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

Contact: Josh Sommers
(641) 658-2213

For Sale: Better Way Wax Melter that was made in Altoona IA. It is 27” wide, 46” long 24” high and has a 9” stand. $200.00
Curt Barnhart
Phone 319 480-4209 Monticello IA

FOR SALE: Good Used Equipment
#8 Hive Bodies with 10 frames
#5 Illinois Supers with 10 frames
#6 Galvanized Top Covers
#6 Inner Covers (wood)
#2 Shallow comb supers
#5 Bee Excluders (maze)
#5 Queen Excluders (screen)
#1 Kelly Stainless Steel 2 frame extractor with motor & stand (like new)
#1 Colony of bees in 2 story hive with 2 Illinois Supers
Miscellaneous supplies and equipment for beginner $600 for everything
Robert Nolan 563-355-2163
Davenport

For Sale: Stainless steel Kelley Grocer’s tank (15 gal.) with out honey gate. $80.
Contact: Galen Eiben
(319) 885-6264

For Sale: Honeybees in one-story hives with ten frames of good comb, reversible screened bottom board and a cover. $125.
Contact Josh Sommers
641-658-2213

FOR SALE: FOR SALE: Manual loading Cowen uncapper with conveyor chain. Only used on 40 barrels of honey--$7500. New price was $10,000. Also for sale are 2 gallon feeder pails at 50 cents each.
Contact Dick Blake at 712-246-3412

For Sale: new crop honey $1.75 lb. in five gal. bucket plus new bucket exchange. Don't let your customers run out of honey, or they will get it from someone else.
Curt Bronnenberg (515) 465-5939
www.springvalleyhoneyfarms.com


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Buzz Newsletter

In order to have an Iowa Honey Producers newsletter, the members of this organization need to help with the articles. I am in need of beekeepers who would like to be a featured beekeeper of the month or know of someone who would like to be featured. Please contact: Ron Wehr, 2270 Juniper Ave., Keota, Iowa 52248 or call 319-698-7542. Thank you.

Submitted by Ron Wehr

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Greetings from the President of the IHPA

Dear Honey Producers,

Another Iowa State Fair is finished. Thank you to so many volunteers for helping make it a success. Facts and figures will be given after all bills and commitments are calculated. It is so amazing that the fairgrounds change so much during the fair. Fairgoers are very interested in our products and are always asking questions. The theme in the Agriculture building was –Ask a Farmer, we changed it to – Ask a Beekeeper! We get many questions so we decided to capitalize on it for our theme also. Thanks again to all those who worked in the IHPA sales booth, provided products, entered exhibits, or to those who visited the fair and those who helped me out.

Amber was her usual bubbly self and helped immensely in the booth by answering questions, helping to judge the food made with honey entries and presenting talks to the public.

September is National Honey Month, so let’s celebrate honey and beekeeping. Plan to have some extra events to bring awareness to the public. It really helps a business when there is a promotion going on. Contact newspapers and radios for news releases. If you need information, check out the National Honey Board website, nhb.org. Put information on websites, etc. It is really easy to get people excited about honey.

September usually brings on the extracting parties! Please check out the article concerning September tips. Remember to check for mite levels, treat if needed, check the honey stores for the bees and make sure that the honey bees are well prepared for winter. I sure hope your honey bees made lots of honey this summer and you have a great supply of wonderful Iowa Honey for your customers and of course, for yourself.

Make plans to attend the Annual Meeting of the Iowa Honey Producers Association. The event will be held in Marshalltown at the Best Western Regency Inn on November 5th and 6th. Lots of great speakers, fun, fellowship and networking is always present at the meeting. Please consider running for an office or become a board member. Serving this organization with your energy is a great way to improve beekeeping in the state of Iowa. There will be contests and we will get to meet the new group of youth scholarship recipients. Contact Pat Randol with questions.

Speaking of the youth program, the deadline is September 15. If you know of a youth desiring to become a beekeeper, contact Mike at (712) 778-4255 or mbrahms@netins.net or get the information from the IHPA website, ABuzzAboutBees.com. The youth need to fill out a completed application and get it mailed to Mike by September 15. We have really been fortunate to have such great kids participate.

September is extremely busy around our home. Apples are getting ready, people have been asking for them since May. We will be giving tours to school children and others. We are having events almost each week-end in September and October to attract additional customers. Hope your harvest is wonderful and you will “bee” pleased with Iowa products for your customers.

Bee safe and have an enjoyable September. I enjoy this time of year even though it is so hectic. Hope you do also.

Sincerely,
Donna Brahms, IHPA President

Possible Breakthrough in Breeding Parasite-Resistant Bee

A British beekeeper says he may have discovered a strain of honey bee immune to a parasite that has been gradually wiping out populations of the vital insect worldwide. Scientists have been trying to find a way to fight the pesticide-resistant Varroa mite.

But now a retired heating engineer who spent 18 years searching for a mite-resistant breed may have found a breakthrough. Ron Hoskins, 79, from Swindon in southern England, says he has managed to isolate and breed a strain of bees which "groom" one another, removing the mites.

After examining enlarged images of dead mites recovered from the hives containing healthy bees he found some had been damaged.

His work received backing from Francis Ratniek, professor of apiculture at Sussex University, south of London.

"I certainly agree with the general idea of trying to breed disease-resistant honey bees and in fact we’re doing that at the University of Sussex. What we’re breeding for in Sussex is what we call ‘hygiene’ – not so much grooming, but the removal of dead or dying individuals so that the Varroa mites can't breed easily and other diseases can't spread on larvae and pupae."

Hoskins says recent research has found more than two thirds of Britain's honeybees have been lost to the parasite. He is now looking for funding to further his research and has an invitation from Australian officials and counterparts eager to keep the parasite at bay.

[Ron Hoskins, Bee Researcher]: "We noticed that some of them were very healthy and surviving, not debilitated at all and it triggered: 'Why, what's happening, what's going on?'"

After examining enlarged images of dead mites recovered from the hives containing healthy bees he found some had been damaged.

[Ron Hoskins, Bee Researcher]: "That damage is obvious, it's done by another bee tearing this off a sister bee."

His work received backing from Francis Ratniek, professor of apiculture at Sussex University, south of London.

[Francis Ratniek, Professor of Apiculture]: "I certainly agree with the general idea of trying to breed disease-resistant honey bees and in fact we’re doing that at the University of Sussex. What we’re breeding for in Sussex is what we call ‘hygiene’ – not so much grooming, but the removal of dead or dying individuals so that the Varroa mites can't breed easily and other diseases can't spread on larvae and pupae."

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**September Tips for the Beekeeping Year**

- As you harvest, make sure your bees will have sufficient honey reserves for winter. (40-60 pounds)
- If after the nectar flow, you don't have enough reserves, be sure to feed them either corn syrup (the jury is still out on this, GMO grains causing problems? DO NOT use corn syrup or other syrups that you purchase at a grocery store) use high fructose corn syrup or sugar water. In the fall, the sugar solution should be a ratio of 2:1 (2 parts sugar to 1 part water). THE BEST FEED FOR YOUR BEES IS HONEY, SO IF YOU HAVE HONEY AVAILABLE- FEED IT TO YOUR BEES.

- Make sure all your colonies are queenright and strong enough to make it through the winter. Combine any weak colonies or your hive will become infested with wax moths.

- Get your entrance reducers on towards the end of September to keep mice out of your hives. Check for mice BEFORE installing mouse guards. Check your bottom boards for holes big enough for a mouse to go through.

- Store any frames with drawn comb in paradichlorobenzene (moth crystals). Wax moth damage can be devastating to your combs. Store them in a cool ventilated area. Do not store your supers in plastic garbage bags as this acts as an incubator for the wax moth.

- Update your record book---you won't remember in the spring!

Here are some reasons bees die over the winter, make sure you take care of these problems in the fall:

1. Bees run out of honey
2. Too few bees to maintain the cluster
3. The bees' digestive tracts compact with too much waste matter

4. They exhibit parasitic mite syndrome.
- Treat your colonies for Nosema disease. Each colony should be fed Fumagillin B in heavy syrup.
- Treat for American and European Foulbrood
- Check your colonies to see if you need to treat for Varroa mites.
- Combine a weak colony with a stronger colony. Colonies may be split again in the spring.
- Keep a vigilant eye out for small hive beetle. Inspect your hives to make sure you have a good laying queen. You should see brood in all stages (eggs, larvae, capped).
- If treating for mites, get your treatments on as soon as possible. Mark your calendar with the date they went in and the date they should come out. The earlier you can get your treatments on for Varroa mites the better chance you have of getting healthy young bees into the hive to make it through the winter.
- Make sure your brood is in the center of the bottom hive body. Arrange honey frames on the sides and in the top hive body—it should be full of honey. If it isn't, feed your bees syrup.
- Make sure your hives are tipped forward, just slightly so water doesn't pool on the bottom board and cause moisture problems.
- Take an inventory of any equipment that needs to be replaced and replace it!

**THE BEEYARD REPORT**

Oops, I'm way past deadline. Doing the Beeyard Report has been the last thing on my mind. Fall is a tough time for us. There is almost too much to do. The honey has to be pulled and extracted. We can't let it sit around or the hive beetles get started in it. We have to extract as we go. Mite load has to be monitored and dealt with. Colonies have to be fed up to weight. Insulation boards have to be placed under the lids, entrance reducers have to be put in and wraps installed. I really don't think that wraps do anything to keep the bees alive but they cover the holes and help retain heat in the spring. That helps the cluster loosen up and have a larger brood area.

Alex and Adam put a mite treatment in when thy pull the yards. I try to follow behind a week later to check the mite load. So far, the most I have gotten on an ether roll is two. The mite load can increase exponentially at the end of the summer. Even when we start out with a relatively small load, there are always some yards we don't get to in time. We still have 15 yards left to pull at this writing. It's always tempting to try to catch that last box of honey but our experience has shown that it is best for us to get the supers off and get the mite treatment in. It only takes two or three weeks for the bees to crash if we wait too long. Going to Mt Pleasant really throws a kink into things. That kills a week but it is too much fun to miss. All work and no play makes Jack a dull boy.

Our crop is decent. I'm guessing somewhere in the 80# area. We were hoping for 100 barrels when the bees were flying strong at the end of July. The rain put an end to that. Even with a decent crop, we will still have to buy honey. I finally have all the comb honey cut up. That is a time consuming little job. The market for chunk honey has improved over the last few years. I used to have hard time giving that away. However, every opportunity seems to create a problem. After I cut up the chunks, I put them in jars and store them without liquid honey in the jars. Now, I need a freezer to store the chunks in so the honey that drains off them doesn't granulate.
Crowds at the State Fair were way, way down. If I read the signs correctly, they are still going forecast close to a million attendees. I can’t see it. The 2nd Friday of the Fair is normally a big day. The yards around the Fairgrounds that park cars had almost no cars in them. There were other days that had really short attendance. It speaks well for the IHPA stand that we still had good sales. Donna did a nice job. I'm sure she will have a more detailed report on Fair activities.

The bees were starting to fly again around the 22nd of August. There is goldenrod coming on and quite a few sunflowers is some areas. When we lived in the Fairfield area, the bees always worked goldenrod hard. Here, it's no so much. We have a couple of yards on prairie restoration areas whee there is lots of goldenrod. Last year the bees worked it. That was the first time in a long time. You can smell it in the hive when the bees work it. The caps take on a yucky yellow color, also.

Crop reports are still spotty. Here's hoping you were in a good area.

Submitted by Phil Ebert

**Beekeeper’s Record & Journal**

The following was reprinted with the permission of the estate of Richard Taylor. The material is from the book, "Beekeeper’s Record & Journal", text by Richard Taylor, and designed and illustrated by Cynthia Diamond. This book (among other items) was graciously donated to the youth scholarships during the 2009 IHPA annual meeting in October at the Best Western Regency Inn in Marshalltown. After the meeting, this book was not taken and is now the property of the Iowa Honey Producers Association, Historian. I have enjoyed reading it, and thought the membership would also. As stated by Kim Flottum, Editor of the *Bee Culture*, “We have a Gem”.

Peggy Ennis, IHPA Historian

**September**

The warm September days, growing perceptibly shorter, nourish the feeling that life has come to a standstill. Things will still ripen, but little will actually grow, as the sun settles more and more towards the horizon and, on cloudless days, makes the world seem brighter than summer. And the apiary takes on an entirely new ambience. At first you pick up the faint but unmistakable scent of goldenrod, which soon accumulates to an almost overpowering yeasty odor, noticeable from two or three hundred feet. Sometimes you learn of the whereabouts of hitherto unknown apiaries and bee trees by detecting this unmistakable sign. In New England it is not a pleasant odor, for the goldenrods that grow there are different from others. In fact the odor can be so rank as to lead a novice beekeeper to suspect some calamity, suggestive as it is of death and disease. But that is no bad sign. The odor of evaporating nectar is no reliable guide to the taste of honey. Where onions are grown in abundance and allowed to bloom, as at seed farms, bee hives can acquire the overpowering odor of onion, and yet that honey that comes from this nectar has not a trace of that flavor.

And it is the same for goldenrod. Even when the odor of the evaporating nectar is a veritable stench, as in Connecticut sometimes, the resulting honey is a delight to the gourmet who has learned to appreciate it. Appropriately deep gold in color, as if to proclaim its source, it combines its rich flavor to perfection with any hot cereal. Further to the west and into the Midwest, where the soil is more alkaline, different goldenrods flourish, and the apiaries on a warm evening are both pungent and sweet.

The fall honey flows probably provide the best protection for the bees against winter. A colony can hardly perish if surrounded by honey, unless by suffocation, which is easily averted. In fact in most places a beekeeper is wise to complete his honey harvesting before September, leaving for the bees everything gathered after that. It is quite true that a good fall flow will sometimes give a strong colony an additional shallow super of goldenrod honey, but if all the supers have been removed and extracted, and then not replace, then that fall honey will be stored by the bees down in their hives. It will be worth more to you there than in honey jars. Not only will your bees come more safely through the winter, they will come through much stronger in numbers, giving you powerful colonies to gather your crop the next year.

Richard Taylor

Richard Taylor was born 1919 and passed away October 30, 2003 in New York. He earned his PhD at Brown University and taught principally at Brown University, Columbia, and University of Rochester. He was an American Philosopher, renowned for his dry wit and his contributions to Metaphysics. Although it is well known he was a philosopher – he was far better known as a beekeeper. It is often said – “I have never met a beekeeper who has not heard of Richard Taylor”.

He owned 300 hives and from 1970 produced mostly comb honey. His significant contributions to beekeeping are - authoring many books on beekeeping - among these are the two; “The comb Honey Book” and “The Joys of Beekeeping”, and regularly writing articles for bee journals. His near legendary honey stand at the roadside in front of his country home operated on the honor system, secured only by gentle solicitations to honesty posted on its walls.

To “bee” continued next month
Iowa Honey Queen
September and October

Rain, more rain, and surprise, surprise rain. That was the story of the end of my summer and the reason I wasn’t able to get an article in to the buzz in August for the September issue and I lumped two months into one article. My dad experienced some flooding and needed help, add all my fair and back to school preparations to that and you have yourself a concoction that would make any honey queen pull her hair out! But fortunately I survived and get to continue on with my reign.

At state fair I got to meet a lot of new people and take lots of photographs, I even got to sign autographs and one little girl wanted me to take her to my castle! I have to say the best part of honey queen is sometimes the little kids and the things they say. It wouldn’t be right if fair went perfectly smooth for me and I ran into no problems, so naturally with my luck I caught the 24 hour stomach flu right at the end and spent one day sleeping and the next few trying to smile and keep from passing out. But in all I would call the Iowa State Fair a complete success!

For the month of September I will attending Old Threshers in Mount Pleasant with Phil Ebert, and by the time you read this that event should be over, but none the less I’m sure it will be fun and I will get to talk to a lot of people about honeybees. The only other event I currently have scheduled is on October 2nd and 3rd at Living History Farms rolling candles with kids.

Now that I’m back to school I am keeping plenty busy, I currently have a credit load of 21 credits and am in the process of finding a job. I don’t want that to deter you from scheduling me though! Often times all I need is a little advanced warning so I can get my professors to let me out of class, so don’t assume I can’t make it, just contact me with any event you might have and I will sweet talk them into excusing me!!

I want to keep this short and sweet, but I have one other pitch I need to get in real quick. I encourage any young lady that meets the requirements for honey queen to give it a try! Besides the skills you build on and the people you meet, you also get to travel the state and see things you never thought were in Iowa and get to learn so much about bee-keeping! If you have any questions about being queen or the process feel free to contact me or the queen chairs.

I hope everyone is ready for fall! Remember to stay safe during harvest!

Amber Connett
aconnett@iastate.edu
515-460-9199

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Making Bees Less Busy:
Social Environment Changes
Internal Clocks

Study suggests honey bees’ circadian rhythms depend on contact with young
Honey bees removed from their usual roles in the hive quickly and drastically changed their biological rhythms, according to a study in the Sept. 15 issue of The Journal of Neuroscience. The changes were evident in both the bees’ behavior and in their internal clocks.

These findings indicate that social environment has a significant effect on the physiology and behavior of animals. In people, disturbances to the biological clock are known to cause problems for shift workers and new parents and for contributing to mood disorders.

Circadian rhythm, the body’s "internal clock," regulates daily functions. A few "clock genes" control many actions, including the time of sleeping, eating and drinking, temperature regulation, and hormone fluctuations. However, exactly how that clock is affected by—and affects—social interactions with other animals is unknown.

Senior author Guy Bloch, PhD, and his colleagues from The Hebrew University of Jerusalem, Israel, chose to study bees in part because of their complex social environment. One role in bee society is the "nurse": bees that are busy at all times caring for larvae. This continuous activity is different from other bees and animals, whose levels rise and fall throughout the day.

Bloch and his team thought that changing the nurse bees' social environment might alter their activity levels, so they separated them from their larvae. The researchers found that the bees' cellular rhythms and behavior completely changed, matching a more typical circadian cycle.

"Our findings show that circadian rhythms of honey bees are altered by signals from the brood that are transferred by close or direct contact," Bloch said. "This flexibility in the bees’ clock is striking, given that humans and most other animals studied cannot sustain long periods of around-the-clock activity without deterioration in performance and an increase in disease."

(continued on page 12)
WELCOME TO THE 98TH ANNUAL MEETING OF THE:

“IOWA HONEY PRODUCERS ASSOCIATION”
November 5th and 6th, 2010
BEST WESTERN REGENCY INN
MARSHALLTOWN, IA 50158

PROMOTING BEEKEEPING IN IOWA SINCE 1912
Friday, November 5th

Morning schedule:
8:00 - Registration.
- Visit vendors in room A
- Cooking with Honey, Photo Contest and Mead entries due in room F @ 10:00!
- Donated Items for Silent Auction to Regina Hoy
- Meetings will take place in Rooms B & C
8:30 - Call to Order and Welcome! Pat Randol, Vice President IHPA
- Introduction of IHPA Board Members and Announcements:
  8:45 - State Apiculturist Report ................................................................. Andy Joseph, State Apiculturist
  9:05 - Bee Inspection Report ................................................................. Delmar Nelson
  9:20 - Marla Spivak ................................................... Keeping Bees Healthy
10:20 BREAK - Make a bid on the silent auction items & visit vendors in Room A
10:35 - Door Prize, must be present in the room to win
10:45 - Dee Lusby .......... Field breeding basics for acclimating retrogression for localizing bees again
12:00 - LUNCH - On your own or you can eat at Mr. G's here in the hotel.
Queen Luncheon at Mr. G's. HAVE LUNCH WITH OUR IHPA QUEEN!

Afternoon Schedule:
1:00 - Door Prizes, must be present in the room to win.
1:10 - Dee Lusby ................. Basic regression for naturalizing bees again to proper sizing for mite control with accompanying secondary diseases
2:10 - BREAK - Make a bid on the silent auction items & visit vendors in Room A
Come and taste the Cooking Contest goodies, view photos and mead results in Room F
2:25 - Cooking Contest Results ...........................................
- Photo Contest Results ...........................................
- Mead Judging Results ...........................................
2:30 - Door Prizes, must be present in the room to win
2:40 - Susan Cobey ................. Mating is Risky Business
3:40 - Meet the Honey Queen Candidates .......................................................... Regina Hoy
4:30 - State Fair Exhibitor's please meet in Room F
4:30 - Silent Auction Ends — collect your treasures!
5:00 - Wine & Cheese welcome by the pool - Time to Visit, Compliments of the Marshalltown Convention & Visitors Bureau (We will taste the results of our 2nd annual Mead Judging Contest, or you may just bring your finest homemade mead to share!)
6:30 - Banquet (located in rooms D & E) — Buffet Style Meal includes... Fresh Garden Green Salad Bar, with assorted toppings and dressings, Served with Iced Tea and Regular and Decaffeinated Coffee. Baked Chicken, Sliced Smoked Ham, Served with mashed potatoes and gravy, buttered corn, green beans, a pasta salad and potato salad and dinner rolls and dessert.
Banquet Program:

Introduction of Queen Candidates, Parents and Sponsors ........ Regina Hoy; Honey Queen Chair
Awards Presentation ............................................................... TBA
Speaker Program ................................................................. TBA
THANKS! From our Iowa Honey Queen.................................................... Amber Connett
AUCTION—Funds the IHPA Queen Program........................................ Bill Van Roekel
QUEEN CORONATION ........................................................................ Regina Hoy

Good Night!!!!

Saturday, November 6th

Morning Schedule
8:00 – Registration
Note: Vendors will be packing up around noon today.
8:30 – Announcements & Door Prizes........................................................... Donna Brahm President IHPA
- Introduction of IHPA Board Members
- Bee Inspection Report........................................................................ Delmar Nelson
8:50 – Susan Cobey ............... Honey Bee Breeding, What Does it Take & Why Is Our Progress Slow?
9:50 – BREAK - Make a bid on the silent auction items & visit vendors in Room A
10:10 – Door Prizes, must be present in the room to win
10:15 – Dee Lusby.................. Building up and keeping strong colonies for main flows and/or over wintering
11:15 – Susan Cobey............... Rearing Quality Queens
12:15 – Lunch - On your own or you can eat at Mr. G's here in the hotel.
1:00 – Annual Business Meeting (We will have an agenda for members)
2:00 – Vern Ramsey............. ..................... Bee Emergency
3:05 BREAK – Silent Auction Ends – collect your treasures!
3:20 – Questions from the audience to Dee Lusby and Sue Cobey
4:30 – Adjournment

Note: There will be a short meeting of new 2010 board members and officers in Room B

THANK YOU FOR COMING

AND please DRIVE SAFELY!!!!

NOTES:
98th Annual Meeting of the Iowa Honey Producers Association
November 5th and 6th 2010
Marshalltown, Iowa

It's meeting time again! The annual meeting of the Iowa Honey Producers Association will be held Friday, November 5 and Saturday, November 6th in Marshalltown, Iowa at the Best Western Regency Inn (641-752-6321) located at 3303 South Center Street.

Rooms for the event are available at the Best Western Regency Inn for the rate of $70 for a double room. The Super 8 which is right adjacent to the Best Western, has the rate of $55.00. These rooms need to be reserved by October 21st to get the convention special rate and please mention the Iowa Honey Producers when reserving the rooms. The telephone numbers to call are: Best Western (641) 752-6321 or Super 8 is (641) 753-4111.

We have a full schedule planned as usual. We will also be having workshops, photo contest, and food judging and our 3rd annual mead judging contest, and a Queen Auction during Friday night's banquet.

Rules for the Photo Contest at the IHPA Annual Meeting
Photo must be matted but not framed.
Any size photo will be accepted for this competition.
Please put your name on the backside of the photo.
Categories to be submitted will include:
1. Bee on flower
2. General Beekeeping
3. Marketing or Promotion
4. Extracting Honey or Specific Photos pertaining to Honey.

Rules for the cooking with Honey Contest at the IHPA Annual Meeting:
Honey is to be the only sweetener
Please submit your recipe with your entry
Judges will keep recipes to be included in the BUZZ
Put your name on the back of the recipe card
Categories to be submitted will include:
1. Desserts
2. Bars or Cookies
3. Drinks
4. Cakes
5. Breads
6. Appetizers or Snacks

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

Rules for Mead Judging Contest at the IHPA Annual Meeting:
Supply at least two bottles of Mead
Mead will be judged on the rules of the State Fair.
Mead will be judged on alcohol strength, sweetness, carbonation, temperature, taste, and presentation.
Categories:
1. Traditional Meads
2. Melomels (Fruit Meads)
3. Metheglin (Spiced Meads)
Bring extra bottles of Mead to share at the Wine and Cheese Party by the Pool!
IOWA HONEY PRODUCERS 98th ANNUAL MEETING
MARSHALLTOWN, IOWA — November 5th and 6th, 2010

Name: __________________________________________

Address: __________________________________________

City: ______________________ State: ___________ Zip: __________

Phone: (____) ___________ County: ______________________

No. of Colonies: _______ Years Beekeeping: _______ Company Name: __________________________

E-Mail Address: ______________________________________

NOTE: PREREGISTRATION FOR ANNUAL MEETING DEADLINE October 21st. NO EXCEPTIONS:

Individual: Registration after October 23rd will be $20.00

Family Rate: Registration after October 23rd will be $35.00

BANQUET - Friday night 6:30 P.M. (per person) Number of tickets ___ X $35.00 $

Lunch on Saturday - (per person) Number of tickets ___ X $20.00 $

YEAR 2010 MEMBERSHIP DUES:

Iowa Honey Producers Association includes subscription to “The Buzz” $10.00 $

2nd Family Membership same address Name: __________________________ $5.00 $

3rd Family Membership same address Name: __________________________ $5.00 $

(Year 2010 membership required to vote at the Business Meeting)

COOKBOOKS:

QTY 1-9 10 or more

Iowa Honey Producers Cook Book ____ $6.50 $5.50 $

TOTAL $__________

Make Check payable to: Iowa Honey Producers Association

Send Form and Check to: Melanie Bower, Treas. IHPA

(Please fill out form completely.) 207 S. Diehl Street, Des Moines, IA 50315

Phone: (515) 287-6542

NOTE: MEMBERS ARE RESPONSIBLE FOR SENDING IN THEIR OWN MAGAZINE SUBSCRIPTIONS AND NATIONAL ASSOCIATION MEMBERSHIPS STARTING OCTOBER 1, 2003

When sending in your magazine subscription or national association membership be sure to inform them of your membership with Iowa Honey Producers Association and give them the name of the Treasurer. There will be printed magazine ordering forms at the meeting. This should speed up your renewals and still give you the association rate on the magazines. There is no discount on membership to the national associations.
The results suggest that the bees' internal clocks were shaped by certain social cues. Jürgen Tautz, PhD, of the Julius-Maximilians Universität Würzburg in Germany, an expert in honey bee biology who was unaffiliated with the study, said it is a wonderful example of the tightly regulated interactions between genes and behavior in a bee colony. "The presence or absence of larvae switched the genes 'on' or 'off,' which guaranteed the adaptive behavior of the bees," Tautz said. Because bees and mammals' circadian clocks are similarly organized, the question is whether the clocks of other animals also strongly depend on their social environments. The next step is to find just how social exchanges influence gene expressions. Further research into this question may have implications for individuals who suffer from disturbances in their behavioral, sleeping, and waking cycles. Research into how these rhythms may be altered and even stabilized might identify new treatment options.

Content Provided by National Science Foundation Where Discoveries Begin

HONEY COCOA COOKIES
Printed from COOKS.COM

1 c. butter
1 c. honey
2 beaten eggs
2 c. flour
1 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. cloves
1/2 c. cocoa powder
1 c. rolled oats
1 c. chopped nuts
Cream butter. Add honey gradually and beat well. Add beaten eggs. Add sifted dry ingredients, rolled oats and chopped nuts and mix well.
Drop from a teaspoon onto an oiled cookie sheet. Bake 12-15 minutes in 350 degree oven or just until cookies begin to brown. Makes about 6 dozen cookies.

Featured Beekeeper of the Month
This month our featured beekeeper is Matt Upah. He is participating in the Iowa Honey Producer mentor program. He lives with his sister, Kristen, and parents Tom and Janice Upah at Chelsea, Iowa. His family supports him with his project, however Kristen uses her camera on zoom because she doesn't want to get too close.

Matt attends South Tama High School and is in the 11th grade. He is in basketball, soccer, speech, school play, marching band, jazz band, pep band and TATU. Reading and playing sports are his hobbies. During his freshman year Matt joined the Future Farmers of America and has been a member since. After graduation, he is thinking about attending Iowa State University or the U.S. Air Force Academy. His plans are to keep his bees through his first year of college then turn them over to his mother and grandpa who are willing to give it a shot.

Dennis Nielson is Matt's mentor. Even though the wet weather conditions last year resulted in his hive not to yield any honey, Matt says his beekeeping experience has been a good one. He increased his colony number by two due to Dennis helping him capture two swarms. Matt helped at the Iowa State Fair and took his beekeeping class in Marshalltown under the instruction of Phil Ebert.

One experience Matt and Dennis had was checking out a swarm sighting in a friend’s yard. Instead of honeybees, the swarm turned out to be a bunch of angry mud wasps that chased them away with their stinging.

Good luck with your beekeeping and school Matt and thanks for your story.

Submitted by Ron Wehr
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- Use a ground drench in addition to CheckMite+™
- Use 1 strip cut in 1/2 then attached to a 5” x 5” corrugated square. Place square strip side down on bottom board.
- Remove strips after 42-45 days

Non-Medicated 5” x 5” Plastic Squares
For use in application with CheckMite+™ in treating Small Hive Beetles.
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         500+.........$.29

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Eggs → Larvae → Pupae → Adult

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- Feed syrup and pollen substitute to keep your hives strong when natural sources are not available.
- Use CheckMite+™ and GardStar® at the first sign of infestation.

TIP: To attract the beetles, spread a small amount of Bee-Pro® patty down the center of the square then attach the strip on either side of the patty

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- Treatment is most effective when brood rearing is lowest
- Treat all infested colonies within the yard
- Use 1 strip for every 5 frames of bees
- Remove strips after 42-45 days

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Make the Sale!

Queenline Glass Honey Jars

<table>
<thead>
<tr>
<th>Size of Jar Honey Capacity</th>
<th>Number of Jars Per Carton</th>
<th>Lid* Style (see below)</th>
<th>Order Number</th>
<th>Ship Weight Per Carton Lbs.</th>
<th>Price Per Carton 1-99 Cartons</th>
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<tbody>
<tr>
<td>8 ounces</td>
<td>24</td>
<td>(48 mm)</td>
<td>M001952</td>
<td>10</td>
<td>$14.00</td>
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<td>12</td>
<td>(58 mm)</td>
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<td>4 pound</td>
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<td>(670)</td>
<td>M001982</td>
<td>10</td>
<td>$11.49</td>
</tr>
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</table>

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1 lb. M01158
Inverted Plastic Jar With Hexagon Pattern
Inverted Plastic Honey Jar With Hexagon Pattern with 38mm Snap Caps

<table>
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<th>Jar Size</th>
<th>No. of Jars Per Ctn.</th>
<th>Item Number</th>
<th>Ship Wt. Per Ctn. Lbs.</th>
<th>Price Per Ctn. 1-99 Cartons</th>
</tr>
</thead>
<tbody>
<tr>
<td>! pound</td>
<td>24</td>
<td>M01158</td>
<td>3</td>
<td>$16.99</td>
</tr>
</tbody>
</table>

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Container with plastic lids (43 mm)
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