



# The Buzz

Newsletter of the Iowa Honey Producers Association

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

August 2022

## Inside the Issue



### Beekeepers of the Month

A special family is recognized for their efforts, see Pages 3-4



### Iowa Honey Queen

IHPA Honey Queen, Allison Hager, has been busy! See what she has been up to on Pages 5-6



### IHPA Annual Conference

See details about the 2022 Annual Conference on Pages 6, 11 & 12

**SAVE  
THE  
DATE**

**November 11-12**  
**Annual Fall Conference**

**IowaStateFair**

The Iowa State Fair is right around the corner!  
Find out details about volunteering at the IHPA Booth on Page 13



# IHPA OFFICER & DIRECTOR NEWS

## Ramblings from the Russian Bee Guy

*President, Jason Foley*

Ramblings from the Russian Bee Guy

Hello and welcome to another addition of my ramblings! Today is July 11th and I am sick and tired of all the darn rain mixed with sweltering hot days. I swear the only time I am actually dry is after my evening shower and while I sleep... Otherwise it's walk out the door in the morning and immediately I'm soaked from either rain, or 100% humidity and temps ranging from high 80's to even over 100. It seems just wrong to walk around for the next 12hrs of the day soaked to the bone and smelling worse hour by hour... If it's this bad now, I have to wonder what state fair will be like?!?!?

The one nice thing is that I'm at the very end of my cycle for making queens. I've finished my last graft so just a few more weeks to finish out the cycle of events and I'll be harvesting the last of the girls, shaking out the bees, and freezing the mini nucs for next season. The walk in freezer I built uses less energy than a single chest freezer but is 8x8x16'. So I can store all the mating nucs in there and a huge chunk of my honey supers once they are extracted. That has been a real game changer for keeping them fresh and ready for the bees in the spring. Keeping them frozen just eliminates all the nasties that would ruin a chunk of them otherwise.

DANG! Where is this year going? It's just flying past me. I have like 200 projects I need to accomplish this year and in just 30 some days is state fair and honey pulling time. That means I need to finish the remodel of my honey room, finish the wall partition in the barn by the room, run water and put in a water heater before I can even move back in my extraction line to set it back up. I also have TONS of stuff to get ready for the state fair. And don't forget, these are on top of normal daily bee operations. Speaking of state fair, you'll probably be reading this just as state fair is starting up. I'll be there all 11 days of it, the day prior, and the day after for tear-down. HOPEFULLY you are one of the MANY people who have volunteered to work a shift or two. If you are reading this and haven't, please consider calling Heidi (515-729-1761) and

checking to see if she has any open shifts needing coverage. At this point in my life, I can't picture going to the Iowa State Fair and not spending part of the day working the booth. Yes, I wish the Ag Building was air-conditioned, but outside of that it really is a great time; the sights, the smells, cracking jokes at Heidi and Connie's expense, heading off on break to get an Italian grinder or some food on a stick, and all the people watching. It's also great to see all the product moving at the booth and know that we are not only putting money in some beekeeper's pocket, but that we are generating funds to support the various things that IHPA puts on in a year.

Throw back to 2014 state fair.





# **Beekeeper of the Month**

## **The Kelly Family**

*Susan, Sean, Abigail, Bethany & Olivia*

**Des Moines, District 4**

Beekeeper of the Month nomination for the August Buzz

The Central Iowa Beekeepers Association would like to nominate the Susan and Sean Kelly Family for Beekeeper of the Month. Their interest in beekeeping seems to have started when Mike and Julie Sander

started keeping bees at their place in 2016. They would do inspections and most of the family would sit back a way to watch. The Sanders started bringing extra bee suits with them so they could be up close and personal to the bees, and their interest became even more

intense. From there, daughters Abigail and Bethany started hives of their own. They involved more of the family and now mom, Susan, and dad, Sean, and sister, Olivia, all participate in keeping bees. They have been growing in hive numbers every year.

This intense interest in honey bees has blossomed into wanting to help others in beekeeping. So in only a few short years Abigail became the CIBA Queen and represented us well!!! Then the next year she became the IHPA State Queen, and held the position for two years. She was an outstanding queen during her reign

promoting beekeeping across the state. Everyone reading this probably knows Abigail by now.

CIBA is nominating the entire family for beekeeper of the month since they all volunteer in many, many ways for both IHPA and CIBA activities. Susan (and a lot of her daughters) are always helping at the IHPA fall

conference as well as helping at the State Fair Booth. Even at Iowa's Honey Bee Day at the Capitol the Kelly Family are instrumental in assisting. They are behind the scenes



Left to Right: Susan, Bethany and Sean Kelly

working at organizing handouts or food or just whatever needs to be done. To top this off Susan is the CIBA Queen Committee Chair, serves on the food committee, and serves on CIBA's Board of Directors. Then along with all of this she and her daughters volunteer at CIBA meetings, auctions, seminars, and field days. Mike Sander also notes that they have hosted beekeeping meetings in their backyard. Along with Abigail their daughters Bethany and Olivia are not only great volunteers helping whenever needed, they are also very good at what they do.

# **Beekeeper of the Month: The Kelly Family**

They are always delightful to be around and almost always have a smile on their face. Their great attitude makes it easy to get to know them, and a pleasure to be around the Kelly family.

Beekeepers of Iowa are very fortunate to have the Kelly family involved to promote bees. Everything that the Kelly's do is a challenge to remember since they do almost everything that needs to be done within our great organizations – both IHPA and CIBA.

Thank you, Susan, Sean and the entire Kelly family.

*Nomination is by the Officers and Board of the Central Iowa Beekeepers Association*



Bethany Kelly



Abigail Kelly



Olivia Kelly

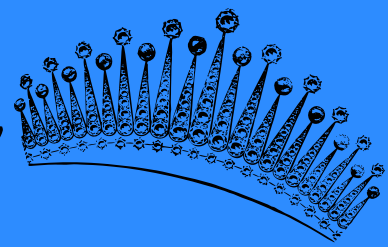


**THANK  
YOU!**



# Royal Proclamation

Allison Hager- 2022 Iowa Honey Queen



Hello everyone,

The summer is going by fast, but I have been keeping busy with going to various events around the state!

Towards the middle of June, I attended a virtual event for the Iowa Library for the Blind and Print Disabled. For this program I answered several questions regarding the importance of honey bees and other pollinators, as well as some fun facts. Those who attended this event were very excited to talk to me and get their questions answered so that they can do their part in helping our native pollinators!

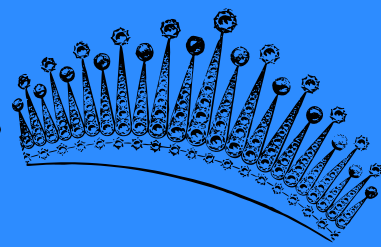
In addition, I traveled to both Des Moines and Lamoni one day for two different events.

In Des Moines, I talked to those at the Dahl Adult Day Center. Everyone loved looking at the different hive frames and I received lots of great questions. I could tell that so many were/are now passionate about honey bees. At the end of my presentation, they all received a honey stick. Everyone loved how sweet the honey tasted and were very appreciative of me coming to visit. This event was very fun but had to keep moving as I had to drive to Lamoni for the Powerful Pollinators Camp. At this camp I talked with children about what honey bees do for humans and the different ways they can help. The kids had already made water stations for bees out of clay pots before I arrived, and I further explained how it helps honey bees! I also explained different things you can make with bee products and let them roll their own candle out of beeswax. They loved doing this activity, in addition to trying on a beekeeper's jacket.



At the end of June, I traveled to Pella for their Ag in the City event. This was a huge event in which many people came out to educate everyone on different topics surrounding agriculture within Iowa. I was happy to attend and get the chance to explain to everyone what honey bees do for us and how we can help. Everyone loved to receive a honey stick after being informed!

# Royal Proclamation



Allison Hager- 2022 Iowa Honey Queen

At the beginning of July, I was in my local parade, celebrating Bellevue Heritage Days. As I rode along in my nice car, provided to me by Till's Auto in Bellevue, I had some help from my mom as she passed out candy, honey sticks, and pamphlets. Many were excited to receive a delicious honey stick!

Thank you to everyone who has helped me on my journey so far! I am excited to attend the Iowa State Fair and to continue to educate others on honey bees, pollination, and everything that goes with it! As always, feel free to check out the Iowa Honey Queen Program page on Facebook to see my journey so far and to stay involved in my weekly segment of "Un-bee-lievable Tip Tuesday."

If you are wanting me to attend an event or to give a presentation to reach out. 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.

Thank you,

Allison Hager  
2022 Iowa Honey Queen



Hi everyone,

The IHPA is excited to host our 2022 Annual Fall Conference on Nov 11-12th at the Gateway Hotel in Ames. Two full days of abundant opportunities for networking, discussing hot issues, interaction in educational sessions, socializing, and celebrating to continue our journey of keeping "IHPA STRONG."

This year's theme is "Happy 110th Birthday IHPA-Still Going Strong." Being able to celebrate 110 years means that the IHPA has had hopes, dreams, and goals that have gotten through the good times as well as the bad. Our association continues to move forward with new ideas and adventures. We continue to share our knowledge and experiences to become stronger and smarter. We will need to evolve to meet the challenges in the 110 years. We must continue learning new skills and knowledge to be better beekeepers in the future.

Please mark your calendars so you can continue sharing our beekeeping experiences and information so we can be better in the next 110 years.

-Cheri Van Sickle, Event Coordinator



# Emma Jakes' Recipes

Well, here we are at August and the summer is nearly half over! My how this year has flown by! As the State Fair is just around the corner and extraction has already begun for some of us, I thought it might be fun to try out some unique and tasty snacks that are great for these hot summer days! I tried out a recipe called Super Ice Cream, with a name like super it must be pretty special, and I tried out some molasses and ginger cookies. I know, cookies heat up the house and don't sound very appealing on a hot day, but if you pop them in the freezer, they make a great, easy lake day, picnic, or working at the bee booth snack - no chocolate, no mess!

## Super Ice Cream (Pg. 178):

### **Basic Vanilla:**

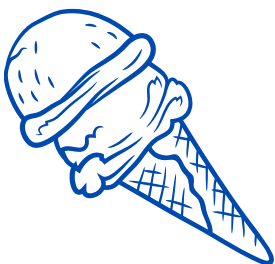
11 eggs	1 teaspoon peppermint flavoring
1 1/2 - 2 quarts heavy whipping cream	3/4 - 1 1/2 cup honey
1 teaspoon salt	1 ripe avocado

Mix all the above in a blender until thick and smooth. Pour into ice cream maker and churn until hard - usually 1/2 hour. Make 4 quarts.

Note for contributor: Joanie usually makes up the mixture the day before she puts in the ice cream maker, and refrigerates it. It becomes cold and take half the time to churn. Be sure to add lots of rock salt - She does 1 part rock salt to 8 parts ice.

Variations: See IHPA cook book for variations to this recipe

**Emma's Notes:** This ice cream was so creamy, with the creaminess, there was one major draw back, if you do not have cows, avocados or eggs, this recipe costs about 30 dollars to make. For me personally, the cost does not outweigh the health benefits. As always, my family was able to taste test this recipe with me and I had a variety of reviews. The general consensus was that if you like avocados, the recipe was fine, but if not, the avocado flavor was a problem. Additionally, the basic vanilla recipe tasted nothing like vanilla ice cream, at best it tasted like a subtle peppermint. I added chocolate syrup and that was pretty good though! The other comment that several people made was that the cream coats the inside of your mouth differently than most ice cream so that there is a film inside your mouth and the flavor sticks around. Although I did enjoy this recipe, it will probably not be added to our regular rotation for ice cream. If I make it again, I will add some vanilla flavoring to see if that enhances the vanilla taste of basic vanilla. If you are trying to eat healthy, or can't have sugar, this ice cream is both good for you and has great potential for variations. Try it and see if you like it! If you find a variation that makes it absolutely fantastic, let me know! I am always game to try something new.



# Emma Jakes' Recipes

## Honey Ginger Molasses Cookies (Pg. 75)

7 cups flour	2 cups brown sugar
4 teaspoons soda	1 cup eggs
4 teaspoons ginger	1 1/3 cup canola oil
4 teaspoons cinnamon	3/4 cup honey
4 teaspoons baking powder	1/4 cup molasses
2 teaspoons ground cloves	

Preheat oven to 350 degrees. Combine dry ingredients, mix well and set aside. Combine the brown sugar, eggs, canola oil, honey, and molasses and beat with an electric mixer until smooth and creamy. Gradually add the dry ingredients to the wet ingredients. The batter will be stiff. Roll one-inch balls of cookie dough in sugar before placing on an ungreased cookie sheet. Bake a single cookie as a test cookie to be sure it puffs up during baking instead of spreading out. If the test cookie spreads out, add one more cup of flour. Bake for 9 minutes. Allow cookies to cool slightly before placing them on a rack.

**Emma's Notes:** This recipe makes so many cookies! I made a half batch and had over 6 dozen cookies. Overall, I really liked this recipe. The ginger gave the cookies a little bit of a “bite” in the after taste which was really nice. One thing that is different about this recipe, but that I really enjoy, is that it calls for 1 cup of eggs instead of a certain number of eggs. This is really nice because of the variety of sizes of eggs. For me, with large eggs, it was about 3 eggs for 1/2 cup. If you used smaller eggs, it may be a few more than that. The cookies also stayed very soft and chewy despite the dough being so stiff. I was afraid the cookies would lose some of their nice texture or become hard using that much flour, but the texture remained nice even after a week sitting out on the counter. In my kitchen, I will probably only ever make a half batch of this recipe, but I am certainly planning to make it again and again! Since the cookies puff up instead of flattening out, I was able to fit them really close together and bake 2 dozen at a time on my standard cookie sheets. So, although it was a lot of cookies, they took very little time to make.





## WE NEED YOUR HELP AT THE IOWA STATE FAIR BOOTH!

Dear Beekeepers,

I know it may be hard to start thinking about the State Fair, however Spring is here and the Iowa State Fair is fast approaching; August 11 -21. For those members new to the Iowa Honey Producers Association (IHPA), we have a booth at the State Fair annually in the Ag building 2nd floor; selling honey products, honey lemonade, lotions, soaps, beeswax items, promotional merchandise, etc. This is our main fund raising event, which is needed to help support our various educational programs. We ask our members to help make this event a success, by volunteering their time assisting with cash register sales, bagging product, pricing, mixing and serving honey lemonade, offering honey samples, etc.



Each volunteer will be provided with free honey lemonade if you get thirsty while working at the booth, also a FREE pass to get into the fair, plus you get to enjoy the great entertainment at the fair before/after your shift at the booth.

We had a successful 2021 thanks to all those who participated! Over the years we have had some wonderful people volunteer their time and would love to see you again. We encourage new members, friends, families and bee clubs to participate in this event too, because we need everyone's support to make this event a success.

We have three shifts daily, **8:30 am-12:30pm, 12:30pm-4:30pm and 4:30pm-8:30pm** (11-14 people are needed per shift). If you are able to volunteer for one or more shifts during August 11-21, we would like to hear from you. All you need to do is mail the completed tear off slip below, or email the same details to [ihpasecretary@gmail.com](mailto:ihpasecretary@gmail.com), or call my number below. If you have any questions, please do not hesitate to ask.

Heidi Love (IHPA Secretary) 18115 F Ave, Perry, IA 50220.Cell: 515-729-1761

First and Last Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip \_\_\_\_\_

Phone no.: \_\_\_\_\_ Email address: \_\_\_\_\_

Please write below the date(s) you would like to work and circle shift that works best for you. (Fair dates August 11-21.)

Date or Dates:                      8:30am-12:30pm                      12.30pm-4:30pm                      4:30pm-8:30pm

We appreciate any help you can provide!

# From the Beeyard

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

*Written by Phil Ebert*

It's June 15. I am getting reports of honey in the supers from some areas. Our bees are just getting started. I saw massive amounts of trefoil blooming on the shores of Lake Red Rock today. Our yards in that area are flying well and coming into the supers. I was encouraged. It has been hot but not too hot. I have not turned my A/C on. If it stays hot and dry we have a chance for a decent crop. A friend near Quincy IL reports an excellent early crop but there is not much up around Rock Island. Spots in Iowa are reporting a good start but our yards are not doing much. I have seen very little Dutch Clover this year. I always mow around it in my yard until it goes to seed. It didn't come up this year. Adam has had a lot more rain in his area. His yard is full of Dutch Clover.

I went to a PFI Field Day at 3 Bee Farms near Griswold on June 26. There was a lot of white sweet clover in bloom along Hwy 92. It really didn't show around Lynnvile until a week later. White sweet clover coming into bloom often signals the beginning of a honey flow. It is not always the source of said flow since it only blooms, for the most part, along the roadsides but it is a nice sign that I look for. There are a lot of lightening bugs. Gordon Powell always said there couldn't be a honey flow until there were lightening bugs. I never subscribed to that but I always notice.

It is now July 5. There is a lot of white sweet clover blooming along the road side. The bees have been flying well the last few days. We have been adding supers. Nebraska is dry. I talked to a beekeeper who lives near Broken Bow. He said alfalfa was in bloom but it was too short to cut. He thought he would have a massive crop if they got any rain at all. There has been spotty rain around Kearney. Northeast Nebraska reports honey in the boxes. Reports out of the Dakotas say there has been plenty of rain up there. The Iowa

weather has gone from the forecasted hot and dry to overcast and rainy. There is still time but it needs to be hot. We needed the rain but it needs to cut off. I can remember so many years when I said, "We have great potential." It went mostly unrealized. You can't take potential to the bank.

We have quite a few single story colonies this year. We used to run a lot of them. We got away from it when we started going to California. The emphasis was to get everything into doubles. We put more emphasis on honey production this year so we left the late splits as singles. They are one deep box with 8 frames and a feeder. When we first started running them I took out the feeder and added a comb. As our numbers grew, that got to be too much work. Eight frames are enough. You get more honey from a single if they stay in the box. There is no room for storage in the brood nest. This often leads to a lot of pollen in the first honey super. Some of the comb honey production methods recommend keeping the bees in a single box. We got pollen in those sections. It ruins the appearance to my eye. We quit doing it.

There is timing involved in keeping singles. If they get too big too fast, they may swarm. We try to have them peak in early July but they don't always develop at the rate we want. There is guesswork involved. I continue to be amazed at how fast things can happen when conditions are right. Many times things look good to me but it is not right for the bees. It is like they are in suspended animation with nothing going on. The problems with singles occur in the fall. We have to give them a second deep and feed two gallons of syrup as soon as the honey is taken off. There won't be any honey in the brood box. They can starve in a heartbeat.

We will be extracting soon (I hope). The state fair will be here before we know it. Time is moving too fast for me!



IHPA

# Conference & Annual Meeting

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!"

Keynote Speakers:

**Michael Palmer\***

**Randy Oliver\***

**Juliana Rangel Posada**

\*Joining us via remote access

This two day conference will offer over 11 more speakers on a variety of interesting topics!

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

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

***Mention that you are an IHPA Member!!***



**Registration form on  
the next page!!!**





# 2022 Iowa Honey Producers Association Conference & Annual Meeting

November 11<sup>th</sup> & 12<sup>th</sup>, 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	_____	_____	\$80.00	_____
* AFTER November 1st	_____	_____	\$90.00	_____
Non-Members Registration BEFORE November 1st	_____	_____	\$100.00	_____
* AFTER November 1st	_____	_____	\$110.00	_____
YOUTH 17 and younger FREE with IHPA Member	_____	_____	FREE	FREE
18-24 year olds - please fill in age	_____	_____	\$10.00	_____

\*\*\*\*\*

## QUEEN LUNCHEON - Friday: (pre-registration required)

\*BBQ Pulled Pork-topped w/ coleslaw and BBQ sauce on Kaiser bun \_\_\_\_\_ \$24.00 \_\_\_\_\_

\*Grilled Chicken Caesar Salad-sliced, grilled and marinated chicken \_\_\_\_\_ \$24.00 \_\_\_\_\_

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 \_\_\_\_\_

\*Chardonnay Chicken-Grilled chicken breast with chardonnay cream \_\_\_\_\_ \$43.00 \_\_\_\_\_

sauce, red onion confit, roasted red potatoes and vegetable medley \_\_\_\_\_ \$45.00 \_\_\_\_\_

\* Oven Roasted Pork Loin-Dutch mustard demi-glaze, dauphenoise \_\_\_\_\_ \$45.00 \_\_\_\_\_

potatoes and vegetable medley \_\_\_\_\_ \$45.00 \_\_\_\_\_

\*\*\*\*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 \_\_\_\_\_

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 \_\_\_\_\_ \$24.00 \_\_\_\_\_

\*\*\*\*\*

2023 Membership Dues - Includes Subscription to the Buzz Newsetter \_\_\_\_\_ \$20.00 \_\_\_\_\_

2nd Family Member with the Same Address \_\_\_\_\_ \$5.00 \_\_\_\_\_

\$10 fee for printed and mailed copy \_\_\_\_\_ \$10.00 \_\_\_\_\_

## Make Checks payable to Iowa Honey Producers ("IHPA")

Return this completed form along with payment to:

Lisa Montgomery, IHPA Treasurer

2543 170th St

Livermore, IA 50558

Donation: Fairbooth Renovation \_\_\_\_\_

Donation: General Funds \_\_\_\_\_

Donation: Queen Program \_\_\_\_\_

Donation: Youth Scholarship Program \_\_\_\_\_

**Your cancelled check will serve as your confirmation**

**TOTAL DUE**

Online Registration: Please email [ihpatreasurer@gmail.com](mailto:ihpatreasurer@gmail.com) to register AND pay online!

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





# From the Editor

Happy Hot July!

For those of you following along with our queen rearing journey, I am just over the moon with our first attempt at the grafting process! We had mating success with half of our queen cells. I think that's good?! Either way, I know now that I am able to do it, and am so anxious to try it out again! We will wait until next spring to test this out again, and will get the cell builder going earlier next spring to be able to do a couple of grafts. With school starting in about a month, and various trainings coming up, I don't want to run out of time to do all of the things necessary to have success. The queen cells we transported to a fellow beekeeper didn't make it. Maybe we jostled them too much, maybe too much variation in temperature, maybe they got eaten, maybe not enough drones to mate with? Who knows, there are a lot of variables. Even though we had a small number of queens make it, the ones that did make it are BOOMING! Holy cow, their brood pattern is great, and there are many, many bees in those colonies that are drawing out comb. I've added an second deep and super onto each of these splits. That is not something I was expecting for this first trial!



We had about a two week period of hot (upper 90s) weather without rain. Since that little stretch the bees have been bringing in a lot of pollen and nectar. I love seeing their little "pollen pants" (pollen baskets) full of red/orange pollen (see bottom left picture). Based on pollen identification charts, and what I've been seeing around I think that color pollen is coming from Field Scabious, and/or dandelions. Our bee yard is in town in Gilmore City, but not too far there are agricultural fields around. I'll be interested to see how the honey turns out this year. It's also been interesting to keep a bottle of honey from both years we have extracted honey. I plan to display them in my office. We have a "Pollinator Party" that is put on by the Humboldt County Conservation that is coming up at the end of July where we'll bring an observation hive to. Everyone loves looking at it, and asking questions. It was a great event last year, and we're looking forward to another great turn out.

Remember to sign up to help at the Iowa State Fair!

-Kelsey Wigans  
ihpaeditor@gmail.com



# Ad Section

## HELP WANTED

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

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

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

For more information call Cindy at 515-450-8573



Pat & Peggy Ennis

2105 110<sup>th</sup> St / Goodell, IA 50439

641-444-4767

**Packages, nucs, singles and equipment for 2022:**

**Packages** - 3 lbs w/ Italian queen.

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

**Nucs** - 5-frame w/laying Italian queen.

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

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

Includes: 8 frames w/feeder, cover, inner cover & solid bb.

**Also offering:** syrup, pollen patties, mite treatments, beekeeping equipment, honey and beeswax.

[pphoneandbeesupply@gmail.com](mailto:pphoneandbeesupply@gmail.com)

like us on facebook!



Type of Ad	Mo Price (\$)	Year Price (\$)	Size Horizontal	Size Vertical
<i>Classified</i>	5	50	1"Tx3"w	3"Tx1"w
<i>1/8 page</i>	25	250	1.3"Tx2.1"w	2.6"Tx2.1"w
<i>1/4 page</i>	50	500	2.6"Tx4.1"w	4.1"Tx5.3"w
<i>1/2 page</i>	70	775	5.3"Tx8.25"W	10.75"Tx4.1"w
<i>Full Page</i>	90	1000	n/a	10.75"Tx8.25w

FOR SALE: Approx. 40 new 4-way clip pallets with "U" clips. We ran out of pallets in California and had to buy these. \$40 each. We also have some used pallets for \$15. Contact Phil at 541-521-6361 or e-mail ehoney37@netins.net



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

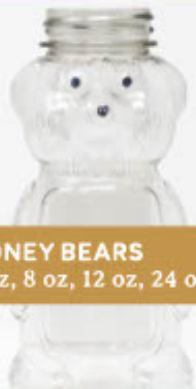
To place an order, check us out on the web

[www.RussianBee.com](http://www.RussianBee.com)



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## ABOUT OUR CONTAINER LINE

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

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



## ABOUT YOUR CONTAINER ORDER

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

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

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Lynnville, Iowa 50153



1090 Highway 1 North  
Mount Vernon, Iowa 52314



# *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!

## *September Buzz topics of interest:*

- What types of equipment do you decide to make versus purchase, and why?
- Do bees hold grudges?
- Do you feed winter patties, why or why not? If so, when?
- What's a bee beard, and have you done one?
- How to use honey in cocktails? What recipes do you have that you're willing to share?

**Deadline to submit information for the September Edition of The Buzz**

**Wednesday, August 10th at 11:59 p.m.**

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

