

The Buzz



October 2016



New Website—iowahoneyproducers.org

H P A

President's Message

Fellow beekeepers, fall is here! I have a lot to chat about and as I consult my notes I will hit some stuff I feel we need to address and try to make it fit in space for my message and not have the editor say it needs to be shorter.

First, I need to thank all the GREAT volunteers we had at this year's fair! Big thank you to all who volunteered to make this a success. Heidi and Connie, my hat is off to you as job well done. I always meet some interesting people and beekeepers from all over the country and out of the country. This year was no exception. I had beekeepers from 3 states tell me that what the IHPA is doing at the fair is far superior to their fairs. Members, we need to take great pride that we have this booth at the Iowa State Fair! The fact we can have observation hives at the fair going in and out through tubes is something truly special. That is just one fact of many that I should mention but will stop here. Again thank you to all who volunteered.

We have a lot of paperwork that needs to be talked about and forms to be filled out for different things. Deadlines are approaching for several important upcoming events. Our youth scholarship program has October 15th as a deadline for applications to be in. Donation proposal forms must be in to us by October 15th. Queen candidate application form is due October 15th. And do you have your reservation made yet at the Clarion inn in Cedar Rapids for annual meeting November 11, and 12? Do this soon, as I am sure we will sell out the Clarion Inn with James Tew and Jennifer Berry coming. Deadline for preregister fee for members or nonmembers is October 31, (no exceptions). Yes, it is a busy time for a lot of our committee people.

I have to address an interesting, serious but now almost humorous incident at this year's fair booth. I was on the grounds the first day opening morning of the fair I had ventured up to the booth to see if Heidi was ok and she was, so Jodi and I ventured around the grounds as we do most years. I was going to work the afternoon shift this day. The time was approximately 10:30 am. Connie calls me and says the extractor sprang a leak! My first thought was how

does stainless steel spring a leak? HUGE PROBLEM, since we have no ability to sell lemonade with a leaking extractor. I need to thank Andy Joseph for some quick thinking and assisting on getting switched to the other spare extractor. We got it fixed. The board and I have decided to purchase some new extractors and auction off the older extractors at the annual meeting this year. The years of sitting around and the lemon juice have made both extractors questionable for holding lemonade. I feel the extractors have a lot of life left in them as a honey extractor. They are 2-frame hand crank Dadant extractors. Pat Ennis has offered to put the honey gates back in them and get them ready for the sale. If you are in need of a small extractor, come to the banquet auction they will be auctioned off to the highest bidder.

I'm hearing some people's honey harvest was very short or none at all. I have not heard a lot of detail about this as of time I'm writing but I will inquire. I know we say this a lot but do some mite checks and treat if you find them. European foulbrood is an issue as well. Terramyacine needs to be used if needed. Sick bees are not fun. I have issues as well and also trucking 7 days a week. I'm praying for a way to get it all done. I look at the time and you guessed it: 10:06 pm. I'm tired and have 42 miles to drive to my site to load at 5 am. Life of a livestock hauler. I got to go.

Sweet dreams, bee safe, bee yourself. Good night.

Roy Kraft, President IHPA



Greetings from the Vice President:

Labor Day has come and gone! Summer has just flown by too! So if you haven't already marked your calendars for the IHPA Conference and Annual Meeting, you should do so now. It will be here before you know it and plans are definately happening. November 11th and 12th are the dates and the registration form is available in the newsletter here or online at www.iowahoneyproducers.org. We do have a block of rooms booked at the Clarion Hotel and Convention Center in Cedar Rapids. As of this writing, there are still rooms available for the IHPA block but the rest of the hotel is booked! Get your room ASAP!

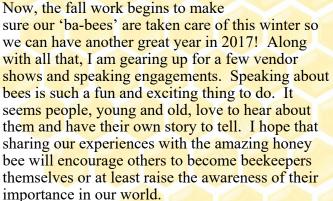
A big part of our conference and annual meeting is the door prize give-away before our speakers and during various events. If you would like to donate something as a door prize please bring it to the meeting. And, don't forget the Queen's Silent and Live Auction events. Donations are welcome for this also! We appreciate all the donations and the generosity of our members.

'Bee' thinking about the IHPA Contests at our conference and annual meeting. The picture contest has a change to it this year as winners will be selected by YOU in a People's Choice format. The winning pictures will be determined by the monetary donations made in their containers! The proceeds will be used to deter costs at our meeting. So, print off those pics and bring them to the meeting. Any size is acceptable and a mat is all you need. No frames please.

The new cookbook gives us all the opportunity to try out and share some new recipes for our cooking contest. Take a favorite and enter it. That goes for you Mead makers out there too! Remember, we get to sample it at our social hour prior to the banquet on Friday night. The cooking contest goodies will be tasted after the judging...yum, yum! Contest rules are in the newsletter and on the website.

Finally, in our contest area, is the hive body design. Last year our grandchildren each painted a hive body and we entered them. They were delighted with their ribbons but even more excited this summer when they came for a visit and wanted to see how 'their bees' were doing. What a great way to encourage our young ones to get into beekeeping. I would encourage you to have some fun with this too!

Finally, the bees have been keeping us busy. Our honey supers are off and getting extracted as time allows. The honey is delicious and well worth all the work it takes to get it to the table. It is 'pure gold!' Now, the fall work begins to make



Now, advise from a honey bee...

- ...Create a buzz
- ...Sip life's sweet moments
- ...Mind your own beeswax
- ...Work together
- ...Always find your way home
- ...Stick close to your honey
- ...Bee yourself

Until next time, 'Bee' grateful, 'Bee' blessed, and 'Bee' a blessing,

Mary Wiltgen, Vice President IHPA



104th Iowa Honey Producers Association Conference and Annual Meeting November 11-12, 2016

Clarion Hotel and Convention Center Cedar Rapids, Iowa

Keynote Speakers include James Tew and Jennifer Berry

(See more details in The Buzz Newsletter or online at www.iowahoneyproducers.org)

Friday and Saturday ~~ Registration: 8:00 am ~~ Conference/Annual Meeting: 8:30 am
Friday ~~ Queen Luncheon – Noon ~~ Social Hour – 5:00 pm ~~ Banquet – 6:15 pm
Saturday ~~ Meet the Board & Directors Luncheon – Noon

Address:		
City/State/Zip:		
Phone:County:		
E-mail Address: Years in Beekeeping:		
DEADLINE FOR PRE-REGISTRATION** IS OCTOBER 31 ⁵¹	^T (No exceptions).	
If you can only attend one day, no discounts can be given. No refunds		
**Pre-registration received by October 31 st will be entered into a draw	ving for 2 free banquet meals!	
Conference and Annual Meeting Fees:		
Individual:		
Registration <u>before</u> October 31 st - \$25 / <u>After</u> October 31 st - \$30		\$
Couple/Family Rate:		
Registration before October 31st - \$40 / After October 31st - \$45		\$
0 0 0 0 0		
Queen Luncheon – Friday noon (pre-registration required by October 31st)		
Number of tickets (per adult)	x \$15 .00	\$
Number of tickets (per child 4-12 years)	x \$12.00	\$
Banqu <mark>et – Frid</mark> ay at 6:1 <mark>5 (Banqu</mark> et Keynote Speaker – James Tew)		
Number of tickets (per adult)	x \$ 25.00	\$ \$
Number of tickets (per child 4-12 years)	x \$ 19.00	\$
<u>~NEW THIS YEAR! ~</u>		
Meet the Board & Directors Luncheon – Saturday at Noon (Pizza & Salad – Pop extra	-	
Number of tickets (per person)	x \$6.00	\$
2016 MEMBERSHIP DUES***:		
IHPA membership dues (includes subscription to "The Buzz" newsletter)	\$20.00	\$ \$
2 nd Fa <mark>mily membership with same address – Name</mark> -		\$
3 rd Family membership with same address – Name -	<u> </u>	\$

Name:

104th Iowa Honey Producers Association Conference & Annual Meeting

November 11 – 12, 2016

Clarion Hotel & Convention Center
525 33rd Avenue SW
Cedar Rapids, IA 52404
(319)366-8671

The IHPA Annual Meeting will be held
Friday, November 11th and Saturday, November 12th
at the Clarion Hotel and Convention Center in Cedar Rapids, Iowa.

(Friday and Saturday ~~ Registration: 8:00 am ~~ Conference/Annual Meeting: 8:30 am)

Room rates for the IHPA members are \$72 plus taxes with reservations made by Thursday, October 27th.

The IHPA Conference and Annual Meeting is our yearly opportunity to get together and discuss the wonders as well as mysteries of beekeeping. This meeting is open to anyone interested in beekeeping or honeybees. We have a variety of guest speakers from across the United States come to speak on their expertise in the beekeeping world.

For current beekeepers this is a great time to hear what is new in beekeeping or ask questions of those with a greater number of years' experience. Those who are thinking about getting started in beekeeping will have numerous chances to ask, 'What's it like to keep bees?" There will be no shortage of answers! Beekeepers love to share the stories, fun, and enjoyment they have found in beekeeping.

2016 Conference and Annual Meeting Speakers include the following:

James Tew, Jennifer Berry, Charlotte Hubbarb, Andy Joseph, Andy Hemken, the Iowa Honey Queen and more!

Additional information

in The Buzz Newsletter and website (www.iowahoneyproducers.org) will include cooking, photo, hive body, and mead contest rules, plus luncheons and banquet information.

IHPA Contests and Rules

Rules for the "Peoples' Choice"** Photo Contest:

- Photo must be matted but not framed
- Any size photo will be accepted for this competition
- Your name needs to be on the backside of the photo
- Must be a Honey Bee, not a Bumblebee or native Iowa bee
- **NEW this year ~ Photo Contest ONLY will be judged by YOU!

Categories to be submitted will include:

- 1. Bee on Flower
- 2. General beekeeping
- 3. Marketing or Promotion
- 4. Extracting Honey or Specific Photos pertaining to Honey

Rules for the Cooking Contest:

- Honey is to be the only sweetener
- Please submit your recipe with your entry
- Judges will keep recipes to be included in the "Buzz"
- Your name needs to be on the back of the recipe card

Categories to be submitted will include:

- 1. Desserts (includes pies)
- 2. Bars or Cookies
- 3. Drinks
- 4. Cakes
- 5. Breads



Rules for Mead Judging Contest:

- Supply at least two bottles of Mead
- Mead will be judged on the rules of the State Fair
- Mead will be judged on alcohol strength, sweetness, carbonation, temperature, taste, and presentation
- Your name needs to be written on paper provided in the contest room

Categories to be submitted will include:

- 1. Traditional Meads
- 2. Molemel (Fruit Meads)
- 3. Metheglyn (Spiced Meads)

Bring extra bottles of Mead to share at the "Wine and Cheese" social hour Friday night.

Rules for Hive Body Paint Design Contest:

- Two categories:
- Adult (16 years of age or older)
- Youth (15 years of age or younger)
- Your name needs to be written on paper provided in the contest room
- The use of stenciling not allowed
- Hand painted design to cover a minimum of one side of the hive body
- Theme of your choice

In this issue of The Buzz, (p. 10) you will find a donation proposal form. Several years ago, after a lengthy donation discussion at the Annual Meeting, the Board of Directors came up with a Proposal Donation Form. If you would like to propose a donation, the IHPA Donation Proposal Form will need to be submitted during the Submission Period prior to the Annual Meeting. The IHPA Board will review the stated use of the donation 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 donations do not exceed the association's budget for research donations.

With acceptance by the IHPA Board, the Donation Proposal will be brought to the floor during the Business Meeting of the Annual Meeting for a vote by the members. Donation 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.

The deadline for submission of a donation proposal is October 15, 2016. Please review the form and get your donation proposal in as soon as possible. We will accept e-mail applications. Please e-mail to lHPATreasurer@gmail.com. If you have any questions, please contact Roy Kraft, Mary Wiltgen or any of the IHPA Directors listed on the back of The Buzz. Cont...

Entries could be judged on:

- Presentation of entry
- Best use of honey
- Amount of honey used (compared to other entries in the category)
- Flavor of entry
- Overall appearance of entry (Judges reserve the right to determine how to best judge the entries)

Note From Julia McGuire:

I took some time to analyze the 97 cities on the website www.BeeLaws.org to make sense of my research findings. These findings were presented at the Quad Cities Pollinator Conference in June 2016. More analysis will occur during Feb. 2017 after the enrollment period closes for most Beginning Beekeeping classes. (Beekeeping instructors, be prepared for my call!)

In researching bee laws of 97 lowa cities, some interesting findings occurred: forty-seven cities have regulations for beekeeping; fifty-two cities do not have regulations for beekeeping. Closer examination of the cities without regulations fall into three categories, or "stances."

- 1. "We have no regulations, we use the state's regulations"
- 2. "We have no regulations, therefore beekeeping is allowed."
- 3. "We have no regulations, therefore beekeeping is not allowed."

Stance 1 is a concern because the State of Iowa does not have regulations for beekeeping. (Registering your apiary site is voluntary.)

Stances 2 and 3 are concerns because the polar inconsistency confuses residents. Beekeepers can cross city boundaries and zoning areas as quickly as driving a mile down a roadway or crossing a street. In speaking to several city planners at the Agricultural Urbanism Toolkit Annual Event in January 2016, there didn't seem to be a way to resolve the inconsistency in a coordinated way across local governments. Local governments are empowered to make regulations specific to their community needs and desires, despite standards such as SUDAS in the somewhat related field of urban design and construction.



Hello everyone. It's that time of year again to start thinking of the annual meeting and the youth scholarship program. If you know of any students willing to get into beekeeping, please



have them go to the website (iowahoneyproducers.org) to the programs tab, click on youth scholarship program and fill out the form. I 've extended it out to October 15th since I didn't get this in last month's newsletter, so there will be some extra time this year to do so. And here's a reminder to all current scholarship students to please be ready to present a final report (could be a display, scrapbook, video etc.) at the IHPA annual meeting.

In other news, this year has been really busy for me taking over the youth scholarship program. I have been mentoring three students and all are learning a great deal in their new adventures with a few stings here and there, but all doing well and wanting to grow with their new hobby. In other news, my role as District 5 Director has been going great--helping out with swarms, cutouts, extraction parties, and other helpful places where needed. It is a great feeling to be helping other beekeepers. The last item in my adventures has been working on the new website, which I'm hoping all have enjoyed to look at and take advantage of the calendar in there. I've tried to keep up on it as much as possible with the information I've been receiving. This is my first time making and maintaining a website, but I think it looks pretty good, all things considered. This is a work in progress and can only get better as time goes



It is that time to Bee thinking about the upcoming meeting in November! **Donations of items for the queen auctions would be greatly appreciated!** These items donated will be on auction, (live or silent). The money raised will help the Honey Queen get to your events!

Thanks, Connie Bronnenberg

News from District 6

Fair time is over the 2016. I started with the Sioux County Fair, and then it was the Plymouth County Fair, and then on to the Iowa State Fair. It was great talking to people about honey bees. Having observation hives is a great tool for getting people to stop and ask questions about bees at the fair.

As a result of a grant Duane Bajema received to promote beginning beekeeping, I have been very busy mentoring newbees. What a great boost that grant was for all the beginners in the area!

You can tell Fall is coming—the bees are working very hard finding things for the hives: pollen, nectar, propolis, water. The beekeeper is also busy pulling honey off, treating for mites, feeding bees up for the winter and getting things for the hive to help them get through the winter months.

Now we get the rewards from all our hard work all summer. We had a very good honey crop for Northwest Iowa. Now you should be out selling your honeybee products at Farmers' Market, Fairs and Craft shows, again talking to people about your bees. Isn't beekeeping GREAT!

David Korver, District 6 Director



Membership Dues

I know it is early to be talking about renewing your membership, but I will anyway.

In this issue of the Buzz you will find information about the Annual Meeting in Cedar Rapids on November 11th & 12th. The registration form asks for all types of information. I am interested in the following information:

Name:	
Address:	
City/State/Zip:	
Phone:	County:
E-mail Address:	
No. of Colonies:	Years in Beekeeping:

I need this info<mark>rmation to put together a</mark> new directory of members across the state. The last directory published in 2014 had a few errors, so we would like to get those corrected and add all of our new members.

So, please, when completing your registration form (whether you are attending the Annual Meeting or not) please provide all information. Our directory will only be as good as the information you provide (and how legible the information is). Sometimes I need to compare the information on the form to our membership list to be sure I am getting right family's membership updated.

Thanks, Rhonda 515-724-2124 IHPATreasurer@gmail.com



What Shall I Serve?

What a joy to serve under the Iowa Honey Producers (IHPA) big awning at the Iowa State Fair (ISF)?! I even get excited about it way before the tickets come in the mail. I'm not sure if it is the fast pace and challenge of keeping up with the hundreds that flock to the corner of the Ag Building for ice cold honey lemonade or the camaraderie of fellow beekeepers.



If you serve at the ISF in the IHPA booth, you are going to be asked questions. Some of them are about the ever increasing popularity of the "flow hive". (That is certainly a conversation for another day.) Others are about general public concerns of "Africanized bees" or "I hear all the bees are dying." Most are general inquiries about honeybees, honey, and beekeeping that are pretty easy for even a first year beekeeper to answer. But every once in a while, there comes a question, that causes more than one person in the booth to pause, dig through their brainular files (yes, I made up that word), or look at their partner for the day with desperate eyes. It is then, that I think we should pause, choose our words carefully, and take note of what we should study up on when we get home. As a beekeeper, I have always been reminded to be reading up during the winter off months. There are so many uninformed and misguided non-beekeepers out there. We don't need to add to steering them wrong. Sometimes, I think, we as current beekeepers, who grew up with that mis-information don't think to question it. I would argue (and propose), that it is our responsibility to question it.

Which brings me to the real issue at hand in this article - a little research prompted by my time in the creamed honey section at the IHPA booth at the ISF. A couple questions surfaced repeatedly – What is creamed honey? How is it different from whipped honey? How do you make it? How long will it last? I thought I knew the answers. They differed from those around me.

I pulled from every source I could think of – websites, magazines, books, and the ever trustworthy fall-back, the dictionary. After several hours, I feel like I had just ridden a roller coaster...up, down, upside-down, over, and under. I went from thinking I had it (over a cup of coffee), to realizing I didn't (three cups of coffee and a blueberry biscuit later). Here is what it really boils down to:

MOST sources claim that the names creamed, cremed, whipped, spun, churned, candied, and fondant are all interchangeable, as **ALL** refer to *some* process of blending granulated honey. Creamed is a smooth paste. Whipped incorporates air. Creamed honey can be whipped. Whipped honey can be creamed.

It is worth heeding that many trustworthy sources claim the act of "whipping" honey, which incorporates air (air = germs), can lead to a shorter shelf life. One could also argue that adding (perishable) nuts, dried berries, spices, etc. would also cause a shorter shelf life.

Most recipes for creamed honey can be summarized by saying it is made by adding a preferred, predetermined, "seed" starter to your favorite honey, in varying proportions, for the intent of regulating the size of the crystallization that occurs; after a set course of heating, cooling, blending, and maturing, you will have a smooth, pleasant-to-the-tongue, spreadable, thicker version of your favorite varietal.

If you're experimenting for the first time, you might consider trying the Dyce method (easily found online), which was the first patent for creamed honey, in 1935. The recipes available for making this form of honey are as varied as the meatloaf recipes in a church cookbook.

I'm not sure I know any more than I did. But...I feel like my arsenal is a little fuller for my next stint in the creamed honey section at the ISF. Essentially, whipped or creamed, depends on the "seed" of granular honey you start with, the method for mixing, and the label you put on the jar; you could be selling any (or all) of these forms of honey.

So what will you be serving tonight on a slice of nice, warm, fresh, homemade bread? The advantage to any of these forms over liquid honey is that it's bound to stay more on the bread and less on your thumb. "Hey, Lou, when's the bread going to be done? I'm hungry!"

Respectfully submitted for your consideration, Tina Marshall

Sources: National Honey Board www.honey.com. The Hive and the Honey Bee by Dadant & Sons. ABC and XYZ of Bee Culture by A.I. Root. honeybeesuite.com. www.honeybeesonline.com. and a half dozen other conferring and conflicting websites.

2016 IHPA Donation Proposal Form

The Iowa Honey Producers Association supports honeybee and beekeeping research through donations to research projects during the IHPA Annual Meeting.

The IHPA Donation Proposal Form will need to be submitted during the Submission Period prior to the Annual Meeting. The IHPA Board will review the stated use of the donation 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 donations do not exceed the association's budget for research donations.

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.Submission Period: July 1st - October 15th

Submission Deadline: October 15, 2016

IHPA Member submitting the Donation Proposal.

E-Mail Address:
Donation Proposal Proposed
dollar amount of the IHPA Donation: \$
Contact Information for head researcher / project organization.
Name:
Address:
Phone Number:
E-Mail Address:
Please provide a description of how the proposed donation would be used in regards to your research relating to honeybees,
beekeeping or the honey industry. (Please add additional page(s) as needed.)

Please send Donation Proposal Forms to IHPA Treasurer, 52735 187th Ave, Chariton IA 50049 Or E-Mail to: IHPATreasur-

er@gmail.com

Name:

Address:

Phone Number:

Monthly Recipes from Emma Jakes

Since it's now fall and apple season is starting having something to do with all those apples is always nice.

The Apple-Honey-Oatmeal muffins are a great fall treat that is really tasty. And to add a little variety to the fall, we also have Blueberry-Lemon Muffins. Both of these recipes freeze easy and make a great quick and easy breakfast.



Apple-honey-oatmeal Muffins:

1 cup whole wheat flour

2 teaspoons baking powder

½ teaspoon ground cinnamon

1 egg beaten with ½ cup milk

¼ cup honey

1 cup rolled oats

½ teaspoon baking soda

1/8 teaspoon ground nutmeg

1 cup unsweetened applesauce

2 tablespoons melted butter

Preheat oven to 375*F. generously butter a 12 cup muffin tin.

Combine flour, oats, baking powder, baking soda, cinnamon, and nutmeg in a medium-sized bowl and mix well.

In a small bowl blend egg and milk with applesauce, honey and butter. Pour over dry ingredients and mix with a fork just until moistened. Fill prepared tins 2/3 full.

Bake for 25 minutes or until a toothpick inserted into the center comes out clean. Loosen with a small spatula. Remove to a wire rack. Serve warm. Makes 1 dozen muffins.

This recipe is super simple. After making them once I decided to try adding fruit like apple chunks, dried cranberries and raisins. If you want to add some variety to this delicious recipe these are good additions. These muffins are also just as good after being frozen as when they're fresh. This recipe does not work in cupcake wrappers, everything sticks.

Blueberry-lemon Muffins:

½ cup butter 2 teaspoon baking powder

% cup honey % teaspoon salt

2 eggs ½ teaspoon cinnamon

½ cup buttermilk 2 teaspoon grated lemon

1 teaspoon vanilla

2 cup fresh or frozen blueberries (not thawed)

2 cups all purpose flour

Preheat oven to 375*. In a large bowl, cream honey and butter until light. Add eggs, one at a time, beating well after each addition. Beat in vanilla, buttermilk, and lemon peel. In another bowl, whisk flour, baking powder, salt, and cinnamon. Add to creamed mixture, stir only until moistened, fold in blueberries.

Fill greased standard muffin cups 2/3 full. Bake in preheated oven for 15-20 minutes or until a toothpick comes out clean. Makes approximately 16 muffins.

Dear U.S. beekeeper,

Recent studies by Dr. Stephen Martin and associates have found that there is apparently a benign form of Deformed Wing Virus (DWV) that can out compete the virulent form, thus allowing colonies to survive despite varroa infestation.

If this is true, it raises the possibility that we may be able to minimize the effect of varroa by inoculating our colonies with the benign form of DWV.

We obtained funding from Project Apism to survey bee colonies across the U.S. to determine the distribution of the strains of DWV. We're especially interested in adult bee samples from feral and survivor stock that have survived for some time without treatment. We also need reference samples from "normal" managed apiaries.

If you are interested in contributing samples, please write to Randy at randy@randyoliver.com, with the word "kit" in the subject line, the sort(s) of hive(s) that you're able to sample, and the state in which the hives are located. Please also include your mailing address.

I will reply, and send a postpaid sampling kit. It should take less than an hour of your time to contribute to this research.

Instructions for sampling are at http://scientificbeekeeping.com/scibeeimages/Sampling-Instructions-PDF.pdf

Thanks, Randy Oliver





IHPA Awards

If you know of somebody the IHPA should recognize during the Annual Meeting in November, please contact Curt Bronnenberg at (515) 480-6075. Send nominations to cbronny823@aol.com or Curt Bronnenberg, 14405 Hull Ave, Perry IA 50220. A brief written description of the nominee's involvement in beekeeping/IHPA would be appreciated.

Here are the categories.

Lifetime Membership Award

Pioneer Award--for having been involved in beekeeping for 50 years or more and still active in beekeeping.

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

Education Award--for teaching beekeeping classes, speaking at service clubs, giving presentation to school children or speaking about beekeeping on radio or T.V.

Promotions Award--for promoting honey and beekeeping, promotions for the state association or promoting their own product.

Friendship Award--for being a friend of the association. This could be someone who has displayed 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 shown commendable involvement in such things as helping at the state or county fair, successfully keeping bees for at least one season including wintering, writing, making a float for a parade, speaking, etc.

Cough Syrup Recipe—prepare for winter

Ingredients

- 1½ tablespoons Zest of 2 lemons
- ¼ cup peeled, sliced ginger, or ½ teaspoon of ground ginger
- 1 cup water
- 1 cup honey



In a small saucepan, combine lemon zest, sliced ginger and 1 cup of water. Bring mixture to a boil, simmer for 5 minutes, then strain through into a heat-proof measuring cup. Rinse the saucepan out and pour in 1 cup of honey. On low heat, warm the honey, but do not allow it to boil. Add the strained lemon ginger water and the lemon juice. Stir the mixture until it combines to form a thick syrup. Pour into a clean jar with a lid. Note: This can be refrigerated for up to 2 months.

For children ages 1 to 5, use ½ to 1 teaspoon every 2 hours. For children ages 5 to 12, use 1 to 2 teaspoon every 2 hours. For children 12 and older and adults, use 1 to 2 tablespoons every 4 hours.*

* Remember, honey is recommended for children after the age of one.

Spring Valley Honey Farms, Perry Iowa

Corn Syrup—40# bucket: \$18.00. 50# bucket \$23.00. .40/lb your container. 500# or more .35/lb Protein Patties--\$2.00 ea. Case of 40 \$70 Honey—50# bucket \$127.00 (\$2.40/lb, \$7 bucket) Honey Styx—1 to 499 .15 ea. 500-1999 .12 ea. Box of 2000 .09 ea (\$180.00) Bottling Supplies—prices on www.springvalleyhoneyfarms.com, Package tab (Find us on Facebook)

BUSINESS FOR SALE

lowa-owned plastic container distributor that caters to honey producers and other industries.

Contact BL Plastic Containers.

Garry 515-669-6517 sales@blplasticiowa.com

Connie 515-480-6076. Curt 515-480-6075

(Ed. Note: Garry has been at our Annual Meetings and has advertised in the Buzz for years.)



The Buzz Newsletter Article Submissions

Please send submissions, classified ads, and photos to rrihpa@gmail.comrrihpa@gmail.com Or mail to The Buzz, c/o Ron Rynders, 890 13th Ave SE, Sioux Center, IA 51250

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.



Bees Beekeeping Equipment

Des Moines, Iowa based breeder of quality Russian queens, & craftsmen of Aromatic Cedar hive ware. Check us out on the web at:

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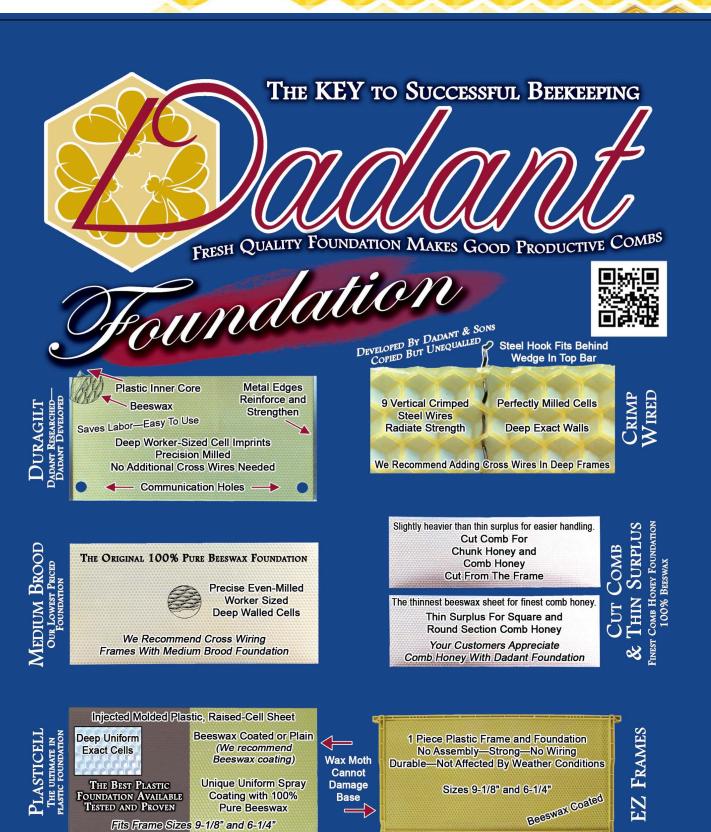
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The Buzz Newsletter

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E-Mail:

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District 3: Dennis Nielson 6948 25th Ave Newhall, IA 52315 Phone: 319.350.8361 E-Mail: nielsondl35@gmail.com

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Iowa Beekeeping Clubs

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Association Contact Arvin Foell 30930 530th Ave. Kelley, IA 50134 Home phone 515/597-3060 Cell phone 515/450-9494

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Carlisle, IA 50047 (515) 988-8397 nceir44@gmail.com

Great River Bend Beekeepers Contact: David Hayes 1749 110th St. Maguoketa, Iowa 52060 563-678-2862 prairiecreekfrm@netins.net

Loess Hills Beekeeping Association

22524 Hunt Avenue Council Bluffs, IA 51503-7978 LHBA@LoessHillsBA.com

North Iowa Bee Club Contact: Pat Ennis 1040 Union Ave. Goodell, IA 50439 (641) 444-4767 Flat Lander@lvcos.com

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

Red Rock Beekeepers

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Southwest Iowa Beekeepers Contact: Mike & Donna Brahms 14922 535th Street Griswold, IA 51535 (712) 778-4256 mbrahms@netins.net

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Phone: (515) 725-1481 Email: andrew.joseph@iowaagriculture.gov

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Amy Toth, Assistant Professor Iowa State University **Ecology, Evolution, and Organismal Biology** amytoth@iastate.edu

www.public.iastate.edu/~amytoth/Toth_lab/Home.html

Marry Harris

National Honey Board: www.honey.com

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Iowa Honey Queen Program

Queen Chair: Connie Bronnenberg 14405 Hull Ave Perry, IA 50220-6343 Phone: 515.480.6076 E-Mail: cbronny823@aol.com



IHPA Youth Scholarship Program:

Eric Kenover 1270 Upland Lane Van Meter, IA 50261 Phone: 515.490.2477 E-Mail: ekenoyer@aol.com

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Vern Ramsev 22781 Route J16 Birmingham, IA 52535-8162 Phone: 319.498.4355 E-Mail: vdramsey@netins.net

Rov Kraft Goldfield, IA 50542 Cell: 515.293.2458 E-Mail: kroyster.rk@gmail.com

Mary Wiltgen 3025 270th St Fredericksburg, IA 50630 Phone: 563.920.9628 E-Mail: tmwiltgen@gmail.com