Inside the Issue

IHPA Conference & Annual Meeting

November 11-12
Annual Fall Conference

REGISTER NOW >
T-Shirt Design Contest

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

AND

Be a WINNER!!

Submit t-shirt designs by email or mail to:

Lisa Montgomery
2543 170th St.
Livermore, IA 50558
ihpatreasurer@gmail.com

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

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

Prize details to come!

Voting will occur at the Annual Meeting!!
Hello and welcome to another addition of my ramblings! Today is September 8th and I have just wrapped up our honey harvest. Looks like the girls brought in about 1,000 lbs more than last year not counting the cutcomb and chunk honey we tried making this year. 1st year of us trying the cutcomb so as you can imagine, it didn’t go smoothly. Had some hives where the wax foundation warped, others where is tore or melted away from the top bar and caused a mess, and other hives that were like, “we don’t feel like building wax. We just want to bring in nectar and back fill every space we can.” Maybe 1 out of every 3 boxes did as it was supposed to lol. Better luck next year I guess. I already have picked up some advice from a few of the cutcomb gurus.

With the temps teetering between acceptable for Formic Pro application and slightly too warm I have been playing this cat and mouse game with trying to get my applications on. If I have 2 or more days of acceptable temps, I am treating as the brunt of the vapors hit right away. If I have less than 2 days, then I’m just waiting. Seems to be working well. All of my round 2 applications seemed to have hives that still had brood and healthy bees. While I know formic has a 2ndary method of application where you just apply both strips and let it sit for 14 days. That method is the one I hear of people losing a lot of brood and sometimes their queens as well. I’ve had 3 different people call me in the last week asking if I was still producing queens because the 2 strip method killed off their queens. Just food for thought. I guess this issue doesn’t hit till October and if you are still trying to treat then, well… You’re pretty late to the game.

I must be a glutton for punishment. I wrapped up pulling my supers, extraction, and even draining the settling tanks into buckets and barrels, but now I am going up to Elkhart a number of nights here to assist Tyler Holton and Andy Joseph with their extraction. I like their set-up quite a bit and will probably invest in a wax auger now just because of how effective I’ve seen it working for those two. I mean literally, my only complaint is that things weren’t built to suit my arm length or height lol. Tyler has an overhead box return that I can barely reach. Andy has no issues reaching up and grabbing from it, but there I am on my tippy toes struggling to get my fingers over the box edges and grab them. Anyone who has ever been out to my place and walked into my barn will get a big laugh. I like to use my mini skid loader with forks to lift items on pallets up to the 2nd level of the shop. Unfortunately it doesn’t have the reach for standard 8ft ceilings with then the thickness of floor joists lol. So the newer additions to the building have been built with my height and the loader’s reach in mind. If I ever sell the farm to someone taller than 5’ 6” they are gonna be UPSET walking into different rooms lol.

Alright folks, coming up here on November 11th and 12th is Annual Conference. You’re gonna hear so much about this between the buzz, facebook, and our website that you’ll just have to make time for it! We had a fantastic attendance this last year and exceeded the venue’s capacity. So this year it is moving to Ames Iowa and will be hosted at the Gateway Hotel and Conference Center, 2100 Green Hills Dr. With this also being the 110th anniversary of IHPA there is a birthday theme to the event. So far we have Michael Palmer, Randy Oliver, Juliana Posada, and Eugene Makovec as our headliners. Friday is the Queen luncheon and the awards ceremony dinner that night, and Saturday we have the youth scholarship luncheon. Door prizes, auctions, raffles, contests, election of new board members, and speakers galore.
Hi everyone,

Can you believe it? Less than two months until the 2022 Fall Annual Conference. This year’s conference is going to be so exciting! Great speakers, new activities, new vendor opportunities and the list goes on. Some of the new adventures include:

- An opportunity to visit with the members that are running for the leadership positions prior to the annual meeting.
- Our social hour will be fun this year! Not only will we celebrate IHPA 110th Birthday, but we will get to sample the mead and cooking samples from our contests!
- There will be vendor activities during the social hour to participate in: the meet and paint breakout session

The 2022 Annual Meeting and Conference is one you won’t want to miss! It will provide opportunities to learn from your peers, space to contemplate solutions to our challenges and strategies and your beekeeping future. It has been designed to help members consider what's next for their beekeeping skills and to provide ideas on how to tackle some of the challenges beekeepers face. This year’s fall conference will speak to our hopes and optimism as we continue to meet the challenges of whatever comes next for beekeeping IHPA.

Our beekeeping field has changed. We need to build on what we have accomplished and prepare for what lies ahead. This 110th IHPA birthday is YOUR opportunity to reconnect with your peers and your purpose. Hear from the industry experts, both young and old. Come to reenergize with new ideas and information to tackle your goals.

Register today and find out what’s new, what's working or not working, so you’re equipped to effectively meet the expectations of your beekeeping plans and goals for 2023.

-Cheri
Event Coordinator

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**Meet and Paint Breakout Session**
*Tentatively Friday after the board meeting*

- 18" door hanger for $45 each
- ***Includes everything you need for a finished door sign!***

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

**Sign up early to be included!**

To register, please fill out this form:

- or -

contact Krystal Weber
mulberrypatchcustom@gmail.com
Hi everyone,

Just like that the Iowa State Fair has come and gone! I had a blast working there for 10 out of the 11 days!

At the Iowa State Fair, I was able to give eight presentations and help out with two Kid Expo events. Presentation topics ranged from general honey bee knowledge/facts to the various honey products and their uses and even cooking with honey. I also had the opportunity to go on several radio shows to talk about my journey as the Iowa Honey Queen, and even more importantly, to discuss honey bees and how people can get involved. I was also very excited to go on the TV program, Hello Iowa, in which I discussed the many products that can be made from honey and beeswax. Some other highlights from the fair were being in the parade (and walking about two miles), attending the Farm to Fair meal, and helping judge the Taste of Honey Competition.

I would like to thank all the volunteers at the booth, for not only your hard work and dedication but for also making it more fun and enjoyable for myself and others! It was great getting to know so many Iowa Honey Producers members throughout the fair, and you all made the long days so much fun! Also, a huge thank you to everyone who helped me for presentations or gave a presentation with me. All your time and commitment made my job easier and allowed me to be more confident while giving the presentation! Lastly, a big thank you to the Gieseman family, the Schwager family, and to Heidi and Connie for all giving me a place to stay at some point during the fair and helping out in any way you could! I am super appreciative of everything you all did for me!
As my journey as the Iowa Honey Queen is drawing towards the end, check out the Iowa Honey Queen Program page on Facebook to see what I am up to and to stay involved in my weekly segment of “Un-bee-lievable Tip Tuesday.”

If you are wanting me to attend an event or to give a presentation to reach out. Please contact Connie Bronnenburg, the IHPA Queen Chair, at (515)-480-6076 or cbronny823@aol.com or reach out to me through the Iowa Honey Queen Program page on Facebook.

Thank you,
Allison Hager
2022 Iowa Honey Queen

Britta McCollum, Boone River Bee Queen, and I are having a blast at Kid Expo with our favorite bee!

One morning, I was able to go on the Need to Know with Jeff Angelo iHeart radio show!

Olivia Moody, Central Iowa Honey Queen, Allison Hager, Iowa Honey Queen, Veronica Vonderohe, North Iowa Honey Queen, and Vanessa Vonderohe, North Iowa Honey Princess, enjoying some time before I step on stage for the Hello Iowa television program!
Welcome to fall! I have missed writing articles for you all over the past two months, but now the state fair is over, I am happily married, and the honey harvest is done! Hopefully this means I will be able to write a little more consistently over the next year, I am very excited for the recipes we tried out this month! For the rest of you, I am sure school is now in full swing and most of us have started, finished, or are procrastinating on getting those bees ready for winter! As the weather is changing, I am finally ready to run the oven for an hour or two and warm up the house a little bit. What better way to greet fall than with a fresh harvest of potatoes and a delicious honey meat loaf!

**Honey Meatloaf (pg. 49):**

1 lb ground beef
1/2 cup honey
1/4 cup BBQ sauce

1 bag (5 oz) butter and garlic croutons crushed
1/2 teaspoon pepper
1/4 to 1/2 cup chopped onion

Mix together ingredients for meatloaf. Place in a bread pan. Bake at 350 degrees for 50 minutes. Mix the topping ingredients together spread topping mixture on loaf. Return to oven for 10 more minutes.

*Emma’s Notes:* This meat loaf was very dense. It sliced easily into neat pieces and maintained its shape even out of the pan. I used the full 1/2 cup of onions to see how that went. Next time I make it, I will probably use only 1/4 cup onion and chop it very finely as the onion dominated the flavor and texture. The other thing I would do differently is make sure the croutons are more thoroughly crushed. I started with partially crushed croutons and quickly realized they needed to be very small pieces. I really liked that the dish used butter and garlic croutons. This gave it an extra layer of flavor and supplied most of the salt needed. If you do not have garlic croutons, I would recommend adding 1/4 - 1/2 teaspoon garlic granules to ensure it still has that flavor. Overall, we really enjoyed this recipe, it only took five minutes to mix and baking for an hour gave me plenty of time to work before dinner was ready.

**Honey Roasted Red Potatoes (pg. 138):**

1 lb red potatoes, quartered
2 tbsp butter, melted

2 tbsp diced onion
1 tbsp honey
1 tsp dry mustard
1 pinch ground black pepper

Preheat oven to 375 degrees. Lightly coat 11” x 7” baking dish with nonstick cooking spray. Place potatoes in a single layer in a prepared dish, and top with onion. In a small bowl, combine melted butter, honey, mustard, salt, and pepper; drizzle over potatoes and onion. Bake in preheated 375 degree oven for 35 minutes or until tender, stirring halfway through the cooking time.

*Emma’s Notes:* The overall flavor of the dish was great; however, there was not enough sauce to consistently get on all the potatoes. More butter and more honey would have been good. I will probably add another 1/2 tablespoon of both butter and honey next time I make it. The flavor of the sauce was amazing; it was just the coverage I would change. After 35 minutes, our potatoes were still quite firm so I left them in for an additional 20 minutes. When you try making these delicious potatoes, remember to take into account your oven and the size of the potatoes and adjust the cook time accordingly. As the recipe instructs, I did stir them half way through, but I also stirred them half way through during that additional 20 minutes. Overall, we really enjoyed this recipe, it was easy to make and had great flavor. Between the potatoes and the meat loaf, we had a very fancy looking meal and had plenty left over for sandwiches the next day.
Join us on Friday and Saturday, **November 11 & 12**

at the
Gateway Hotel and Conference Center
2100 Green Hills Dr, Ames, IA 50014
for the 110th Birthday of the IHPA!
"Still Going Strong!"

**Keynote Speakers:**

Michael Palmer*
Randy Oliver*
Juliana Rangel Posada
Eugene Makovec
Jerry Hayes

*Joining us via remote access

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

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

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

*Mention that you are an IHPA Member!!

Keep reading for MORE details!
Tyler Lane

Tyler Lane is the owner of Amanita Apiaries, a Des Moines based beekeeping operation focused on honey production. The stay at home mom turned beekeeper wrote a grant focused on the impact of mushroom extracts on viral levels in production honeybee colonies, and spent the majority of 2020 navigating the project during a pandemic. Diversifying her small business has lead to the additions of a queen breeding program, California almond pollination, and community outreach and education.

Jerry Hayes

Jerry Hayes of Bee Culture: The Magazine of American Beekeeping is a founding member of the Colony Collapse Working Group and Bee Informed Partnership, and member of the Steering Committee of the Honey Bee Health Coalition.

Memory Table

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

Tentative Topics for 2022 Annual Conference & Meeting

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

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

*Subject to change
Honey must be one of the sweeteners used
Can only enter ONE item in each category
You must supply the recipe (with your name on the back) with your entry
Contest coordinator will keep the recipes to be included in the “Buzz” newsletter
Bring enough samples for judging as well as tasting during the Friday Evening Social Sampling before the banquet
The categories to enter will be:
- Breads
- Cookies and Bars
- Muffins, Cupcakes and Brownies
- Snacks and Appetizers
- Sauces, Jams, Jellies and Butters (Items entered in this category must be accompanied by a bite size food item to sample with)

The Gateway has been gracious enough to allow us to have our cooking contest and bring outside food into the venue. We must follow some simple rules for our social sampling time:
- Food must be broken down into bite size pieces. (After the judging!)
- Drink samples must be in extra small cups. This would be why the above categories were selected.

Entries will be judged on:
1) Presentation and overall appearance of entry;
2) Best use of honey; and
3) Flavor and texture of entry

Judges reserve the right to determine how to best judge the entries. There will be First, Second and Third place ribbons given.

“People’s Choice” Photo Contest
Youth: 15 years and younger Adult: 16 years and older
- Any size photo will be accepted
- Photo must be matted, but not framed
- Your name must be on the backside of photo
- Photo MUST be of a Honey Bee!
- Photo can not have identifiable persons, animals or labels
- The categories to enter will be:
  a. Bee on flower
  b. General Beekeeping
  c. Extracting Honey
  d. Specific photos pertaining to honey

ONE entry per category
Photos will be judged by the Annual Conference attendees.
There will be First, Second and Third place ribbons for the top three in each category of each division.

“People’s Choice” Painted Hive Body
Youth: 11 years and younger Youth: 12 years to 16 years Adult: 17 years and older
- Hand painted design to cover a minimum of one side of the hive body
- Theme of your choice
- Name and category entered must be written on a 3x5 notecard
- The use of Stenciling is not allowed
Entries will be judged by Annual Conference attendees
There will be First, Second and Third place ribbons in each division

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

Categories to be submitted will include:
- Traditional Meads
- Molemel (Fruit Meads)
- Methglyn (Spiced Meads)

Entries will be judged on:
1. Alcohol Strength;
2. Sweetness;
3. Carbonation;
4. Temperature;
5. Taste
6. Presentation (how it’s displayed)

Bring extra bottles of Mead to share at Social Time Sampling (Friday Evening before the banquet)
2022 CONFERENCE & ANNUAL MEETING

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

Black Label Honey Contest

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

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

Honey Swap

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

IHPA Awards

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

Categories for awards:

Lifetime Membership Award

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

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

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

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

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

Youth Award
for a young person who has show commendable involvement in such things as helping at the state or county fair, successfully keeping bees for at least one season, including wintering, writing, or making a float for a parade, public speak, etc.
Vendor and Sponsorship Registration Form
for the Annual Meeting and Conference November 11-12, 2022

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

First and Last Name: ________________________________ Phone Number: ________________________________

Company/Business Name: __________________________ Website/Description of items: __________________

Mailing Address: __________________________ City: __________________________ State: ________ Zip:________

Email Address: __________________________ Signature: __________________________

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

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

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

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

[ ] Queen’s Lunch Sponsor $1,000
[ ] Youth Scholarship Sponsor $1,000

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

[ ] Annual Conference Sponsor $4,000

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

SOLD

Conference Bag Sponsor w/logo $500

[ ] Lanyard Sponsor w/logo $500

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

Return this completed form along with payment to:
Lisa Montgomery
2543 170th St
Livermore, IA 50558

***Send proof and/or logo as jpg to ihpaeditor@gmail.com***

For Questions please contact: Cheri VanSickle
Ph: (712) 242-7807. Email: vansicklemm@hotmail.com

Ads in the Conference Program Guide

[ ] Full page ad $150
[ ] 1/2 page ad $100
[ ] 1/4 page ad $60
[ ] 1/8 page ad $40

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The Iowa Honey Producers Association supports honeybee and beekeeping research through grants to research projects during the IHPA Annual Meeting. The IHPA Grant Proposal Form will need to be postmarked by the submission deadline (October 14, 2022).

The IHPA Board will review the stated use of the Grant to confirm the use is in line with the goal of promoting continued research in honeybees and beekeeping. This review will allow the board time to request additional information if needed, and ensure total proposed Grants do not exceed the association’s budget for research Grants.

With acceptance by the IHPA Board, the Grant Proposal will be brought to the floor during the Business Meeting of the Annual Meeting for a vote by the members. Grant Proposals can be made by anyone with a current IHPA membership. Members are encouraged to help the Association to identify research projects that will continue to work for the benefit of honeybees, beekeepers and the honey industry.

**Submission Deadline: Postmarked by October 14, 2022**

**IHPA Member submitting the Grant Proposal**

Name: ____________________________________________________________________
Address: ____________________________________________________________________
Phone Number: ____________________________________________________________________
E-Mail Address: ____________________________________________________________________

**Grant Proposal**

Proposed dollar amount of the IHPA Grant: $_________________________

Contact Information for head researcher / project organization.
Name: _________________________________________________________
Address: _________________________________________________________
Phone Number: ________________________________________________________
E-Mail Address: _________________________________________________________

Please provide a description of how the proposed Grant would be used in regard to your research relating to honeybees, beekeeping or the honey industry. (Please add additional page(s) as needed)

________________________________________________________________________________________________________________________
________________________________________________________________________________________________________________________
________________________________________________________________________________________________________________________

Please send all grant proposals, and direct all questions to: Cheri VanSickle, Event Coordinator. Ph: (712) 242-7807. Email: vansicklemm@hotmail.com

A final written report (500 words minimum) and presentation will be given at the 2023 Conference and Annual Meeting. Four photos must be submitted to Cheri Van Sickle at vansicklemm@hotmail.com by the 2023 Conference and Annual Meeting.
Members Registration BEFORE November 1st
* AFTER November 1st
Non-Members Registration BEFORE November 1st
* AFTER November 1st
YOUTH 17 and younger FREE with IHPA Member
18-24 year olds - please fill in age

QUEEN LUNCHEON - Friday: (pre-registration required)
* BBQ Pulled Pork-topped w/ coleslaw and BBQ sauce on Kaiser bun $24.00 x ___ =
* Grilled Chicken Caesar Salad-sliced, grilled and marinated chicken breast, romaine hearts, house made croutons, shedded parmesan cheese and Caesar dressing $24.00 x ___ =

BANQUET - Friday Award Banquet (pre-registration required)
* Broiled Cod-w/herbed butter heirloom wild rice & seasonal vegetable
* Chardonnay Chicken-Grilled chicken breast with chardonnay cream sauce, red onion confit, roasted red potatoes and vegetable medley $42.00 x ___ =
* Oven Roasted Pork Loin-Dutch mustard demi-glace, dauphenoise potatoes and vegetable medley $43.00 x ___ =

YOUTH SCHOLARSHIP LUNCHEON - Saturday: (pre-registration required)
* Santa Fe Chicken-marinated grilled chicken breast with sauteed peppers and onions, topped with pepperjack cheese and chipotle may on a Kaiser bun $24.00 x ___ =
* Shaved Roast Beef-Roasted beef w/horseradish, blue cheese spread and swiss on crusty roll $24.00 x ___ =

2023 Membership Dues - Includes Electronic Subscription to the Buzz Newsetter
2nd Family Member with the Same Address
Printed and mailed copy beginning Dec 1

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

Return this completed form along with payment to:
Lisa Montgomery, IHPA Treasurer
2543 170th St
Livermore, IA 50558

Donation: Fairbooth Renovation
Donation: General Funds
Donation: Queen Program
Donation: Youth Scholarship Program

Your cancelled check will serve as your confirmation

www.iowahoneyproducers.org to register AND pay online!
Event questions can be directed to: Cheri Van Sickle, Event Coordinator, 712-242-7807 or vansicklemm@hotmail.com
“Eureka,” cried Archimedes as he raced into the street. There is some conjecture as to whether or not he was naked when he did this. I have always remembered this story from my high school general science class. Archimedes had just figured out how to determine how much gold was in the king’s crown by using water displacement. I had a “eureka moment” when the bees started filling our supers for a 2nd time. We have had a number of bad crop years with last year being the worst. We had no honey coming in until mid-July. I was pretty nervous. We started pulling the first week of August. We left a super on when we pulled. Those got filled and we put out more. It is not going to be a bumper crop but it will be pretty good—especially compared to recent years.

Queen longevity continues to be a problem. We have picked up around 150 colonies that went queenless (out of approx 1600). I count those against the average yield because we have money in them. It decreases the average quite a bit. I consider the average less important than how much honey we have in the barrel.

I ran into Andy Joseph at the Fair. The conversation quickly turned to Varroa mites and extended release oxalic pads. Andy said some of his bees evacuated after the pads were applied. He also said Fassbinders had the same problem. As far as I know, we have not had that problem. I cannot imagine the pads generating enough vapor to drive the bees out. We used to see them hanging out on the front of the box when MiteAway II was applied. We also saw it with Formic Pro when the two pad treatment was used. Even so, the bees did not evacuate (leave home). The unknown here is that these treatments often react with something else we don’t know about. It can cause strange things to happen.

I was still thinking about the conversation when I got home. I had a queenless nuc. I wondered if I could make them evacuate. I gave them a “good shot” of oxalic dribble. Then I gave them another one—within minutes. Within a few hours almost all of the bees were hanging out on the front of the box. I put the lid askew to let the box air out. Should I have left it on?? The bees continued to hang out for the next 24 hours. Then they went back in the box. This was August 20. To my knowledge, none of them evacuated. Did I damage the bees any? I don’t know. I will continue to monitor them......... It is now Sept 4. It turns out the “queenless” nuc had a virgin when I sprayed them. It now has brood and looks great. Go figure.

I talked to Bob Fassbinder after I wrote the preceding. His bees did not evacuate but they seemed to decline. This was in April. Bear in mind that the April weather was extremely poor. I suspect the weather may have had a part in holding the bees back but it could have been the pads. Bob is an astute observer. Anyway, they went from using four strips down to two. He is using the strips Randy Oliver described in his most recent article on extended release. We are using the Swedish sponges.

We have used nine frames in our cut comb boxes for years. This has yielded good results. A lot of our cut comb goes to the State Fair. I want a nice thick section that I consider to be of State Fair quality. The frame spacers are never just right. Quite often the outside frames get drawn out too far. This could be corrected with a follower board but I have never gotten around to following thru on that job. Anyway, we put the thick sections in clam shell boxes as opposed to the hard plastic boxes we usually use. Using only 9 frames does cheat you out of four sections but I have been happy with the results until
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this year. This year, the bees drew a lot of the frames way out. We got way too many thick sections. It makes me think about the extra sections I could have had with 10 frames in the box.

Winter prep is right around the corner. If you have not controlled your mites by the time you read this, consider yourself screwed. You need healthy bees for winter whether you are sending them to California or wintering in Iowa. Good looking colonies can crash within the span of a couple of weeks if the mites get ahead of you. So, kill mites and feed as needed. When we wintered in Iowa, I liked to see the top box 2/3 full of honey/syrup. Have your entrance reducers ready. It is a good idea to have some insulation under the lid to prevent condensation from dripping down on the bees. There is some benefit to wrapping. I still have 300-400 winter cartons if anyone is interested. Have a plan and prepare. If the plan does not work, make a new one. Don’t keep doing the same thing and expect different results.

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

Work is part time collecting data for the USDA/NASS. A farm background is preferred. Qualifications- a good work ethic, a self starter, and good communication skills. Starting wage is $15/hr. Mileage allowance is 62.5 cents. Find more info at Nasda.org. For more information call Cindy at 515-450-8573.
At first glance there seems to be little intersection between beekeeping, honey production and water quality. Oh, but there is! This is where I come in. I am a graduate student in Sustainable Agriculture at Iowa State University with a background in economics. Originally, I am from Minnesota and before moving to Iowa, I had no experience with bees, although Jamie Beyer has been trying to whip me into shape. My research focuses on current beekeeper practices, beekeeper perceptions and value of prairie strips – a practice being promoted to protect water quality.

Prairie strips are 30- to 120-foot-wide planted strips of high diversity native prairie plants located in strategic locations in and at the edge of row crop fields. The primary purpose of prairie strips is to intercept water runoff, increase infiltration and soil water storage, and reduce nutrient and soil loss from farm fields. Yet because strips are based on native perennial vegetation and deployed in fields and landscapes that are dominated by annual cropping, there are significant additional ecosystem benefits produced.

One of the key additions that prairie strips bring to landscapes is pollinator habitat for honeybees. As beekeepers well know, pollinator decline has long been apparent throughout the Midwest, especially Iowa, where the majority of native pollinator forage has been removed for row crop production. Coupled with a dramatic increase in the use of agricultural chemicals, particularly neonicotinoids, actions that benefit bees and other insect pollinators are paramount. Recent prairie strip research has discovered various honeybee outcomes of interest to beekeepers. One such outcome is that increased access to prairie strip forage later in the season, can correspond with increased colony weight. It has been shown that colonies kept at farms with prairie strips experienced an 85 percent weight advantage compared to colonies kept at farms without prairie strips. This increase in weight could, in various ways, lead to increased profits for beekeepers. All in all, prairie strips are a relatively new practice and still very much in the implementation stage here in Iowa. Your voice as beekeepers, providing your unique opinions, are critical to help us better understand if and where value exists regarding prairie strips, and to guide us so that we can promote your interests. I need your help. I have designed a 10-minute survey, which hopefully will allow me to get insight on the relationship between beekeepers and prairie strips. If you have the time, I would greatly appreciate your input on the survey linked below. This survey is also appearing in the Central Iowa Beekeepers Association’s newsletter, please only respond once. Respondents have the opportunity to be entered into a drawing to win one of ten $100 visa gift cards (we will contact winners in October). All information you provide will be kept strictly confidential.

If you have questions, please feel free to contact me at: mkaardal@iastate.edu.


More information about prairie strips is at: https://www.nrem.iastate.edu/research/STRIPS/
Hello fellow beekeepers,

School is in full swing now, and we are ready to start honey extraction here at Gilmore City-Bradgate Elementary. Yes, I know it’s late, but the supers have been pulled and in our honey house, waiting for some parts on our water line to get fixed, and for the students to settling into their routines. We have been busy picking pumpkins, gourds, apples and other produce in our garden and orchard. I’ll be excited to extract. Does anyone find that extraction is extremely messy, and leaves everything sticky for ....ever?! 

Anyway, this leads me to my next thought that was brought up by a fellow IHPA member. THIS, this right here, is the start of a “Letter to the Editor” section. Want to vent about things that seem to be more difficult than they should be, great...let's hear it. Or what about that thing you tried for feeding bees that made it easier....or what about that mite treatment...or what about that thing you tried with queen grafting...or how you clean up a sticky honey house....I want to hear it all! So, maybe we’ll call this section "Hear 4 You!" or BEEfore you Know it" or maybe "Hey Honey" maybe just "Letters to the Editor." I’m open to suggestions!

Until then, I’ll be working on planning an interactive breakout session for all of you to attend at the Annual Meeting and Conference. I can’t wait to see you all there. Please, please, please get signed up today (on page 16).

Letters to the Editor Section

Please send all entries to the editor at ihpaeditor@gmail.com by the 10th of the month

Limit of 800 words per entry. Entries must be typed.
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Deadline for submissions to The Buzz is always the 10th of the month at 11:59 p.m. the month prior to when you would like to see information published.

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

**November Buzz topics of interest:**

- Foundation or foundationless frames?
- Is raising queens worth it? If so, how do I go about getting started?
- Selling honey to a local brewery/winery. How much, how little, what considerations?
- How do I store all of this stuff for beekeeping?
- What kinds of gifts can you make with honey and honey products? What have you found people really enjoy? How do you market your products?

Deadline to submit information for the November Edition of The Buzz

**Monday, October 10th at 11:59 p.m.**

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