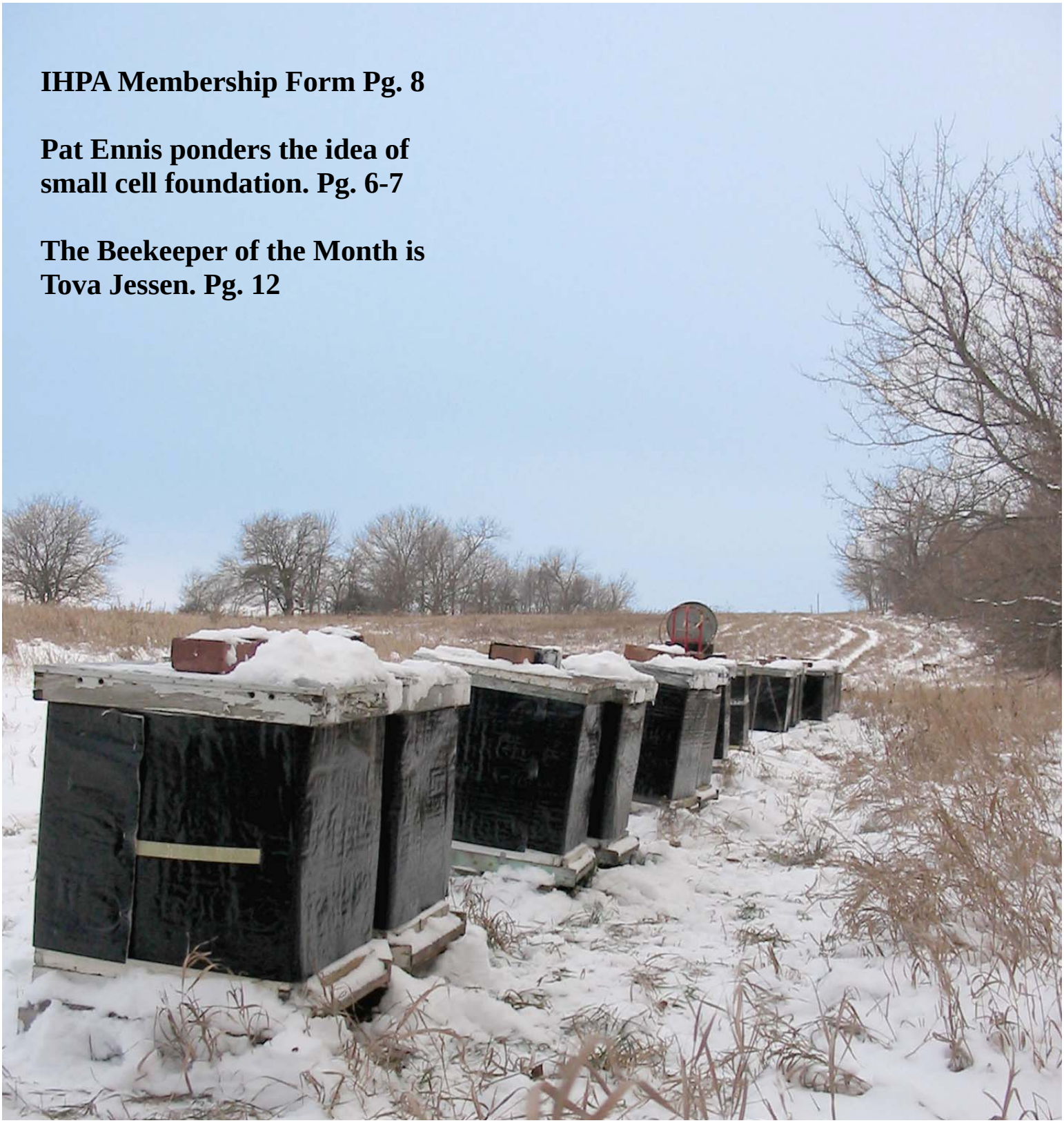
The Buzz

Newsletter of the Iowa Honey Producers Association

December 2007



IHPA Membership Form Pg. 8

Pat Ennis ponders the idea of small cell foundation. Pg. 6-7

The Beekeeper of the Month is Tova Jessen. Pg. 12

FOR SALE: Package bees. Pricing won't be available until I return from the national meeting in mid January. Please don't call about packages prior to that time. Phil Ebert

Dates to BEE Remembered:

December 9th, 2007 at 3 p.m.
IHPA Board Meeting at the Back Alley Diner located at 511 E 6th Street, Suite B Des Moines, IA

January 9-12, 2008 in Sacramento. National Beekeeping Conference

To add an important date to the list, contact the Buzz by email at thebuzz@abuzzaboutbees.com

For Sale:
Two-Story Hives; $120.00 ea. this fall
6 5/8 Supers; $13.00 ea.
Queen Excluders; $3.00 ea
1973 Ford F-600 with new 12' bed plus tailgate lift; $4,000.00

Richard Blake
2133 E Ave.
Shenandoah, IA 51601
712-246-3412
njb1@swiowa.net

For Sale:
Two colonies of bees in double full depth brood chambers. Two full depth brood chambers with new frames. One with foundation. Ten 6 5/8 honey supers with comb. Queen excluders and extra inner covers. Mini extractor SS and Electric uncapping knife. Extractor stand. Bee Blower. Rack to hold supers while blowing out bees. Smoker and Hive tool. Bee veils. 4 Gallon plastic honey buckets.

Contact:
Glen Stanley
2615 Aspen Road
Ames, IA 50014
Ph: 515-292-3243

IHPA T-Shirts ***(These are <u>membership prices</u>. Non-member prices are available on request.)***

The t-shirts are a bright yellow shirt with brown lettering.

Youth	**size (S) (M) (L)** ***circle one***	**____qty. X $ 8.50**	**$_____**
Adult	**size (S) (M) (L)** ***circle one***	**____qty. X $ 9.00**	**$_____**
Adult	**size (XL) (XXL)** ***circle one***	**____qty. X $10.00**	**$_____**

Shipping is $3.00 per shirt, or $5.00 for two shirts.

Shipping **$_____**
TOTAL **$_____**

An IHPA t-shirt makes a great gift for bee enthusiast of all ages!

Make checks payable to:
IOWA HONEY PRODUCERS ASSOCIATION

Send form and check to:
Melanie Bower, IHPA Treasurer
207 S.E. Diehl
Des Moines, IA 50315

The Buzz Newsletter Article Submissions and IHPA Memberships

Please send submissions, classified ads, and photos to Alex W. Ebert by email to **TheBuzz@ABuzzAboutBees.com** or by mail to The Buzz, c/o Phil Ebert, 14808 S. 102nd Ave. E., Lynnville, IA 50153. **The deadline for submissions is the 15th of each month to be included in the following month's newsletter.** The Buzz is a monthly newsletter published by the Iowa Honey Producers Association which is an affiliate of the Iowa State Horticultural Society. IHPA Membership is only $10 annually. To join IHPA and receive your complimentary member subscription to The Buzz Newsletter, please contact Melanie Bower, IHPA Treasurer, 207 S.E. Diehl, Des Moines, IA 50315, Phone: (515) 287-6542

Greetings from the President of the IHPA

Dear Honey Producers,

Another Annual Meeting of the IHPA has come and gone. I want to thank Pat Ennis for the wonderful job of setting the meeting up and making sure that everything went smoothly. It takes so many people working together to make this organization work and everyone deserves a pat on the back. Thanks to the speakers, judges of the contests, the 2007 Iowa Honey Queen, Chelsa Bronnenberg, the Southwest Iowa Honey Queen, Diane Jurchen, registration table people and the officers and directors of the IHPA for making this meeting a memorable one.

The youth program is in full swing with another class of scholarship winners. Last year's recipients were presented certificates and full possession of their equipment and honey bees. Congratulations beekeepers. This coming year will see another 9 students learning about beekeeping with their mentors. Thanks to Lee Heine for supplying the packages again this year and Dadant from Sioux City will provide the equipment this year. Last year equipment was supplied by Draper's. Thanks for all of the interest in the program. Another article in the BUZZ will list all of the students selected and where they are from.

It is always hard to say good bye to a reigning Iowa honey queen. Chelsa, you did an outstanding job representing the IHPA and we wish you well in your endeavor at the American Honey Queen competition to be held at Sacramento in January.

During the banquet held on Friday evening, Diane Jurchen, daughter of Jeff and Linda Jurchen of Cumberland was selected as the 2008 Iowa Honey Queen. Diane is attending classes at Northwest Missouri State University in Maryville, MO. We welcome Diane to the world of Iowa beekeeping.

The business meeting of the IHPA was moved to Friday afternoon during the convention. We elected some new officers and district directors. Thank You to Gordon Powell for being our treasurer all of these years. We will miss your calculator brain and wonderful smile as treasurer, but will certainly expect to see you at our meetings and at the Iowa State Fair. Thanks for all that you have done for the IHPA. Melanie Bower is the new treasurer and we welcome her. Thanks go out to John Humke and Mike Brahms for past years service to the IHPA. Most members don't realize what a tremendous job our board does for them. New District #5 director is Pat Randol and District #6 will be represented by Larry Boernsen. Welcome.

Mike and I attended the Missouri State Beekeepers meeting held in Hannibal, MO for our birthday. (Note: 2008 Iowa Honey Queen, Diane Jurchen also shares our birthday, November 2nd.) The speakers were excellent and we really enjoyed the tour of Hannibal by trolley car. The trees were gorgeous and the weather was great. Dr. Dewey Caron reported on the CCD research and gave several topics of interest concerning honey bee health.

We also went to see Bee Movie over the week-end. Someone had complained that the movie slammed beekeepers, but after viewing the movie, I feel it did a great job of telling the story of pollination. Remember it is an animated movie. It has to appeal to children and adults and do it in a non-conventional way. I thought it was fun and really enjoyed it and it adds to the positive publicity that the beekeeping industry is receiving. I feel that is a positive push in the right direction.

Make sure you try some of the great recipes that were used for the cooking with honey contest. They will add to your festive holiday meals.

"Bee" Merry and enjoy the Christmas season with your family and friends. Remember that IHPA t-shirts would make a great gift. You might even give a Honey Cookbook or a membership to the IHPA. Have a wonderful holiday season.

Sincerely,

Donna Brahms, IHPA President

Second Year Selections Made for Youth Scholarship Program

In late September, I received the applications from young people wishing to become part of the IHPA Youth Scholarship Program. After careful consideration it was decided that 9 young people would be given interviews at the Annual Meeting in Marshalltown. The interview process is an especially nervous time for these young aspiring beekeepers. All of them expressed a desire to become a beekeeper and they all had varying reasons. Phil Ebert, Lee Heine, Donna Brahms and I were fortunate to get to hear all of the desires of these young people. There are some very knowledgeable youth learning about honey, bees and beekeeping. During the IHPA banquet, the youth received finalist certificates and were informed that all of them would become the proud owner of beekeeping equipment and a package of honey bees.

The youth are Alex McGuire of West Des Moines, Patrick Stephenson of Nevada, Greg and Renae Beard of Chariton, Levi Bernhard of Algona, Levi Price of Winterset, David Runneals of Nevada, John Reynolds of Wever and Kaylie Strauss of Dunkerton. Congratulations! The packages of honey bees will be provided by Lee Heine of Wisconsin for the second year also. Thank you so much Lee for helping with this valuable program.

Submitted by Mike Brahms

2007 IHPA Awards

The IHPA gave out several awards at their annual banquet held Friday evening, November 16, 2007. Presenting the awards was Donna Young.

Receiving the Friend of the Association Award was Liz Vaenoski of Clinton, WI. She has donated several wax sculptures to the Iowa Honey Queen Program over the years for the auction benefitting the Iowa Honey Queen Program

Paul Campbell of Tipton received the Pioneer Award for keeping honey bees for at least 50 years and still being an active beekeeper.

The Youth Award went to Ellie Johnson for giving educational presentations, successfully keeping honey bees and doing other activities to further beekeeping.

The 2007 Iowa Honey Queen, Chelsa Bronnenberg, received the Promotions Award. She has been instrumental in promoting the Iowa Honey Industry in a variety of aspects.

The Sweepstakes award went to Mark Tintjer for his outstanding exhibits at the Iowa State Fair. He also received the Herman Bickle Award for his first place wax art exhibit.

Mike Brahms received a special award, the VIP Award, for all of the behind the scenes things that he does for the association.

The Education Award went to Vernie and Doris Ramsey for all of the countless school programs, Ag in the Classroom training sessions and many civic group programs given by them. They are also instrumental in preserving the history of the IHPA and other organizations.

Congratulations to all of the 2007 award winners.

First Year is Complete!

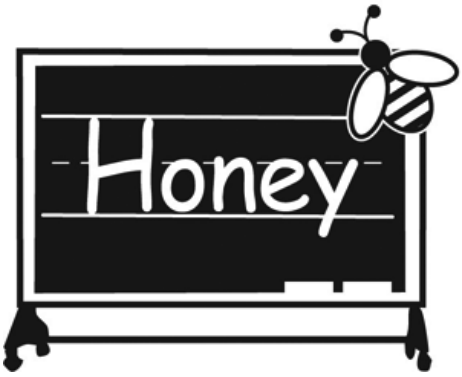
The first year of the IHPA Youth Scholarship Program is complete. At the Annual Meeting of the IHPA all of the youth received certificates of completion signifying them as owners of their hive of bees and the equipment that was provided by the IHPA for their projects.

We would like to congratulate Maggie VanRoekel of Wellman, Josh Mechaelsen of Kamrar, Amber Connett of Reasnor, Cameron Hall of Nashua, Noah Taylor of Bouton, Isaac Sedlmayr of Afton, Vivian Bernau of Altoona, Christian Hurd of Ames and Tova Jessen of Mapleton. There were some fantastic scrapbooks, complete with reports and photos of their year of beekeeping. We sure hope that they will stay active in their endeavors and in the future we will hear from them about their experiences.

The program also provides for mentors to help the youth attain experience in beekeeping. The mentors for the first year were Cecelia Patterson, John Johnson, Gordon Powell, Pat Randol, Curt Bronnenberg, Pat Ennis, Dave Clark and Ron Wehr. They also received certificates of Thanks from the IHPA. These people made time to help the young people grow in knowledge and helped them to become beekeepers.

Submitted by Mike Brahms

Design Contest



The IHPA officers and board members recently authorized a contest for the membership. The canopy area above the Iowa State Fair product booth is in need of a design to designate to the public what is in that area. The fair attendees that are downstairs in the Ag. Building can see the white canopy, but there is nothing to indicate what is in the booth.

We do have signs that say Iowa Honey Producers Association in front of the exhibit area and signs that say the beehive on the sides of the canopy and banners that announce the honey lemonade, but nothing in front and visible from the lower floor.

We are opening up a contest to help us find a design to display there. It could be a slogan, honey bees, words and graphics, artwork, etc. The creativity of the entry, the feasible of the board to implement the design and workmanship will be considered. The winner will receive a $75.00 cash prize. Please submit your ideas to

Mike Brahms
65071 720th Street
Cumberland, IA 50843

The entry deadline is January 15th. The area to be covered with a design is approximately 10 feet by 33 feet and is the large area above the sales counter at the Iowa State Fair booth located in the Ag Building.

Survivor bees?

I have been inspecting colonies that were left unattended for 4 or 5 years. Most of the bottoms boards were rotted away. There were big holes in the sides and many boxes were on there sides. The strongest hive so far was on it's side and no bottom board with 2 inch gaps between the boxes that were filled in with comb. I believe in ventilation year round but this was extreme!

In the next apiary of 20 colonies, most had been pushed over by cattle 4 were active. I took before pictures but it was very shady not sure how the pictures will print. I did not get any after pictures the last hive was laying sideways when I set the boxes up the bees were not happy. I left twice, when I came back the bees met me each time. I will go back in a week with a full suit and heavy gloves.

The next apiary had 18 colonies 8 were active. 2 were weak so we combined them as we inspected them. While we were working we saw a cluster hanging from a bush, we watched a swarm come in and cover an old stack of boxes. We cut the bush and I carried the cluster to the weak hive. The swarm followed us when I shook the cluster off the branch it went in the weak hive and the swarm went in like a vacuum sucked them in, this was Oct. 4 Maybe these bees are not survivor bees just swarms that move in from the woods.

I have inspected 4 apiaries of the survivor bees and have 16 more to do. I am sure I will have more stories to tell.

Submitted by Delmar Nelson

Annual Meeting Photo Contest Results

Judged by Mary Ebert and Pat Ennis

Four categories where judged at this years Annual Meeting in Marshalltown.

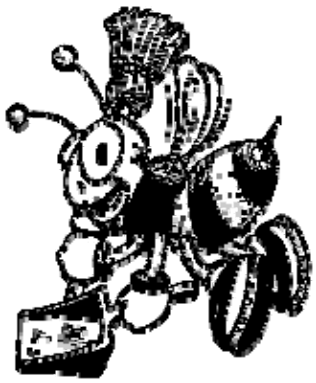
1) BEE'S
First place: Kristina Boernsen
Second place: Donna Brahms
Third place: Amber Connet

2) General Beekeeping
First place: Donna Brahms
Second place: Chris Klaas Third place: Jack Trowbridge

3) Bees on flowers
First place: Kris Valleroy Second place: Karla Borensen Third place: Kris Valleroy

4) Marketing and Promotions
First place: Donna Brahms
Second place: Donna Brahms
Third place: Donna Brahms

Submitted by Pat Ennis



Don't Be Late, Check Your Expiration Date!

Don't forget to check the expiration date for your IHPA membership and keep each new issue of the Buzz Newsletter on its way to you!

To see when your IHPA membership expires, check the mailing label on the Buzz Newsletter. Following your name will be the month and year your membership is set to expire.

Example:
John Smith Dec. 03
1234 Green Grass Rd.
Wonderful, IA 54321

Do you need to reach Iowa beekeepers?
Create a buzz of your own!
Place an ad in *The Buzz Newsletter* today!

2" x 1/2 page	$6.00 per month
1/4 page	$15.00 per month
1/2 page	$30.00 per month
Full page	$60.00 per month

Please contact Melanie Bower at
(515) 287-6542 or melrb@msn.com

“4.9 mm CELL FOR BEES” WHAT’S THE BUZZ, BEES ARE JUST BEES RIGHT?

PROVERBS 24: 13 Eat honey, my son, for it is good
honey from the comb is sweet to your taste.

Most people you would talk to will say yes, that will be right, but talk to a beekeeper and you will find out that there are more then or close to 20,000 species of bees. {1} But what about honey bees, because that’s what we are talking about, right. Well, there are Italian’s “the most common in the USA” Carnolian, Caucasian, German Black, Africanized honey bee and Russian just too name a few. {2} But what is so important about honey bees, are they going to be extinct? “TIME MAGAZINE” Nov. 6 2006 has a story about bees, and how they’re in danger. (www.time.com). In the past 50 years the bee population has been cut in half, and why is this so important? Well 1/3 of the world’s food is in one way or another touched by the “HONEY BEE”. So what’s the problem? Well, I’ve decided not to right a book so I’ll just tell you two?

1. The Varroa Mite. A tiny killer who first was found in the USA in 1987. **(http://en.wikipedia.org/wiki/varroa_mite)** What is the mite? The mite is a parasite that literally attaches itself to the honey bee and suck out the blood fluid (hemolymph fluid) out of the honey bee and can kill a beehive in 2 – 4 years. The mite came to the USA from Asia in 1980”s. From the time the mite was found in 1987 till 2003 this little mite spread throughout the USA becoming resistance to most chemical. The only places in the world the mite is not found is Hawaii (NOT ANY MORE) and Australia. In 2003 Almond growers paid Beekeepers $45.00 per hive of honey bees at a rate of 2 bee hives per acre to pollinate 550,000 acres of almonds, or about $24,750,000 to have there almond pollinated. In 2004-2006, the mites were killing off bee hives by the thousands, (http://www.gmtodat.com/news/local_stories/2005/march_05/03292005_06.asp) and in 2006 the same Almond growers were willing to pay $125.00 per hive to pollinate the 580,000 acres for $72,500,000 **or about $47,750,000 more then in 2003…You know what happened to the price of Almonds? They went up!** {3}

2. Pesticides. The wax in beehives is a natural sink for airborne toxins, and the relatively weak bee immune system is no match for such concentrations of man-made poisons. There are other wild bees that could pollinate crops, but unfortunately many of these kinds of bees may also be in decline, according to new reports. Ironically, the farms that need bees the most are a big part of the problem. Giant weed-free farms that destroy habitat and use a lot of pesticides are the worst offenders, and this has helped drive some bees to the edge of extinction. Each state has different rules and regulations on registering your honey bees so that commercial pesticide applicators have to call you 48hrs. before they spray.

Now that I’ve helped you understand a little of the problems beekeepers have I can tell you about 4.9mm cells for honey bees. 4.9cell is just one part of controlling pest and diseases in your bee hives. It’s called **“INTEGRATED PEST MANAGEMENT”, (IPM)** and what is this? IPM is a decision making process that makes use of the selection, integration and implementation of the best methods of pest control available. This means that one first seeks to use and encourage natural control mechanisms including predators, parasites, and diseases that might control the pest It also includes controlling or taking advantage of the environment. When necessary **(not always)** one may also use a chemical but then the emphasis is on selecting the safest one available. We **(as beekeepers)** can expect to hear more about IPM in the future as it is a **common sense approach** to controlling pests. In the case of beekeepers it forces one to become familiar with the diseases, pests and predators of the bees so as to make the best long-range decisions. (The American Bee Journal, December 2006 has started a series on IPM)

Until recently, we gave little thought to the issue of comb cell size. We presumed the subject was adequately researched in the past and all keepers of bees were using similar foundation. In the beekeeping literature we found that controversy has followed the issue of optimal cell size for domestic colonies for more than 100 years. Our review starts with the invention of foundation by Mehring in 1857 (the sheet of bee’s wax that bees get their design from). By the 1880’s European beekeepers were using foundation with comparatively **small cell** impressions.

Shortly thereafter, Professor M. Baudox, through his research at Tervueren, Brussels, Belgium, concluded that **small cell size was detrimental to colony development and productivity.** He then proceeded to experiment with foundations of increasingly **larger cell size.** Subsequently, he demonstrated that adult honey bees were larger when reared in comb with larger cells. **Unfortunately,** Professor Baudoux was a proponent of the now Disproven Lamarkian theory of evolution which proposed that "…environmental changes cause structural changes in animals and plants by inducing new or increased use of organs or body parts…" and that such changes are inherited. This theory would suggest, for example, that the elongated neck of the giraffe is the result of each generation stretching further for the top branches of trees while feeding. Baudoux believed that he could genetically alter the size of honey bees by providing them with **larger than normal cells** for brood rearing. So in his research he tested and later advocated the use of oversized cells. **(Romans 1:20…"For since the creation of the world Gods invisible qualities-his eternal power and divine nature-have been clearly seen, being understood from what has been made, so that men are without excuse."…**
Psalm 19:1-6)

It is a curious thing, this bigger is better. "DO BIGGER HONEY BEES MAKE MORE HONEY?" For many decades, since the first invention of comb foundation by Mehring and the idea by Professor Baudoux that honeybees could be made bigger and improved upon, contrary to the laws of God and Nature, to make more honey, this fact that bigger makes more honey has never truly been proven.

Well what happens to bees when they go back to the wild, with no help from man? They go back to the small cell size, and what is the benefit of this. Well small cell bee produce much less pheromones (smell) on the 8th day then bigger bees, and the varroa goes by the smell of that pheromone when it goes into the cell just before it is capped off on the 9th day. On test where they neutralized the smell totally, no mite's entered the cells. Small cell bees also Hatch out in 20 days instead of 21 day on large bees. Most of the varroa are not fully developed and can't reproduce. As far as honey production goes, test have presented data, that over a five year production per colony small cell bees produce an average of 11 to 27 lbs. more honey per colony. Now in dollars, (because that's what most people look at when asked to make a change) at market price of .80 cents per lb. with 100 hives of bees you make**……..**

11lbs. x .80 cents x 100 hives =$880.00 more
27lbs. x .80 cents x 100 hives =$2160.00 more

……NOW MOST BIG BEEKEEPERS HAVE BETWEEN 1000 TO 5500 HUNDRED HIVES OF BEES…..

To me with less mites and more honey it's hard not to think about 4.9 cell foundation We spend around $9.00 per hive on medications (**CHEMICALS**),(on 100 hives is $900.00 saved) and if we go to 4.9 there will be very little to no use of chemicals. **THIS IS SOMETHING WE WILL HAVE TO THINK HARD ON. BUT IT'S NOT REALLY SO EASY, WE ALMOST HAVE TO START OVER BECOUSE ALL OF OUR BEES ARE 5.4 CELL BEES, SO WE WILL HAVE TO REGRESS OR MAKE OUR BEE SMALL, AND THAT WILL BE A LOT OF WORK AND TWO YEARS OF TIME. WE'LL HAVE TO THINK ON THIS ONE…**

THANK YOU FOR TAKING THE TIME TO READ AND LOOK AT THE WEB PAGES, WE HOPE THAT YOU THINK TWICE ABOUT THE FOOD YOU EAT.

BEE HAPPY, PAT AND PEGGY

These are my thoughts and comments or research done to help us decide what to do!!!!!

Iowa Honey Producers Association Membership Form

Name:_____ (First Membership, $10.00)

Name:_____ (2nd family member, same address, $5.00)

Address:_____

City:_____

State:_____ Zip Code:_____ - _____

County:_____ Phone: ( ) _____

Company Name:_____

E-Mail:_____ Number of Colonies:_____

Number of Years Beekeeping:_____

To see when your IHPA membership expires, check the mailing label on the Buzz Newsletter. Following your name will be the month and year your membership is set to expire.

Example:
John Smith Dec. 03
1234 Green Grass Rd.
Wonderful, IA 54321

Iowa Honey Producers Association Membership Dues **$10.00 $_____**
Includes a one year subscription to The Buzz Newsletter.

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Only one copy of The Buzz Newsletter is sent per address.

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Adult	**size (XL) (XXL) circle one**	**_____qty. X $10.00**	**$_____**
	Shipping is $3.00 per shirt, or $5.00 for two shirts.	**Shipping**	**$_____**

New Iowa Honey Producers Large Cook Book

1-9 cookbooks	**_____qty. X $ 4.50 ea.**	**$_____**
10 or more cookbooks	**_____qty. X $ 3.50 ea.**	**$_____**

Total $_____

Make check payable to: **IOWA HONEY PRODUCERS ASSOCIATION**
Send form and check to: **Melanie Bower, IHPA Treasurer**
207 S.E. Diehl
Des Moines, IA 50315

Cooking with Honey Contest Results

The judges for the Cooking with Honey contest at this year's Annual Meeting were Donna Young, Carol Wehr and Doris Ramsey. Thank you ladies.

Breads

First Place: Chris Klaas

Chocolate Banana Bread

1 c. butter flavored shortening
1 1/2 c. honey
3 eggs
2 large bananas
1 tsp. salt
2 tsp. baking soda
3 c. flour
2 Tbsp. cocoa
2 Tbsp. cappuccino mix
1 c. cranberries(chopped in half)
3.4 c. white chips

Beat shortening, honey, eggs, bananas & cranberries. Mix in dry ingredients and chips. Pour into two 8 1/2-inch X 4 1/2-inch loaf pans. Make at 325 degrees for one hour.

Second Place: Donna Brahms

Zippy Honey Corn Bread

1 c. yellow corn meal
1 c. flour
4 tsp. baking powder
1/2 tsp. salt
1 egg
1/4 c. soft butter
3/4 c. milk
1/4 c. jalapeno creamed honey

Mix together corn meal, flour, baking powder and salt into a bowl. Add egg, milk, butter and honey. Beat until smooth, about one minute. Bake in greased 8-inch square pan in preheated hot oven(400 degrees) for 20-25 minutes. Note: can use liquid honey instead of Jalapeno creamed honey.

Desserts

First Place: Julie Swett

Raspberry Honey Cakes

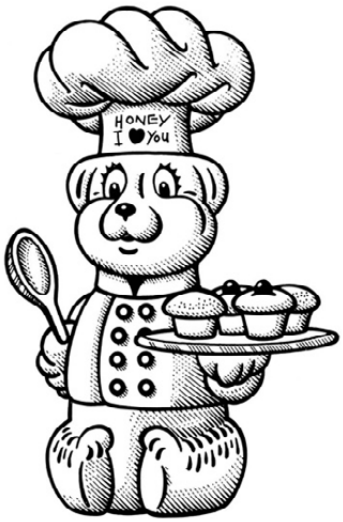
8 oz. bittersweet chocolate
2 c. flour
1/2 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
1 cup buttermilk
1/2 c. butter
3/4 c. honey
2 eggs
1/2 pint raspberries

Chop 6 oz. chocolate. Microwave 30 seconds at a time, stirring in between, until smooth. Sift dry ingredients. Cream butter, add honey. Add melted chocolate. Mix. Add eggs, one at a time. Add 1/2 dry mixture-mix-add milk. Add rest of dry ingredients.
Put 1 Tbsp. batter in cupcake liner. Put 2-3 raspberries in batter. Chop last 2 ounces chocolate. Place piece with berries. Fill cupcake 2/3 full with batter. Bake 18-22 minutes. Frost with frosting.

Chocolate Honey Frosting

1/4 cup honey
8 oz. bittersweet chocolate
1 cup whipping cream

Chop chocolate. Put in bowl with honey. Heat cream till it bubbles around the edges. Pour over chocolate/ honey mix. Let sit for 2 minutes. Stir. Chill. Beat. Use to frost raspberry honey cakes.



Drinks

First Place: Donna Brahms
Apricot Honey Nectar
90 oz. Apricot nectar
3/4 c. lemon juice
6 cups water
3/4 cups honey
6 whole cloves
6-3 inch cinnamon sticks

In a slow cooker, combine all ingredients; mix well. Cover and cook on low for 2 hours ro until nectar reaches desired temperature. Remove cloves and cinnamon sticks before serving. Note: adjust amounts to fill your slow cooker.

Snacks

First Place: Donna Brahms
Honey Glazed Cracker Jacks
20 cups popped corn
2/3 c. honey
2/3 c. butter
mixed nuts and pecans

1. Pop corn in popper.
2. Melt butter in microwave
3. Whisk in honey
3. Pour mixture over popped corn and stir to coat
4. Put on large baking pans and bake in 325 degree oven for 15 minutes, stirring every 5 minutes.
5. Cool in pan for 5 minutes. Put in airtight container to store.

Bars & Cookies

First Place: Donna Brahms
Chocolate-Caramel Bars
1-14 oz. bag caramels
1-5 oz. can evaporated milk
1/3 c. honey
3.4 c. chopped pecans
1-6 oz. pkg. chocolate chips
1 German Chocolate cake mix (no pudding)
1/3 c. butter, melted
1 c. coconut

Heat oven to 350 degrees. Mix dry cake mix, honey, butter, nuts and all but 1/4 c. evaporated milk. Spread 1/2 of dough into an u greased 9X13-inch baking pan. Bake for 6 minutes and remove from oven. Heat caramels and remaining 1/4 c. evaporated milk in saucepan over medium heat, stirring constantly, until mixture is smooth and caramels are melted. Sprinkle chocolate chips and coconut over baked layer evenly. Drizzle with caramel mixture. Drop remaining dough by tablespoons and spread over caramel. Bake until cake portion is slightly dry to touch, 15-20 minutes. Cool or refrigerate and cut into bars.

Second Place: Christian Hurd
Monkey Bars
3 cups mini marshmallows
1/2 cup honey
1/3 cup butter
2 tsp. vanilla
1/4 tsp. salt
1/2 cup peanut butter
2 cups oatmeal
1/2 cup coconut
4 cups Rice Krispies
1/4 cup peanuts (optional)

Combine marshmallows, honey, butter, peanut butter, vanilla and salt. Put in medium saucepan. Stir constantly over low heat. Combine oatmeal, Rice Krispies, coconut and peanuts. Pour melted honey mixture over dry ingredients. Mix until coated. Pack firmly into 9X13-inch pan. Cool and cut into 24 bars.

Third Place: Arlene Burns
Hazelnut Sandwich Cookies
1 c. butter, softened
1 c. honey
1 egg plus 1 yolk
2 tsp. vanilla
2 1/2-2 3/4 c. flour
1/2 tsp. baking powder
1 c. finely ground hazelnuts
Filling: 1 c. whipped cream
1 1/4 c. milk chocolate chips
1 c. semi-sweet chocolate chips
3 tsp. coffee crystals or cappuccino
Cream butter and honey. Add egg and vanilla and beat.
Combine flour and baking powder. Add hazelnuts. Chill dough thoroughly and roll (in portions) to 1/8 in. thick.

Cut into 1 1/2 inch squares, place on baking sheet 1/2 inch apart and bake at 375 degrees for 6-8 minutes or until edges begin to brown. Remove to wire rack. Filling: In a small saucepan bring cream to a boil. Remove from heat, stir in chips and coffee crystals until melted. Chill to spreading consistency; stirring occasionally. Spread filling on half of cookies and add another to make sandwich.

Appetizers

First Place: Julie Swett

Honey Roasted Nuts

3 cups nuts
1/2 cup honey
2 Tbsp. Butter
1/2 tsp. grated orange peel
1/2 tsp. ground cinnamon

Put all ingredients in bowl. Microwave for 6 minutes. Stir half way through. Pour onto foil. Cool. Enjoy!!

Second Place: Donna Brahms

Jalapeno Honey Cream Cheese Dip

12 oz. Jalapeno Creamed Honey
12 oz. Cream cheese (can be low fat or no fat)

Mix honey and cream cheese will with an electric mixer. serve as dip with honey butter Ritz crackers or veggies.

Cakes

First Place: Arlene Burns

Pineapple Honey Cake

2 eggs, beaten
1 cup honey
1 20 oz. can crushed pineapple in juice(don't drain)
2 c. flour
1/2-1 cup nuts
1 tsp. vanilla
2 tsp. soda

Beat eggs, add remaining ingredients. Mix just until blended. Bake in a large jelly roll pan at 350 degrees for 30-35 minutes.

Icing

11 oz. cream cheese
1/2 stick butter
1/2 c. honey

Soften cream cheese and mix with butter and honey. Spread on icing while cake is still warm.

Second Place: Donna Brahms

Honey Gingerbread Cake

1 egg, well beaten
1 c. dairy sour cream
1 c. honey
1/2 tsp. cinnamon
2 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
2 tsp. ginger
1/2 tsp. salt
1/4 c. oil

Preheat oven to 350 degrees. In a small bowl, beat egg well. Combine sour cream and honey. Blend into beaten egg. Stir together dry ingredients. Place in large bowl. Add egg mixture to dry ingredients. Beat well. Blend in oil. Pour into well greases 9X9-inch pan. Bake 30-40 minutes or until done in center. Cool on rack 5 minutes. Remove from pan. Cut into squares and serve warm.

Honey Lemon Whipped Cream

1 c. heavy cream
2/3 c. honey
3 tsp. lemon juice
1 1/2 tsp. grated lemon peel

Whip cream to soft peaks; slowly add honey and whip to still peaks. Fold in juice and peel. Makes 2 cups. Serve over gingerbread, fresh apple cake or fruit crepes.

Note: I decreased the lemon juice.

Featured Beekeeper of the Month

This month our featured beekeeper is Tova Jessen. She is another participant in our Youth Beekeeping Partnership Program. Tova is the oldest of six children in the Jessen household. Her parents are Tim and Karen and they live at 34052 120th St., Mapleton, Iowa 51024.

Tova's father is a contractor and wrestling coach and her mother is a homemaker and her teacher. Tova is home-schooled. The name of their school is Hossana Hall and she is a senior in high school and involved as the wrestling manager. Her hobbies are reading, sewing, and talking on the internet MSN.

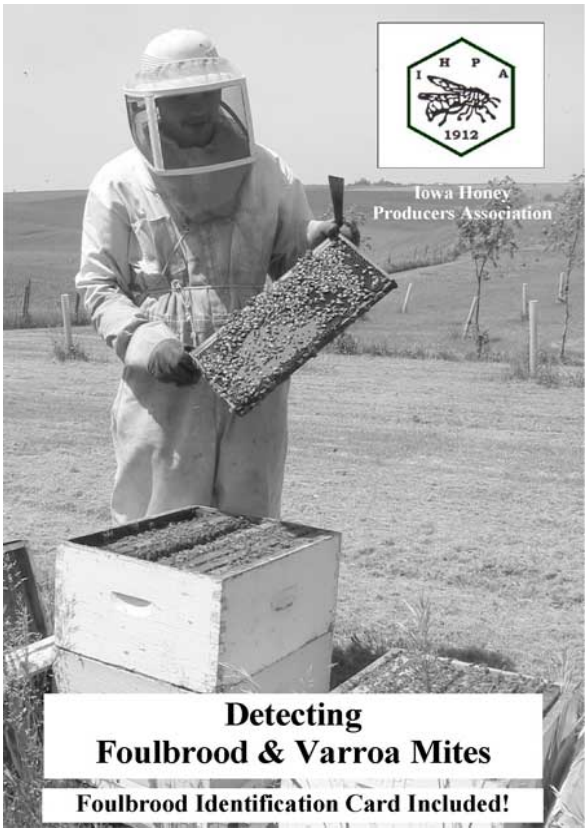
Tova has also been in 4-H for 8 years. Her favorite things in 4-H are being the historian and the county fair. After she graduates she plans to go to a massage therapy college in Sioux City and become a masseuse.

Cecilia Patterson is Tova's mentor. She took her beekeeping training in Spencer along with her mother. They found it very helpful and interesting. Her Grandpa and Mother inspired her to keep bees. "My Grandpa kept bees until he found out he was allergic to them. He kept telling us how much fun he had so that made me decide it would be fun to do myself" says Tova.

"One of the interesting things that happened to me was that my hive made a queen cell. It was really cool to see a queen cell up close and personal. Also the bees really like my brother Isaac. He goes out and helps me sometimes and it seems like the bees just swarm to him. He has only gotten stung a couple of times! When he got stung the second time we put honey on it and the swelling didn't get as bad as the first time he got stung. That was really cool that honey can do that. My future beekeeping plans are to have my parents take over the hive until after college until I have a place of my own. Then I will take them back and bee keep again."

Thanks for your story.

Submitted by Ron Wehr



Detecting Foulbrood & Varroa Mites

Beekeeping can be a wonderful experience. Weather you are a beginner with one or two hives, or a seasoned veteran managing one or two thousand, there is always something new to learn. For the beginner or intermediate beekeeper, just keeping the bees alive is often a lesson learned the hard way. Both Foulbrood and Varroa Mites will wreak havoc on a hive if left unchecked. In *Detecting Foulbrood & Varroa Mites* we follow beekeeper Phil Ebert as he examines beehives for Foulbrood and Varroa Mites. Learning to identify these two afflictions is a must for the health of the hive and an enjoyable beekeeping experience.

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THE BEEYARD REPORT

The old homestead looks a lot different. The remains of the barn have been buried. There is a lot of open space behind the house. The buildings across the road have been buried also. There is a clear view between the neighbors and us. We can spy on each other. The croquet course has suffered from all the equipment that has been rumbling around my yard. It will be even more challenging than before. We are taking bids for a 40' addition to our honey house. I still need to figure out some kind of shelter for the horses. It's going to be something simple. They will probably stand outside and look at it most of the time.

Going into winter, our bees look better than they have in years. As we went through one of the yards, Adam's comment was, "It looks like July." Even the two yards that had mega mites look good. Still, I know many of those bees have invisible damage and are candidates to die in March. Some yards were really light but the temps have been on our side for the most part. The bees are taking syrup well. We have around 525 for winter. About 50 of these are singles. We've never had good luck keeping singles alive, but I like the way these look. It remains to be seen if this will translate into wintering success. At the national meeting last year I was talking to a guy from Allen Dick's neighborhood in Alberta. His name escapes me but he had converted his whole operation to single story colonies. He said he was giving each colony 50# to 60# of syrup. It seems to me that wouldn't leave much space for the bees to cluster but the point is that they have to have enough feed and it has to be in the correct location in the hive, ie, on top of the bees.

It always surprises me how many colonies get lighter after I had marked them as having made weight. That's the tricky part of feeding..The colonies still making bees go through a lot of food. We have wound up with more Italian queens in our system than I wanted. We have a couple of yards where every colony has taken five or six gallons of syrup. With the arrival of TM resistant foulbrood I want to incorporate some hygienic bees into our system. That's going to take us even further toward an Italian line. We are going to buy 100 hygienic queens in the spring. If they are any good, we will select the best ones and use them for breeders. We'll probably try some Carniolan crosses but we have to get some hygienic drones into our mating pool.

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We have always had a few division board feeders. In the fall, it always seemed like a lot of bees drowned in the feeders, even if they had a float. We hardly ever see this in the spring. This fall we have seen almost no bees drowning in the feeders. The message I get from this is that the bees are pretty vigorous.

I've stated a couple of times in this column that bees won't take syrup out of buckets when Miteaway pads are on the colonies. This is wrong. It repels them for a while but they will take it if it's warm enough. Alex put a few buckets on colonies with pads this fall and the bees took the syrup. It takes them about three weeks to get two gallons down and they don't touch it the first week. Last year was our first experience with Miteaway. October was pretty cold. This year it was much warmer and the bees took the syrup. Apiguard will repel bees from the syrup buckets, also.

Since our bees look so good, I thought this was the result of my skillful management. Then I went to the annual meeting. Everybody I talked to had good bees. Something was right with mother nature. That put me back on the same old track. Was it because of what I did or in spite of it?

Sometimes the indicators that you are on the edge of Varroa trouble are rather subtle. It may be something as minor as a few larva starting to unwind within the cells. Other times you will see a few hanging out of the cells when the nurse bees quit feeding them. If your brood has the pseudo foulbrood look and/or mites are visible on the bees, it's too probably too late unless it's very early in the fall.

.My business plan has always been, "Do it with junk". We may have to modify this a little. Things are starting to fall apart. We always have a "junk" pile but this year the junk pile is bigger than the good pile. I gave myself an early Christmas present and bought some new hive bodies. I'm sure we will have to make a lot of adjustments as we move toward the new season.

Happy Holidays to all!!!!

Submitted by Phil Ebert

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