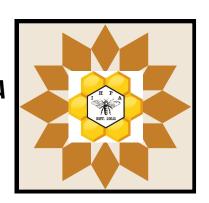


**Andy The Bee Guy shares** the Beekeepers Code of Conduct. See what he has to sav about Ethics in Beekeeping on Page 8.

Do you still need to return your quilt block from the IHPA meeting? Get mailing details on Page 6.





Mark your calendars for the **IHPA 2024 annual conference on** Oct. 25 and 26! We will be at **Prairie Meadows Conference Center Hotel and Casino in** Altoona this year.

# 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!



You may opt to receive an electronic version of The Buzz, as a donation to the IHPA. Please contact the editor at:

ihpaeditor@gmail.com

### Ramblings from the Russian Bee Guy President, Jason Foley

The first week or so of January has been a complete blur for me. I'm starting to think I need to rename my column to "the misadventure of Mr. Foley." Why do you ask? Because if it can go wrong for Mr. Foley, it will. Some of you know that on January 3rd I flew out to California to start "waking up the bees," as I call it. With me running the specialty line of Russians, they really don't like to brood up until there is food in the environment. So if I want full frames of brood at the end of January for pollination services, I have to trick my Russians into doing so by tossing pollen and syrup at them at least 21 days prior to when I want those results.

Misadventure #1: In booking my trip I had like 12 different tabs open on my computer trying to weigh the pros and cons of various airports around my destination, cost savings, and proximity... Somehow I got confused and instead of booking San Francisco, I booked, San Diego... San Francisco would have put me about 30 minutes away from where I needed to go. San Diego put me over 6 hours away. It's like me planning to run from Ankeny to Indianola, and instead needing to go from Branson, Missouri, to Indianola. The second bit of bad luck is that I thought I was getting in early enough it would maybe be 6 p.m. Nope, the airport issue then made me not get there until 1 a.m. (that's 3 a.m. Iowa time).

Misadventure #2: I picked up my rental car at the airport and drove 2 city blocks. At the stop light, the car in front of me started to roll backwards and banged into me. I was shocked to see it was the elderly man who had ridden in my plane to San Diego in the row right ahead of me and had sat on the airport shuttle to the car rental center next to me. Now that is some dumb luck about "running into" someone multiple times. At least there was no damage to the vehicles.

Misadventure #3: It happened first day of feeding bees. I had probably 15 pallets of bees cracked open and ready for syrup. I noticed that the feed system seemed to be pumping really slow. Moments later the clear syrup was coming out



milky white... "oh-no, what's going on?" I came to realize that the pump was mixing air into the feed like crazy. About half the day went by of me checking this and that, cursing a bunch at how slow the system was running and just being grumpy in general; before I noticed where the air was getting into the system. It was

right at a pressure valve on the pump. of course I had no tools so I tightened it by hand, and then had to repeat said action about every hour for the remainder of the work day.

Misadventure #4 and #5: They happened at the start of the next morning. I went to start up the feed pump to check on my formal repairs (I did those when I got back to the shop the prior evening). I grabbed the T-handle and pulled the cord like normal. The engine fired right up, but the entire cord also snapped out of the motor housing and was just there dangling in my hand... In trying to take it apart and tie the old cord back in, I had to unscrew the spring tension. Of course the spring unwound into what looked like a 10ft long oil dip stick. Several hours later and multiple fix attempts (probably a lot of cussing again), and I had a brand new cord on the motor along with reassembling and tensioning the cord retraction.

Misadventure #6: It was day 3 - a cool, overcast, and misty day. Cool enough that the bees would fly when you opened a hive, but then they just wanted to land on you and walk around. That would be fine and dandy if that was all they did, but those bees would casually walk up my jeans and sneak there way up under my bee jacket (probably drawn in by warmth). Then they would be trapped in my shirt, panic, and sting me. I swear I took over 30 stings that day. It wasn't even my bees! I was helping a friend with their

hives and "zap, zap," I kept getting stung in the back and the love handles.

Misadventure #7: My return flight got canceled and rebooked 2 hours later, so I didn't really need to get up at 5 a.m. to make that flight. I could have instead slept in till 7.

Misadventure #8: My new connecting flight had us board the plane and we then sat there for over 4 hours waiting on mechanical issues before they said, "Oops, we can't fix this, we are rebooking you for tomorrow." At least the airline gave me a free night's stay at a hotel.

Misadventure #9: I did finally get home and was greeted by a winter storm that then I had to go out and plow snow in for 19 hours. For those of you doing the math, I got up at 5 a.m. one day, and between flying and plowing didn't come home until noon the next day.

And finally Misadventure #10: The cherry on the cake. I had to run from Des Moines to Cedar Rapids after the 19hrs of plowing, to pick up a vehicle that had-had some mechanical issues while Shannon was out that way. We left at 5 p.m. and a few miles out of town we hit a wall of snow. So here's braindead Jason who has been wired and awake for 36 hours, trying to keep his vehicle on the road. And that ladies and gentlemen, is a week in life of Jason Foley.



# Iowa Honey Royalty



Britta McCollum - 2024 Iowa Honey Queen

Happy February everyone! I am sure a lot of us are dealing with cabin fever around this time of year while not working with our bees, and I hope that all of your hives are strong and healthy. While I am stuck inside for the winter, I have been trying out different recipes with honey and giving them to friends to try and give me feedback.

In the meantime, I have also been trying to make lotions and candles, as well. This is the best time to experiment with honey and wax while not working with your bees. I am very excited to attend events this coming spring! I'd love to visit groups in your communities to talk about honey and honey products and give a demo making a treat, please contact me at <a href="mailto:brittabmcc@gmail.com">brittabmcc@gmail.com</a>!



Britta made a honey caramel brûlée.



Britta's mom made a "pupcake" recipe using honey. They make them for their dogs' birthdays every year

In the spirit of Valentine's day, I have a few bee jokes to share.

Q. How do you know when bees get married?A. When they find their honey.

Q. How do you know if someone is a keeper? A. When they have 10,000 bees.

These two jokes are some of my favorites; you can catch a lot of flies with honey, but you catch a lot more honey being fly.

Keep your queens happy, and stay sweet!
-Queen Britta

#### **Tyler Holton Ambassador Report**

The American Beekeeping Federation 81st Annual Conference was held in New Orleans this year.

The turn out this year was excellent. They had categories of talks arranged by beginner, sideliner, and commercial topics. The agenda for each day lasted from 8 a.m. to 9 p.m. most every night!

Some of my favorite talks this year were:

- Dr. Frank Rinkevich on the resistance to amitraz in mites.
- Dr. Samuel Ramsey spoke about new discoveries to hopefully combat Tropilaelaps and Varroa.
- Cooperative group focused on queen breeding and health in the Southeastern U.S.

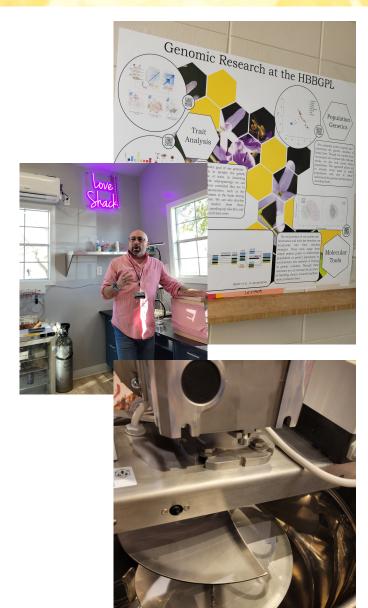
Some of the ones I couldn't attend, but I wish I did were:

- Banking queens through winter.
- Evaluation of prophylactic nosema treatments.
- The Adaptive Bee Breeders Alliance

With the large group of people attending, it was not uncommon to see groups forming in the halls or the tradeshow area. These meetings can be a chance for beekeepers to get together to form new ideas or share information. With the almond pollination just around the corner, a lot of discussion was on that topic. As well as planning for packages, nucs, and queens in the spring time.

I didn't spend a lot of time in the trade show area, but I did be sure to stop by a few of my favorites. I'm a big fan of my Swienty auto bottling machine, and made the mistake of seeing a "better" one that I now want! I stopped by my usual supplier for woodenware, and frames to get pricing for 2024 so I can start to get my planning done.

Saturday morning we boarded a bus from the hotel to Baton Rouge to tour the USDA Bee Lab. If that sounds familiar to you, that's the lab where the Pol-Line queens originated from. It was amazing to see the different departments working on their own projects. Most of them revolve around disease, chemical, and virus





testing, while some are mapping genetics, as well as bee breeding.

The part that stood out to me is that the queen breeding program here is not like many others. They do not treat any of their bees for mites, and have shown great resistance to them. They also work on many other bee breeding programs for other research projects. Garrett Dodds estimated that the lab instrumentally inseminates 800-1,000 a year! He mentioned to us that they are now cryo preserving semen and eggs to be able to recover a lineage of queens if they were to ever be lost! This type of research, with the genetics lab connected to the breeding capabilities is where real improvements happen.

One other really interesting area was the Ricigliano Lan is where they grew different forms of algae, and inoculated them to fight disease and virus within the bees. The algae themselves proved to be as, if not more nutritious, than pollen. Keep an eye out for more of that in the future, I believe.

To wrap this up I want you to consider taking a look at being a member of the American Beekeeping Federation. This group provides a lot of support to research, preservation, political, and legal support of beekeeping. Beekeeping can be lonely, but not when you can get together with a lot of us in a place like this!

#### Steps in breeding

- Decide on a trait (phenotype)
- Develop an assay
- Measure the foundation population
- Select parents
- Control mating using a design
- Evaluate, document, and verify
- Select parents





#### Happy New Year to everyone!

At the 2023 lowa Honey Producers Annual meeting, quilt block kits were available for people to take and sew. These quilt blocks were due Feb. 1, 2024.

Please sew up your blocks, and mail them to:
Jodi Kraft, 116 East Cedar St., Goldfield, IA
50542

I'm looking forward to getting them all back so I can put into the quilts. Thank you! -Jodi Kraft







# Tales from a Migratory Beekeeper





#### Written by Tyler Holton

My migratory beekeeping hasn't been that busy necessarily since the last newsletter. A lot of my travel has been to see family or a national bee meeting.

Although it seems to be leisurely, my clock is ticking to pack up my belongings and head for California. As I am writing this, I plan to leave tomorrow the 19th. I've been getting things cleaned up and put away, I won't be back to Iowa until May. The Homestead doesn't shut down while I'm away so I need to have all my bases covered and plan ahead for everything.

When the bees and I finally get back to Iowa its always a rush to stay ahead of them, so I try and plan for that too. Since I'm working in California all winter I've got to do the work in the spring. Assemble equipment, paint, sort comb, add foundation, on top of feeding and other bee work. So I'm planning ahead and having sugar syrup on hand before I need it at least.

Coming home from the ABF meeting had its challenges with the cold and snow. I spent a lot of time digging out my truck, trailer, and forklift. Getting them thawed out and running. For a second it felt like I was never going to be able to leave!

This will be to be a relatively short article this month, I better get back to packing!

Next month I'll have a lot more to share from the 2024 almond pollination. Hopefully a lot less wet and muddy this time around.









# From the Honey House





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

Written by: Andy the Bee Guy (Andy Hemken)

#### **Ethics in Beekeeping**

Some years ago, I came across an old copy of a code of ethics for a state beekeeping association. It was interesting, so I wrote an update and put a copy on the wall of the honey house as an example to new and other beekeepers who may visit. Looking at our beekeeping world today, it's hard to understand some of the things that are going on. There seems to be more adulterated and scrubbed honey, beehive thieves, less than honest dealing, and any number of unethical behaviors in the bee industry. I thought it might be good to share what a code of ethics might look like and provide beekeepers something to ponder.

#### **Beekeepers Code of Conduct**

- **Purity of Honey:** I pledge to provide and sell only honey of the highest quality. I will not engage in any false or misleading claims, promises, or advertising.
- **Beekeeping Practices:** I pledge to keep honeybees with the highest regard for ethics and honeybee health and to follow current best practices in pest and disease control.
- **Placement of Hives:** I pledge to keep my beehives to maximize honeybee health and to minimize conflict with neighbors and others.
- Swarms and Cutouts: I pledge to respond to swarm and other beekeeping issues when I can and if I am able, and to treat the public with respect. I may take the opportunity to help educate the general public and to show beekeeping in a positive light.
- Respect for Others: I pledge to respect other beekeepers in all regards. I will not touch another
  beekeeper's equipment or hives without express permission, and will endeavor to conduct
  beekeeping transactions with high moral standards.
- Support Other Beekeepers and the Public: I pledge to assist and mentor other beekeepers when I am able, and to support good education and other public efforts to support beekeeping as a tradition and practice.

Ethics in life appear to be disappearing, as some folks expedite their own feelings, beliefs, and activities. Some companies take shortcuts or cheat in business to make additional profits. We as beekeepers should have a duty to manage our honeybees in a responsible way and to make this known to our friends and other beekeepers. It may help to occasionally reflect on our beekeeping activities, and ensure that we are doing the right thing. These are just a few thoughts that pop-up in the off season. I hope that everyone is looking forward to another great beekeeping year!

Andy Hemken, Bee Guy andy@hemkenhoney.com

# In Remembrance

## Ivan Fred John Rickers June 30, 1935 — December 29, 2023

Ivan Rickers was born on June 30, 1935, to Louis and Anna (Weller) Rickers on their farm north of Westside, Iowa in Jackson Township, Crawford County.

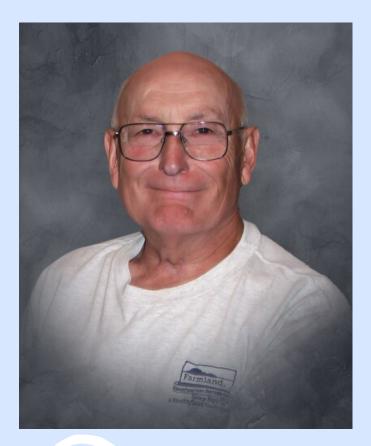
Ivan attended country school in Jackson Township before attending and then graduating from Westside High School in 1953. He continued his education at Iowa State College, graduating in 1957 with a degree in Vocational Agriculture. Ivan briefly taught vocational farming practices to veterans returning home from the Korean Conflict before focusing full time on beekeeping.

Beekeeping was Ivan's passion. His oldest brother, Vernon, gave him 12 hives of bees which Ivan, then 14, took over as a 4-H project. Ivan eventually expanded his beekeeping operation to a commercial scale which at its peak was nearly 800 hives spanning the local four-county area. He was a long-standing member of the Iowa Honey Producers Association (IHPA), where he was a strong voice for proposing and promoting many of Iowa's bee laws. Ivan served IHPA in various roles to include director, vice president, and was the president from 1977 to 1979. He was awarded Iowa's Beekeeper of the Year in 1980 and received the Pioneer Award in 2004.

Ivan worked at Farmland Foods (Smithfield Foods) in Denison, Iowa for a total of 27 years and retired at the age of 70 in 2005.

Ivan married Linda Mae Preston on March 1, 1964. They welcomed four children into the world: DeAnn, Denise, Louis (Lou) and William (Bill). They made their home in Westside, Iowa. Ivan lived a full and long life and he often stated that his proudest and greatest accomplishment was raising his four children with his wife.

Ivan passed away at his daughter DeAnn's home in Woodward, lowa on December 29, 2023,



surrounded by his loving family. Ivan was 88 years old.

Survivors include his children and their spouses: DeAnn (Jim), Denise (Jerry), Lou (Deb), and Bill (Rashelle); fourteen grandchildren; seven greatgrandchildren; sister-in-law, Lois (Lowell) Rickers; in-laws: Dean (Jan) Preston, Henry (Maria) Preston, and Lory (Jeff) Krummen; and many nieces, nephews, relatives, and friends.

Ivan is preceded in death by his parents, Louis and Anna Rickers; his wife, Linda; his siblings and inlaws: Vernon (Elsie) Rickers, Lloyd (Shirley) Rickers, Lowell Rickers, and Louise (Ron) Meals; parents-inlaw, Dean and Irma Preston; in-laws, Lola Preston and Dale Preston; nephew, Russell Rickers; and nieces, Michelle Davis and Ann Krummen.

His visitation was from 5:00 p.m. to 7:00 p.m. on Friday, January 12, 2024, at the United Church in Westside. His memorial service was at 10:30 a.m. on Saturday, January 13, 2024, also at the United Church in Westside with inurnment to follow in the Westside Cemetery. In lieu of flowers, please direct memorials to the Westside Fire Department or the United Church in Westside.

## From the Beeyard

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

#### Written by Phil Ebert

I attended the American Honey Producers Meeting in San Diego. I hadn't been anywhere since Covid broke out. I expected high prices but some of them were still a shock. Two beers and a hamburger at the hotel bar was over \$40. It was a worthwhile meeting. As I expected, Randy Oliver was worth the price of admission. I hadn't expected to see much progress in Varroa resistant bees in my lifetime. Given the fact that I am 81, that is probably not all that long. Anyway, Randy appears to have made a lot of progress. I think he has been working on this for five years. The program progresses faster if you have some control over the drone pool. Randy said the drone pool is always two years behind the queens in genetic development. He also said that there are no mite resistant queens, it is the patricide part that determines resistance. I am still thinking that one over. To me, the gueen has to be part of the picture.

It is not always necessary to kill mites if you can cut their reproductive rate. Varroa has the potential to double its population every 2 ½ weeks. If we can find ways to interrupt that, it can hold down mite populations. As development of resistance continued, he found he had been treating bees that did not need to be treated. I visited with him for a little while after he spoke. I wanted to compare notes on how we were administering oxalic. We have been giving an oxalic dribble whenever we put the extended release pads in. I thought this may have been overkill but Randy said that was what they did.

I have known Ryan Lamb for some time. I spent some time at their operation in East Texas when his dad was still running the business. I hear his name mentioned more and more when the subject of queens comes up. If you visit his website (lambshoneyfarm.com), he lists the best protocols for selecting mite resistant bees. It is, essentially, selecting the four best colonies in each yard and then monitoring the mite loads thru the summer to see which ones maintain a load of less than 1%. You evaluate them again in the spring to select your breeders. Take the ones that have maintained a low mite load.

As I was writing this, I recalled hearing Wesley Card speak a couple of years ago—maybe three. His dad, Andy, ran Merrimack Valley Apiaries. They now operate under the name "The Farm." They have cooperated with the Baton Rouge lab and used protocols similar to the ones Ryan is using. I think their queens have evolved off the POL line. Ryan McDonald, who used to work for us, is using their queens down in Tennessee.

We generally monitor two colonies in each yard for mite population growth. We could easily expand our testing to four colonies but I don't see queen rearing returning to our operation. It takes up too much time. Our labor resources are limited. My point thru all of this is that it appears progress is being made.

I have two colonies beside my building that didn't fit on the last truck. I also have two nucs that I never did anything with. One of them was a catch box that I kept inside the building to catch the bees that came out of the honey supers. That one had no mite treatment whatsoever. I would be really surprised if they lived until spring. The other one, I just forgot about. I do recall putting a strip in them. They may have a chance. They are very heavy. The full sized colonies started out as catch boxes, also. We put one on either side of the dock. They grew into big colonies. I have no idea if they have the right age distribution. They look good now for now. I still have a few cartons so I dragged out a couple and put them on. Our California bees are looking pretty good. I won't have the numbers until tomorrow. Deadline for submission is here so you will have to wait for next month to learn what our loses are.

Spring will be here before we know it!! Be ready!





# Recipes by Emma Ingram

Happy February! With the winter now in full swing, lots of snowy cold days in January, and spring still a far away idea, I am dreaming of summer and warm weather. To get myself in the spirit, I decided to warm up the house with a delicious loaf of bread and some tasty burgers! These two are the perfect pair for a special Valentine's date or just a cozy night with family. They will both certainly be added to our regular menu!

#### Apple-Orange Honey Loaf (Pg. 1)

2 large oranges 1 cup raisins 2 cups applesauce 1 cup honey

2 cups sifted flour 4 teaspoons baking powder

1½ teaspoon baking soda 1 cup sugar

1½ teaspoon salt 1½ cups chopped nuts

2 eggs, beaten 6 tablespoons melted butter or margarine



Squeeze juice from oranges. Using medium blade, put rind and raisins through food processor. Add orange juice, rind, raisins to apple sauce; stir in honey. Sift together flour, baking powder, baking soda, sugar, and salt into a large bowl. Add apple sauce mixture and nuts, mix thoroughly. Add eggs and melted butter or margarine, stir until thoroughly blended. Pour into 2 greased 9"x5"x3" loaf pans. Bake at 350 degrees for 1 hour and 15 minutes. Remove from pans and cool on wire rack. The bread will slice better if allowed to stand for 12 hours.

**Emma's Notes:** I was a little skeptical of the orange rind in the bread, but wow! The citrus flavor really shines through and balances the apple and chopped nuts. When I made this loaf, I used pecans as they are my favorite; however, this recipe would also be tasty with walnuts or another nut that has a strong flavor. The loaf was very moist and the honey helped to keep it from drying out for several days. This bread was amazing and I will definitely be making it again!

#### **Great Honey Burgers (Pg. 45)**

1 pound ground beef ½ teaspoon salt 1 (8oz) can tomato sauce 2 teaspoon chopped green onion

1 teaspoon Dijon mustard

½ cup soft breadcrumbs¼ teaspoon pepper2 tablespoon honey1 teaspoon Worcestershire sauce



Combine ground beef with breadcrumbs, salt, and pepper. Shape into 4 patties. Brown in skillet and pour off excess fat. Blend together tomato sauce, honey, chopped onion, Worcestershire sauce and mustard. Pour sauce over patties and simmer for 10 minutes. Serve on toasted split buns with additional chopped green onions for garnish. Serves 2-4.

**Emma's Notes:** When I think of burgers, I think of warm summer days and backyard BBQs. As I'm cooped up for the winter, thoughts of summer fill my head. These were such an amazing treat for a cold winter's night. The sauce was like a sweet ketchup sauce and the 10 minutes of simmering gave a nice, caramelized flavor to the entire dish. The burgers were juicy and had great texture! As the sauce reached the 10 minutes mark, I noticed the sauce started to scorch a little bit so I will watch the sauce a little closer next time. I used homemade breadcrumbs, but the premade breadcrumbs from Hy-Vee work well for this recipe, too. I want to try the garlic butter breadcrumbs next time and see how they change the flavors. Overall, very tasty and a great weekend treat!



## From the Editor

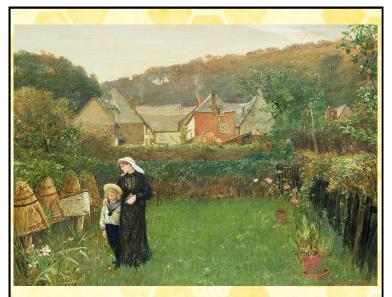
Sara Sleyster, IHPA Editor sarasleyster@gmail.com



Hello, everyone!

In 2022, I read a book called "A Hole in the World: Finding Hope in Rituals of Grief and Healing" by Amanda Held Opelt. Of all of the different cultural traditions surrounding grief, the custom of telling the bees was one that stayed with me long after returning the book to the library. That particular chapter detailed the belief that the bees must be told of deaths in the family - especially that of their master's death. If the bees were not told, tradition held that the hive could be lost or honey production would suffer. Some people would drape the hives with black cloth while they shared the news. Best practices differed from whispering the news to each individual hive to singing in rhyme to let the bees know they would need a new master.

It was regarded as a tradition that had slowly faded out of practice. However, when Queen Elizabeth II died in September of 2022, news reports followed that John Chapple, the beekeeper at Buckingham Palace, solemnly informed the bees of her passing. He reportedly tied black ribbons on the royal hives and told the bees at each location to stay and behave



The Widow by Charles Napier Hemy (1841–1917) was painted in 1895. It depicts a widow and her son telling the bees of a death in the family.

for their new master, King Charles. I'm curious if any of you have practiced the tradition of telling the bees. I'd love to hear your thoughts about it. You can share your stories with me at ihpaeditor@gmail.com.

Bye for now! Sara

# Honey Bee Day is March 27 at the lowa State Capitol

You are still welcome and encouraged to send stories to ihpaeditor@gmail.com





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Also, our 2# packages will be available in late March. See our full page ad for pricing. (Pg. 17)

Contact Phil at <a href="mailto:ehoney37@netins.net">ehoney37@netins.net</a> or 641-521-6361

If you would like to place an advertisement in The Buzz please send information to: ihpaeditor@gmail.com



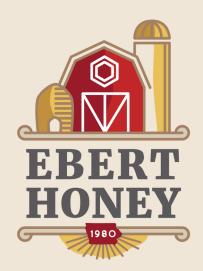
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May 2024

Nucs available for customer pick up.



FOR YOUR CONVENIENCE

Pick Up Locations

We offer two bee pick up

- 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!

# got bees?

USE THIS QUICK ORDER FORM OR ORDER ONLINE AT

#### WWW.EBERTHONEY.COM

| LINE ITEM           | 1–24  | 25+   | QUANTITY | SUBTOTAL |  |
|---------------------|-------|-------|----------|----------|--|
| Nucleus Hive        | \$205 | \$200 |          |          |  |
|                     | 1–49  | 5O+   |          |          |  |
| Package Bees (2 lb) | \$139 | \$137 |          |          |  |
| Package Bees (3 lb) | \$159 | \$157 |          |          |  |

NAME

ADDRESS

EMAIL

PHONE

Subtotal -

Live in lowa? Add 7% sales tax \_\_\_\_

Total -

Select a pick up site:

☐ Mount Vernon • IA

☐ Lynnville • IA



CONTACT OUR TEAM TODAY

319.259

317.237.7311

info@eberthoney.com

www.eberthoney.com

@eberthoney

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.



**State Apiarist** 

Scholarship Chair

**Bee Ambassador** 

**Advertising Committee** 

## IHPA Officers & Directors

All contact information can be found online at: https://www.iowahoneyproducers.org/officers-directors-now

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#### **Voting Members**

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If you would like to become more involved in the IHPA, we could certainly use your help!!!

Roy Kraft

Jason Foley

Tyler Holton



Register Apiary Site(s)

beecheck.org/signup#beekeeper

Honey Bee Day (HBD)

Mark your calendar and plan to join other IHPA members at HBD March 27, 2024

Lend a Hand

Check out the different ways to be involved in the IHPA!

- Summer Field Day Coordinator
- Iowa State Fair
- Have an idea? Share it!

The Buzz Newsletter

Iowa Honey Producers Association c/o Editor, Sara Sleyster 1255 Virginia Avenue

Renwick, IA 50577



The Buzz is a monthly newsletter published by the Iowa Honey Producers Association which is an affiliate of the Iowa State Horticultural Society



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!

Deadline to submit information for the March Edition of The Buzz

February 10th at 11:59 p.m.

Please submit materials to: ihpaeditor@gmail.com