



The Buzz

Newsletter of the Iowa Honey Producers Association



January 2013



The Fun Side of Beekeeping Pg 4
2012 IHPA Annual Meeting Contest Results Pg 6-7
Beekeeper of the Month Pg 8



January 27th IHPA Board Meeting, 3:30 pm
March 15th & 16th Dadant 150th Anniversary Celebration



FOR SALE: 2 or 3 pound packages of Italian bees with Queen. Picked up in Cedar Rapids or Aurora, Iowa in April. Bees from Hill-Ward Apiary in California. All orders must be received by February 28 and full payment due by April 1st.

Call Douglas Child 319-634-3682 2/13

FOR SALE: 2#, 3# and 4# packages. The 4# can come with one or two queens. Your choice of Italian or Carniolan queens. We are getting two loads in April. Prices available in late January. We can take orders prior to that if you put down a deposit.

Contact Phil ehoney37@netins.net
641-527-2639 or
Alex alex.ebert@eberthoney.com
641-821-9648

FOR SALE: 50 frame stainless steel Root extractor in good working order with side dump. The extractor is located in Illinois.

Call Phil Ebert
for info. 541-527-2639 or e-mail
ehoney37@netins.net

FOR SALE: 38mm white Snap Caps with inner seals-8 cents each in boxes of 1800. Smaller quantities are slightly higher.

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

FOR SALE: Honey Styx

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

\$0.08 each in boxes of 2000 or \$160
\$0.10 each for 500-1999
\$0.12 each for less than 500

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

FOR SALE: The following items were acquired from an estate. All items are in new condition. 400 sheets of deep, wax coated Plasticell foundation-60 cents each; 400 deep frames-unassembled-50cents each; 54 deep hive bodies-\$12.50 each; 10 pro Max feeders (2 Gal) with caps and ladders-\$6 each; 24 moving screens-\$2 each; 1 box with 184 24oz bears with caps-\$50; Partial box of honey bee containers-\$25; 34 cases of 9 oz hex jars with lids-\$6/case; 140 sheets of 4 1/4" wax coated Plasticell foundation-50 cents per sheet.

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

FOR SALE: 300 used 4 way clip pallets #1s \$8.00, #2s \$3.00.

3 Walter Kelly 72 frame, slotted extractors with newer motors and speed controls, all run good \$1250.00 each.

Brood & singles for sale in May near Sioux City.

Cell 605-310-3248
Lyndo Ruyter
1221 10th St.
Hawarden, IA 51023

FOR SALE: Approx 170 Shallow-5 3/4, and 20 Medium-6 5/8"-Honey Supers located in Vinton, IA.

All have 9 Frames of drawn comb. They are stored in my garage and have moth crystals on them. There is no moth damage. I would like to sell them to a honey producer.

I can be reached by phone at
319-472-3810
or by
E-Mail -- m.duncan@q.com

FOR SALE: Pamphlet on Successful Management available:

Ten Pages \$12 including postage.

Contact:
Glen L. Stanley
2615 Aspen Road #1
Ames, Iowa 50014
TELE> 515 292 3243

The Buzz Newsletter Article Submissions

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

President's Message January 2013

Hello to all, my name is Pat Ennis and I am honored to be the current president of the IHPA. I think the way to start this is to tell you a little about myself. I first started beekeeping in 1981 in northern Wisconsin with two hives of bees. Wisconsin is a beautiful place, but there are a lot of black bears that like to rip apart bee hives, it's a sad and discouraging thing to see bee hives spread all over the ground.

Over time I had built up to 80 hives of bees. In 1992 I sold my hive and moved from Wisconsin to north Iowa. Once again I started up beekeeping, keeping up to 120 hives.

In 1996 I attended was my first Iowa Honey Producers Meeting in Marshalltown. I didn't know any one there and at breakfast Friday morning, Bob Cox was the first to introduce himself and asked if he could join me, and I have attended ever since.

In 2004, I had the opportunity to work honey bees full time, and took a job with Guss Ross at Kona Queen Company in Kealahou Hawaii, which is on the Big Island. I'd have to say this was the BEST job I've ever had (sorry Curt), but while I was there, I discovered I'm Claustrophobic and I can't live on an island.

When I returned to Iowa, I wanted to be more involved in beekeeping, educating myself and others. In 2006, I accepted the position of Vice President for the IHPA, a position I found very rewarding and enjoyed.

In 2008 I started working for Curt and Connie Bronnenberg of Spring Valley Honey Farms, in Perry Iowa. They currently manage around 4,000 hives and pollinate Almonds in California. They also sell honey, beekeeping equipment, packages, queens and whatever else you may need to keep bees.

When you get this newsletter, our bees will be in California for Almonds, but for most of our "Buzz" reading mem-

bers, your bees are here in Iowa. This should be around the first to second week in January and hopefully you did your fall health inspection to have healthy bees going into winter and built up plenty of food stores by feeding a good quality food and or honey. If weather permits, check food supply and have something READY if the bees need it, don't let them starve for lack of food stores. A candy board is a good winter food as it doesn't add extra moisture to the hive. Have a plan, educate yourself and try to be prepared. February and March are critical months for starvation.

I have been married to my wife, Peggy for 9 years. I have two adult sons and one grandson. I enjoy anything outdoors (hunting, trapping, fishing and of course beekeeping) and Peggy and I try to go horse camping as much as possible.

In closing, I'll do the best I can for the IHPA, but the IHPA is not one person, it is a lot of people making the organization work, so if you would like to do more, please let me know and we will find a place for you to help.

BEE HAPPY!!!
Pat

We Want to Hear What You Have to Say,

A number of board members gathered recently to discuss on how to get "The Buzz" out in a timely manner. We know this is a concern for many of our membership. Please be patient as we try to resolve this issue.

One of the items of concern was the lack of articles and information submitted, and as the due date approached, with not enough information present, leaving Alex to fill the empty space.

So in light of this, we are asking for articles about beekeeping from our beekeeping membership to submit to "The Buzz".

Everyone has a story about beekeeping; how did you get started, a humorous

happening, a learning experience, some beekeeping wisdom, a story from a youth, your experience as a mentor, an event you attended. A picture you wish to share, or a favorite honey recipe. Your article needn't be a page long, unless you wish, but a paragraph or two would be great. So please help us out and share your stories by submitting your beekeeping articles.

***** Please note the due date for articles is now the 10th of each month and not the 15th.**

Please send them to:
thebuzz@abuzzaboutbees.com or
alex.ebert@eberthoney.com

We look forward to hearing to what you have to say.

Peggy Ennis, IHPA Historian 2/13

Change of Address

Please send membership dues and merchandise orders to your new Treasurer, Rhonda Heston, at 52735 187th Avenue, Chariton, IA 50049. She can be reached at 525-724-2124.

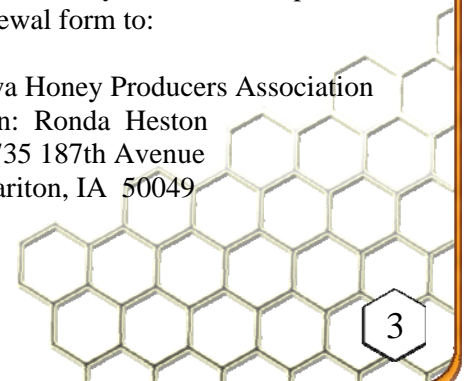
Are your Membership dues current?

Please check the back of this Buzz to see the date your dues are paid through. If the date is December 31, 2012, your 2013 membership dues are now due.

Remember, the 2013 membership dues are \$20 for an individual membership and \$5 for each family member living in your household.

Please send your membership dues and renewal form to:

Iowa Honey Producers Association
Attn: Ronda Heston
52735 187th Avenue
Chariton, IA 50049



The Fun Side of Beekeeping

January is upon us and if you did your mite checks, had a good queen, with ample supplies of food stores - your queen, following the longer days of daylight, will gradually be increasing her brood cycle getting ready for spring. This is the beekeepers down time, a time to reflect and plan for the coming year, maybe this will be the year of....

So what can I (we) do to be ready when spring gets here? One thing to do is read, yes sit down with a good book and read. One book I plan on reading this winter is "*Better Beekeeping*" by Kim Flottum. There is a lot of good older and many newer books out there, "*The Backyard Beekeeper*", "*The complete Step-by-Step Book of Beekeeping*" and "*The Honey Handbook*" just to name a few.

The second important thing we can do is plan for the future. Are we planning for growth or staying where we are in numbers of hives of bees? What do I do with our splits in the spring? Yes, you will have to make a decision on what to do with your overwintered hives this spring, because if you don't, your hives WILL make that decision for you by swarming. If you learn to control swarming, you will increase honey production. Spend some time inspecting and fixing up old supers, frames and general bee equipment. Do I need to purchase more equipment? Is this the year I am going to raise my own queens, try to produce comb honey or enter items for the state fair?

Another thing to think of is attending and getting involved local bee meeting, clubs and field days. Take a beekeeping class or help teach one. Take some time and fellowship with other beekeepers. There are a lot of bee clubs in our state. Look on the back of the "Buzz" for contact information on these.

Go to other state meeting, field days and celebrations. Dadant will be celebrating 150 years and is planning a meeting for March

15 & 16 2013 in Hamilton IL. They will have plant tours, speakers and I think a lot of fun. Dadant is going to limit this to 500 people. For more information: www.dadant.com

One more thing to think of is getting the "*American Bee Journal*" or "*Bee Culture*" magazines. Keep up with what's going on in the beekeeping world.

I'll see you again next month..

Beekeeping's Fun Side



WEAVER'S famous QUEENS and Package Bees

★ Buckfast

★ All-American

The R Weaver Apiaries, Inc.
16495 CR 319, Navasota, TX 77868

Phone: 936-825-2333

Fax: 936-825-3642

Email: rweaver@tca.net www.rweaver.com

The Russians are coming The Russians are coming The Russians are coming

Your are invited to join the Central Iowa Beekeepers Association January 19th @ 1:00pm at the Bonanza Family Steak House, 5029 NE 14th St., Des Moines, IA to learn more about these Russian Honey Bees. We will show a informative short DVD about Russian Queens and then our speaker Manly Bigalk, Certified member of the Russian Honeybee Breeder Association, will give a message about his experience with Russian Honeybees and then answer any questions you may have.

HISTORY:

The Russian Honeybee stock was imported from the Primorsky Krai region in East Russia by Dr. Tom Rinderer (USDA Honeybee Breeding, Genetics & Physiology Laboratory Baton Rouge, LA} in 1997. Russian Honeybees are

both resistant to Tracheal and Varroa mites. These Russian Honeybees had been exposed to Varroa Mites for approximately 150 years. 100 Queens were first imported to Grande Terra Island, 25 miles off the coast of LA and 17 bloodlines were developed for use by commercial Queen Breeders. Mr. Bigalk is one of those queen breeders. Russian Honeybees are more than twice as resistant to Varroa Mites than other honey bees. Hybrids are only partially resistant to mite and fade with subsequent generations and are somewhat defensive.

CHARACTERISTICS:

- Russian Honeybees are very good honey producers.
- Russian Honeybees overwinter very well. (Russian rarely starve during winter).
- Russian Honeybees are good pollinators.
- Russian Honeybees are bred for gentleness.
- Russian Honeybees are not a race of honeybees, but a combination of Italian, Carniolan, Caucasian, and German Black Bees.
- Russian Honeybees are less inclined to rob other colonies.

Please join CIBA Jan.19th to learn how these Russian Honeybees may fit in your operation.

Sincerely,
Arvin Foell
CIBA president

Calling All Quilters (and everyone else)

During the Annual Meeting several quilters were talking about their second favorite pastime - quilting. The question was asked how many people would make a quilt block if they were provided the fabric and asked to make a block of their choice.

The current line of thinking is that everybody interested would be provided a group of fabric, you would be asked to make a block of of a certain size, using only the fabric provided. When the

MARK YOUR CALANDER FOR THE ANNUAL AUCTION!

**The Central Iowa Bee-keeper's Annual Auction
will being held on April 20th
2013 at 10:00 a.m. on hwy
141, 1 block west of the
hospital in Perry, Iowa.**

Curt and Connie Bronnenberg have graciously offered us the use of their "in town honey house" again this year. There will be food, hot coffee, etc. available and restrooms.

WE ARE IN NEED OF CONSIGNERS AND BUYERS!!

Now is the perfect time to clean, sort, and sell your extra equipment, or come to buy good beekeeping equipment!

Please email me your list of items you would like to consign. Items consigned in time will be listed in "The Buzz".

If you would like to have a list of the consigned items, please email me after April 1st, and I will send you what I have.

Consignment fee is 10% if consigned before March 9th, and 15% thereafter. All drawn comb will be inspected. There will be signs posted on Highway 141.

Pat Ennis
515-293-2601
Flat_lander@lycos.com

HOPE TO SEE YOU AT THE AUCTION!!



4/13

block is complete, it would be returned and a quilt would be made.

When the quilt is complete, it would start it's journey around the state with the Iowa Honey Queen and Iowa Honey Princess. While on the journey tickets would be sold to have the opportunity to take the quilt to your house. The drawing would be held during the Iowa Honey Producer's Annual Meeting in November 2013.

The proceeds of the ticket sales would benefit the Queen program. If you are interested in making a block, please send an e-mail to Rhonda Heston at R.Heston@yahoo.com. The results will be posted in an upcoming issue of The Buzz.

THE BEEYARD REPORT

The deadline for submissions to "The Buzz" has been moved up. It has only been two weeks since I wrote the last Report. Not much has happened. I am at a loss for material. This is all I can come up with.

I was sitting in the pickup at the parking lot of Casey's in Sully reading the paper. The manager came out. She wanted to buy some beeswax for her son. He needed to make some kind of mold. I sold her 10#. I spoke to the fourth grade at the Lynnville/Sully school the same day. I talked for about thirty minutes and opened it up for questions. That took another thirty minutes. It could have gone longer but the kids had to go to PE. I always enjoy the school groups.

We put a new backdoor in the house. It proved to be more challenging than I anticipated. The opening was tilted a lot. I don't know if it was the result of jacking up the house or if was off to start with. It may have been a little of both. We had to cut off some siding on one side of the opening to make the door fit flush. That left a lot of open space on the opposite side. We put extra molding around the door to cover the imperfections. It looks good. I can stand in front of the door now with out having my feet get cold. Now that we have stairs into the basement, we have moved some

storage items back down there. I also swept up the accumulated trash.

The weather has been pretty mild so Alex has been working on cleaning out the garage. We have had a 500 gallon milk tank in there for years. We used to put honey in it but we don't use it any more. It was just taking up space. We dragged it outside. A trip to the junk yard is in its future. Once we get the garage organized, we are going to set up another saw.

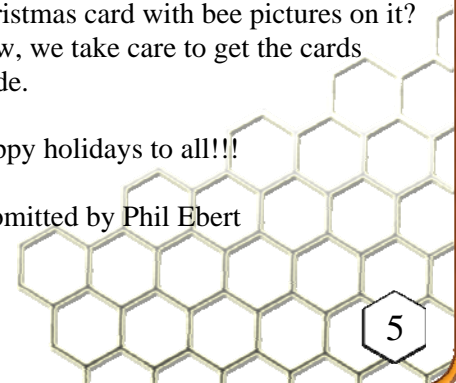
I looked at one of the yards Alex has been taking care of before Thanksgiving. The colonies looked great. It was uplifting. The yards I have been watching look pretty lame. As we move into mid December, the weather has been very mild. It's helpful when the bees get a flying day every once in a while. They can fly out and dump their load. It takes a lot of stress off them. In two more months we can begin to evaluate where we are at.

We have been having trouble getting our creamed honey to set up. I am going to put sme new starter in the pot. In general, the honey from this year has been very slow to granulate. I used barrel 89 last week. It was still liquid. The early barrels and the late ones have granulated but not the ones in the middle,

Our final job for the year is yard rent and Christmas cards. Alex puts together a card with bee pictures on it. We put a card and a Christmas letter in the boxes of yard rent. One year I was really pressed and decided to skip the cards. As I delivered the yard rent, people went through the boxes looking for the card first. After all, how often do you get a Christmas card with bee pictures on it? Now, we take care to get the cards made.

Happy holidays to all!!!

Submitted by Phil Ebert



2012 IHPA Annual Meeting Contest Results

Thank you to everyone who entered the Mead, Photo, and Cooking contests at the 2012 Annual Meeting. Here are the results of each contest along with some tasty recipes from the cooking contest. Enjoy. We look forward to all the entries at next year's meeting!

Mead Contest

1. Ron Wehr
2. Mike Brahms
3. Mike Brahms

Category

- Dry
Semisweet
Spicy



Photo Contest

1. Ben Van Wyk
2. Jo Ann Brahms
3. Jack Brahms

Category

- Youth
Youth
Youth



1. Donna Brahms
2. Jackie Beard
3. Deb Nielson

- General Beekeeping
General Beekeeping
General Beekeeping

1. Pat & Peggy Ennis

- Marketing & Promotions

1. Randy Beard
2. Renae Beard

- Photo specific to Honey
Photo specific to Honey



1. Hannah Van Wyk
2. Deb Nielson
3. Pat & Peggy Ennis

- Bee on a Flower
Bee on a Flower
Bee on a Flower



Cooking Contest

1. Becky Elsbernd

- Drinks

- Norwegian Christmas Wassail

1. Julie Swett

- Candy

- Honey Peanut Brittle

1. Pat & Peggy Ennis
2. Pat & Peggy Ennis

- Bars
Bars

- Honey Oatmeal Chews
Honey Almond Crunch

1. Ms Eve Vandebroek
2. Pat Ennis
3. Ms Eve Vandebroek

- Cookies
Cookies
Cookies

- Honey-sweetened Thumbprint Cookies
Honey Oatmeal Cookies
Honey Peanut Butter Cookies with Chocolate

Chunks

1. Julie Swett
2. Julie Swett

- Canning
Canning

- Honey Lime Pickles
Honey Bread & Butter Pickles

1. Patty Stewart

- Pies

- Pumpkin Praline Pie

1. Patty Stewart
2. Ms Eve Vandebroek

- Cakes
Cakes

- Honey Fudge Cakes
Cocoa Brownies

Norwegian Christmas Wassail

Simmer for 10 minutes.

2 qt. apple juice or cider

4 C. orange juice

4 T. lemon juice

3/4 C. Clover Honey

Tie in cheese cloth:

2 T. whole cloves

2 T. whole allspice

4 cinnamon sticks

Honey Peanut Brittle

1 C. Honey

1/2 tsp. vanilla

1/4 C. peanut butter

Put honey in sauce pan, cook over medium heat til it reaches 300° F. Remove from heat, add vanilla & peanut butter. Stir until smooth. Pour immediately onto cookie sheets with parchment paper on it. Cool in refrigerator. Break into pieces. Store in freezer.

Honey Oatmeal Chews

1/2 C. butter

3/4 C. Honey

1 egg

1t. vanilla

2/3 C. sifted flour

1/2 t. baking soda

1/2 t. baking power

1/4 t. salt

1 C. quick cooking rolled oats

1 C. flaked coconut

1/2 C. chopped almonds

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

Honey Almond Crunch

1 C. sliced almonds (lightly toasted)

1/4 C. Honey

1 T. unsalted butter

1/2 tsp. salt

2 1/2 C. Corn Flakes

Combine almonds, honey, butter, and salt in 10" sauté pan over medium heat. Stir constantly, cook until almonds & Honey begin to turn amber. Remove from heat and stir in corn flakes. Pour over onto parchment lined baking sheet and let cool 5 to 10 minutes. Break into pieces. Store in air tight container. Makes 3 cups or 6 servings.

Honey-sweetened Thumbprint Cookies

2/3 C. raw Honey



1/3 C. warm coconut oil
1 1/2 tsp. vanilla extract
1 1/2 C. whole wheat flour
3/4 C. rolled oats
1 T. cornstarch
1/2 tsp. fine grain sea salt
1/4 teaspoon baking soda
Zest of one lemon

Your favorite jam or preserves - Elderberry used for this recipe.

Preheat oven to 350° with the rack in the top third of oven. Line two baking sheets with parchment paper. In a large mixing bowl, pour the warm, melted coconut oil over the honey and whisk in the vanilla extract. In a separate medium bowl, combine the flour, oats, cornstarch, sea salt, baking soda and lemon zest. Add the flour mixture to the honey and stir until just combined. Let the dough sit for 2-3 minutes. Stir once or twice again - the dough should be quite stiff.

Roll the dough into balls, one level teaspoon at a time and place an inch apart on baking sheets. They will spread when baking. Using a damp pinky finger, make a well in the top of each ball of dough. Fill each "well" to the top with 1/8 tsp. of jam. Bake 7-9 minutes or until the bottom and edges are just golden. Resist the urge to over-bake as these cookies can dry out.

Honey Oatmeal Cookies

1 1/2 C. Honey

3/4 C. shortening
1 egg
2 1/2 C. Flour
3/4 tsp. salt
1/4 tsp. soda
1 tsp. cinnamon
2 1/4 tsp. baking powder
1 1/2 C. oatmeal
1/4 C. raisins
1 T. hot water
1 tsp. vanilla

Cream honey and shortening. Add beaten egg. Sift flour, salt, soda, baking powder and cinnamon together. Add to mixture. Add oats, raisins, water and vanilla. Mix thoroughly. Drop by teaspoons onto cookie sheet. Bake at 350 to 375 deg. for 20 - 25 minutes. Makes 5 dozen.

Honey Peanut Butter Cookies with Chocolate Chunks

2 C. whole wheat flour
1 tsp. baking soda
3/4 tsp. salt
1 C. all natural peanut butter (smooth or chunky)
1 C. Honey

1/3 C. olive oil
1 1/2 tsp. vanilla extract
1 (3 oz.) bar dark chocolate 85% (70% ok too) - chopped

Preheat oven to 350° with the rack in the top third of the oven. In a large mixing bowl, combine flour, baking soda & salt; set aside. In a separate mixing bowl, combine peanut butter, oil, vanilla & Honey. Stir until smooth (except for peanut chunks if using chunky). Add the flour mixture and stir until combined. The mixture may still be crumbly. Let sit for 10 minutes. Stir in chopped chocolate. If mixture is too crumbly, let sit for another few minutes to come together.

Using a small ice cream scoop or tablespoon, drop rounded tablespoons of dough on a cookie sheet lined with parchment paper; press lightly with a fork. Bake for 10-11 minutes (though they may seem a bit soft, this is OK and will keep them chewy). Let cool on a rack for 10 minutes.

Honey Lime Pickles

3 1/2 lbs. cucumbers - sliced 1/2" thick
1 C. pickling lime
1 gal. water
1 C. Honey
6 tsp. pickling spice
6 C. vinegar

Put cukes and lime in water and soak overnight. Wash cucumbers in cold water. Soak 4 time in cold water, then drain completely. In sauce pan, bring honey and vinegar to boil. Pack cucumbers in jars and place 1 tsp. pickling spice in each jar. Pour vinegar and honey mixture in jars, leaving 1" head space. Put lids on jars and process in boiling water bath for 10 minutes.

Honey Bread & Butter Pickles

15 medium cucumbers
5 onions
5 C. vinegar
2 tsp. celery seeds
2 tsp. ground ginger
1 C. Honey
1 tsp. turmeric
2 tsp. mustard seed

Thinly slice cucumbers and onions. Put spices and vinegar in pan and bring to boil. Add cucumbers and onions. Bring to boiling point. Pack cukes and onions in HOT, scalded pint jars. Pour vinegar mix over and leaving a 1" headspace. seal and process in boiling water bath for 10 minutes.

Pumpkin Praline Pie

3/4 C. Honey
3/4 C. non-fat dry milk

1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/4 tsp. cloves
16 oz. pumpkin
2 eggs beaten
1 1/2 C. water

Praline ingredients

1/2 C. brown sugar
1/2 C. pecans
3 T. butter

Mix dry ingredients well. Add rest of ingredients. Bake at 425° for 15 minutes. Turn oven down to 350° for 40 minutes or until done. Combine Praline ingredients and top pie. Bake 5 more minutes.

Honey Fudge Cake

2 C. cake flour
1 1/2 tsp. soda
1 tsp. salt
1/2 C. shortening
1 1/4 C. Honey
2/3 C. water
1 tsp. vanilla
2 eggs beaten
2 1/2 squares unsweetened chocolate

Beat shortening to soften. Add sifted dry ingredients. Combine remaining ingredients in small bowl and only add 1/2 of this flour mix. Beat 1 minute. Add remaining liquid ingredients and beat 2 minutes longer. Bake 350° for 45 - 50 minutes in a 9x9 pan. Frost if desired.

Cocoa Brownies

5 T. butter
2/3 C. raw Honey
1 oz. unsweetened chocolate
2 large eggs
1/2 C. all purpose flour
1/2 C. unsweetened cocoa
1/4 tsp. baking powder
1/4 tsp. salt
3/4 C. roasted walnuts chopped (if desired)

Preheat oven to 325°. Grease mini-muffin pans (makes 24-mini cups). In a medium saucepan, melt the butter over low heat. Add the chocolate broken into small chunks; stir until just melted. Remove from heat.

With a wooden spoon, stir in the honey, then the eggs one at a time. Add the vanilla and stir until mixed. In a medium bowl, combine flour, cocoa, baking powder and salt. Stir flour mixture into sauce pan until blended. Add chopped nuts. Spoon batter into greased mini-muffin cups. Bake 10-12 minutes.



Featured Beekeeper of the Month

Our featured beekeeper of the month is Selena Rinehart. She is a participant in the Iowa Honey Producers Association mentor program this year. Rodney and Cara are her parents and she is the middle of five siblings. Selena earned academic and agricultural scholarships and is currently attending Dordt College where she is playing softball. She has a heart for those less fortunate and is considering agriculture missions or youth ministry. Animals, agriculture, cooking and baking, and friends and learning are some of her interests.

Selena found out about the IHPA mentor program through her Ag teacher. Her mentor is Steve Hanlin. After Selena

became interested in beekeeping her family joined her and is now learning about beekeeping. Her younger brother, Daren, attended some classes with her. Selena says her two reasons for learning beekeeping are to help the environment and honeybees are really cool. She enjoys the whole beekeeping process of feeding the bees, finding the queen, checking the frames, disease prevention and best of all collecting honey. She says, "Honeybees are so amazing and complex. It makes me think of how amazing God is and His creative imagination."



Selena holds a freshly uncapped frame of honey during the honey harvest.

While working with bees, Selena says she learned to stay calm. Her brother has been stung many times because he freaks out when the bees get near him. She says, "As a new beekeeper, I learned the hard way, but always wear your veil! I did not one time and got stung on a lymph node behind my ear, which cause me lots of problems. I had headaches and a stiff neck and eventually got antibiotics and my stiff neck and headaches went away. Moral of the story: wear your veil!"

Next spring she is thinking about getting a second hive. She may learn how to split her original colony. The reason for the increase is, last year's crop of 12 jars was not enough.

Good luck in college and keep learning about beekeeping.

Submitted by
Ron Wehr



Selena Rinehart and mentor Steve Hanlin with a jar of great tasting Iowa Honey.

Annual Financial Report for 2012:

This will be the last financial report I will be reporting to you as Rhonda Heston is your new treasurer. I have enjoyed being your treasurer for the last five years but due to family responsibilities I felt it would be in the best interest of the Iowa Honey Producers Association to relinquish the position. I hope Rhonda will enjoy the position as much as I did. — Melanie Bower

IOWA HONEY PRODUCERS ASSOCIATION			
INCOME STATEMENT			
YEAR ENDED SEPTEMBER 30, 2012			
Sales	10-1-11 thru 9-30-12	10-1-10 thru 9-30-11	
Sales Taxable	\$ 15,501.00	\$ 10,323.00	
Sales-Non Tax	\$ 70,643.00	\$ 86,144.00	\$ 72,701.00
Cost of Goods			
Sold	\$ (38,653.00)	\$ (31,031.00)	
Gross Profit-Sales	\$ 47,491.00	\$ 41,670.00	
Revenue			
Membership Dues	\$ 3,885.00	\$ 3,690.00	
Annual Meeting	\$ 5,362.00	\$ 6,254.00	
Queen Income	\$ 3,667.00	\$ 94.00	
Education Income	\$ 4,013.00	\$ -	
Youth Income	\$ -	\$ -	
Misc. Income	\$ 4,921.00	\$ 4,946.00	
Total Revenues	\$ 21,848.00	\$ 14,984.00	
Gross Profit	\$ 69,339.00	\$ 56,654.00	
Expenses			
General	\$ 8,254.00	\$ 19,554.00	
Mailing	\$ 4,206.00	\$ 4,695.00	
State Fair	\$ 29,281.00	\$ 17,733.00	
Queen Program	\$ 3,319.00	\$ 3,050.00	
Annual Meeting	\$ 8,842.00	\$ 7,372.00	
Education Program	\$ 2,186.00	\$ -	
Youth Program	\$ 1,812.00	\$ -	
Misc. Expenses	\$ 1,599.00	\$ 538.00	
Total Expenses	\$ 59,499.00	\$ 52,942.00	
Net Income/Loss	\$ 9,840.00	\$ 3,712.00	

IOWA HONEY PRODUCERS ASSOCIATION	
BALANCE SHEET	
YEAR ENDED SEPTEMBER 30, 2012	
ASSETS	
Current Assets	
Cash-Checking	\$ 25,526.00
Savings-Wells Fargo	\$ 31,793.00
Savings-Comm. Choice CU	\$ 25.00
WF Savings- Bickle Award	\$ 1,000.00
Savings CD-Comm. Choice CU	\$ 10,323.00
Accounts Receivable	\$ 5,158.00
Inventory	\$ 10,055.00
Total Current Assets	\$ 83,880.00
LIABILITIES AND CAPITAL	
Current Liabilities	
Accounts Payable	\$ 300.00
Sales Tax Payable	\$ 841.00
Pre-Paid dues	\$ 1,371.00
Total Current Liabilities	\$ 2,512.00
Capital	
Retained Earnings-General	\$ 80,368.00
Retained Earnings-Bickle Award	\$ 1,000.00
Total Capital	\$ 81,368.00
Total Liabilities & Capital	\$ 83,880.00



Central Iowa Bee Supply
Cash and carry bee equipment
supplier of woodenware, tools,
suits, medications, and nutritional
products from Dadant & Sons.
Custom woodenware built by our
own cabinetmaker, Don Charleston,
is also available.

**Owners: Susan Jones and
George Jones**

**Our shop is located at
14535 NE 88th St., Maxwell, IA.
Phone numbers 515-387-8707 and
515-450-8296, or online at our website
www.cibees.com Email us for your bee
supplies at cibees8707@gmail.com**

**Open: Thurs. 5-8 p.m.,
Saturday 10 a.m.-4 p.m., or call us.**

**We want to be your Central Iowa
bee equipment supplier for your hives and
all the supplies you need to get started in
the wonderful world of honey bees!**



**Come check out our shop 7 miles northeast of Elkhart,
or 5 miles southwest of Maxwell. When you need a Super
immediately for honey production - we are the ones to call.
When you need medication immediately - we are the ones to
come to. Cash and Carry. No more waiting on FEDEX
to show up in a week. You come and look at what you want
and walk out with it. No more shipping cost to worry about.
If we don't have it in stock, we will order it.**

For All Your Packaging Containers For Packing Honey

(No Order To Large or Small)

BL Plastic Containers, LLC



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

**BL Plastic Containers, LLC
Unit 109
1425 Metro E. Drive
Pleasant Hill, IA 50327**

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

**sales@blplasticcont.com
www.blplasticcont.com**

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"**



Dadant Winter Patties



Not sure your bees have enough stores to make it through the winter? Try these:

Dadant's winter patties are a multifunctional patty, high in carbohydrates and 3% protein to help keep your colonies strong through the winter months. Contains: sugar, MegaBee and Honey-B-Healthy

- * Can be used in winter & early spring in place of candy boards
- * Readily accepted by the bees
- * Convenient for all beekeepers
- * Currently available at Dadant Corporate Office-Hamilton, IL

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

51 S. 2nd St.
Hamilton, IL 62341
888-922-1293 toll-free
217-847-3324 ph.
217-847-3660 fax

M0190040P3C 40 lb. box
\$44.95



www.dadant.com



The Buzz Newsletter

Iowa Honey Producers Association
52735 187th Avenue
Chariton, IA 50049



Officers

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

Vice President: Eli Kalke
1445 165th St.
Clemons, IA 50051
(641) 512-4728
FieldStoneFarms@netins.net

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

Treasurer: Rhonda Heston
52735 187th Avenue
Chariton, IA 50049
(515) 724-2124
R.Heston@yahoo.com

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

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

District Directors

District #1 Jackie Beard
19682 415th St.
Chariton, IA 50049
(641) 774-8047
BeardRJ@wildblue.net

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

District #3 Dennis Nielson
6948 25th Ave.
Newhall, IA 52315-9620
(319) 223-5806
nielsondl@fbx.com

District #4 Julie Swett
2005 North Dakota Ave
Ames, IA 50014
(515) 450-2033
funcity@aol.com

District #5 Craig Greene
1554 135th PL
Knoxville, IA 50138
(641) 842-2112

District #6 Mike Divis
3312 210th St.
Anthon, IA 51004
(712) 373-9743
(712) 899-8117
mikyydyd@aol.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

East Central Iowa Beekeepers

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

State Apiarist

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

IDALS website

www.agriculture.state.ia.us

Iowa Department of Inspections and Appeals

Mark Speltz
(515) 669-3266
mark.speltz@dia.iowa.gov

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

Red Rock Beekeepers

1180 92nd Ave
Knoxville, IA 50138
(641) 218-4814

Iowa Honey Queen Program

Connie Bronnenberg 515-480-6076
cbronny823@aol.com

Bee Emergency Information

Contact: Vern Ramsey
22781 Route J16
Birmingham, IA 52535-8162
(319) 498-4355

Contact: Mike Divis
3312 210th St.
Anthon, IA 51004
(712) 373-9743
(712) 899-8117

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 Brahm
14922 535th Street
Griswold, IA 51535
(712) 778-4256

Friendly Beekeepers of Iowa

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



Amy Toth, Assistant Professor

Iowa State University Ecology, Evolution, and Organismal Biology
amytoth@iastate.edu
http://www.public.iastate.edu/~amytoth/Toth_lab/Home.html

National Honey Board

www.honey.com

American Beekeeping Federation

www.ABFnet.org