The Buzz
Newsletter of the Iowa Honey Producers Association

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The Buzz Newsletter Article Submissions and IHPA Memberships

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

Dates To Bee Remembered

January 18, 2008 IHPA Board Meeting at the Heartland Inn in West Des Moines at 2:00 p.m. The address is 11414 Forest Ave. Take the University Ave. exit off of I-80.

Think ahead! CIBA will have their annual beekeeping equipment auction on April 18th, 2009 with the location to be announced.

For Sale: We will again be selling 2# & 3# packages of bees this year. Prices will probably be slightly higher than last year, but I won't know until near the end of January. You need to place your order by February 28 for delivery in April.

Gordon Powell
4012 54th Street
Des Moines, IA 50310
Ph. 515-278-1762

For Sale: We can take orders of package bees but pricing won't be known until mid to late January. Contact Phil Ebert 641-527-2639 or e-mail ehoney37@netins.net

IHSA Apparel  (These are membership prices. Non-member prices are available on request.)

IHSA T-Shirts (Bright yellow shirt with brown lettering)
Youth __qty. X $10.00 $___________
Adult size (S) (M) (L) circle one __qty. X $11.00 $___________
Adult size (XL) (XXL) circle one __qty. X $12.00 $___________
Adult size (XXXL) __qty. X $13.00 $___________

Women's tank top (NEW!)
Adult size (S) (M) (L) circle one __qty. X $10.00 $___________

Aprons with IHSA name and a honeybee design (NEW!) __qty. X $15.00 $___________
Shipping $___________
Make checks payable to: IOWA HONEY PRODUCERS ASSOCIATION
TOTAL $___________

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

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

For Sale:

For Sale:

For Sale:

For Sale:

For Sale:
Greetings from the President of the IHPA

Dear Honey Producers,

Another Annual Meeting is complete. Pat Ennis did an outstanding job of putting our meeting together. The speakers interacted very well together and we received a wealth of information to digest. Thank you to the members going off the board and welcome to the ones coming onto the board. A big Thank You to Doris and Vernie Ramsey for the years you have spent as our historian and district one representative. Thanks also go out to Margaret Hala for her years as district three director. Welcome to Peggy Ennis as Historian, Kristoffer Valleroy, Sr. as district one director and to Matt Stewart as district three director.

We had three very capable Iowa Honey Queen candidates. Ellie Johnson is the Central Iowa Honey Queen. She has been very active in the IHQA for a long time. Amber Connett was a past youth scholar recipient and designer of the new large banner above the sales booth at the Iowa State Fair. Shiliah Spaulding is the Northwest Iowa Honey Queen and has also been very active in beekeeping. Iowa Honey Queen, Diane Jurchen, has ended her reign as our queen and will compete in the National Honey Queen contest held at Reno in January along with the American Beekeeping Federation Convention. Diane served the IHQA with long hours and countless appearances. Thank You Diane. The 2009 Iowa Honey Queen is Shiliah Spaulding from Battle Creek, Iowa in Northwestern Iowa. Congratulations and welcome Shiliah.

Another topic of interest at the meeting was the chemical spraying that we face as beekeepers. Thanks to Chuck Eckermann and Andy Joseph for guiding our discussion on that subject. We are working on several things to try to lessen the impact of chemical spraying to our colonies. Chuck and John Whipple have re-worked the bee rule and have made it more user friendly. If the changes occur a beekeeper will be able to register hives at any time, but the chemical applicators will only recognize the registrations that have been complete for 30 days. It will eliminate the April 1st deadline, but the more quickly the hives are registered the more attention will be paid to the locations of your hives. Another change will be that spraying will occur only before 8 a.m. and after 6 p.m. in locations within one mile of registered hives. There will be no notification to beekeepers. Some suggestions are to notify the chemical companies in your area so that they are aware of your colonies and will work with you when they are spraying close to your hives. We need to take small steps and work with each other to make changes. I'll keep you posted.

The youth program was really well represented at the November meeting. The nine 2008 youth scholarship award winners received their certificates of ownership for their hive and the equipment on Saturday morning. They had wonderful scrapbooks, posters and PowerPoint presentations. A special workshop was held for youth on Saturday morning. Around 30 were in attendance. We would like to encourage all of the past youth to enter the apiary department youth categories at the Iowa State Fair. The classes open specifically to youth include extracted honey, beeswax candles and beekeeping photos.

Ten youth were interviewed for the 2009 Youth Scholarship program. Conducting the interviews were Andy Joseph, Lee Heine, Mike and Donna Brahms. These youth are certainly interested and ready to get started in beekeeping. During the banquet November 7th, the youth were introduced and given certificates. They have all been paired with a mentor in their area. This is the third group of young people and the IHQA is gaining members steadily because of it.

Don't forget to purchase IHQA t-shirts, women’s tank tops or the new IHQA aprons for Christmas presents. You will be thanked for it. They are great marketing tools for you and they help bring attention to our organization as well. You could even give the gift of a membership in the IHQA as a present also. Encourage friends, family and neighbors to join our organization.

Now is the time to start planning for next year. There are many things that can be done including catching up on the back issues of magazines that you haven’t had time to read. You can work on equipment; repairing it, building or purchasing new equipment. Take inventory and decide if you want to expand your operation. Order new equipment and supplies now also. Think about where you want to locate your hives in the spring. Maybe even attend one of the national meetings to stay current on issues facing the beekeeping industry. Join a local club and talk to other beekeepers in your area. There are always workshops to attend or take your honey and beeswax products to craft shows or indoor markets. Line up places to sell products this spring and summer.

We need to also take time to enjoy family and the holiday seasons upon us. Our youngest son is heading back to Iraq for the third time in February. Our oldest son (and family) is stationed in Germany, so we are sending Christmas to them. We are spending time together as a family this season by traveling to North Carolina to attend Mike’s brother’s wedding on December 27th. I hope the weather cooperates with us. Traveling with three grandchildren ages 5, 3, and 2 might be challenging.

I certainly hope everyone has a wonderful Christmas and BEE MERRY!!

Sincerely,
Donna Brahms, IHPA President

Pesticide Regulation

For those who saw the “Pesticide Regulation” talk given by Chuck Eckermann at the annual meeting: He has made the information from his PowerPoint slideshow available upon request but asked that it not be published in The Buzz or on the IHQA website. Anyone interested in obtaining the slideshow details should contact me either by phone or email.

Thank you, Andy
(515) 725-1481
andrew.joseph@iowaagriculture.gov
Youth Program Continues

Nine 2008 youth scholarship winners were given certificates of ownership of their hive and the equipment that the IHPA provided to them for their exciting and challenging year of beekeeping. Congratulations to Greg and Renae Beard of Chariton, Levi Bernhard of Algona, Alex McGuire of West Des Moines, Levi Price of Winterset, John Reynolds of Wever, David Runnels of Nevada, Patrick Stephenson of Nevada, and Kaylie Strauss of Dunkerton. Mentors for this group of young people were John Johnson, Jerry Kern, Jerry Macken, Pat Randol, Jack Trowbridge, Pat Ennis and Kim Douglas. These people really are fantastic and gave of their time and talents to help these young people. The IHPA sincerely thanks them.

The 2009 youth scholarship winners chosen were Elsa Brown of Dow City, Garion Conser of Churdan, Zachariah Hicks of Algona, Josh Holtz of Lost Nation, Jonathan Judd of LaPorte City, Colton Smith of Murray, Andrew Schulz of Burlington, Trevor Turner of Winterest, Matthew Upah of Chelsea and Quency Vos of Ellston. The mentors for this group include Curt Bronnenberg, Tom Carter, Pat Randol, Pat Ennis, Kevin Gschwend, Glen Tank, Craig Bradke, Dan Dixon, David Hayes and Dennis Nielson. Thank you for volunteering to guide these beginning beekeepers in their year of discovery into the world of beekeeping.

If anyone has any questions concerning the youth program, please feel free to contact Mike Brahms, Youth Coordinator at (712) 774-5878 or mbrahms@netins.net.

Terramycin

Hi all. At the annual meeting I was asked to write up the Terramycin (TM) / powdered sugar ratios for proper mixing and application for treatment of AFB. I am happy of course to get this is The Buzz, but have hesitated to do so without at least a couple thoughts on TM usage in our beehives.

There was a good deal of conversation at the Annual Meeting about the sort of “weak, sickly” bees we raise and keep due to our reliance on the various chemicals (miticides, antibiotics, etc.) we use in our hives. Usage of antibiotics discourages the development and maintenance of natural, strong “immune / defense” systems in our bees. We are directly breeding weaker, more susceptible bees by sustaining colonies chemically rather than genetically.

Further, once you start a program or routine of antibiotic usage in your beeyards, it becomes difficult / dangerous to break the habit. Terramycin (and Tylan) are antibiotics used by beekeepers for the control of Foulbrood. Until resistance builds up (which is a matter of time) the chemicals work to keep colonies healthy, or at least relatively free of any symptoms of AFB infection.

We are very fortunate that Phil Ebert has been documenting each month in The Buzz his fight to wean his bees off of dependence on antibiotics. The issues he has shared concerning AFB flare-ups and how they treat the colonies / hives as symptoms do appear are a valuable example that the AFB was always there, kept mostly in check by the chemical treatments but always present.

The general (and difficult to argue) notion is that the more hives one has, the more they have to lose in the event of AFB infection. And it’s this level of risk which brings a large number of beekeepers to dependence on antibiotic treatments to protect their investment. This is often referred to as the “treadmill” – once you start, it’s difficult to get off. Dependence and resistance builds up increasing risks of stopping treatment and leading to the use of newer, different, potentially stronger chemicals. The Beltsville USDA Lab has confirmed many times that Terramycin-resistant strains of AFB are being found here in Iowa.

If you start with prophylactic use of the antibiotics and AFB spores are brought into the colony, say by the bees robbing out an infected colony or by the sharing of honey supers which were previously used on an infected colony or by transfer by the beekeeper’s equipment as he works colony to colony, those spores remain in the colony – basically inactive until the antibiotic treatment is discontinued.

One recent related example is of a complete hive with a colony that was bought used by a central Iowa beekeeper this spring. The hive wasn’t inspected at the time of sale but I inspected the beeyard in early summer.

Generally, I prefer a volumetric-type measurement as opposed the measurement by weight but I can’t tell you how many cups it takes to measure out the 2.7 lbs. of sugar because so much of the volume of powdered sugar is air. The number of cups can really vary due to whether it’s packed into or sifted into the cup. I tried to at least get an estimation of “cups per lb of powdered sugar” from the internet. The answers were all over the place. Just weigh it or make the best division straight out of the bag you can. If you buy the sugar in 2 lbs. bags, then obviously, you’ll need about 1 1/3 bags of sugar for 1 bag of TM soluble powder.
It looked clean and strong. This fall the colony crashed, apparently due to having swarmed without successfully replacing the queen. I took another look at the empty hive and found signs of a low level of AFB infection – spotty brood pattern, perforated cappings, ropiness of dead larvae. No scale and no strong Foul smell. Knowing who the hive was purchased from, I’m confident that it has always been treated with antibiotics, but this season it wasn’t treated by its new owner. The inactive but viable AFB spores became active and by fall had built up to a decent level of infection. This sort of example should be kept in mind by anyone purchasing used equipment – effective treatment of low levels of AFB infections can mask all observable symptoms.

It’s the same basic situation, only more extreme and more concerning, when the antibiotics are used as treatment in infected colonies already showing symptoms of AFB problems. Too often, the treatment is applied and the AFB symptoms disappear. The colony is sort of “superficially healthy”. The spores don’t leave, they remain viable for decades, and they already exist in the colony in large concentration. This breeds resistance to the treatment creating even more dangerous strains of AFB. It also presents a direct problem for neighboring colonies of bees which can potentially bring the spores into their hive in events of robbing if the infected colony crashes say due to Varroa or winter loss, etc.

Most of us who use TM are using the little 6.4 ounce bags of “Soluble Powder” (TM25). You can purchase these from just about any of the bee suppliers or at most local farm supply stores. I saw it yesterday at TSC, for example. The common method of application is to dust a mixture of TM and powdered sugar over the topbars. One 6.4 oz. package of TM soluble powder is mixed with 2.7 lbs. of powdered sugar. Once the mixture is prepared, simply apply the dust across the frames’ top bars. Three ounce dustings at 4-5 day intervals are recommended in, both, the spring and fall. Be sure to make your final springtime application at least 4 weeks before adding supers for the honey flow to prevent contamination of marketable honey. Prepared as above, one 6.4 ounce bag of TM25 will treat 16 hives the recommended three treatments each (48 individual 1 ounce treatments).

Keith Delaplane has a good factsheet out on TM usage. It’s several years old but the information is pretty up to date and it includes a number of tables to assist in mixing the TM25 soluble powder, TM50, and TM100 concentrations for application.

http://www.ents.uga.edu/bees/disorders/Terramycin.htm

Thanks, Andy

One update (already):
The day after I wrote this all out, I received an email from Jerry Hayes and then another one from Bart Smith (Beltsville USDA Bee Lab). It seems that Pfizer is in the process of discontinuing Terramycin in the TMSP, TM50, and TM100 forms. Terramycin will apparently still be available and labeled for use in hives, but only in a more concentrated form called TM343.

Iowa Honey Producers Association Presents Awards at Their Convention in Marshalltown
Louise Johnson presented award plaques to members of the Iowa Honey Producers Association during the banquet at the Annual Meeting held in Marshalltown on November 7th, 2008.

The Sweepstakes Award for the most prize money given in the Apiary Department at the Iowa State Fair went to Connie Bronnenberg of Perry. Connie also received the Herman Bickle Award for the first place wax art entry at the Iowa State Fair.

Eves Cadwallader of Oskaloosa was the recipient of the Pioneer Award for having been involved for 50 years or more and still active in beekeeping.

The Distinguished Service Award was presented to Donna Brahms of Cumberland for serving the organization, assisting other beekeepers and willing to share information about the IHPA and beekeeping in general.

Two members of the IHPA were given the Education Award for teaching beekeeping classes, speaking at service clubs, giving presentations to school children or speaking about beekeeping on radio or T.V. Receiving the Education Award were Pat Randol of Winterset and William Johnson of Guttenberg.

The Friendship Award went to some deserving individuals. Pat Ennis of Goodell was given the Friendship Award for his support of the Youth Program by giving some new youth beekeeping equipment and his continuing support. Jack and Ev Trowbridge of Decatur were also given the Friendship Award for all of the help and support given to the Beard family during their year as mentors for Greg and Renae.

Renae Beard of Chariton received the Youth Award given to a young person who has shown commendable involvement in such things as helping at the state fair, succesfully keeping bees for at least one season, etc. Renae is part of the youth scholarship program and is an avid supporter of the IHPA. Shiliah Spaulding of Battle Creek also received the Youth Award for her involvement with younger children by presenting about honey bees and other farm animals at their farm and giving presentations to them in school settings also. She has been keeping honey bees for over 6 years. Shiliah is also our new 2009 Iowa Honey Queen.

These recipients were nominated by peers or members of the IHPA to receive these awards. Congratulations to all.
I didn't finish cutting up comb honey until early November. I had to leave the extracting system in place because the rack we cut the comb honey on drains into the uncapper sump. We've cut up over 2000 squares. Most of it has been sold. There are only about 250 squares left.

Adam and Alex finished winterizing the yards on November 16. Adam says there are three yards that are going to have a big death loss but he thinks the others look better than last year. Brood rearing lasted into November this year. Last year the bees looked great but brood rearing cut off in late September. The colonies should be carrying more young bees into winter than they did last year. We went through a lot of syrup bringing them up to weight. Our numbers decreased more than I anticipated. I thought for sure we would have 500 for winter. It's looking more like 475. Soon we will play the guessing game of "How many queens will we need next spring?" We can make a living with 500 colonies but it doesn't leave much margin for error. We need a decent survival so we can get our numbers up. I have considered leasing bees but then you work with assets that belong to someone else. I prefer to work on building up my own. I still think about it, though.

I went to two pesticide meetings. A new bee rule has been proposed. It would prohibit spraying within a mile of a registered beeyard between the hours of 8 AM and 6 PM. I think it's a good proposal. Chuck Eckerman thought it was likely to be approved. I have been curious about Randy good. I rented a skid loader with a post auger. The holes are bored. Once the posts are set, I can complete the shed at my leisure.

I enjoy winter. Everything takes longer but there is no pressure. I can really sleep on overcast mornings. The occasional afternoon nap feels good, too. I'm sure spring will be here before all the winter work is completed.

The foul bees I shook on to old combs is risky business. The honey they have in their stomachs will carry foulbrood spores. They can come down with foulbrood again if the count is high enough. Putting them on foundation forces them to use up this honey as they draw wax.

My bekeeping began when I was an elementary student in the mid 40's in a rural school in NE Missouri. My first bee equipment and bees were ordered from a Montgomery Ward catalog for about $20. When I left for college my uncle and my younger brother took over their care.

Gradually I increased the number of hives to an average of 18-20. Recent losses of bees necessitates buying 4-6 new queens and/or packages of bees each spring to maintain that number.

Some of the honey is sold to friends in the area. The rest is given to family members or sold to Smitty Bee Honey at Defiance.

Each year I am asked to take a display to a class in a nearby elementary school. My grandson (but not my wife) lament...
the fact that I recently upgraded from a manual to an electric extractor.

Several people, including my family members, appreciate the quality of locally produced honey. An apple orchard provides a home for most of my hives.

When I retire I hope to spend more time with my bees, but until more answers are found to our current loss of bees, they will continue to be more of a “hobby” than a money making enterprise. I attend the annual district meeting of the Southwest Iowa Beekeepers, and when time allows, field trips in the general area.

Louis Ferguson
915 N. Adams St.
Carroll, IA 51401

Thanks for your story Louis.
Submitted by Ron Wehr
IHPA Annual Meeting
Cooking with Honey Contest

Here are the winning recipes for the 2008 IHPA Annual Meeting Cooking with Honey Contest. The contest was judged by Donna Rayhons, Doris Ramsey and Carol Wehr. Thank you ladies.

Cakes:

**Mini Apricot Cakes**
**Donna Brahms—First Place**
1/2 c. chopped apricots
1/2 c. boiling water
3.4 c. Iowa Honey
1/4 c. butter
1/2 c. milk
2 1/2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. orange peel
1/4 c. chopped macadamia nuts

Soak apricots in boiling water for 5 minutes. In a bowl, cream honey and butter until fluffy. Add milk; mix well. Combine dry ingredients; stir into creamed mixture. Drain apricots. Fold in apricots, peel and nuts. Fill in muffin cups. Bake at 375 degrees for 20 minutes. Note: You could use peach or apricot creamed honey for a topping for these cakes.

**Banana Chocolate Chip Muffins**
**Julie Swett—Second Place**
1 1/2 c. flour
1/4 c. milk
2 tsp. baking powder
1/4 tsp. baking soda
1/2 c. butter
1 tsp. salt
1 tsp. vanilla
1/2 c. melted butter
1/2 c. honey
3-4 ripe bananas, mashed
1 c. chocolate chips

Combine flour, baking powder, baking soda and salt in bowl. Make a well in the center. Add butter, honey, milk and vanilla. Then stir in bananas and chocolate chips. Do not over mix. Bake 20 minutes in muffin tins at 350 degrees.

**Applesauce Cake—Third Place**

1/2 c. softened butter
1 c. honey
1 egg
1 tsp. vanilla
1 1/4 c. all-purpose flour
1 c. whole wheat white flour
1 tsp. baking soda
1 tsp ground cinnamon
1/2 tsp. salt
1/2 tsp. ground nutmeg
1/4 tsp. ground cloves
1/4 tsp. ground allspice or ginger
1 c. chopped dates
1/3 c. chopped walnuts
1 c. unsweetened applesauce

Cream butter in large bowl. Gradually beat in honey until light and fluffy. Add egg and vanilla; mix well. Combine dry ingredients in medium bowl. Reserve 2 T. flour mixture. Combine dates and walnuts and reserved 2 T. flour mixture; set aside.

Add remaining flour mixture and applesauce alternately to creamed mixture beginning and ending with flour mixture. Stir in date mixture. Pour batter into greased 13 X 9 X 2 inch pan. Bake at 325 degrees for 35 minutes or until wooden pick inserted near center comes out clean. Optional—Sprinkle with powdered sugar.

**Bread:**

**Honey Beer Bread**
**Donna Brahms—First Place**
3 c. all-purpose flour
4 1/2 tsp. baking powder
1 tsp. salt
3/4 c. Iowa Honey
12 oz. beer (may substitute soda or carbonated juice)

Mix flour, baking powder and salt in a large mixing bowl. Stir in honey and beer; combine until dough cleans the bowl. Place dough in loaf pan or other pan—well greased. (May place in two smaller pans.) Bake at 350 degrees for 45 minutes, until golden brown and loaf sounds hollow when tapped on the bottom. Serve with honey butter or jalapeno creamed honey.

**Beverages:**

**Fall Drink—Fruit and Honey Punch—Donna Brahms—First Place**
2 c. apple cider
2 c. cranberry juice
1/4 c. pure Iowa Honey
1 cinnamon stick
4 slices lemon
4 whole cloves
(*Can add 1 or 2 cups of dry red wine)

Combine all ingredients in saucepan; heat only until mixture boils. Pour into serving glasses or mugs; serve immediately. (I kept doubling the recipe to fill the slow cooker.)

**Winter Drink—Honey Nog**
**Dawn Bernhard**
4 eggs, well beaten (I use EggBeaters)
4 tsp. vanilla
1/2 c. honey
1 quart chilled whole milk
2 Tbsp. frozen orange juice concentrate
Nutmeg

Beat eggs and honey together. Beat in milk, vanilla and orange juice concentrate. Pour into glasses. Sprinkle with nutmeg. Makes 6 servings. Can also include vanilla ice cream. [Recipe from IHPA Honey Recipes, pg. 96]

**King's Crossing Winery Mulled Mead:**
(This was served during the Wine & Cheese Party)
5 large bottles King's Crossing King's Mead
4-5 cinnamon sticks (broken in half)
10 whole cloves
10 whole allspice
several orange slices
2 to 2 1/2 cups honey

Pour King's Crossing King's Mead into a coffee pot, slow cooker or stock pot. Place spices in cheese cloth and form a bag around the spices. Tie bag. Place bag in King's Mead. Stir in honey, tasting as you add. Heat over medium heat until hot. Simmer for an hour or so. Remove spice bag. Serve hot. (If using percolator coffee pot, just put spices in basket.)

[From: King's Crossing Vineyard and Winery, LLC, Glenwood, IA www.kingscrossingvineyard.com]
Desserts:

Honey Cherry Dessert Cups
Donna Brahms—First Place
Dessert cups ingredients:
1 c. flour
1/3 c. Iowa Honey
1/4 c. cocoa
1/4 c. butter
2 Tbs. water

Filling:
8 oz. cream cheese
1/2 c. Iowa Honey
1 Tbs. milk
1 tsp. cherry liqueur
1 egg

Topping:
1 jar maraschino cherries
1 c. whipping cream
3 Tbsp. honey (more if desired for taste)

Combine flour, honey, cocoa, butter and water until it forms a ball. Place 1 tsp. of dough in greased muffin cups; press onto bottom and partway up the sides of each cup. Beat cream cheese and honey until smooth; beat in milk and liqueur; add egg; until combined. Spoon into each cup. Bake at 325 degrees for 20 minutes. Cool. Beat together whipping cream and honey. Top with whip cream and a cherry. Store in the refrigerator.

Snacks:

Chocolate Pecan Fudge
Julie Swett—First Place
24 oz chocolate chips
14 oz. sweetened condensed milk
1/3 c. honey
3/4 c. chopped pecans

Mix all ingredients except pecans in saucepan until all melted. Stir in pecans. Pour into 9-inch pan and refrigerate. Once chilled, cut into squares.

Chocolate Honey Treats
Christian Hurd—Second Place
6 oz. Nestle milk chocolate morsals
1/4 c. honey
1 Tbsp. Water
3 c. Rice Crispies Cereal

Melt all ingredients, except cereal in a small saucepan. Continually stir until smooth. Pour chocolate over cereal until well coated. Spread into a small baking dish and refrigerate until cool.

Bars or Cookies:

Honey Butter scotch Crispies
Levi Bernhard—First Place
1 pkg. butterscotch chips
1/2 c. each: honey & smooth peanut butter
5 c. crispy rice cereal
1 pkg. chocolate chips

In a small saucepan, combine butterscotch chips, honey and peanut butter. Cook over medium heat, stirring until chips and peanut butter are melted. In a large bowl, combine cereal and butterscotch-honey mixture, toss to coat. Pour into a greased 9 X 13 baking pan, pressing evenly. Sprinkle chocolate chips over the top.

Place under broiler or in oven and heat until chips are soft enough to spread.(Levi uses a blow dryer to melt the chocolate chips.) Spread chips evenly over top of cereal mixture. Cool completely and then cut into squares. [From: "Home is Where Your Honey Is", Pat and Peggy Ennis, Goodell, IA]

Chocolate Honey Brownies
Julie Swett—Third Place
1/2 c. flour
1/4 tsp. salt
1/2 tsp. baking powder
2 eggs
6 Tbsp. honey
1 Tbsp. rum or vanilla
1 c. walnuts or pecans
6 oz. chocolate (semi-sweet) chips


Honey Bee Cookies
Donna Brahms—Second Place
1/2 c. butter
1 1/2 c. flour
2/3 c. Iowa Honey
1/2 tsp. baking soda
1 egg
1/2 tsp. salt
1/2 tsp. ground cinnamon

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<td>$11.94</td>
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</tbody>
</table>

Lid Style White plastic (glass not shipped by UPS)

*We reserve the right to substitute lids should the style you requested not be available.

**Check out our catalog for other types and sizes of quality honey containers!**

**Honey Bears**

- M00255: 12 oz. Regular Bears with Cap and Collar (38mm) Cartons of 12 Case of 12 Ship Wt. 3 lbs................ $6.49
- M00255CPN: 12 oz. Clear Bears with Cap and Collar (38mm) Cartons of 12 Case of 12 Ship Wt. 3 lbs................ $6.95
- M00256: Bulk Pack - 250 per case 1-4 Cases 250 per case .................. $96.95 per case
- M00256CPN: 12 oz. Clear Panel Bears with Cap and Collar (38mm) 1-4 Cases .......................... $99.95 per case
- M00255CPN: 12 oz. Clear Panel Bears with Cap and Collar (38mm) 5 & Up Cases ........................ $95.95 per case
- M00256CPN: 12 oz. Clear Panel Bears with Cap and Collar (38mm) Ship wt. 30 lbs. per case

**3 lb. and 5 lb. Plastic Honey Jugs**

Great Containers for Packing Yard Rent Honey

- With 38mm Yellow Ratchet Style Lids
  - 3 lb. Jugs: 150 Jugs per Case M00280 Ship Wt. 70 lbs. per Case 1-5 Cases ........ $76.30 per Case 6 & Up Cases ........ $73.20 per Case
  - 5 lb. Jugs: 120 Jugs per Case M00281 Ship Wt. 70 lbs. per Case 1-5 Cases ........ $76.30 per Case 6 & Up Cases ........ $73.20 per Case

*Also now available - 5 lb. clear jugs.*

**Classic Plastic Honey Jars with 38mm Snap Caps**

<table>
<thead>
<tr>
<th>Jar Size</th>
<th>No. of Jars Per Ctn.</th>
<th>Item Number</th>
<th>Ship Wt. Per Ctn. lbs.</th>
<th>Price Per Ctn. 1-99 Cartons</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 oz.</td>
<td>24</td>
<td>M01150</td>
<td>2</td>
<td>$11.50</td>
</tr>
<tr>
<td>1 pound</td>
<td>24</td>
<td>M01151</td>
<td>3</td>
<td>13.24</td>
</tr>
<tr>
<td>½ pound</td>
<td>24</td>
<td>M01152</td>
<td>4</td>
<td>15.86</td>
</tr>
<tr>
<td>2 pound</td>
<td>12</td>
<td>M01153</td>
<td>2</td>
<td>9.79</td>
</tr>
</tbody>
</table>

Please specify red or yellow snap caps. If none specified yellow will be sent.

**1 lb. and 2 ½ lb. Attractive Plastic Containers**

- With Honey Bee Emblem
  - Carton of 24 -1 lb. Container with plastic lids (43 mm) M002042 1-99 ........ $10.94 per Carton
  - Carton of 6 - 2 ½ lb. Containers with plastic lids (58 mm) M002052 1-99 ........ $5.16 per Carton
  (Ship Wts. 3 lbs. per carton.)

**Call for Pricing on 100+ Cartons**

All prices are FOB, Hamilton, Illinois

*Note: Plastic containers may ship at individual weights listed not combined weights.*

E-mail: Dadant@dadant.com
Order on-line at: www.dadant.com
51 S. 2nd Street
Hamilton, IL 62341
Toll-free 1-888-922-1293
or
1318 11th Street
P.O. Box 1735
Sioux City, IA 51102
Toll-free 1-877-732-3268
The Buzz Newsletter
Iowa Honey Producers Association
207 S.E. Diehl
Des Moines, IA 50315

RETURN SERVICE REQUESTED

ISSUE 12 – December 2008

Officers
President: Donna Brahms
65071 720th St.
Cumberland, IA 50843-8125
(712) 774-5878
Mbrahms@netins.net

Vice President: Pat Ennis
1040 Union Ave.
Goodell, IA 50439
(641) 444-4767
flat_Lander@lycos.com

Secretary: Mary Ebert
705 Hwy. #1 West
Iowa City, IA 52246
(319) 354-6696
Mebert@netins.net

Treasurer: Melanie Bower
207 S.E. Deihl
Des Moines, IA 50315
(515) 287-6542
melrb@msn.com

Past President: Curt Bronnenberg
1433 Hull Ave.
Perry, IA 50220
(515) 465-5939
CBronny823@aol.com

District Directors
District #1 Kris Valleroy
1639 West 35th St.
Davenport, IA 52806
(563) 320-1488
kvalleroysr@yahoo.com

District #2 Louise Johnson
34147 310th St.
Guttenberg, IA 52052
(563) 252-2340
LouiseJ@alpinecom.net

District #3 Matt Stewart
2956 170th St.
South Amana, IA 52234
(319) 662-4145

District #4 Phil Ebert
14808 S. 102nd Ave. E.
Lynnville, IA 50153
(641) 527-2639
Ehoney37@netins.net

District #5 Pat Randol
2505 Carriage Trail
Winterset, IA 50273
(515) 462-4768
prandol@fxb.com

District #6 Larry Boernsen
6724 200th Street
Ocheyedan, IA 51354
(712) 735-4205
Lm5kbees@iowatelecom.net

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

Back-to-Basics Beekeeping Club
Contact: Eves Cadwallader
2420 285th St.
Oskaloosa, IA 52577
(641) 673-3993
weic@kdsi.net

Central Iowa Beekeepers Association
Contact: Arvin Foell
30930 530th Ave.
Kelley, IA 50134
(641) 450-9494
ajfoell@huxcomm.net

Des Moines Backyard Beekeepers
Contact: Frank Pering
210 E. Kirkwood Ave.
Des Moines, IA 50315

East Central Iowa Beekeepers
Contact: Terry Dahms
3086 Sycamore Trail NE
Iowa City, IA 52240
(319) 338-5919
Terry.dahms@gmail.com

Iowa Beekeeper Clubs
West Central Iowa Beekeepers
Contact: Fonda Johnson
210 Main St.
Jasper, IA 52050
(563) 473-3274
fjohnson@huxcomm.net

Northwest Iowa Beekeepers
Contact: Larry J. Boernsen
6724 200th St.
Ocheyedan, IA 51354
(712) 735-4205
Lm5kbees@iowatelecom.net

Southwest Iowa Honey Producers
Contact: Mike & Donna Brahms
65071 720th St.
Cumberland, IA 50843
(712) 774-5878

Additional Links and Emails
IDALS website
www.agriculture.state.ia.us

National Honey Board
www.honey.com

Robert Haxton
Food Processing Plants
Iowa Dept. of Inspections and Appeals
rhaxton@dia.state.ia.us