



The Buzz

Newsletter of the Iowa Honey Producers Association



December 2013



2014 Iowa Honey Queen and Princess Pg 5
Annual Meeting Awards Pg 7-9
Contest Results and Recipes Pg 9-11



January 26th: IHPA Board Meeting at 3pm; DMACC Ankeny

Beekeeping courses will be starting in January. Check the November issue of the Buzz Newsletter or the IHPA website for a complete list of locations and times.



FOR SALE:

3 lb. Packages with marked Italian Queens for Pick-up only in West Chester, IA (no deliveries)

Pick-up will be the week of May 12, 2014 (actual date will be determined based on weather in GA)

\$95/pkg. (\$90/pkg. for orders of 10+); extra marked queens = \$26/each

Email number of packages and contact info. to:

kalonahoneycompany@gmail.com

or visit our website

www.kalonahoney.com and click on the "package bees" tab

or contact Tim Wilbanks
cell: 319-321-2494

FOR SALE: Honey Styx

I sent 2 barrels of honey to Oregon to have put into styx, so these are Iowa honey. Good flavored light honey.

\$0.09 each in boxes of 2000 -
\$180.00

0.12 each 500 - 1999

0.15 for 1 - 499

Curt Bronnenberg
14405 Hull Ave.
Perry, IA 50220
(515) 465-5939
CBronny823@aol.com

**I'm Continuing
Draper's Wax Operation!**

If you've ever used Draper's Super Bee wax, you know the quality of their filtered wax. I have purchased their wax operation and will continue to uphold their standards! Call or e-mail me if you have cappings to sell or want to buy wax!

Royce Blackledge
Black Cat Acres
66435 270th Lane
Nevada, IA 50201
(515) 979-6585
royce.blackledge50@gmail.com

FOR SALE: Approx 18 cases of new 9oz hex jars with lids—Make an offer.

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

Wanted: William Lambright is looking to buy medium honey supers and a radial hand crank extractor.

Contact by mail:
1053 Fair bank Amish Blvd.
Fair bank IA 50629.

Membership Renewal:

As the snow begins to fly, it is time to start thinking about renewing your membership dues for 2014. The current membership year is from January 1 to December 31 each year. Please complete the form on the website and return the form with your check to my attention. Please be sure to include your town and zip code. The address to send

your membership renewal to is:
Iowa Honey Producers
c/o Rhonda Heston, Treasurer
52735 187th Ave
Chariton IA 50049

r.heston@yahoo.com
515-724-2124

**Beekeeping Classes
January 30, 2014**

Friendly Beekeepers of Iowa (FBI's)

The FBI's will be holding an 8 week beginning beekeeping course in the Indianola area on Thursday evenings from 6:30pm-8:30pm, starting January 30, 2014 ending March 20, 2014.

Classes will be held at the Annette Nature Center, south of Indianola.

Annett Nature Center
15565 118th Ave
Indianola, IA

This is a free class. The only requirement is you purchase the book the State Apiarist suggests. We will have them for purchase at class for \$8.

Judy Spence, jespencejr44@gmail.com
Rhonda Heston, r.heston@yahoo.com,
515-724-2124

Trivia Question: Which bee supply company has the trademark of a bee's body with a picture of the founders head on it and what does it say under it? Answer on page 13.

The Buzz Newsletter Article Submissions

Please send submissions, classified ads, and photos to Alex` Ebert by email to TheBuzz@ABuzzAboutBees.com (also alex.ebert@eberthoney.com) or by mail to The Buzz, c/o Phil Ebert, 14808 S. 102nd Ave. E., Lynnville, IA 50153. **The deadline for submissions is the 10th of each month to be included in the following month's newsletter.** The Buzz is a monthly newsletter published by the Iowa Honey Producers Association which is an affiliate of the Iowa State Horticultural Society.

President's Message December 2013

December is a time to slow down and read book or plan for a meeting you wish to attend over the winter. I know of several and one such meeting is taking place in St. Joseph, Missouri is an "Advanced Beekeeping Workshop", addressing advanced beekeeping topics with an emphasis on organic bee management to be held on January 9, 2014 with Ross Conrad of Vermont as headline speaker.

(<http://greatplainsgrowers.org/>)

There is also two national meeting coming up in January, the American Honey Producers Association (AHPA) 45th convention in San Antonio TX, held on January 7-11, 2014. www.AHPAnet.com

The other national meeting is the American Beekeeping Federation (ABF) held in Baton Rouge, LA also taking place on January 7-11, 2014

(www.nabeekeepingconference.com)

These meetings are always good to attend, and you'll get good information of what is important on a national level in the beekeeping world. (And they are both a warm place to spend a week or two in January!)

But if you can't attend either of these meetings or workshop, now is a good time to think about and make plans for your next year's beekeeping. Will you get more bee hives or keep your numbers where they are? Remember to order your bees early, there may be a hard time getting bees again this next year, as many suppliers ran-out early last year. We (Spring Valley Honey Farms in Perry) also ran out early and were unable to supply packages by mid March. If you wish to order queens, do this soon too, as some Queen supplier dealers are already out to May for delivery.

Hopefully your bees are ready for our winter and tucked in. I looked at a friend's bees last week (11-9-2013) and he did no mite treatments, and had not feed his hives anything. He only had a 15 to 20 pound honey average. We did an ether roll, and his mite count luckily was low. Right now he is feeding and giving pollen patties to them as fast as they will take it. He has lost all his bees the last three years and even though we have talked about this, life is just busy and he didn't get it

done. Hopefully we can get them turned around and saved. So why did I tell you about my friend? You need to do something with your bees to help them through our Iowa winters. Iowa is not like it used to be with a 300 to 400 pound average of honey production. We now see 30 to 100 pounds as average, and that not enough for the bees to survive our winters, so work on helping the bees out.

I know I've talked about this last month but one more time for those of you who couldn't make it to our Annual Meeting in Marshalltown, here's what you missed - The annual meeting was great; thank you Eli for a wonderful job at setting it up. The speakers were very good. Randy Oliver and Jackie Park-Burris were the main speakers; but we also had Inger Lamb talking on "Plants that Attract Honey Bees"; Joy Williams from the Iowa Dept. of Transportation talking about what's going on with our roadsides; and from ISU - Amy Toth and Adam Dolezal on research, nutrition, viruses, with genes & behavior. I think all around it was a good meeting. The banquet and registration numbers were up from last year. Thanks to all who could attend and hope you enjoyed and benefited, by being able to take home some practical beekeeping advice. Also I hope you had the time to fill out the evaluation forms from the meeting for Eli, if you didn't have time to, please shoot her an e-mail with your positive thought or constructive improvements from this year and for next year's meeting. My personal take-away from the meeting was from Randy Oliver, whom I can listen to over and over, was his statement: "when making a split with a queen cell, at 19 days, you can use an Oxalic Acid spray and have 100% mite kill because there is no brood for the mites to hide in."

As for the business meeting, I made some mistakes on proper procedure and not having things done properly, and for that, I wish to apologize to the membership. (I am a beekeeper, not a politician) In the IHPA history, good board members have stepped up to run the IHPA. We still have good board members currently running the IHPA and I hope in the future we will have good- first- time-members to step up to be a part of the IHPA board. We must all work together for the good of the IHPA future.

Stay warm and see you next month. Hope

you had a thankful Thanksgiving and have a very merry Christmas, remembering the reason for the season, Bee Joyful, Bee Thankful, Bee yourself and Bee Happy!!

Pat

2013 Annual Meeting

Thank you to all those who attended and helped at our annual meeting in Marshalltown November 1st-2nd to make it a success. It was wonderful to see so many familiar faces at the meeting. We had a great turnout, with over 230 attending the meeting, over 160 of those came to the banquet and 40 to the lunch. We hope you enjoyed the variety of speakers, vendors and their new location, also the meals that were provided and door prizes, silent and live auction items, donated by a multitude of companies and beekeepers. Also, thank you to all those people who completed the thank you cards, I really appreciate you showing your appreciation to those companies who kindly donated items to our association.

For those of you who wanted to know what books/resources Inger Lamb recommended in her Bee Friendly Plants presentation, she provided me with the following information:

A Practical Guide to Prairie Reconstruction (2nd edition) by Carl Kurtz.

An Illustrated Guide to Iowa Prairie Plants by Paul Christiansen

Prairie info and seed sales:
<http://www.prairiemoon.com>.

If you would like to contact Inger directly with any questions, her website is www.prairielandscapes.com and her office number is 515-963-7681.

If you did not complete an evaluation form, I would be very grateful if you could provide feedback on what you thought about the meeting, what speakers you would like to hear and /or topics or any other comments you may have. Receiving your feedback is very valuable, as it helps us plan for future events.

Lastly, if you would like to vol-



unteer your time to help the Iowa Honey Producers Association at any of our annual activities, or have some ideas you would like to share, we would like to hear from you.

Thank you!
Eli Kalke
IHPA VP
fieldstonefarms@netins.net
Tel. 641-512-4728

Historians' Thank You,

I would like to thank the membership for the opportunity to serve as your historian of the IHPA for the past 5 years. The IHPA has a rich beekeeping history, with many of our founding leaders helping to shape and influence not just Iowa's - but the beekeeping industry nationwide. When I first became the IHPA historian, I confess, I didn't know much about the history of the IHPA, but I have truly enjoyed my time as historian and reading and learning about our organizations' history. But the time has come to pass this on and I feel confident, our new historian, Butch Wetzel will be a good steward of the items the membership has entrusted to him, and I along with the membership thank Butch for his willingness to serve the IHPA. If you were at the annual meeting in Marshalltown this past November, you may have seen the photo's Butch brought to share, and one photo was of the very 1st Iowa beekeepers Meeting!! How cool is that!!!

"Bee true, bee faithful and bee happy"
Peggy Ennis

Honey Porter

I noticed at this year's annual meeting we had more contestants entering the cooking, mead and photography contest which is wonderful and very encouraging and would like to take this opportunity to thank everyone who contributed and helped judge the event. I was thinking how could we attract more people to participate and thought maybe if we added another class this may help. With all the buzz about micro-breweries being on the increase nationwide, with some very interesting and unusual flavored

beers, I thought maybe we should have a class for beer drinkers too, but one that is brewed with honey, a "honey Porter beer".

I would like to know if our members think this would be a good idea? How many people would be interested in making some "honey porter beer" if we were to add a new class at the annual meeting? If there was sufficient interest, would you like me to have someone come to the next summer field day to give a presentation on how to make this?

This is just an idea, so if you have any ideas about this or other ways we could improve our entries at the annual meeting, I would love to hear from you. You can reach me by email at fieldstonefarms@netins.net or by phone 641-512-4728.

Thank you again for all your support!
Eli Kalke
IHPA VP

1st Annual Buzz Quilt

The First Annual Buzz Quilt was a first for the association. Many members took their time to make blocks for the quilt. Other members put the quilt together and quilted the entire quilt. The First Annual Buzz Quilt won an Honorable Mention at the Iowa State Fair. The winning ticket was drawn by our new Honey Queen, Gabrielle Hemesath on Saturday, November 2nd at the close of the Annual Meeting in Marshalltown. And the winner is: Cara Bronnenberg. Congratulations Cara. Thank you to all who made blocks for the 1st Annual Buzz Quilt.

2nd Annual Buzz Quilt

Are you interested in making a quilt block or two for the 2nd Annual Buzz Quilt? If so, please send Rhonda Heston an e-mail to let her know of your interest. The 2nd Annual Buzz Quilt will be in varying shades of blue. Not your typical bee colors, but I bet we can come up with some interesting blocks. The fabric will be purchased shortly after the first of the year and will be sent out at that time to interested quilters. The block size will be determined by the amount of

interest received. Rhonda can be reached at r.heston@yahoo.com or 515-724-2124.

Queen Program

I would like to thank all of you that donated items for our Queen Auctions and for all who bid on these items to make this a very successful fund raiser for the Queen program. We raised \$3768.00 from the silent auction, live auction, and raffle tickets for quilt at the Annual Meeting held in Marshalltown on the 1st and 2nd of November. A special thanks to Rhonda Heston for all your help setting up the silent auction tables and keeping track of all the money from the auctions. A big Thanks goes out to our Auctioneer, Bill Van Roekel for a job well done! The money raised from these auctions is there to benefit members by having our Honey Queen or Honey Princess attend their special activities such as Farmers Markets, Craft Shows, Grocery Store Promotions, etc. The money raised will pay for their expenses to attend your events. This year, some of that money will be used to send Hannah Van Wyk to Baton Rouge, Louisiana to run for American Honey Queen. Good Luck to you Hannah!

Again we had two very qualified candidates for Honey Queen this year. Gabrielle Hemesath was crowned our 2014 Iowa Honey Queen! Gabrielle is the daughter of Russell and Mary Hemesath of Clermont, Iowa. Congratulations to you Gabrielle!

Jeralyn Westercamp has decided that she would love to help us out also and is going to be our 2014 Princess. Congratulations to you Jeralyn! She is the daughter of Keith and Barbara Westercamp from Cedar Rapids, Iowa. She has been very active in East Central Beekeeping Club and also Bob Wolfe with the Indian Creek Nature Center.

If you would like the Queen or Princess to attend your activities, please give me a call at 515-480-6076 or e-mail me at cbronny823@aol.com and we will get something arranged.

I would like to thank Hannah for her year with us as 2013 Iowa Honey



Queen, and as I said at the Banquet, Hannah again attended the State Fair every day, along with many other events she attended throughout her year as Iowa Honey Queen. Farmers Markets, Earth Day in Mason City, Bugs Blooms and Babes Parade with Mat and Patty Stewart, Attended Mason City bee class for Pat Ennis, Bayer Bee Care tour for IHPA, Mahaska county Ag safety day for B2B group, Field day for IHPA, CR farmers market for Dennis Nelson and Matt Stewart, Mahaska county fair for B2B group, Ames farmers market for Eli Kalke and Dale Fields, Honey Festival at the Indian Creek Nature Center.

We all had a great time at the Iowa State Fair. We were in the State Fair Parade which our float tied for 1st place in most creative/original non-commercial division. Hannah made Smoothies for her cooking demonstrations with a few mishaps but all turned out well in the end. She did many of the presentations at the Susan Knapp Center. She helped at the Kids and Bee Expo, the sales booth, restocking products, sold honey lemonade, rolled beeswax candles, gave tattoos, and talked about the observation hives.

I would also like to thank Rachel Stika for her year as our Iowa Honey Princess. She was also very involved at the Iowa State Fair, rolling candles, worked at the sales booth, restocking product, selling honey lemonade, gave tattoos, talked about the observation hives. She also gave a 4H bee presentation that advanced onto State Fair where she received the Seal of Excellence. Other activities that kept her busy were talking and giving demonstrations to 2nd graders and local Girl Scout troops. She attended a beekeeping class in the spring. She judged for the honey cooking at the Mighty Howard County Fair, the Bugs, Blooms and Babes Parade, Old Settler Days- she had a table set up and talked about bees, also was in the Parade, Czech Days Parade, Honey Fest in Cedar Rapids, and Decorah's Farmer's Market. Rachel kept a blog throughout the year where she posted recipes and what she was all up to.

I look forward to another successful year with our new Queen and Princess and getting to know Gabrielle and Jaralyn. I would like for our 102nd year to be just as fun as our 101st.+++ I hope to stay in touch with Hannah and Rachel and encourage them to stay involved with the IHPA. Thanks Again Hannah and Rachel!

Connie Bronnenberg
Honey Queen Chair

2014 Iowa Honey Queen

Hello fellow beekeepers!



My name is Gabrielle Hemesath, and I am proud to be the new Iowa Honey Queen! My experience at the IHPA meeting is not one I will soon forget. I learned about topics I had never thought to question and was extremely impressed

by the speakers. In addition, I had the opportunity to meet an amazing amount of interesting people who I look forward to working with this year.

First off, I want to send out a huge thank you to my sponsors: The Central Iowa Beekeepers' Association and Fassbinder Apiaries. In addition, thank you to all the friendly people who made me feel at home at the annual meeting. Beekeepers are truly people of golden hearts.

For those of you who weren't able to attend the meeting, I will tell you a little about myself. I am 17-years-old and have worked at Fassbinder Apiaries

since the summer of 2008. I have many tasks, which include maintenance of equipment, medicating bees, collecting honey, extracting honey, filling bottles, and everything in-between. Just yesterday, I spent the day wrapping hives up for the winter. It's a bittersweet moment to be settling the girls down; I'm relieved to almost be done with the season, but I'll miss spending time with them. In addition to working at the apiary, this year I acquired two hives of my own! I've always loved all the bees I work with, but having my own hives has introduced me to a newfound adoration. I'm sure all beekeepers know the feeling.

As Iowa Honey Queen, I am most looking forward to attending events, giving presentations, and meeting more beekeepers. If you know of any approaching events you would like me to attend, please contact Connie Bronnenberg. Happy beekeeping!

Gabrielle Hemesath
2014 Iowa Honey Queen

2014 Iowa Honey Princess

Greetings from Cedar Rapids, Iowa. I'm honored to represent the East Central Iowa Honey Producers. It was great to see and visit with everyone at the annual meeting. Ever since my sister Kara was Iowa Honey Queen and American Honey Princess, I have been

a honey promoter. Kara is now a corporate lawyer at the Jones Day Law Firm in New York City and still an avid honey promoter. I'm an honors program senior at the University



of Iowa majoring in marketing, management, and a leadership certificate in the Tippie College of Business and in the College of Liberal Arts majoring in Political Science with a minor in music. Some of my activities are Mortarboard Honor Society President, Dean's List, Tippie Scholar, National Collegiate Honors Council Member, Judicial Board, Student Government, Student Ambassadors, 2013 University of Iowa Homecoming Court member, Omicron Delta Kappa and Beta Gamma Sigma Honor Societies, State of Iowa Juvenile Justice Advisory Council, and Nestle' Very Best in Youth National Advisory Board. I volunteer at the Ronald McDonald House, Veterans' Hospital (1231 hours), History Center, CR Library, church, Habitat for Humanity, and I am a literacy coach for CR area preschool classes. Have a wonderful holiday season.

Iowa Honey Makes Life Sweeter!
Sweet regards,
Jeralyn Westercamp
2014 Iowa Honey Princess

2013 Iowa Honey Princess

I want to thank the Iowa Honey Producers Boards of Directors and the members for allowing me the amazing opportunity to be the 2013 Iowa Honey Princess. I have not known the world of beekeeping nearly as long as some of you; our stories vary in number of years and number of hives, but in the end our passion is the same. I have made so many new friends from my journey and I treasure each and every one of them!

The thing I enjoyed most about being the princess was the opportunity to go to so many places and meet so many new people that share our passion. I have loved every minute of my travels! Especially doing what I love best, teaching others! Having the opportunity to speak and educate others, ranging from young children to elderly adults about the importance of beekeeping and benefits of honey is what I will miss the most. I will treasure questions like one from the little boy who was concerned about the "poor boy bees" after the workers kicked them out of

the hive for the winter. I will also treasure memories like the excitement of a young mother who has started giving her children local honey every day and have seen their allergies improve.

I also want to thank Connie Bronnenberg. Being the Queen Chairperson most definitely has its challenges for you, but your work with the Queen Program has done wonders! Thank you for guiding me this past year, I truly appreciated it. Also, thank you Hannah, the 2013 Iowa Honey Queen; you were a great mentor to me! I had a lot of fun making memories over the year with you!

In case you are wondering, I just want to share where my life is headed. I am currently a senior at Crestwood High School and I will graduate this spring. I will keep on staying active in 4H, Girl Scouts, FFA, Choir, other activities and of course, beekeeping! Next fall, I plan on attending Iowa State University for pre-vet. I plan on double majoring in Animal Science and Ag Business.

I look forward to remaining an active part of the Iowa Honey Producers and the greater good that our organization can do for the people around us. I hope I will see many of you at the IHPA's exciting events throughout the year!
Sincerely,
Rachel Stika



Rachel Stika, 2013 Iowa Honey Princess.

IHPA 2013 Awards



Distinguished Service Award Craig Greene

Where to begin? Craig Greene lives and breathes bees. If it weren't for Craig, Marion and Mahaska Counties wouldn't have near the high number of beekeepers it does. He was awarded the Education Award last year for his years of service teaching classes, but it's his involvement outside the classroom that makes him an excellent candidate for the Distinguished Service Award.

Once the classes are over and your bees have arrived, via truck that Craig has carefully driven from Iowa to California and back, he is often the one you can count on to help you install your first package, or he will help find you a mentor. He's the one you call when you don't know what to do or have a question during your first year, maybe your second year and then his number is on your speed dial. Craig also receives countless calls about swarms and requests to remove bees from trees, buildings and homes.

Craig is blessed with creativity and the ability to work with his hands. He'll tell you he's lazy but there's nothing further from the truth. He makes his own boxes, built his own bee vacuum and other equipment and is willing to share how

you too can make your own.

Generous with his time is an understatement. In addition to teaching two classes per week for five to seven weeks in winter, he is involved with two beekeeping clubs, the Back to Basics Beekeeping Club in Oskaloosa where he serves on the steering and planning committees and often leading the meeting, and the recently formed Red Rock Beekeepers club in Knoxville. For the last two years he brought his 20-frame extractor in a trailer to the Red Rock Beekeepers club location and helped members extract honey well into the night. Craig also serves as the District Director for District #5 where his input and insight have been instrumental in many ways.

Yes, Craig does have a job yet he also found time to volunteer at the Iowa State Fair this year where he also sold product. He has hosted field days at his apiary and takes every opportunity to further his education by attending beekeeping related events and meetings.

You won't find a more dedicated and passionate man about beekeeping than Craig. He has been instrumental in the education, support and leadership of so many in southern Iowa that his name is synonymous with beekeeping.



Distinguished Service Award Eve Vanden Broek

Eve Vanden Broek and her husband have been bee keeping now for five years and have eleven hives at the present. She is very active in the Back To Basics Bee Club, she is our master of ceremonies and keeps the meetings organized and on track. She and her husband have hosted at least two field days at their home and as master gardeners it is a very pretty setting for people as well as bees. She was a reluctant beekeeper to start but once she got started she took off with them and got Theo addicted as well. They have hived swarms and been along on a removal in a building wall.



Education Award Bob Wolfe

I would like to nominate Bob Wolff for the IHPA Education Award. Bob Wolff has been teaching beekeeping classes at the Indian Creek Nature Center for ten years. For our introductory series, every year he works with between fifteen and thirty individual beekeepers over eight class sessions, spaced throughout the year. He begins in January with how to build equipment and order bees. In April, he's in the field with them teaching them how to install packages, in August he's in the Honey House showing them how to decap the frames and extract the honey. In October, it's back in the classroom for overwintering and spring management. He has expanded the Nature Center's core beginner beekeeping classes in different directions. For experienced beekeepers he offers specific classes, including queen rearing and preparing entries for the state fair. For children he offers beekeeping as a theme for summer nature camps. He is the driving force behind Honey Fest, an annual event that brings hundreds of families out to learn from beekeepers and celebrate honey and pollination. Bob works tirelessly to share his passion and enthusiasm for bees and beekeeping. If visitors are wandering the paths near the apiary when he is working the bees, he always stops to show them what



Distinguished Service Award Alex Ebert

Alex Ebert has been the editor of The Buzz newsletter for 10 years. He is responsible for laying out the entire newsletter and rounding up enough articles to keep it informative and interesting. He also developed and maintains the IHPA website.



he is doing. He takes time off from work to promote beekeeping at Future Farmer of America events, county fairs, and the state fair. If a local beekeeper has a question, Bob goes to their apiary or invites them to his. Bob is dedicated to educating others about bees, whether it's working directly with a child who is nervous about being stung or it's with a group of adult students learning how to split a colony. I can't think of anyone more dedicated to bee education.



Education Award Gerald Murphy

Two years ago Gerry walked into the Back to Basics Beekeeping Club and was blown over by the crowd of 90 people. He noted that many in the crowd had attended beekeeping classes in Knoxville and that's when the light bulb turned on ... Knoxville needed their own bee club. In quick order he secured a meeting location, a meeting room in the Knoxville Hospital where he worked; he put the word out to others in the Knoxville area about starting a club – there was definite interest; and he visited with Craig Greene about general club organization and then the Red Rock Beekeepers club was born.

It's a club with loose ties to Robert's Rules but easily draws a group of 15 to 35 people monthly. Meeting topics are usually derived from something Gerry has

read or heard about and he wants to know more. He believes that if he's interested in it, someone else probably is too. He is energized when the topic at hand evolves into an engaging exchange of ideas and everyone walks away having learned something. If he has read about something and can incorporate a piece of handmade equipment, Gerry lets his creativity take over the next meeting becomes part show and tell and part group discussion.

Of late he will tell you he can't stop thinking about bees. It's probably because he's recently retired, but most certainly it's because he has found a new passion and he's excited to share it with others. He's been stung by the bees! Gerry has also invested his own money into a lending library of several bee-related books. In addition, he has a great group of regular attendees who help him in areas where he lacks expertise (computer). Meetings are open to anyone with an interest in bees and even those who are not. Those who are not risk being converted.

Gerry is dedicated to making the Red Rock Beekeepers club a success and so far he is doing an excellent job.

Youth Award Ben Van Wyk



We all know how important it is to educate our youth about our environment, its fragility and how we as humans play a major role in helping preserving nature. When Ben Van Wyk needed to find his passion, it was the honeybee that got his attention, and that of his dad, his sister, and of course mom too. In 2010 Ben applied for and received a youth scholarship. Excitement abound when the package of bees arrived and was installed. Each day was a new learning experience. To further his education and help educate the public, Ben created a trifold brochure entitled Beekeeping 101 which included honeybee facts, featured beekeeping tools and explained how to install a package of bees. He entered the educational piece in both his county fair and the 2010 Iowa State Fair and proudly took home two blue ribbons.

Ben has volunteered the last two years at the Southern Iowa Fair and thoroughly enjoyed discussing bees with youth at the IHPA booth at the Iowa State Fair this past year. These venues provided the perfect opportunity for him to interact with his peers and showcase what he has learned over the last three years, in practical terms, and to share the lighter side of beekeeping, such as the time a worker bee decided to wander up the inside leg of his bee suit and the sensational scene that ensued, one which surely would have won top prize on America's Funniest Videos. And speaking of bee venom, in 2012 Ben put together a short program on the benefits and uses of bee venom and featured a short video on how the venom is extracted with the use of a small electrical current and a pane of glass. This program was shown to a large crowd at the Back to Basics Bee Club and was very well received.

Ben recently join the new FFA group in Pella and has decided his project will focus on honeybees – what else! He regularly attends bee club meetings in Oskaloosa and Knoxville and has attended several field day events over the last couple of years and has also attended the last two annual meetings. This past summer Ben enjoyed talking bees and sharing photos to a smaller crowd at

the Knoxville Farmer's Market and he and his dad have been mentors to two other youth beekeepers.

Three years after he embarked on his honeybee journey, Ben is now a freshman at Pella Community High School. Since he cannot follow in the footsteps of his sister, the 2013 Honey Queen, Hanna Van Wyk, he'll continue his education locally and share his passion with others in a closer knit circle.

Promotions Award

Julie Swett

Julie has served as the promotions chair for three years now and has been instrumental in getting an entry in the Iowa State Fair parade the last 2 years. This year's entry tied for 1st place in the Non-Commercial entries. She also promoted the IHPA in Boone at the Pufferbilly Days Parade. They also took 1st place at this parade.



Sweepstakes Award

Pat and Peggy Ennis

The Sweepstakes Award is given for the most points scored for exhibits judged at the Iowa State Fair. Pat and Peggy Ennis have submitted many exhibits to the fair over the years. The Apiary exhibits are a great opportunity to show the public the wonderful honey and bee products beekeepers proudly produce. Pat and Peggy Ennis have done another great job at the 2013 Iowa State Fair.



Mead Contest

Traditional Meads

1. Wayne Sponhiemer

Molemel (Fruit Meads)

1. Wayne Sponhiemer
2. Dean & Deb Hendrikson

Metheglyn (Spiced Meads)

1. Wayne Sponhiemer
2. Ron Wehr
3. Dean & Deb Hendrikson

Best of Show

1. Wayne Sponhiemer
Spiced Mead Entry

Judge's Comment: Very drinkable.

Photo Contest

Bee on a Flower

1. Donna Brahms (5x7)
2. Donna Brahms (8x10)

General Beekeeping

1. Larry Spina
2. Donna Brahms
3. Carol Stripling

Marketing or Promotion

1. Donna Brahms
2. Randy Elsbernd

Youth

1. JoAnn Brahms
2. Jack Brahms



Cooking Contest

Bars or Cookies

1. Marlene Mogle
Apple Oatmeal Squares
2. Pat & Peggy Ennis
Honey Oatmeal Chews
3. Eve Vanden Broek
Yes, It Bee True – Black Beans!
Black Bean Brownies

Cakes

1. Eve Vanden Broek
This Bee-A-Keeper Recipe
Honey Almond Cake
2. Eve Vanden Broek
An Un-BEE-lievably Good Cake
Honey Carrot Snacking Cake

Breads

1. Ginny Reeves
Potato Bread
2. Carol Wehr
Cinnamon Raisin Bread
3. Eve Vanden Broek
Zucchini Bee Bread
4. Pat & Peggy Ennis
Pumpkin Pecan Muffins

Appetizers or Snacks

1. Pat & Peggy Ennis
Honey BBQ Sauce
2. Ginny Reeves
Honey Apple Butter

Apple Oatmeal Squares

- 2 Eggs
- 1 c. Honey**
- ½ c. Oil
- 1 tsp. Vanilla
- ½ c. Butterscotch chips
- 1 ½ c. All purpose flour
- 1 tsp. Baking soda
- ½ tsp. Salt
- 1 ½ c. Quick oatmeal
- ½ c. Nuts (optional)
- 2 c. Peeled, cored & chopped apples

Combine first 4 ingredients (eggs, honey, oil & vanilla) mix well with whisk. Combine dry ingredients (flour, baking soda, salt); add to first 4 ingredients. Mix well. Add apples, chips and oatmeal. Mix well. Spread into greased 9 x 13 baking pan. Bake at 350° until golden brown. 20-25 minutes or until toothpick comes out clean.

Honey Oatmeal Chews

- ½ c. Butter
- ¾ c. Honey**
- 1 Egg
- 1 t. Vanilla
- 2/3 c. Sifted flour
- ½ t. Baking soda
- ½ t. Baking powder
- ¼ t. Salt
- 1 c. Quick cooking rolled oat
- 1 c. Flaked coconut
- ½ c. Chopped almonds

Cream butter and honey until light and fluffy. Add egg and vanilla; beat well. Sift together flour, soda, baking powder and salt. Add to creamed mixture. Stir in oatmeal, coconut and nuts. Spread in a greased 9 x 13 inch baking pan. Baking at 350 for 20-25 minutes. When cool, cut into bars. Makes about 30 bars (1 ½ x 2 ½).

Yes, It Bee True – Black Beans!

Black Bean Brownies

- 1 can (15oz.) black beans, rinsed and drained.
- 1 ½ c. Semisweet mini chocolate chips
- ¼ c. Unsalted butter
- ½ c. Canola oil
- 1 2/3 c. Honey**
- 1 T. Vanilla extract
- 3 Large eggs
- 1 1/3 c. All purpose flour
- ½ c. + 2 T. unsweetened cocoa powder
- 1 tsp. Baking powder
- ½ tsp. Baking soda
- ¼ tsp. Salt
- ½ c. Semisweet mini chocolate chips

Preheat oven to 325°. Grease a 13 x 9 inch pan with cooking spray and set aside.

In food processor or blender, puree black beans until smooth; scrape sides as needed.

Place a large heat proof bowl over a pan of boiling water. Add pureed black beans; 1 ½ cups semisweet chocolate chips and cubed butter to bowl. Stir with wire whisk until butter and chocolate are melted. Remove from heat. Add canola oil and mix until combined. Stir honey and vanilla into chocolate mixture until smooth. Add eggs one at a time. Mix thoroughly between additions until all three have been added.

In another large bowl, sift flour, cocoa powder, baking powder, baking soda and salt. Mix until well combined. Add the chocolate mixture to the flour mixture and stir until just combined. Pour into prepared baking pan and smooth top of brownies with a spatula. Sprinkle the remaining chocolate chips on top of batter.

Bake brownies for 45-47 minutes. NOTE: Brownies may seem underdone but will continue to bake after removed from oven. Gently jostle pan and if center appears too liquidy, continue to bake and keep an eye on.

This Bee-A-Keeper Recipe

Honey Almond Cake

- 1 ¾ c. Almond meal/flour (Bob's Red Mill)
- 4 Large eggs, @ room temperature, separated
- ½ c. Honey**
- 1 tsp. Vanilla extract
- ½ tsp. Baking soda
- ½ tsp. Salt
- 1/8 tsp. Pure almond extract

Topping

- 2 T. Honey**
- ½ c. Sliced almonds, toasted

Tip: To toast sliced almonds, cook in a small dry skillet over medium low heat, stirring constantly, until fragrant and lightly browned – 2-4 minutes.

Preheat oven to 350°.

Coat a 9 inch spring form pan with cooking spray; line the bottom with parchment paper and spray the paper.

Beat 4 **egg yolks**, ½ c. honey, vanilla, almond extract, baking soda and salt in a large mixing bowl with an electric mixer at medium speed until well combined. Add the almond meal/flour and beat on low until well combined. (Use paddle attachment on a stand mixer.)

Beat the 4 **egg whites** in another large bowl with an electric mixer (use clean beaters on a handheld or whisk attachment on stand mixer) on medium speed until very foamy, white and doubled in volume, but not stiff enough to hold peaks – 1-2 minutes.

Using a rubber spatula, gently fold the egg whites into the flour mixture until combined. Scrape batter into the prepared pan.

Bake until golden brown and toothpick inserted into the center comes out clean – about 28 minutes. Let cool in pan for 10 minutes. Run a knife around the edge of the pan and gently remove the side ring.

Remove the cake from the pan bottom by gently sliding a large, wide spatula between the cake and the parchment paper. Carefully transfer the cake to a wire rack and cool completely. Transfer cake to serving platter and add topping.

Drizzle the top of the cake with honey and sprinkle with sliced almonds.

An Un-BEE-lievable Good Cake

Honey Carrot Snacking Cake

- ½ c. Butter, softened
- 1 c. Honey**
- 2 Eggs
- 2 c. Finely grated carrots
- 1/3 c. Toasted, chopped nuts (walnuts)
- 1/3 c. Orange juice
- 2 tsp. Vanilla
- 1 c. All purpose flour
- 1 c. Whole wheat flour (stone ground)
- 2 tsp. Baking powder

1 ½ T. Ground cinnamon
 1 tsp. Baking soda
 ½ tsp. Salt
 ½ tsp. Ground ginger
 ¼ tsp. Ground nutmeg

Cream butter in a large bowl. Gradually beat in honey until light and fluffy. Add eggs one at a time beating well after each addition. Combine carrots, nuts, orange juice and vanilla in a medium sized bowl. Combine dry ingredients in a separate large bowl. Add dry ingredients to creamed mixture alternating with carrot mixture, beginning and ending with dry ingredients.

Pour batter into greased 13 x 9 inch pan. Bake at 350° for 35-45 minutes or until wooden pick inserted near center comes out clean.

This cake is excellent without an icing but as an option, try the icing below and add a few extra chopped walnuts.

Honey Cream Cheese Icing

2 T. Honey
 8 oz. Softened cream cheese

Beat the honey into the softened cream cheese until smooth and well blended. Spread on a cooled cake. Refrigerate.

Potato Bread

2-3 Medium Potatoes boiled
 (enough to make 1-2 cups of
 mashed potatoes)
 2 Packages Active Dry Yeast
 2 Cups Warm Water
 3 T. Honey
 1 T. Salt
 ½ c. Butter
 7 ½ - 7 ¾ c. Flour

Peel potatoes and boil until tender. Drain. Add ½ c. butter and mash very well.

In a large bowl, sprinkle yeast over warm water. Stir in sugar and salt until all is dissolved.

Add potato mixture and 3 ½ c. of flour. Beat until smooth.

Gradually add 4 cups of flour mixing with hands until smooth and stiff enough to leave bowl. Add remaining ¼ c. if needed.

Knead until smooth and elastic. (About 10 minutes)

Cover and let rise in warm place until about

double. (About 1 hour)

Turn dough out on lightly floured board. Cut in thirds. Form loaves and place in greased 9 x 5 x 3 inch loaf pans.

Cover and let rise in warm place until tops are rounded.

Bake in 400 degree oven for 30 minutes. Turn out onto wire racks. Brush tops with melted butter.

Cinnamon Raisin Bread

1/3 c. Butter
 1 c. Quick cooking oats
 ½ c. Honey
 1 T. Salt
 2 c. Boiling water
 2 Eggs
 2 pkgs. Active dry yeast
 1 ½ t. Ground Cinnamon
 6 to 7 c. Flour
 2 c. Raisins

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In a large bowl mix butter, oats, honey and salt. Add boiling water and mix to melt butter. Cool to lukewarm. Add eggs, yeast, cinnamon and 3 c. flour. Beat until smooth. Pour on floured counter and knead in raisins and enough flour to make soft dough. Please in greased bowl and cover. Let rise until double. Punch down dough. Place in 3 greased loaf pans. Beat 1 egg with 1 T. water and brush over top. Sprinkle quick cooking oats over top of loaf. Let rise 1 hour.

Bake 350° – 25 minutes.

Zucchini Bee Bread

3 Eggs
 1 c. Oil
 1 ½ c. Honey
 1 tsp. Vanilla
 2 c. Peeled & grated raw zucchini
 3 c. Sifted flour

1 tsp. Salt
 3 tsp. Cinnamon
 1 tsp. Baking soda
 ¼ tsp. Baking powder
 ½ c. Toasted, chopped walnuts

Preheat oven to 325°.

Grease two 9 x 5 x 3 inch loaf pans.

Beat eggs until foamy. Beat in oil, honey, vanilla and mix well. Stir in grated zucchini.

In separate bowl, sift flour with salt, cinnamon, baking powder and soda. Beat into first mixture; fold in nuts (if desired).

Turn batter into loaf pans. Bake for 60-75 minutes or until loaves test done.

To toast walnuts, place two handfuls of walnuts on cookie sheet; They should all face up or down. Bake in 325° oven for 5 minutes. Remove from oven and turn walnuts to opposite side and bake for another 4-5 minutes. Remove from oven and let cool before chopping. The flavor is incredible!

Pumpkin Pecan Muffins

1 ¼ c. Rolled oats
 ¾ c. White flour
 ¼ c. Whole wheat flour
 1/3 c. Chopped pecans
 1 tsp. Baking powder
 ½ tsp. Baking soda
 ½ tsp. Salt
 ½ tsp. Nutmeg
 1 tsp. Cinnamon
 1 c. Pumpkin

½ to ¾ c. Local Honey

1/3 c. Corn oil
 ¼ c. Milk
 1 Egg

Topping

¼ c. Oats
 ¼ c. Flour
 3 T. Chopped pecans
 1 tsp. Cinnamon
 ¼ c. Butter

Combine dry ingredients. Add wet ingredients.

Fill 12 well-oiled muffin tins ¾ full. Combine topping ingredients as one would cut in ingredients for a pie crust. Sprinkle topping on each muffin. Bake 12-15 minutes at 375°.



Honey BBQ Sauce

½ c. Chopped onion
¼ tsp. Powdered garlic
1 ½ c. Ketchup
2 T. Vinegar
1 tsp. Prepared mustard
½ tsp. Pepper
1 c. Honey
½ tsp. Salt
Little smokies or your favorite meat

Mix all ingredients and cook over low heat for 5-7 minutes. Add to your favorite meat or process in jar, if desired.

Honey Apple Butter

12 c. Apple pulp (this yields a small roaster)
6 c. Honey
1 T. Ground cloves
1 T. Ground cinnamon
½ tsp. Allspice
¼ c. Apple Cider Vinegar
Few whole cloves and cinnamon sticks

Wash and core apples. DO NOT PEEL.

Cook until Tender. Run through sieve.

To 12 cups apple pulp, add 6 cups honey.

Add spices – 1 T. ground cloves; 1 T. ground cinnamon and ½ tsp. Allspice.

Add ¼ c. apple cider vinegar. (This gives good flavor.)

Add a few whole cloves and cinnamon sticks before baking.

Bake at 300° for 1 – 1 ½ hours until desired thickness.

Put into hot jars and seal.

Yield: About 9 pints.

How to change an ordinance

Peter Jakes

I received a scholarship from the Iowa Honey Producers Association which gave me everything I needed to make, keep, and run a bee hive. One small problem was that I could not legally keep bees in my home town. I decided that with help from my mother I would work on changing the law to make it legal to keep bees in Indianola. The first thing I did was go to the city manager's office to speak with him and get an exact copy of the current law. Then I spoke with the bee



Peter Jakes spoke at the Annual Meeting about his experience getting the Indianola city ordinance changed to allow beekeeping in the city limits.

group I am part of, and they gave us some pointers on what to do and where to go. Then I started typing out a letter to the mayor and city council with some background on who I was and why I was doing this. In that letter I included a rough draft of a new ordinance which I wanted to replace the old one.

After I got all that done, I asked to be put on the agenda for the city council meeting where I brought my proposed ordinance to the council and mayor and explained why it would be a good idea for the city. They continued to work on new drafts of the ordinance using my proposal as a reference. They took my proposal and actually reworked the ordinance that I had written up as an example. After taking my letter and proposal to the mayor at a city council meeting, I then attended a city council meeting where they voted on having a public hearing for the new ordinance. That was the first hearing. The next hearing they moved to vote on it at the next meeting. They passed a very generous ordinance.

The new ordinance stated that beekeeping shall be allowed in the city of Indi-

anola under the following restrictions. Bee keeping is allowed on residential and agricultural zoning classifications with a minimum lot size of .5 acres and a maximum number of 4 hives in residential or 10 hives in the agricultural zoning classifications. Also hives shall be in the rear yard and a minimum of 10 feet from property line, and a flight path barrier consisting of a fence, structure or planting not less than 6 feet in height shall be located in front of the hive.

What gave me the idea that changing the ordinance was partly that I wanted to keep the bees in MY yard and partly the fact that one of my mom's magazines had an article about the nation's best bee ordinance. However, if you are going to try and change an ordinance by yourself, you will want a lot of time – say a few months. We started in January and didn't get the ordinance fully passed until early May.

Members of the Friendly Beekeepers of Iowa (Warren County Club).

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What Kind of Bee?

Posted on February 1, 2012 by Walter T Kelley Co.

By Kim Flottum

If you get one of the beekeeping magazines, and you should get one of the beekeeping magazines, and casually flip through the pages you see all kinds of bees for sale when reading the ads. You'll see Italians, 3-banded Italians, Buckfast, Carniolans, New World Carniolans, Russians, Hygienic, gentle, VSH, All American, Survivors, Cordovans, Russian hybrids...good grief, isn't a honeybee a honeybee? Nope.

Think of them like this. Think of the differences in dogs. There's sporting dogs, hounds, working animals, terriers, toys, non-sporting dogs, and herding dogs. Yes, all dogs. Nope, not at all alike. They have been seriously bred and selected to perform certain tasks efficiently and with ease. You won't see a peke jumping out of a boat to retrieve a downed goose, and you won't see a blood hound sitting at the feet of a king, being waited on hand and foot.

Bees are the same. Last time we explored what kind of beekeeper you were, where you lived and what you wanted from your bees. If you've forgotten then go back and reread it, it's still in your inbox somewhere; search for editor@kelleybees.com, it'll come up. (Or, go to www.kelleybees.com and look at the back issues under the Education tab.)

Let me tell you a bit about some of these bees. There are basically three varieties. Think hounds, working, and herding dogs. These varieties of bees are significantly different from each other. Of course there are sub-categories within each of those that are more alike than different, but they are different. And then there are traits that all have...think short hair.

Let's start with **Italians**. They are the most commonly produced, which is unfortunate, but we are at the mercy of those who produce the bees we can buy. You'll see why in a moment. Italians developed on the southern portion of the Italian peninsula, essentially a subtropical location similar to Georgia, northern Florida. Workers and drones have yellow stripes on their abdomens, and the queen has a long, fat golden abdomen; she's easy to spot. The only other bees that have yellow are Africans. Remember that. Their genetics say no winter, forage all year round, brood production all year round, eat all year round. Good if you live in Georgia or Florida, not so good if you live in, say Ohio. But they are programmed to do one thing; make honey. That, and to make honey they make bees. And it takes food to make bees. If you know that going in you'll be OK, because you'll be feeding a lot but at least they won't starve. But when there's honey to be made get your supers on early, and keep adding them.

They wake up early, early in the spring and begin raising brood. Commercial beekeepers love them for making packages, raising queens and pollination, so, that's

what most everybody gets. They have some other traits you should be aware of. They tend to be short distance foragers, they rob like mad, they focus more on the color of their hives rather than the location so drifting is an issue. If you're not careful, they'll build on the flow with population peaking after it...so they'll eat it all. They make moderate amount of burr comb and collect small amounts of propolis, they have a temper, and unless programmed artificially, they aren't resistant to anything.

Italians, they'll make you honey, but they are pretty high maintenance. Be careful. Next, **Carniolans**. No yellow. Black. Queens are small, black and look somewhat like workers. Drones have large, black abdomens. Workers are gray/black. If there's yellow, that queen mated with an Italian somewhere. You can bet on that.

Carniolans evolved in the Austria, Yugoslavia area, north and east of Italy, so they know winter. Because of that they have to build fast in the spring to take advantage of all of the forage they can. If you're a day late, they've already left; swarm management starts early, fast, and hard. But this fast buildup has a good side because they'll shut down if there's a dearth in the summer. No honey, no brood. And they eat a lot less food. They are the calmest, gentlest bee we have, and tend to drift hardly at all so less robbing. Good bees to have, especially if you are in a populated area, and can get going in the spring.

Russians. NOT TO BE CONFUSED WITH RUSSIAN HYBRIDS. The pure Russians you see advertised in the journals aren't a pure breed; they are a hybrid of several varieties, selected over time in eastern Russian. They have significant resistance to Varroa, mostly because of hygienic behavior but other traits as well. The Russian Hybrids you see advertised in the journals are pure Russians, open mated with local stock. You end up with a mean, non-resistant, unproductive, poor winter-

ing, mad, swarming bee. Don't get them. But pure Russians, that's a different story. But they are mixed colors so you can expect various markings...black, yellow, mixed. They have traits unlike anything you've seen before though.

Pure Russians are incredibly good at wintering, consume very little food, and have slow, slow build-up in the spring. They wait and wait until spring is here and then absolutely explode. You have time to get ready, but you better be ready when they go. Then they need lots of room, more than you'd think. They have no tracheal mites, at all, and if left to themselves, do OK with Varroa. Mixed in an apiary with other varieties they'll have trouble, but not as much as the others. But they produce queen cells. They spend a lot of time on them, and swarming is an issue, but not as much as you've heard. But enough room is an issue. They are gentle, easy on the comb, and productive because they very carefully use their resources; no food, no brood.

If they give us room next month, we'll talk about how these bees deal with Varroa. Actually all of them are getting some of these valuable traits. But for now, what kind of beekeeper are you, where do you live, what do you want from your bees? Know all this; you can get the bee that's best for your operation.



Kim Flottum

Kim is the Editor of Bee Culture magazine and the author of The Backyard Beekeeper, The Honey Handbook, and Better Beekeeping.



Trivia Answer: The Walter T Kelly Company - started as producers of package bees in 1924 under the name "Gulf Coast Apiaries". Soon began making & selling beekeeping equipment and moved in 1934 to Paducah, KY where changed the company name to the Walter T Kelly Company and then later moved to Clarkson, KY. At that time, they were the largest supply catalog in the industry.

Under the bee is: Kelly, the Bee man ...as Mr. Kelly stated of his trademark: it was an eye-catcher that people did not forget. Source: ABC and XYZ of Bee Culture, page 287

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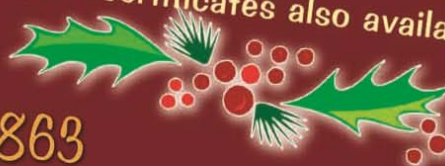
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