The Buzz

Newsletter of the Iowa Honey Producers Association

March 2022

Inside the Issue

Ebert Honey

Ebert Honey had an eventful month! See details on Pages 9-10

Iowa State Fair Details

Updates about the Iowa State Fair can be found on Pages 5 & 11-14

Life is Better with Bees

Life is Better with Bees merchandise is back! Check out details on Page 19

Register your Bee Hives on BeeCheck: Apiary Registry by FieldWatch

This voluntary (FREE) communication tool allows beekeepers and pesticide applicators to protect apiaries through the BeeCheck mapping program.
I’m sitting here covered in pine saw dust, or as my dear wife calls it, “Man Glitter”... At this point in the season I am so sick of smelling like pine as I spend most days in my wood shop processing down full units of 1x8’s and 1x12’s into hive boxes and other hive components lol. At least I have my 38 cup coffee maker going strong with “Death Wish” coffee and a nice roaring fire in the belly stove out here. I had a little scare here today as my router started to have issues. The last thing I want is to get part way through a project and have to then replace a major piece of machinery. I use the router table to do the box handle holds. It started to fail internally and was turning slower and slower. A little WD40 off-and-on was enough to limp me through the last of the project. Tomorrow I just need to dado in the frame rests and I can start assembling.

In other exciting news, I did a tour of camp Wesley Woods on Lake Aquabi this week and got the dates and accommodations solidified for our roll out of “Bee Camp.” I’m hoping that all of this year’s youth scholarship recipients will be able to attend this weekend event. Andy Joseph and I are planning up some really great training sessions for the kids to give them fantastic supplemental education to their beginning beekeeping classes. Things like queen rearing, in depth training on disease and pests, and much more. I’ve also been working with Cheri, our Event Coordinator, to see about doing some new things with this year’s annual conference, and trying to get all the players lined up to blow the doors off that next year’s annual conference (2023). Lisa Montgomery and I got the webstore back up and running on the IHPA site. Lisa is also adding in a bunch of new, cool products! I did a couple of postings on the IHPA Facebook page trying to encourage members to join the board and possibly create a fundraising committee, but I haven’t gotten much of any response to it. Your IHPA board needs more bodies helping out. Right now we are stretched pretty thin, but have a lot of passion to take IHPA to the next level.

I think a lot of people feel like their board is composed of people who worked their way up the ranks, and have special training in politics and such. We really are just beekeepers wanting to help beekeepers. A bunch of us moved into our current positions simply by being asked to fill a vacancy. So don’t be afraid to offer your help! I could go on with ten or more other things happening, but I’ll save those as they develop along the way.

During the Annual Conference in November I was asked, “Where are the youth and the 20-30 year old beekeepers?” After this conversation I stopped and really looked around at our audience. They were right! We didn’t have a lot of younger beekeepers.

Well 2022 is the year to change that. I have contacted Stephanie Meyer, IHPA Youth Coordinator, regarding the inclusion of youth scholarship students in our events. In her words, “These opportunities will bring students together allowing them to form relationships, share experiences exchange knowledge and give confidence.” I feel the same way as Stephanie, but we can’t stop there. We need every bee class instructor and Director to promote these events to all ages of their students and beekeepers in their district.

We will be adding a new section to our programming at the 2022 Field Day. Youth and new beekeepers can practice examining a hive from top to bottom, find the queen and make other discoveries.

We are encouraging the youth mentors to attend also. One of my favorite quotes regarding youth and younger generations came from Franklin Delano Roosevelt. “We cannot always build the future for our youth, but we can build our youth for the future.”

We all know that beekeeping is a must for our future. Let’s bring the youth and younger beekeepers to our 2022 events and share this important information with them.
Hello fellow beekeepers,

I am glad to get 2022 underway and ready for spring. I have had a rough few months with an unwanted visitor (COVID). We are now among the living, and I am ready to get back into the swing of things. If I have not gotten back to you, or owe you something, a friendly reminder would be great. It will be March when you read this so hopefully we have all seen dandelions by now and the snow is a thing of the past. As your Vice President, I would love your input on any of our upcoming events. If you have ideas or suggestions, we are always here to listen. Also, your participation is key in making all of our events successful. We have a field day coming up, and I can not wait to hear some of the speakers. Cheri is working hard to get things finalized. Then of course the Iowa State Fair is coming up, which is our main money maker to keep the IHPA going. I would love to see some new beekeepers sign up to help at the fair, or even bring products to sell at the fair. We sell a lot of stuff, and not just from the big guys.

Please check out the application and rules, and if you have questions please get ahold of any of us on the committee to answer questions (Heidi Love, Doyle Kincy, Ed St. John, Kris Silvers). I also want to say that we are also trying to update all of the membership information so that you can receive The Buzz via email. You can still get a paper copy in the mail. It is just an additional ten dollars to help pay for the printing and mailing. Well, I hope to hear from you all soon. Have a great March and watch The Buzz, Facebook, and the website for any changes or updates to anything. We couldn't do this without all of you.
Choose Iowa Program Proposed

Senate Study Bill 3095, a bill from the Department of Agriculture, includes the establishment of a new program to promote Iowa foods.

The Choose Iowa program would provide consumers a choice in purchasing a food item originating as an agricultural commodity produced on an Iowa farm. It is important to note that the bill specifically includes “honey produced from bees in a managed hive.”

The program will also establish an official Choose Iowa logo that, via a licensing agreement with the Department of Agriculture, is to be used by program participants. This logo may be able to be placed on our honey jars to designate that it is produced in Iowa.

No word yet on when the subcommittee assigned to SSB 3095 will meet. We will keep you updated.

SSB 3095 - Choose Iowa Program (F) - The bill establishes the Choose Iowa program within the Department of Agriculture in order to provide consumers a choice in purchasing a food item originating as an agricultural commodity produced on an Iowa farm. This includes either an agricultural commodity produced on an Iowa farm or a product processed in this state, if the product is an agricultural commodity that has been prepared in Iowa, or any of the product’s ingredients are agricultural commodities produced on an Iowa farm. The bill specifically includes Iowa honey.

The program will also establish an official Choose Iowa logo that, via a licensing agreement with the Department of Agriculture, is to be used by program participants.

Subcommittee: Driscoll, Kinney and Shipley

SSB 3074 - Senate Tax Plan (M) - Included in the 97-page bill is an increase in the sales tax rate and the use tax rate from 6 percent to 7 percent beginning January 1, 2023. This increase triggers the start of the IWILL funding for outdoors and natural resources projects and programs. The bill also eliminates the charitable conservation contribution tax credit

Approved by subcommittee

SSB 3050 - Right-Of-Way Mowing (A) - This bill repeals Code section 314.17 which generally prohibits mowing roadside vegetation on rights-of-way and medians of primary highways, interstate highways, and secondary roads prior to July 15.

Not approved by subcommittee

Please send us your comments and questions - The right-of-way mowing bill is not good for us. The other two will be huge for us to get signed into law. A lot of work will need to be done to get them passed. For more information you can connect directly to the Legislature web site https://www.legis.iowa.gov/

Type in the bill number and you will be able to check it out easily.

Legislative News

Lobbyist: Jamie Beyer

Choose Iowa Program Proposed

June 11, 2022
Summer Field Day
Smitty Bee Honey: Defiance Iowa
Meeting location: Therkildsen Activity Center - Harlan, Iowa

November 11-12
Annual Fall Conference
Iowa Honey Bee Day at the Iowa State Capital on Wednesday, March 30th

The Iowa Honey Producers Association is hosting a Legislative Reception/Breakfast on Iowa Honey Bee Day. It will be in the Rotunda of the Iowa Capital Building on Wednesday, March 30th. It will be from 7AM to 9AM, and all interested elected officials, honey bee keepers and citizens are invited.

We are going to be asking Governor Kim Reynolds to sign a Proclamation designating March 30th as Iowa Honey Bee Day along with many City Mayors and County Supervisors across the state. In the proclamations they will be stating that honey bee and native insects are important pollinators for a third of the food we eat. Honey bees face serious threats from invasive pests, decreasing bee friendly forage, variable climate and increasing pesticide and herbicide pressure. IHPA expects beekeepers and concerned citizens from across the state to attend this reception and meet their Legislators.

We have established a great tradition of having a legislative breakfast on this special day. I believe this is the 4th year we have had it. We missed last year, of course. It is a great and fun way to meet legislators and other beekeepers that want to learn the legislative process. We do have an influence on legislation that favors honey bees. Please check out the IHPA website for pics of a Honey Bee Day Breakfast from a few years ago. https://www.iowahoneyproducers.org/events-photos

For more information please contact:
Jamie Beyer, Iowa Honey Producers Association,
269 U Ave., Boone, IA 50036. beyersbog@aol.com 515/231-0215

Remember this is our chance to tell our story to Iowa's Legislators and to the media. I am confident that media coverage will be present also. It does start early, anyone that wants to tour the Capitol is welcome to after the reception.

We are busy obtaining Proclamations from the Governor but also from most cities and counties across the state. If your city or county has not proclaimed March 30 as Iowa's Honey Bee Day then get ahold of Richard Vonderohe at 641-430-8673 or vonderohebees@hotmail.com. He has some great easy templates for them to use.

Hello IHPA members.

The committee wants to thank all who took the time to share their comments on how to improve the process for applying and selling products at the State Fair. We have made some changes to the rules and increased amounts paid on certain products for this year’s Fair. We encourage continual input to make things better for all involved. Look for the Rules for applying and the application in this issue of the Buzz [Pages 11-14]. They will also be available on the IHPA website and Facebook pages.

-Iowa State Fair Bid Committee: Doyle Kincy, Kris Silvers, Ed St. John, Heidi Love
SUMMER FIELD DAY

Saturday, June 11, 2022

Field Day 2022 will be full of knowledge for beekeepers of all levels. Youth are especially welcome to learn about the wonderful world of beekeeping.

Some of the topics that will be included:

- Research focusing on pesticide toxicology and its impact on colony functions
- Wintering your bees
- Mead making
- Many more! (Details coming in the April Edition of The Buzz)

Please join us to network with other beekeepers, and enjoy a delicious lunch!

Any questions may be directed to Cher VanSickle, Event Coordinator, at vansicklemm@hotmail.com or (712) 242-7807

Registration form coming in the April Edition of The Buzz!

In Memory of

If you attended the 2021 Annual Meeting in November you probably noticed the Memorial Table honoring our beekeepers. I know we have other beekeepers that were not mentioned. If you know any beekeepers that weren’t mentioned, please send me their picture, and information, and I would be happy to include them in the 2022 Memorial Table at events.

- Thank you, Cheri
How can it already be March?! If your winter has happened anything like mine, you have no idea where the time has gone! College life has been busier this semester than I thought it would be, but I have been able to get in the kitchen a few times and the bee yards to check on the girls just for fun. Hopefully your bees have fared better than mine so far this winter. When you have a small operation like my family’s, even a loss of one feels like a lot. That being said, we are starting to see some amazing signs of spring like the maple trees starting to bud, so hope is just around the corner! In the mean time, I decided to try a couple of delicious recipes that are sure to please the whole family! I tried a delicious almond blueberry cake that was critiqued by the official Ginger Bread House Judge and pan fried honey chicken. Personally, I loved them both, but you will have to try them for yourselves and let me know what you think!

Almond Blue Berry Honey Cake (Pg. 94)

Filling:
- 1 box (7oz) almond paste, chilled
- 2 Tbsp flour
- 1 pint blueberries, washed and stemmed
- 2 tsp grated lemon rind

Cake Batter:
- 2 C all purpose flour
- 1/2 tsp baking soda
- 1 tsp vanilla
- 2 tsp baking powder
- 1/4 tsp salt
- 2 large eggs
- 1 c sour cream

Glaze:
- 3 oz cream cheese
- 2 Tbsp honey
- 1/4 tsp almond extract

Milk - just enough to make it spread

Filling: Grate the almond paste using a box greater. Combine with blueberries, flour, and lemon rind in a medium bowl, mix well. (It will not combine but remain as its individual parts, almost like trail mix)

For the cake: Preheat oven to 350 degrees. Grease and flour a Bundt pan. Sift together flour, baking soda, baking powder, and salt until smooth. In a separate bowl, cream together butter and honey. Add eggs one at a time, mixing well. Mix in vanilla extract. Add sifted flour to the creamed ingredients alternating with sour cream. Mix until combined. Spoon in 1/3 of the batter into a Bundt pan. Top with 1/2 of the Blueberry mixture. Repeat with another 1/3 of the batter, top with remaining blueberries and end with last third of batter. Bake for 45 minutes until cake it golden brown and toothpick comes out clean. Cool on wire rack for 20 minutes. Invert on rack to finish cooling. Drizzle with cream cheese and honey glaze. Decorate with fresh blueberries.

Emma’s Notes: Yummy! As I mentioned at the beginning, this recipe was sampled by a “professional” critique. He deemed the dish delicious! The Bundt cake was very dense and did take about 15 minutes longer than the recipe said; however it was well worth the wait. When I make it again, I will probably put more flour and oil in the bottom of the Bundt pan, as it did stick quite a bit. Additionally, this cake is rich in flavor and small slices were very satisfying. Overall, this is a reasonably simple recipe that would be fun to share with the whole family.

Oven Fried Honey Chicken (Pg. 53)

2 pounds chicken breast cut into strips
1/2 C honey
3 Tbsp white vinegar
2 C bread crumbs (Plain Panko)
2 Tbsp olive oil

In medium bowl, mix honey and vinegar. Put bread crumbs in a separate bowl. Line a baking pan with foil, spread oil on foil. Dip chicken in honey mixture, roll in bread crumbs, place on foil lined baking pan and bake for 30-40 minutes at 350 degrees until done.

Emma’s Notes: It is very exciting to do these recipes, especially as I so rarely have anything negative to say about the dishes I have tried. This chicken was no exception. The two pounds of chicken ended up being roughly four chicken breast pieces but I did a 5th to make sure I had extra. This recipe is as simple as it sounds and took less than 15 minutes to make. With the leftover bread crumbs, honey, and vinegar, we added a little flour and enough cheese to make a dough and turned it into delicious cheese balls to pair with the chicken. Everyone said that both the chicken and the cheese balls were amazing. I will certainly be making this recipe again... but I may be making a double batch so there are leftovers.
Hello everyone,

I am so excited to be getting closer to the spring season and warmer weather! I hope you all are getting ready to start the beekeeping season!

This past month I have been continuing to gather and order materials for my presentations. I am starting to get presentations and events scheduled for the springtime, which is exciting to look forward to! I am also greatly looking forward to the Iowa Honey Day at the end of the month.

In addition, I have also started a weekly segment called, “Un-bee-lievable Tip Tuesday” on the Iowa Honey Queen Program page on Facebook, where I post a discussion type question for anyone to comment on. Essentially, this is a way for beekeepers, or anyone for that matter, to give their advice and experience for others to learn about. If you are interested in giving your own feedback, I highly recommend following the Iowa Honey Queen Program page on Facebook,

if you have not already, and make sure to look for these posts every Tuesday. Even if you feel like your advice may not be helpful, or someone else already commented on what you were going to say, don’t feel like you can’t comment! Everyone’s feedback is helpful.

If you are wanting me to attend an event or give a presentation 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, 2022 Iowa Honey Queen

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FOR SALE: Expanding or just starting out? Save yourself some money with good used equipment. If you are really tight, we also have some that is not so good.

Here is what we have: 6 5/8 supers with 8 drawn combs--$25, 5 11/16 supers with 8 drawn combs--$20, deep boxes--$6-$10 depending on quality, also telescoping and migratory lids, bottom boards and inner covers. Some 4-way pallets are also available--$15-$40 depending on quality. Pickup in either Mt Vernon or Lynnville. Contact Phil Ebert 641-521-6361 or e-mail ehoney37@netins.net Let’s make a deal!

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Foley's Russian Bees is an Indianola, Iowa based producer of Primorsky Russian bees & beekeeping equipment. We specialize in Russian mated queens and Russian nucleus hives. We also are a provider of Carniolan packages. When you are in need of bees, we can help!

To place an order, check us out on the web www.RussianBee.com
Winter is a time for planning and making decisions. It would be easier if we could get the bees to run on the same plan that we are. One decision you have to make is how many colonies do you want. If you are going to increase, are you going to buy bees or increase by doing splits? There are all kinds of ways to make splits. Here is one way to do it. We like to have both boxes mostly full of bees before we split. If you winter your bees in Iowa, the timing on this can vary tremendously. I have seen years when the bees were ready to split in the 2nd week of April. There have been others when there was nothing until mid-May. The later in the year it is, the bigger the split needs to be if you expect to make any honey. Years ago, I was asked to do a splitting demo for a bee club. I was assured they had plenty of bees to work with. When I got there, I didn’t find a single colony with, what I thought, had enough bees to split. Large colonies recover quickly. Your goals will determine how much you want to cut your colonies back. Do you want to go for honey or are you trying to make bees? Our methods have changed over the years. I learned from Stanleys. They went thru their colonies and found the queens. There was a specific amount of brood they wanted to leave behind. I don’t remember what it was. The colonies were full of bees. It took forever to find the queens. I complained about this one time to Dick Blake. He was full of good practical advice. He pointed out how unnecessary it was to find the queen. Find a good colony. Pull three frames of nice brood. Some of it needs to be open. Shake the bees back into the box they came out of. Replace the frames you took out with empties. Put a queen excluder on top of the original two boxes. Place a third box on top of the excluder with the brood you removed. Young bees will come up thru the excluder to cover the brood. They are much more likely to accept a new queen than older ones. You can make a lot of splits in a hurry using this method. The rate of queen acceptance will be high.

Continued on Page 10
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 58.5 cents. Find more info at Nasda.org.

Call Cindy at 515-450-8573.

Gilmore City-Bradgate Elementary is still on the lookout for more celebrity guest judges for the Ag Innovation Showcase on Thursday, May 19th from 5:00-7:00 p.m.

If you like the show "Shark Tank" you're going to love this competition, because all of the problems are focused on beekeeping!! The 4th-6th grade students are working hard on their solutions, prototypes and pitches.

Please contact Kelsey Wigans, if you're interested! (319) 215-7483

From the Beeyard

Continued from Page 8

We are not going to have the labor to do that this year so we are back to distributing package bees as well as selling some nucs from our own bees. I swore we would never do packages again, but here we are.

We have struggled to find wax. The short honey crop in the Upper Midwest has cut the supply. I have been getting a lot of calls from the big candle makers who are looking for several thousand pounds of wax. They don’t want to pay much so I probably would not sell to them even if I had the wax. In addition to the wax, finding containers to sell has been another struggle. Supply chains are totally messed up and will continue to be so for a while. We finally got two semi loads of containers in during the last week of January. However, the round 3# jugs, which are extremely popular, are nowhere to be found.

In conclusion, have a plan but be prepared to change it on the fly. The bees may not like your plan.

Secretary Naig visited Phil Ebert's honey house at the end of January. He is very interested in knowing the business of producing and selling honey. Phil Ebert, Jamie Beyer and Secretary Naig had a great conversation, which left Secretary Naig with a lot of information.
Went over rules:
- Updated all dates to 2022
- Cutoff applications deadline set as May 10th
- Meeting to review and award winners set as May 22nd
- Dropped liquid honey requirement to be from "current year harvest"
- Added 8 oz bear to case lot in the rule’s info

Went over Application Form:
- Updated application to show amount sold of each product in 2021

Raised price paid to producers for the following:
1. Comb honey to $9.00
2. Ross rounds to $6.00
3. Chunk honey to $8.00
4. Bee pollen ½ pound to $6.00
5. Bee pollen 1 pound to $11.00
6. Creamed honey 1 pound to $7.05
7. Flavored honey will now be 8 oz. bears. Raised price to $5.00. (Producers cannot find 6 oz. containers)

Agreed on three items to present to IHPA board for approval
1. Pay mileage to committee members only
2. Raise State Fair per diem to 20.00 per day, payable before Fair starts
3. Add another Assistant Manager position

Discussed items needing to be done well before the Fair Starts:
1. Change sample table from pretzels to wooden sticks
2. Apply for all permits needed: Health and Food
3. Apply for needed entry tickets and parking passes
4. Carol will head up team to clean all areas
5. Carol will coordinate the IHPA sponsorship of the cooking contest with honey
6. We will not participate in the Farm Bureau 50 cent off coupon. We loose 50 cent per cup plus over $400.00 to participate
7. Will keep tabs on when to order cups, lemonade, chug a lug containers, etc. when needed
8. Move the State Fair Parade duties to the Queen Committee
9. Will coordinate with the “Bid” committee to contact those awarded to provide barcodes as needed
10. Get all barcodes entered into registers and verified well before Fair starts

Will have in person and Zoom meetings as necessary going forward
RULES FOR 2022 STATE FAIR PRODUCTS BEING SOLD AT THE IHPA BOOTH

1. There will be a 4-Person committee including the booth manager
2. Applications must be sent by email to all 4 committee members: Kris Silvers Kristin.silvers@gmail.com, Ed St. John esj178@gmail.com, Heidi Love bhlove5@aol.com, and Doyle Kincy dwkincy@msn.com
3. A copy of Application shall be sent by USPS (United States Postal Service) to Doyle Kincy; 7304 Monroe Ct. Urbandale, IA 50322
4. Firm cutoff date of May 10, 2022 (must be postmarked by this date)
5. The committee will meet on May 22, 2022 Place to be determined. The meeting will be held in a predetermined neutral place. The general IHPA membership will be allowed to witness. Watch Facebook and website for location
6. All comb honey is to be from 2022 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 IHFA State Fair Booth needs to be approved by the booth manager by the committee deadline. (May 10, 2022)

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 2023
15. ALL HONEY MUST BE FROM IOWA HARVEST
16. One application per household. Must be current IHPA member
17. 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 two 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 manager’s discretion)
2. Please submit a list of what you would like to market at the Iowa State Fair for 2022. Please provide a phone number where you may be reached if committee has questions
3. You are only allowed to supply a maximum of four 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)
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 DOYLE KINCY BY NOON ON MAY 22, 2022)

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 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-6:00 p.m., Monday 10:00 a.m.-6:00 p.m., Tuesday 10:00 a.m.-6:00 p.m. (unless other arrangements are made with the booth manager)
3. YOU MUST PROVIDE AN INVOICE WHEN PRODUCT DELIVERED AND EVERYONE MUST COMPLETE A W-9. (W-9 will be provided on site)
4. Please make plans to pick up unsold product on Sunday evening 9:00 p.m.-10:00 p.m. or Monday between 8:00 a.m.-NOON (unless other arrangements are made with booth manager)
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<td>7 16 ounce Antique (Muth) Jar</td>
<td>67</td>
<td>32</td>
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<td>8 8 ounce Antique (Muth) Jar</td>
<td>36</td>
<td>39</td>
<td>$ 4.68</td>
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<tr>
<td>9 4 ounce Antique (Muth) Jar</td>
<td>36</td>
<td>54</td>
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<tr>
<td>10 Buckwheat Honey 1 pound</td>
<td>102</td>
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<tr>
<td>11 12 pound gallon jug</td>
<td>22</td>
<td>13</td>
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<td>30186</td>
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<td>HONEY - CASE LOT - 24 PER CASE</td>
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<td>15.14</td>
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<tr>
<td>71 1 pound glass (liquid honey)</td>
<td>148</td>
<td>125</td>
<td>$5.78</td>
<td></td>
<td>15.15</td>
<td></td>
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<tr>
<td>72 1 pound plastic (light honey)</td>
<td>206</td>
<td>136</td>
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<tr>
<td>73 12 oz honey bear (light honey)</td>
<td>234</td>
<td>140</td>
<td>$4.40</td>
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<tr>
<td>74 8 oz honey bear (light honey)</td>
<td>136</td>
<td>136</td>
<td>$3.30</td>
<td></td>
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<td>77 8 oz honey bear</td>
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<td>78 1 pound glass</td>
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<td>79 1 pound plastic</td>
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<td>80 12 ounce honey bear</td>
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<td>81 Chunk Honey - 12 oz</td>
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<td>HONEY for Lemonade</td>
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<td>82 Honey for Lemonade - 50 oz</td>
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<td>13.15 Lemon</td>
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<td>13.16 Orange</td>
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<td>43</td>
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<td>13.17 Peach</td>
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<td>13.18 Peach-Mango</td>
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<td>13.19 Habenero</td>
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<td>13.20 Raspberry</td>
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<td>13.21 Strawberry</td>
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Central Iowa Beekeepers Association
2022 Winter Seminar
Saturday, March 19, 2022
Grimes Community Complex, Grimes, IA

Dr. Tom Seeley (via Zoom)
Dr. Carol Fassbinder-Orth (in-person)
Randall Cass (in-person)
Andy Joseph (in-person)

All-day seminar. Register by mail. No walk in registrations. Includes lunch & break snacks.

$40/person registration, $35 current CIBA members & $20 students (college and K-12)

Registration deadline (received by) Tues., March 15, 2022
Registration forms and updates at CIBA website: www.centraliowabeekeepersassoc.org

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Precious Bees Farm

Honey, Queen Rearing

Paul Gardner
(319) 400-4228
1828 Y Avenue
Homestead, IA 52236

#3 package bees for sale
$135.
April 15th & May 6th pickup

---

For Sale

2 or 3 pound packages of Italian bees with queen.
Picked up in Cedar Rapids or Aurora, IA in mid-April.
Bees from Hill-Ward Apiary in CA. All orders must be received by 2/28/22.

Douglas Child
(319) 634-3682
Spring Valley Honey Farms

14405 Hull Ave.
Perry, Iowa 50220
Curt and Connie Bronnenberg
515-480-6076
www.springvalleyhoneyfarms.com

This past year was a repeat of last year here at Spring Valley Honey Farms, the bees came out of the almond orchards in great shape, built up well and produced an excellent crop of low moisture honey. Mite counts were generally low, treatments were still applied, ample protein and syrup was fed, hives were full of bees and seemed to be thriving until October. Then the decline started and our numbers reduced by 50% by December. Hopefully the bees will still be looking good when we check them in mid-January. Hopefully the bees build up well on the Almond bloom and I’ll be shaking packages from my own bees starting mid-April through mid-May. We will also be getting a load of package bees out of California from CF Koehnen and Sons in early April.

2-pound package bees $109.00 + tax + $7.00 cage deposit

3-pound package bee $132.00 + tax + $7.00 cage deposit

5 Frame Nucs with Carniolan, Italian or Saskatraz Queens $170.00 + tax

(Saskatraz package bees and Nucs are $5.00 extra)

Because we feel supplementing carbohydrates and protein is important, we offer a gallon of syrup and protein patty for $7.00 with the purchase of package bees or nucs.

During package season we are very flexible and usually available but always best to call or text Connie at 515-480-6076 as we do not keep regular store hours. If you call or text me an order, we can get order ready and you can pick up at your convenience.

We offer a full line of beekeeping equipment which you can find list and prices of our equipment on our website.

Queens (Carniolan or Italian) $38.00 Saskatraz $43.00

Corn Syrup .40 a pound (your container)
Gallon syrup - $8.00
500#s or more .35 a pound

Protein Patties $2.50 each Case of 40 Protein Patties $100.00

Complete Hive Kit – (no honey supers) $210.00 (Wood Frames)
$197.00(Plastic Frames) (Includes: 2 Deep Hive Bodies, 18 - frames, 2gallon feeder, standard bottom board, telescoping cover & inner cover) Fully assembled and painted.

Complete Hive Kit + Honey Supers - $330.00 (Wood Frames) $305.00 (Plastic Frames) (Includes 2 Deep Hive Bodies, 18 frames, 2 gallon feeder, standard bottom board, telescoping cover & inner cover, 2 - 6 5/8 boxes + 20 - 6 5/8 frames) Fully assembled and painted.
Central Iowa Beekeepers Association
Annual Auction

What: CIBA Annual Auction
When: Saturday April 16, 2022 Auction starts at 10:00 AM
Where: 18930 210th St. Minburn, IA 50167

Auction Consignment
It’s time to consign! Committing to consign does not require a list of the items you are consigning, but the sooner we know the items you have to sell, the better we can advertise, and the better your opportunity to sell your beekeeping equipment.

As you are putting items away or cleaning your supplies, start a list of what you want to bring to the auction.
CIBE members receive a discount for consigning items before March 1, 2022

Queen Cafe
There will be a cafe at the auction with drinks and food- the cafe funds our Honey Queen/Honey Ambassador program. Please let us know if you would like to help with food items!

The link for the auction is here:
https://www.centraliowabeekeepersassoc.org/about-3
### OUR 2022 HONEYBEE INVENTORY

- **Nucleus Hives (Nucs)**
- **Package Bees**
  
  Our package bees include an Italian queen.

### INVENTORY AVAILABILITY

- **April 2022**
  
  Package bees available for customer pick up.

- **May 2022**
  
  Nucs available for customer pick up.

### FOR YOUR CONVENIENCE

#### Pick Up Locations

We offer two bee pick up locations in Iowa:

- 1090 Highway 1 North
  Mount Vernon • Iowa 52314

- 14808 South 102nd Ave East
  Lynnville • Iowa 50153

#### Honey Containers

Pick up your bees & honey containers in one convenient stop. Order both online & we will have them ready to pick up at the same time!

### CONTACT OUR TEAM TODAY

<table>
<thead>
<tr>
<th>319.259.9377</th>
</tr>
</thead>
<tbody>
<tr>
<td><a href="mailto:info@eberthoney.com">info@eberthoney.com</a></td>
</tr>
<tr>
<td><a href="http://www.eberthoney.com">www.eberthoney.com</a></td>
</tr>
</tbody>
</table>

Please make checks payable to Ebert Honey, LLC and mail to either address listed on the right of this page. Ensure your name, mailing address, phone & email are written on your check or this form so we can contact you when your bees are ready. For orders of 25+ units, we will accept a 50% deposit at this time. Please note that our online prices are 3% higher to account for credit card transaction fees.
Go to the Iowa Honey Producers Association website
Click on "Store" to see all of the options and colors!
Check often, new product coming frequently!

Pre order your queens, packages, and nucs for the 2022 season! We begin taking orders on all our Russian products starting January 1st at 10am via our website www.russianbee.com. Carniolan packages are available to order just as soon as pricing for the year has been set (typically January 15th).

Russian Nucs $170.00
Russian Queens $35.00

Russian package bees with Russian mated queen
3lb $135.00 (no cage deposit).

Carniolan package bees with Carniolan mated queen
3lb $132.00
2lb $109.00

Full hive kits $245.00
Includes 2 deeps, 2 mediums, all the wax coated frames to fill out the hive, 1 gallon frame feeder, bottom board, entrance reducer, inner cover, and telescoping top cover.

Mini hive kits $165.00
Includes 2 deeps, all the wax coated frames to fill out the hive, 1 gallon frame feeder, bottom board, entrance reducer, inner cover, and telescoping top cover.

We carry many other bee related items in our farm store - come out for a visit sometime!

To place an order, check us out on the web www.RussianBee.com
13778 Summerset Rd, Indiana, IA 50125
515-991-4556
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!

**April Buzz topics of interest:**

- What plants to consider planting for pollinators
- Honey bee history. Do you have some cool piece of beekeeping equipment, or knowledge from yourself and/or a mentor? Please share!
- Commercial beekeeping-what do you do with all of that wax, honey, bees and other products?
- Sending bees to California-what considerations do you need to take into account, how to prepare for the winter months, cost to send bees, how much money do you get back?

Deadline to submit information for the April Edition of The Buzz

**Thursday, March 10th at 11:59 p.m.**

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

*ihpaeditor@gmail.com*