



The Buzz

Newsletter of the Iowa Honey Producers Association



December 2010



Iowa Honey Queen 2011 Pg.3
Annual Meeting Cooking Contest Recipes Pg.4
Beekeeper's Record & Journal—December Pg.7



January 1st Happy New Year 2011!



FOR SALE: 2 or 3 pound packages of Italian bees with queen. Picked up in Cedar Rapids or Aurora, Iowa in mid-April. Bees from Hill-Ward Apiary in California.

All orders must be received by February 28.

Contact Douglas Child 319-634-3682.

FOR SALE: Package Bees--2#, 3# and 4#. The 4# can come with either 1 or 2 queens. Your choice of Carniolan or Italian queens. Prices won't be available until some time in January. Bees will be arriving in early to mid April. Pickup is in Lynnville, IA or Hamilton, IL.

Contact Phil Ebert at 641-527-2639, e-mail ehoney37@netins.net or check our web site www.eberthoney.com

FOR SALE: 50 metal bound queen excluders and approx 20 wood bound queen excluders. Many are near new-\$3 each or \$2.50 if you take them all. I also have some wood bound excluders that need repair. Those would be a throw in.

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

For Sale: Pine Hive Components. 9 5/8" Boxes \$16, 6 5/8" Boxes \$14, reversible screened bottom boards \$14 (solid bottom boards \$13), telescoping cover \$16. Painted, handholds, and bee space compatible with commercial woodenware. Glued with Titebond II and screwed, simple butt joints.

Contact: Josh Sommers (641) 658-2213

FOR SALE: Packages
3 # packages available mid April.
More information and pricing next month.

Contact:

Curt Bronnenberg Home # 515-465-5939
Cell # 515-480-6075

Pat Ennis Home # 641-444-4767
Cell # 515-293-2601

FOR SALE: 3 pound Package bees.

\$65 avail aprox. 2nd week April.

Larry Soder 545-462-4489
soderapiaries@gmail.com

For Sale: Good Used Equipment

Cowen uncapper/ slide & wax melter
SS Holding Tank, 300 gal
Band Heater for 55 gal drum 240 volt
Truck '79 Ford F150 4 wheel drive
Pickup Crane and barrel clamp
Scales, balance
Barrel truck
Bottling tank 70 gal Heavy duty Dadant SS
2 Observation hives
5 gal jugs #11
Extracting trays #25
Honey pump, Kelly with motor, pulley and baseplate
Paddle Fan
Wax Pans

Bottom boards #123
Telescoping covers #6
Migratory covers #16
Inner covers #97
Queen excluders #129
Hive bodies empty #31

For Sale: Freeze Dried Fruit and Jalapeno pepper. Used in making honey cremes.

Apricot powder in 5 lb bags.

Blueberry powder in 7.5 lb bags.

Cranberry powder in 5 lb bags.

Jalapeno powder in 1.5 lb bags (6 cups)

Jalapeno pepper 1/8" in 1. lb bags (6 cups)

Raspberry powder in 5.5 lb bags

Ann Garber at
Bus Phone 641-873-4119
Cell Phone 641-870-2119

Hive bodies with frames #67
Comb honey supers #16
Honey Supers 6 5/8 #14
Styrofoam cover inserts free
Black winter wraps free singles #11, doubles #11
Conical bee escape boards #5
Frame Feeders #8
Smoker #1
Fume boards #15
Super fixers
Parts for hive bodies
Plastic Cut Comb Boxes #100
All offers considered and no reasonable offer will be refused. All equipment has been inspected by Boyd Palmer and are without disease.

Ann Garber
logchain@grm.net
Log Chain Honey
Box 36
Allerton Iowa 50008

The Buzz Newsletter Article Submissions and IHPA Memberships

Please send submissions, classified ads, and photos to Alex W. Ebert by email to TheBuzz@ABuzzAboutBees.com or by mail to The Buzz, c/o Phil Ebert, 14808 S. 102nd Ave. E., Lynnville, IA 50153. **The deadline for submissions is the 15th of each month to be included in the following month's newsletter.** The Buzz is a monthly newsletter published by the Iowa Honey Producers Association which is an affiliate of the Iowa State Horticultural Society. IHPA Membership is only \$10 annually. To join IHPA and receive your complimentary member subscription to The Buzz Newsletter, please contact Melanie Bower, IHPA Treasurer, 207 S.E. Diehl, Des Moines, IA 50315, Phone: (515) 287-6542

Greetings from the President of the IHPA

Hello Beekeepers,

I'd like to start out my first Presidents message with an apology to Donna Braums. I'm afraid Donna probably felt stabbed in the back or blind-sided by me throwing my name into the hat at the last minute. It really was a last minute decision and I decided I was willing to step up and take on the position if the membership voted me in. I should however, have talked with Donna first about whether she still felt the way she did the previous year about wanting someone to take over and allow her to spend more time with other commitments.

Next I would like to express my great appreciation for the job Donna has done as a President of the IHPA. She has provided the leadership to get the organization through a few tenuous situations.

I hope Donna will stay very active in the IHPA and I look forward to working with her, as she will remain on the board as Past President. Thanks Again Donna!!

I hope you all have your hives ready for winter because it is probably too late to do much more for this season. Many of Iowa's colonies had a hard year because of the excessive rain. When it is a bad year for honey production the colonies tend to be more stressed which translates to more viruses, brood diseases, and a smaller population. Supplementing with pollen substitute for protein and honey, sugar syrup, or corn syrup will help keep your colonies strong and have a great enough population to make gains during the short spells of sunshine. If your hives still seem light, you could still possibly get some supplemental feed on if we have a few more days above 50 degrees. Monitoring your varroa levels is as important as anything else. However, it is too late for varroa treatments this season. Treatments for varroa, whether mechanical, natural, or chemical need to be applied in August or September. Hopefully by the time you read this my hives will be away from the cold Iowa winter leaving me behind as they travel to Sunny California!

Have Fun but Work Hard,

Curt Bronnenberg



Iowa Honey Queen

Hello All! I hope that everything is going well for you and that you are staying warm as Iowa cools down. My name is Ellie Johnson and I am your 2011 Iowa Honey Queen. I am the daughter of Linda Powell of Des Moines, Ia. My grandparents, Bev and Gordon Powell, are active in the Association and I am usually with them. I am also Vice President of the Central Iowa Beekeepers Association.

I am a student at Iowa State in Ames, IA. I am majoring Animal Science/Pre Vet Med and am part of the Science Bound Program. I am also a member of the Pre Vet club. I plan to go to Vet School and Graduate school after I complete my Bachelor's.

I did many things as the CIBA queen including parades, fairs, and talking at schools. I am always ready to help no matter so feel free to contact me:

Ellie Johnson
elliej@iastate.edu
515-278-1762 (home)
515-402-2140 (cell)

Feel free to contact me for anything.
Stay warm and have a honey of a day!

Ellie Johnson

BEGINNER BEEKEEPING COURSES SCHEDULED FOR 2011

The Iowa Honey Producers Association (IHPA) will conduct beekeeping courses in several locations across the state to help those interested in beekeeping get started.

For 2011, course locations and details are listed as follows:

Winterset Library – Classes to begin in the end of January or beginning of February.

Instructor: Pat Randol. Contact Pat at 515-210-7445 for details.

Ankeny, Iowa Lab Facility – Classes begin Thursday, January 27th and will meet for seven consecutive Thursdays, 6:00 – 8:00 PM.

Instructors: John Johnson & Andy Joseph. To enroll, contact Andy at 515-725-1481.

Marshalltown -- Classes begin on January 26th and will meet for six consecutive Wednesdays 7:00-9:00.

Instructors: Phil Ebert and Margaret Hala. Contact Jean Brownlie, Iowa Valley Continuing Education, at 800-284-4823.

Washington, Kirkwood Center -- Classes to begin March 28th and will meet for four consecutive Mondays, 6:00 – 8:00.

Instructor: Ron Wehr. Contact Ron at 319-698-7542.

Spencer – Classes to begin in March. Contact Larry or Marlene Boernsen at 712-735-4205 for details.

Knoxville -- Classes to begin in Mid-January at the Marion County Extension Office.

Instructor: Craig Greene. Contact Craig at 641-842-2112 for details.

Oskaloosa -- Classes to begin in Mid-January at the Mahaska County Extension Office.

Instructor: Craig Greene. Contact Craig at 641-842-2112 for details.

Indianola Library -- Classes run from Jan 6 through March 3.

Instructor: Mike Wyatt. Contact Mike at 515-961-0357.

Fairfield – Course may be available in this location beginning late-January or early-February. Contact Andy Joseph for details, 515-725-1481.

To enroll, interested individuals are asked to call the contact for the course in their area.

Early enrollment is important so courses can meet minimum enrollment numbers. Fees will vary by location and are expected to range from \$30 to \$60.

For more information, please refer to the IHPA website and online monthly newsletter at

www.abuzzaboutbees.com or contact

Andrew Joseph, State Apiarist, Iowa Department of Agriculture & Land Stewardship at (515) 725-1481 or andrew.joseph@iowaagriculture.gov.

Honey Cooking Contest at the IHPA Annual Meeting, November 5, 2010

Drinks

Apple-Honey-Berry Punch--Donna Brahms--First Place

- 4 c. Apple Cider (chilled)
- 4 c. Cranberry Juice (chilled)
- 4 c. Water

2 c. Iowa Honey

1 qt. Ginger Ale (chilled)

Heat the water and honey together. Cool mixture. Blend cider and cranberry juices together.; Add the juices to the water/honey mixture. Just before serving, add the ginger ale.

Fruit and Honey Punch--Julie Swett--

Second Place

- 2 c. apple cider
- 2 c. cranberry juice
- ¼ c. honey
- 1 cinnamon stick
- 4 lemon slices
- 4 whole cloves

Combine, heat until it boils. Pour into glasses and serve immediately.

Honey Grog--Ben Hurd--Third Place

- 4 c. cider or apple juice

Juice of one orange

¼ c. honey

2 tsp. butter

1 cinnamon stick

1 tsp. grated orange peel

¼ tsp. nutmeg

½-¾ c. rum (optional)

Combine all except rum. Heat, Add rum when served.

Desserts

Honey Chiffon Strawberry Pie--Donna Brahms--First Place

- 2 c. fresh or frozen strawberries, thawed

¾ c. mild Iowa Honey, divided

1 envelope unflavored gelatin

¼ c. cold water

1 c. sour cream

Prepared 9-inh baked pastry shell or crumb crust

In a small bowl, mash strawberries with ¼ c. honey. Set aside. In a small saucepan, sprinkle gelatin over cold water. Let stand 5 minutes for gelatin to soften. Stir in remaining ½ c. honey. Warm over low heat until gelatin dissolves. Remove from heat, stir in sour cream. Refrigerate 10-15 minutes or just until mixture begins to thicken using an electric mixer, beat mixture at

medium speed until light. Stir in strawberries and mix well. Pour into prepared crust. Cover and refrigerate at least 2 hours.

Honey-Apple-Spice Breakfast Bread Pudding--Ann Nieland--Second Place

Something like a French toast casserole!

5 c. 1-inch cubed day old French bread or other white or egg bread, crusts removed if you wish

2 small or 1 large apple, peeled and grated (leave a few thin slices for garnish is you wish)

4 egg yolks

2 large eggs

1 ½ cups soymilk (can use regular milk if you wish)

2 c. half-and-half (can use whole milk if you wish)

1 c. honey

2 tsp. ground cinnamon

1 tsp. freshly grated nutmeg

1/8 tsp. ground cloves

4 tsp. good quality whiskey, bourbon or scotch

4 T. butter (half stick) plus more for buttering pan

Butter a 9X13 inch baking dish or casserole of similar size. In a bowl toss together bread cubes and grated apple. Place in baking dish. In bowl whisk together eggs, egg yolks, spices, honey and whiskey until well blended. Add in half-and-half and soymilk. Pour liquid over bread mixture. Let sit 10 minutes, using a spatula to push down any bread that floats. Dot with butter and decorate with apple slices. Place a jelly roll sheet or other large lipped pan on your oven rack; fill with several cups of water. Preheat oven to 350. Place casserole in water bath and bake for 75-90 minutes, or until pudding is gently puffed in the middle. Remove from oven, top with whiskey sauce and enjoy! Can be made several days ahead and refrigerated. Bring to room temperature before serving. Serve with honey-bourbon sauce, recipe follows.

Honey-Bourbon Sauce

½ c. butter

1 cup honey

1 egg, lightly beaten

1 egg yolk, lightly beaten

2-3 tablespoons bourbon, brandy, rum, or spirit of your choice dash salt

¼ tsp. grated fresh nutmeg

Combine butter, honey, nutmeg, salt, yolk, and egg in small saucepan and cook over low heat, whisking constantly, until mixture thickens-do not boil. Remove from heat and stir in bourbon. Serve immediately or refrigerator and reheat before serv-

ing.

Snacks or Appetizers

Crab Dip or Spread--Ben Hurd--First Place

1 c. honey

½ med. Onion, chopped

1 ½ c. catsup

2 cloves minced garlic

2 Tbsp. vinegar

½ tsp. salt

½ tsp. pepper

1 Tbsp. mustard

¼ c. lemon juice

2 Tbsp. A1 sauce

8 oz. cream cheese

½ lb. crab meat

Combine first 10 ingredients in blender. Blend. Pour into pan and boil 3 minutes-cool. Place block of cream cheese on plate. Shred crab on top. Ladle sauce over crab/cheese and serve with crackers. VARIATION: put cheese and sauce in mixer, mix up and serve as a spread.

Honey Turkey Rollers--Donna Brahms--Second Place

8 oz. cream cheese, softened

1/3 c. honey

¼ c. mustard

½ tsp. onion powder

6-8 inch whole wheat tortillas

1 ½ c. Colby Jack cheese, shredded

12 thin slices honey roasted turkey

In a medium bowl, beat cream cheese with electric mixer until fluffy. Add honey, mustard and onion powder; mix well.

Spread 1 to 2 Tbsp. of honey cream cheese mixture out to the edge of each tortilla. Sprinkle each tortilla with ¼ c. cheese, leaving about one inch around the edge. Place two or three slices of turkey on each tortilla. Roll up each tortilla tightly and wrap in plastic wrap. Chill at least 30 minutes, then slice each tortilla log into 1 inch rounds and serve.

Cheesy Cornbread with a Kick--Ann Nieland--Third Place

2/3 c. honey

½ c. butter, divided

1 ½ c. white flour

1 c. whole wheat flour

1 ½ c. cornmeal

1 Tbsp. baking powder

1 tsp. salt

1 to 2 tsp. crushed red pepper spice, plus some for garnish

3 eggs

1 ½ c. whole milk

1 ½ c. roasted corn niblets plus a little more for garnish

1 c. jalapeno cheese diced

½ chopped fresh cilantro, plus a little for garnish

Melt honey and ½ cup butter together. Set aside. In a large mixing bowl use a whisk to combine flours, cornmeal, baking powder, spice and salt. Stir in corn and cheese. In another bowl beat eggs. Stir in milk. Add to flour mixture along with honey-butter and stir to moisten. Pour into a greased or parchment-lined pan (two cake pans, a 9X13 pan, or a few loaf pans.) Dot with remaining butter. Bake at 375 degrees F for 25-30 minutes. Serve with Cilantro Honey Butter-recipe follows. *To roast corn, place frozen or fresh kernels in a layer on a baking sheet in a 400 degree oven. Roast for 10 minutes.

Cilantro Honey Butter

¼ c. butter, room temperature

1/3 c. honey

¼ c. chopped fresh cilantro (can use parsley)

Dash crushed red pepper spice (optional)

Dash salt

Mix all ingredients until well mixed. Serve with cornbread.

Honey Orange Peach Jigglers--

Ann Nieland--Fourth Place

4 envelopes Knox gelatin

1 c. cool orange juice*

2 ¼ c. orange juice heated just to boiling

¾ c. honey heated to very hot

4 Tbsp. peach flavored liquor (optional)

In bowl sprinkle gelatin over cool juice; let stand one minute. Add in hot juice, hot honey and stir until gelatin is completely dissolved. Stir in liquor if using. Pour into very lightly greased 9X13 inch pan; refrigerate until firm. Cut in to one inch squares.

*To make orange juice for this recipe, mix 1 can orange juice concentrate with only three cans of water. Then measure the juice needed for the recipe.

Breads

Honey Blueberry Coffeecake--Julie Swett--

First Place

2 c. blueberries

1 Tbsp. flour

½ c. honey

2 Tbsp. lemon juice

1 ½ c. flour

2 tsp. baking powder

½ tsp. salt

½ c. honey

2 eggs

¼ c. milk

2 Tbsp. lemon juice

1 tsp. grated lemon peel

1 tsp. vanilla

6 Tbsp. butter, melted

½ tsp. baking soda

Put blueberries in bottom of greased 9 inch round cake pan. Sprinkle with flour, drizzle with honey and lemon juice. In a bowl, mix flour, baking powder and soda, and salt. In another bowl combine honey, eggs, milk, lemon juice, peel and vanilla. Beat with fork. Add flour mixture. Mix well. Stir in melted butter. Mix. Pour over blueberries in pan. Spread to cover. Bake in 350 degree oven for 30-35 minutes. Cool 10 minutes in pan. Invert on a plate. Cool.

Honey Banana Bread--Tom Nieland--

Second Place

1/3 c. butter

1 egg

WEAVER'S famous QUEENS and Package Bees

★ Buckfast

★ All-American

Order On-Line Now

Visit us on the Web at www.rweaver.com

THE R WEAVER APIARIES, INC.

16495 CR 319, Navasota, TX 77868

Ph: 936/825-2333 rweaver@rweaver.com

¾ c. honey

1 ½ c. mashed banana

2 1/3 c. all purpose flour

3 tsp. baking powder

½ tsp. baking soda

½ tsp. salt

2 tsp. vanilla or whiskey or other spirits

1 ½ tsp. granulated instant coffee

1 ¼ c. mini chocolate chips, divided

With a mixer, beat together the butter and honey. Add in egg and mix well. Add in banana and mix well. Mix together coffee granules and spirits; heat slightly to dissolve coffee and add to banana mixture.

Mix together the flour, baking powder, baking soda, 1 cup of chocolate chips.

Bake at 350 degrees F. for 25 minutes.

Turn the oven down to 300 and continue baking for around 30 minutes, or until the top springs back when lightly pressed.

Cranberry Honey Oat Bread--Donna

Brahms--tied for Third Place

¾ c. Iowa Honey

1/3 c. vegetable oil

2 eggs

½ c. milk

2 ½ c. all-purpose flour

1 c. quick cooking rolled oats

1 tsp. baking soda

1 tsp. baking powder

½ tsp. salt

½ tsp. ground cinnamon

2 c. fresh or frozen cranberries

1 c. chopped nuts

Combine honey, oil, eggs and milk in large bowl; mix well. Combine flour, oats, soda, baking powder, salt and cinnamon in medium bowl; mix well. Stir into honey mixture. Fold in cranberries and nuts. Spoon into 3-8-1/2X4-1/2X2-½ inch greased and floured loaf pans. Bake in preheated 350 degrees oven 40-45 minutes or until wooden toothpick comes out clean. Cool in pans on wire racks 15 minutes. Remove from pans; cool completely on wire racks.

Serve with honey butter --which is one part honey mixed with one part butter mixing well.

Honey Kuchen--Tom Nieland--tied for Third Place

¾ c. all purpose flour

2 ½ tsp. baking powder

¼ tsp. salt

½ c. milk

3.4 c. honey

1 egg, well beaten

4 Tbsp. melted butter

1 ½ c. sheat flakes or bran flakes cereal

2 tsp. vanilla

½ tsp. nutmet

1 tsp. cinnamon

Honey Kuchen Topping

¼ c. honey

1 ½ c. wheat flakes or bran flakes cereal

2 Tbsp. melted butter

¼ tsp. nutmeg

½ tsp. cinnamon

Sift flour with baking powder, spices and salt. Combine milk, honey, vanilla and egg; add to flour mixture. Add melted butter, mixing only enough to combine. Fold in flakes. Pour into greased 9X9 pan.

Sprinkle topping over batter. Bake in hot oven (400 degrees F) until done (25-30 minutes).

TOPPING: Mix together honey, cinnamon, nutmeg, melted butter, and what or ban flakes, crushed. Sprinkle over batter in pan before baking. Serve with honey butter, made by mixing one part butter to one part honey and mixing well.

Cakes

Apple Upside Down Cake--Donna Brahms--

First Place

½ c. butter

1 c. Iowa Honey

Thick apple rings (enough to cover 9X13 inch pan--make sure to peel the apples)

Cake batter

Melt butter in pan in 325 degree oven. Add honey. Arrange apple rings over butter/honey mixture. Cover with cake batter and bake at 325 until done--30-35 minutes or until tooth pick inserted in middle comes out clean.

Honey Lemon Cream Layer Cake--Melanie Bower--Second Place

CAKE:

½ c. shortening

1 c. honey

2 eggs

2 c. sifted cake flour

3.4 tsp. baking soda

½ tsp. salt

2 Tbsp. lemon juice

¼ c. milk

Cream shortening with honey until fluffy, add eggs one at a time and beat well after each addition. Sift together the flour, baking soda, and salt. Add lemon juice to milk and stir. Combine sifted dry ingredients with creamed mixture alternating with soured ilk. Pour into two greased 8-inch layer cake pans. Bake 25-30 minutes at 350 degrees F.

FILLING:

1 egg yolk

4 Tbsp. sugar

2 Tbs. cornstarch

¼ c. honey

¼ c. water

¼ c. lemon juice

¼ tsp. grated lemon peel

1 Tbsp. butter

Beat egg yolk in top of double boiler.

Combine sugar, and cornstarch and add with remaining ingredients to egg yolk.

Cook over oiling water until mixture is thickened, about 15 minutes, stirring frequently. Cool. Spread on cake layers and put them together. Top with honey whipped cream.

HONEY WHIPPED CREAM:

1 c. whipping cream-beat until mixture thickens. Gradually add 3 Tbsp honey and beat until soft peaks form. Fold in 1 tsp. vanilla. Makes 2 cups.

Honey Lemon Cupcakes--Julie Swett--Third Place

2 c. flour

½ tsp. baking soda

½ tsp. baking powder

Zest and juice of one lemon

¼ c. sour cream

¼ c. milk

½ c. butter

½ c. honey

2 eggs

Sift flour, baking soda baking powder and set aside. In another bowl combine zest and juice, sour cream and milk; set aside. Cream butter until fluffy. Add honey and mix well. Add eggs, one at a time. Add ½ dry ingredients to butter mixture. Mix on low until combined. Slowly add lemon mixture. Add remaining dry ingredients until combined. Fill cupcake liners 2/3 full. Bake 18-22 minutes. Cool before frosting.

Lemon Honey Cream Cheese Frosting

½ c. butter

½ c. cream cheese

2 Tsp. zest

2-3 Tbsp. lemon juice

2 Tbsp. honey

2-3 c. powdered sugar

Cream butter and add cream cheese. Add zest, juice and honey mixture. Add powdered sugar one cup at a time until desired consistency.

Honey Lemon Poppy Seed Cake--Tom Nield--Fourth Place

Scant 3 c. sifted cake flour

2 tsp. baking powder

½ tsp. salt

1 c. butter

1 c. honey

4 eggs, well beaten

Juice of one lemon

Grated rind of one lemon

2 Tbsp. poppy seeds

Mix and sift flour, baking powder poppy seed and salt. Cream butter with honey. Blend in eggs, lemon juice, and lemon rind. Add dry ingredients. Blend smoothly. Pour into one large or two medium loaf pans line with parchment paper. Bake in moderate oven (350 degrees F.) 50 minutes to one hour.

Honey Lemon Sauce

In a saucepan place 1 stick butter, ½ c. lemon juice, ¾ c. honey, 1 egg and 1 egg yolk. Heat over medium flame, whisking constantly until mixture is thick and just starting to bubble. Do not boil! Remove from heat., Strain through a sieve to remove any curdled butter and serve with cake.

Cookies or Bars

Sweet Honey Almond Cookies--Ann Nield--First Place

¾ c. honey

1 can sweetened condensed milk (not evaporated milk)

4 Tbsp. butter

2 to 3 tsp. vanilla

1 ¼ tsp. ground cinnamon

¼ tsp. salt

1 c. chopped almonds (you can use other nuts if you wish)

2 of the 3 packages of graham crackers that are in the package crushed into crumbs About 50 whole almonds for the tops of cookies (optional)

In a medium saucepan combine honey, sweetened condensed milk, salt and butter. Cook over medium heat stirring to keep from scorching. As soon as mixture begins to darken a bit, remove from heat and add in crushed almonds, crumbs and vanilla. Mix well. Drop by teaspoonfuls onto greased or parchment lined baking sheets, leaving 1 inches between cookies. Top with an almond. Bake at 350 degrees for 12-14 minutes, rating pans once through the baking time. Do not overbake; the cookies will continue to bake on the hot pan once you remove them from the oven. Let cookies cool on cookie sheet for a few minutes, then remove to a cooling rack. Store in an airtight container.

Honey Bars--Donna Brahms--Second Place

1/3 c. butter

½ c. Iowa honey

1 egg

½ tsp. vanilla

1 ¼ c. sifted flour

½ tsp. baking soda

½ tsp. salt

½ c. coarsely chopped walnuts

½ c. seedless raisins

1 6 oz. package chocolate chips

Cream butter and honey together. Add egg and vanilla; beat until smooth and light. Resift flour with soda and salt; blend into creamed mixture. Stir in nuts, raisins and chocolate chips. Spread batter in well greased 9X13X2 inch baking pan and bake at 375 deegred for 10-12 minutes. Cut into bars while warm. Makes about 2 dozen bars.

The Beeyard Report

The bees are in bed for the winter. October was an exceptional month. On October 23, pollen and nectar were still coming in. This ended, in our area, a few days later. Some beekeepers still had supers on during this period and captured the late flow. For us, it is suicide to leave the supers on that late. The mite load gets too high. When we have tried to catch that late flow the bees have crashed. It only takes a couple of weeks to go from big clusters to almost nothing.

During November, it has occasionally been warm enough for the bees to come out and fool around but there has been no serious flight. Most of the yards look good. However, that doesn't always translate into good survival. We have picked up about 30 colonies that have either gone queenless or crashed from mites. We have mainly used bucket feeders in the past. It is a bit of a pain to fill them up and there is always syrup spilled on the back of the truck. Over the last couple of years we have gradually been putting a division board feeder in every box. We have a syrup tank and pump set up on a pallet that we can put on a pickup. It doesn't take very long to feed a yard with that. With a feeder in every brood box, we can give 2 gallons at a time. Two trips through the yards and we are done.

The queen yard has been shut down for two months but I still have a few people calling for queens. For the most part, the phone is quiet. We will settle into winter jobs after Thanksgiving. I don't have the extracting line or the honey tanks cleaned up yet. There are lots of boxes to repair and also some package bee cages to fix. We have to restore order to chaos. I know I'm gaining but it doesn't look like it.

The next job is getting out yard rent. We are going to add another 50 cut comb boxes and will have to assemble frames for those. We did 2000 squares this year and it still wasn't enough.

There won't be any Australian bees brought into the U S this year. Apis cerana has been found there. It was first found in 2007 and harbors a mite that multiplies three times faster than Varroa. They have found numerous swarms with the new mite in the Northern part of Australia.

They are trying to eradicate them. Historically, that has never worked as a control. The Aussie bees came into the U S before almonds and were used to fill a lot of boxes. Those boxes will no longer be able to pollinate almonds but will still need bees in them. This is going to have an effect on package bee and queen prices. Bees will still be coming in from New Zealand. I don't know how much of the shortfall they can make up.

Adam is getting settled in to his new place south of Cedar Rapids. He has two good buildings on the place. Part of our operation is going to move that way. The details have yet to be worked out. The queen operation is going that way for sure. We

really can't make definite plans until we know what our death loss is going to be.

Eric is a grad student at the University of Missouri at Columbia. I went down for a visit on the weekend of Nov 12. I was quite impressed with the campus. Alex went to the Hazeltine sale in Toddville while I was gone. He did pretty well. He brought home a pickup load of stuff that he got for \$21. It included a Betterway Wax Melter that appears to be in better condition than the one we are currently using.

There was a very large turnout for the annual meeting. I was surprised when I walked into the meeting room and found almost all of the chairs filled. The meeting was well organized. I thought it went well.

Happy holidays to all!!!

Submitted by Phil Ebert

Beekeeper's Record & Journal

The following was reprinted with the permission of the estate of Richard Taylor. The material is from the book, *"Beekeeper's Record & Journal"*, text by Richard Taylor, and designed and illustrated by Cynthia Diamond. This book (among other items) was graciously donated to the youth scholarships' during the 2009 IHPA annual meeting in October at the Best Western Regency Inn in Marshalltown. After the meeting, this book was not taken and is now the property of the Iowa Honey Producers Association, Historian. I have enjoyed reading it, and thought the membership would also. As stated by Kim Flottum, Editor of the *Bee Culture*; "We have a Gem".

Peggy Ennis, IHPA Historian

December

If you are a lover of old bee books you will have noticed that a disproportionate number of their authors were clergymen. One reason is that clergymen were the members of a once relatively small class of people, namely, persons possessed of learning. They therefore had not only the background of knowledge, but the ability to express themselves in the written word, which was by no means a common possession then. America's own greatest bee-

keeper, L.L. Langstroth, was a clergyman and a profoundly learned one. But another reason for so many clerics among early beekeepers is that bees were once commonly kept by churches and monasteries, not so much for honey as for the wax that was needed for candles. So it sometimes became a pastor's duty to tend the bees, and garner the beeswax, along with tending his flock of parishioners. Thus did many a minister of the Gospel, from this more or less enforced introduction to beekeeping, succumb to the same obsession that so many of us know today.

It is hard to think of the Christmas season without thinking of churches and candles. Churches still use great quantities of beeswax in their candles, but as this substance becomes more and more precious, the requirements of purity become more lax, and more and more other waxes, especially paraffin, are admixed with the beeswax. Perhaps it is just as well, from the standpoint of practical apiculture, since beeswax foundation is absolutely essential to that craft, especially for raising comb honey.

To realize the importance of beekeeping in an earlier age, we have to realize that for a long period honey was virtually the only sweet, apart from the sugars found naturally in fruits, and beeswax was virtually the only wax suitable for making candles. The queen excluder, which we think of entirely as a tool for honey getting, was originally used to produce what was (and still is) called "virgin beeswax," that is, wax from combs in which no brood has been raised. This was thought not only appropriate in ecclesiastical services, but also, the wax was of course whiter.

Because of the association of beeswax with religious tradition, perhaps December is the best month for wax melting. Every beekeeper's shop or honey house will contain a receptacle for wax scraps and, unless these were melted up during the extracting process, there are likely to be cappings, too. Even comb honey beekeepers will have wax on hand, and they need every bit they can get. As good a method as any for melting up wax is to put a vessel or tub, size depending upon the amount of wax on hand, upon a gas burner, add a few inches of water, and when this is boiling, start tossing in wax scraps. Bear in mind that hot wax is highly flammable. When all is melted, just turn off the heat, and ladle the molten wax into milk cartons or something similar. You do not need to worry

about keeping out foreign matter, such as dead bees and the like, if you are just going to use the wax to exchange for foundation; the bee supply company will remelt it and strain it.

It is a pleasant job, perfect for a winter day, and the blocks of wax that result are, in a way, like gold. They will never spoil or decay, never be worth any less, and besides this, you have the feeling of recycling this precious substance right back to the bees where it belongs.

Richard Taylor

Richard Taylor was born 1919 and passed away October 30, 2003 in New York. He earned his PhD at Brown University and taught principally at Brown University, Columbia, and University of Rochester. He was an American Philosopher, renowned for his dry wit and his contributions to Metaphysics. Although it is well known he was a philosopher – he was far better known as a beekeeper. It is often said – “I have never met a beekeeper who has not heard of Richard Taylor”. He owned 300 hives and from 1970 produced mostly comb honey. His significant contributions to beekeeping are - authoring many books on beekeeping - among these are the two; “The Comb Honey Book” and “The Joys of Beekeeping”, and regularly writing articles for bee journals. His near legendary honey stand at the roadside in front of his country home operated on the honor system, secured only by gentle solicitations to honesty posted on its walls.

This concludes the writing from “Beekeepers Record & Journal” by Richard Taylor. My hope is that you enjoyed his writing & thoughts as much as I have. Happy Beekeeping!!

Peggy Ennis, IHPA Historian

The Mystery of the Red Bees of Red Hook

By SUSAN DOMINUS

Cerise Mayo expected better of her [bees](#). She had raised them right, given them all the best opportunities — acres of urban farmland strewn with fruits and vegetables, a bounty of natural nectar and pollen. Blinded by devotion, she assumed they shared her values: a fidelity to the land, to food sources free of high-fructose corn syrup and artificial food coloring.

And then this. Her bees, the ones she had been raising in Red Hook, Brooklyn,

and on Governors Island since May, started coming home to their hives looking suspicious. Of course, it was the foragers — the adventurers, the wild waggle dancers, the social networkers incessantly buzzing about their business — who were showing up with mysterious stripes of color. Where there should have been a touch of gentle amber showing through the membrane of their honey stomachs was instead a garish bright red. The honeycombs, too, were an alarming shade of Robitussin.

“I thought maybe it was coming from some kind of weird tree, maybe a sumac,” said Ms. Mayo, who tends seven hives for Added Value, an education nonprofit in Red Hook. “We were at a loss.”

An acquaintance, only joking, suggested the unthinkable: Maybe the bees were hitting the juice — maraschino cherry juice, that sweet, sticky stuff sloshing around vats at Dell’s Maraschino Cherries Company over on Dikeman Street in Red Hook. “I didn’t want to believe it,” said Ms. Mayo, a soft-spoken young woman who has long been active in the slow-food movement. She found it particularly hard to believe that the bees would travel all the way from Governors Island to gorge themselves on junk food. “Why would they go to the cherry factory,” she said, “when there’s a lot for them to forage right there on the farm?”

It seems natural, by now, for humans to prefer the unnatural, as if we ourselves had been genetically modified to choose artificially flavored strawberry candy over strawberries, or crunchy orange “cheese” puffs over a piece of actual cheese. But when bees make the same choice, it feels like a betrayal to our sense of how nature should work. Shouldn’t they know better? Or, perhaps, not know enough to know better?

A fellow beekeeper sent samples of the red substance that the bees were producing to an apiculturalist who works for New York State, and that expert, acting as a kind of forensic foodie, found the samples riddled with Red Dye No. 40, the same dye used in the maraschino cherry juice.

No one knows for sure where the bees might have consumed the dye, but neighbors of the Dell’s factory, Ms. Mayo said, reported that bees in unusually high numbers were gathering nearby.

And she learned that Arthur Mondella, the owner of the factory, had hired Andrew Coté, the leader of the New York City Beekeepers Association, to help find a solution.

Mr. Mondella did not return phone calls seeking comment, but in an interview, Mr. Coté said that the bees were as great a nuisance to the factory as Red Dye No. 40 was to the beekeepers. (No, Ms. Mayo was not alone: David Selig, another Red Hook beekeeper, also had bees showing red.)

“Bees will forage from any sweet liquid in their flight path for up to three miles,” Mr. Coté said. While he has not yet visited the factory, he said that the bees might be drinking from its runoff, and that solving the problem “could be as easy as putting up some screens, or providing a closer source of sweet nectar.”

Could the tastiest nectar, even close by the hives, compete with the charms of a liquid so abundant, so vibrant and so cloyingly sweet? Perhaps the conundrum raises another disturbing question: If the bees cannot resist those three qualities, what hope do the rest of us have?

A story of the perils of urban farming, this is also a story of the careful two-step of gentrification. Red Hook embodies so much of Brooklyn culture — an infatuation with the borough’s old ways, just so long as those do not actually impinge on the modish design and values.

The maraschino cherries that emerge from the Dell’s factory have probably graced thousands of retro-chic cocktails and sundaes in Red Hook itself, or at least in Williamsburg. Finding some solution to the maraschino juice bee crisis — to all urban clashes of culture — is part of the project of New York, a wildly creative endeavor in and of itself.

All summer long, friends of Ms. Mayo were forever pointing out the funny coincidence that her first name means “cherry” in French; as a slow-food advocate with the last name Mayo, she was already accustomed to such observations.

Mr. Selig, who owns the restaurant chain Rice and raises the bees as a hobby, was disappointed that an entire season that should have been devoted to honey yielded instead a red concoction that tasted metallic and then overly sweet.

He and Ms. Mayo also fear that the bees’ feasting on the stuff could have unforeseeable health effects on the hives.

But Mr. Selig said there was something extraordinary, too, about those corn-syrup-happy bees that came flying back this summer.

“When the sun is a bit down, they glow red in the evenings,” he said. “They were slightly fluorescent. And it was beautiful.”

www.nytimes.com

Pro Feeders - 3 SIZES!



- Holds 1 gallon
- Ear measures 2"
- Fits snug using 9 new frames

		Each	Case of 25
FD 800	Pro Feeder Only	\$4.50	\$ 98.75 (\$3.95 ea)
FD 805	Pro Feeder With Cap & Ladder	\$6.95	\$162.50 (\$6.50 ea)



- Holds 1 1/2 gallons
- Ear measures 2 1/2"
- Fits with a 3/4" gap using 8 new frames

		Each	Case of 25
FD 820	Pro Feeder Only	\$5.25	\$ 94.00 (\$4.70 ea)
FD 825	Pro Feeder With Cap & Ladder	\$7.95	\$150.00 (\$7.50 ea)



- Holds 2 gallons
- Ear measures 3"
- Fits with a 3/8" gap using 8 new frames

		Each	Case of 25
FD 840	Pro Feeder Only	\$5.95	\$109.00 (\$5.45 ea)
FD 845	Pro Feeder With Cap & Ladder	\$8.95	\$170.00 (\$8.50 ea)

- Textured Interior Walls
- Larger Size Saves You Time & Money
- No Need To Remove Feeder During Transit
- Available With Or Without Revolutionary Cap & Ladder System
- Interior Wall Support For Strength and Stability
- Easy To Clean
- No Burr Comb Inside The Feeder



Keep the ladder from shifting during transit by using a thumb tack.

Economy Hooded Suit & Jacket

FREE SHIPPING!*

*On Qualifying Orders Of \$100 Or More, Lower 48 States Only.



Follow Us On
Facebook
And Twitter



- Elastic Wrists & Thumb Holds
- 2 Layer Hood For Added Protection
- Heavy Duty Zippers For Easy On & Off
- Self Supporting Collapsible Veil
- 2 Way Neck Zipper
- Available in Small-XXX Large



ANY
SIZE
\$69.95



ANY
SIZE
\$49.95

800-880-7694

www.mannlakeltd.com



**For All Your Packaging Containers
For Packing Honey**

(No Order Too Large or Small)

BL Plastic Containers



**"We Built Our Business on
Service, Quality, and
Dependability."**

**Elmer C. Lynn
405 Kimberly Lane
Des Moines, IA 50327**

**Phone : 515-266-6112
Fax : 515-266-1112**

LAPPS BEE SUPPLY CENTER

**500 SOUTH MAIN STREET
REESEVILLE, WISCONSIN 53579**

**Beekeeping & Candlemaking
Supplies**

**FREE CATALOG
1-800-321-1960**

**"Serving the beekeeper
for 25 years"**



**Do you need to reach
Iowa Beekeepers?**

Create a buzz of your own!

Place an ad in *The Buzz Newsletter* today.

2" x 1/2 page	\$6.00 per month
1/4 page	\$15.00 per month
1/2 page	\$30.00 per month
Full page	\$60.00 per month

**Please contact The Buzz Newsletter at
thebuzz@abuzzaboutbees.com**



**32 YEARS SERVING USA BEEKEEPERS
MAKE US YOUR SOURCE**

**BEEKEEPING EQUIPMENT
CANDLEMAKING EQUIPMENT
SOAPMAKING EQUIPMENT
PACKAGE BEES
QUEENS
UNIQUE CONTAINERS
EXPERT INFORMATION**

HIGH FRUCTOSE CORN SYRUP

FREE CATALOG ON REQUEST

B & B Honey Farm

**5917 Hop Hollow Road
Houston, Minn. 55943**



**Information 1-507-896-3955
Order Line 1-800-342-4811
Fax 1-507-896-4134
Email bbhoney@acegroup.cc**

Your Beekeeping Fun Doesn't Have To Stop With the First Frost!

Lip Balm Accessories

- (A) Pots - 12 ct. — M019301 \$6.95
- (B) Tubes - 12 ct. — M019302 \$5.85
- (C) Shea Butter 4 oz. — M019303 \$4.95
- (D) Almond Oil Sweet 4 oz. — M019304 \$3.95
- (E) Tangerine Oil - 1 Dram — M019305 \$1.50
- (F) Peppermint Oil - 1 Dram — M019306 \$1.50
- (G) Pineapple Oil - 1 Dram — M019307 \$1.50
- (H) Tropical Punch Oil - 1 Dram — M019308 .. \$1.50

All Items Above - Ship Wt. 1 lb. Ea.

Accessories Available Only Through
the Dadant Corporate Office in Hamilton, IL.
To order any of these items
please call 1-888-922-1293.

LIP BALM KIT

With ingredients such as natural beeswax, almond oil and shea butter you have a spa treatment for the lips. Kit includes 12 pots, 12 tubes, beeswax, 4 oz. almond oil, 4 oz. shea butter, four 1 dram bottles of gourmet flavoring oils (tangerine, pineapple, tropical punch and peppermint), stir sticks, decorative labels and instructions. Makes enough for 24 containers.

M01930 LIP BALM KIT

Ship Wt. 3 lbs. \$17.95
plus shipping



*A Great
Holiday Gift
Idea!*

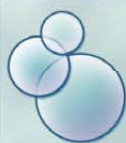
CANDLEMAKER BEGINNER'S KIT



Here is all you need to begin making your own candles. The kit includes an aluminum melting and pouring pot, the book "Basic Candle Making", 3 lbs. ivory beeswax, 6 cup metal votive mold, 100 metal tea light cups, 100 pre-assembled votive light wicks, 100 pre-assembled tea light wicks, thermometer, 1 can of mold release spray and 1 can of wax remover.

M03200 CANDLEMAKER BEGINNER'S KIT

Ship Wt. 18 lbs. \$87.50
plus shipping



BEGINNER'S SOAP MAKING KIT

Everything you need except lye to make your own all natural soap. The kit includes a deluxe digital scale with mixing bowl, thermometer, 2 soap molds, coconut, palm and olive oil, 2 soap fragrances, 2 soap dyes, and soap making book "The Natural Soap Book".

M04182 STANDARD BEGINNER'S

SOAP MAKING KIT

Ship Wt. 13 lbs. \$80.00
plus shipping



Dadant

WWW.DADANT.COM

1318 11th St., • Sioux City, IA 51102
712-255-3232 ph. • 712-255-3233 fax
1-877-732-3268 toll-free

The Buzz Newsletter

Iowa Honey Producers Association
207 S.E. Diehl
Des Moines, IA 50315

RETURN SERVICE REQUESTED

ISSUE 12 – December 2010



PRSRRT STD
U.S. POSTAGE PAID
DES MOINES, IA
PERMIT NO.
4271



Officers

President: Curt Bronnberg
1433 Hull Ave.
Perry, IA 50220
(515) 465-5939
CBronny823@aol.com

Vice President: Pat Ennis
1040 Union Ave.
Goodell, IA 50439
(641) 444-4767
flat_Lander@lycos.com

Secretary: Mary Ebert
705 Hwy. #1 West
Iowa City, IA 52246
(319) 354-6696
Mebert@netins.net

Treasurer: Melanie Bower
207 S.E. Diehl
Des Moines, IA 50315
(515) 287-6542
melrb@msn.com

Historian: Peggy Ennis
1040 Union Ave.
Goodell, IA 50439
(641) 444-4767

Past President : Donna Brahms
14922 535th Street
Griswold, IA 51535
(712) 778-4255 home
(712) 778-4256 orchard line
mbrahms@netins.net

District Directors

District #1 Regina Hoy

District #2 Louise Johnson
34147 310th St.
Guttenberg, IA 52052
(563) 252-2340
LouiseJ@alpinecom.net

District #3 Dennis Nielson

District #4 John Johnson
3422 Clinton Court
Ames, IA 50010-4371
(515) 450-5606
wjohqn@aol.com

District #5 Jack Trowbridge
20041 235th Street
Decatur, IA 50067
(641) 446-3123

District #6 Larry Boernsen
6724 200th Street
Ocheyedan, IA 51354
(712) 735-4205
lm5kbees@iowatelecom.net

State Apiarist

Andrew Joseph (515) 725-1481
andrew.joseph@iowaagriculture.gov



Iowa Beekeeper Clubs

East Central Iowa Beekeepers

Contact: Dave Irvin
2254 S. Riverside Dr.
Iowa City, IA 52246
(319) 351-6205

North Iowa Bee Club

Contact: Pat Ennis
1040 Union Ave.
Goodell, IA 50439
(641) 444-4767
Flat_Lander@lycos.com

Northeast Iowa Beekeepers

Contact: Louise Johnson
34147 310th St.
Guttenberg, IA 52052
(563) 252-2340
LouiseJ@alpinecom.net

Northwest Iowa Beekeepers

Contact: Larry J. Boernsen
6724 200th St.
Ocheyedan, Iowa 51354
(712) 735-4205
Lm5kbees@iowatelecom.net

Southeast Iowa Beekeepers

Contact: Vernie Ramsey
22781 Route J16
Birmingham, IA 52535
(319) 498-4355
Vdramsey@netins.net

Southwest Iowa Honey Producers

Contact: Mike & Donna Brahms
14922 535th Street
Griswold, IA 51535
(712) 778-4255

Friendly Beekeepers of Iowa

Contact: Judy Spence
12839 Carpenter Trail
Carlisle, IA 50047
(515) 988-8397
jespencejr44@gmail.com

Back-to-Basics Beekeeping Club

Contact: Eves Cadwallader
2420 285th St.
Oskaloosa, IA 52577
(641) 673-3993
weic@kdsi.net

Central Iowa Beekeepers Association

Contact: Arvin Foell
30930 530th Ave.
Kelley, IA 50134
Home phone 515/597-3060
Cell phone 515/450-9494
ajfoell@huxcomm.net

Des Moines Backyard Beekeepers

Contact: Julia McGuire
jcammcguire@yahoo.com

Additional Links and Emails

IDALS website
www.agriculture.state.ia.us

National Honey Board
www.honey.com

American Beekeeping Federation website
www.ABFnet.org

Robert Haxton
Food Processing Plants
Iowa Dept. of Inspections and Appeals
rhaxton@dia.state.ia.us