allison Hager for making IHPA so proud of you! Also, thank you Connie for being our IHPA Queen Coordinator. You did a great job preparing Allison Hager for this exciting 2023 adventure.
2023 American Honey Princess - Alison Hager

I believe everyone knows my feelings about getting our youth involved in a variety of IHPA leadership roles. I am proud to announce that Abigail Kelly has agreed to be a member of the Event Planning Committee. She will be representing the Southern area of Iowa. Please, feel free to contact Abigail Kelly with your ideas and thoughts for our Field Day and our Fall Conference events.

Don't forget to mark your calendar for our 2023 Field Day.

June 17, 2023
The Red Shed
Clarion, Iowa

Don't forget to try our blue ribbon recipes from the Fall Conference for your Valentine Sweetheart!

Cheri Van Sickle

Happy New Year to everyone!

At the Iowa Honey Producers Annual meeting in November 2022, 45 quilt block kits were available for people to take and sew.

These quilt blocks were due February 1, 2023. Quilt blocks are starting to come in. Please sew up your blocks, and mail them to:

Jodi Kraft, PO Box 1, Goldfield, IA 50542

I'm looking forward to getting them all back so I can put into the quilts.
Thank you! -Jodi Kraft

Retiring from beekeeping. Selling all equipment and hives.
Contact: Dennis Potsander
508 33rd St. Fort Madison, IA 52627
dpotsander@outlook.com
lpotsander@yahoo.com
319-470-1509

Reminder

Central Iowa
Beekeepers Association
2023 Winter Seminar
Saturday, March 18, 2023
Iowa Arboretum & Gardens, Madrid, IA



**Dr. Judy Wu-Smart
Andy Joseph
Pat & Peggy Ennis**

**Dr. Mike Simone-Finstrom (via Zoom)
Kurt Rueber
Shelby Kittle**

\$30 registration fee for CIBA members, \$35 for non members
& \$20 students (college/K-12)

Registration includes luncheon and snacks at break
Luncheon catered by Smokin' Big Dawg BBQ (Ames, IA)

Visit the CIBA website (www.centraliowabeekeepersassoc.org) for
more info and registration options--deadline (receipt) by March 15
Preregistration required!

For more information contact Dr. Don Sievers:
(515) 460-6004 or dwsievers4@gmail.com



Mentors, mentorees, and great mentorees?

Front (L-R): Reese B, Lily H, Olivia D
Back (L-R): Kelsey Wigans, Lisa Montgomery,
Chres Westergaard

Lisa Montgomery is Kelsey Wigans' mentor, who is a mentor to the students in the front, as well as Chres Westergaard.

Lisa was the winner of the Black Label Honey Contest at the annual meeting, and Chres placed second!!! What a great group of people! Thankful to know them all!

Black Label Honey Contest

1st Place: Lisa Montgomery

How long have you been at beekeeping?

I've been trying to be a beekeeper for about 7 years.

What do you think sets your honey apart from others?

talk to the bees and tell them to put extra love in every cell. Just kidding....My hives are surrounded by clover and basswoods and I think that makes a really light color and flavor that is pretty consistent from year to year.

What is so good about it?

It's sweet and light and is great on everything. However, I am a big fan of tasting all different kinds of honey from all over the world and am always fascinated about the different flavors, even just within the state!

Advice to novice beekeepers?

Be patient and accept that you will have failures, because failures are sometimes the best ways to learn (unfortunately)



Cooking Contest Recipes

Cooking Contest

Candies

1st Place: Kristi Ostercamp

Desserts

1st Place: Britta McCollum

Muffins, Cupcakes and Brownies

**1st Place (tie): Kristi Ostercamp
and Keri Kenoyer**

Sauces, Jams, Jellies, and Butters

1st Place: Kristi Ostercamp

Snacks and Appetizers

1st Place: Keri Kenoyer

CANDY / COOKIES, BROWNIES, BARS / DESSERTS, CAKES / PIES

HOLIDAY HONEY CARAMELS

Carol Wehr

1 cup butter (no substitutions)

2 cups whipping cream

1 teaspoon vanilla extract

Made by: Kristi Ostercamp

2 cups honey

1 cup brown sugar

finely chopped almonds, optional

Line bottom and sides of 9-inch square pan with plastic wrap; set aside. Melt butter in medium-sized heavy saucepan over medium-high heat. Add honey, cream and brown sugar; mix well. Cook over medium-high heat until mixture comes to a boil, stirring frequently. Reduce heat to medium and continue boiling, stirring frequently, until candy thermometer registers 250 to 255 degrees, about 45 minutes. Remove from heat and stir in vanilla; pour into prepared pan. Let cool completely in refrigerator before cutting into individual caramels with very sharp knife. Roll in chopped nuts or coconut, if desired, and wrap each individually in clear plastic wrap. Store, tightly wrapped in refrigerator up to 1 month. Caramels will be soft at room temperature and firm if chilled.





Cooking Contest Recipes

Baklava

Made by: Britta McCollum

Honey Syrup:

1 Cup. Granulated Sugar
1 Cup. Water

1 ¼ Cups. Honey
2 Tbsp. Lemon Juice

¼ tsp. Salt

Nut Filling:

12 Ounces. Unsalted pistachios
12 Ounces. Walnut halves

2 tsp. Ground cinnamon
3 Tbsp. Granulated Sugar

⅛ tsp. Salt
(save a little but of the nut filling for topping)

Flaky Layers:

1 ½ Cups. Unsalted butter
1 ½ Pounds Frozen, store-bought phyllo dough

Instructions:

Syrup:

1. Combine all ingredients of honey syrup to a large saucepan. Bring to a full boil over medium heat while stirring occasionally until the sugar is dissolved. Reduce heat to medium low and allow it to simmer without stirring for 5 minutes. Remove syrup from heat and allow to cool then transfer to a measuring cup.

Nut Filling:

1. Pulse pistachios in a food processor until finely chopped. Pour pistachios into a medium sized bowl. Pulse the walnuts in the food processor and add walnuts with the pistachios. To the bowl add the cinnamon, sugar, and salt then mix well.

Assembling:

1. Adjust oven to the middle lower position then preheat to 300 degrees.
2. Brush 9x14 inch pan with melted butter and set aside.
3. Carefully unwrap unthawed phyllo dough onto a cutting board and flatten.
4. Place 8 sheets of phyllo dough onto the bottom of the pan, brushing butter on top of each layer.
5. Spread the ⅓ of the nut filling onto the buttered phyllo dough.
6. Place 6 sheets of phyllo dough buttering each layer.
7. Spread ⅓ of the nut filling onto the buttered phyllo dough
8. Place 6 sheets of phyllo dough buttering each layer.
9. Spread the ⅓ of the nut filling onto the buttered phyllo dough.
10. Then place 8-10 sheets of phyllo dough on top buttering in between each layer
11. Score top layer into even sized pieces
12. Bake in the oven for about an hour and a half rotating the oven half way through.
13. Immediately after removing the baklava from the oven pour your honey syrup over the cuts of the baklava. Save ½ cup of the remaining honey syrup for the top of the baklava. Sprinkle nut filling on top of the baklava.
14. Allow to cool to room temperature for about 4 hours uncovered then let stand at room temperature covered overnight.
15. Serve



Cooking Contest Recipes

Honey Scotcheroos

Made by: Keri Kenoyer

1C Peanut Butter
1C Honey
1/2 C Butterscotch chips
6 C Rice Krispies
1 12 oz Pkg. Chocolate Chips of preference (Milk, Semi sweet, Dark Chocolate)



- Place your rice krispies in a large mixing bowl and set a side.
- In a saucepan on low -med heat, mix honey, peanut butter and butterscotch chips until melted and well blended.
- Pour liquid mixture over the rice krispies and fold gently until the cereal is well coated.
- Transfer mixture to a 13"x9" baking pan and press firmly to pack.
- In a double boiler, melt the chocolate chips. When melted, pour evenly over the packed cereal in baking pan.
- Let sit on the counter overnight or place in the fridge to set up faster.

Cut into bars and enjoy!

Glazed Pumpkin Donuts

Made by: Keri Kenoyer

1 1/2 C Flour	1 1/2 tsp Cinnamon	1/4 C Butter	1 C Pumpkin Puree
1 1/2 tsp. Baking powder	1/2 tsp Ginger	3/4 C Honey	2Tbs Coconut Oil
1 tsp. baking soda	1/4 tsp Nutmeg	1 Large Egg	

- Mix dry ingredients together and set aside
- Mix wet ingredients together until well blended
- Add the dry ingredients to the wet ingredients slowly.
- Fill donut compartments flush with the top of the pan.
- Cook on middle rack of the oven
- 350 degrees 15-20 minutes
- Insert toothpick to test, if it comes out clean they are done.



Iowa Honey Royalty



Britta McCollum - 2023 Iowa Honey Princess

My name is Britta McCollum and I am your 2023 Iowa Honey Princess. I have been keeping bees for about 4 years now. I started with the 2019 youth scholarship. I have had many adventures since receiving this scholarship from advocating for honey bee urbanization, to getting my hives getting robbed by people rather than neighbor bees, and much more.

Along with honey bees I have been an avid participant in all types of band activities, speech events, ambassadors, environmental club, robotics, working at Starbucks, being 18 and a senior in high school, and giving presentations in my community about honey bees. I plan to attend Iowa Central Community College next year for psychology and my ultimate goal is to become a forensic psychologist, what does that have to do with honey bees? Well, it doesn't, but I plan to keep honey bees until I can no longer lift the boxes.

This year I am very excited to attend the full week of the Iowa State Fair with Rachel and Joanna. I am excited to visit schools, bible schools, 4-H groups, garden clubs, and nursing homes. Two days after our annual conference I had the pleasure of presenting to Friendship Haven and I had a special person in the audience, my grandma. I plan to continue to wear my heart on my sleeve when it comes to talking about how to make our environment a sweeter place for our honey bees.



Iowa Honey Business Spotlight



Blossom St Honey & Meadery

Eagle Grove, IA
Owners: Dick and Kristi Ostercamp

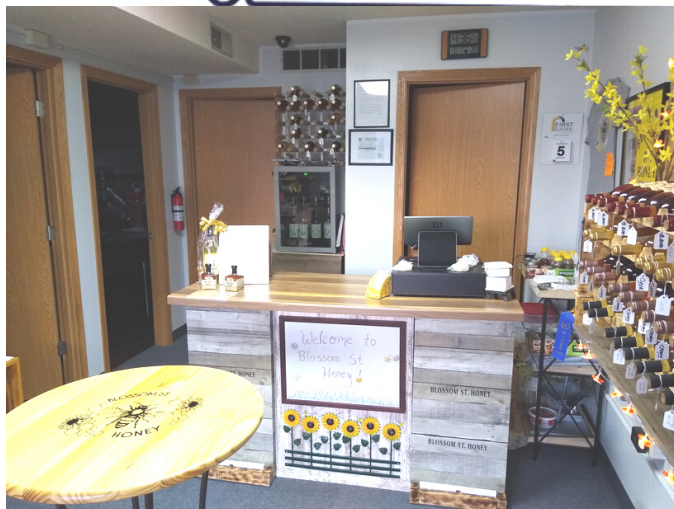
Tell us about your business, and what product do you sell the most of?

Blossom St. Honey started as a hobby in April of 2016, when we received our first 2 hives. Since then we have grown to over 50 hives, our own storefront and have our products in several locations. The different products we produce have also grown from just plain honey to flavored, creamed, infused, candy, mead/honey wine, chapsticks and lotion bars. Our motto is, "We harvest/market everything the bees produce. Except for the stings, we keep those to ourselves". Things are going so well, we are looking at expansion. Out of all of these products, good ol' plain honey is still our best seller. I think it's because of all the health benefits it offers.

What is the hardest obstacle that you have overcome, or are working on while creating your business?

There have been several obstacles we've had to overcome to achieve where we are today. Time was one of them. Dick taking early retirement and I working at a school, and having my summers off, has helped.

Another would be the bees themselves. If you think you have it all figured out, you don't. \$...\$...\$... The bees themselves, equipment, maintenance, creating and labeling products, containers, licensing, etc., all have a cost. Sometimes you have to decide what is needed and what can wait.



Iowa Honey Business Spotlight



Blossom St Honey & Meadery

Eagle Grove, IA

Owners: Dick and Kristi Ostercamp



What is the best piece of advice you can give to beekeepers who want to start a business?

To be a better beekeeper, please do your homework. Take classes, get a mentor, join a club. Whatever it takes to increase your knowledge of bees. Having the time and dedication to put towards them is critical. Be aware of what you are getting yourself into first instead of jumping in and hoping everything works out. Make sure you have the licensing and state inspected kitchen to be able to safely and legally make and sell your honey products. Several times we said to ourselves, “I wish I knew then what I

know now!”, it would have saved us a lot of headaches and sleepless nights.

Lastly, share your knowledge with others. Let them see the upside of all the hard work. The thought that you are contributing to the well-being of honey bees, the environment, and our food supply through pollination, will give you a

warm feeling inside. Oh wait....maybe that's just the yummy honey!!!



Who's Next!?

Do you have, or know of someone with an Iowa Honey Business that could be featured in The Buzz?

Email tips to: ihpaeditor@gmail.com



Blossom St. Honey and Meadery
Dick and Kristi Ostercamp
Eagle Grove, Iowa



Recipes by Emma Ingram

Happy February everyone! It is amazing how fast the time flies! Christmas and New Years were just a few short days ago and we are almost ready for spring to come along. So far, the winter has not been to kind to our bees, but hopefully you are fairing better, and if not, spring will bring new chances with the bees! In the mean time, why not practice honey creations to remind you of warmer days? Or maybe make something for those special someones as we celebrate Valentine's Day. This month I tried a strawberry milkshake and honey whipped cream. Although strawberries are out of season, I still had to try this sweet treat for my sweet heart! Topping it off with the homemade whipped cream makes for an extra special Valentine's treat.

Honey Berry Milk Shakes (Pg. 161 Option B)

1 pint vanilla ice cream or frozen yogurt	1/2 cup milk
1/2 cup honey	2 1/2 cups sliced fresh strawberries

In a blender, combine all ingredients. Cover and process until smooth. Pour into glasses.

Emma's Notes: Yummy! The milkshake was such a pretty shade of pink, and with only 4 ingredients, it took no time to make! The most time consuming part was slicing the strawberries into smaller chunks so it took less time in the blender. The longer it is blended, the less like a milkshake the consistency will be, so I would highly recommend slicing the strawberries into quarters depending on their initial size. I also realized while making the milkshake that the order it is put into the blender also effects how "milkshakey" it is. We figured out is was best to put the milk and strawberries in first and top it off with the ice cream and honey. This prevented the honey from getting stuck to the sides of the canister. Additionally, the ice cream acts as a thickener for the shake, so the goal is to get the shake smooth without making the ice cream soupy. The shake was a little sweeter than I usually like, so I next time I make it, I will only use 1/4 cup honey; however, if you love milkshakes, I would suggest using the full amount of honey your first time.

Honey Sweetened Whipped Cream (Pg. 188)

1 cup heavy whipping cream, very cold	1 teaspoon vanilla
2 tablespoon honey	

Whip cream using cold beaters and cold bowl until frothy, very gradually add the vanilla and honey and whip until soft peaks form.

Emma's Notes: Fluffy! I was so surprised with how fluffy the whipped cream became and how well it held its texture over night. In the past when I have made honey whipped cream, it separated and became mushy; however, I was able to use the cream multiple times without needing to "re-fluff" it in the mixer. To have both the bowl and the cream be very cold, I put everything in the freezer for 30 minutes. The cream didn't freeze, but it certainly was easier to mix. I whipped it for about 5 minutes before it was nice and frothy. After adding everything else, I whipped it another 7 minutes to get the soft peaks. Depending on your machines highest speed, you may need to adjust your time estimate a little bit. By itself, I found the whipped cream to be extremely rich, but paired with something like pie or a milkshake, it is amazing! My family all agree that my new contribution to holiday potlucks will be whipped cream for the desserts.



Tales from a Migratory Beekeeper



Written by Tyler Holton

I just got back from the American Beekeeping Federation convention in Jacksonville Florida. This was their 80th anniversary and it was a great turn out. I barely made it there due to mechanical delays on both planes and nearly lost luggage, but I made it safe and sound.

I was invited by a good friend who is a commercial beekeeper with 10,000 hives that migrate between California, Mississippi, and North Dakota.

I was able to hear Dr. Ramsey talk about his beginning research on the Tropi mite. Some scary stuff that I hope we can get a handle on before it comes to North America. I sat in on 2 queen rearing speakers, Megan Mahoney, and Sam Comfort. Megan is really leading the way of instrumentally inseminating queens to be able to pass on critical genetics into an apiary on a grand scale, and to the public. I hope to one day get some of her stock and share it across Iowa. Sam Comfort has turned beekeeping and queen rearing to its basics. Using very simple easy to make equipment and naturally drawn comb he is completely treatment free and has has success in keeping strong genetics and been able to breed queens to also share them.

Beyond the learning it was great to network with other beekeepers of all sizes. The concerns of the beekeeping industry is definitely at a strange point. There are a few companies shaking up the almond pollination industry and it's not looking promising, the concern for the price of domestic honey dropping, the ever increasing concerns of import honey coming in now that overseas transportation is back on track,

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

and the team of lawyers the ABF had to put together a lawsuit against the EPA for damages to the industry were all big topics amongst us all.

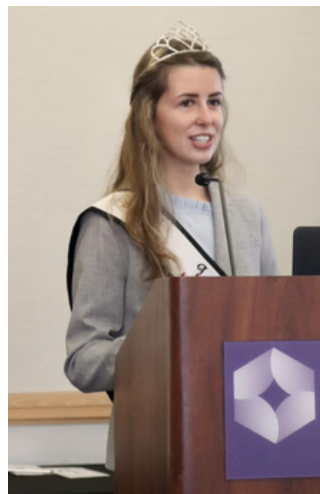
Gus and I will be hitting the road about the 12th to head to California and begin prepping the bees for almond pollination, I don't expect to be back to Iowa until roughly April 15th. That seems like a long time but it feels like a blink of an eye most years. Currently California is getting hit with an absurd amount of rain. Massive flooding across Northern and Central California. That will make moving the bees into the orchards very difficult. There are already reports of bees washing away or flooding the bee yards. I hope the rain stops soon and damages are kept to a minimal.

Stay Sweet
Tyler Holton



American Honey Queen Competition

Allison Hager, 2023 American Honey Princess
2022 Iowa Honey Queen



Congratulations!

The 2023 American Honey Queen is Selena Rampolla from Florida and the 2023 American Honey Princess is Allison Hager from Iowa!



<https://www.facebook.com/AmericanHoneyQueenProgram>



2023 Package Bees & Queens

2 loads arriving in Washington, IA: 1) late March/early April & 2) late April/early May

3-lb. Package with unmarked queen (Italian, Russian/Italian Hybrid, Carniolan, & Buckfast available)

Qty 1-9= \$142/each*

Qty 10-99= \$133/each*

Qty 100-499= \$128/each*

Qty 500+= Call for pricing

Additional mated, unmarked queens (Italian, Russian/Italian Hybrid, Carniolan, & Buckfast available)

Qty 1-9= \$38/each*

Qty 10-99= \$36/each*

Qty 100+= \$35/each*

*plus 7% IA Sales Tax

5-Frame Nucs with unmarked queen (Italian & Carniolan available)

Pick up at our Sullivan, WI location only—mid-April through mid-May

Qty 1-9= \$185/each*

Qty 10-99= \$170/each*

Qty 100+= \$158/each*

*plus 5.5% WI sales tax

Order online at: www.heritagehoneybee.com

Or

Call Tim Wilbanks at: 319-321-2494

Heritage Honeybee, LLC, PO Box 117; N6007 Hillside Drive, Sullivan, WI 53178

Tim Wilbanks ph: 319-321-2494

email: timwilbanksbees@gmail.com

website: www.heritagehoneybee.com

THE HOLTON HOMESTEAD



Elkhart, Iowa

5 frame nucs

2023 Queen

At least 3 Frames
of brood & 2 frames
of food

Grown & monitored
for 3 to 4 weeks to
prove queen quality.

Pick up is in May -
dates to be
determined.

\$180

HoltonHoneyBees@
gmail.com

(712) 898-5736



**Foley's
Russian Bees**

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

HELP WANTED

The National Association of State Departments of Agriculture, (NASDA) working with USDA is hiring FIELD STAFF.

Work is part time collecting data for the USDA/NASS. A farm background is preferred. Qualifications- a good work ethic, a self starter, and good communication skills.

Starting wage is \$15/hr. Mileage allowance is 62.5 cents. Find more info at Nasda.org.

For more information call Cindy at 515-450-8573

AUCTION

AUCTION



Since 1947

It's time again to prepare for our annual CIBA auction.

Location Is: 18930 210 th St., Minburn, IA 50167

Date: April 15, 2023, starts at 10:00 A.M.

Consignments begin unloading at 8 A.M.

All drawn comb must be here and inspected by 9:30 A.M.

Please begin looking through your equipment now to see what you will need this spring as well as what you wish to find a new home for.

We have begun to receive items from some already. I know we will have at least one extractor at the auction as well as bottles for packaging your honey. I have seen a display rack too.

The auction will be held at the Minburn school again. This is the same place as last year. If you wish to sit during the auction, you will need to bring your own chair for outside. Be ready for a full day of fun and fellowship.

Sellers need to register online as soon as they get a chance. Lots will be assigned based on registration date/time. First one gets lot 1 designation and so on. 8 A.M., we start unloading lots.

Buyers should register online early so we can have an idea on how many attendees we will have. This helps with preparation for parking as well as food.

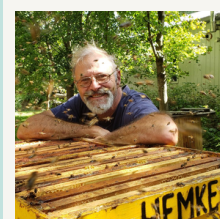
Food and drink will be at the Queen Café inside again with inside seating. While eating inside, there will be tables and chairs for you.

Sign in will be inside where you will receive your seller/bidder number. This will be where you pay for your purchases also.

Registration will be on the CIBA website. <https://www.centraliowabeekeepersassoc.org/>



From the Honey House



Written by: Andy the Bee Guy

Winter is typically a time of little or no beekeeping activity for the small beekeeper. The honey bees are fed, wrapped, and put to bed for the winter. Not a care in the world other than working, taking care of the kids/grandkids, and shoveling the occasional snow. While the big guys are moving bees to California and such, most beekeepers are on to other pursuits.

In teaching beginning beekeepers for a lot of years, I listen to their questions and guide their activities in starting the first beehive. There is a way of thinking about beekeeping, that has been developing over the years, from experienced beekeepers, of trying to plan beekeeping chores 90 days ahead. One glaring example of not paying attention is one of my students, several years ago, installing a package of bees into her hive, while the paint on the outside was still wet. No harm, but maybe inconvenient.

For those of us that have had honey bees for a few years, there are things that we do over winter. Building new boxes and frames, repairing equipment, catching up on bee magazines and books. There are several conferences that have occurred that we might have gone to. ABF in Florida, Hive Life in Tennessee, along with other local and regional opportunities. Learn new things, network with other beekeepers, sample trade shows and have some fun talking about bees. All of us have things we can learn along the way. Beekeeping never stops.

Have you ever wanted to try mead making, queen raising, making splits, making candles, making infused honey or working on different beeswax products? Winter is a good time to investigate these

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

things. Do some reading and research, talk to other beekeepers about their experiences and methods. In planning ahead, what do we need to order now, so that we have it in time to put it to use in the spring? In queen raising, you need a few things such as a grafting tool, queen cups and frames, and maybe some nuc boxes for mating nucs. Do a little planning ahead, so that by the time you are ready, everything is in place.



In listening to Michael Palmer at the IHPA convention, I thought about making up some of his “brood factories” for my small queen operation. Being early January, I’ve been cleaning up and reorganizing my workshop, in anticipation of building some new nuc boxes and lids. January is also a good time for house cleaning, and I found a variety of buried treasures that were stored 30+ years ago. Wow. (I purposely paraded a variety of items in front of my wife to show her that yes, I can throw things away...) Cleaned off some bench space, found some scrap lumber that was squirreled away 10 years ago, and proceeded to fabricate and paint my new nuc boxes and lids. Two nuc boxes sit side by side on a divided ten frame box. I wanted five frame nuc boxes, so I had to plane down the sides,

From the Honey House

continued

to get everything to fit. It's a little more than 90 days out, but now the equipment is done, the paint will be good and dry, and I will be ready to produce extra brood frames for my mating nucs.

All my life I've been fortunate to make things happen at the right time, and most of the time it's a result of planning ahead. And then sometimes it's blind luck and coincidence. But planning ahead makes life more comfortable, and a little more manageable. We do enough running these days to accomplish what we need to do, and it's nice to enjoy things at a less hectic pace once in a while. Paint your equipment ahead of time.

Always beekeeping things to do in the winter time, before the rush comes in spring. Plan something new today! I hope that this gives you some ideas for spring time.

Andy Hemken

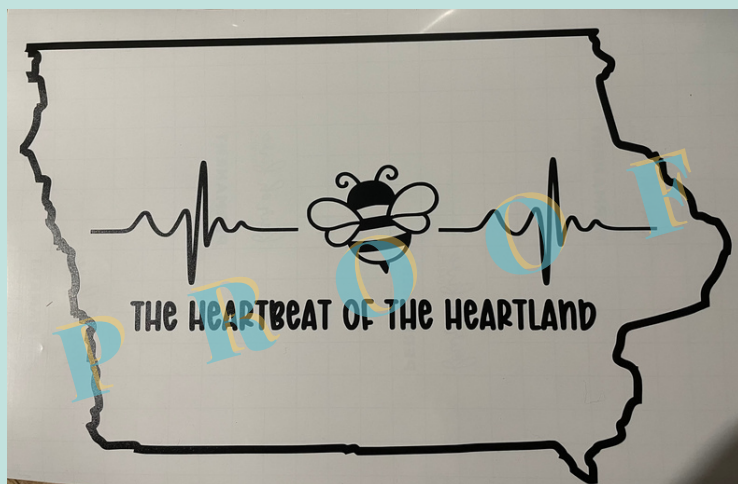
andy@hemkenhoney.com

Congratulations to

Keri Kenoyer

for submitting the winning designs for the T-Shirt Contest!!!

Here are her three winning designs that she created that will be used to make the NEW IHPA t-shirts and other merchandise!!!





Pre order your queens, packages, and nucs for the 2023 season! We begin taking orders on all our Russian products starting January 1st at 10am via our website www.russianbee.com. Carniolan packages are available to order just as soon as pricing for the year has been set.

Russian Nucs **\$180.00**

Russian Queens **\$35.00**

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3lb - \$135.00



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Discounts on bulk bee orders

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Includes 2 deeps, 2 mediums, all the wax coated frames to fill out the hive, 1 gallon frame feeder, bottom board, entrance reducer, inner cover, and telescoping top cover



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Includes 2 deeps, all the wax coated frames to fill out the hive, 1 gallon frame feeder, bottom board, entrance reducer, inner cover, and telescoping top cover.

We carry many other bee related items in our farm store - come out for a visit some time!

To place an order, check us out on the web

www.RussianBee.com

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515-991-4666

FOR SALE: Approx. 40 new 4-way clip pallets with "U" clips. We ran out of pallets in California and had to buy these. \$40 each. We also have some used pallets for \$15. Contact Phil at 641-521-6361 or e-mail ehoney37@netins.net



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1-10 = \$150.00 / 11+ \$145.00 / over 100, call for pricing (plus tax)

Nucs - 5-frame w/laying Italian queen.

1-49 = \$180.00 50-up = \$170.00 plus \$30 nuc box deposit & tax

Singles - w/laying Italian queen. \$225.00 (plus tax)

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got bees?

USE THIS QUICK ORDER FORM OR ORDER ONLINE AT

WWW.EBERTHONEY.COM

LINE ITEM	1-24	25+	QUANTITY	SUBTOTAL
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**OUR 2023
HONEYBEE
INVENTORY**

» Nucleus Hives (Nucs)

» Package Bees

Our package bees include an Italian queen.



**INVENTORY
AVAILABILITY**

April 2023

Package bees available for customer pick up.

May 2023

Nucs available for customer pick up.



**FOR YOUR
CONVENIENCE**

Pick Up Locations

We offer two bee pick up locations in Iowa:



1090 Highway 1 North
Mount Vernon • Iowa 52314



14808 South 102nd Ave East
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Honey Containers

Pick up your bees & honey containers in one convenient stop. Order both online & we will have them ready to pick up at the same time!



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Please make checks payable to Ebert Honey, LLC and mail to either address listed on the right of this page. Ensure your name, mailing address, phone & email are written on your check or this form so we can contact you when your bees are ready. For orders of 25+ units, we will accept a 50% deposit at this time. Please note that our online prices are 3% higher to account for credit card transaction fees.

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Iowa Honey Producers Association
c/o Editor, Kelsey Wigans
402 SE E Avenue
Gilmore City, IA 50541



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Horticultural Society*



Make sure to register your apiary on
Bee Check, an apiary registry
on Field Watch

<https://beecheck.org/>

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 March Edition of The Buzz

Friday, February 10th at 11:59 p.m.

*If you need assistance designing your advertisement,
information is due to Kelsey Wigans one week prior, on
Friday, February 3rd at 11:59 p.m.*

