A Day at the Iowa State Fair
The day started out very early at 3:45 a.m., my wife and I started heading toward Des Moines to work at the fair. As I was driving I was thinking about what they would have us do at the fair, not knowing what to expect; just like a new beekeeper not knowing what the bees are up to.

The trip went without a hitch and we drove right up to the fair grounds and parked in the front row, kind of cool and so was the morning! We were early and we went and found some Cappuccino to warm ourselves and a breakfast sandwich. We walked around looking at the fair things until about 9:00 when our shift was to start.

We entered the AG building and found the booth for the Iowa Honey Producers Association on the 2nd floor. We checked in with Heidi and were immediately put to work. I was overwhelmed by the kindness of the people in charge of the fair booth. I thought for never being there before that the explanation of what we needed to do was awesome and so impressed with their passion for what they do. Especially the giving of their time to prepare for the fair and also the time spent at the fair.

My eyes were opened to a glimpse of all the hard work the President, Vice-President, Treasurer and Secretary all do to make the Iowa State Fair a success. Throughout the entire year these people in office are giving and organizing and making the Iowa Honey Producers Association benefit those of us who are members of the organization.

I really feel that those in the organization should participate in helping the booth at the fair. Many hands make light work. It takes more than just a handful of people to keep the booth running for nearly a two week span. Please take time to thank the people that head up the Iowa Honey Producers Association for all of their hard work!

Thank you for the opportunity to serve!
David and Pam Korver

October & November Buzz
The decision has been made to move on to the December issue of the Buzz Newsletter. This past year it has become increasingly difficult to fill the pages of the Buzz and keep to the printing schedule. This is to note that you are not missing a mailing for Oct. or Nov. when you see this December issue in your mailbox.

At the Annual Meeting a sit-down with several board members yielded a plan for the year ahead. Some particular articles are being lined up now for 2016 along with some folks that plan to write an article or two themselves. This revitalized effort should have the Buzz back to a full and well rounded newsletter for the membership. If you have a particular article/subject you would like to see in the Buzz please let us know.

One point that is still encouraged is the submitting of articles from anyone in the membership. In particular if you want to share your beekeeping experience....do it! Send it into the Buzz and let your fellow keeper of bees know what kinds of fun you have been having! Doesn’t have to be long, you can send pictures or not....but share your stories. We want to hear them!

On the bottom of page 13 you will find the submission information to send articles into the Buzz. Articles need to be sent in by the 10th to be included in the next month’s issue.

Please consider making a submission to the Buzz and keep warm out there!

Alex Ebert
Buzz Newsletter

For Sale: Honey Equipment, etc.
Boiler

Honey Production Equipment
Work table 107 ½ x 35 x 31
Steel rack 53 ½ x 53 x 42
Steel rack 40 ½ x 28 x 48
Steel rack 64 x 32 x 48
Flash heater 36 x 36 x 14” deep
Food grinder (2) peanut butter
Tank SS Kelly double boiler
Omega in-line digital thermometer

Creamed Honey Equipment
Honey packer automatic Api Electronic
ETRAC XFC series Microinverter
Gear drive portable mixer (NSPG)
Nettco
SS table SS Top 36” x 14 deep
2 inline filters Dadant
SS piping 1 ½” diameter assorted
lengths with valves and connections
Cash drawer, pole display, monitor, keyboard, printer
Cranberry

Racks and Misc Equipment
6 basic shelf type display racks
Display shelving 1 6’, 1 5’
1 table 35” x 2 Butcher’s block
1 counter top 74” x 18” x 35”
1 counter top 42” x 25” x 30 ½”
1 rolling ladder 4 x 60 x 50 ½
2 chrome carts
3 gorilla racks
6 chrome racks
1 verifone cc machine

Powder Inventory
Blueberry, Cranberry, Apricot, Jalapeno Powder, Jalapeno 1/8”, and Raspberry Powders

Contact:
Ann Garber
200 E. South St.
Corydon, Iowa 50060

For Sale: A Mannlake 18 frame radial extractor with base + uncapping tank in new condition.
319-385-1553
Tom Phelps
1723 Hilltop Rd.
Mount Pleasant, IA 52641-8215

Wanted: Bee suit for an 8-10 year old child. According to Dadant the sizing would be the age of the child.

Contact:
Duane Dufoe
Grinnell IA
641-236-3780

A Day at the Iowa State Fair
President’s Message
December 2015

I am sitting here this Monday morning after annual meeting realizing that there are a lot of really great, totally great people in this association. I truly want to hear all the beekeeping stories they want to share. I have challenged myself to make it around to all the clubs in Iowa by annual meeting time 2016. If the people that head these clubs will give me a schedule of their meeting times and addresses I will try my very best to get around to you all.

I feel truly honored to lead this association. I wish I would have found the Iowa Honey Producers Association in 1982, 83 Era as this is when I had enough money to buy my first hive of bees. I was a freshman in high school. I purchased a package from Montgomery and Ward. Dadant sold bee equipment out of there catalog I remember like it was yesterday. Star line hybrid was the bees. This was a breed that Dr. Larry Connor helps with the development of. I also remember that when the bees came to the Goldfield Post office at 7 am in the morning I got a phone call promptly at 7:01 to get them out of the post office. I was late to school that morning. Having bees was very fun and very exciting for me back then as a lot of school teachers had interest in this adventure of mine. I remember the high school math teacher, which was a hobby beekeeper, chatting and being a sideline coach to me and giving me advise if I wanted it or not. My true mentor was Harold and Pearl Haviland from Goldfield. They were my sitters if my parents needed one when I was a small child. I can remember Pearl telling me to stay away from the bee hives as you will get stung, but I never stayed away and never got stung either. I was always wanting to know why they went in and out so fast!

School to me was a waste of my time I thought, as my freshman year I almost had to take over. I believe my sophomore year it was required to take a speech class. Guess what I chose to talk about? Yes it was beekeeping. My speech teacher had never seen this side of me. I hammered this right down to the floor!! When I got done speaking I had the whole class of 15 around me wanting to touch and handle the frames and seeing what was in the hive I had brought to talk about. I received my first A for a grade. I believe beekeeping had a hand on getting me through high school. I chose to get out of bees shortly out of school as an 18 year old has a lot going and I seem to lose interest.

My older brother back in 2007, maybe 8, seeded his 15 acre field to wild flowers and whenever he seen me he said, "wonder what honey would taste like from bees here!". I listened to that for a couple of years. In the fall of 2010 I made the decision to get a couple hives back. I did a little research and found this beginning class in Mason City at the college. I enrolled. I showed up and met Pat and Peggy Ennis. Nobody on this earth can connect the dots like the man upstairs can. What a find. I purchased 2 packages from Curt Bronnemberg in the spring of 2011. I now have 40 plus hives. I always try new ways and want this as a small business. In 2015 I purchased 0 queens and started with 20 hives. I have figured out a way that works for me. I will talk more about this later and as I travel. It is now 10:15 pm and I need to wrap this up. What a day this was, a day I will not forget for a while. Hope everyone was able to get something out of the meeting and had a great time. More next month!

Sincerely
Roy Kraft
IHPA President

Entering the Iowa State Fair

Next year, August 11-21, 2016 is the Iowa State Fair. Have you ever thought about entering you beehive products at the Iowa State Fair apiary division? Wouldn’t you like to say “My honey is “Iowa State Fair Blue Ribbon Honey!” Or my creamed honey is “Iowa State Fair Blue Ribbon Creamed Honey!” Or my wax is...!” I think all of us would like to say that and some of us can!

If you were at the annual meeting, Roy Kraft handed out paperwork that came from the web site of the Iowa State Fair, www.iowastatefair.org that told us of all the classes you could enter (21 adult and 3 youth - age 18 and younger). In classes 1-20, the 1st – 6th place receive payback for placement ($20, $15, $12, $10, $9, $8) the window display is limited with only 4 entries but pay $40, $30, $25, $20 respectively. The youth pays $10, $8, $5 respectively! Plus some classes have extra perks!!

This year we’re going to have six or so articles in the “Buzz Newsletter” to try to help answer your questions about the classes in the apiary division and to motivate you to enter. This first article will be about the observation hive. (The observation hive class is one of those with extra perks!!)

For the observation hive under class 1 it states:
Observation Hive of Bees and Queen – Any race - 1 ½ story; one deep brood comb with one medium or shallow frame. The score card as follows: (what you are judge on)

Uniformity of color & marking for breed...............15
All stages of worker brood--------------------15
Queen:
Size and shape...........................................15
Color and general appearance..................15
Hive:
Brood comb attachment, and frame of honey.....15
Overall general appearance..............................25
TOTAL.....................................................................100

(100 points would be a blue ribbon = $20 from the Iowa State Fair; the extra perks → $10 from the Iowa Honey Producers and a queen from C. F. Koehnen & Sons of California)

So how do you set this all up and when should you start getting ready? Some people go to a full size hive and find the queen and take her with a frame of brood and add one frame of honey? This does work, but I don’t like this way for two reasons. One, you lose honey production – not totally, but it slows it down considerably because you have no queen and the hive is busy trying to replace her. Second reason is this queen is in full egg production of 1,500 to 2,000 eggs a day in her hive to being limited to 150 to 300 eggs a day in the observation hive. The second way and my preferred way is with a nuc box. Take a new queen you buy or raised, and add her to a frame of brood with two or three extra frames so when she starts laying, her egg production is limited, this should be done 10 days before the fair. Pick the best frame one day before you are taking your observation hive to the fair, you get a better over all looking frame for the judge to look at.

I like to do things a little different. I will either use a queen cell I have found or graft some queen cells. I start the last week of June so that the new queen will start laying eggs the 3rd or so week of July. The 2016 fair starts August 11, so then when the judge looks at the brood frame the queen is laying 150 to 300 eggs a day. You will have all stages of larva, capped brood and young bees hatching and you’ll get a perfect frame of brood. And if you feed the hive when they are raising the queen you will end up with a nice plump queen. This way you should get top points from the judge. If you put your observation hive together less than 24 hours before it has to be at the fair, (Wednesday the 10th before 11:00am) the bees will not build any burr comb yet so you don’t lose points there either.

For the observation hive itself, you can buy one, as I have seen several bee supply catalogs offering them, or if you are handy in the wood shop you can make your own. If building your own, keep in mind the “bee space rule” and ventilation for the bees.

I love the competition side to this, but I also will help anyone who wants the help making an observation hive up by answering any questions you may have. There is room for 12 observation hives at the fair. It would be great to see that space filled at the August 11-21, 2016 Iowa State Fair. So let’s all get busy and hope to see your entries at the fair!!

New IHPA Cookbook

It’s time for a new cookbook!

Please submit your new Honey recipes, the Iowa Honey Producers Association is doing a new cookbook that will be available at the 2016 Iowa State Fair.

We would like to have as many NEW recipes in this new cookbook as possible, so bring on your newest tried and true delights. Submit all the categories you can think of including soap and honey mead.

We have the form available online through the Buzz (August issue), and at the 2015 Annual Meeting in November. Our cutoff date for the cookbooks to get prepared will be March 1, 2016.

We do have some incentives for you, the more recipes you submit, the better for you, stay tuned for those incentives in a later Buzz article.

Please submit recipes to:
Jodi Kraft
IHPA Cookbook Chairperson
P.O. Box 1
Goldfield, IA 50542-0001

or my committee members: Becky Elsbernd, Connie Bronnenberg, Rhonda Heston and Heidi Love.

Thank you and looking forward to seeing your new recipes for the 2016 Iowa Honey Producers Association Cookbook.
This recipe is being submitted for: Iowa Honey Producers Association (2016 cookbook)

Name of Recipe: _______________________________________________________________

Submitted by: ________________________________________________________________

INGREDIENTS: (List all ingredients in their proper order: 1, 2, etc. Please type or print neatly.)

#1 ___________________________________________________________ _________________________
#2 ___________________________________________________________ _________________________

______________________________________________________________ _________________________
______________________________________________________________ _________________________
______________________________________________________________ _________________________
______________________________________________________________ _________________________
______________________________________________________________ _________________________
______________________________________________________________ _________________________

METHOD: (Be sure to include: *Size & type of container  *Time  *Temperature  *Yield)

________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________

COMMENTS:

________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________
________________________________________________________________________________________

Please send form to: Jodi Kraft, IHPA Cookbook Chair

P.O. Box 1, Goldfield, IA 50542-0001

These cookbooks will be available at the 2016 Iowa State Fair, please submit by March 1, 2016.

If necessary, continue on back of sheet. (Please mark the bottom of this sheet “over”.)
### Beginning and Advanced Beekeeping Courses to be Offered Across the State of Iowa, 2016

<table>
<thead>
<tr>
<th>City &amp; Time</th>
<th>Start Date</th>
<th>Course Length</th>
<th>Meeting Location</th>
<th>Contact to Register</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ankeny 6-8 pm</td>
<td>Jan 21 – Feb 25</td>
<td>Thursday evenings for 6 weeks</td>
<td>Iowa Lab Facility, DMACC Campus, Ankeny, DCI Conference Room</td>
<td>To Register: Andrew Joseph: 515-326-5765 (call or text) or <a href="mailto:Andrew.Joseph@IowaAgriculture.gov">Andrew.Joseph@IowaAgriculture.gov</a> 2230 S. Ankeny Blvd Ankeny, IA 50023</td>
<td>$35</td>
</tr>
<tr>
<td>Cedar Rapids 7-9 pm</td>
<td>Jan. 15 - 8 sessions throughout the year</td>
<td></td>
<td>Indian Creek Nature Center</td>
<td>Julie Walters: 319-362-0664 or <a href="mailto:juliewalters@indiancreeknaturecenter.org">juliewalters@indiancreeknaturecenter.org</a> 6665 Otis Rd SE Cedar Rapids, IA 52403</td>
<td>Member: $60 Nonmember: $90</td>
</tr>
<tr>
<td>Chariton 6:30-8 pm</td>
<td>Jan. 15- Feb 26</td>
<td>Friday evenings for 7 weeks</td>
<td>Lucas Co. Extension Office</td>
<td>Craig Greene: 641-842-2112 48293 Hy-Vee RD Chariton, IA 52577</td>
<td>$45</td>
</tr>
<tr>
<td>Council Bluffs</td>
<td>March 31- April 14</td>
<td>Thursday evenings for 3 weeks</td>
<td>IA Western Comm. College @ Looft Hall</td>
<td>Iowa Western Comm. College 712-325-3255 2700 College Rd Council Bluffs, IA 51502 Instructor: Clarence Sealy</td>
<td>$59</td>
</tr>
<tr>
<td>Davenport 2 class options; both at 6-8 pm</td>
<td>Jan thru March Dates to be determined</td>
<td>Tuesday evenings for 6 weeks or Wednesday evenings for 6 weeks</td>
<td>Nahant Marsh Education Center</td>
<td>To Register: <a href="http://www.nahantmarsh.org">www.nahantmarsh.org</a> or 563-323-5196 4220 S Wapello Ave Davenport, IA 52802 Instructor: Phil Crandall: (309)799-7420</td>
<td>Members $75 Non-members $95</td>
</tr>
<tr>
<td>Des Moines 6:30 – 8:30 pm</td>
<td>Jan 30 – Feb 24</td>
<td>Wednesday evenings for 6 weeks</td>
<td>Des Moines Social Club</td>
<td>To Register: <a href="http://desmoinessocialclub.org/events/categories/education/">http://desmoinessocialclub.org/events/categories/education/</a> 900 Mulberry St Instructor: Julia McGuire</td>
<td>$50 + Book</td>
</tr>
<tr>
<td>Location</td>
<td>Dates</td>
<td>Time</td>
<td>Days</td>
<td>Location</td>
<td>Instructor</td>
</tr>
<tr>
<td>----------------</td>
<td>------------------------------</td>
<td>------------</td>
<td>------</td>
<td>-------------------</td>
<td>-----------------------</td>
</tr>
<tr>
<td>Des Moines</td>
<td>Jan 25 – Feb 29</td>
<td>Monday</td>
<td>evenings for 6 weeks</td>
<td>Merrill Middle School</td>
<td>To register: Community education @ 515-242-8521 or <a href="http://www.dmced.org">www.dmced.org</a></td>
</tr>
<tr>
<td>Fairfield</td>
<td>Feb - March</td>
<td>Thursday</td>
<td>evenings for 4 weeks</td>
<td>Jefferson County Extension Office</td>
<td>Barb @ 641-472-4166 2606 W Burlington Ave Fairfield, IA 52556</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Instructor: Vern Ramsey &amp; Joy Westercamp</td>
</tr>
<tr>
<td>Fort Dodge</td>
<td>Jan 9 - 30</td>
<td>Saturday</td>
<td>mornings for 4 weeks</td>
<td>Webster County Extension Office</td>
<td>To register: Yvonne @ 515-835-9326 or e-mail: <a href="mailto:Yvonne@iastate.edu">Yvonne@iastate.edu</a> 217 South 25th St. Ste C12 (enter S.E. corner) Fort Dodge, IA 50501-7670</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Instructor: Roy Kraft</td>
</tr>
<tr>
<td>Fort Dodge</td>
<td>Jan 30</td>
<td>Saturday</td>
<td>afternoon</td>
<td>Webster County Extension Office</td>
<td>To register: Yvonne @ 515-835-9326 or e-mail: <a href="mailto:Yvonne@iastate.edu">Yvonne@iastate.edu</a> 217 South 25th St. Ste C12 (enter S.E. corner) Fort Dodge, IA 50501-7670</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Instructor: Roy Kraft</td>
</tr>
<tr>
<td>Glenwood</td>
<td>Feb</td>
<td>Thursdays</td>
<td>for 4 weeks</td>
<td>The Gathering Place in Glenwood</td>
<td>110 S. Vine St</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Instructor: Clarence Sealy: 712-310-7410</td>
</tr>
<tr>
<td>Indianola</td>
<td>Feb 4 – March 24</td>
<td>Thursday</td>
<td>evenings for 8 weeks</td>
<td>Calvary Baptist Church Indianola, IA</td>
<td>Judy Spence: 515-988-8397 <a href="mailto:Jespencejr44@gmail.com">Jespencejr44@gmail.com</a></td>
</tr>
<tr>
<td>(FBI Club)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>2708 N Jefferson Way Indianola, IA 50125</td>
</tr>
<tr>
<td>Keosauqua</td>
<td>March</td>
<td>Monday</td>
<td>evenings for 4 weeks</td>
<td>Roberts Bldg - with cooperation with Van Buren County Extension.</td>
<td>319-293-3039</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Hwy 1 north Keosauqua, IA 52562 Instructor: Vern Ramsey &amp; Joy Westercamp</td>
</tr>
<tr>
<td>Location</td>
<td>Dates</td>
<td>Time</td>
<td>Day(s)</td>
<td>Provider</td>
<td>Instructors</td>
</tr>
<tr>
<td>-------------------</td>
<td>---------------------</td>
<td>-----------------</td>
<td>-----------------</td>
<td>-----------------------------------------------</td>
<td>-----------------------------------------------------</td>
</tr>
</tbody>
</table>
| Knoxville         | Jan. 12 – Feb 23    | 6:30-8 pm       | Tuesday evenings for 7 weeks | Marion County Extension Office | Jerry Weldon @ 641-842-5888  
210 N Iowa St  
Knoxville, IA 50138 | $45 |
| Marshalltown      | Jan. 28-March 3     | 7-9 pm          | Thursday evenings for 6 weeks | Iowa Valley Community College | April Forbes  
800-284-4823/641-752-4645  
Room 612  
3702 South Center St  
Marshalltown, IA 50158 | Instructor: Phil Ebert | $35 |
| Mason City        | Feb. 6-Feb 27       | 9 am – 12 noon  | Saturday mornings for 4 weeks | North Iowa Area Community College | NIACC Continuing Education:  
641-422-4358  
500 College Dr  
Mason City, IA 50401 | Instructor: Pat Ennis | $39 |
| Oskaloosa         | Jan 15–Feb 26-      | 6-8 pm          | Friday evenings for 7 – 8 weeks | Mahaska County Extension office | Jim Marshall  
641-660-0983  
212 North I Street  
Oskaloosa, IA 52577 | Instructors: Jim & Tina Marshall | $45 |
| Ottumwa           | Jan 12- Feb 23      | 5:30-8pm        | Tuesday evenings for 7 weeks | Great Prairie Area Education Agency | To register-Jen Daugherty  
641-682-5491  
2814 North Court Street  
Ottumwa IA 52501 | Instructor: Craig Greene | $45 |
| Peosta            | Jan 28 March 3      | 6-9 pm          | Thursday evening for 6 weeks | Northeast Iowa Community College Room: CC1 | NICC Continuing Education:  
563-557-8271, ext 380  
8342 NICC Drive  
Peosta, IA 52068 | Instructors: Bill & Louise Johnson | $30 |
| Sioux Center      | February 4-5 sessions | Spring classes  | Thursday evenings | Dordt College | 712-722-6275  
Dordt College  
498 4th Ave  
Sioux Center, IA | Instructor: Duane H Bajema Ph. D. | $70 |
| Sioux Center      | June 4 Rain date-June 11 | Beginning beekeeping field day | Saturday | Dordt College | 712-722-6275  
Dordt College  
498 4th Ave  
Sioux Center, IA | Instructor: Duane H Bajema Ph. D. | Field day: Cost to be determined |
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.
2015 Annual Meeting
Contest Winners

MEAD
Winner - Julie Swett
2nd place - Everett Birch

HIVE BODY DESIGN
Youth ages 15 years of age and younger
All first place winners
Adalyn Borman, age 3
Maya Borman, age 6
Michael Borman, age 9

Adults: 16 years of age and older
Blue ribbon to Carly Raye Vannoy
2nd place to Katie Borman

PHOTO CONTEST
Bee on flower
1st place: Becky Birch
2nd place: Mary Wiltgen
3rd place: Mary Wiltgen

Marketing/Promotion
1st place: Mary Wiltgen
2nd place: Mary Wiltgen

General Beekeeping
1st place: Julia McGuire "Snow Bees"
2nd place: Mary Wiltgen "Queen on Frame"
3rd place: Mary Wiltgen "Comb"

Extracting
1st place: Mary Wiltgen - Picture was of honey being strained
2nd place: Mary Wiltgen - Picture was of various sizes of bottled honey
3rd place: Mary Wiltgen - Picture was of granddaughter peering over the edge of a bucket of honey straining into the bucket.

FOOD CONTEST
Snacks
1st place: Honey Popcorn Balls - Julie Swett
1 cup of honey
1 large bowl of popped corn
Waxed paper

Boil the honey, stirring constantly, until it forms a soft ball when a drop is placed in cold water. Drizzle the honey over the popcorn. Mix the popcorn and honey thoroughly, form into balls, and place on waxed paper.

2nd place: Honey Glazed Snacks - Mary Wiltgen
7 c. Crispix cereal
3 c. miniature pretzels
1 c. pecan halves
2 c. Cherrios
2/3 c. butter
½ c. honey

Mix cereals and pretzels, set aside. Melt butter, add honey. Gently stir until blended. Add the pecan halves and let soak for a few minutes. Pour mixture over cereal/pretzel mixture. Spread on 2 jelly roll pans which you have lined with parchment paper. Bake in 350 degree oven for 12 minutes. Do not overbake. Remove from oven. Cool about 3 minutes the pour onto wax paper or in a big container to cool. Do not allow to cool completely on the pan as the mixture will stick. Store in an airtight container. Absolutely delicious! Enjoy!

Optional:
Change up the cereal used. Chex mixes are great. Cinnamon Toast Crunch is also a great substitute for the Crispix cereal.

3rd place: Honey Roasted Pumpkin Seeds - Julie Swett
2 C pumpkin seeds
2 T butter
3 T honey
2 T olive oil
1 t cinnamon

Preheat oven to 350⁰. Wash pumpkin seeds and dry. Put butter, oil & honey in bowl and microwave until butter melts. Pour over seeds and stir. Add cinnamon and stir again.

Line a backing sheet with parchment paper. Dump seeds on paper and bake for 30 to 40 minutes until seeds are a deep golden brown stirring every 10 minutes. Remove from oven and stir a few times as they cool to prevent stacking.

Cookies and Bars
1st place: Chocolate Peanut Butter Chews -
Connie Bronnenberg
¾ C. Honey
1 C. Peanut butter
1 C. Semi-Sweet Chocolate Chips
1 C. Salted Peanuts
3 C. Rice Krispies
10 Large Marshmallows


2nd place: Beehive Cookies - Julie Swett
¾ C. sour cream
½ C. honey
2 eggs
1 C. finely chopped toasted pecans
¼ t. salt
1 t. vanilla
1 ½ C. whole wheat flour

In a large bowl, combine sour cream, honey, eggs & vanilla. Add rest of the ingredients and mix. Drop by spoonful onto greased baking sheets. Bake 10-12 mins. til golden brown in 350°.

3rd place: Honey Peanut Butter Cookies - Pat and Peggy Ennis
Total time: prep – 15 min. & bake 10 min/batch
Makes 5 dozen cookies

Ingredients:
½ C. shortening or butter
1 C. peanut butter
1 C. local honey
2 eggs, lightly beaten
3 C. all-purpose flour
1 C. brown sugar
1 ½ teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt

Directions:
Preheat oven to 350°. In a bowl, mix shortening, peanut butter and honey. Add eggs; mix well. Combine flour, sugar baking soda, baking powder and salt; add to peanut butter mixture and mix well. Roll into 1 to 1 ½ inch balls and place on ungreased baking sheets. Flatten with a forked dipped in flour. Bake 8-10 minutes or until set. Remove to wire racks to cool.

Muffins and Breads
1st place: Honey Pumpkin Muffins with Honey Butter - Mary Wiltgen
Combine the following and set aside:

1 ½ cups all-purpose flour
1 ½ teaspoons baking powder
1 teaspoon baking soda
¼ teaspoon salt
1 ½ teaspoons ground cinnamon
½ teaspoon ground ginger
¼ teaspoon ground nutmeg

Beat until light:
½ cup softened butter

Mix the following into the butter:
¾ cup honey
1 egg
1 cup solid pack pumpkin

Gradually add the flour mixture, mixing until just blended.

Stir in 1 cup chopped pecans. Toast if you wish prior to mixing.

Spoon into 12 greased or paper-lined muffin cups.

Bake at 350 degrees for 20-25 minutes or until toothpick inserted in center comes out clean. Remove and cool. Serve warm or at room temperature with honey butter.

Honey Butter:
1 cup softened butter
¼ cup honey
Mix thoroughly and serve.

2nd place: Savory Bacon Muffins - Julie Swett
1 1/3 C. all-purpose flour
¾ C. buckwheat flour
1 ½ teaspoons baking powder
½ teaspoon baking soda
¼ teaspoon salt
¼ cup honey
2 eggs, beaten
½ cup buttermilk
2 tablespoons butter, melted
¾ cup sour cream
¼ cup minced onion
¼ cup thinly sliced green onions
½ cup cooked, crumbled bacon

Heat oven to 375°. Grease a 12-cup muffin pan; set aside.

In medium bowl, whisk together flours, baking powder, baking soda and salt. Make well in center and set aside.

In a separate bowl, combine honey, eggs, buttermilk and butter. Stir in sour cream. Add to flour mixture all at once and stir. Fold in onions and bacon.
Divide evenly into prepared muffin pan and bake for 20 minutes, or until toothpick inserted in center comes out clean. Cool for 5 minutes. Serve muffins with butter and honey, if desired. Yields 12 muffins.

3rd place: Peanut Butter Bread - Julie Swett

2 C. flour
4 t. baking powder
1 t. salt
½ C. peanut butter
1/3 C. honey
1 ½ C. milk

Sift dry ingredients. Blend peanut butter and honey, and then add milk. Gradually add to dry ingredients to form soft dough. Pour into greased loaf pan & bake at 350° for 1 hour.

Candy

1st place: Turtles - Julie Swett

2/3 c. honey
½ t salt
½ c. evaporated milk
1 c. pecans
6 oz semisweet chocolate

Butter cookie sheet and dust with corn starch. Arrange 3 pecan halves in groups on cookie sheet. In saucepan mix milk and honey, stirring until it reaches 250°. Drop a teaspoon of the mixture on the clusters. Let cool. Melt chocolate in a double boiler. Coat the top of each cluster with the melted chocolate.

2nd place – Little Bite of Honey (Carmels) - Mary Wiltgen

½ cup honey
½ cup crunchy peanut butter
1 cup instant nonfat dry milk

Melt together the peanut butter and honey in a microwave-safe bowl. Depending on wattage of the microwave it will take approximately 1:130 minutes. Stir in dry milk. Heat about 10-15 more seconds. Stir well.

When cool, knead mixture on a flat surface. Can be accomplished in the bowl with a wooden spoon or rubber scraper. Work the mixture until it is smooth. Drop the ball on to wax paper or parchment paper. Roll to ¼ inch thick. With a sharp knife (or a pizza cutter), cut into strips about ¼ inch wide. Cut strips into 1 ¾ inch pieces. (Sizes are approximate!) Set aside to dry. Drying will take a couple of hours.

Cut wax papers into rectangles. When candy is dry, wrap each piece into the rectangle, twist ends to seal. Enjoy this little bite of honey.

Drinks

1st place: Spiced Honey Tea - Julie Swett

4 Tea bags
4 Cinnamon sticks
¼ C. Lemon Juice
20 Whole cloves
½ C. Honey

Boil water, add tea, cinnamon & cloves. Simmer for 5 mins. Remove cinnamon & cloves. Stir in honey and lemon juice. Chill for 1 hour. Pour over ice & serve with a lemon slice.

Chili

1st place: Spicy Sweet Honey Chili - Becky and Randy Elsbernd

2lbs. Ground beef
1 C. Chopped sweet onions
1 Chopped garlic glove
½ C. Chopped green bell peppers
1 ½ Diced jalapeno peppers
2 (15 ounce) cans of chili beans
1 (14 ½ ounce) can of chili beans
1½ teaspoon Chili powder
1 teaspoon Cumin
1 teaspoon Thyme
½ teaspoon Salt
1 ½ teaspoon Cinnamon
½ C. Honey

2. Sauté onions and peppers if desired.
3. Add rest of ingredients.
4. Stir and simmer for 25 minutes.
5. Add honey and stir again.
6. Serve alone, over rice or spaghetti.
7. Serve with cheese and crackers is a must.
8. Oh great with corn bread as well.

EXPECT A HARD WINTER FOR HONEY BEES

By Dick Rogers M.Sc., Principal Scientist/Entomologist: Bayer Bee Care Center - Bee Health & Integrated Apiculture Research

There’s nothing I enjoy more than getting out in the field and investigating honey bee colonies. All right, maybe there are a few things I enjoy more, but I consider it a “win” any time I get out of the office to work with bees! During these late summer and early fall inspections, which involve evaluating up to a hundred and fifty samples taken from different hives across the country, I’ve gotten pretty good at predicting the rate of winter survival of colonies beekeepers can expect.

What I’ve seen so far this year really concerns me.
Since 2013, U.S. beekeepers have been doing better at reducing winter honey bee colony losses. Part of this success comes from better management of a principal cause of these losses—the Varroa mite. However, during my 2015 hive evaluations, I was disturbed to find the vast majority of hives contained mite infestations well above the threshold level of concern.

In the almost 30 years since Varroa was introduced to North America, I’ve learned that a hive containing three Varroa mites per 100 bees suggest that the colony is in trouble. While three mites may not seem like a big deal, remember that a typical colony may contain 40,000 bees—and that equates to more than a thousand parasites, which weaken bees through their feeding and disease transmission activities. This year I’m finding at least two-thirds of the hives I’ve examined contain mite counts above that threshold and many have exceeded seven mites per 100 bees, a level that is almost certain to result in colony failure this winter.

I checked with other honey bee experts to get a sense of what they’re hearing and seeing regarding Varroa infestations this fall and they’ve confirmed my worst fears. Recent scientific presentations at several bee health conferences indicate that two organizations—the Bee Informed Partnership and the U.S. Department of Agriculture—are estimating infestation levels between seven and eight mites per 100 bees as a national average this fall, which agrees with our own assessment. This does not bode well for honey bee colonies going into winter.

So what’s causing this?

We know that when honey bees are doing well, large infestations of Varroa mites are far behind. The rule of thumb is that “Varroa does best in strong colonies” but even so, there may be more happening here. For years, management-minded beekeepers have relied on Apivar® (amitraz) strips to keepmite infestations in check. This year we’re hearing widespread reports that suggest this treatment isn’t working as well as it has in the past. Our testing suggests that Apivar is still the most effective product out there, but we have seen control failures when re-infestation pressure is high, as well as some tests that show efficacy is lower than expected. Since there are few effective treatments for Varroa and these mites are prone to develop resistance, the potential loss of this acaricide from our management toolbox is very concerning.

What’s most troubling about this unwelcome news is that it should be no surprise, since Varroa has caused massive colony losses before, most recently during the winter of 2012-2013. Since Varroa first became established in North America during the latter half of the 1980s, beekeepers have been playing catch-up in their efforts to manage this parasite. Just a few years ago, the National Honey Bee Health Stakeholder Conference identified Varroa as the “single most detrimental pest” of honey bees and other scientists have shown that it remains a leading cause of colony failure. And despite all the attention focused on honey bee health in the past decade, we seem no closer to solving this particular problem, or preventing these cyclic colony losses.

There is hope.

This year I had the pleasure of working alongside Dr. Dewey Caron and other experts associated with the Honey Bee Health Coalition to release a new Varroa Management Guide, which offers beekeepers practical, effective methods of monitoring and controlling this invasive pest. At Bayer, we are seeking and testing new varroacides, as well as more efficient delivery systems to better manage infestations. Complementing this research is our Smart Hives initiative, which is designed to monitor honey bee colonies remotely and non-invasively, using digital sensor technology to provide real-time alerts that can allow for rapid responses and more effective management practices. Additionally, other scientists are looking to improve honey bee genetics to increase the bee’s tolerance to the Varroa parasite.

For now, there is little beekeepers can do to change the hand they’ve been dealt. Winter normally is a stressful time for colonies, but high mite infestations make this year’s situation particularly challenging and I am expecting the worst. I hope I’m wrong about the consequences associated with the levels of Varroa we’re seeing. Regardless, the two things I’m sure of is that honey bees are not at risk of going extinct, and that beekeepers are an extremely resilient group. I know the bee industry will bounce back as beekeepers adapt and reach new levels of expertise to address what is the ‘new normal’ in apiculture.

As a scientist and beekeeper, I’m frustrated that no “silver bullet” has yet been found to consistently manage the Varroa mite. What I can tell you is that Bayer and other members of our industry won’t stop working until we finally rid ourselves of the damage caused by this destructive pest.

The Buzz Newsletter Article Submissions

Please send submissions, classified ads, and photos to Alex Ebert by email to TheBuzz@ABuzzAboutBees.com or alex.ebert@eberthoney.com or by mail to The Buzz, c/o Alex Ebert, 14808 S. 102nd Ave. E., Lynnville, IA 50153.

The deadline for submissions is the 10th 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.
WEAVER’S famous QUEENS and Package Bees
★ Buckfast ★ All-American
Order On-Line Now
Visit us on the Web at www.rweaver.com

THE R WEAVER APIARIES, INC.
16495 CR 319, Navasota, TX 77868
Ph: 936/825-2333 rweaver@rweaver.com

For All Your Packaging Containers
For Packing Honey
(NO Order To Large or Small)

BL Plastic Containers, LLC
“We Built Our Business on
Service, Quality, and
Dependability.”
BL Plastic Containers, LLC
1425 Metro E. Drive Unit 109
Pleasant Hill, IA 50327
Phone: 515-266-6112
Fax: 515-266-6112
sales@blplasticiowa.com
www.blplasticiowa.com

Honey Bee Ware
Helping Beekeepers Keep Bees
Bees * Equipment * Supplies * Honey * Education

Honey Bee Ware in Greenville, WI recently purchased Lapp’s Bee Supply. Now more inventory than ever before!

Experience the best customer service around! Please visit our store or see us on the Web. We look forward to helping you with all your beekeeping needs.

If you liked LAPP’S you’ll LOVE Honey Bee Ware!

Store Hours
Monday-Friday 9-4:30
Saturday 9-12
Sunday Closed
By Appointment

www.honeybeeware.com

N1829 Municipal Drive (Hwy 76)
Greenville, WI 54942
920-779-3019
The KEY to Successful Beekeeping

Dadant
Fresh Quality Foundation Makes Good Productive Combs

Foundation

Developed By Dadant & Sons

Crimped But Unequalled

Steel Hook Fits Behind Wedge In Top Bar

9 Vertical Crimped Steel Wires Radiate Strength

Perfectly Milled Cells

Deep Exact Walls

We Recommend Adding Cross Wires In Deep Frames

Slightly heavier than thin surplus for easier handling.

Cut Comb For

Chunk Honey and

Comb Honey

Cut From The Frame

The thinnest beeswax sheet for finest comb honey.

Thin Surplus For Square and Round Section Comb Honey

Your Customers Appreciate

Comb Honey With Dadant Foundation

Cut Comb

& Thin Surplus

Foundation

First Comb Foundation

100% Reclaim

Plastic Cell

The Ultimate In Plastic Foundation

The Best Plastic Foundation/Available Tested And Proven

Fits Frame Sizes 9-1/8" and 6-1/4"

Deep Uniform Exact Cells

Injected Molded Plastic, Raised Cell Sheet

Beeswax Coated or Plain (We recommend Beeswax coating)

Unique Uniform Spray Coating with 100% Pure Beeswax

Wax Moth Cannot Damage Base

1 Piece Plastic Frame and Foundation

No Assembly—Strong—No Wiring

Durable—Not Affected By Weather Conditions

Sizes 9-1/8" and 6-1/4"

Beeswax Coated

www.dadant.com

51 S. SECOND STREET, HAMILTON IL 62341 • PHONE (217) 847-3324 • FAX (217) 847-3660 • TOLL FREE 1-888-922-1293
1318 11TH STREET, SIOUX CITY IA 51102 • PHONE (712) 255-3232 • FAX (712) 255-3233 • TOLL FREE 1-877-732-3268
**The Buzz Newsletter**

Iowa Honey Producers Association
52735 187th Avenue
Chariton, IA 50049

---

**Officers**

**President:** Pat Ennis
2105 110th St.
Goodell, IA 50439
(641) 444-4767
Flat_Lander@lycos.com

**Vice President:** Roy Krao
116 East Cedar St.
Box 1
Goldfield, IA 50542
(515) 293-2458
Kroyster.rk@gmail.com

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

**Treasurer:** Rhonda Heston
52735 187th Avenue
Chariton, IA 50049
(515) 724-2124
R.Heston@yahoo.com

**Historian:** Butch Wetzel
8227 NE 38th Ave
Altoona, IA 50009
(515) 979-6322
thewetzelclan@aol.com

**Past President:** Curt Bronnenberg
14405 Hull Ave.
Perry, IA 50220
(515) 465-5939
CBronny823@aol.com

---

**District Directors**

**District #1** Jim Marshall
2923 Jones Ave.
Oskaaloosa, IA 52577
(641) 660-9930
marshallj@wildblue.net

**District #2** David Hayes
1749 110th St.
Maquoketa, Iowa 52060
(563) 678-2862
prairiecreekfrm@neiins.net

**District #3** Dennis Nielson
6948 25th Ave.
Newhall, IA 52315-9620
(319) 351-6205
dlnielson35@gmail.com

**District #4** Mike Swett
2005 North Dakota Ave
Ames, IA 50014
(515) 231-5498
swettenterprises@yahoo.com

**District #5** Craig Greene
1554 135th Pl
Knoxville, IA 50138
(515) 988-1838
jcammguire@yahoo.com

**District #6** Mike Divis
3112 210th St.
Anthon, IA 51004
(712) 373-9743
(712) 899-8117
mikyyd@aol.com

**Back-to-Basics Beekeeping Club**
Contact: Jim & Tina Marshall
March Hill
2923 Jones Ave
Oskaaloosa, IA 52577
(641) 660-9838
marshallj@wildblue.net

**Central Iowa Beekeepers Association**
Contact: Arvin Foell
30930 150th Ave.
Kelley, IA 50134
Home phone 515/797-3060
Cell phone 515/(450)9454
ajfoell@hxcomm.net

**Des Moines Backyard Beekeepers**
Contact: Julia McGuire
515-988-1828
jcammguire@yahoo.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
Carlsie, IA 50047
(515) 988-8397
dsppence44@gmail.com

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

**Loess Hills Beekeeping Association**
23524 Hunt Avenue
Council Bluffs, IA 51503-7978
LHBA@LoessHills8A.com

---

**District Managers**

**North Iowa Bee Club**
Contact: Pat Ennis
1040 Union Ave.
Goodell, IA 50439
(641) 444-4767
Flat_Lander@lycos.com

**Northeast Iowa Beekeepers**
Contact: Louise Johnson
34147 310th St.
Guttenberg, IA 52052
(563) 252-2340
louise@pigeoncom.net

**Northwest Iowa Beekeepers**
Contact: Larry J. Boernsen
2254 S. Riverside Dr.
Iowa City, IA 52246
(319) 351-6205

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

**Iowa Honey Queen Program**
Connie Bronnenberg
515-480-6076
cbronny823@aol.com

**IHPA Youth Mentor Program**
Mike Swett
(515) 231-5498
swettenterprises@yahoo.com

---

**Emergency Programs**

Bee Emergency Program Informations:
Contact: Vern Ramsey
22781 Route J16
Birmingham, IA 52535-8162
(319) 498-4355

Contact: Mike Divis
3312 210th St.
Anthon, IA 51004
(712) 373-9743
(712) 899-8117

---

**State Apiary**
Amy Toth
Assistant Professor Iowa State University
Ecology, Evolution, and Organismal Biology
amytoth@iastate.edu
www.public.iastate.edu/~amytoth/Toth_lab/Home.html

Marly Harris
maharris@iastate.edu

---

**Website Resources**

IDALS website
www.agriculture.state.ia.us

National Honey Board
www.honey.com

American Honey Producers Association
www.aphanet.com

American Beekeeping Federation
www.ABFnet.org