

The Buzz

Newsletter of the Iowa Honey Producers Association



Dec, Jan, Feb 2021



The Eberts have found the gold at the end of the rainbow! P. 7

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Bee classes usually run early in the year--information on them is not available at this printing.

Please watch the website.

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Read up on Propolis--Page 13

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Andy Joseph is on Page 14

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Rhonda has Christmas Merchandise ideas on Page 5

HAPPY THANKSGIVING AND CHRISTMAS AND NEW YEARS!

Your IHPA personnel work hard to make our organization work well. Whereas some of them are paid a stipend, it's not like a "job" for them at all--mostly it's all about volunteering to make all the moving parts happen. Since our organization lost its source of income last summer, all the personnel are holding their breath and hoping Covid goes away soon.

Here are the names and contact info of all our precious personnel. Please thank them if you know them, and please stand ready to help out when there are vacancies going forward.

This info used to sit on the back page where you could see it before you even open the magazine; we moved it here so that we can devote the back cover to a special ad. The Hillco people donated the woodenware for the Youth Scholarship program, and we want to thank them by running their ad in prime space. Please check them out for your purchases.

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At least until Augst 2021, the Buzz will be quarterly, due to loss of 2020 income from State Fair cancellation. We have revised the way we will handle ad sizes and pricings. One general rule we will always follow is that you **need to be an IHPA member** to run an ad in the paper. Ads should be submitted in a **Word** format or .pdf, designed just as you wish to see them printed. The paper uses Calabri font in 11 pt size. We'll publish monthly prices once we go back to 12 issues; for now here are prices:

Classified--3 lines, 4" long space	\$15 a quarter or \$50 per year.
1/8 of a page 2" x 4"	\$75 a quarter or \$250 per year.
¼ of a page 5" x 4"	\$150 a quarter or \$500 per year.
½ page 5" x 8"	\$220 a quarter or \$775 per year.
Full Page 8" x 10"	\$275 a quarter or \$1,000 per year.

Billing statements will be going out before the end of the year for the ads placed during 2020, current ads in this quarter's Buzz as well as ads for 2021.

President's Report

Iowa beekeepers,

This year just keeps setting records. Political wrangling, voter turn-out records, Corona virus records that make getting together almost impossible. Will this year ever end?

Bees seem to just keep going. There are days where they really seem to have it all figured out. Except mine, of course, forgot to read the manual or something! I did however get a good crop of honey to work with. It just is so very frustrating the queen issues we have. I guess I need to say myself, I feel our longevity of our queens seems to be failing. I have two hives with second-year queens, and both will be dead shortly. Maybe mites are the problem? My levels are low or none. It seems I find a nice gentle bee and it's gone in a year.

Back a few years I was rearing queens and trying to figure if the overwintering ability could be improved. I feel it can. Having just a few hives and grafting from the best queens and stacking the deck with drones can make some difference. Time, some special equipment, knowing and having a hatching chart memorized, some flexibility to deal with weather—these things are critical elements needed. I know I've talked about queen rearing. However, looking for that young queen a month old is really fun and exciting to see how she is laying or if even if she's in the box! Trust me, it can get in you like craving chocolate!!

The IHPA has had a year of it; we will be so happy to see 2021. I want to thank the board for some challenges to work through and we did. Trust me folks, the officers and board are some very loyal people! They do what it takes, they are hard-working, risk taking, IHPA people. They were committed to making it through this year! Doyle Kinsey retired as Director of District 4 and Jamie Beyer stepped into that role. It looks like a vaccine is on the horizon for Covid (A prayer answered). Will we get back to a somewhat normal year? I'm praying we do. Stay tuned folks.

We have a new Youth Scholarship coordinator. Stephanie Meyers from Hubbard stepped in when Ted Reeves stepped aside. I thank Ted for all the work he did during his term. She is off and running with some new young people for 2021. I must say, we have had some very good donations this year that have allowed the IHPA to sponsor a nice-sized class of students. I really thank all who made this happen. It looks like through all the difficulties and oddities this year, I'm very happy that the IHPA is a rock solid program.

I also would like to announce that Dave Korver from Maurice, IA is our new Historian (previously he was District 6 Director). Carrol Vannoy, I thank you for your service in this area. Carrol will be working with media, promotions, and special projects for the IHPA.

I want to close this message by saying it has been a year I will never forget as president of the IHPA. I'm praying we NEVER go through another one. My fuel that powers me really comes from the State Fair observation hives and listening to our young people tell about bees. Their parents that say he or she has really opened up talking about these bees. That is life changing stuff! A dead hive I showed off for a speech class changed me 40 years ago. I've waited for years and it is going to happen this year--I have a student to mentor in the program. I just found out! I believe I can make it to next fair!!



I wish all of you a very happy and safe Thanksgiving. If you shop on the day after, be safe. Merry Christmas to all. And last, may 2020 be gone and HAPPY NEW YEAR!!!!

Good night!
Roy Kraft, President IHPA

Here's One Busy IHPA Honey Queen!!

Happy November! I am excited to share with you about the presentations I have given in the last couple of months! I am also excited to share that I will be continuing on as the Iowa Honey Queen throughout 2021! I am hoping to be able to do many more programs next year.

On July 11th, I gave a virtual cooking with honey presentation for the Polk County Fair. I demonstrated how to make Honey Glazed Chex Mix and Honey Blueberry Muffins. The recipe for the Honey Glazed Chex Mix can be found in my brochure and the Honey Blueberry Muffin recipe can be found on page four of the IHPA cookbook. On July 21st, I spoke to the Clive Rangers about honey bees. My observation hive was a hit with those kids! They would have watched the bees all day. On July 22nd, I had the opportunity to partner with the Iowa Library for the Blind to teach the kids about bees. I focused on explaining the sounds and smells of the hive. On July 24th and 25th, I worked at the IHPA booth at the Taste of the Fair. I answered lots of questions on honey and filled even more glasses of honey lemonade. On August 6th, I gave a presentation about how anyone can help honeybees through a Facebook live at the Waterloo Public Library. Also, on August 6th, I gave my Helping Honey Bees presentation at the Cedar



Valley Arboretum. I found a couple giant bees at the arboretum! I made a video for the Iowa Honey Queen Program Facebook page every day of what would have been the Iowa State Fair. I did everything from a hive inspection to cooking with honey to interviews. If you missed the videos, you can still find them on the Facebook page! On September 14th and 19th, I gave two more presentations via Zoom for the Iowa Library for the Blind and Physically Handicapped. The first



presentation was story time and the second was my

Crafting with Beeswax program. On September 24th, I did another Facebook live program. This time my program was with the Newton Arboretum and Botanical Garden. This program was my Helping Honey Bees program. On September 26th, I went live on the Iowa Honey Queen page. I demonstrated how to make beeswax lip balm and rolled beeswax candles. After my Facebook live program, I headed down to the Iowa State Fairgrounds to work at the IHPA booth at the Taste of the Fair. I really enjoyed working with the IHPA board members. Every Saturday and Sunday in September, I posted a cooking with honey video on the Iowa Honey Queen Program Facebook page. Two of the local level honey queens guest starred. Emma Jakes, the Friendly Beekeepers of Iowa Honey Queen, and JoAnn Brahms, the Southwest Iowa Honey Queen, did a fabulous job with their videos! Be sure to go back and watch the videos to get inspiration for using your honey! October 3rd was a cold day! I spent it at IHPA's booth at Howell's Pumpkin Patch in Cumming. Thankfully, we had lots of hot spiced honey apple cider to sell. The following Saturday, October 10, I was back at the fairgrounds selling honey lemonade, honey cider, and honey products.

My next program will be on December 8th. I will be speaking to the Women in Ag group at Nationwide. I am looking forward to sharing about my adventure as a beekeeper and Honey Queen as well as how others can become a beekeeper. As always, I would be happy to give a presentation to your group or a group you know. I am available to do virtual programs to anyone. I can do women's groups, men's groups, 4-H clubs or counties, libraries, schools, Girl Scout Troops, and anyone else. Please reach out to Connie Bronnenburg at (515)-480-6076 or cbronny823@aol.com.

Abigail Kelly, 2020 Iowa Honey Queen



IHPA Membership Expiration Date

It's time to pay your membership dues. IHPA membership year runs from January 1st through December 31st. Above your name, on the back of this Buzz, you will find the expiration date, generally 12/31/2020.

In this issue of the Buzz you will find a new membership form (P. 19). This membership form has lots of information. Here are some of the things on the new form: --We will no longer be offering the ability to read the current BUZZ online. This BUZZ will be made available online in June 2021.

--We are offering multiple year memberships. The cost is still \$20 per year, \$5 for additional members.

--We are providing you a way to donate to the Association. You direct where your funds go – general expenses, queen, youth, fair booth. A letter of donation is available for your donation. You give, we provide a letter for your taxes.

And best of all – the ability to pay your dues by credit/debit card

All you have to do is send Rhonda Heston, ihpatreasurer@gmail.com, an email with **INVOICE IHPA** in the subject line. When Rhonda receives your email, she will send you an invoice and you click the link at the bottom of the invoice. This directs you to a page (maintained by Clover Network Inc.*) to provide your card information. Once you complete the information the green bar Pay \$20(\$25) will appear. Once you click the green bar, your membership dues will be paid. You will get an email receipt and Rhonda will get an email stating the invoice has been paid. Of course, checks and cash are still acceptable payment options. ;-)

With IHPA funds being tight this year, reminder post cards will NOT be sent out in March. Please take care of your dues sooner than later. You won't want to miss the March Buzz. The March issue will have information about Field Day, info about bidding for the State Fair, volunteering for the State Fair and other news.

If you have any questions or need more information, please contact Rhonda Heston, 515-724-2124, ihpatreasurer@gmail.com

*Clover Network, Inc – our credit card service provider

Taste of the Fair II

IHPA was invited to participate in the Taste of the Fair II, September 25th- 27th, October 2nd-4th and October 9th-11th.

The weather was a little challenging during these three weekends. We had warm/hot weather. We had cool/cold weather. And we had dry/wet weather and there was wind as well. But the crowds did come out. Not in droves like the first two weekends of the Taste of the Fair. We were in competition with Friday Night Football and other Fall events. The next weekend it got COLD! We were prepared. We had a heater and Hot, Honey Spiced Cider. We sold the Hot Cider for \$3, in the same size cup as our Honey Lemonade. Chug A Lugs still sold briskly. The final weekend was cool, but everyone knew this was the last weekend to get their favorite Fair food. We brought in \$7,651 during the three weekends of Taste of the Fair II.

We used seven cases of lemon juice and 450 Chug-A-Lug jugs. We currently have 14 cases of lemon juice and 450 Chug-A-Lug jugs remaining. A good start for 2021.

Total income for the five weekends was \$19,927. Expenses were \$13,534. We paid \$3,890 to Iowa State Fair, 19.5% of sales. After all expenses, the net income was \$6,403. The profit margin was 31.12%. Typically we strive to make 35% profit margin at the State Fair.

It's not the money that we normally make at the State Fair, but it will help with general expenses or the upcoming year.

We had a great time. Lots of laughs! Lots of good times with friends. Thanks to all that helped!!

IHPA participated in Howell's Pumpkin Patch event on October 3rd and 4th. The weather was frightful – Cold and Rainy. Jason Foley and his crew sold honey lemonade, hot honey spiced cider and t-shirts and sweatshirts.

Total sales were \$484, including two sweatshirts. Rhonda.

Merchandise

We have a limited selection of Save the Bees t-shirts left. **Save the Bees** t-shirts will be \$5 plus shipping. We have mostly small sizes left. The colors are red, blue, yellow, black and gray.

Life is Better with Bees. We have: Short sleeve t-shirts in red or black in large and x-large for \$15, plus shipping. Long sleeve t-shirts in red or black in large and x-large for \$20, plus shipping. Sweatshirts in red or black in large and x-large for \$25, plus shipping. Additional colors, sizes and types available on our website – www.iowahoneyproducers.org

Cookbooks – we still have many cases of cookbooks. Individual cookbooks are \$5 plus shipping or \$90 for a case of 30 plus shipping. To order t-shirts or cookbooks, please contact Rhonda Heston, ihpatreasurer@gmail.com, -- she will email you an invoice that you can pay with a debit or credit card (like the membership dues). The same procedure will be followed for cookbooks as well.

Remember, cookbooks make great gifts for family and friends out of state. Why not make up an "Iowa" package this year – a bottle of your honey plus a cookbook and maybe a goodie made from the cookbook. Who doesn't like to receive something homemade?

Mike Overstake sent me some pictures of his sugar boards. He makes a two-inch frame the same size as the boxes, uses 1/4" hardware cloth with bent-up sides stapled to the inside of the frame. He lays waxed paper inside with a center hole cut out, and mounds the sugar on it dry. Hive moisture will moisten it and it will harden.



I used a little variation of that system. I tacked a 1/4" X 1/4" cleat inside at the bottom rim, cut 3/4 X 1/2" screen that has strength to span and stay in place resting on the cleat, and laid newspaper on it. I mixed my sugar with a little water and vinegar and Honey-Bee-Healthy, creating a hole in the center for access, and let it harden in the garage a few days before setting them on the hives in December.

Here's another Mike idea:

MOISTURE BOARD

A moisture board is placed over the inner cover during the winter. The insulating qualities of the material help prevent condensation from forming on the inner cover and dripping down on the cluster of bees below but the more important purpose is to allow air to flow gently up through the hive and out the top carrying moisture along with it. It is made from Homasote, a building material available at building supply stores. The board is cut to approx. 16" wide x 20" long and has a groove cut lengthwise through the center about 1" wide and 3/8" deep. The material is about 1/2" thick. I have been using these homemade boards for many years and find them to be very beneficial. The groove is an essential part of the board.



Sugar Frames

Jason Foley is our IHPA District 5 Director. He submits a recipe for winter feeding. In a large pot, place a quart of water and bring it to boiling. Add ten pounds of sugar. As the hot water melts the sugar down and the air bubbles leave, you can add some more sugar. You can add 1/8 cup of pollen mix to the melting sugar. Heat this mixture to about 240 degrees. Remove from the heat and here's where you might want to add a drop of scent—lavender, mint, lemon grass. (or maybe Honey Bee Healthy?) It can cool a bit, but don't let it turn into a block in the pot! Lay out some solid plastic frames in the garage, and pour this mixture into one after another. After they cool a bit, you can turn them over and pour the other side full, or layer the first side with a little more. Once the frames are all filled, set them overnight in a deep and let them harden off. Trace amounts of water will seep out overnight, so plan on a mess...

Take them out to the hives when the weather is "nice", and replace some empty frames with the sugar candy frames.

Pray for a mild winter.

Hive Tool talk:

Let us remind ourselves of the basics: Honeybees do not hibernate. The bees vibrate to generate heat. The colony clusters around the queen to keep her warm (92F). The cluster moves around the hive and feeds on stored honey all winter. Honey is 17% water. The colony does not keep the whole hive warm (cluster area mostly). Heat rises.

What happens when you have warm, moist air hit a cold surface? Like the windshield of your vehicle, it fogs up. The same thing is happening in the hive. The woodware (inner cover, outer cover (lid), etc.) is cold and the warm, moist air from the cluster is condensing (fogging) on the woodware. Therefore, that brings us to our original question and one of the options. Can you do anything? Yes! Remember, the proverb says, "Cold does not kill honeybees, moisture does". Last winter the temperature reached -25 to -30F. If you are considering some risk avoidance, try implementing some moisture controlling devices or tactics that can minimize moisture exposure (dripping water).

Quilt Box: Shallow box with screen bottom and vented side filled with wood chips, cloth or burlap. You place on the top super if you have a built-in top entrance or on top of the inner cover. Bees do not have access into the quilt box. Outer cover (lid) on top of the quilt box.

Moisture Board: This is a fiberboard called "Homasote" sold at Menards or Home Depot. It has excellent moisture wicking capability. This replaces the insulation board under the outer cover (lid). The moisture is absorbed on the flat side and wicks out on the edges.

Sugar Board: Yep, a sugar board with granulated sugar absorbs moisture and the sugar gets hard. In addition, a great fall back option if the bees are low on honey--they will eat the sugar.

Insulation Board: You can buy this polypropylene foam board at Menards or Home Depot. You cut it to fit tight under the outer cover (lid). This creates a thermal barrier between the outer cover (lid) and inner cover to help prevent condensation.

Raise the back of the hive: I believe if you only do one thing for moisture control at least raise the back of the hive 3/4 to 1 inch using scrap wood. As the moisture condenses on the woodware, the droplets of water will run to the front of the hive and not drip on the bees.

Thanks, Mike Overstake for your ideas this fall!

I am unsure where to start. I write about the things that are running around in my head. After three months, the memory bank has been purged several times over. I have trouble remembering last week. Three months is just a blur. The one thing that sticks with me is the mite issues we have had. We bought a few Apivar strips last year. I was impressed with them. We bought a lot of them this year. We had mite counts in the single digits when we put them in. When we got to the end of the treatment period, we were getting counts in the 30's. We came back with Formic Pro. That knocked the mites down but many of the colonies were too far gone to save. I was surprised Formic Pro worked so well. We have had issues with formic pads in the past. I thought it was too cold when we put them in. Daytime highs were in the high 60's but the nights were a lot colder—low 40's. In the past we have not had much luck with them unless daytime highs were around 80. It is not a disaster, but it is not as good as it could have been. I was hoping for three loads to go to California. It may be a stretch to get two. We won't have a good colony count for another couple of weeks.

The active ingredient in Apivar strips is amitraz. That the same thing that's in Taktik. We have used Taktik in grease balls. I have heard mixed reports on those. The main one being that the concentration of Taktik has to be increased from previous levels to make them effective. One of the other Taktik recipes is to mix it 50-50 with vegetable oil and deliver it on towels or cardboard strips. Multiple treatments are required. None of this is legal but beekeepers have been using Taktik for 30 years.

In the ongoing adventure with our fleet of junk trucks, we had the rear duals come off one of the flatbeds. It had a load of bees on at the time. Fortunately, it was cold, and they stayed in the boxes. There is a picture on our Facebook page of the truck being winched onto the recovery vehicle. That truck has 296,000 miles on it. My goal is to get to 300,000. I have been loath to get rid of it. It is the best running truck in the fleet. There are some big hills as you come up off the Missouri River bottom in western Iowa. I can accelerate with that truck even when loaded. The others lose momentum.

You need to have your mites killed by now or your bees are as good as dead. If you are running double deeps and wintering in Iowa, your top box needs to be about 2/3 full of honey. That should be around 60#. The problem we have encountered is that some of the colonies don't want to store in the middle of

the box. They leave those frames open and want to winter right under the lid. That's okay in a light winter but no good for a long cold one. They eat up everything close to the cluster and die, often, with honey still present in the outer frames. Bees can move up when it is cold but not to the side. If there is brood, they won't move off of it. This can also lead to starvation. This never used to be a problem. We fed the bees until the top box was close to full. The bees would drop down to the bottom box and be fine. Genetics have changed somewhere along the line. Neither cold weather or big fluctuations in temperatures kill healthy bees. The problem is keeping them healthy. If they are weakened by other stressors, cold weather is the last nail in the coffin.

As I write this (Nov 5), it is 70 degrees out. We are in the middle of a week of really nice weather. There will be some egg laying. Brood consumes a lot of food. I don't like to feed bees in cold weather. When we wintered in Iowa, our goal was to be done feeding by Thanksgiving. In years when there was late brood rearing, that might stretch into the beginning of December. Bees won't go into top feeders when it is cold. The same is true for division board feeders. I like bucket feeders but they can leak if there are big temperature swings. Cold syrup dripping down on the bees is a not a good thing. Sugar boards are a good solution but there is labor involved in making them. We never developed a good system for that. I have a friend that makes hundreds of them. He has a 250-gallon propane tank and burners to heat the sugar solution. That was too involved for us. We had some rims about 2" thick. We put a piece of newspaper on top of the frames and poured 5-10# of sugar onto the paper. I don't recommend this system, but it can work. We would use this in February when it was still too cold to feed syrup.

Crop reports have been spotty. We did well in the Lynnville area and the colonies were heavy after the flow. Adam did terrible over at Mt Vernon and had to feed the daylights out of his. However, I have heard more good reports than bad ones.

As we move toward the holidays, remember to stay safe. Covid has little effect on many people and I have had some tell me it is hoax. Remember that here are over 200,000 people that have died. Take care!!

Weather Report: God reigns...
...And the Son shines!

The Scoop from The Skep

By Mike Overstake

APIARY PROVERB – “Cold does not kill honeybees, moisture does.” Anonymous

Beekeepers, I hope this newsletter finds you well!

Hive Tool Talk - Do you have an S.O.P. (Standard Operating Plan)? It is a plan that allows you to remain efficient and organize. What does the plan consist of?

Your SOP will allow you to attend to your bees with an expectation. This will help you stay on task but not be overwhelmed with all the “what if’s” while visiting your hives. My hives are four miles away so having everything with me when I go to the bee-yard is important. If I need to make multi trips it is frustrating. My SOP is more of a “process and procedures” plan (routine).

Following is my SOP process: Soon after I return from a weekend bee-yard visit, I create a list of items or things I will need to do for the next weekend’s visit. I review the list and ask myself as I go about my week what I will need. For example: mouse guards, entrance reducers, and such items. The day of the bee yard visit, I start by evaluating my smoker. I clean it out and bring plenty of fuel with me. I then load up the hardware from my list and head out to the bee-yard. Once I arrive, I light the smoker, and while that’s heating up, I suit up. I talk myself through my final checklist: are all my zippers fully zipped, do I have my hive tool, multi-tool, notebook, duct tape, and black marker? Then I check the smoker and do a quick walk in front of all hives. I look for anything abnormal: lethargic bees, if the entrances are in place, if there are any critter paw prints, etc. Then I go about my weekly bee-yard visit. Once I learned to develop a plan of action (SOP) before visiting the bee-yard, the more efficient and enjoyable I found my time in the bee-yard to be.

The Bee Yard – When I visit the bee-yard, I consider what I should be doing over the next three months. Your SOP will look different every time of year but is still important. December and January are our slower months for doing physical work but is a great time to ponder. My brother in-law Mike (<https://sobeehoneyllc.com/>) introduced me to the word “ponder”. I think that word best describes a lot of beekeeper’s mode of operation. There is not just one way to manage your bees or your bee-yard. As you establish an SOP, take time to ponder what is best for you. During this time of year, I like to find old books that are written by our beekeeping forefathers like Dadant, Miller and Doolittle and glean tidbits of information. Here are few resources for you to consider reading up on.

Miller - <https://archive.org/details/cu31924003235870>

Doolittle - <https://archive.org/details/cu31924003201054>

Miller - <https://archive.org/details/fiftyyearsamongb00mill>

I also ponder what I want to accomplish in the next year. Making notes and setting some soft goals that are flexible are my first steps. For example, one of those goals may be raising queens using a nuc box. None of the goals have to be hard and fast, but they gives you something to strive for, research, and continue to ponder. Having a mission plan for your bees is not only efficient and enjoyable, but can be relaxing and good for the soul.

Once February comes around it is a good time to start thinking more proactively. Start asking the following questions: is it the right temperature for an early mite treatment, to add additional sugar or protein patties? During this time, I do a quick inspection of the hives for activity to help make an educated guess on bee replacement packages. You should be deciding which vendor to make any additional purchases and the breed of bees you want. To me, the anticipation of the next couple of months is rising. This is also the time to be ordering your woodware and spring mite treatment. Repair and painting existing hardware is around the corner, so finding discount paint should be on the radar. I personally cruise the big hardware stores and look for any return paint that is half to a third off the regular price.

Beekeeper Questions - What syrup ratio should I use?

Randy Oliver (<http://scientificbeekeeping.com/light-or-heavy-syrup-for-drawing-foundation/>) has a great study on syrup ratio regarding foundation building but contains a whole lot more that is also a good read. Actually, Randy has many good reads! Nevertheless, with the ratio of 2 to 1 you can never go wrong. That is two parts sugar and one part water by volume. Syrup with less moisture in it means less moisture in the hive. No matter what time of the year it is, less moisture is a good thing. In addition, the bees consume a 2 to 1 ration slower than a 1 to 1 ration, and you will make fewer trips to the hive.

A Thought to Ponder - Should I do a postmortem on my deadouts? We will investigate this in the next article.

Until next time, Keeper of Bees, stay safe!

Mike Overstake

Editor Note: *I gleaned some of Mike’s thoughts and posted them back on Page 6. Thanks to Mike and anyone else who might consider posting some articles that our readers will enjoy, and in turn bless the bees.*

Terrace Hill Bees

Doyle Kincy, an Urbandale-based beekeeper and a District 4 Director of the Iowa Honey Producers Association, keeps two honeybee hives at Terrace Hill. All spring and summer, there was an abundance of bees among the flowering trees and flowers. In early August, Doyle and his wife, Sandy, collected the honey in the hives. After collection, Doyle extracted the honey from the frames. Enjoy the pictures of the process!



Doyle, we're so proud of you for all the work you have been doing to promote bees at Terrace Hill!

May your tribe increase!



Readers of the Buzz are at all stages of experience level. Here is an article written by our **Honey Queen Abigail** that is aimed at the novice who wants advice at the lowest level.

How to Inspect a Beehive

“You’re a beekeeper!” I have heard this statement over and over again. It is often exclaimed either out of excitement or amazement. The sentence “I could not do it” often follows. Beekeeping seems like a daunting task, but it is simply doing the same process over and over again. The process is a hive inspection. This is not to say hive inspections are simple, but with a good plan and plenty of patience, anyone can be a beekeeper.

The first step to inspecting a beehive is to prepare yourself and your equipment. Most beekeepers wear some amount of protective clothing. I would recommend wearing long, loose jeans, a light t-shirt, bee suit—a long-sleeved, white jacket with a mesh veil attached to it—leather beekeeping gloves, and tennis shoes with long socks that the pants can tuck into. After getting dressed, most beekeepers will light a smoker. A smoker is a metal cylinder with little bellows attached to it. The smoke the smoker produces is used to confuse the bees’ pheromone communication. The smoke is produced from a fire the beekeeper lights in the cylinder. The fire is maintained by the pumping of the bellows. Lighting a smoker can be quite difficult. It is important to be patient when lighting a smoker as well as to make sure that the fire is strong. If the fire is not strong, it may go out on you during the inspection. Once the smoker is lit, you should gather the rest of your equipment. You will want a hive tool which is a combination of a crowbar and hook. A hive tool helps the beekeeper manipulate the frames in the beehive as the bees often use a glue-like substance called propolis to stick everything in the hive together. There are many other tools that you could use when inspecting a hive, but they are not essential to beekeeping. If it is spring or fall when there are not many flowers in bloom, you should prepare supplemental feed for the bees. The supplemental feed is typically sugar syrup—white sugar and water mixed together—and a pollen patty—a protein packed substance that mimics pollen. If it is winter, you may choose to take white sugar out with you to give to the bees as an emergency food store. If it is summer, you do not have to worry about making feed for the bees.

Once you are dressed to go into the hive and have your equipment handy, it is time to open the hive. You will start by smoking the entrance holes of the hive. Next, take the weight off the top of the hive. The weight is whatever sits on the top of the hive to prevent the cover from blowing off in strong winds. The weight can be a brick, a rock, or a ratchet strap. After the weight is off, you will remove the outer cover. The outer cover is the lid that protects the hive from weather such as rain and snow. Then you must remove the inner cover. The inner cover prevents the bees from sticking the outer cover to the rim of the top box with propolis. Once both covers are removed, you want to take a quick assessment of the hive. How many bees do you see? How did they react to covers being removed? How much burr comb—beeswax that is not built where you want it—is there? Do you smell anything unusual or foul? Answering these questions will allow you to come up with a hypothesis of what the state of the hive is.

Once you made an initial hypothesis, it is time to see if you are correct. Starting at the edge of the hive, you want to slowly pull out the very first frame with the help of your hive tool. A frame is a wood rectangle that has a thin sheet of plastic

imprinted with a hexagonal pattern. The bees build beeswax on the plastic and fill the hexagon cells with honey, pollen, or brood—baby bees. The first frame is typically empty or full of honey. If the frame is filled with brood, you need to be on your guard as the colony may be very strong and need more space. You will continue to slowly pull out frames one by one. Slowness is important because being fast will result in rolling bees. Rolling bees is when the frame is pulled out of the hive so fast that the bees are rolled down the frame. Doing this will kill some of the bees on the frame. It does not matter if just any bee is rolled, but if you roll your one queen bee in the hive, your hive may die as the queen is only bee who is able to lay eggs.

By frame three, four, or five, you should be seeing brood. You will inspect the brood to see if you see the three stages—eggs, larvae, and pupae. Eggs look like little grains of rice sitting on the bottom of the cell. If you have bad eyesight, you may not be able to see the eggs. You can either assume your hive has eggs based on if it has larvae and pupae or enlist a friend with good eyesight to help. Larvae look like milky crescents. If your larvae are not white, you should take note of it and look into what disease would cause the change in color. Pupae are the oldest stage of brood. The pupae are under the brown beeswax cappings—a thin layer of beeswax that covers a cell. Healthy pupae are covered with evenly covered and partially bumpy cappings.

As you are looking through your frames, you want to make sure your hive has nectar—the liquid shimmering in the cells—and pollen—the orange, green, or brown granules. These two things are the bees’ main food sources. If you are inspecting in the summer, you will want multiple honey supers—small boxes—filled with honey which is dehydrated nectar.

Once you feel that you understand your colony’s health, you can begin to close up the hive. You want to make sure that everything is back where it was when you started. This process should be done slowly to avoid squashing the bees when possible. You especially want to make sure that you put your weight back on the hive. Then you will double check to make sure you have everything you took out to the beehive. Once you put all your equipment away, you should record what you saw in the beehive in some way. I purchased a book that was made especially for this purpose. Some things to note are the population level, the smell of the hive, the amount and kind of brood seen, and any signs of diseases seen.

Although knowing a lot about the complexities of honeybees and beekeeping is helpful, you can learn how to be a good beekeeper by being prepared to inspect the hive and by being aware when inspecting the hive. By following simple steps, you can learn how to do so.



Written for a college paper by Abigail Kelly, IHPA Honey Queen

District 4 Has a New Director! Jamie Beyer:

I have served as the Legislative Representative for IHPA for the past four years or so. I have now been elected by the Directors to fulfill Doyle Kincy's term as Director. He would have normally been up for reelection this November and was planning on stepping down then. When the virus caused us to cancel our Annual Convention/meetings, Doyle still wanted to step down. I can only hope to fill the role that Doyle has done for beekeepers for a lot of Central Iowa.

I will still be the Legislative Representative but with the added responsibility of being a Director. I am planning on "attending" as many club meetings in my District as possible whether virtual or in person. At my age I am worried about the in-person meetings so we will see about those.

A little about my background. I have a Master's degree in Fisheries and Wildlife Biology from Iowa State University. My business of Midwest Waterscapes was started about 30 years ago and have



since been involved with the installation and consultation of over a thousand water gardens/features. I was a City of Ames Power Plant operator for 30 years until my retirement five years ago and that is when I had time to learn about honey bees. Since then my hobby has turned into a passion and still cannot get enough to satisfy my desire to learn more. That is one reason I want to volunteer as much as I do -to learn more. When you rub shoulders with some of the most talented beekeepers in the state you cannot help to learn more.

I am the president of the Central Iowa Beekeepers Association as well as president of The Iowa Arboretum. I have a lot of volunteer work to do but I enjoy it all. I write on the subject of water gardening and just sent off an article to Pond Trade Magazine. I have written over 30 articles on the subject and have coauthored a book.

I am past president of the Iowa Trappers Association, Central Iowa Water Gardeners and the Story County Master Gardeners. I have become a Lifetime Master Gardener and am still active in that group.

That's about it. Thanks Doyle for all you have done and will continue to do for all of us beeks.

Jamie

And here is our new Youth Scholarship coordinator!

Hello! My name is Stephanie Meyers. I am the new Iowa Honey Producers Youth Scholarship Program Coordinator. I am the mother to a 2019 Youth Scholarship Award recipient and have three other children as well. I went to college to be a music teacher and a music therapist. I served in those capacities prior to having a family. I now homeschool our children and am the owner of our family business consisting of a greenhouse and produce farm called Sonshine Farms. I enjoy gardening, preserving food, cooking, baking, spending time with my family, hiking or just being in nature, making music, and using the gifts I have been given. I am very excited about working with scholarship recipients.

And One More New IHPA Position

Do you remember Dave Korver? He was our District 6 Director for two terms, and helped out a lot at the State Fair, rebuilding our booth. Carole Vannoy has stepped aside from the Historian role and Dave has taken that role.

Dave would like to **compile a list of all the Presidents** through all the years of our existence. We've been around forever, so this is not going to be easy. If you have any record of past presidents, or any old Buzzes lying around, please send Dave information on past presidents. If you served as president of the IHPA and are still living and reading this, please give Dave a call and tell him all about your service.

Dave's contact information is listed on page 2 along with all the other board members and affiliated positions. Thanks!

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Emma's Recipes

It's hard to believe it's December! It feels like this year has been quite that the adventure; missing the annual meeting and State Fair has really messed up my internal clock! Oh well, while you're staying inside this winter or going to see family for the holidays, why not heat up the house with some delicious holiday caramels and homemade brownies! Both are easy to make with kids, for a special event, or just for fun! Whatever you decide to do with your treats, I'm sure you will enjoy them as much as we did!

Holiday Honey Caramels (Pg. 63)

1 cup butter	2 cups honey
2 cups whipping cream	1 cup brown sugar
1 teaspoon vanilla extract	finely chopped almonds, optional

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

Emma's Notes: Yummy! Do not make these when you are on a time crunch! It took well over an hour and a half before they reached 250 degrees. It is very important for them to reach that temperature if you want them to be a firm caramel rather than more of a caramel syrup. In the past when I have made caramel, I would always struggle with it boiling over and burning on the side of the pan or the stove. I discovered that I could prevent that by stirring the caramel more slowly while it was boiling and keeping a close eye on the pan so that it would not burn. I also found that the hot caramel melted the plastic wrap when I tried using it as the pan lining, so I switched and used wax paper instead. That worked much better. My only problem was the funny shape it left on the edges of the caramel.

Yes, it Bee True – Black Beans! (Black Bean Brownies) (Pg 92)

1 can (15 ounces) black beans, rinsed and drained	
1 ½ cup semisweet mini chocolate chips	½ cup canola oil
¼ cup unsalted butter	1 tablespoon vanilla extract
1 2/3 cup honey	1 1/3 cup all-purpose flour
3 large eggs	½ cup plus 2 TBSP unsweetened cocoa powder
1 teaspoon baking powder	½ teaspoon baking soda
¼ teaspoon salt	½ cup semisweet mini chocolate chips

Preheat oven to 325 degrees. Grease a 9"x13" pan with cooking spray and set aside. In a food processor or blender, puree the black beans until smooth; scrape the sides as needed. Place a large heat proof bowl over a pan of boiling water. Add pureed black beans, 1 ½ cup semisweet chocolate chips, and cubed butter to bowl. Stir with a 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 the prepared baking pan and smooth top of brownies with a spatula. Sprinkle the remaining ½ cup semisweet chocolate chips on batter. Bake brownies 45-47 minutes. NOTE: Brownies may seem underdone but will continue to bake after removed from the oven. Gently jostle the pan and if the center appears to liquid, continue to bake and keep and eye on them.

Emma's Notes: I have never put black beans in brownies and was VERY skeptical of how good they would taste. I was pleasantly surprised. For the most part, they were pretty simple, but there were a few things that gave me some problems. The beans did not want to puree easily. To get a nice smooth consistency, we added about a tablespoon of water and then they would puree and become smooth. Instead of using a heat safe bowl, I used a double boiler pot. If you choose to use a heat safe bowl, be very careful as the side of the bowl will get quite hot. I baked the brownies for about 47 minutes before they were ready to come out and they did seem a little under done until they had cooled on the counter for a few minutes. The other thing I added was a little bit of caramel syrup over the top of the brownies. YUMMY! Finally, the brownies were more like cake rather than a traditional brownie, so they were very fluffy. We ate them with a side of homemade ice cream, and it was amazing! We will certainly be making these again!

Propolis - Miracle of the Hive

*By Jeannie Saum Ohio State Beekeepers , Secretary 2021
Fairfield County Beekeepers, President*

That Sticky Stuff We Hate

Propolis is an important substance made by honeybees and is found in every beehive, manmade or natural. Every beekeeper knows of propolis, but most “normal” people have never heard of it. Propolis, also called bee glue, is made by the bees from tree resin. This resin helps protect tree buds from contracting bacterial, viral or fungal infections.

The honeybees collect this resin from tree buds and bark, particularly poplars and evergreens. They bring it back to the hive and mix it with their enzymes, making a stiff, sticky, orangey-brown substance. The bees cover the inside of the hive with propolis to seal up cracks, insulate, and disinfect the hive. Propolis protects the health of the hive and kills many kinds of bacteria, viruses, molds and fungi. Propolis’ components differ depending on the environment, plants, weather, soil, and continent, but all propolis has many of the same basic compounds that have been proven in research to have beneficial medicinal effects.

For us beekeepers, propolis is that sticky, messy annoyance. It glues all the parts of the hive together, forcing us to pry things apart with a hive tool. It gets all over our tools, gloves, and suits and must be scraped away in order to get parts of the hive back together. We beekeepers have come to hate it, and historically, in the US we’ve thrown it away. But in the rest of the world, beekeepers harvest and save propolis for its prized and research-proven properties. Hm-m-m. What do they know that we don’t know?

The History of Propolis for Human Health

Unbeknownst to most of us beekeepers in the US, propolis has been used for centuries by man, for its medicinal and health benefits. Not only does propolis kill bacteria, viruses, and fungi that affect trees and bees, it also does the same for many germs that cause human illnesses, as well!

Its use can be traced back to early Egyptian times, where it was used for embalming. Ancient Roman soldiers used it as a tonic before battle, and to treat wounds. Propolis has been part of folk medicine practices all over the world for centuries. Propolis’ popularity and research on its effectiveness grew during the 1900’s, especially after WW II. In Europe, propolis is referred to as “Russian Penicillin” and was used by our GI’s overseas, during World War II. Today, propolis is used widely throughout the world to treat illness and as a health supplement. You will find propolis products in pharmacies in Mexico, Europe, Russia, China and Japan.

Propolis - the “Gold” in the Hive

According to decades of research found on the National Institute of Health website (nih.gov), propolis is proven to have antibiotic,

antimicrobial, antiviral and antifungal properties. It also has antioxidant effects, internally; anti-inflammatory action, inside and out; and is an analgesic (relieves pain). Thousands of research studies done world-wide show propolis is a successful treatment for a wide variety of illnesses and health conditions from mild to serious.

Human studies of propolis treatment have shown its safety and effectiveness for adult and child health issues. Specifically, studies on adults and children have shown propolis extracts taken orally are effective for upper-respiratory infections, ear infections, sinus infections, urinary tract infections, stomach viruses and yeast infections, and even endometriosis infertility in women! It has shown to shorten the common cold by 2 ½ times its length and treat influenza. It is effective for all kinds of oral issues - cold and canker sores, gum infections, gum disease and oral surgery. Lab research shows propolis kills staph, strep, MRSA, most of gram-negative bacteria, e-coli, salmonella, wart virus, shingles virus, and Athlete’s foot. The dosage that most of these studies used was just 2-4 % in an alcohol extract!

Propolis for Wounds

Propolis used topically in an oil or cream does amazing things for wound healing. From a simple cut or scratch, to surgical incisions, burns, bedsores and even seriously infected and gangrenous wounds, propolis has been shown to bring about rapid healing. Around the house for every-day use, propolis oil or cream is great for cuts, rashes, diaper rash, kitchen burns, poison ivy, Athlete’s foot, and even bee stings! Some of the worst wounds I’ve seen were clear of infection and gangrenous tissue and were forming scabs, in ONE WEEK, with 2.5% propolis cream!

Propolis for Body Systems and Disease

Much research has been done on the antioxidant and anti-inflammatory properties of propolis and how these can benefit the immune system, major organs, and body systems. Propolis is showing promise as an adjunct treatment for diabetes, heart, liver and kidney disease, and even cancer. Propolis has shown to kill dozens of different kinds of cancers cells in a Petri dish, as well as HIV, HPV, AND Herpes 1, 2, and 3. When used for its antioxidant and anti-inflammatory effects, propolis dosages have run between 900 - 1500 mg. per day in research studies.

Propolis for Pain

The antioxidant and analgesic properties of propolis make it an effective treatment for arthritis and joint pain and it can be used topically and orally. Like medicines, it works differently on different people, so each person has to find what works for them. Some people get almost instant pain relief by rubbing a 10% oil or 2.5% cream into aching joints like hands, knees or feet. Other’s get help taking it orally. (Some of us have to resort to bee stings to get joint pain relief!) [Continued page 15]

State Apiarist Andy's Report:

Hello. Here's hoping this finds you all healthy. I'm writing on what would've typically been about time for our IHPA annual meeting. I do miss seeing everyone. It's the time of year busy with apiary inspection work for those beekeepers sending their hives out west to the almonds. It's 8:00PM and I'm writing with my jacket and hat on at our dining room table still trying to get the chill out. It was a cold and windy one today. Not the best weather for opening hives and pulling frames but I don't believe the quick checks hurt anything either... I've (not proudly) done worse to my own bees for sure.

A couple late season positives:

When they look good, they've been looking really good. I have seen some nice, heavy hives recently with big clusters through both boxes. Often enough a good amount of brood still remains, despite all the cold over these last few weeks. Pollen sub patties and a shot of warm syrup now and then really seem to make all the difference.

For the state as a whole, we've made a good-sized honey crop. Some have produced huge crops, but it seems nearly everyone did at least better than average. Most areas of Iowa were dry to very dry this year and summertime temps were decently hot. These factors lend to productive bees bringing in the nectar, and the honey is just excellent in quality. Personally, I'm convinced it's the best honey I've ever made - and I've come to believe that our Iowa honey is top notch in any year. This year, it's very dry which concentrates the sugars and gives it a good "gummy"ness", and it's pretty light in color and has a floral taste.

A late season negative:

Can you guess it? Varroa.

This has been a season to end a lot of "treatment-free beekeeping". And if you've been treatment-free for a couple years and your bees are all still alive and well come spring -- I'd love to know about you. You're on to something good.

Dwindling / crashing hives has been a common experience this fall, even among beekeepers who had treated well this spring, had taken their honey off in a timely manner, and had got right down to a solid late-summer treatment. It seems our mite treatment products are in fact still killing mites as a rule. It's just that the mite numbers refused to lessen. When we have good productive years, the mites do well too, and sometimes it's those absolutely killer hives which go down the fastest. The bees have been continually heavily brooded, which is a good thing in and of itself, but all that capped brood makes for successful mite growth and also makes it hard for our mite treatments to be as successful as we'd hope--since the vast majority of the mites in the hive are hidden and protected inside the capped pupal cells. It's been a season of repeated treatments, trying to get rid of those ugly things.

This is also the season when I shift gears from being on the road daily, play some overdue catch up in the office, and then get to thinking about my beginner bee course. It's always a highlight of the year for me. I think I've taught a beginner class each winter for 16 years now. This may be a year off from doing it... Or I'll come up with something yet. Maybe if it can't happen in winter, we could do a couple beginner-aimed outdoor field days through the warm season. There's usually a way when there's a will, or something like that.

I'm looking forward to seeing you all sooner or later. Happy Thanksgiving everyone!

Take care. Andy

We Honor the Passing of a Mentor

We are sad to hear about the passing of Doris Ramsey, Nov. 6, 2020 at her home in Keosauqua, Iowa. She was the wife of Vernie Ramsey who was a long time member and district director of IHPA and past president of the Southeast Iowa Honey Producers. Doris was born May 17, 1929. On June 11, 1950 she married Vernie Ramsey and they recently celebrated their 70th wedding anniversary. Together they raised 6 children. Doris loved people, children, quilting, crafting, and volunteering. Over the years she helped her husband with many bee presentations at schools and craft shows in the Keosauqua area and was seen many years helping at the check in table at the Iowa Honey Producers annual meetings. She was the historian and kept the scrapbook for IHPA for many years. We will remember her outgoing friendly personality and zest for life.

Based on our own and many friends' experience, it is great topically applied, for sore throat pain, ear pain (right in the ears), canker and cold sore pain, teething pain, oral surgery pain, bee stings, infected root canal pain, burn pain, etc.

Propolis Power for Health and Wellness

Bee propolis can be used to make many products to enhance health and wellness. It can be used internally and externally as a supplement to support good health and prevent illness. (Many of us take it preventatively, every day.) It can also be used as a natural medicine, during times of illness, though it cannot be marketed and sold as such (like herbal supplements, homeopathy, and other natural treatments). It is sold for use in many forms--raw, powdered, in tinctures or infusions, in toothpaste and mouthwash, and as an ingredient in topical creams and balms. Propolis can be used as an alternative to pharmaceuticals by those of us who believe in natural substances for healing. Doing so is perfectly legal and one can share their own experiences. As beekeepers, we can legally make and use propolis products for our own families.

A NOTE OF CAUTION: When manufactured for sale, however (legally), IT MUST BE MADE IN AN FDA AAND ODA CERTIFIED FACILITY. (Only 3-4 around the state. Rentable "food truck kitchens" are most often NOT certified correctly to use for this purpose.) Propolis products must be classified as a dietary supplement. When labeled and sold, no references can be made to illnesses, wounds, or healing. It can only be said that propolis will help support healthy bodily function. Natural substances, since they cannot be standardized (made the same, every time), likely will never be approved as "medicine" in this country. Even though there are decades of research on propolis, if it hasn't been done by the FDA, it is not recognized.

Knowledge for Beekeepers

It is important for us, as beekeepers to know about the incredible value of propolis for human and animal health. The more we know about the amazing value of hive resources, the more we can elevate the status of the honeybee to the general public. We can add to our bottom line by marketing more of the hive resources, whether it is retail-ready products or raw materials collected, cleaned and sold to value-added bee-product manufacturers. We encourage you to save it, not throw it away! If you are not interested in making batches of propolis oil or tincture for your family's health, know that there is a growing market for raw propolis.

Consider scraping, cleaning and saving the propolis from your pulled equipment this winter! And mix up a batch of Propolis Oil or Tincture to help keep your family well!

Propolis - Health, Powered by Bees!



Foley's russian Bees

Pre order your queens, packages, and nucs for the 2021 season! We begin taking orders on all our Russian products starting January 1st at 10am via our website www.russianbee.com. Carniolan packages are available to order just as soon as pricing for the year has been set (typically January 15th).

Russian Nucs \$168.00

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Mini hive kits \$150.00

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

To place an order, check us out on the web

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The Times They Are A-Changin'

It's the first week in November 2020 and we're having some fantastic weather with bees bringing in pollen. Unfortunately, our common lilacs have been blooming and since they are not re-blooming varieties, this indicates stressed lilacs that won't bloom much next spring. Ponds are low and we really need more moisture in the ground.

Quilt boxes with cedar shavings to insulate and absorb moisture have been placed on hives. Quilt box bottoms are lined with burlap over # 8 hardware cloth. A few years ago, we transitioned to quilt boxes and for the most part have been pleased with the results.

Last winter, our quilt boxes were modified with a feeding space in the middle; however, we were not pleased with that design. This past spring, we discovered hives with drawn comb in that middle space. In a couple of instances, we had brood in that space. We did not wish to repeat this problem, so the middle feeding spaces in our quilt boxes are gone and again filled with shavings. We'll stick to feeding above the frames and not in a quilt box.

We had a great honey year and left a lot of honey for the bees. Hopefully, we won't have to feed much to our hives, but if we have a warm winter, they'll consume a lot of resources rather than staying in torpor (a state of physical or mental inactivity; lethargy) during which bees use less resources.

We produce little wax and this summer transferred the wax, honey & miscellaneous debris from the bottling bucket strainers into plastic quart bags. We're feeding bees by placing the bags on top of frames & below the quilt box. We cut a large X on top of the flattened bags while also cutting away some of the plastic around the X, so bees can easily get the food. Over the years we've used table sugar, purchased winter patties, etc. and thought we'd try this method.



As physically short (vertically challenged), aging beekeepers, we always strive to keep our hives short. This means avoiding a lot of honey supers stacked on top of one another. We do not like climbing ladders! This means we harvest capped frames frequently and return extracted frames for the bees to refill. That is, if the bees cooperate. Some hives are simply too slow to cap honey and then you have to add supers.

If you decide to manage this way, you need to think about the number of hives you've got as well as the size of your extractor to make this feasible. We extract frequently utilizing a six-frame extractor which is in place from the middle of June to early August when we stop extracting. We're also bottling as we go and selling fresh honey. This system helps keep hives on the short side as well as fewer boxes and frames on hand or necessary to store over winter. Since we harvest in small batches, it's also easy to see the color differences in honey. In fact, we date our labels to reflect the month and year that the honey was harvested. This system works well for us, but not necessarily for everyone. As a fair weather beekeeper, this system also often allows me to work hives on my schedule and when the weather isn't so brutal.

This year has been a year of change for all of us and also opportunities to rethink a lot of things. Jerry and I have been facilitating the monthly meetings of the Red Rock Beekeepers for a number of years and have also been teaching Beginning Beekeeping Classes for several years. We're stepping back from these roles though we still intend to keep bees for a while. We've met so many fantastic people in this journey and hope to continue many of those relationships.

We're hobby beekeepers and have serious concerns about our changing climate. Yes, I believe in climate change. The planet will continue, but life as we know it probably won't unless serious steps are taken. We've been teaching the importance of pollinators and habitat, but in my lifetime, it feels too often that we take two steps forward and three backward.

Take Care & Bee Safe

Respectfully submitted by Sheila Weldon

For sale: good, strong packages, nucs and singles.

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For more info, call or text

Pat Ennis, 641-444-4767 or 515-293-2601

P & P Honey and Bee Supply, Inc / Goodell, IA



Iowa Honey Producers Association Annual Membership Form

Our membership year runs from January 1 through December 31. See the back of The Buzz Newsletter. Above your name will be the expiration date.

One Newsletter will be sent per household address

PLEASE PRINT SO I CAN READ YOUR INFORMATION. THIS IS WHAT WILL BE PUBLISHED IN THE NEW DIRECTORY

FIRST MEMBER: \$20

TOTAL

NAME: _____ **\$20.00**

ADDRESS: _____

CITY: _____ **STATE:** _____ **ZIP CODE:** _____

COUNTY: _____ **IHPA DISTRICT:** _____

E-MAIL ADDRESS: _____

PHONE NUMBER: _____

1st CONTACT NUMBER: _____

2nd CONTACT NUMBER: _____

At this time we are suspending online readership.

May we publish your information in the Association Directory?

YES

☐

NO

☐

SECOND MEMBER: \$5

NAME: _____ **\$** _____

E-MAIL ADDRESS: _____

NEXT MEMBER: \$5

NAME: _____ **\$** _____

E-MAIL ADDRESS: _____

DONATION:

ADDITIONAL YEAR (S) OF MEMBERSHIP PRIMARY # OF YEARS _____ at \$20 **\$** _____

ADDITIONAL YEAR (S) OF MEMBERSHIP NEXT # OF YEARS _____ at \$5 **\$** _____

ADDITIONAL YEAR (S) OF MEMBERSHIP NEXT # OF YEARS _____ at \$5 **\$** _____

FAIRBOOTH RENOVATION FUND - Funds to be used for improvements **\$** _____

GENERAL FUND - Funds to be used for day to day expenses **\$** _____

QUEEN FUND - Funds to be used to help the Queen in her travels **\$** _____

YOUTH PROGRAM - Funds to be used to provide Students with needed supplies **\$** _____

TOTAL \$ _____

Iowa Honey Producers' Association is a 501 (c) 5 organization which gives us the ability to provide you with a tax deductible letter of donation for any or all of your donations. Please indicate if you wish a letter to be sent for the 2020 calendar year.

Yes

☐

No

☐

NEW this year. If you would like to pay by credit / debit card, please send an e-mail to: Rhonda Heston IHPATreasurer@gmail.com Subject Line: INVOICE IHPA. She will then send you an invoice by email

Once you receive the e-mail, you will be directed to an online payment page. You will enter your card information and click "PAY" to submit your payment. Once the payment has been processed, you will receive an e-mail and so will Rhonda.

Make Checks Payable to Iowa Honey Producers Association or IHPA

For Mailed Payments (check or cash) Rhonda Heston, 52735 187th Ave, Chariton IA 50049 515-724-2124

For Office Use: Pmt Rcvd _____ Check # _____ Amount _____ Letter of Donation _____

The Buzz Newsletter Article/Ad Submissions

Please send submissions, classified ads, and photos to rrihpa@gmail.com or mail to The Buzz, c/o Ron Rynders, 890 13th Ave SE, Sioux Center, IA 51250 Cell 712-449-5010.

Since the Buzz has become a quarterly paper, ad prices have changed.

The deadline for submissions is the 10th of each month to be included in the following quarter's newsletter. The Buzz is a quarterly newsletter published by the Iowa Honey Producers Association which is an affiliate of the Iowa State Horticultural Society.



Bell Farm

Where good food grows

Runnells, Iowa

*Our mission is to promote successful Iowa beekeeping through our **local queens and bees** - raised and kept in Iowa, year round.*

2021 Prices

5 frame nuc with Iowa Hybrid queen - \$170

Marked 2021 Iowa Hybrid queen - \$45

2021 Iowa Hybrid queen cell - \$8

Our operation is state inspected, and 100% of our colonies are overwintered here in Iowa. When you buy bees from us, you are getting queens that we grafted and raised ourselves in Runnells, Iowa from our overwintered stock. We do not buy or sell bees from other parts of the country.

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Hello everyone.

I have not written a Veep Report for a few months due to a death in the family, but I'm getting back to what normal is for 2020. I want to remind everyone to sign up for beginning bee classes and help if you can. Our experiences really help the newbees. Please pass the word around, and since the Buzz is only quarterly there is more we have to put in each time. Make sure to help keep things updated on the IHPA website and a big Thank You to Eric Kenoyer for his hard work keeping everything updated and for the board for trying to keep the organization afloat. I feel that we are doing what we can to keep you in the loop but I would love to hear suggestions from the membership of what they would like to see happen in the next year as we try to plan out events. Please email or call for anything you would like to talk about. I am quicker to respond via email but leave a message and I will get back to you asap. Have a great holiday season and look forward to hearing from you.

Thanks!

Veep Kris Silvers





got bees?

USE THIS QUICK ORDER FORM OR ORDER ONLINE AT

WWW.EBERTHONEY.COM

Item	1-25	26-50	51+	Italian or Carniolan?	Quantity	Subtotal
Nuc	\$165	\$160	\$155	Hybrid		
Single	\$205	Call	Call	Hybrid		

Package Bees availability & pricing will be determined by February 1, 2021.

NAME

ADDRESS

EMAIL

PHONE

Subtotal ► _____

Live in Iowa?
Add 7% sales tax _____

Total ► _____

Select a nuc & single-deep
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Package Bees

Our package bee selections, availability dates, and pricing will be determined by February 1, 2021. Please check back with us at that time to place your order.



AVAILABILITY DATES

May 2021

Nuc & single-deep complete hive pick up.



FOR YOUR CONVENIENCE

Pick Up Locations

We offer two bee pick up locations in Iowa:

🏠 1090 Highway 1 North
Mount Vernon • Iowa 52314

🏠 14808 South 102nd Ave East
Lynnville • Iowa 50153

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**Italian, Carniolan, & Russian/Italian Hybrid Queens available
Loads arriving to the Iowa City area in late March, mid-April, & late April
Qty 1-9=\$130/ea*, Qty 10-99=\$124/ea*, Qty 100+=\$119/ea***

***Plus IA Sales Tax**

5-frame Nucs with Italian or Carniolan Queens

**Pick up in WI only—arriving weekly late April-early May
Qty 1-9=\$170/ea*, Qty 10-99=\$160/ea*, Qty 100+=\$148/ea***

***Plus IA Sales Tax**

Visit our website, email, postal mail or call to order.

www.heritagehoneybee.com

Phone: 319-321-2494

Email: timwilbanksbees@gmail.com

Heritage Honeybee, LLC

N6007 Hillside Drive, Sullivan, WI 53178

Mail: PO Box 117, Sullivan, WI 53178



2021 Package Bees & Queens

Arriving in Washington, IA in late March through early May

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

1-9= \$135/each*
10-99= \$127/each*
100-499= \$122/each*
500+= Call for pricing

Georgia 2-lb. Package with unmarked queen (Italian only)

1-9= \$115/each*
10-99= \$110/each*
100+= \$105/each*

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

1-9= \$145/each*
10-99= \$137/each*
100-499= \$132/each*
500+= Call for pricing

California 2-lb. Package with unmarked queen (Italian, Carniolan, & Buckfast available)

1-9= \$125/each*
10-99= \$120/each*
100+= \$115/each*

--no cage deposits or credits--please recycle or dispose of cages--

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

1-9= \$35/each*
10-99= \$34/each*
100+= \$33/each*

*plus 7% IA Sales Tax

5-Frame Nucs with unmarked queen (Italian & Carniolan available)—Pick up in WI only mid-April through May

1-9= \$175/each*
10-99= \$162/each*
100+= \$150/each*
*plus 5.5% WI sales tax

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

Tim Wilbanks ph: 319-321-2494 email: timwilbanksbees@gmail.com website: www.heritagehoneybee.com

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Honey Styx: 1-499 cost .15 each

500-1,999 cost .12 each

Box of 2,000 costs .09 each--\$180

Connie [515-480-6076](tel:515-480-6076). Curt [515-480-6075](tel:515-480-6075)

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The Buzz Newsletter

Iowa Honey Producers Association
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