LeRoy L. Kellogg, age 72, of Ionia, IA passed away on Monday, February 21, 2022 at his home with his family by his side. LeRoy Luvern was born September 19, 1949, the son of Dale and Wilma (Martin) Kellogg in Charles City, IA. He attended New Hampton High School. After completing his education, LeRoy enlisted in the United States Marine Corp. Due to a training accident, LeRoy received his honorable discharge. Upon his return home, he worked at Monahan’s in Charles City. He then began working for Floyd County road maintenance. While out on the town one evening and a chance meeting, LeRoy met Lynette Rogers. The couple were united in marriage on March 6, 1972 and made their home in Osage, IA before settling in Cambridge, IA. Together, they welcomed LeRoy’s daughter, Shelly and their children, Chris, Misty, Shane and Jesse. Throughout the years, LeRoy was a Jack of all trades working construction, and driving semi across the nation.

Years ago LeRoy ran his bee business out of Cambridge, IA and served as President of the IHPA (93-94).
Hello and welcome to another addition of my ramblings! Just a few hours ago I was standing in Governor Kim Reynolds office along with Andy Joseph, Doyle Kincy, Sandy Kincy, Andy Joseph, and Jamie Beyer witnessing the signing of the 2022 Honey Bee Day Proclamation that is set for March 30th. IHPA started doing this on a yearly basis about five years ago. Unfortunately, by the time you are reading this Honey Bee Day will have passed. Hopefully I will have seen you at it. Jamie and his legislative team are also in the process of working towards making the honey bee declared as the state insect and getting our state to finally recognize the honey bee with the same rights as other livestock. If you are not very much into politics (like myself), just know he is on the front lines for ensuring that we have as many rights as any other farmer, and don’t get forgotten about when laws are made.

Before Honey Bee Day gets here, I will be at the CIBA Winter Seminar giving updates on IHPA projects. Linn Wilbur was just at my house picking up lemon juice so they can have the state fair lemonade for refreshments at their conference. I’m hoping the new IHPA membership brochures arrive in time to have them as well. While our membership numbers are doing good, we still haven’t popped back up to pre-covid participation. IHPA has gone to great lengths to make membership pay for itself several times over by getting discounts with producers, and offering reduced rates to our events. Just between Annual Conference and Summer Field Day members save $30 off attendance prices (much more with family members). Membership also entitles you to grant opportunities, educational scholarships, youth programs, and the ability to sell your products at our Iowa State Fair booth! And don’t forget a free emailed newsletter (the very one you are reading right now). If you are chatting with other beekeepers you might consider asking them if they are members of the IHPA, and suggesting they partake in the great savings!

Back to the bees; I’m seeing and hearing from other producers that sales are way down this year. We are all hoping it’s due to better survivability this winter, but there’s a sinking feeling it’s due to the crazy uncontrolled inflation people are feeling in various parts of their lives. Out in California the girls have all but wrapped up their pollination. It was a fast bloom this year from what I have been hearing—a real fast progression of the bloom. A lot of bees are being released this week and into the coming weeks. I was thinking I wasn’t going to see the girls back in Iowa until mid-April (it’s been that way the past four to give years, so why expect different now lol?). So my rock-and-a-hard-place is that since it was so dependable the last number of years, I made plans to be out in California working bees with my friend, Tyler Holton, and then hauling packages back for the weekend of April 16th/17th. So either my girls will need to go back to a holding yard in CA for a few weeks, or they’ll come back to Iowa for a few weeks with no one to tend to feeding and splitting. I’ll probably just request they be held out there. At least I know where they will be, I can do some spot checks on them, and feed them if needed. I guess it depends on what-all is blooming around there at that time. Regardless, this is a stressful time of year for me balancing all the various timelines happening. Besides the few weeks of working bees in CA and hauling packages back; I have been making nucs for my customers, a second bee run for Russian packages out of Mississippi, placing all my hives in their different bee yards, making my own splits, wax dipping hive boxes, and the start of all my queen breeding! The end of March on thru April is pretty brutal for me. Then things fall into a nice rhythm in May and for the rest of summer.

One other interesting thing that is happening; my bee trailer is serving another purpose for a couple of weeks. A good beekeeping friend of mine, Andy Joseph, needs to move his mother-in-law from Ohio to Des Moines. So I’ve been making runs with him and filling the old girl up with furniture and boxes. The moving companies wanted $23,000 to do the job, plus incidentals... No thanks! We are getting the job done for a fraction of that lol. Even with the sickening gas prices, it’s still way cheaper.
By the time you read this Iowa Honey Bee Day for 2022 will be history. But in the next three weeks myself and several others are busy getting proclamations from cities, counties and, of course, Governor Reynolds. She has officially signed the State Proclamation on March 8 and several IHPA members were there to witness the signing. Those that were able to come were Jason Foley, Doyle (Sandy) Kincy, Andy Joseph, also, our lobbyist, Jim Obradovich and myself.

It was a fun time to witness this as well as present her with a basket full of every kind of honey product that is produced in the state. Well at least everything I could think of. These items were donated by honey producers from all over the state. Thanks goes out to these donors: Dick Ostercamp, Phil Ebert, Randy Elsbernd, MBee Honey, Jason Foley, Richard Vonderohe, Linn Wilbur, and myself.

The food for the reception was made by our own Susan Kelly and Julie Swett. They are the best!!! We will be getting pictures of the food, beekeepers that came and of all the displays. Stay tuned.

HBD is one of the best ways to show the Legislators the importance of honey bees and what they produce. It is a huge commitment by us all to put this together. Then for so many to take the time to come in the middle of the week at the crack of dawn to physically be at the Capitol was totally amazing to me. Several Queens including our own Allison Hager were there. Several of our Scholarship recipients were able to come as well. The next issue of the Buzz will have a full report.

Lobbyist: Jamie Beyer

Now for Legislation that I want to talk about briefly. The Dept. of Agriculture has introduced Legislation that is called the "Choose Iowa Program."

This legislation establishes the Choose Iowa program within the Department of Agriculture in order to provide consumers a choice in purchasing a food item originating as an agricultural commodity produced on an Iowa farm. This includes either an agricultural commodity produced on an Iowa farm or a product processed in this state, if the product is an agricultural commodity that has been prepared in Iowa, or any of the product’s ingredients are agricultural commodities produced on an Iowa farm. The bill specifically includes Iowa honey.

The program will also establish an official Choose Iowa logo that, via a licensing agreement with the Department of Agriculture, is to be used by program participants.

This program has been passed out of the committee process and will be debated in both the Senate and House in the next few weeks. From what I can tell it has bipartisan support.

The honey product that has the Choose Iowa logo on it will need to be produced in Iowa and will be licensed by the Iowa Department of Agriculture. Exactly how this will play out will need to be examined. Honey that is produced outside the state will not be able to use the logo. Iowa honey is very high-quality, and this program should help us market it.
Governor Reynolds Signs State Proclamation Designating March 30, 2022 as Iowa Honey Bee Day

Left to right: State Apiarist-Andrew Joseph, IHPA President- Jason Foley, IHPA Member/ISF Committee Chair-Doyle Kincy, Governor Kim Reynolds, Lieutenant Governor Adam Gregg, Legislative Representative/District 4 Director-Jamie Beyer

IHPA President, Jason Foley (left), presents Governor Reynolds (right) with Iowa Honey products basket (see bottom left)

TREAT DURING THE SPRING SEASON FOR 45% HIGHER HONEY YIELDS*

NOSEMA PREVENTATIVE & TREATMENT FUMIDIL-B
ONLY REGISTERED TREATMENT FOR NOSEMA

MANNLAKE EXCLUSIVE
MANNLAKELTD.COM
800-880-7694
*Learn More Online
Hi everyone,

I hope you are all getting busy with checking on your hives and are finding some good results! It is exciting to be enjoying some nice weather and getting closer to summer!

I have been very busy this last month with class work, working, attending Iowa Honey Bee Day, and even scheduling many events/programs for this summer! I am excited, and a bit nervous, to get busy with teaching others about honey bees, pollination, beekeeping, and everything else in between. I can’t wait to further show others my passion on all these topics this summer, which is not too far away!

Don’t forget to check out the Iowa Honey Queen Program page on Facebook to see my journey so far and to stay involved in my weekly segment of “Un-bee-lievable Tip Tuesday.” This weekly segment allows anyone to chime in on a different honey bee related topic, so that others are able to learn from others experiences and advice. Thank you to all who have taken the time to comment on these posts! I love hearing about what you all have to say, and have learned some new things along the way.

As I mentioned before, I am booking events and programs to attend this summer. So, I encourage anyone wanting me to attend an event or to give a presentation to reach out as soon as possible so that I can find a day that works for us both. Please contact Connie Bronnenburg, the IHPA Queen Chair, at (515) 480-6076 or cbronny823@aol.com or reach out to me through the Iowa Honey Queen Program page on Facebook if this is of any interest to you.

Thank you,
Allison Hager
2022 Iowa Honey Queen
Hello fellow beekeepers!! Every year we add new beekeepers and curious readers to our group which is a testament to the fun and passion of our members. Usually once a year, I introduce who I am and what I am doing, just in case someone is confused by the page numbers or is curious about me and my writing (Who is this random gal named Emma and what is she talking about?!?). A few weeks back, Kelsey, our incredibly talented and dedicated editor requested that I start the spring off by introducing myself. So here it goes!

My name is Emma Jakes and I am a sophomore in Elementary Education at Iowa State University with the goal of becoming a middle school math teacher! I began doing bee keeping in 2014 after my brother trained me up with the hives he had already received from the Iowa Honey Producers Youth Scholarship in 2012. After a few years of enjoying it, my brother found more interesting things to do (he found a girlfriend, part time jobs, and a truck). I took over our operation and helped some other friends and family get involved too. This drove my passion for bees and gave me many fun adventure with my mother who did all the heavy lifting. As I learned more about bees, I realized my favorite part was not going inside the hive (as fun as that was!) but rather finding new ways to use the products of the hive and get other people to do the same. I gave speeches about the importance of bees, using honey in your kitchen, and the unique products of the hive through 4-H and wherever else people wanted to hear about it.

In late 2016, Pat Ennis, the President of the IHPA at the time, asked me if I would be interested in trying out recipes from our organization’s cookbook and then reviewing them. Naturally I said yes and have loved it ever since. A few years later, in 2019, I became the Friendly Beekeepers of Iowa’s Honey Queen and was able to talk to a wide range of people both in our club’s area and at the Iowa State Fair.

It is such a privilege for me to be able to meet so many people and talk about something I am passionate about doing. For those of you who thought I had decades of experience, or was somehow talented in the area of cooking, rest assured that I am not. I’m just a gal who loves to cook, is willing to try a few unique sounding recipes, and has been supported by so many amazing beekeepers (not to mention a great group of friends who are willing to be my test subjects for all the cookbooks recipes!). Thank you all for the support, and I hope you continue to enjoy my reviews and incorporate honey into your kitchen! Now, let’s get back to the important stuff: Cooking! Since it is spring and Easter is just around the corner, I thought it would be fun to try something a little more snacky that would work well for a simple dish to bring to your family gathering. I tried slow cooker BBQ little smokies which were fast to make and did not need to be tended to as they cooked. This recipe also makes a great easy-to-share dish for your student’s graduation party.
Slow Cooker BBQ Little Smokies (Pg. 55)

1/4 cup brown sugar
1/2 cup ketchup
3-4 cloves garlic, minced

1/3 cup honey
2 Tablespoons soy sauce
28 oz. little cocktail weenies

In a 3-4 quart slow cooker, mix together brown sugar, honey, ketchup, soy sauce, and garlic. Place cocktail weenies into slow cooker. Stir so they are coated evenly. Cook on HIGH for 2-3 hours or on low for 4 hours. Stirring occasionally.

Emma’s Notes: It is usually hard to go wrong with BBQ sauce and meat. This recipe was no different. We made a double batch of them for a small party of maybe 20 people, and completely ran out. The only complaint I received was that I did not make enough.
IHPA Field Day 2022
110 years old...and still going strong

Saturday, June 11
8:00 a.m. - Tour of Smitty Bee Honey
9:30 a.m - C.G. Therkildsen Activity Center

Networking opportunities, interesting topics, room for vendors

Rogan Tokach
is a second year masters student at the University of Nebraska-Lincoln where he is being co-advised by Dr. Judy Wu-Smart and Dr. Autumn Smart. His research focuses on pesticide toxicology and their impacts on colony functions. He is currently running experiments looking at the queen rearing capacity and behavioral impacts of colonies that are exposed to a contaminated environment or resources. Rogan is originally from Abilene, KS and attended K-State for his undergrad. He started out as a Kansas Honey Producers Association youth scholarship recipient and now has over eleven years of beekeeping experience. During college, he spent time in North Dakota working on a honey bee research project and later worked for Browning's Honey Company on one of their commercial crews.

Duane Bajema, Ph.D.
is a retired faculty member of the Agriculture Department of Dordt University where he taught and served administratively for 41 years. He currently lives on an acreage outside of Sioux Center, Iowa, and has been involved in beekeeping for over 45 years. Honeybee swarming and swarms are intriguing to beekeepers. The session will include information about the cause of a swarm, what is the nature of a swarm, how can swarms be captured, and how to view a swarm as an addition to a bee yard. Depending on the weather, an actual swarm will be used for a hands-on activity demonstrating various aspects of a handling a swarm. Bring your beekeeping veil and protective clothing to the session.

Other presentation topics include:

- What Mite Control Product is Better for You
- Checking your Hives for Problems
- How to Become a Master Beekeeper
- Problems with Small Hive Beetles
- Smoker Problems
- How to Raise Queen Bees
In Search of:
Field Day Vendors

Do you make or sell any bee-related items? [Honey bottles, jewelry, candles, bees, wooden items, etc.]

Here is your chance to promote your products. The more items the merrier! Commercial beekeeping items are welcome.

Fill out the form below and return to by June 1st to:
Cheri VanSickle
24148 Sumac Road
Neola, IA 57559
vansicklemm@hotmail.com
(712) 242-7807

First and Last Name: _______________________________________________

Address: ____________________________________________________________

Phone: (       ) _____________________________

Email: ______________________________________________________________

Description of items: ________________________________________________
_____________________________________________________________________
_____________________________________________________________________

Number of tables [ ] Chairs [ ]
Iowa Honey Producers Association

2022 Summer Field Day

Saturday, June 11, 2022
“110 years old….And Still Going Strong”

8:00 AM - Tour of Smitty Bee Honey, Defiance, Iowa
9:30 AM - C. G. Therkildsen Activity Center, Harlan, Iowa

This will be a full day of knowledge exchange for beekeepers of all levels.
A delicious lunch is included in the registration cost.

NAME: ____________________________________________
ADDRESS: ________________________________________
CITY: _______________________ ZIP: ______________________
PHONE: ( ) __________________ EMAIL: ______________________

Registration Amount

Single (member): $40.00 before June 4, 2022
  Number attending: _____________ x $40.00 = _____________
After June 5, 2022
  Number attending: _____________ x $50.00 = _____________

Single (non-member): $50.00 before June 4, 2022
  Number attending: _____________ x $50.00 = _____________
After June 5, 2022
  Number attending: _____________ x $60.00 = _____________
Walk-ins (members and non-members): x $70.00= _____________

***Walk-ins on June 11,2022 are welcome, however lunch may be unavailable.***

Meal Choices: (Please check your choice)

___ Lasagna, Salad, Bread Stick
___ Chicken Salad on Croissant Roll, Fresh Fruit, Chips

Please send your registration forms by June 4, 2022 to:
Lisa Montgomery,
2543 170th Street,
Livermore, Iowa 50558

Hotel: If you need hotel arrangements, a block of rooms have been assigned to IHPA at the Baymont Hotel, 5015 Ridgeway Drive, Harlan, Iowa. 712-560-4955. Please mention IHPA when you register.

Camping: Prairie Rose State Park is also an excellent option for any camping enthusiasts wanting to make it into a whole weekend adventure.

680 Road M47, Harlan, IA 51537
Ph. 712-773-2701 www.Prairie_Rose@dnr.iowa.gov

Got questions? E-mail Cheri VanSickle, Event Coordinator at: vansicklemm@hotmail.com or call 712-242-7807.

[ ] IHPA Membership Dues (Primary Member) $20.00 ____
[ ] IHPA Membership Dues (Secondary Member) $5.00 ____
[ ] Printed and mailed copy of "The Buzz" Newsletter $10.00 ____
For Sale
2 or 3 pound packages of Italian bees with queen. Picked up in Cedar Rapids or Aurora, IA in mid-April. Bees from Hill-Ward Apiary in CA. All orders must be received by 2/28/22.

Douglas Child
(319) 634-3682

Precious Bees Farm
Honey, Queen Rearing

Paul Gardner
(319) 400-4228
1828 Y Avenue
Homestead, IA 52236

#3 package bees for sale $135.
April 15th & May 6th pickup

Check out the IHPA Store for your "Life is Better with Bees" merchandise
https://shopihp.com/shop/sale/

Please help our family in welcoming
Caleb Glenn Wigans
Born on February 16, 2022 at 1:51 a.m.
7 lb 0.1 oz 19 Inches

Thank you for your patience during this life transition
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 58.5 cents. Find more info at Nasda.org.

Call Cindy at 515-450-8573.

From the Beeyard

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

Written by Ed St. John District 3 Director

WOW! There I was relaxing in the sun on my Chaise lounge chair on my patio when I fell asleep thanks to the warm 70F-degree day and warm sun. Next, I felt chilly and awoke with a startle to find myself covered in six inches of snow. What’s this I wondered, then I remembered I was in Iowa in April.

And so it is for your bees, they experience these drastic temperature changes while they are also establishing their spring brood. They need to keep their brood at about 95F-degrees regardless of the outside temperature. The effort to keep the needed temperature does require a whole lotta love and sugar. In early March I checked my hives and everyone one had a cluster up on the sugar candy I have across the top of the hives as they had used up their winter stores of honey. This is a friendly, memory jog for you to check your hives this month for their food needs.

March / April is notorious for hive loss due to starvation. Losing a hive to starvation is so sad when you see all those butts sticking out of the comb cells so, please don’t let this happen to you. If you have questions about your bees this spring needing advice on how to recognize these situations and what to do about them give any IHPA leader a call (found on the website). As they say, “an ounce of prevention is worth a pound of cure”.

March/ April begins another honey season with all the needed preparations for strong healthy spring hives with bees roaring out for those early blossoms on warm days.

Jamie Beyer, the IHPA Legislative Liaison has done a fantastic job of coordinating the Honey Bee Day Proclamation with the Governor’s Office, which is designated as March 30th. This IHPA campaign promotes general public awareness depicting the economic, ecological and food sustainability benefits that honey bees generate. For District 3, the proclamation was enthusiastically received by numerous cities. So far signed proclamations were received from Montezuma, Iowa City, North Liberty, Coralville, Waterloo, Cedar Falls and the Johnson County Board of Supervisors. I am awaiting receipt of several more from cities who advised they would be participating just at the end of the month. When these proclamations were read at their official meetings, in several cases the local newspaper took notice for upcoming editions. This effort is not only well received in District 3 but also across all the Districts with more and more cities participating than ever before.
RULES FOR 2022 STATE FAIR PRODUCTS BEING SOLD AT THE IHPA BOOTH

1. There will be a 4-Person committee including the booth manager
2. Applications must be sent by email to all 4 committee members: Kris Silvers Kristin.silvers@gmail.com, Ed St. John esj178@gmail.com, Heidi Love ihpasecretary@gmail.com, and Doyle Kincy dwkincy@msn.com
3. A copy of Application shall be sent by USPS (United States Postal Service) to Doyle Kincy; 7304 Monroe Ct. Urbandale, IA 50322
4. Firm cutoff date of May 10, 2022 (must be postmarked by this date)
5. The committee will meet on May 22, 2022 Place to be determined. The meeting will be held in a predetermined neutral place. The general IHPA membership will be allowed to witness. Watch Facebook and website for location
6. All comb honey is to be from 2022 harvest
7. All glass honey containers and creamed honey containers must have a protection seal
8. All plastic honey containers must have a pressure seal (This includes all large containers)
9. All products must show proper labeling (Supplier, name, city, phone #)
10. Any item not listed on the application sheet or any specialty items you wish to market at the IHPA State Fair Booth needs to be approved by the booth manager by the committee deadline. (May 10, 2022)
11. ALL CONTAINERS NEED TO BE CLEAN, NON STICKY; AND ARE SUBJECT TO REJECTION BY BOOTH MANAGER.
12. Honey for the Honey Lemonade (50-pound buckets) will be a sealed bid only. Low bid takes it all
13. Pollen must have a “US Pollen” label
14. Due to the time frame of honey styx production it will be a one-year commitment starting 2023
15. ALL HONEY MUST BE FROM IOWA HARVEST
16. One application per household. Must be current IHPA member
17. These rules will be reviewed by the Iowa State Fair Bid Committee annually

SOLE CLASSES:

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

OPEN CLASSES:

1. All beeswax products (candles, ornaments, blocks, soaps, lotions, lip balms etc.) must be packaged to maintain cleanliness and for presentation (This will be the booth manager’s discretion)
2. Please submit a list of what you would like to market at the Iowa State Fair for 2022. Please provide a phone number where you may be reached if committee has questions
3. You are only allowed to supply a maximum of four scents of each product
State Fair Bid Committee meeting to determine application winners
will be held May 22, 2022 at 1:00 p.m. at the Ames Public Library

CREAMED AND FLAVORED HONEY RULES: MUST BE IOWA HONEY:

1. Flavored honey and creamed honey must come from a certified kitchen
2. A copy of the license must be on file with the booth manager and booth manager must have them with them at the state fair (License must be attached and mailed with application package)
3. If more than one person is wanting to bring a flavor, a draw will decide who brings the flavor
4. You are required to provide a 1 once sample, by committee deadline, if you wish to bring pure creamed honey (MUST HAVE SAMPLE TO DOYLE KINCY BY NOON ON MAY 22, 2022)

CASE LOTS:

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

CUT COMB, ROSS ROUNDS and CHUNK HONEY:

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

DELIVERY OF PRODUCTS:

1. All products must be delivered to IHPA booth at the Iowa State Fair
2. Product must be delivered between Sunday to Tuesday hours are as follows: Sunday Noon-6:00 p.m., Monday 10:00 a.m.-6:00 p.m., Tuesday 10:00 a.m.-6:00 p.m. (unless other arrangements are made with the booth manager)
3. YOU MUST PROVIDE AN INVOICE WHEN PRODUCT DELIVERED AND EVERYONE MUST COMPLETE A W-9. (W-9 will be provided on site)
4. Please make plans to pick up unsold product on Sunday evening 9:00 p.m.-10:00 p.m. or Monday between 8:00 a.m.-NOON (unless other arrangements are made with booth manager)
<table>
<thead>
<tr>
<th>HONEY - SOLE CLASS</th>
<th>CERTIFIED KITCHEN - SOLE CLASS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Amount Sold In 2019</strong></td>
<td><strong>Amount Sold In 2021</strong></td>
</tr>
<tr>
<td>1</td>
<td>24 ounce bear</td>
</tr>
<tr>
<td>2</td>
<td>3 pound jug</td>
</tr>
<tr>
<td>4</td>
<td>2 pound jug</td>
</tr>
<tr>
<td>5</td>
<td>5 pound jug</td>
</tr>
<tr>
<td>6</td>
<td>2 ounce bear</td>
</tr>
<tr>
<td>7</td>
<td>16 ounce Antique (Muth) jar</td>
</tr>
<tr>
<td>8</td>
<td>8 ounce Antique (Muth) jar</td>
</tr>
<tr>
<td>9</td>
<td>4 ounce Antique (Muth) jar</td>
</tr>
<tr>
<td>10</td>
<td>Buckwheat Heart 1 pound</td>
</tr>
<tr>
<td>11</td>
<td>12 pound gallon jug</td>
</tr>
<tr>
<td>12</td>
<td>Honey Sto-For the year 2023</td>
</tr>
</tbody>
</table>

**HONEY - CASE LOT - 24 PER CASE**

<table>
<thead>
<tr>
<th><strong>Amount Sold In 2019</strong></th>
<th><strong>Amount Sold In 2021</strong></th>
<th><strong>PRICE</strong></th>
<th><strong>Limit 4 cases per class</strong></th>
<th><strong>Amount Sold In 2019</strong></th>
<th><strong>Amount Sold In 2021</strong></th>
<th><strong>PRICE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>71</td>
<td>1 pound glass (liquid honey)</td>
<td>149</td>
<td>125</td>
<td>$5.78</td>
<td>71</td>
<td>15.14</td>
</tr>
<tr>
<td>72</td>
<td>1 pound plastic (light honey)</td>
<td>206</td>
<td>136</td>
<td>$5.50</td>
<td>72</td>
<td>15.15</td>
</tr>
<tr>
<td>73</td>
<td>12 oz honey bear (light honey)</td>
<td>234</td>
<td>140</td>
<td>$4.40</td>
<td>73</td>
<td>15.16</td>
</tr>
<tr>
<td>74</td>
<td>8 oz honey bear (light honey)</td>
<td>136</td>
<td>30</td>
<td>$3.30</td>
<td>74</td>
<td>15.17</td>
</tr>
</tbody>
</table>

**CLEAN-UP**

<table>
<thead>
<tr>
<th><strong>Honey 8 oz</strong></th>
<th><strong>Honey 12 oz</strong></th>
<th><strong>Honey 4 oz</strong></th>
<th><strong>Honey 2 oz</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Apricot</td>
<td>Butter Vanilla</td>
<td>Chai</td>
<td>Orange</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clean-Up</td>
<td></td>
<td></td>
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</tr>
<tr>
<td></td>
<td></td>
<td>58</td>
<td>64</td>
</tr>
<tr>
<td></td>
<td></td>
<td>55</td>
<td>60</td>
</tr>
</tbody>
</table>

**SPECIALITY ITEMS**

<table>
<thead>
<tr>
<th><strong>Amount Sold In 2019</strong></th>
<th><strong>Amount Sold In 2021</strong></th>
<th><strong>PRICE</strong></th>
<th><strong>Amount Sold In 2019</strong></th>
<th><strong>Amount Sold In 2021</strong></th>
<th><strong>PRICE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>75</td>
<td>Comb Honey (Clarshells &amp; Box)</td>
<td>717</td>
<td>743</td>
<td>$9.00</td>
<td>16</td>
</tr>
<tr>
<td>76</td>
<td>2 oz Rounds</td>
<td>177</td>
<td>174</td>
<td>$5.25</td>
<td>17</td>
</tr>
<tr>
<td>81</td>
<td>Chunk Honey - 12 oz</td>
<td>173</td>
<td>58</td>
<td>$6.00</td>
<td>51</td>
</tr>
<tr>
<td>77</td>
<td>Bee Pollen (1/2 pound)</td>
<td>68</td>
<td>70</td>
<td>$5.00</td>
<td>53</td>
</tr>
</tbody>
</table>

**BEESWAX PRODUCTS - OPEN CLASS**

<table>
<thead>
<tr>
<th><strong>Amount Sold In 2019</strong></th>
<th><strong>Amount Sold In 2021</strong></th>
<th><strong>PRICE</strong></th>
<th><strong>Amount Sold In 2019</strong></th>
<th><strong>Amount Sold In 2021</strong></th>
<th><strong>PRICE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>55</td>
<td>4&quot; pair dinner candles</td>
<td>14</td>
<td>7</td>
<td>$5.00</td>
<td>57</td>
</tr>
<tr>
<td>56</td>
<td>Small skep w/bear candle</td>
<td>28</td>
<td>18</td>
<td>$3.00</td>
<td>58</td>
</tr>
<tr>
<td>82</td>
<td>Honey for Lemonade - 50 pound</td>
<td>2368.4</td>
<td>2000</td>
<td>$0.00</td>
<td>59</td>
</tr>
</tbody>
</table>

**CERTIFIED KITCHEN - SOLE CLASS**

<table>
<thead>
<tr>
<th><strong>Amount Sold In 2019</strong></th>
<th><strong>Amount Sold In 2021</strong></th>
<th><strong>PRICE</strong></th>
<th><strong>Amount Sold In 2019</strong></th>
<th><strong>Amount Sold In 2021</strong></th>
<th><strong>PRICE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>13</td>
<td>12 ounce honey bear</td>
<td>48</td>
<td>49</td>
<td>$5.00</td>
<td>13</td>
</tr>
<tr>
<td>13</td>
<td>16 ounce</td>
<td>32</td>
<td>43</td>
<td>$5.00</td>
<td>13</td>
</tr>
<tr>
<td>13</td>
<td>18 ounce</td>
<td>89</td>
<td>100</td>
<td>$5.00</td>
<td>13</td>
</tr>
<tr>
<td>13</td>
<td>19 ounce</td>
<td>51</td>
<td>79</td>
<td>$5.00</td>
<td>13</td>
</tr>
<tr>
<td>13</td>
<td>20 ounce</td>
<td>79</td>
<td>100</td>
<td>$5.00</td>
<td>13</td>
</tr>
<tr>
<td>13</td>
<td>21 ounce</td>
<td>76</td>
<td>94</td>
<td>$5.00</td>
<td>13</td>
</tr>
</tbody>
</table>

**Additional Flavors:**

<table>
<thead>
<tr>
<th><strong>LOTIONS/SOAPS/LIP BALM/ETC</strong></th>
</tr>
</thead>
</table>
This past year was a repeat of last year here at Spring Valley Honey Farms, the bees came out of the almond orchards in great shape, built up well and produced an excellent crop of low moisture honey. Mite counts were generally low, treatments were still applied, ample protein and syrup was fed, hives were full of bees and seemed to be thriving until October. Then the decline started and our numbers reduced by 50% by December. Hopefully the bees will still be looking good when we check them in mid-January. Hopefully the bees build up well on the Almond bloom and I’ll be shaking packages from my own bees starting mid-April through mid-May. We will also be getting a load of package bees out of California from CF Koehnen and Sons in early April.

2-pound package bees $109.00 + tax + $7.00 cage deposit

3-pound package bee $132.00 + tax + $7.00 cage deposit

5 Frame Nucs with Carniolan, Italian or Saskatraz Queens $170.00 + tax

(Saskatraz package bees and Nucs are $5.00 extra)

Because we feel supplementing carbohydrates and protein is important, we offer a gallon of syrup and protein patty for $7.00 with the purchase of package bees or nucs.

During package season we are very flexible and usually available but always best to call or text Connie at 515-480-6076 as we do not keep regular store hours. If you call or text me an order, we can get order ready and you can pick up at your convenience.

We offer a full line of beekeeping equipment which you can find list and prices of our equipment on our website.

Queens (Carniolan or Italian) $38.00 Saskatraz $43.00

Corn Syrup .40 a pound (your container)  
Gallon syrup - $8.00  
500# or more .35 a pound  
Protein Patties $2.50 each  
Case of 40 Protein Patties $100.00

Complete Hive Kit – (no honey supers) (Wood Frames) $255.00  
(Plastic Frames) $244.00 (Includes: 2 Deep Hive Bodies, 18 - frames, 2 gallon feeder, standard bottom board, telescoping cover & inner cover) Fully assembled and painted.

Complete Hive Kit + Honey Supers - (Wood Frames) $365.00, (Plastic Frames) $340.00 (Includes 2 Deep Hive Bodies, 18 frames, 2 gallon feeder, standard bottom board, telescoping cover & inner cover, 2 - 6 5/8 boxes + 20 - 6 5/8 frames) Fully assembled and painted.
Central Iowa Beekeepers Association
Annual Auction

What: CIBA Annual Auction
When: Saturday, April 16, 2022: Consignment arrival begins at 8:00 AM & Auction starts at 10:00 AM
Where: 18930 210th St., Minburn, IA 50167

Auction Consignment
Less than three weeks until it happens!
It’s time to consign! Committing to consign does not require a list of the items you are consigning, but the sooner we know the items you want to sell, the better we can advertise and the better the opportunity for your equipment to sell. Consignment forms, Registration forms, and Information:
www.centraliowabeekeepersassoc.org

As you are getting ready for spring, start your list of what you want to bring to the auction. Payment will be by cash, check or credit card on the day of the auction. “CIBA accepts payment by credit card with a 2.5% premium for all credit card payments.”

Queen Cafe
There will be a cafe at the auction with drinks and food. The cafe funds the CIBA Honey Queen/Honey Ambassador program. Please let us know if you would like to help by donating food items!

Please contact Mark Moberly on all questions, all things auction!
Telephone: (515) 351-1906
Email: cibamoberlymark@gmail.com
Need Honey Containers?

Ebert Honey can help!

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.

Our container line offers high quality products paired with local customer service.

A FEW OF OUR PRODUCTS:
- Oval Front Bears
- Rectangle Front Bears
- Classic Glass Jars
- Hourglass Squeeze Grip
- Jugs & 5-Gallon Buckets
- Spout, Snap Cap & Flat Lids

ABOUT YOUR CONTAINER ORDER

Ebert Honey welcomes container orders of any size. We offer local pick up, as well as convenient shipping to your door. Our streamlined website makes ordering and shipping fast and easy!

Container orders are processed at our Mount Vernon, Iowa, location. Pick up is arranged ahead of time and is available at both our Mount Vernon and Lynnville locations.

We offer shipping via USPS, FedEx, and SpeeDee Delivery.

CONTACT OUR HONEY EXPERTS

📞 319.259.9377
✉️ info@eberthoney.com
🌐 www.eberthoney.com
📍 1090 Highway 1 North
   Mount Vernon, Iowa 52314
   14808 South 102nd Ave. East
   Lynnville, Iowa 50153

/tag us on social media or use #eberthoney!

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Legislative Rep: Jamie Beyer
(see District 4)

Bee Emergency Program Info:
(to be determined)

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Ph: (319) 215-7483
ihpaeditor@gmail.com

Lisa Montgomery
lisabzhoney@gmail.com

There are several working committees in addition to these positions.
If you would like more information on how you can be involved please contact us!
We would love your help!! Many hands make light work.
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!

May Buzz topics of interest:

- How to get bees to make comb honey
- How to catch swarms
- How to keep track of your hives—what information is important to track, what is not?
- Where have you been promoting honey bees, products, and information?
- What do you do to treat varroa mites? What part of the state are you in, what treatments do you use? Is there anything else you’ve tried and found to be effective?

Deadline to submit information for the May Edition of The Buzz

Sunday, April 10th at 11:59 p.m.

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