BEEK OF THE MONTH--TONY CHRISTENSEN AND GRANDSON RYKER (see page 17)
President’s Message

It’s a new year. We have just completed another revolution around the sun. The shopping frenzy is behind us, the holiday decorations have been put away and left overs are no longer spilling out of the fridge. The bees have been packed for winter, which seemed long in coming but who is complaining? It was December 2nd and I watched my bees enjoy a flight outside the hive and thought they’re enjoying a breath of fresh air just as much as me. But it’s January and we all know Old Man Winter is on our heels. Does that mean beekeeping has stopped? Heavens no! Winter can be just as busy as spring without the threat of a swarm.

So what are some things we should be doing while the bees are clustering in the hive? These ideas may be old hat to some of you, but to those new beekeepers, this is a good check list.

- Clear snow away from entrance for ventilation
- Repair, build, paint new equipment
- Check hives for those low on food; add emergency food: sugar or winter patties
- Review records from last year and make plans for spring; what to try new and what to improve on
- Read beekeeping magazines you didn’t have time to read last summer; check out a book from your club’s lending library and enjoy a good read
- Work on a marketing strategy for the product you want to sell
- Make candles, soap, lotions or lip balms
- Attend beekeeping club meetings
- Re-take a beekeeping class to review what you learned your first year
- Start a batch of mead / make creamed honey
- Order package bees and/or queens for spring
- Enquire about selling your product at a farmer’s market
- Talk to a land owner about putting a hive/hives on their property
- Write and submit an article to The Buzz
- Look through seed catalogs for flowers that attract bees and other pollinators; order seed and share some with friends and neighbors

One item I want to focus on is attending beekeeping club meetings. Did you see the list of beekeeping clubs in Iowa in the December edition of The Buzz? There were 18 listed! That’s phenomenal. Wherever you are keeping bees in this state, there is likely a club near you. Clubs are the easiest and most efficient way to gain knowledge about beekeeping in Iowa. While each club functions slightly differently, the end result is the same— an education exchange.

While it is beneficial to attend club meetings, it’s also helpful to clubs if you have a specialty or know someone who would be a great speaker at your meetings. Share the knowledge! For example, are you a Master Gardener or do you know a Master Gardener? A presentation at your club meeting in winter or early spring about what to plant for pollinators would be an excellent idea. Have you been making candles the last couple of years and want to share your skills? How about your experience with selling honey and honey-related products at a farmers’ market? These specialties do not require a college degree and when we learn from our peers, the intimidation factor is lessened. Everyone benefits from sharing and with so many new beekeepers in Iowa, the need for speakers is great.

To recap, while the bees are clustering and you and your family are nesting, take this time to indulge in education: something no one can take from you. Knowledge is a gradual process and in Iowa, the educational opportunities abound. The Buzz is also a great resource for what’s happening with beekeeping in Iowa, stories of impact, local/upcoming events, idea sharing, recipes, educational opportunities, and news updates. If you need a New Year’s Resolution, I encourage you to put attending a club regularly or speaking to a club at the top of your list.

Eve Vanden Broek, IHPA President

Here’s the first of many recipes this month:

Granola Bars
1st place winner at 2017 IHPA Annual Meeting,
Submitted by Keri Kenoyer
1 cup peanut butter
1 cup honey 1/3 cup butter (melted)
1½ teaspoon vanilla
1 cup oatmeal
1 cup oat bran
1 cup wheat bran (unprocessed)

Method:
1.) In large bowl, combine peanut butter, honey, butter and vanilla until smooth.
2.) Add oatmeal, oat bran and wheat bran stir until well mixed.
3.) Add your additives, dried berries, chocolate chips, nuts, etc.
4.) Put mixture into a 9” x 13” greased pan evenly spread out.
5.) Bake 15 – 20 minutes at 350 degrees or until light brown.
6.) Let bars completely cool before cutting into bars.

-Cook or bake with honey – Emma Jakes has monthly recipes and reviews in The Buzz
-If suffering from a cold or minor respiratory ailments reach for honey
Greetings fellow beekeeping enthusiasts! My name is Joy Westercamp and I am honored to represent the Iowa Honey Producers Association as the 2018 Iowa Honey Queen.

In addition to keeping bees, I am a member of the Jolly Trio 4-H Club, Van Buren County Youth Council, State 4-H Council, and the 2018 National 4-H Conference Youth Leadership Team. I have been involved in many different 4-H project areas including clothing, communications, environment & sustainability, food & nutrition, rabbits, and swine.

I have been a beekeeper since 2011, when the Southeast Iowa Beekeepers took me on as a mentor kid. My incredible mentors, Mr. and Mrs. Ramsey, really fostered my beekeeping interest and have supported me throughout the years.

In the years since I started, I have grown my beekeeping career from a hobby to a sideline operation. I started with three hives and I now have about 50 colonies and started my own business, the Honey War Bee Company, this year. My family has been wonderfully supportive in my beekeeping career. My ten-year-old brother likes to help bottle honey, my fifteen-year-old brother will help with manual labor, my dad helps me lift boxes and transport equipment, and my mom fills in for me at the farmers market when I cannot attend. With their help, I extracted just under 1,500 pounds of honey, produced 250 sections of Ross Round comb honey, and made a few dozen jars of chunk honey.

In addition to running my colonies, I enjoy giving presentations about bees and beekeeping. Seeing people learning something new is a great experience and I would love the opportunity to speak to your bee club, class, or any group you had in mind. Some presentations I have already prepared are "The Varroa Mite," “Producing Comb Honey,” “Treatment-Free Beekeeping,” “The Life Cycle of the Honey Bee,” and “Increase Colonies.” I would also love suggestions or requests.

Because I have not yet decided on where I will be attending college, I cannot definitively schedule any events after the Iowa State Fair.

In the coming year, I want to start a program with the Iowa Honey Producers for both girls and boys to participate in to foster their love of beekeeping at an early age through educational contests. I started beekeeping at age eleven and I loved it and I have seen the interest of my six-year-old brother and other youth. By providing youth with an opportunity to demonstrate their knowledge and have fun with beekeeping on the state level, I think we could foster their interest to secure a robust future for beekeeping and the IHPA.

Once again, thank you for this amazing opportunity!
Joy Westercamp, IHPA Honey Queen

David Hayes served our organization as District Director for some time, and now he sends good information my way, some of which finds its way into the Buzz. I deeply appreciate people like David--May his tribe increase! I always look for articles and pictures that will educate us. And now he sends something that inspires us. Although Christmas day is past, the season extends all year, and these words of encouragement and challenge lead us forward into a new year. Pastor Doc is a retired Methodist minister in the Elwood/Delmar area.

"SWORDS INTO PLOWSHARES"
Isaiah 2:4

Seventy-six years ago today, our nation lost 2,400 servicemen at Pearl Harbor. Another 1,250 of their fellow servicemen were wounded. One day later our nation was engaged in a conflict that became global. I was 10 years old when Pearl Harbor was attacked. I still remember the News as it came over the radio. I remember what the newspaper looked like. The bold black headlines. I remember years later being at Pearl Harbor and visiting the site where the Arizona was sunk.

Those of you who have been in the military, I thank God for you. Those of you who have had relatives wounded or killed while in the service, I pray that God has comforted you.

On days like this, when the terrible cost of battles is on our minds, let us continue to ask God that He will make it possible that "Nations will not take up sword against nations, nor will they train for war anymore." (Isaiah 2:4)

I believe God wants us to have peace. We hear in this Advent Season, "Peace on earth." The song says it all: "With every step I take, let this be my solemn vow: to take each moment and live each moment in peace eternally."

Our prayers are lifted heavenward for . . .

..............our service personnel
..............world leaders who will seek peace
..............peace not missiles
..............understanding not conflict

God is love
Pastor Doc
There were many wonderful applicants at the Annual Meeting in Oskaloosa last November. Everyone who participated had a great time. The judges enjoyed their role, too! And all the members were invited to sample the delicacies after the results were tabulated. I’ll scatter some of them around in this month’s Buzz. See how many honey recipes you can include this season!

**Sweet Snack Mix**
3rd place winner at 2017 IHPA Annual meeting
Submitted by Keri Kenoyer
One 12 oz. box Rice Chex
One 12 oz. box Golden Grahams ½ bag pretzels Bag of Fritos 1 ½ cup butter ½ cup peanut butter 2 cups honey 1.) Melt butter and peanut butter together. 2.) Add honey. 3.) Mix dry goods in a large bowl. 4.) Pour melted mixture over dry goods and mix well. 5.) Lay out flat onto a baking sheet until hardened. 6.) Store in a tightly sealed container.

**Brown Butter Garlic Honey Roast Carrots**
1st place winner at 2017 IHPA Annual Meeting
Submitted by Julie Swett
4 Tablespoons butter
4 cloves minced garlic
1 pound baby carrots
¼ teaspoon salt
Dash of pepper
1 Tablespoon honey
1 teaspoon parsley
Method:
Cook butter in skillet till brown. Add garlic and sauté. Add carrots. Add salt, pepper, honey, parsley. Roast in over at 425 degrees for 15 – 20 minutes until tender.

**Strawberry Soup**
2nd place winner at 2017 IHPA Annual Meeting
Submitted by Jacquelyn Edeker
2 cups fresh or frozen strawberries
½ cup orange juice
1 teaspoon orange peel
1 cup plain or Greek yogurt
1 teaspoon vanilla
3 Tablespoons honey
Place all ingredients in a food processor blend until smooth. Serve garnish with strawberries.

**Toasted Pecan Honey Butter**
Submitted by Julie Swett
1 stick butter
3 tablespoons honey
½ teaspoon cinnamon
2 teaspoons pecans
Method:
Toast pecans for 4 – 5 minutes in a pan over medium heat. Remove from heat and cool. Put butter, honey and cinnamon in food processor till smooth. Added cooled pecans and mix to combine. Put in fridge for up to a week.

**Heavenly Blueberry Spread**
Ingredients:
½ cup blueberries
1/3 cup honey
½ cup butter, at room temperature
Method:
1.) In a small saucepan, combine the blueberries and 2 tablespoons of the honey, stirring just enough to cover the berries with honey. Slowly bring to a boil over medium-high heat, stirring constantly. Once boiling, continue stirring until the mixture is thick and reduced to about half of what it was. Be careful not to let the mixture burn.
2.) Remove from heat and pour in the remaining honey stirring to blend. Let the mixture cool slightly.
3.) Blend in the butter until thoroughly combined.
4.) Spread on croissants, rolls, English muffins or scones. Keep unused spread refrigerated.

**Green Tomato Raspberry Jam**
Ingredients:
6 cups of finely grated/shredded green tomatoes
2 cups honey
1 (6 oz.) or 2 (3 oz.) packages raspberry flavored jello mix (do not use sugar free jello)
Method:
1.) Combine tomatoes and honey in a large saucepan and bring to a boil over medium heat. Stir and cook about 10 minutes. Add the gelatin, reduce heat to low, simmer for 20 minutes.
2.) Spoon into hot, sterilized jars and seal; or pour into freezer containers and freeze.
Get to Know Your District Directors (submitted by President Eve Vanden Broek)

In December I wrote about the new all-female IHPA board and how each of us, all very different from one another, has found beekeeping pretty cool and have decided to volunteer our time to serve this association. I am sure I could do some research and come up with a description of the typical beekeeper but for this article I’ll cover only our dedicated district directors. It has been my pleasure to get to know these beekeepers and I’m delighted to introduce them to you:

Jim Marshall, District Director 1, calls Oskaloosa home; he works for Musco Sports Lighting as a special build design engineer. His introduction to beekeeping came in 2009 when his sons won scholarships from the Back to Basics beekeeping Club. Jim has a special dream to take a two-month driving tour to Alaska. During that long, open road drive, he can really crank up the tunes because he has a total loss of hearing in his right ear. He won’t be able to hear his lovely bride, Tina, tell him to turn the volume down.

Shane Bixby, District Director 2, is the husband of Erin Miller, the new IHPA Vice President and lives in Marion. Though it took him more than three decades to get his first packages of bees, he will tell you he has had bees on the brain since he was a kid. Shane has his hands on a steering wheel most days driving a special needs route for the Linn-Mar schools and driving a straight truck and semi for a truss lumber company, but he takes a back seat when teaching driver’s education. Someday he’d like to take the wheel of an airplane and add to the crazy things he has done in his life.

Mary Willtgen, District Director 3, our lone female district director makes her home in Fredericksburg. Beekeeping has been part of her life for the last six years and sees them well into her future. She’s a retired regular and special education teacher which has certainly helped her beekeeping students well for she knows how to put a lesson plan together to perfection. Her bucket list includes a trip to the Northeast in the fall, after extracting honey and before the harvest. She surprised us all when she told us of her memorable event with a guy named Leon strapped to her back. Now if that didn’t raise our eyebrows! Turns out, Mary passed out while sky diving and Leon was her tandem instructor. Luckily he returned her safely to ground level and she could tell us all about it. What a ride!

Doyle Kincy, District Director 4, makes his home in Urbandale. He retired after 37 years from a profession that has this unofficial creed: Neither snow nor rain nor heat nor gloom of night stays these couriers from the swift completion of their appointed rounds. Yes, during his tenure as a postman, he has delivered a letter or two. The beekeeping bug bit him ten years ago and he still enjoys learning. Salmon fishing on the Columbia River is something he dreams of doing during his retirement, lest I say he may even contemplate it while savoring his pizza layered with anchovies.

Eric Kenoyer, District Director 5, is the IHPA’s webmaster and former Youth Scholarship Coordinator. He lives in Van Meter and works at Bridgestone/Firestone in Des Moines. 2018 will be his fifth year in beekeeping and he looks forward to many more years in the future. Eric graciously shares his knowledge to many young beekeepers and has the patience to answer endless questions. Some day in the future, he would love to travel to Germany with his wife to experience a new culture. When asked what other hobbies he pursues, who would have guessed Eric scuba dives?

Dave Korver, District Director 6, is from Maurice; he’s big guy with a huge smile and the gentleness of a honeybee. He’ll tell you he struggles with writing but he’s an accomplished finish carpenter. Bees have been part of his life for the past six years and he will be instrumental in the organization of the 2018 Summer Field Day. He’d like to follow in the footsteps of Bill Bryson, a well-known writer from Iowa, and hike the Appalachian Trail from Georgia to Maine. Accuracy and skill have been a part of Dave’s day job which he carried over to another passion: archery. In this arena he has qualified three times to go to the World Archery Shooting Competition.

While that concludes our district directors, I want to complete my piece from December and introduce you to Carole Vannoy who fills the important role of IHPA Historian.

Carole Vannoy, Historian, is the mother of 2017 Iowa Honey Queen and a lovely woman very much dedicated to her family. One item on Carole’s bucket list makes her perfect for the historian role. It is to write an Iowa history curriculum to be used by homeschoolers. She describes herself as an Iowa girl all the way. But this Iowa girl enjoys travelling and of late travelling through the gastronomy of other cultures. Who would have guessed she enjoys Algerian cuisine. She’s a newer beekeeper, just three years, but with a daughter who spent the year travelling the state and talking about honeybees, one could surmise her knowledge is beyond three years.

The Iowa Honey Producers has a great group of individuals who will lead the organization through 2018. As you have read, we come from different walks of life; we have varying interests, skill sets, levels of education and unique experiences, but we all share a passion for the honeybee. We are grateful to serve and look forward to guiding the organization into the future.

Eve Vanden Broek, IHPA President
Bee-Musings From Mary

Thank you to ALL involved with the IHPA Conference and Annual Meeting. What a great educational time! Time to learn from the experts, time to meet up with old beekeeping buddies, and time to meet and make new beekeeping buddies! If you missed it, mark your calendars now for 2018 and get there! There is nothing like spending 24-7 talking bees and loving it! Thanks to all who put in such hard work to make this possible for us all. You did a FANTASTIC job!

District 3 is in northeast Iowa and includes the following 15 counties: Worth, Mitchell, Howard, Winneshiek, Floyd, Chickasaw, Butler, Bremer, Grundy, Black Hawk, Marshall, Tama, Benton, Poweshiek, Iowa, and Johnson. I see only one beekeeping club in District 3 and that is the East Central Iowa Beekeepers at Iowa City (Johnson County). This beekeeping club meets during the months of March, June, September, and December at the 6:30 at the Coralville Public Library. Contact Dave Irvin at 310-351-6205 if you are in the area and would like to attend.

A goal of mine for this upcoming year is to get another beekeeping club started in the northern part of our district. I am looking for interested people to help with the development of this idea. I am grateful to Jerry Macken for his willingness to offer help and advice as he has been instrumental in putting together several bee meetings in our district this past year. We have tossed around quite a few ideas and would love to have our first meeting in March. Specific date and time will be determined later. We would like input from our district people. If you would be interested in helping create a bee club in the northern part of District 3 or have some ideas, please let me know via email at tmwiltgen@gmail.com. Please put ‘Bee Club’ in the subject line so I will know your email is not just junk mail! I get way too much of that and wouldn’t want to miss anything!

As with any organization, organization is the key! Logistics is always a concern and hard to figure out. I am hoping that a few of you will reach out to me and be willing to help with this endeavor. Many hands make light work. Please reach out and let me know if you would be willing to lend a hand here!

From Vince Lombardy...“The achievements of an organization are the results of the combined efforts of each individual.”

‘Bee’ grateful, ‘Bee’ blessed, and ‘Bee’ a blessing,

Mary Wiltgen, District 3 Director

Honey Carrot Cake Bread

1st place winner at 2017 IHPA Annual Meeting
Submitted by Julie Sweett

½ cup olive oil
½ cup Greek yogurt
¾ cup honey
3 eggs
2 ¼ cup flour
1 ½ teaspoon baking powder
½ teaspoon salt
1 Tablespoon plus 1 teaspoon cinnamon
2 ½ cup grated carrot

Whisk together oil, yogurt and honey. Add eggs one at a time, mixing well each time. Combine flour, baking powder, salt and cinnamon. Pour gradually into the wet mixture and stir until combined. Fold in carrots.

Grease a 9” x 9” dish and pour batter into it. Bake at 350 degrees for 40 minutes. Let cool, serve.

Whole-wheat Pumpkin Donuts/Mini-Muffins

2nd place winner at 2017 IHPA Annual Meeting
Submitted by Amy Jakes

2 cups whole wheat flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon salt
1 can pumpkin
1 cup honey
½ cup oil
1 egg

Combine dry ingredients. Add liquids. Mix until just combined. Cook donuts in donut maker for 4 minutes or bake in greased mini muffin pans for 25 minutes at 350 degrees. Frost when cool.

Frosting:
4 ounces cream cheese
½ cup honey
2018 Beginning and Advanced Beekeeping Courses to be Offered Across the State of Iowa.

For more information, please to the web site: @www.iowahoneyproducers.org of the Iowa Honey Producers Association

* “To Be Determined”. (TBD)  These locations are having a class, but class information isn’t finalized to date.

Please feel free to contact them to register for a class

<table>
<thead>
<tr>
<th>City and Time</th>
<th>Start Date</th>
<th>To Register</th>
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<tbody>
<tr>
<td>Ankeny, Thursday evenings</td>
<td>Jan 25 – Mar 1</td>
<td>Andrew Joseph: 515-326-5765 (call / text) or <a href="mailto:Andrew.Joseph@iowaAgriculture.gov">Andrew.Joseph@iowaAgriculture.gov</a></td>
</tr>
<tr>
<td>Albia, Tuesday evening</td>
<td>Jan 30-Mar 20</td>
<td>Sheila @ 641-891-2268 / Jerry @ 641-891-4071</td>
</tr>
<tr>
<td>Calmar, Tuesday evenings</td>
<td>Jan 30 – Mar 6</td>
<td>NICC Continuing Education: 563-557-8271, ext 380</td>
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<tr>
<td>Cedar Rapids, Indian Creek Nature Center, 6-9 pm</td>
<td>Yearlong starting in Jan.</td>
<td>To register: 319-362-0664 or indiancreeknaturecenter.org/</td>
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<tr>
<td>*Council Bluffs Sat. mornings</td>
<td>April -May</td>
<td>Iowa Western Comm. College 712-325-3255</td>
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<tr>
<td>Davenport, Tuesday evenings</td>
<td>Feb – Mar</td>
<td>Eastern Iowa Community College</td>
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<td>Des Moines, Tues. evenings</td>
<td>Jan - Feb</td>
<td><a href="http://commed.dmschools.org/programs/adults/">http://commed.dmschools.org/programs/adults/</a></td>
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<tr>
<td>Dubuque, Tues evening</td>
<td>Jan 30 – Mar 6</td>
<td>NICC Continuing Ed: 563-557-8271, ext 3</td>
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<tr>
<td>Fairfield, Thursday evenings</td>
<td>Feb – March</td>
<td>Jefferson Co Extension / Coleen @ 641-472-4166</td>
</tr>
<tr>
<td>Fort Dodge, Saturday morn.</td>
<td>Jan 13-Feb 3</td>
<td>Yvonne @ 515-835-9326 or e-mail: <a href="mailto:Yvonne@iastate.edu">Yvonne@iastate.edu</a></td>
</tr>
<tr>
<td>Fort Dodge, Sat. Advanced</td>
<td>Feb 3</td>
<td>Yvonne @ 515-835-9326 or e-mail: <a href="mailto:Yvonne@iastate.edu">Yvonne@iastate.edu</a></td>
</tr>
<tr>
<td>Fredericksburg, Saturdays</td>
<td>Jan 20 - Jan 27</td>
<td>Mary Wiltgen @ 563-920-9628 / <a href="mailto:tmwiltgen@gmail.com">tmwiltgen@gmail.com</a></td>
</tr>
<tr>
<td>Indianola, Thursday evenings</td>
<td>Jan 25-Mar 15</td>
<td>Judy Spence: 515-988-8397 / <a href="mailto:Jespencejr44@gmail.com">Jespencejr44@gmail.com</a></td>
</tr>
<tr>
<td>Iowa Falls, Tuesday evenings</td>
<td>Jan 23-Jan 20</td>
<td>Rachael Koehler: 1-800-284-4823 / 641-752-4645</td>
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<tr>
<td>Keosauqua, Monday evenings</td>
<td>March</td>
<td>Van Buren Co Extension / 319-293-3039</td>
</tr>
<tr>
<td>Knoxville, Tuesday evenings</td>
<td>Jan 25 Mar 15</td>
<td>Jerry Weldon @ 641-842-5888 / Sheila 641-842-5888</td>
</tr>
<tr>
<td>Marshalltown, Thur. evening</td>
<td>Jan 24-Feb 28</td>
<td>Rachael Koehler: 800-284-4823/641-752-4645 / Room 612</td>
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<tr>
<td>Mason City, Saturday morning</td>
<td>Feb 3-Feb 24</td>
<td>NIACC Continuing Education: 641-422-4358</td>
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<tr>
<td>Mt Pleasant, Thursday evening</td>
<td>Feb1 –March 1</td>
<td>Henry Co Extension Office: 319-385-8126</td>
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<tr>
<td>Newton; Tues. evening</td>
<td>Jan 23</td>
<td>ISU extension: John Krzton-Presson 641-792-6433</td>
</tr>
<tr>
<td>Okoboji, Saturday-Sunday</td>
<td>Feb 10-11</td>
<td><a href="mailto:nwiabeekeepersclubresearch@gmail.com">nwiabeekeepersclubresearch@gmail.com</a> / 507-227-5919</td>
</tr>
<tr>
<td>Okoboji, Advanced –Sunday</td>
<td>May 6</td>
<td><a href="mailto:nwiabeekeepersclubresearch@gmail.com">nwiabeekeepersclubresearch@gmail.com</a> / 507-227-5919</td>
</tr>
<tr>
<td>Okoboji; Sunday</td>
<td>TBD</td>
<td><a href="mailto:nwiabeekeepersclubresearch@gmail.com">nwiabeekeepersclubresearch@gmail.com</a> / 507-227-5919</td>
</tr>
<tr>
<td>Oskaloosa, Friday evenings</td>
<td>Jan 19-Mar 16</td>
<td>Tina / Jim Marshall @641-660-0983</td>
</tr>
<tr>
<td>Ottumwa, Tuesday evenings</td>
<td>Jan 16-Feb 27</td>
<td>Great Prairie Area Ed. Agency - Jen Daugherty 641-682-5491</td>
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<tr>
<td>Peosta, Thursday evenings</td>
<td>Jan 25-Mar 1</td>
<td>NICC Continuing Education: 563-557-8271, ext 380</td>
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<tr>
<td>Polk City, Saturday mornings</td>
<td>Feb 3-Feb 24</td>
<td>Ray Meylor 515-619-9014 / <a href="mailto:cherryglenfarmiowa@gmail.com">cherryglenfarmiowa@gmail.com</a></td>
</tr>
<tr>
<td>Sioux Center, Thurs. evening</td>
<td>Feb 1-Feb 22</td>
<td>712-722-6275 or <a href="mailto:duanehajema@dordt.edu">duanehajema@dordt.edu</a></td>
</tr>
<tr>
<td>Toddville, Monday evenings</td>
<td>Jan 22-August</td>
<td>Shane Bixby @ 319-721-3493 or <a href="mailto:honeybeeclasses@gmail.com">honeybeeclasses@gmail.com</a></td>
</tr>
<tr>
<td>Toddville, Friday evenings</td>
<td>Jan 19 – August</td>
<td>Shane Bixby @ 319-721-3493 or <a href="mailto:honeybeeclasses@gmail.com">honeybeeclasses@gmail.com</a></td>
</tr>
<tr>
<td>Toddville, Advanced</td>
<td>March 3-4</td>
<td>Shane Bixby @ 319-721-3493 or <a href="mailto:honeybeeclasses@gmail.com">honeybeeclasses@gmail.com</a></td>
</tr>
<tr>
<td>Toddville, Queen Rearing</td>
<td>June 23-24</td>
<td>Shane Bixby @ 319-721-3493 or <a href="mailto:honeybeeclasses@gmail.com">honeybeeclasses@gmail.com</a></td>
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<tr>
<td>Washington, Monday evening</td>
<td>Feb 5-Feb 27</td>
<td>Kirkwood Comm. College, 319-653-4655</td>
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<tr>
<td>Waterloo, Wed. evenings</td>
<td>Jan 10-April 18</td>
<td>Hawkeye Comm. College, 319-296-4290</td>
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</tbody>
</table>

Please note that not all of these courses are sponsored by the Iowa Honey Producers Association, and the information presented by the instructors is not necessarily endorsed by the IHPA. Additionally, none of the courses are sponsored by the Iowa Department of Agriculture & Land Stewardship and the information presented by the instructors is not necessarily endorsed by IDALS.
The IHPA Board meets in early January, and one of the agenda items is to assign District Directors a month of the year when they will feature clubs in their districts. They will also be wanting to feature a beek in their district to ride on the cover of the Buzz with a story inside—Beek of the Month. Get to know your District Director, and send him/her pictures of your hobby/sideline. Include your family members who are into bees. Develop a sense of unity in your club, and spread that onto the whole state, so that the functions of the clubs can grow as District Directors get to know you better. The more we hold together, the more we grow, and the more the bees benefit. Here are the clubs (the numbers after the name indicate the district the club draws members from).

**IOWA BEE CLUBS:**

**Back-to-Basics Beekeeping Club(1)**
Contact: Jim & Tina Marshall
2923 Jones Ave
Oskaloosa, IA 52577
(641) 660-0983
marshalljt@wildblue.net

**Boone River Beekeeping Club**
Contact: Roy Kroeyster or Yvonne McCormick
(515) 293-2458 or (515) 835-9326
kroyster.rk@gmail.com or Yvonne@iastate.edu

**Central Iowa Beekeepers Association**
Contact Mike Sander
1104 Scenic View
Altoona, IA 50009
(515) 707-9951
masander3@gmail.com

**Des Moines Backyard Beekeepers**
Contact: Ellen Bell
ellenbell.ia@gmail.com
10458 SE Vandalia Drive
Runnells, IA 50237
(515) 707-9951 or Joe Villines
myascape@gmail.com

**East Central Iowa Beekeepers**
Contact: Dave Irvin
2254 S. Riverside Dr.
Iowa City, IA 52246
(319) 351-6205

**Friendly Beekeepers of Iowa**
Contact: Judy Spence
12839 Carpenter Trail
Carlisle, IA 50047
(515) 988-8397
jespencejr44@gmail.com

**Great River Bend Beekeepers**
Contact: David Hayes
1749 110th St.
Maquoketa, Iowa 52060
(563) 678-2862
prairiecreekfrm@netins.net

**Iowa BClub**
Contact: Shane Bixby
Wickiup Hill Learning Center
10260 Morris Hill Rd.
Todtville, IA 52341
(319) 721-3493
IowaBclub.org

**Loess Hills Beekeeping Association**
Contact: Chris Ruhaak
22524 Hunt Avenue
Council Bluffs, IA 51503-7978
(402) 681-8170
LHBA@LoessHillsBA.com

**North Iowa Bee Club**
Contact: Randy Elsbernd
19050 Thrush Ave
Mason City, IA 50401
(641) 420-7297
randlejd2210@gmail.com

**Northwest Iowa Beekeepers**
Contact: Larry/Marlene Boersen
6724 200th St.
Ocheyedan, IA 51354
(712) 320-1907
Lm5Kbees@gmail.com

**Omaha Bee Club**
Contact: Linn Danzer
235 E. Orchard Ave
Council Bluffs, IA
(402) 321-3754
upsbeeman@gmail.com

**Quad City Beekeeping Club**
Contact: Ron Fischer or Doug Dahlin
(563) 340-7498
qcbeecub@yahoo.com

**Red Rock Beekeepers**
Contact: Jerry/Sheila Weldon
210 N. Iowa St (Extension Off)
Knoxville, IA 50138
(641) 891-4071 or 891-2268
weldonjs@windstream.net

**Southeast Iowa Beekeepers**
Contact: Vernie Ramsey
22781 Route J16
Birmingham, IA 52535
(319) 498-4355
Vdramsey@netins.net

**Southern Iowa Hive Handlers**
Contact: Scott Kent
100 South Main
Osceola, IA 50213
(641) 414-1600
clarkeccb@gmail.com

**Southwest Iowa Beekeepers**
Contact: Mike & Donna Brahms
14921 535th Street
Griswold, IA 51535
(712) 778-4256
mbrahms@netins.net

**Siouxland Beekeepers**
Contact: Ron Rynders
890 13th Ave SE
Sioux Center, IA 51250
(712) 449-5010
rrihpa@gmail.com

**Tama County Bee Keepers**
Jim & Penny Dolezal
1460-370th Street Tama, Iowa 52339
(641) 751-2985 or 751-2566
busybeecres@yahoo.com

**Our Iowa Honey Queen:**
Joy Westerkamp
joy@honeywarbee.com
Cell-- 319-677-0514

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Hello.
Sunny but cold as I’m writing this. Time to get adapted to working indoors for the next couple months.

Thanks for a good year. I’ve enjoyed getting out on the road and working bees with a good number of you. I got to meet a ton of new beekeepers this year, which is among my favorite parts of this work. This past decade has at least tripled the number of beekeepers in our state. The IHPA membership has quadrupled I believe. And today I realized that no less than 36 beekeeping courses are being offered this winter. By contrast, there were 8 courses offered in ’08 and ’09. Amazing, right?

Most recently the inspection work has focused on the bees being moved out to the almonds. I enjoy this work because of the great group of commercial beekeepers who live here in Iowa. These inspections and the related paperwork allow me to have at least a quick point of contact with these guys. I feel lucky to know them and I typically end up learning a thing or two in our short conversations during this busy time of their year.

Here’s hoping your bees are tucked away nicely for the winter. There was plenty opportunity to get a good mite treatment accomplished and get them heavy with stores of food. Hopefully things have come along well for each of you. On a warmer day, consider checking them to be sure they haven’t eaten too much already. While the milder temperatures over the past month allowed us ample opportunity to care for the bees, it also allowed the bees to stay pretty active and burn right through their stores if you weren’t paying close enough attention. On a 40+ degree sunny day you can pop a lid and check to be sure they’re clustered low with plenty of food above them. I like to find a good day or two around the first of the year to peek in on them. If they’re cluster high in the hive right under the lid and the box is no longer as heavy as it was, I’ll give them some winter food. This supplemental feeding sure is a lot cheaper than buying replacement bees. I’ve done a lot of “mountain camp” dry sugar feeding in mid / late winter, and it works well but is messy and can be a bit wasteful. The winter patties being sold now are great and aren’t too expensive especially if you have just a handful of hives. I encourage you to throw a couple/few on at a time as needed.

For all the hype and excitement over oxalic acid use during the warm season, I’m still not convinced at all that it’s worth your time. Hopefully I’ll eventually eat my hat, but I think while brood is present, all OA provides is false confidence. Now we’ve come to the time of year when OA could be just the ticket. Now that we’re more or less broodless, all we need is that good window of a couple days in the mid-40s. A blast of vaporized OA or a dribble of OA in syrup into loosely clustered bees could kill nearly all the mites remaining in the hive. No brood = no hiding place, and great exposure.

Enjoy the cold and the indoors and the family time and the holidays and the plan-making for spring.

Andy
(This article also appears on the IHPA website)

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**Pumpkin Muffins**

3rd place winner at 2017 IHPA Annual Meeting

Submitted by Keri Kenoyer

- 1 ½ cup flour
- 1 ½ teaspoon baking powder
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 1 ½ teaspoon cinnamon
- ½ teaspoon ginger
- ¼ teaspoon nutmeg
- ¼ cup butter
- ¼ cup honey
- 1 large egg
- 1 cup pumpkin puree
- 2 tablespoons coconut oil

Method:
1.) Mix wet ingredients together.
2.) Mix dry ingredients together.
3.) Mix wet ingredients with dry ingredients.
4.) Line muffin or cupcake tin with liners.
5.) Fill liners evenly with batter.
6.) Bake on middle rack of oven at 325 degrees for 25 – 30 minutes for muffin size or 20 minutes for cupcake size.

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**Honeyed Caramel Apple Jam**

1st place winner at 2017 IHPA Annual Meeting

Submitted by Marlene Mogle

- 6 cups diced, peeled apples, 1/8” pieces
- ¼ cup water
- ½ teaspoon butter
- 1 package powdered pectin
- 4 cups honey (Marlene used a dark honey for caramel flavor)
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Method:
In a large pan combine apples, water and butter. Cook and stir over low heat until apples are soft. Stir in pectin and bring to a rolling boil. Stir constantly. Add honey, cinnamon and nutmeg return to a rolling boil for 1 minute. Stir constantly. Remove from heat and skim off foam. Ladle hot jam into hot sterile jars, leaving ¼” headspace. Process for 10 minutes.
CIBA Winter Seminar--Jan. 20, 2018, 1 - 5 PM

Central Iowa Beekeepers Association invites us all to
410 SE Main St, Grimes IA 50111.

There is NO charge to attend the Seminar. Everyone is invited including the public. No reservations are needed. Simple, and that is by design. The facility has adequate seating to accommodate a large crowd and there will be snacks and drinks during the break.

In the event of severe weather, CIBA will notify Des Moines area radio and TV stations of cancellation.

Our three speakers are some of the best the Midwest has to offer and they are all from Iowa State University. Their bios, talk titles, and a description of their talks follows:

Dr. Amy Toth received her PhD at the University of Illinois working with Gene Robinson, then studied as a USDA postdoctoral fellow at Pennsylvania State University with Christina Grozinger. Amy joined the faculty at Iowa State University in 2010, where she is currently an Associate Professor in two departments—Ecology, Evolution, and Organismal Biology and Entomology. Her lab has two main lines of research, one focused on behavioral genomics of paper wasps, and another on how nutrition relates to honey bee behavior and health. She has taught courses on animal behavior, genetics, evolution, and bee biology. She served as President of the North American Section of the International Union for the Study of Social Insects, and was recently named Outstanding New Investigator by the Animal Behavior Society. She manages an active research laboratory sustained by continuous federal funding, and has traveled widely throughout the U.S. and abroad for lectures and invited talks.

Amy’s talk is titled "Infiltrating the hive mind: How parasites and pathogens manipulate honey bee behavior". Description: - Honey bees use a wide variety of complex social behaviors within the hive, with close-knit interactions between individuals. The same features that make honey bees fascinating as "super-organisms" also make them prime targets for pathogens (like numerous well-known viral and bacterial diseases). From the perspective of a pathogen, a honey bee hive is a bonanza of food, with thousands of potential hosts in a tightly packed area. But a “smart” pathogen doesn’t kill its host outright—rather, it builds up slowly, keeping its host alive while using the host’s body and mind to reproduce and spread itself. We have been studying the ways in which viruses might “infiltrate” bee hives, asking whether they can adaptively manipulate bee behavior to increase their own transmission. Our studies suggest Israeli Acute Paralysis Virus (IAPV) uses a three-part strategy of manipulation. First, IAPV makes bees more social within a hive—increasing rates of food sharing between hive mates, which could allow the virus to spread within a hive. Second, IAPV makes bees more likely to exit the hive as foragers, which could increase the potential for spreading of the virus to other hives through forager contact at flowers or drifting to other hives. Third, bees infected with IAPV are more likely to be accepted by guard bees from a foreign hive, increasing the chance that these “Typhoid Mary” bees spread IAPV into other hives. These results suggest viruses do more than make bees sick—they may also insidiously alter honey bees’ social behavior in ways that increase their own transmission within and between hives.

Alex Walton is a Post Doc graduate student in the Toth Lab which is part of the Ecology and Evolutionary Biology program at Iowa State University. He received his bachelor’s degree from the University of Arizona, where he studied division of labor in ants and bumble bees. He spent a year working for the USDA-ARS at the Carl Hayden Bee Research Center. His research interests include communication and organization in complex systems, and the evolution of eusocial insect societies. Alex's talk is titled "Your bees have personality! Individual behavioral differences within the honey bee work force".

Description: - Honey bee colonies are amongst the most efficient and productive societies to ever exist. This is in no small part due to their division of labor: some bees perform some jobs, and other bees perform others. What tasks a bee does is most strongly associated with how old she is. However, age is not the whole story. We have investigated behavioral differences of individuals of the same age, and how persistent they are in different potential contexts, and even as they age. We have found that such unique differences, often called "personalities" do exist amongst honey bee workers in a colony. The causes of these personalities may be in part due to the nutrition workers receive (both as larvae and as adults), and other in-hive environmental factors. Personality differences may be an important, and under-studied, contributor to the highly sophisticated division of labor of the honey bee society.

Randall Cass is an Extension Entomologist at Iowa State University. His area of expertise is Honey bees, Native bees and pollinators. Randall has a M.S. in International Agricultural Development from the University of California Davis. Randall's talk is titled "Practical Lessons from a Beekeeping Cooperative in Rural El Salvador." Description: - Randall worked with a group of new beekeepers from February 2015 to March 2016 that were interested in improving their honey production and forming a cooperative in El Salvador. He will discuss the challenges the cooperative faced and the solutions they devised to boost production with very little investment. Many of the lessons learned should apply here in Iowa.

CIBA is very excited to be holding this event. We hope that you will be also! Please spread the word.

Please contact me for additional information, questions, suggestions or comments.

Jamie Beyer, Vice President, CIBA
269 U Ave, Boone, ia 50036
Home 515/433-0194, Work/Cell 515/231-0215
beyersbog@aol.com
2018 Membership Dues

Iowa Honey Producers’ Association membership year is January 1st through December 31st. The membership fee is $20 for the first beekeeper in the household and $5 for each additional beekeeper in the same household.

In an effort to create a new Membership Directory prior to the 2018 Iowa State Fair, I need everyone to complete the form in this issue of the Buzz. For the Directory to be useful, a current phone number and e-mail address (if available) is essential for each member.

Did you know your annual membership dues could be tax deductible? Iowa Honey Producers Association is a 501©3 corporation. Your subscriptions to hobby magazines could also be tax deductible. Consult your tax professional for more information.

Thank you for your help in getting and keeping all beekeepers connected. If you have any questions, please call or e-mail Rhonda Heston, IHPATreasurer@gmail.com, r.heston@yahoo.com or 515-724-2124.

Cookbook Sale

In 2016 IHPA collected your recipes and created a new cookbook. This is a great cookbook. There are more than 400 delicious recipes. In anticipation of a strong demand for the new cookbook, IHPA ordered two runs of the cookbook. The original price of the cookbook was $10. We are lowering the price to $5 each. If you wish to order a case of 30, the individual book price is $3 or $90 a case. These cookbooks can be resold at Farmers’ Markets, Craft Fairs, etc. These cookbooks make a great, inexpensive gift for out-of-state family and friends. The cookbooks can be mailed to you at a cost of $5 per individual book. Other arrangements can be made for case lot sales.

Please contact Rhonda Heston, IHPATreasurer@gmail.com, r.heston@yahoo.com or 515-724-2126 for further information.
Eve’s Extra

In the December issue of The Buzz I introduced you to the new board and in this issue I introduced you to the district directors. You learned we all have varying backgrounds and abilities but at times we will lack the expertise or knowledge for a specific aspect. Do you have a talent or expertise that may help us? For example, do you have a legal background? Are you an expert with web design? How about graphic design? Have you led a non-profit organization? Are you a CPA? I am not looking to replace anyone on our board, I’m simply looking for people to whom we may reach out when in need. If you are willing to help in any of the aspects noted above, or one I haven’t thought of, please send me an e-mail with your contact information and field of expertise. Thank you for your consideration.

FROM HEARTLAND APICULTURAL SOCIETY (HAS)
%Charlotte Ekker Wiggins
HAS Missouri 2018 Communications Chair
msbacharlottie@gmail.com (573) 426-3510; (573)466-3750 cell

Speakers Confirmed for Heartland Apiculture Society’s 2018 Missouri Conference

ST. LOUIS – Five speakers have been confirmed for Heartland Apicultural Society’s (HAS) annual conference to be held July 11-13, 2018 at Washington University in St. Louis, Missouri. Established in 2001 by several professional entomologists, the conference rotates through the Midwest to make it easier for local beekeepers to attend sessions focused on the latest beekeeping methods and research. Among the speakers confirmed to date:
- Dr. Marla Spivak, a MacArthur Fellow at University of Minnesota’s Bee Lab;
- University of Minnesota Bee Squad, a beekeeping instructional and public outreach program to encourage collaboration and public education about bees;
- Dr. Keith Delaplane, director of the University of Georgia Honey Bee Program;
- Jennifer Berry, University of Georgia Honey Bee program lab manager.
- Dr. Dennis vanEngelsdorp, University of Maryland Honeybee Lab, who directs the Bee Informed Partnership, the Tech Transfer Program and the annual national beekeeping management surveys, and
- Samuel Ramsey, University of Maryland PhD candidate and researcher.

More details will be posted as they are finalized at http://www.heartlandbees.org.
---bzzz---

Merchandise Sale

We have lots and lots of the “old style”, yellow t-shirts, as well as a few 100th Anniversary shirts. There are limited numbers in certain sizes. The new price is $6 per shirt, plus $5 shipping. When ordering, please state the size you would like as well as an alternate size. We have sizes youth small through adult 3XL. We will make every attempt to fill your order with the size requested, but we may have to substitute a different size. Please include your phone number and/or an e-mail address that we can contact you if need be.

Also, we now have Iowa Honey Producer bumper stickers. The cost is $4 each. We still have IHPA Hats and Aprons. We also have two different style magnets for $5 each. Don’t forget to order your Keep Calm and Keep Bees T-Shirts. These make excellent Christmas gifts for the beekeeper and non-beekeeper on your list.

Contact Rhonda Heston, IHPATreasurer@gmail.com, r.heston@yahoo.com or 515-724-2126. Checks can be mailed to Rhonda at 52735 187th Ave, Chariton, IA 50049.

Save the date: John Anderson will lead a beekeepers’ meeting on January 27th, 2018, at 2 PM at the Woodbury County Extension Office at 4728 Southern Hills Drive in Sioux City IA. He will present a short program titled “Why, When and sometimes Where of Beekeeping” followed by open discussion of any beekeeping topics you want to bring up.

MARK YOUR CALENDAR:

January IHPA Board Meeting – Saturday, January 6 at Bankers Trust, Ruan Center, 453 7th Street, 1st Floor, Des Moines, Iowa.
Summer Field Day – Saturday, June 30, Dordt College, Sioux Center, Iowa
Annual Meeting & Conference – Friday & Saturday, November 9 & 10, Scheman Building, Ames, Iowa

If you are an IHPA member and have a bee club meeting or event you would like added to our event calendar, please send your detailed information to ihpa1912@gmail.com
What if my bees run out of groceries?  
How to make fondant.

I have reviewed the January 2016 Buzz issue, and found that it included several recipes for sugar-based feed for us to supplement our bees in winter or in early spring. I am going to summarize those articles and if you want to read the originals, go to the website and select the Buzz from last year. The article I’m going to summarize most heavily comes from Ultimate Fondant Recipe (check that on the web yourself).

Here’s a really quick/easy recipe, but if you want a longer version, keep reading:

**Bee Fondant Recipe Winter Candy Recipe:**
Mix 2 cups of water with 5 lbs cane sugar and 1 Tbsp white vinegar.
Heat to 232 F using a candy thermometer.
Cool to 180 F and stir briefly until opaque.
Pour into small aluminum pie pans or small cereal boxes lined with waxed paper. Let cool before unmolding and store wrapped in wax paper in refrigerator until needed.

**What is Fondant?**
(Not cake icing!) Fondant is used as emergency feed for honey bees, usually in the winter as a defense against low honey stores. It is usually placed on top of the frames where they can access it as the cluster moves upwards in winter. Fondant (unlike cake icing) is mostly “inverted sugar”—sucrose that is broken down, using heat and a catalyst, into two simpler sugars: Fructose and Glucose. These are easier for bees to digest as these are the major ingredients in honey. (bakers’ fondant includes other ingredients which are detrimental to bees’ digestion).

**Ingredients for making Fondant:**
--4 parts (by weight) of pure, white granulated (cane) table sugar (sucrose). Don’t use brown sugar (contains molasses), or powdered sugar, (contains corn starch), or even beet sugar (contains GMOs and pesticides). Don’t use high fructose corn syrup because it can form hydroxymethylfurfural (HMF) —a honeybee killing compound when heated above 120 F.
--One part water (by weight). More water is better than too little. It will boil away—longer boiling reduces the water ratio. 1:4 ratio seems to give the best outcome.
--¼ teaspoon vinegar (distilled white or apple cider) per pound of sugar. Acts as the acidic catalysts to foster the inversion of sucrose to fructose and glucose. It also keeps the cooled fondant’s crystals small so that bees find it easier to ingest and eat. Avoid cream of tartar because of the high potassium content.

**Method:**
Bring mixture to a boil, covered except to stir.

Check temperature until it rises to 234 F (some articles state temp between 238 F and 242 F). Keep the lid off now and boil at this temp until some of the steam escapes. 15 minutes seems about right, but the longer it boils at 234 F the harder the result will be. The temp at which the mixture boils relates to the final sugar-to-water ratio (softer or harder fondant). Boiling for 15 or more minutes will actually increase the conversion of sucrose (raw sugar) to fructose and glucose (honey) so that bees don’t have to expend precious energy/enzymes converting it in their stomachs.

Remove from the heat and let it cool to 180-195 F. If you’re in a hurry, set in a sink of cold water. You can also add white sugar now, to speed the cooling, but it won’t be inverted. Use an electric mixer until the mixture turns cloudy (crystallization will happen faster if you add sugar here).

At this point, you can add products that make this a healthier meal—proteins, vitamins, lipids, etc. A recent Buzz article by Dr. Bruce Rafoth discussed beneficial additives. Honey-Bee-Healthy, Mega Bee, and Bee Pro are sold as additives, and can be included in your recipe. Some beekeepers add 1 to 2 cups of pollen substitute to the mixture. Studies show that bees’ general health, immune system, life span are all lengthened by a protein-rich diet. Adding these things will make your fondant harden more quickly.

Pour your result into containers (aluminum pie pan, wax-paper lined cereal box, etc.). Usually the pouring happens when the temps drop to 165-180, so it’s still hot!

Feed the fondant to the bees upside down on top of the top bars. Set a box around it, and fill with absorbent material, allowing for air flow all the while.

Here’s hoping your bees find your hard work helpful, in case their food supplies drop in the event of a cold or long winter.

Summarized and edited by Ron Rynders, Buzz Editor

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**Here’s a note from Jodi Kraft, the organizer of the Quilts for the Annual Meeting:**
I hope everyone had a blessed holiday season! Now that we are into the New Year, it's time to start sewing your IHPA Quilt Block packets. I need to have these back to me the first of February so that I can get the quilt tops made and off to the quilter, so please get your sewing done and return the blocks to Jodi Kraft at P.O. Box 1, Goldfield, IA 50542-0001. Thank you to everyone who helps get the blocks done so that we have quilts together for the Auction and Raffle at Annual Meeting time.
**Honey Pickled Peppers**  
1st place winner at 2017 IHPA Annual meeting  
Submitted by Teri Dickinson  
½ pound jalapeno peppers  
1 red bell pepper OR an equivalent quantity of your choice of peppers  
1 cup apple cider vinegar  
1 cup water  
2 tablespoons honey  
2 cloves garlic, peeled and smashed  
1 teaspoon salt  
Method:  
1.) Prepare peppers by removing seeds and membranes. Slice thinly or chop as desired.  
2.) Combine prepared peppers and smashed garlic in jars.  
3.) In a small saucepan, combine vinegar, water, honey, and salt. Heat to dissolve honey but do not boil.  
4.) Carefully pour liquid over peppers using a butter knife to poke peppers down, eliminating air pockets.  
5.) Store in refrigerator for several weeks.

**Honey Peanut Butter Granola**  
2nd place at 2017 IHPA Annual meeting  
Submitted by Vickie Arkema  
6 cups quick oatmeal  
4 cups old fashioned oatmeal  
1 ½ cups honey  
1 cup peanut butter  
1 cup wheat germ  
1 cup milled flax seeds  
2/3 cup coconut oil  
½ cup sunflower nuts  
3 Tablespoons sesame seeds  
1 Tablespoon vanilla  
1 teaspoon salt  
½ teaspoon cinnamon  
Method:  
Mix dry ingredients together. Soften peanut butter in microwave for 30 seconds. Add honey, peanut butter, oil and vanilla to dry ingredients and mix well. Spread into 3 large jelly roll baking pans. Bake at 200 degrees for 55 minutes. Cool on wax paper and stir to break up. Store in plastic containers.  
(Makes 5 quarts).

**Rhubarb Butter**  
1st place winner at 2017 IHPA Annual meeting  
Submitted by Julie Swett  
4 stalks rhubarb  
1 apple, cored  
½ cup honey  
2 teaspoons vanilla  
½ teaspoon cinnamon  
Method: Puree apple and rhubarb together in a food processor. Pour into a pot, add honey, vanilla and cinnamon. Bring to a boil, stirring occasionally. Simmer 15 - 20 minutes, until thickened. Store in the refrigerator.

**Honey Mustard**  
2nd place winner at 2017 IHPA Annual Meeting  
Submitted by Jacquelyn Edeker  
This is a dressing dip, marinade or glaze.  
Equal parts: Honey and Spicy Brown mustard  
Use as: Salad dressing, dip for chicken nuggets, marinade for meats or as a glaze on meats.

**BBQ Sauce**  
3rd place winner at 2017 IHPA Annual Meeting  
Submitted by Keri Kenoyer  
1 tablespoon oil (olive, grapeseed or coconut)  
1 tablespoon minced garlic  
1 tablespoon minced onion  
1 teaspoon spicy brown mustard  
1 teaspoon chili powder  
1 teaspoon cumin  
1 cup chicken broth  
6 ounce can tomato paste  
Honey to taste  
Black pepper to taste  
Method:  
1.) In medium sauce pan on medium heat, sauté the garlic and onion in the oil, approximately 3 minutes or until soft.  
2.) Add mustard and spices, cook 1 minute more.  
3.) Add broth and paste – bring to a boil.  
4.) Reduce heat and simmer 45 minutes.  
5.) Before serving season with honey and black pepper to taste preference.
FOR SALE:
2 or 3 pound packages of Italian bees with queen "bred-to-be-gentle" from Hill-Ward Apiary in California. Great for beginners. Picked up in Cedar Rapids or Aurora, IA in mid-April. All orders must be received by February 28, 2018. Contact Douglas Child at phone 319-634-3682 or childbees@gmail.com.

For Sale:
2lb. and 3lb. packages with unmarked Italian, Carniolan, or Buckfast queens. 5-frame nucs (Italian or Carniolan queens). Pick up in Iowa City area or Sullivan, WI. Loads arriving weekly from late March through mid-May. Prices: TBD Call Tim Wilbanks 319-321-2494 or email: timwilbanksbees@gmail.com Heritage Honeybee, LLC, PO Box 117, Sullivan, WI 53178

FOR SALE:
Approx. 50--6 5/8 supers in decent shape: $6 each. I also have 12 6 5/8 supers with empty frames—no foundation: $12 each. We also have new, commercial grade, unassembled supers for $10 each. Contact Phil Ebert at 641-527-2639 or email ehoney37@netins.net

FOR SALE:
We will have package bees and nucs for sale again this year. Prices are unknown at this point. Watch our website for price updates. www.eberthoney.com or contact Phil Ebert at 641-527-2639 or ehoney37@netins.net Adam Ebert at 319-430-3514 or fiddler171j@gmail.com

Russians For Sale:
Starting January 1st at 10 AM central standard time you can begin placing your orders for Russian Nucs and Queens from Foley's Russian Bees.
- Russian Queens 1-10 are $38 each, discounts for larger orders
- 5-frame Russian nuc $152 each
- 2- & 3-pound Carniolan packages available for pre-order mid-January.
Complete hive kits, and hive components also available.
To place an order, visit us on the web at www.russianbee.com.

Honey Pickled Peppers
1st place winner at 2017 IHPA Annual meeting
Submitted by Teri Dickinson
½ pound jalapeno peppers
1 red bell pepper OR an equivalent quantity of your choice of peppers
1 cup apple cider vinegar
1 cup water
2 tablespoons honey
2 cloves garlic, peeled and smashed
1 teaspoon salt
Method:
1.) Prepare peppers by removing seeds and membranes. Slice thinly or chop as desired.
2.) Combine prepared peppers and smashed garlic in jars.
3.) In a small saucepan, combine vinegar, water, honey, and salt. Heat to dissolve honey but do not boil.
4.) Carefully pour liquid over peppers using a butter knife to poke peppers down, eliminating air pockets.
5.) Store in refrigerator for several weeks.
Beek of the Month

I first met Tony Christensen at one of our state meetings. If we didn’t have these Field Days in summer, sales in spring, or Annual Meetings in November, we Iowans would be just like all the other states--unaffiliated hobbyists who don’t know others and don’t learn from each other. Tony and I got to talking about oxalic application, and he told me he actually MAKES them. I marveled at that, because I had just paid over $100 for one. The next time I met Tony, he gave me an applicator that he’d made. Refused payment for it!! That, of course, cemented our relationship.

At the last Annual Meeting he promised me a picture of him and his grandson, Ryker Butler. Ryker is 6, and it’s the first time he has suited up to help Grandpa. Six of Tony’s 7 grandkids have put on the suit and helped/observed. Tony has kept bees in the Elkhart area for over 15 years. He sells most of his honey to co-workers.

It’s this kind of story that keeps things interesting amongst us crazy beeks. We love to story others about how things are going, and we love to read about each other in the Buzz. The District Directors are assigned a month or two of the year when they need to feature a Beek of the Month in the Buzz. Here’s your assignment--take some pictures of you in your bees and send some info with pics to your director. It’s fun to include the family as well. Let’s get to know one another--it makes for more fun at the various functions.

I’m looking forward to meeting up with Tony again. He’ll tell me what’s going on with Ryker, and that’s what happens when we get to know each other.

Ron Rynders, Editor
SPRING VALLEY HONEY FARMS, PERRY IOWA

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Honey Styx: 1-499 cost .15 each
500-1,999 cost .12 each
Box of 2,000 costs .09 each--$180

Connie 515-480-6076, Curt 515-480-6075

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1828 Y Ave.
Homestead, Iowa 52236
preciousbeesfarm@aol.com

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Pres: Eve Vanden Broek
134 Holland Dr.
Pella, IA 50219
Ph: (515) 491-6760
mrstheo@iowatelecom.net

Vice. President: Erin Miller
5470 Kacena Ave
Marion, IA 52302
Ph: (319) 360-4913
erinmiller722@msn.com

Secretary: Heidi Love
18488 E Ave
Dawson, IA 50066
Ph: (515) 729-1761
bhlove5@aol.com

Treasurer: Rhonda Heston
52735 187th Ave
Chariton, IA 50049
Ph: (515) 724-2124
rheston@yahoo.com

Historian: Carole Vannoy
3205 Hillsdale Dr.
Urbandale IA 50322
Ph: (641)780-8947
lowabeekeepinghistory@gmail.com

Past Pres: Roy Kraft
PO Box 1
Goldfield, IA 50542
Ph: (515) 293-2458
kroyster.rk@gmail.com

Directors:
District 1: Jim Marshall
2923 Jones Ave
Oskaloosa, IA 52577
Ph: (641) 660-9930
jim.marshall@musco.com

District 2: Shane Bixby
5470 Kacena Ave
Marion, IA 52302
Ph: (319) 360-4913
shanebixby@aol.com

District 3: Mary Wiltgen
3025 270th St
Fredricksburg, IA 50630
Ph: (563) 920-9628
tmwilligen@gmail.com

District 4: Doyle Kincy
7304 Monroe Ct
Urbandale, IA 50322
Ph: (515) 710-4752
dwkinicy@msn.com

District 5: Eric Kenoyer
1270 Upland Lane
Van Meter, IA 50661
Ph: (515) 490-2477
ekenoyer@aol.com

District 6: Dave Korver
3314 510 St
Maurice, IA 51036
Ph: (712) 562-6528
dpkorver@frontier.com

State Apiarist: Andrew Joseph
Phone: (515) 725-1481
andrew.joseph@iowaagriculture.gov

IDALS website: www.agriculture.state.ia.us
Amy Toth, Assistant Professor Iowa State University Ecology, Evolution, and Organismal Biology
amytOTH@iastate.edu
www.public.iastate.edu/~amytOTH/ToTH_lab/Home.html
Mary Harris maharris@iastate.edu

National Honey Board: www.honey.com
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IHPA Queen Program:
Connie Bronnenberg
14405 Hull Ave
Perry, IA 50220-6343
Phone: (515) 480-6076
cbronny823@aol.com

Youth Scholarship:
Ted Reeves
17400 Illinois St.
Ackworth, IA 50001
Cell/Text: (515)720-7617
Beekeeperer@reevestkd.com

The Buzz Newsletter:
Ron Rynders
890 13th Ave SE
Sioux Center, IA 51250
rrihpa@gmail.com
Cell– (712) 449-5010

Bee Emergency Program Information:
Vern Ramsey
22781 Route J16
Birmingham, IA 52535-8162
Phone: (319) 498-4355
vdramsey@netins.net