



The Buzz

Newsletter of the Iowa Honey
Producers Association

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

November 2022

IHPA Conference & Annual Meeting

Inside the Issue

Remember:

Register for the IHPA
conference by Nov 1 to
receive a \$10 discount!

REGISTER NOW >



November 11-12
Annual Fall Conference



*Renew
Membership
Soon!!!*

Annual dues are \$20 for 2023 if postmarked prior to Dec 1
Dues increase to \$30 on Dec 1, 2022.
\$5 for each additional beekeeper at the same address.

Each membership will include a free MAILED
& emailed copy of The Buzz.

Please visit <https://www.iowahoneyproducers.org/> for
membership and conference registration forms

Please send dues and your first and last name, street address, city, state and
zip code, phone number (including area code), and email address to:

IHPA Treasurer, Lisa Montgomery
2543 170th St. Livernore, IA 50558



T-Shirt Design Contest

Come up with the next Iowa Honey Producers
Association t-shirt design!

AND

Be a WINNER!!

Submit t-shirt designs by email or mail to:

Lisa Montgomery
2543 170th St.
Livermore, IA 50558

ihpatreasurer@gmail.com

or turn them in at registration on Friday, November 11
during the Annual Meeting

Just label design with your first and last name and
phone number

Prize details to come!

Voting will occur at the Annual Meeting!!

IHPA OFFICER & DIRECTOR NEWS

Ramblings from the Russian Bee Guy

President, Jason Foley

Hello and welcome to another addition of my ramblings! Today is October 9th and we have been out since extraction making the rounds with all the tricks a commercial beekeeper does to make their hives nice and healthy for the November shipping. Right around conference time the trucks will be getting loaded up for weeks on end and the ladies will be headed to sunny California for the winter. Kinda jealous of them when I think about it. For the most part as I'm going around this year I have been really pleased with how they are looking. Might end up being one of the best years for not having to spend a ton to make em pretty for the trip.

While the bees are cooperating, a valuable piece of my machinery has decided to be the exact opposite. The other day Andy Joseph and I had teamed up to tend some of our yards together. We pulled into this one yard of mine and started popping hives open, putting on patties and such, when I finished up my task and decided I would go back to the truck and fire up the corn syrup feed system. I paused for a moment and was like, "did one of us leave a smoker on the hood of my truck?" That's when I saw the flames! Oh no, there wasn't a smoker on my truck hood, the truck was actually on fire! A million things started going through my head as I ran over and got the hood popped up. I had shouted something to Andy at the time and he came over quickly as well. Later he admits he thought I'd messed up with a hive and had a bunch of angry bees chasing me or in my jacket. While I got the hood open he had grabbed his bottle of water out of the truck and threw it on blaze. It quieted down the fire but it was far from being out. I ran to the back of the truck and yanked out like 15ft of hose and fired up the corn syrup. Yup, I put the rest of the fire out using corn syrup lol. It smelled like when I was a kid and my mother would be making some holiday candy and had it boil over on the burner. After some careful inspection it turned

out that the auxiliary power control center had somehow shorted out and all the damages were contained to that system and the surrounding items. To our amazement one could still turn the truck on and not even 1 warning light popped up. The reservoir for the brake fluid kinda looks like a Halloween demon, but held together. There's a scary mass of ground wires that have all the outer plastic melted off them, but at least they are all ground wires that are touching. The protective fabric case around the battery burned off the outer layer but was fine otherwise. My hood and decals are toast with the paint being black and chipping off as well as the bubbled up graphics (given the truck is white it kinda reminds you of a burnt marshmallow from a camp fire. The windshield cracked all over the place and the wiper on that area is destroyed. Well, long story short, I'm glad I have the expensive insurance and they are replacing all the damages for a small deductible. I even get a free rental truck here so I can keep hauling around my feed system. So if you see me at conference with some other flatbed truck than my iconic white with sunflower hood wrap, you'll know why.

Some people don't like to share their misfortune or mistakes, but over the years of me writing the occasional article for the buzz, it seems that the bad things that happen to me are the stories people like the best. Those are the stories that people will walk up to me and start conversations over. Plus, people get tired of the same old stories of "hey, it's fall time and my bees are doing fall time stuff". So more than likely this has put a smile on a few of your faces.



IHPA OFFICER & DIRECTOR NEWS

Event Coordinator, Cheri VanSickle

As an Event Coordinator, one of my responsibilities is to talk to different members about participating in our events. During many of these conversations' members have voiced their thoughts and feelings about the IHPA. Some of these deal with the operations of the association and some deal with "Why do they do the things they do?" I started to think about their statements and how important our members questions are to the IHPA. Is the IHPA missing some very important feedback from our members?

When I encouraged them to attend a board meeting and let their questions and thoughts be known, their first remark is, "No, I can't get up in front of all those people and talk".

At the Fall Annual Conference, the members will have an opportunity to make their thoughts, concerns, or questions known to the Board and Directors. This process will be completed by placing index cards and pencils on all the classroom tables on Friday. After the questions have been written; they will be placed in a sealed box. Jason will read these questions at the annual meeting (under new business). The purpose of this process is to give the members anonymity for their questions, to educate the members on the operations of the association, and have the association more transparent.

Our IHPA members are very important to our association. By giving our members an opportunity to be heard, and having their questions answered, and the Board and Directors hearing "the heartbeat" of our association, this will be...."a win - win situation".

If you have any questions, please feel free to contact me.

See you November 11th in Ames!

Cheri



Meet and Paint Breakout Session

Tentatively Friday after the board meeting

18" door hanger for \$45 each

Includes everything you need for a finished door sign!

You can paint it however you would like, get to know other beekeepers, and let your creative juices flow!

Sign up early to be included!

To register please fill out this form:

- or -

contact Krystal Weber
mulberrypatchcustom@gmail.com

<https://tinyurl.com/ihpameetandpaint>

Royal Proclamation

Allison Hager- 2022 Iowa Honey Queen



Hi everyone,

This past month I was not quite as busy with events, which gave me some time to recover from the Iowa State Fair and starting up fall classes at college. However, I still had a fun event in Pella in the middle of September. I was able to work with the Pella Public Library to educate families on honey bees and watch both the children and adults do fun crafts and activities to further learn what I presented on. While it was very rainy that day, it was still fun!

I have a few events lined up for this next month which I am really excited about, but please reach out to me soon if there are any events you would like me to help with! My reign as the Iowa Honey Queen is just about over, but I would love to fit in a couple more events! 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 for any events or presentations you would like me to do.

Thank you,
Allison Hager
2022 Iowa Honey Queen



Talking with a family about basic honey bee facts, with the help of a local beekeeper in Pella.



This quilt will be auctioned off LIVE during the Friday evening banquet!!!

Jodi Kraft has been making quilts to benefit the IHPA for YEARS!
See this years' handiwork!
All proceeds from the quilts go towards the IHPA Queen Program!



This quilt will be available for raffle during the conference!



Happy November! It always amazes me how quickly October flies by and November is upon us. I know many of us are looking forward to the annual meeting, Thanksgiving, and the cooler weather. This fall has not disappointed with all the colors! I know it is almost time to start cooking for the holidays and considering those fancy after Thanksgiving diets, but until then, why not enjoy a nice chocolate cake and some delicious honey snacks! (In light of the annual meeting and cooking competition, I highly recommend trying out some NEW honey recipes and sharing them with me!)

Easiest Ever Honey Chocolate Cake (pg 100):

1/2 cup chocolate chips	1/2 cup butter & 1 TBSP butter	1/2 cup cocoa powder
4 eggs	1/3 cup honey	1 1/2 cup flour
3/4 cup milk	1 cup sugar	1 tablespoon baking powder
		1/2 teaspoon baking soda

Preheat oven to 350 degrees. Grease a 9-inch spring form pan and line the bottom with parchment paper. In a larger microwave safe bowl combine the chocolate and butter and microwave in 30 second bursts (stirring in between) until melted. This should take 90-120 seconds. Whisk in the eggs, one at a time, until fully combined. Add the honey, milk, and sugar and whisk well. Sift in the cocoa powder, flour, baking power, and baking soda and stir until just combined. Pour into the prepared baking pan and bake for 45-50 minutes. Let it cool in the pan for 15 minutes before removing the sides and allowing the cake to cool completely on wire rack.

Emma's Notes: Although the flavor was lovely, I have one major draw back to note for this recipe, the primary sweetener was NOT honey! I really enjoyed getting to use the spring form pan as it made it easy serve and gave the cake a nice presentation. The cake took longer to bake than expected and I had a hard time getting the center done without over baking the edges. Part of the cake ended up being very dry while other parts were still a little under baked. If I make it again, I will probably reduce the oven temperature to 325 and increase the baking time to one hour - hopefully that will encourage the cake to dry out less and the center to get done.

Honey Glazed Snacks (pg. 151):

7 cups Crispic Cereal	3 cups mini pretzels	2/3 cup honey
1 cup pecan halves	2 cups Cheerios	1/2 cup honey

Mix cereal and pretzels, set aside. Melt butter, add honey. Gently stir until blended. Add pecan halves and let soak for a few minutes. Pour mixture over cereal / pretzel mixture. Spread on 2 jelly roll pans which you have lined with parchment paper. Bake in 350 degree oven for 12 minutes. Do not over bake. Remove from oven. Cool about 3 minutes, and then pour onto waxed paper or in a big container to cool. Do not allow to cool completely on the pan as the mixture will stick. Store in an airtight container. Absolutely delicious!! Enjoy!!

Emma's Notes: Wow - This recipe was super fast to make and would be a complete hit at a Thanksgiving celebration, as an after school snack, or even a sweet treat for yourself! It only took 20 minutes from start to finish and I mixed the cereal and pretzels while the butter was melting. When I made it, I heated the butter on the stove top until it was totally melted and then added the honey. I did not turn off the heat until the butter and honey were totally combined which made the mixture just a little more caramelly (In total the mixture was heated for about 3 minutes). The butter could also be heated in the microwave if you want; however, I prefer the results of heating it on the stove top. If you bake both pans at the same time, you will want to switch the top and bottom pan after six minutes or they will not be cooked evenly. This recipe is also good if you decide to omit the pecans, but the pecans add a really nice layer of flavor after they have soaked in the honey for 2 or 3 minutes. Although I love pecans, my family does not, so I will probably continue to omit those in the future. Overall, we loved the crispy texture, simple flavors, and speed of this recipe. This recipe will definitely become a staple in my kitchen! As a side note, it is also very important that the storage container be air tight!! As we all know, honey absorbs moisture so quickly and this recipe is NO exception (yucky!!).

IHPA

Conference & Annual Meeting

Keynote Speakers:

Michael Palmer*

Randy Oliver*

Juliana Rangel Posada

Eugene Makovec

Jerry Hayes

Barbara Bloetscher

**Joining us via remote access*

Join us on Friday and Saturday,

November 11 & 12

at the

Gateway Hotel and Conference Center

2100 Green Hills Dr, Ames, IA 50014

for the 110th Birthday of the IHPA!

"Still Going Strong!"

This two day conference will offer over 16 speakers on a variety of interesting topics!

Plan to attend the banquet on Friday night with Dr. Juliana Rangel Posada speaking!

For hotel information please contact the Gateway Hotel at (515) 292-8600

Mention that you are an IHPA Member!!



**Keep reading for
MORE details!**

Meet your Speakers for the 2022 Annual Meeting

Phil Ebert



Learn the tricks and techniques for making cut comb from Phil

Phil Ebert began Ebert Honey in 1980 with less than ten colonies in the backyard of his home near Fairfield, Iowa. At the time, one five-gallon bucket of honey seemed like a large amount. Once the honey was bottled, it was mainly sold from the house. What started out as a hobby later grew into a family business. Over the years, all four of Phil's sons worked in the honey business as they grew up. Currently Phil and two sons, Adam and Alex, continue to build the business.

Today, Ebert Honey is centered around locations in Lynnville and Mount Vernon, Iowa. We produce around 100,000 pounds of honey per year, and the beehives no longer fit in the backyard. Our original steel building went up in 1996 to allow us to process, bottle, and store the honey. We gradually increased the number of hives as we increased honey production and sales. The five-gallon bucket increased to tens of thousands of pounds of honey sold annually. Most of the honey is sold directly to grocery stores, bakeries, breweries, and restaurants throughout central and eastern Iowa. Online and phone orders, including bucket and barrel quantities, can be shipped nationally.

Michael Palmer

Michael Palmer's beekeeping career started in 1974 when he took a beekeeping course and started off with just a couple hives from Bedford, Quebec, Canada. In 1979/1980, he bought a hundred hives from Better Bee and bought nucleus colonies (nucs) from a friend because back then, prices were pretty low. By 1982, he bought another hundred hives and was up to 200. During this period, he was working the fall, winter, and spring in the sugar woods and when he was done with that, he went to work in an orchard in New York state where they had 500 hives, which then put him at over 700 hives. Michael worked for them for four years and then bought their bees.

By 1992/1993 a few years after tracheal and Varroa mites became a huge problem, Michael lost a lot of his bees. In 1998, he went to visit Kirk Webster in Vermont and "that's where the real change [was] for me," says Michael, "to be able to raise my own [queens]." Michael says when you're trying to run a commercial operation, you can't spend all your money on something you can make, so his visit to Kirk Webster's operation got him started on raising his own queens. From then on, he saw the quality increase. Michael's current setup includes a mating yard in the middle of about five to six of his apiaries where he gets his drones and where he tries to put good stock. Michael does not buy queens. "If I buy a queen or trade with someone, it's for breeding purposes, not for production queens," says Michael.

Since becoming a beekeeper, Michael has shared his nuc and queen rearing project information with everyone, largely through YouTube videos. He's really pleased at how many people are now wintering nucleus colonies. He also feels fortunate in how much he gets to travel. "We go all over the world doing talks on bees and wintering nucs and raising queens," says Michael. "Two weeks in New Zealand, three weeks in England...it's pretty amazing [to] meet all the beekeepers and see what they do and their differences."

Meet your Speakers for the 2022 Annual Meeting



Barbara will be giving a comprehensive talk concerning hive beetles and other problem pests like wax moths, etc.

Barbara Bloetscher

Bloetscher oversees the Apiary Program, which includes monitoring the County Inspectors, queen inspection program and registration of apiaries. She inspects colonies as needed in counties with no inspector and also trains and assists County Inspectors. She also addresses problems such as pests and diseases of bees, aggressive colonies, and neighbor squabbles; and answers a myriad of phone and email questions. Bloetscher works with the media to relay information about honey bees and also identifies insects and other arthropods on plants and objects that are submitted by the Plant Health Inspectors and the public.

Randy Oliver

Randy Oliver is the owner of Golden West Bees in northern California – about 1,000 colonies providing migratory pollination services for almonds and producing nucs and honey for sale. But he is much more widely known as the voice of ScientificBeekeeping.com website, which he started as a place where he could give beekeepers an objective, understandable look at new research coming out in the scientific journals.

Randy grew up in a home that “abutted the rich wildlands surrounding the Upper Newport Bay in Southern California – an ideal place for a budding biologist.” By the time he was in high school, Randy was also apprenticing after school to a sideline beekeeper who ran several hundred hives. He went on to college at the University of California Irvine, at first in marine biology, but then shifting to entomology. At that time, he was keeping a few hives as a hobby, but Randy was not yet seriously into bees. Instead, he was working nights, weekends, and during the Summer at restaurants and construction to pay his way through college.



Randy will be speaking about Bee biology over the course of a season in his session, "Reading the Comb"

Juliana Rangel Posada

Juliana Rangel Posada is an associate professor of apiculture in the Department of Entomology and leads the Texas A&M University Honey Bee Research Program. She studies biotic and abiotic factors affecting bee health. Come hear her talk about factors that affect the reproduction quality of queens and drones and the biology of mating.



Eugene Makovec

Eugene Makovec, Editor of American Bee Journal, is a 25-year, third-generation hobbyist beekeeper with about a dozen colonies. He is currently President of Three Rivers Beekeepers in St. Charles County, Missouri, has been active in several other local clubs and the Missouri State Beekeepers Association, and is the only two-time Missouri Beekeeper of the Year (2006 and 2015). He made a brief foray into politics in 2015, when he spearheaded a successful effort to deregulate the sale of honey in Missouri, removing honey from the “jams and jellies” law (and beekeepers from their “food processor” status) and thus allowing thousands of the state’s beekeepers to sell their product through retail outlets without benefit of a commercial kitchen.



Eugene will lead a talk about the American Bee Journal and the Golden Age of Beekeeping and the State of Beekeeping in the US

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for making cut comb from Phil

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Memory Table

Please send a picture and bio to Cheri VanSickle (vansicklemm@hotmail.com) of any IHPA members that have passed away that you would like to pay tribute to. We want to create a space to remember those around us that would be at the IHPA Conference, if heaven weren't so far away.



Tentative Topics for 2022 Annual Conference & Meeting

Friday Topics

- Concepts in Varroa Management
- Mead Making
- Managing Colonies for Spring Buildup & Swarm Prevention
- Annual Iowa Report
- Iowa Health Inspector-New Iowa Rules
- How to Produce Comb Honey
- More topics coming!!!

Saturday Topics

- Reading the Comb
- Brood Factories
- Farmers' Market Start Up
- Iowa Health Inspector-Certified Kitchens
- The Effectiveness of a Monthly Phenology Planner
- ABC's of Beekeeping: The In's and Outs of Beekeeping

**Subject to change*



2022 CONFERENCE & ANNUAL MEETING

Contests will be Friday, November 11th, 2022.
Entries need to be in place by 10:00 am.

Cooking Contest

Youth: 15 years and under Adult: 16 years and older

- Honey must be one of the sweeteners used
- Can only enter ONE item in each category
- You must supply the recipe (with your name on the back) with your entry
- Contest coordinator will keep the recipes to be included in the "Buzz" newsletter
- Bring enough samples for judging as well as tasting during the Friday Evening Social Sampling before the banquet
- The categories to enter will be:
 - Breads
 - Cookies and Bars
 - Muffins, Cupcakes and Brownies
 - Snacks and Appetizers
 - Sauces, Jams, Jellies and Butters (Items entered in this category must be accompanied by a bite size food item to sample with)
- The Gateway has been gracious enough to allow us to have our cooking contest and bring outside food into the venue. We must follow some simple rules for our social sampling time:
 - a. Food must be broken down into bite size pieces. (After the judging!)
 - b. Drink samples must be in extra small cups. This would be why the above categories were selected.
- Entries will be judged on:
 - 1) Presentation and overall appearance of entry;
 - 2) Best use of honey; and
 - 3) Flavor and texture of entry

Judges reserve the right to determine how to best judge the entries.

There will be First, Second and Third place ribbons given

Mead Making Contest

- Supply ONE bottle of mead per category entering, may bring extra bottles for social hour
- Bottles must be 12 oz. or larger with all labels removed
- Your name and category entering must be written on a 3x5 notecard
- Judges reserve the right to combine categories when the number of entries is insufficient & Judges' decisions are final

Categories to be submitted will include:

- Traditional Meads
- Molemél (Fruit Meads)
- Metheglyn (Spiced Meads)

There will be First, Second and Third place ribbons in each category

Entries will be judged on:

1. Alcohol Strength;
2. Sweetness;
3. Carbonation;
4. Temperature;
5. Taste
6. Presentation (how it's displayed)



"People's Choice" Photo Contest

Youth: 15 years and younger Adult: 16 years+

- Any size photo will be accepted
- Photo must be matted, but not framed
- Your name must be on the backside of photo
- Photo MUST be of a Honey Bee!
- Photo can not have identifiable persons, animals or labels
- The categories to enter will be:
 - a. Bee on flower
 - b. General Beekeeping
 - c. Extracting Honey
 - d. Specific photos pertaining to honey

ONE entry per category

Photos will be judged by the Annual Conference attendees.

There will be First, Second and Third place ribbons for the top three in each category of each division

"People's Choice" Painted Hive Body

Youth: 11 years and younger

Youth: 12 years to 16 years Adult: 17 years+

- Hand painted design to cover a minimum of one side of the hive body
- Theme of your choice
- Name and category entered must be written on a 3x5 notecard
- The use of Stenciling is not allowed

Entries will be judged by Annual Conference attendees

There will be First, Second and Third place ribbons in each division

Bring extra bottles of Mead to share at Social Time Sampling (Friday Evening before the banquet)

2022 CONFERENCE & ANNUAL MEETING

Contests will be Friday, November 11th, 2022.
Entries need to be in place by 10:00 am.

Contests
Continued

Black Label Honey Contest

- 1 pound plastic bottle with a flip top lid of this year's (2022) honey
- Jars and bottles without a flip top lid will not be accepted for entry
- Bottle must be completely covered with aluminum foil so that you can not see the honey but lid is still accessible
- Due to the space available in the contest room, this contest will be limited to the first 25 entries
- When entered, your bottle will be assigned a number for identification purposes
- Honey will be judged on taste alone by Annual Conference attendees

There will be First, Second and Third place ribbons for the top three honeys



- Bottle(s) need to be 12oz. or 1 pound size filled with this year's honey
- Bottle(s) can be unlabeled or you may have your personal label on them
- You can bring more than one bottle
- You will be given one ticket for each bottle you bring to the swap (limit of 5)
- At anytime, you then can exchange your tickets for another participant's honey

IHPA Awards

Do you know someone the IHPA should recognize for an award during the Conference and Annual Meeting in November?
If so, please contact **Curt Bronnenberg at (515) 480-6075**. Send nominations to **cbronny823@aol.com** or **Curt Bronnenberg, 14405 Hull Avenue, Perry, IA 50220**. Please send a brief written description of the nominee's involvement in beekeeping/IHPA.

Categories for awards:

Lifetime Membership Award

Pioneer Award

for having been involved in beekeeping for 50+ years and still active in beekeeping

Distinguished Service Award

for assisting other beekeepers, being will to share information and/or serving the state association

Education Award

for teaching beekeeping classes, speaking at service clubs, giving presentations to school children or speaking about beekeeping on radio or TV

Promotion Award

for promoting honey and keeping, promotions for state association or promoting their own product

Friendship Award

for being a friend of the association. This could be someone who has presented at the annual IHPA trade show, or a state official who has assisted or encouraged beekeeping. They do not need to be a member of our beekeeping community

Youth Award

for a young person who has show commendable involvement in such things as helping at the state or county fair, successfully keeping bees for at least one season, including wintering, writing, or making a float for a parade, public speak, etc.





Vendor and Sponsorship Registration Form

for the Annual Meeting and Conference November 11-12, 2022

NEW! Any IHPA member can be a vendor for \$50 per space, if they have never been a vendor at a previous IHPA conference

First and Last Name: _____ Phone Number: _____

Company/Business Name: _____ Website/Description of items: _____

Mailing Address: _____ City: _____ State: _____ Zip: _____

Email Address: _____ Signature: _____

Are you interested in donating 1-2+ items to be given out as door prizes? Y / N [] # Tables [] # Chairs

If yes, what item(s) will you be donating: _____ Electricity Y / N (must bring own cords)

Are you interested in donating 1-2+ items to be used in our Silent Auction for our Honey Queen Program? Y / N

If yes, what item(s) will you be donating: _____

☐ **Queen's Lunch Sponsor** **\$1,000**

☐ **Youth Scholarship Sponsor** **\$1,000**

- Company's name and logo displayed on table stating Queen Lunch Sponsor/Youth Scholarship Sponsor
- Recognition on website (with link) and in event program
- Two complimentary Conference registrations
- Two complimentary Queen's Lunch tickets and VIP eating at the Queen's Table
- One Full Page Company ad in the event program

☐ **Annual Conference Sponsor** **\$4,000**

- Company's name and logo displayed on registration table and throughout the venue
- Recognition on website (with link) and in event program
- Four complimentary Conference registrations
- Four complimentary Banquet tickets and VIP seating at the IHPA President's Table
- One Full Page Company ad in the event program
- 15 minute speaking slot during conference opening and at the banquet

SOLD ☐ **Conference Bag Sponsor w/logo** **\$500**

☐ **Lanyard Sponsor w/ logo** **\$500**

- Company logo printed on conference bag/badge lanyard and distributed to all attendees
- Recognition as an event sponsor and listed as sponsor on website (with link) and in event program
- Two complimentary Conference registrations
- 1/2 Page company ad in the event program

Return this completed form along with payment to:

Lisa Montgomery

2543 170th St

Livermore, IA 50558

***Send proof and/or

logo as jpg to

ihpaeditor@gmail.com***

For Questions please contact: Cheri VanSickle

Ph: (712) 242-7807. Email: vansicklelemm@hotmail.com

☐ **NEW Vendor Booth** **\$50**

☐ **Standard Exhibit Booth** **\$65**

- One 8ft table
- Two chairs
- One complimentary Conference registration
- Company name listed on website and in the event program
- Electricity upon request

☐ **Gold Exhibit Booth** **\$80**

- Two 8ft tables
- Two chairs
- One complimentary Conference registration
- Company name and logo listed on website and in the event program
- 10% off all meals that you purchase (in advance) from the meals served by IHPA: Queen Scholarship and/or Banquet meal (limit one person)
- Electricity upon request

☐ **Premium Exhibit Booth** **\$100**

- Three 8ft tables
- Two chairs
- One complimentary Conference registration
- Company name and logo listed on website (with links) and in the event program
- 20% off all meals that you purchase (in advance) from the meals served by IHPA: Queen, Scholarship and/or Banquet meal (limit two people)
- Electricity upon request

Ads in the Conference Program Guide

☐ **Full page ad** **\$150**

☐ **1/2 page ad** **\$100**

☐ **1/4 page ad** **\$60**

☐ **1/8 page ad** **\$40**



2022 Iowa Honey Producers Association Conference & Annual Meeting November 11th & 12th, 2022



Friday and Saturday ~ Registration: 8:00 AM ~ Conference/Annual Meeting: 8:30 AM
Gateway Hotel and Conference Center 2100 Green Hills Drive Ames, IA 50014
"Happy 110th Birthday IHPA - Still Going Strong"

Please print legibly!

Additional Attendees: (please include age of children)

Name: _____

Address: _____

City / State / Zip _____

Phone: _____

E-Mail Address: _____

Name: _____ Age: _____

Name: _____ Age: _____

Name: _____ Age: _____

Name: _____ Age: _____

DEADLINE FOR PRE-REGISTRATION IS November 1st ** NO EXCEPTIONS **

If you can only attend one day, no discounts are offered. No refunds given after November 1st.

Members Registration BEFORE November 1st

* AFTER November 1st

Non-Members Registration BEFORE November 1st

* AFTER November 1st

YOUTH 17 and younger FREE with IHPA Member

18-24 year olds - please fill in age

Registration fee

\$80.00 ea x _____ =

includes:

\$90.00 ea x _____ =

Annual Meeting

\$100.00 ea x _____ =

& Friday Night

\$110.00 ea x _____ =

Events

FREE x _____ =

No meals are included

\$10.00 ea x _____ =

FREE

QUEEN LUNCHEON - Friday: (pre-registration required)

*BBQ Pulled Pork-topped w/ coleslaw and BBQ sauce on Kaiser bun

\$24.00 x _____ =

*Grilled Chicken Caesar Salad-sliced, grilled and marinated chicken

\$24.00 x _____ =

breast, romaine hearts, house made croutons, shedded parmesan cheese and Caesar dressing

BANQUET - Friday Award Banquet (pre-registration required)

* Broiled Cod-w/herbed butter heirloom wild rice & seasonal vegetable

\$42.00 x _____ =

* Chardonnay Chicken-Grilled chicken breast with chardonnay cream

\$43.00 x _____ =

sauce, red onion confit, roasted red potatoes and vegetable medley

\$43.00 x _____ =

* Oven Roasted Pork Loin-Dutch mustard demi-glaze, dauphenoise

\$45.00 x _____ =

potatoes and vegetable medley

****All dinners are served with a garden salad, housemade bread and

butter, water, iced tea and coffee****

Please state if you need gluten free options

YOUTH SCHOLARSHIP LUNCHEON - Saturday: (pre-registration required)

* Santa Fe Chicken-marinated grilled chicken breast with sauteed peppers and onions,

\$24.00 x _____ =

topped with pepperjack cheese and chipotle may on a Kaiser bun

* Shaved Roast Beef-Roasted beef w/horseradish, blue cheese spread and swiss on crusty roll

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www.iowahoneyproducers.org to register AND pay online!

Event questions can be directed to: Cheri Van Sickle, Event Coordinator, 712-242-7807 or vansicklemm@hotmail.com

From the Beeyard

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

Written by Phil Ebert

“It’s October. We are still extracting. Last year, we were finished before Labor Day. We took a hiatus from pulling honey to get in a round of mite treatments. We used a Formic Pro pad plus an extended release oxalic pad. The Formic Pro, hopefully, gave a quick knockdown to whatever mites have built up. The extended release pad will control future emergence. Brood rearing is slowing down. There will be fewer mites emerging from here on out. Mite counts have been low. Mostly, five or less. The bees that I have seen look really good. I like Formic Pro better than Miteaway II. The foil packs are a lot easier to cut off. The big problem with Miteaway was the time it took to get the pads unpacked. Last month I mentioned that we had some queen trouble. While this has been an ongoing issue for years, some of the problem may be self-inflicted. The bees are turning over but the queens are in there for all the mite treatments. It is stressful for them.

Our honey crop is not great but compared to the disaster of last year, it is really good. We will have around 100 barrels plus the comb honey. That doesn’t figure to be a very high per colony average but I’ll take it. We really didn’t have any kind of flow until the middle of July. Once it started, it lasted thru August. I attribute this to late planted beans. There was some goldenrod honey that came in September. Asters are blooming now. I see some nectar in the hives from that. Aster honey is not real good to winter on. It has a lot of indigestibles in it. That’s a problem in the winter if the bees can’t get out to purge their waste. If they do get out and there is snow on the ground, visible spotting is much higher than normal.

We ran a lot of single story colonies this year. We pulled those colonies first and gave them a second box. That box goes underneath. Putting it on top

never worked unless it was done in August. They had been in the single all summer. They didn’t like to fill the upper box. Now, we put the second box underneath and feed to force them down. They had to be fed right away. They will get four gallons for sure and more later if they need it.

If you have your mites under control, it is time to be thinking about getting the rest of your winter prep done. Feeding should be mostly done by the time you read this. It takes about 60# of feed to get a colony thru the winter in Iowa. That means that your top box should be about 2/3 full of feed. There have been occasions when we have fed into December but the bees take it better when it is still on the warm side. Don’t be trying to get feed to them in the middle of winter. There are ways to do that but it is a lot of extra work. If brood rearing runs late into the year, extra feed will be required. I have been fooled more than once.

Get your mouse guards in. We still use those even though we go to California. Most of ours are the “L” shaped wooden blocks like Stanleys used to use. The downside of those is that they don’t allow for enough air flow in the hive. Sometimes, the outside frames in the lower box get a little moldy. A piece of folded hardware cloth stuck in the entrance works better to my mind. We still use the blocks because we can throw them in a barrel and they are easy to get out. Pieces of hardware cloth become a tangled up mess if you have a lot of them. Have an upper entrance and a piece of insulation under the lid. We used R-Board for that. You can wrap or not. Wrapping is not essential unless you have a lot of holes in your boxes. The value of wrapping is that the bees eat less. It also enables them to spread out quicker in the spring. The black wrap helps the colony absorb heat when the sun is out.

For us, the bee roundup starts in mid-October. We have to get all the bees into the holding yards and go thru them. They will be graded and given a final shot of feed before getting loaded on trucks and sent to California. This job is generally completed sometime in December. Christmas will be here before we know it. The boys will be off to California in January. There is no end to it.

Happy Thanksgiving to all!!



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<https://www.iowahoneyproducers.org/>
for up-to-date information about leaders, Annual
Meeting and more!



***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.***



From the Editor

Hello fellow beekeepers,

We have finished our honey extraction for the year! Not as much as we would have like to gather, but it was alright considering the year. We're going to chalk it up to the fact we're in a drought, and that we did some funky things in order to graft queens. Next year, barring the winter, will be better! Anyway, all of our students Kindergarten through sixth grade were able to help with the process, from using an uncapping knife, to filling bottles, to taste testing. They did it all!! It's so cool to see the students take part in this process.

Mite counts were low in our hives, so hoping they stay that way!

ALSO if you would be interested in helping organize advertising, collecting stories, working on graphics, making mailing lists of members and MORE for The Buzz, I am looking for volunteers!!!

Counting down the last few days until the Annual Meeting and Conference where I'll be bringing three students with me to present! Hope to see you all there!

-Kelsey Wigans
ihpaeditor@gmail.com



Letters to the Editor Section

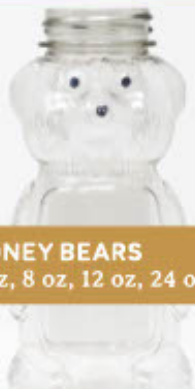
Please send all entries to the editor at
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Limit of 800 words per entry. Entries must be typed.



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The Buzz Newsletter

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



*The Buzz is a monthly newsletter published by
the Iowa Honey Producers Association
which is an affiliate of the Iowa State
Horticultural Society*



Deadline for submissions to The Buzz is always the 10th of the month at 11:59 p.m. the month prior to when you would like to see information published.

If writing an article for The Buzz, submissions must be 800 words or less. Pictures are encouraged!

December Buzz topics of interest:

- Membership-RENEW your membership by December 1 to stay a member of the IHPA, and save \$\$
- Can I send my bees to California? What are the juicy details?
- What is robbing, and what to do about it?
- I'm a second year beekeeper, and I'm ready to take the next step in beekeeping. What should I try next?
- How to take high caliber photos of bees/beekeeping. What tips do you have?

Deadline to submit information for the November Edition of The Buzz

Thursday, November 10th at 11:59 p.m.

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

