

The Buzz

Newsletter of the
Iowa Honey Producers
Association



June 2024

<https://www.iowahoneyproducers.org/>



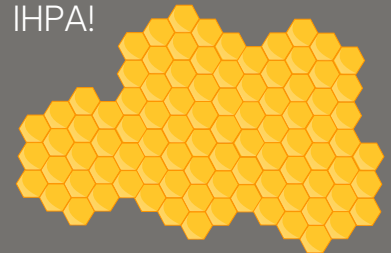
IHPA Summer FIELD DAY

Limited
registration!

Get more info
on Page 4.

The Buzz

The Buzz is a monthly publication printed by the Iowa Honey Producers Association (IHPA). This is one of the many perks of being a member of the IHPA!



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ihpaeditor@gmail.com

State
FAIR



Rules and bidding info on Pages 10-12

IHPA Officer & Director News

Ramblings from The Russian Bee Guy

President, Jason Foley

Hello IHPA and welcome to the June edition of The Buzz. It has been another miserable month for me with breakdowns, mishaps, and more work than I could have ever pictured for being self-employed and my own boss. My boss is a jerk! Anyway, let's jump back to the beginning of the month where I had gotten 80 packages and had 120 queens. I got the hair-brained idea that I wanted to expand the business this year and maybe push 400 some colonies. Small potatoes for a commercial guy, but don't forget that I refuse to be responsible for employees and their livelihoods. So 400 hives, plus some 550 mating nucs tends to fill my time up pretty good. Going back to the expansion, all of those hives needed boxes, right? So that meant making a ton of deeps, painting them, and tossing frames in them. Then you have to think I needed to make lids and get pallets for the hives. Some stuff came from dead-outs, but you can see in the pictures that much of this equipment I had to quickly make over the 9 days before I had those 120 queens in hand needing splits made for them.

Speaking of queens, when you haul a hundred or so out into a bee yard with you, it's like making an artificial swarm - lol. I had set my box of queens on some empty nucs and when I came back to collect a pocket full, I was met by quite a surprise. Maybe a swarm literally sat down on my box of queens, but regardless, I shook them down into 2 empty hives and gave each a queen. Those colonies are going strong and by the end of May I will need to give them another box

So mishap number 1, I had been using my



IHPA Officer & Director News

bobcat forklift daily for tons of stuff. The one day I simply was turning it around and the front right tire just rolls away and my machine takes a nose dive. I get off it thinking that the lug nuts worked off. That happened in the middle of the night moving bees a couple years ago. I look down at the machine and tire.... Nope, it wasn't the lug nuts. The axle hub had snapped in two. From the looks of it the metal was bad and had a crystalline structure much like metal that has been cooled too fast and is now brittle. Several panicked instant messages and phone calls later and Andrew Joseph had sent me a link to a used axle off eBay. Got the axle and it took the better part of 6 hours for me to figure it all out and pry everything apart and back together. Unfortunately she was leaking fluid, so I tore it apart again and replaced the seal. This time it only took about 2.5 hours to do the job. It lasted a couple of days and then started leaking again. I had seen a little dimpling to the axle where the seal sits and sure enough, that was the culprit. So for a third time I had to tear the thing apart, put in a seal repair kit, and put her back together. This last time took me 1.5 hours. It was good timing because that night I needed the machine since Tyler Holton was having a semi load of his splits dropped off. I helped him unload and then took 240 of his colonies to holding yards. This time not a drop of hydraulic fluid leaked out onto my trailer.

Mishap number 2 is that during all the nightly running around and such, my 4 wheel drive took a crap on me. So after having it checked out, I'm told that there is a chain drive inside my transcase and that the chain over time, stretches... So when my system is under strain, the chain is slipping off the gear. It's going to take a full transcase rebuild. That won't be a cheap fix, but it needs done because I use the 4 wheel drive all the time.

Mishap number 3 is that the creek at our house has had a tree fall across it and these major rain storms have unfortunately brought down several miles of dead timber, branches, and crap from farmer's fields and made a huge dam against it (we're talking an 8 to 10 feet tall wall of debris). I'm hoping the water level will go down some and I can get in there with a chain saw and section it up enough that the next major rain will haul it all away. I don't even own equipment big enough to try tackling it any other way.

Last bit of ramblings, Shannon and I have decided to diversify our business a bit more and are getting into mead making. Seems like I'll be renovating some of the barn and we'll be getting some storage containers to free up space for the endeavor. Hoping to have some batches done before winter gets here!

WARREN COUNTY FAIR!

Did you know that the Warren County Fair has honey in its fair book for being judged?

For now, it's very simple. One - 1 lb jar of honey entered into either the light or dark class, and they also have cut comb. Just 1 section in the clear rectangular standard containers.

If you are interested in entering, you can check out the fair book and get your entries set up by going to www.Warrencofair.com



Just
\$25



Limited
to the
1st 100
registrations

IHPA Summer **FIELD** DAY

Saturday June 29th
At the ISU Bee Lab

Horticulture Research Station,
55519 170th St., Ames, IA 50010
8 a.m. to about 3 p.m.

Hear talks by Randall Cass of the ISU Entomology department. Jump on board 1 of 3 shuttles to take you on a tour of outdoor live demos and talks by Randall, Matt O'Neal, and Suzanne Slack. On the tour see the ISU Prairie Strips project, their Bees and Fruit Trees project, hear about the Importance of Native Plants for Bees, also hear about combining prairie ground, solar farms, and bees in a single habitat. Visit the ISU bee yard where our state apiarist will give a demo on "What Should I Actually Be Looking for In My Hives". Indoor classes to include Bees and Agrovoltatics, Honey and Food Safety, Iowa Bumble Bee Atlas, Value-Added Products and Honey Marketing. One low price gets you a day of education along with a **free** catered lunch and refreshments by Hickory Park BBQ. Space is limited to the first 100 people to register! Please visit www.iowahoneyproducers.org and click on the registration tab.

Iowa Honey Royalty



Britta McCollum - 2024 Iowa Honey Queen

Happy June! Last month I paid a visit to two different groups of kids. The first group I went to was a STEAM group, which focused on subjects within science, technology, engineering, art, and mathematics. I gave a presentation for kids on the basics of beekeeping and what we can do for bees other than get in the hive, things like providing water and planting gardens for the bees. The second group that I visited was Strong Roots Preschool class and we talked about the benefits of bees and the different roles in the beehive. Lastly, I did a persuasive speech on the urbanization of beekeeping, the benefits beekeeping has for our physical health, and our neighborhood's health. I have had a great time visiting these groups this month and I am ecstatic to continue visiting throughout the state of Iowa and I am looking forward to the Iowa State Fair in August!

Until then stay sweet.
-Queen Britta



The top two pictures on the right are from the STEAM class. And the pictures above and to the right are from Strong Roots Preschool.



Tales from a Migratory Beekeeper's Wife



A continuation of last month's Buzz...

So it's 2018, which feels like a lifetime ago. I impulsively quit my job at the end of 2017 and had started working multiple part time jobs and trying to find more ways to make money from our Homestead. Tyler was still working full time at Dewey Ford in the body shop.

Tyler was becoming more and more obsessed (for lack of a better term) with the bees. He had made several new virtual beekeeping friends through Facebook and had started talking about going out to California over the winter to help a bee broker with managing and placing hives during the almond pollination. The body shop wasn't super busy at that particular time and as most body techs are paid by the job and not the hour, it got Tyler thinking and he soon saw his way out of the body shop industry.

Now this is the part where I tell you how important it is to have a supportive partner. I was surely not making much money, mostly running on dreams and trying to pull my own weight financially. Tyler was for sure the bread winner so this was a risky decision, but I knew everything would work out. It wouldn't be easy, but it would work out.

By this time, Tyler had made the decision he was for sure going to California January- April 2019. Tyler took a seasonal job working construction for the summer and a job loading semis at night. He decided to worry about a new full time job when he returned in April. Tyler and I weren't in bed at the same time much during that summer between him working two jobs a day until 2 am and me getting up at

3 a.m. to be to work at the airport by 4 a.m., but looking back I think we'd both agree it was worth it. He spent any free time getting ready for California. Part of the job agreement was he had to bring his own truck, lift, and trailer. Clearly not made of money, he made what we had work. His '94 F-350 needed some love and a new 11 ft. flatbed added (which took until the last possible minute to complete), borrowed and eventually bought a flat trailer from my parents, and had his old Swinger (lift) that he named 'Blackie'.

How wild I thought, him going out to a foreign location, trusting a complete stranger, staying in a camper they provided, and starting a completely new journey all the way across the country. I listen to a lot of true crime podcasts and watch some out-of-pocket documentaries, so immediately I think of all the worst case scenarios. But if it's what he wanted to do, he had my full support, even if everyone thought we were a little crazy.

January 2019 it is time for him to leave. He left at night just as a literal blizzard is rolling in. I'm sad, I'm nervous, anxious, all the feelings. I took his picture and watched him leave the driveway, wishing him the best. Writing this now still makes me emotional.

About an hour into his journey I text him to see how it's going. He tells me it's not going well and he hadn't actually gotten that far. He was a few miles down the road at the Kum & Go. He stopped to fuel up and as he was leaving the fuel pump his truck died. He had spent the last hour trying to get it to run again. The snow was coming down hard and the plows were pushing

snow in the parking lot around him as he laid under his truck, most likely feeling defeated. He told me he thinks he has the part to fix his truck already in our garage. Asked me to find it and bring a few other tools he needed to him.

I sat in the car hoping and praying while he installed the part. To both of our surprise, that was in fact the issue and his truck soon fired right up. I'll never forget hugging and crying with him in the parking lot that night. I believe we were both in shock that it worked, that it happened right then and not 300 miles down the road, that he was going to make it.

Seriously, I will never forget that night. We laugh about it now, but talk about a leap of faith.

He made it to California and he did have an actual job. His online friend was real and did provide him with a place to stay and everything was as it was advertised. Whew! I was very happy for him. I knew he was loving his time out there even if he was working day and night and all the way across the country from his home. It was great to visit him that February, so eye opening! The Central Valley of California was so different from Iowa, yet familiar in lots of ways. There is a lot of country, smaller towns, and crops out there. They just grow way cooler things than corn and soybeans (lol).

Now for the next hurdle. Tyler needed a job upon his return. But it couldn't be just any old job, it needed to accommodate his future winters in California. I know he was a bit stressed and wanted to line something up right away. I told him not to worry about it and that everything would work out how it was supposed to. Just worry about a job when he gets home. Wouldn't you know it, shortly after he arrived home he attended the CIBA auction and Curt

Bronnenburg offered him a job. Everything really did work out.

Tyler worked at Spring Valley Honey Farms through 2022. In my opinion it really accelerated his beekeeping skills. He may have only been a 3rd year beekeeper when he started working for Curt, but after working thousands of hives with him over four years he may as well be a 50+ year beekeeper - lol. Not that you ever stop learning with beekeeping.

2020 feels like just yesterday. I know it was a memorable year for sure, and for us it wasn't just because of the pandemic. During the "shutdown" we finally found the time to finish the inside of our shed and turn it into our retail space. This worked out perfectly as there weren't many places people could shop at the time. 2020 was also a new adventure for Tyler- the first year he sent his own semis to California, instead of tagging along with Spring Valley. He and his close beekeeper friends filled two semis. This was the year we gained our first grocery store wholesale account at Hy-Vee. I learned about things I never dreamed of before, like how to create a UPC code for retail shelves. This was also the year we also gained a full time employee. I had the joy of learning about payroll, unemployment taxes, and workman's comp. The support for small business was abundant and things felt really good.

2021 is all a blur to me. This was the year I finally went full time self employed. No more part time jobs! Not only did I receive my first paycheck this year, but I employed 6 other fantastic ladies! We worked non stop it seemed. Five farmers markets a week, numerous wholesale accounts to service, and of course make product.

But it's not always sunshine and rainbows in small business. 2022 hit hard. The economy wasn't thriving and we could feel it. I had to let almost all of my employees go. This still stings to talk about. The ladies that worked for us truly believed in our dreams too, and I love each and every one of them, but sadly I couldn't afford them any longer. We slimmed down, hard. Cut lots of products that were too time consuming, or didn't sell in high volumes. I had one full time employee still and one part time to help with the numerous weekly markets. I took on a lot more tasks and labor hours to make things work. Eventually, things started to look up. I will be forever grateful for everyone who supported me during this difficult time. I felt like a failure most days, but I'm stubborn and was determined to make things work. I decided long ago I'd rather be homeless than go back to the corporate world. At the end of 2022 we were presented with an opportunity. One I we didn't want to let slip away.

We were given an opportunity to rent a fairly large (to us) commercial space in our small town at a reasonable price. This was great for many reasons, but the main two being we were running out of space on our acreage and I HATED renting kitchen space and lugging all of our items there to make our flavored product. A 40x40 space with ceilings high enough to have a lofted area. There was nothing inside finished, we would be responsible for it all. And I mean nothing. But I took the change and signed the lease.

While Tyler was in California that year I worked as my own contractor (to save money). The building only had insulated walls and a couple of lights. We had to do all the plumbing, even the ground work. The framing, drywall, electrical, painting, everything. Thank good-

ness for good friends and connections, because I truly underestimated how expensive all of that was going to be! We got our kitchen inspected and licensed on August 5, 2023, just in time to get everything made to sell at the IHPA fair booth! Whew!

Last year, another leap of faith as Tyler took the jump to also be completely self employed. He grew his colonies up to around 650 before sending them off to California in November. I'd say where there is a will there is a way. We survived and he's on to his second year.

Beekeeping and small business can totally be a wild ride. I am so thankful for the decisions we made to get us where we are. I may not be suited up and in a hive everyday, but I for sure have the bees to thank for the lifestyle we are able to live. We are certainly not rich, but we have the freedom to choose what to do with our time. To me, that is more valuable than money.

The moral of our story: Take that leap.

Thanks for reading,
Sara Hoton



From the Beeyard

A collection of information from those with direct, personal knowledge about beekeeping

Written by Phil Ebert

It is April 15 as I begin this. With all the early tillage going on, the bees are not going to get much good off the deadnettle, the low growing plant with little purple flowers that you often see in fallow fields. It grows profusely in my yard—which is mainly natural selection. Wild plums are starting to bloom in the road ditch. My pear tree is in bloom. Wild cherry will soon follow. Dandelions are out but I am not seeing a lot of them.

It is now April 27. It has been so windy the bees have not had much chance to work the dandelions. The colonies have built up well, though. We have been splitting for a couple of weeks. I have said this many times before but you don't have to find the queen to make a split. Select the brood frames you want. Shake the bees off of them. You don't have to get every bee but enough that you are sure you do not have the queen. Put the brood you have pulled in a box and place it on top of the parent colony above a queen excluder. The young bees will come up and cover the brood. The young bees are much more likely to accept a new queen than older ones

The drought appears to be over in my area. I hope the rain stops sometime soon. The rain should trigger a good Dutch Clover bloom. We have not seen much of that the last two years. I am starting to see it come up in my yard. I am also seeing more sweet clover than I expected. Sweet clover is a biennial. It emerges the 1st year and blooms the 2nd. As dry as it has been the last two years, I was not expecting to see much.

I'm hoping the rain does not get too crazy. We had our watershed years for production in 2005 and 2006. 2005 was 150#/colony. 2006 followed up with 120#. Then it went bad for several years. In 2007 thru 2011, we had 20" of rain in the month of June. The plants all went to vegetative growth and produced very little nectar. We struggled to average 40# in those years. I have always feared the return of that weather cycle.

The latest story on Bee Heros (there are a lot of stories out there) is that they had 20,000 colonies too

many. That represents somewhere between 3 and 4 million dollars in potential pollination fees. They are trying to get out of their contracts by saying the colonies were not strong enough. That equates to a lot of pissed off beekeepers.

Swarming season will be past its peak by the time you read this. Swarming is precipitated by congestion in the brood nest. If you can relieve that, you can limit swarming. By the time you read this, splitting should be over unless you are building colonies to go to California. People often call me in July and ask if they should split colonies that have bees hanging out. My answer is a resounding "NO." Bees hanging out is a good sign. It means you have a good population. When it is hot, they are going to hang out anyway. If you feel absolutely compelled to do something, pull a couple frames of brood with accompanying bees. Place two frames of foundation between the brood frames. Alternate foundation-brood-foundation. The field force is already there. They will never miss the brood. You can put the brood you took out in a nuc box. If one of the frames has eggs, you can let them draw their own queen or you can buy one. You could also lump frames from multiple hives into a brood box and make a new colony. Personally, I don't line to mess with colonies after they have built up. Will some of the swarm? Sure they will but I want the biggest population I can get. It takes a lot of bees to get a big crop.

There has been a lot of talk about "No Mow May" the last couple of years. The idea being it will help pollinators find forage. To my mind, we should have "No Mow June." Trees are blooming in May. There is lots of forage. June is more problematic. I am predicting an early flow unless the rain fails to stop. We used to get three supers on everything as fast as we could. We don't seem to need that many these days. Forage sources are not what they used to be. Here's hoping for a decent crop. With the future of almond pollination in question, we need to make some honey.

State Fair Bids

RULES FOR 2024 STATE FAIR PRODUCTS BEING SOLD AT THE IHPA BOOTH

1. There will be a **3-Person** committee including the booth manager.
2. Applications must be sent by email to all **3 committee** members: Kris Silvers Kristin.silvers@gmail.com, Heidi Love ihpasecretary@gmail.com, and Roy Kraft kroyster.rk@gmail.com
3. A copy of Application shall be sent by USPS (United States Postal Service) to Kris Silvers; 2088 310th Ave. Woodburn, Iowa 50275
4. **Firm cutoff date of June 15, 2024 (must be postmarked by this date)**
5. The committee will meet on **June 22, 2024 at the Ames Public Library**. The meeting will be held in a predetermined neutral place. The general IHPA membership will be allowed to witness. (in person only)
6. All comb honey is to be from **2024** harvest.
7. All glass honey containers and creamed honey containers must have a protection seal.
8. All plastic honey containers must have a pressure seal. (This includes all large containers)
9. All products must show proper labeling (Supplier, name, city, phone #)
10. Any item **not listed** on the application sheet or any specialty items you wish to market at the IHPA State Fair Booth needs to be approved by the booth manager by the committee deadline. (**June 15, 2024**)
11. **ALL CONTAINERS NEED TO BE CLEAN, NON STICKY; AND ARE SUBJECT TO REJECTION BY BOOTH MANAGER.**
12. Honey for the Honey Lemonade (50-pound buckets) will be a sealed bid only. Low bid takes it all.
13. Pollen must have a "US Pollen" label
14. **Due to the time frame of honey styx production it will be a one year commitment starting 2025.**
15. **ALL HONEY MUST BE FROM IOWA HARVEST**
16. One application per household. Must be current IHPA member.
17. **All Bid winners are required to work two shifts at the fair booth (or have someone work for you)**
18. These rules will be reviewed by the Iowa State Fair Bid Committee annually.

SOLE CLASSES:

- 1) There will be one person that will have a sole class of honey or item based on price list. For example: one person will have ALL 24 oz. bears for the state fair based on price list. If 2 or more producers apply for that item, it will be decided by a draw, winner will take the whole class.
- 2) You will only be allowed to win every other draw, however if you are the only one that entered that class you will get the class and be eligible for the next draw.
- 3) Draw order is per list on application sheet
- 4) If you win any sole class you ARE NOT eligible for case lots, however, if you are not chosen in the draw for any of the sole classes, you will be eligible for case lots but you must have it on your application sheet if you are wanting to supply those.

OPEN CLASSES:

- 1) All beeswax products (candles, ornaments, blocks, soaps, lotions, lip balms etc.) must be packaged to maintain cleanliness and for presentation. (This will be the booth managers discretion)
- 2) Please submit a list of what you would like to market at the Iowa State Fair for 2024. Please provide a phone number where you may be reached if committee has questions.
- 3) You are only allowed to supply a maximum of 4 scents of each product.

CREAMED AND FLAVORED HONEY RULES: MUST BE IOWA HONEY:

- 1) Flavored honey and creamed honey must come from a certified kitchen.
- 2) A copy of the license must be on file with the booth manager and booth manager must have them with them at the state fair. (**License must be attached and mailed with application package**)

State Fair Bids

- 3) If more than one person is wanting to bring a flavor, a draw will decide who brings the flavor.
- 4) You are required to provide a 1 once sample, by committee deadline, if you wish to bring pure creamed honey. (MUST HAVE SAMPLE TO **HEIDI LOVE BY NOON ON JUNE 15, 2024**)

CASE LOTS:

- 1) The purpose of the case lots is a way for the small beekeeper to provide honey to the fair.
- 2) Case lot classes are 1-pound glass, 1-pound plastic and the 12-ounce bear, and 8-ounce Bear
- 3) Case lots will be in case quantities of 24 bottles
- 4) You may bring no more than 4 cases of each class.
- 5) Minimum is one case of 24 for a class.
- 6) If you do not win any of the 'Sole Class' categories then you will be eligible for case lot. (This must be marked on your application to be considered)
- 7) Clean up rule: In the event the required quantity cannot be fulfilled through the case lot system, those participating in the "sole class" will be encouraged to help supply the additional quantity needed of each class through a draw. (One person per class decided by draw if needed.) These items will not be placed out until after majority of case lots are sold.

CUT COMB, ROSS ROUNDS and CHUNK HONEY:

- 1) Must be in a sealed container
- 2) Must be well-drained without liquid honey(Chunk honey excluded)
- 3) Quality standards will be used (clean capping with all the cells capped)
- 4) Needs to weigh at least 14-ounces(Chunk honey excluded)
- 5) MUST be frozen for a minimum of 48 hours prior to arriving at the Iowa State Fair, subject to rejection, booth manager's discretion. (Chunk honey will need to be frozen as well.)

DELIVERY OF PRODUCTS:

- 1) All products must be delivered to IHPA booth at the Iowa State Fair
- 2) Product must be delivered between Sunday to Tuesday hours are as follows: Sunday Noon-6PM, Monday 10AM-6PM, Tuesday 10AM-6PM (unless other arrangements are made with the booth manager)
- 3) **YOU MUST PROVIDE AN INVOICE WHEN PRODUCT DELIVERED AND EVERYONE MUST HAVE COMPLETED A W-9. (W-9 will be provided on site if we need one from you.)**
- 4) Please make plans to pick up unsold product on Sunday evening 9PM-10PM or Monday between 8AM-NOON. (unless other arrangements are made with booth manager)



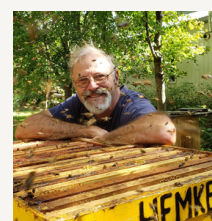
Photos courtesy of the Iowa State Fair.

State Fair Bids

HONEY - SOLE CLASS						CERTIFIED KITCHEN - SOLE CLASS					
		Amount Sold in 2022	Amount Sold in 2023	PRICE	I want this			Amount Sold in 2022	Amount Sold in 2023	PRICE	I want this class
						15.00	Creamed Honey - 1 pound				
						15.01	Almond	61	62	\$ 7.05	
1.00	24 ounce bear	252	255	\$ 6.33		15.02	Apple Cinnamon	224	166	\$ 7.05	
2.00	3 pound jug	72	85	\$ 11.55		15.03	Maple Bacon	27		\$ 7.05	
4.00	2 pound jug	72		\$ 9.35		15.04	Bavarian Crème	233	197	\$ 7.05	
5.00	5 pound jug	38	40	\$ 17.60		15.05	Black Walnut	81	41	\$ 7.05	
6.00	2 ounce bear	451	308	\$ 1.55		15.06	Blackberry	108	105	\$ 7.05	
7.00	16 ounce Antique (Muth) jar	108	124	\$ 7.15		15.07	Blueberry	108	140	\$ 7.05	
8.00	8 ounce Antique (Muth) jar	39	69	\$ 4.68		15.08	Cinnamon	266	256	\$ 7.05	
9.00	4 ounce Antique (Muth) jar	72	54	\$ 3.30		15.09	Jalapeno	65	47	\$ 7.05	
10.00	Buckwheat Honey 1 pound			\$ 6.60		15.10	Lemon	140	176	\$ 7.05	
11.00	12 pound gallon jug	18		\$ 38.50		15.11	Mango Habanero	128	88	\$ 7.05	
12.00	Honey Stix-For the year 2025	28122	25589	\$ 0.15		15.12	Mango Tangerine	95	96	\$ 7.05	
HONEY - CASE LOT - 24 PER CASE						15.13	Pecan	134	96	\$ 7.05	
		Amount Sold in 2022	Amount Sold in 2023	PRICE	Limit 4 cases per class						
71.00	1 pound glass (liquid honey)	79	169	\$ 5.78		15.14	Chocolate Mint	64	99	\$ 7.05	
72.00	1 pound plastic (light honey)	152	192	\$ 5.50		15.15	Pure	384	416	\$ 7.05	
73.00	12 oz honey bear (light honey)	208	96	\$ 4.40		15.16	Raspberry	128	190	\$ 7.05	
74.00	8 oz honey bear (light honey)	96	198	\$ 3.30		15.17	Raspberry Jalapeño	160	140	\$ 7.05	
						15.18	Strawberry	79	109	\$ 7.05	
						Additional Flavors:					
CLEAN-UP							Apricot	56	96	\$ 7.05	
77.00	8 oz honey bear	45					Pumpkin Spice		76	\$ 7.05	
78.00	1 pound glass	1					Chai	46		\$ 7.05	
79.00	1 pound plastic		20				Orange	43	67	\$ 7.05	
80.00	12 ounce honey bear		31				Cranberry/orange	96	96	\$ 7.05	
							Honey Apple butter	56		\$ 5.50	
							Dutch Letter		453	\$ 7.05	
SPECALITY ITEMS						SPECALITY ITEMS					
		Amount Sold in 2022	Amount Sold in 2023	PRICE							
75.00	Comb Honey (Clamshells & Boxes)	782	612	\$ 11.00			Hot Honey		172	\$ 9.00	
76.00	Ross Rounds			\$ 6.00			Double Barrel Aged Honey		180	\$ 12.00	
81.00	Chunk Honey - 12 oz	120		\$ 8.00		16.00	Whisky Barrel Aged-11 oz	206	157	\$ 12.00	
69.00	Bee Pollen (1/2 pound)	52	125	\$ 6.00		16.01	Whisky Barrel Aged-19 oz	60	56	\$ 15.60	
70.00	Bee Pollen (1 pound)	28		\$ 11.00		16.02	Rum Barrel Aged-12 oz	137	90	\$ 12.00	
						16.03	Rum Barrel Aged-25 oz	19	22	\$ 21.00	
Honey for Lemonade						BEESWAX PRODUCTS - OPEN CLASS					
		Amount Sold in 2022	Amount Sold in 2023					Amount Sold in 2022	Amount Sold in 2023	PRICE	I want this class
						16	Beeswax Bar - 1 ounce	56	54	\$ 2.00	
82.00	Honey for Lemonade - 50 pound	2200	2742			17	Beeswax Bar - 1/2 pound	18	15	\$ 4.00	
						18	Beeswax Bar - 1 pound	18	22	\$ 7.00	
						51	Wooden Honey Dippers	48	59	\$ 1.75	
CERTIFIED KITCHEN - SOLE CLASS						53	Corn cob candle				
13.00	Flavored Honey- 8oz	Amount Sold in 2022	Amount Sold in 2023	PRICE	I want this class	54	12" pair dinner candles				
13.01	Chai	18		\$ 5.00		55	8" pair dinner candles				
13.02	Apple Cinnamon	100	96	\$ 5.00		56	Small skep w/bear candle	24	20		
13.03	Butter Vanilla	42		\$ 5.00		57	Tea lights (12 pack) candle	24	15		
13.04	Black Cherry	57		\$ 5.00		59	Pillar 6" rolled look candle				
13.05	Blackberry	43	46	\$ 5.00			Earl Candles		17		
13.06	Blueberry	34		\$ 5.00		61	Votive (4 pack) candle				
13.07	Butter Rum	75	61	\$ 5.00		68	Fire Starter /5 pk	29	29		
13.08							Owl Candle	29	23		
13.09	Carmel Apple	40		\$ 5.00			Rose Pillar				
13.10	Cherry	31		\$ 5.00			Turtle Candle	45	10		
13.11	Chocolate Mint	34	17	\$ 5.00			Large Morel Mushroom	48	35		
13.12	Cinnamon	44	50	\$ 5.00			Small Morel Mushroom	48	18		
13.13							Pumpkin Candle	5	5		
13.14	Jalapeno	27		\$ 5.00			Gnome Candle	13	4		
13.15	Lemon	50		\$ 5.00			Elephant Candle	13	6		
13.16	Orange	25		\$ 5.00			Wood Pillar Candle	14	15		
13.17	Peach	56	79	\$ 5.00			Hedgehog	19	10		
13.18	Peach-Mango	39		\$ 5.00			Evergree Pillar	12	15		
13.19							small pinecone	5	7		
13.20	Raspberry	71	87	\$ 5.00			Dog	28	7		
13.21	Strawberry	71		\$ 5.00			duck	11			
Additional Flavors:							rooster	12	5		
							laying hen	7	4		
							chicken	2	5		
							small Gnome		60		
							cartoon turtles		19		
							Wax trinket box		12		
							cat		41		



From the Honey House



A collection of information from those with direct, personal knowledge about beekeeping

Beekeeping Truth

I am consistently amazed at the amount of information, advice and beliefs of various beekeepers. From when I started many years ago, to the present, I have been inundated with information regarding beekeeping. Some good, some bad, some of it, well, downright exceptional.

Jerry Hayes once said: “The worst thing to happen to beekeeping is the third-year beekeeper, who is now the world’s expert, and has a blog, YouTube channel, and a website.” This pretty much explains my point. There is a lot of information on beekeeping available to anyone, but how much of it is accurate?

A common theme these days is that you can ask 10 beekeepers the same question, and you will get 11 different answers, and they are all correct. The lesson being that everyone has a way of beekeeping that is best for them. It is important that we look for information from print, the internet, conferences, and from other beekeepers. Sort it out, and figure out what is best for YOU. And that is confusing for new beekeepers; who do you believe? There is so much conflicting information.

Beekeeping involves honeybees, equipment, information and practices. With the sheer volume of information available, we need a referee, or moderator to help sort it out. That can be a teacher, mentor or other trusted individual. Some of it is instinct, while other information is gained by mistakes and experience. My best mentors have been those beekeepers that have given me information, and then told me that I need to make my own decisions on what to do.

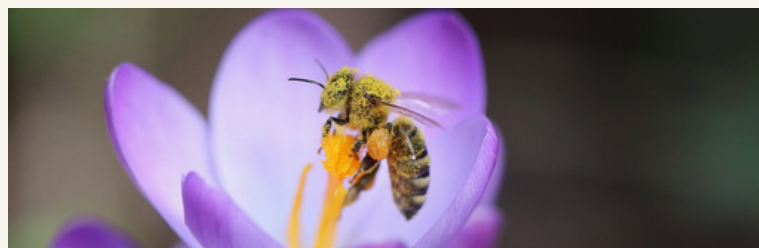
Honeybee biology is at the heart of what we do. As you learn about biology, the rest kinda falls into

place. Honeybees do what honeybees do, and have certain needs. The Varroa mite is a big problem, and we need to deal with it. The more we look for answers, and ask questions, the more and better information we find, which should help us to chart our course.

The truth is that there are not many absolute truths in beekeeping, but an understanding of dynamics of the honeybees in their hive environment. I tend to gravitate toward the quiet, successful beekeepers to answer questions and to discuss beekeeping with. And help those that I can with ideas and methods that have worked for me. I shy away from those self-proclaimed “experts” who know everything they need to know about beekeeping. I realized a long time ago, that there are many variables in beekeeping, and that information is constantly evolving. There is a need to continually learn, from a variety of sources, to successfully manage honeybees.

In Wisconsin we are starting to put honey supers on the beehives. With all of the moisture we’ve had, we are hoping for a good honey year. I’m working to adjust my mite medication, and to attempt to keep up with needed tasks. Good luck to everyone this season! I hope that you can find your answers to become better beekeepers.

Andy Hemken, Bee Guy
andy@hemkenhoney.com





Recipes by Emma Ingram

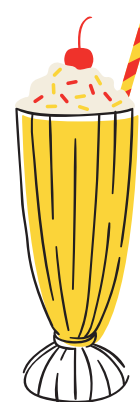
Hello June! We flew through May so quickly. With graduating college, the school year coming to a close at the elementary school where I work, catching swarms, and preparing for the State Fair, it seems like one day blends into the next. As June is now upon us, I decided to try some summery treats that are sure to set apart one meal from the next. This honey milkshake is the perfect pick-me-up after a day in the bee yard. The chicken salad is a cool and refreshing lunch that doesn't heat the house but fills the belly! So, if you are looking for a tasty treat that screams summer, this is the perfect thing to try!

Honey Milkshake (Pg. 163)

1 cup milk
¼ cup honey
1 cup strawberries (or other fresh fruit!)

1 cup water
¼ pint vanilla ice cream

Whip ingredients together in a blender. Pour and enjoy.



Emma's Notes: Yummy! I have always been a lover of milkshakes and getting to make my own at home is going to be dangerous, especially with such a tasty and versatile recipe. I tried this recipe with vanilla ice cream and fresh fruit and it was amazing. I also tried it with vanilla yogurt and frozen strawberries. The difference was nearly imperceptible. If you are trying to cut back on calories, yogurt would be a great substitute for ice cream and frozen fruit makes this a year-round treat. On a hot day, this is the perfect drink to bribe someone into helping weed the garden.

Honey Almond Chicken Salad (Pg. 127)

2 cups diced cooked chicken breasts
½ cup slivered almonds
Salt, pepper, and dill weed to taste

½ cup mayonnaise or salad dressing
3 tablespoons honey

Combine and serve on a bed of lettuce or as a sandwich filling.



Emma's Notes: Chicken salad was always a treat in my house growing up. As an adult, I don't eat it very often, but I always enjoy it when I do splurge and get slivered almonds and an extra chicken breast. This chicken salad was worth the extra trip to the grocery store and time to make it. The flavor was a perfect combination of sweet and savory. The almonds provided a little extra flavor and crunch to balance the creamy mayo and chicken. The dill is also an important part of the recipe. Can it be made without the dill? Yes, but it will be missing the thing that takes this dish from being good to great! Over all, the dish was amazing, full of flavor, and was the perfect sandwich topping on a hot day.



From the Editor

Sara Sleyster, IHPA Editor
sarasleyster@gmail.com



Hello, everyone!

Last month I was asking my mom a question, but she had to get back with me because a bee swarm needed to be investigated first. Turns out my mom and stepdad didn't have one swarm that evening, they had three. Thanks to the help of a neighbor, they were able to transfer the swarms from the tree to a box. The stings were minimal.

Apparently, this year has been an unusual one for bee swarms. My grandparents have four hives down on their southern Iowa farm. They've had 13 swarms on their property so far, which is about double the usual amount. They were told the warm weather this winter likely triggered the bees to increase their multiplication. Not wanting to increase their own hives, they have given swarms away to other beekeepers or let the bees find a home in the timber.

Bee swarms have made national news this year, as well. In March, a bee swarm took over a tennis match in Indian Wells, California. The tournament had to be paused after a player and the umpire were stung. Then in May, a bee swarm decided to stop on the net behind home plate at Chase Field in Phoenix, Arizona. A beekeeper had to come to the stadium to remove them before the baseball game could begin. After he did, they let him throw out the first pitch!

Have you noticed an increase in swarms this year? Share your stories with me at ihpaeditor@gmail.com!

Bye for now!
Sara

Bee swarms at Jeff and Cindy Norman's house in Creston. At left: Jeff and neighbor Anna collect a swarm on May 15.



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Iowa Beekeeping Clubs

Boone River Beekeeping Club: contact Roy Kraft at kroyster.rk@gmail.com



Cedar Valley Bee Club: contact Ryan Dermody or Robert Stwalley at dermody.ryan@gmail.com and robert.stwalley@hawkeyecollege.edu

Central Iowa Beekeepers Association: contact Jamie Beyer at beyersbog@aol.com

Des Moines Backyard Beekeepers: contact Ellen Bell at ellenbell.ia@gmail.com



Dubuque Swiss Valley Bee Club: contact Paulette Lynn at pjlynn1@gmail.com or Diane Thoma at diane.thoma9046@gmail.com

East Central Iowa Beekeepers: contact Joseph Klingelhutz at jo.aloysius@gmail.com

Friendly Beekeepers of Iowa: contact Eric Kenoyer at kenoyer1270@gmail.com



Great River Bend Beekeepers: contact David Hayes at prairiecreekfrm@netins.net

Heartland Bee Club: contact Tom Hart at cedarvalleyapiaries@gmail.com

Loess Hills Beekeeping Association: contact Chris Ruhaak at LHBA@LoessHillsBA.com

North Iowa Beekeepers Club: contact Richard Vonderohe at vonderohebees@hotmail.com

Northeast Iowa Beekeepers Club: contact Gerald Hunter at gmhunter@neitel.net



Northwest Iowa Beekeepers: contact Tim Olsen at nwiabeekeepersresearch@gmail.com

Omaha Bee Club: contact Pam Newell at AskOmahaBeeClub@gmail.com

Pollinators Paradise Bee Club: contact Dan Whitmore at Paddledan@gmail.com

Quad City Bee Keeping Club: contact Ron Fischer or Doug Dahlin at qcbeeclub@yahoo.com

Red Rock Beekeepers: contact Jerry or Sheila Weldon at weldonjs@windstream.net

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Southeast Iowa Beekeepers: contact Steve Hemphill at snwfarm@mepotelco.net

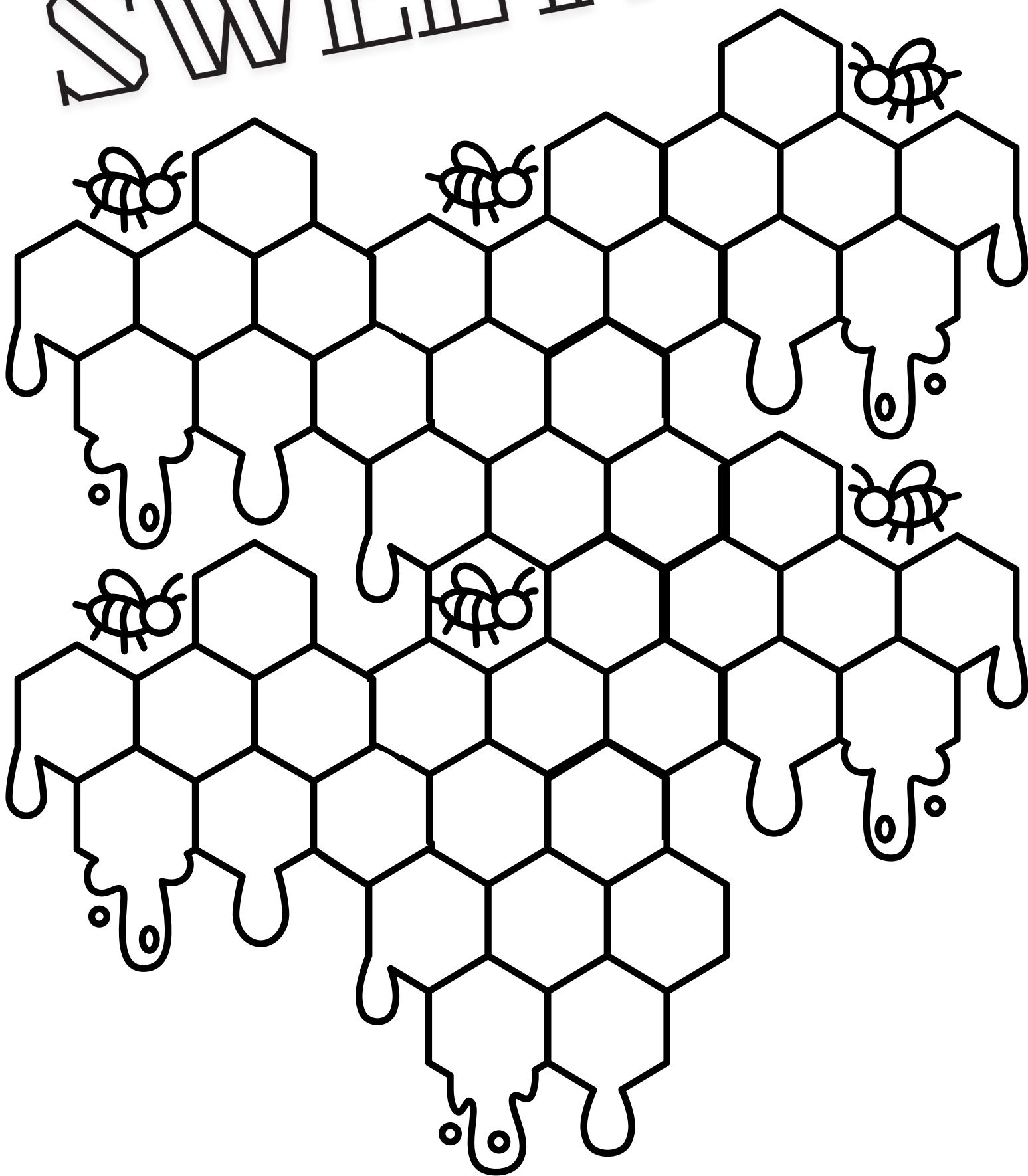


Southwest Iowa Beekeepers: contact Nathan Paulsen at southwestiowabeekeepers@gmail.com

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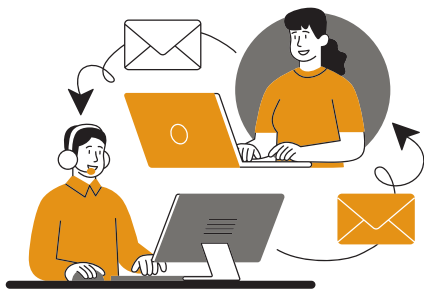
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