June Beek of the Month Marlene Boernsen working her spring hives. See Page 4.

LATE-BREAKING NEWS ALERT: SUMMER FIELD DAY AT DORDT UNIVERSITY IS CANCELLED!

Please consider going to https://gpmb.unl.edu/ to “attend” the Fun Day UNL is hosting June 13 and 14. You can learn details on our IHPA website. A wide variety of options serve the needs of beekeepers of all experience levels.
Iowa beekeepers,

My father was always telling me when things are bad, they can, and sometimes do, get worse before things get better. How true a statement that can be when we look at the year 2020. It appears that our Field Day speaker is being told not to leave her state (NE) because of the virus. Now where is the IHPA in all this? I wish I could report great news here but I’m not going to sugar coat this by saying that. I’m not going to be all negative either. I believe we have a very good group on the board. We are trying to make the best out of these conditions we must abide by. If universities tell their professors they can’t go speak there’s nothing we can do about it. The IHPA knows how to make lemonade when we get a "lemon of a deal" tossed our way. Believe me, we will make the best we can with what we have or can have. There are always choices, and communication is the key. I want to thank Kris, our vice president, for setting up phone conference calls for board meetings, and Cheri, our event coordinator, for understanding this strange and ever so complex situation of this year.

My bees have taken off like a jackrabbit! Now when we hit that cold snap, we had some chilled brood issues and we slowed to a turtle crawl. Wow, it’s always something. I wish it would just gradually warm up and not surge, one of these years. I want my hives to produce some cells but my plan is not so good this year. Some years are better than others for me. Sounds like beekeeping doesn’t get it! What you want to happen may or may not actually happen.

If you have not noticed the back of the Buzz, look at it now. What should we do with the back page? We have outgrown that spot and need a bigger spot for the information we had there. I will be making the call here soon, along with the board and editor Ron. My wife Jodi’s idea was to make that the place for important upcoming dates and events statewide. Good idea. I had a thought of advertising at a prime rate. But what would that rate be? I will be forming a committee to look at our Buzz and possibly make some updates. Covid has stopped that from happening. It’s on my list of "to do". I heard a few minutes ago that a big Latino event that was scheduled for September in Des Moines was canceled. I can’t help but wonder what the Iowa State fair will be like in 2020? There’s a lot on my mind and I wish I could read the future for the rest of this year 2020.

I like happy things, so I want to report that Jodi and I are getting this "me home thing" figured out. Good so far. We both are really impressed with our success. It is a huge change for both of us. My new job is going very well for me. I have a lot of logging electronically and I’m struggling there, but I really like the independence of getting out and doing my route. My semi is still for sale. There’s no buyer yet and I have to be patient. Man, it’s hard. There’s a lot hinging on that sale. It’s on the web (truckpaper.com). Just bring a cool $85,000 and we can do business.

In closing, I want to ask you to look at the website and this month’s Buzz for the latest announcements. The website iowahoneyproducers.org will have the latest breaking news about IHPA activities. So, log on there often to update yourself. I’ve held up the Buzz for the latest developments concerning summer events. So, if it’s late, that is why. It’s nobody’s fault other than mine. I want you all informed ASAP, and the Buzz is a great way. I’m not able to take calls like I used to so don’t be alarmed if it goes to voice mail. I will get back to you as soon as I can. It’s a perk of my new job I’m not happy about, but I have to deal with it.

It’s now my bed time so good night, see you next month!

Roy Kraft President IHPA

Last night, Monday May 18, the IHPA held a board meeting by telephone to learn the details on Field Day. Dordt University called Cheri Van Sickle in the morning and told her the summer events at the campus were cancelled. Cheri also learned that our Field Day speaker is not allowed to lead seminars out of Nebraska, so there went our program.

Since the theme of the Field Day was “Keep the Knowledge Flowing”, would you consider registering to “attend” the virtual (Zoom) FUN DAY that the University of Nebraska is sponsoring on June 13 and 14? For just $10, you can spend all or part of each day learning all aspects of beekeeping. (https://gpmb.unl.edu/) We will also post information on both our website and our Facebook about the many topics that will be covered in that seminar.

Meanwhile, we struggle to find a sweet spot between sheltering in place and keeping our economy alive. Millions are being laid off. Huge retailers that we grew up with are going under. Food chains are disrupted. It seems we can choose our poison. On the one hand sits the specter of a virus; on the other sits leaders who are perfectly willing to take control of your every move and dictate your survival. Personally, this editor trusts the Lord first, and then trusts the ingenuity and wisdom and survival skills of individuals with common sense.

We still have great plans for the Annual Meeting in November and in between we hope we have a State Fair!
Happy June, fellow beekeepers.

In April, I had two opportunities to reach people virtually. On April 15th, I spoke to the Ames High Bee Club about my experiences with beekeeping and my role as Iowa Honey Queen. If you have not heard of the Ames High Bee Club, they are a club of high schoolers from Ames High School who have done special projects to help out not only honeybees but also native bees. (see P. 5) This year they are going to start keeping honeybees. IHPA gave them a grant to get started. Check out their website https://ahsbeecub.wixsite.com/savethebees?
bclid=IwAR1VMxv5nx_UwnmzEAlowZm2Zn2LrJfRORxYtiNZcUZrDfg7jgb-NHO74A. At the end of April, I recorded a video explaining the importance of honeybees to agriculture for the Iowa Department of Agriculture and Land Stewardship’s Facebook page. They shared this video on April 29th. I shared it on the Honey Queen Page so be sure to go find it.

Throughout both April and May, I have posted videos about honeybees, beekeeping, or the products of the hive on the Iowa Honey Queen Program Facebook page. If you do not follow this page, I would highly encourage you to do so as it keeps you updated with my latest activities. I have done videos for children including a video of the honeybee countdown that teaches the basics of bee anatomy. I filmed the process of installing a package of bees for the queen page as well.

As of today (May 9th), some of my June programs are still on. I will keep you updated on these on the queen page. On June 22, I will be sharing my Crafting with Beeswax presentation for the Clive Public Library via Zoom. It should be interesting to do this program using Zoom. I am looking forward to Summer Field Day on June 27th. I hope to see all of you there if allowable.

In the last Buzz, I told you about the process of making creamed honey. I promised I would tell you about how making beeswax wraps went. Beeswax wraps are reusable replacements of plastic wrap. I tried a couple different ways to make the wraps. First, I cut out the fabric into the sizes I wanted the wraps to be. I used cotton fabric and used pinking shears to cut. The first method I tried was sprinkling the beeswax, jojoba oil, and resin on the cloth. The cloth was on parchment paper and the parchment paper was on a pan. I then “baked” the cloth in the oven at a low temperature. This method did not work well for me. I then tried melting the beeswax, jojoba oil, and resin on the stove using a double boiler method. I then used a paint brush to spread the mixture on the cloth. Then I “baked” the cloth in the oven at a low temperature. This method worked much better. I hope to continue to work on this process until it works perfect.

Beekeeping – DIY Beeswax Wraps by Pop’s Shack is the YouTube tutorial I found most helpful. Here is the link to that video. https://www.youtube.com/watch?v=0vt0rFhLOA&feature=youtu.be. I hope you try making beeswax wraps and I would love to hear about your tips about making beeswax wraps.

I am continuing to schedule programs. If you would like to schedule either a virtual program or an in person program with me, please reach out to Connie Bronnenburg at (515)-480-6076 or cbronny823@aol.com. Bee clubs, I would love to help you with any booths or tables you are planning on having at county fairs. Please reach out to Connie.

Abigail Kelly, 2020 Iowa Honey Queen

Membership Dues

If you didn’t get a BUZZ Newsletter this month in the mail, are your dues current? So - if you are reading this online, and you typically read it here each month – have you paid your dues? If not, go to page 14 and take care of that. The first beekeeper in the house is $20 and each additional beekeeper is $5. One Buzz Newsletter will be mailed to each household. Please make your check payable to IHPA and mail to IHPA Treasurer, Rhonda Heston, 52735 187th Ave, Chariton IA 50049.

If you have questions, please let Rhonda know at 515-724-2124 or IHPATreasurer@gmail.com. Remember your membership dues are used in part to pay for the Buzz Newsletter.

Expired Membership

If you are reading this in print, your membership is current. Your expiration date is printed on the back of every issue, so you can easily see when to re-subscribe.

However, if you are reading this online, did you send in your dues? A valid membership is still requested for you to read The Buzz Newsletter online. Thanks for helping our great organization stay afloat by subscribing, rather than simply reading online.

You can also contact Rhonda Heston if you are unsure if your dues are current, at 515-724-2124.
Cold May Swarm from VertiComb

On the Friday before Mother’s Day, Jerry saw another swarm hanging on a metal fence post with plastic fencing. Last year, a swarm landed on the same spot. The plastic fencing protects young trees from deer and seems to attract our swarms after they leave our hives.

It was obvious that this swarm came from our one VertiComb hive that’s going into its 4th year with us (the verdict is still out on this type of hive). For some reason, we dread working the VertiComb just like we did the AZ hive.

Recently, I pulled out only one frame in the VertiComb and found a developing swarm cell. I closed it back up and said let it do what it’s going to do. Usually, I place some frames with queen swarm cells in small nuc boxes to raise replacement queens; however, the VertiComb requires a different box than Langstroth hives. We could not find the one box that we use for the VertiComb splits and/or nucs; however, we did find the box after the hive swarmed. (Déjà vu)

We still get a little rush trying to catch swarms and this one looked easy, but it took a lot of time that we didn’t anticipate. Usually a swarm located like this one will simply march right into a hive box, especially if there’s drawn comb, brood and a cotton ball with lemon grass oil in the box. This swarm was not going anywhere because temperatures were in the 50’s and it was extremely blustery. We were wearing sweatshirts under our bee jackets. The bees were in a tight cluster and very few were walking into the box. We even moved the hive boxes so that the bees would get more sun and perhaps walk in. It was still too cold for them to break their tight cluster. As it got later in the day, we finally decided to hold frames of drawn comb next to the swarm so they would go onto the drawn frames. It worked, but was very slow. The positive side to this swarm was that it was our swarm, on our property and it was very safe (no ladders or ladders on trucks). The negative side to this swarm is the upcoming cold and rain that are not conducive to getting a good mating for the new queen. Hope your hives that swarm don’t miss a beat.

Bee Safe out there...

Respectfully submitted by Sheila Weldon

Marlene Boernsen is our June Beek of the Month. She runs a honey business out of a honey house in Ocheyedan, supplying many grocery stores and health food stores, and serving many people who come to her honey house to get not only honey but also creamed honey, honey butter, and all kinds of wax products. In the spring Marlene and I have developed an awesome bee business selling nucs, packages and all the things that go with beekeeping—wooden ware, clothing, treatments, about anything you would need including a little chat time of telling bee stories. Marlene loves doing all of this, and you can get all of this in a small town in northwest Iowa! We just love doing it and helping others.

Marlene works hard in the early spring putting bee orders together with bee buyers. She makes up nucs and loads up her van or a little pickup and takes off early in the morning to deliver several orders at a time to save people having to travel to get their purchases. Everyone who has any dealings with her, whether in bees or honey, knows she is honest and willing to do anything she can to help.

She also knows how to make time for her family. I’m not sure how she does it, but she is devoted to family—she’s very proud of her kids and grandkids and her parents. Bottling honey often happens late at night after beekeepers and family are sleeping. All beekeepers are glad that Marlene is only a phone call away. What a blessing to have someone like her in our midst.

Submitted by Jim Kraninger, IHPA District 6 Director
Emma’s Honey Recipes (check the IHPA Recipe Book for more recipes!)

My dad has always been the one in our family to grill and he spearheads many of our outdoor meals, so with Father's Day just around the corner, I thought it was fitting to do something focused on all those great dads in our lives. I chose to try burgers, which my dad grilled, and a salad dressing to go with our side veggies. Everything was delicious and my dad did a great job at the grill!

**Worcestershire Burgers (Pg. 61):**

1 pound ground beef  
2 tablespoons honey  
½ cup plus 2 teaspoons Worcestershire sauce

Mix ground beef with ½ cup Worcestershire sauce, shape into burgers and grill. Glaze with mix of honey and remaining Worcestershire sauce.

**Emma's Notes:** As I said before, delicious! We all really enjoyed the burgers and the glaze was a very good addition. Because of how porous the burgers were, they absorbed the glaze very well and were quite tender. The only down side is how few burgers the recipe makes. I was able to get 6 burgers out of 1 pound of beef which wasn’t quite enough for my hungry family. I would probably double the recipe if I made it again so that we could have leftovers or so I could make the burgers a bit larger. Everyone was asking for more!

**Honey Mustard Salad Dressing (Pg. 187):**

5 tablespoons honey  
2 tablespoons Dijon mustard  
¼ cup apple cider vinegar  
½ cup vegetable oil

Combine honey and mustard until smooth; add vinegar – whisk. Slowly add oil while beating with whisk. Serve over salad greens and mushrooms. Makes 1 cup.

**Emma's Notes:** I am a pretty big salad eater and I can be a bit picky when it comes to dressings, but I really liked this one. The dressing had a delicious tangy sweet flavor from the cider and honey. I had a little bit of trouble getting the honey and the mustard to completely combine but once they combined, everything else was pretty easy. We liked using the dressing for our carrot sticks and it would also be good on any veggie-based salad you enjoy eating. We plan to make it again for our future salads.

An IHPA grant brings bees to Ames High

Even though schools have been closed, the Ames High Bee Club proceeded in installing two packages of Honey Bees at the home of Stephanie and Todd Burris only a few blocks from the Ames High School itself. Elizabeth Burns helped start the Ames High Bee Club while she was a student there. Arvin Foell joined me to help install the packages on May 2.

The IHPA awarded an $1100 grant to the AHS Bee Club at our annual meeting last November for them to get two hives and associated equipment. The co-presidents of the AHS Bee Club, Preksha Sarda and Ellie Nusbaum, have been instrumental in applying for the grant and then leading the club in carrying through with getting the packages installed.

The club members are learning a lot and so am I in mentoring them. For example, when it is suggested to spray the bees with a 1:1 sugar solution when installing packages, it is only necessary to lightly spray them. Well, they ended up spraying them so heavily that a lot of bees were so sticky that they were in trouble. Chalk it up to a learning experience. Also, the smoke should be used sparingly. I should have been more descriptive.

The students in the picture are Ellie Nusbaum and Preksha Sarda are sitting on the two hives. Sam Keenan is standing behind and Jason Vernon is sitting on the ground.

Submitted by Jamie Beyer.

Club website: https://ahsbeeclub.wixsite.com/savethebees (you’ll need to type that in by hand)
RULES FOR 2020 STATE FAIR PRODUCTS BEING SOLD AT THE IHPA BOOTH

THE PERSON SUBMITTING THE APPLICATION MUST BE A MEMBER OF THE IHPA

There will be a 4-Person committee including the booth manager.
Applications must be sent by email to all 4 committee members: Kris Silvers Kristin.silvers@gmail.com, Ed St. John esj178@gmail.com, Heidi Love bhlove5@aol.com, and Doyle Kincy dwkincy@msn.com

A copy of Application shall be sent by USPS (United States Postal Service) to Doyle Kincy; 7304 Monroe Ct. Urbandale, IA 50322
Firm cutoff date of June 15, 2020 (must be postmarked by this date)
The committee will meet on June 27, 2020 after the board meeting at summer field day. The meeting will be held in a predetermined neutral place. The general IHPA membership will be allowed to witness.
All liquid and comb honey is to be from 2020 harvest from all Iowa origins. (Except honey for lemonade)
All glass honey containers and creamed honey containers must have a protection seal.
All plastic honey containers must have a pressure seal. (This includes all large containers)
All products must show proper labeling (Supplier, name, city, phone #)
Any item not listed on the application sheet or any specialty items you wish to market at the IHPA State Fair Booth needs to be approved by the booth manager by the committee deadline. (June 15, 2020)

ALL CONTAINERS NEED TO BE CLEAN, NON STICKY; AND SUBJECT TO REJECTION BY BOOTH MANAGER.
Honey for the Honey Lemonade (50-pound buckets) will be a sealed bid only. Low bid takes it all.
Pollen must have a “US Pollen” label
Due to the time frame of honey styx production it will be a one year commitment starting 2021.
These rules will be reviewed by the board annually.

SOLE CLASSES:

There will be one person that will have a sole class of honey or item based on price list. For example: one person will have ALL 24 oz. bears for the state fair based on price list. If 2 or more producers apply for that item, it will be decided by a draw, winner will take the whole class.
You will only be allowed to win every other draw, however if you are the only one that entered that class you will get the class and be eligible for the next draw.
Draw order is per list on application sheet
If you win any sole class you ARE NOT eligible for case lots, however, if you are not chosen in the draw for any of the sole classes, you will be eligible for case lots but you must have it on your application sheet if you are wanting to supply those.

OPEN CLASSES:

All beeswax products (candles, ornaments, blocks, soaps, lotions, lip balms etc.) must be packaged to maintain cleanliness and for presentation. (This will be the booth managers discretion)
Please submit a list of what you would like to market at the Iowa State Fair for 2020. Please provide a phone number where you may be reached if committee has questions.
You are only allowed to supply a maximum of 4 scents of each product.

CREAMED AND FLAVORED HONEY RULES: MUST BE IOWA HONEY:

Flavored honey and creamed honey must come from a certified kitchen.
A copy of the license must be on file with the booth manager and booth manager must have them with them at the state fair.

(License must be attached or mailed with application package)
If more than one person is wanting to bring a flavor, a draw will decide who brings the flavor
You are required to provide a 1 once sample, by committee deadline, if you wish to bring pure creamed honey. (MUST HAVE SAMPLE TO DOYLE KINCY BY NOON ON JUNE 27, 2020)
CASE LOTS:

The purpose of the case lots is a way for the small beekeeper to provide honey to the fair. Case lot classes are 1-pound glass, 1-pound plastic and the 12-ounce bear. Case lots will be in case quantities of 24 bottles. You may bring no more than 4 cases of each class. Minimum is one case of 24 for a class. If you do not win any of the “Sole Class” categories then you will be eligible for case lot. (This must be marked on your application to be considered.)

Clean up rule: In the event the required quantity cannot be fulfilled through the case lot system, those participating in the “sole class” will be encouraged to help supply the additional quantity needed of each class through a draw. (One person per class decided by draw if needed.) These items will not be placed out until after Day 5.

CUT COMB, ROSS ROUNDS and CHUNK HONEY: Must be in a sealed container

Must be well-drained without liquid honey (Chunk honey excluded)
Quality standards will be used (clean capping with all the cells capped)
Needs to weigh at least 14-ounces (Chunk honey excluded)
MUST be frozen for a minimum of 48 hours prior to arriving at the Iowa State Fair, subject to rejection, booth manager’s discretion.
(Chunk honey will need to be frozen as well.)

DELIVERY OF PRODUCTS:

All products must be delivered to IHPA booth at the Iowa State Fair
Product must be delivered between Sunday to Wednesday hours are as follows: Sunday Noon-6PM, Monday 10AM-6PM, Tuesday 10AM-6PM, Wednesday 10AM-6PM (unless other arrangements are made with the booth manager)

YOU MUST PROVIDE AN INVOICE WHEN PRODUCT DELIVERED AND EVERYONE MUST COMPLETE A W-9. (W-9 will be provided on site.)

Please make plans to pick up unsold product on Sunday evening 9PM-10PM or Monday between 8AM-NOON. (unless other arrangements are made with booth manager)

Dear Fair Friends,

These are certainly unprecedented and unpredictable times and I hope you are staying safe and healthy. As a valued partner of the Fair, I wanted you to know that even in times like these, we continue to move ahead with preparations for the 2020 Iowa State Fair. We are working hard to make it the best one yet and believe in these uncertain times, people will need the tradition and family friendly entertainment options available at the Fair. Although we may implement some changes related to COVID-19 protocols, we are looking forward to the Fair, August 13-23, 2020.

Like many other businesses, our staff are working remotely, but we are still available to answer any questions or provide support at any time. Please contact us by phone at 515-262-3111 or by direct email to your staff contact or by general email at info@iowastatefair.org.

Thank you very much for your patience and understanding as we work to get through these challenging times together. We will continue to share information as it is available.

Stay safe,
Gary D. Slater
Fair Manager and CEO

W. John Johnson, 89, of Ames, Iowa passed away on Tuesday April 28, 2020 at Israel House Hospice in Ames, Iowa. Worney John Johnson Jr. was born on April 13, 1931 in Marshall County, Iowa; later earned degrees in Agriculture Education (BS) and Rural Sociology (MS) from Iowa State University. He served his country honorably in the United States Military as a paratrooper in the 82nd Airborne division. John held many positions of leadership. John spent 33 years with Iowa State University Extension. John had been a beekeeper for over 30 years, served as President and Vice President of Iowa Honey Producers association and served 20 years on the Iowa Honey Producers State Board. He served as a volunteer advisor to beekeepers in Ukraine as they developed a new bee law for their nation. John was a longtime fisherman with over 40 trips into the Canadian wilderness.
We need your help at the 2020 Iowa State Fair booth!

Dear Beekeepers,

I know it may be hard to start thinking about the State Fair, however, Spring is here and the Iowa State Fair is fast approaching: August 13-23. For those members new to the Iowa Honey Producers Association (IHPA), we have a booth at the State Fair annually in the Ag building 2<sup>nd</sup> floor; selling honey products, honey lemonade, lotions, soaps, beeswax items, promotional merchandise, etc. We will still continue to schedule volunteers for candle rolling for the Queen Program this year. This is our main fund-raising event, which is needed to help support our various educational programs. We ask our members to help make this event a success, by volunteering their time assisting with cash register sales, bagging product, pricing, mixing and serving honey lemonade, candle rolling, and offering honey samples, etc. Each volunteer will be provided with free honey lemonade if you get thirsty while working at the booth, also a FREE pass to get into the fair, plus you get to enjoy the great entertainment at the fair before/after your shift at the booth.

We had a successful 2019 thanks to all those who participated! Over the years we have had wonderful people volunteer their time and would love to see you again. We encourage new members, friends, families and bee clubs to participate in this event too, because we need everyone’s support to make this event a success.

We have three shifts daily: 9am-1:30pm, 1:30pm-6pm and 6pm-9pm (15-18 people needed per shift). If you are able to volunteer for one or more shifts during August 13-23, we would like to hear from you. All you need to do is mail the completed tear off slip below, or email the same details to bhlove5@aol.com, or call/text my number below. If you have any questions, please do not hesitate to ask.

**Heidi Love (IHPA Secretary) 18115, Perry, IA 50220. Cell: 515-729-1761 ---**

Name of Volunteers: ____________________________________________________________

Address: ______________________________________________________________________

City: __________________ State: ______________ Zip __________

Phone no.: __________________

Please write below the date(s) you would like to work and circle shift that works best for you. (Fair dates August 13-23.)

We appreciate any help you can provide!

Date:________ 9.00-1.30pm 1.30pm-6.00pm 6.00pm-9.00pm

Date:________ 9.00-1.30pm 1.30pm-6.00pm 6.00pm-9.00pm

Date:________ 9.00-1.30pm 1.30pm-6.00pm 6.00pm-9.00pm

Happy June fellow beeks. (IHPA Veep Kris Silvers)

I have not been as successful at catching swarms as most of you, however I like to read all of your stories and see pictures of what is going on with all of you. I really miss being able to hear about your bees and how everything is doing in your areas. I must say I really love my husband, but how much can you talk about how often the grass needs cut? We usually live in self isolation anyway. I can tell you I have become a YouTube, conference call or Zoom junkie on things I didn’t even care about before. I am not sure I will ever need to make shoes from leather, but I do have an idea how and what animals have good hides for such things. Anyway as we struggle through this time together I can tell you how thankful I am that this virus has not affected me or my immediates, but I know a few whom we pray for daily that they make it through this tough time. I hope we can get together soon and I am guessing it will be very different. I hope that all of the 2020 graduates get through this and on to new adventures through this hiccup. Stay safe and watch for information on the upcoming State Fair and the Annual Meeting. I am anxious to see you and once again chat about bees. I also want to give a big shout out to Andy Joseph our state apiarist for his webinar on bees. I thought it was great, and Abigail Kelly the Iowa honey queen for her thinking outside the box with her presentations and commentary on several issues. She really keeps us laughing, and of course Emma for her take on honey recipes. First page I turn to in the Buzz. Hope to see all your smiling faces at the fair this year.

The Veep

Kris Silvers
<table>
<thead>
<tr>
<th><strong>HONEY - SOLE CLASS</strong></th>
<th><strong>CERTIFIED KITCHEN - SOLE CLASS</strong></th>
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<tr>
<td>Amount Sold in 2019</td>
<td>PRICE</td>
</tr>
<tr>
<td>1.24 ounce bear</td>
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</tr>
<tr>
<td>2.5 pound jug</td>
<td>$10.50</td>
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<td>6.2 ounce bear</td>
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<td>30 ounces Sake / Honey 1 pound</td>
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<td>30 ounces Sake / Honey 1 pound</td>
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<td><strong>HONEY - CASE LOT - 2.4 PER CASE</strong></td>
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<tr>
<td>74 ounce (4 case)</td>
<td>$5.00</td>
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**CLEAN-UP**

- Apricot: $14
- Butter Vanilla: $18
- Chai: $12
- Maple Bacon: $12

**BEESWAX PRODUCTS - OPEN CLASS**

<table>
<thead>
<tr>
<th><strong>SPECIALLY ITEMS</strong></th>
<th><strong>HONEY for Lemonade</strong></th>
<th><strong>CERTIFIED KITCHEN - SOLE CLASS</strong></th>
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</thead>
<tbody>
<tr>
<td>Amount Sold in 2019</td>
<td>PRICE</td>
<td>I want this</td>
</tr>
<tr>
<td>1.24 ounce bear</td>
<td>$3.75</td>
<td>15.01 Almond</td>
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<td>2.5 pound jug</td>
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<td>15.03 Apple Cinnamon</td>
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<tr>
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**CERTIFIED KITCHEN - SOLE CLASS**

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**Additional Flavors:**

- Apricot: $14
- Butter Vanilla: $18
- Chai: $12
- Maple Bacon: $12

**Additionl Flavors:**

- Apricot: $14
- Butter Vanilla: $18
- Chai: $12
Iowa Honey Producers Association
Annual Membership Form

First Membership:

Name: ________________________________  $20.00

Address: ________________________________________________

City: ___________________________ State _______ Zip Code _______

County: ___________________________________________

E-mail Address: _______________________________________

Phone: _____________________________________________

I wish to receive my monthly newsletter by: Website (pdf) [ ] USPS (mail) [ ]

May we publish your information in the Association members booklet? Yes [ ] No [ ]

Second Family Member (Same address)

Name: ________________________________________________

E-mail address: _______________________________________

Third Family Member (Same address)

Name: ________________________________________________

E-mail address: _______________________________________

Includes a one-year subscription to The Buzz Newsletter
Only one copy of The Buzz Newsletter is sent per address.

Make Checks Payable to: Iowa Honey Producers Association
Send form and check to: Rhonda Heston, Treasurer
52735 187th Ave
Chariton, IA 50049

TOTAL: _______________________________________

For Office Use Only

Date Received: ________________
Amount Received: ________________
Check Number: ________________
A Day on the Bee Farm. (Wed, May 6)

Wednesdays. Middle of the week. Always a little rough. Though on the bee farm any day can become a good day somehow. I don’t know...some mornings there just isn’t enough mug to fit the amount of coffee it would take to make you feel like showing up in the world. Yet the hive beside you keeps on humming. And so I too am learning to let each day work its own magic. Let one roll on into the next or sit far apart like a decade if it sees fit. Today was simple but filled with things to be grateful for.

The morning flew by on a country road, following closely behind the bee truck weaving past old railroad towns and hilly backcountry as we drove bees to their summer location. The leaves are still so young and lime-green that everything looks like an Ireland travel magazine. Despite all the Iowa beauty bringing idyllic thoughts, you always gotta start off with a good dose of humility. Somehow that always involves the skirt loader for me. Let’s see... first off I ran into a stump with a pallet of bees, then I was so focused on watching the ground for more stumps that I ran into the bees in front of me. No damage done, adjusted a few lids, and then went to the other side and backed the skirt loader into a small tree, barely spun her out of the mud leaving a nice little rut to remember it all by. I am so grateful for a gracious boss. When we got back to the farm, it was the afternoon already; the sun was still shining, and the bee squad packed into the trucks to shake the very last packages of the season. It’s been a month now of making package bees and just as we were ending, we’d found a bit of a rhythm.

I realized today that part of our rhythm is calling each other over to appreciate something on a frame. It doesn’t matter what it is, or if you’ve seen it a hundred times. You simply need someone to see it too. If you hold a frame up to the light, change directions enough times, squint your eyes and ooh or ah, everyone will be drawn over and the frame is passed around like treasure from one beekeeper to the next. Currently, swarm cells have especially captured our attention. Seeing a queen larva swimming in royal jelly never gets old. It reminds me of a little pearl inside a clamsHELL. Speaking of swarm cells: we saw the first swarm of the season just a few yards away! It was clinging to a sapling on the ground. Once again--circle of beekeepers staring in awe.

Back on the farm as the day was winding down, I was reminded also of one of my favorite things about working here-- meeting the people who stop over to buy bees. Today a guy rolled in for packages. He hopped out of his truck with a friendly confidence and genuine smile and the first thing he told me was that he was a bit hard of hearing. The first thing I should have told him is that I am a bit of mumbler. It was pure comedy to watch us trying to communicate. Thankfully, beekeepers are patient souls, and we both just laughed at ourselves. He leaned back on the truck while I gathered my thoughts and said, “I’m in no rush! Mmm, I love the smell of bees.” Man, I appreciate that.

It was a little after five, but the day still had more sweetness to offer... I looked around for Mae, a dear friend who is also on the bee squad. She had not yet come out of the extracting room. So Katie, (an adorable little high school gal) and I went in to check. Mae was running honey for the first time alone, brave girl! Sure enough, we popped in the door and there she was on her hands and knees, bee suit thrown to the side, scooping honey off the floor. Of course, one tries not to waste honey at all costs. But it’s an almost unavoidable mistake and a rite of passage to traipse that section of floor between the honey tank and the sink with rags, mop, and bucket. It quickly became the highlight of our day. I always wonder why commiseration over failure is such a strong bonding force, but truly it put us in an unquenchable good mood to break a sweat together over common honey-stained floor. We may have discussed whether or not we should roll in it since it’s already there, but decided against it and instead reminisced on the barrel spill of 2019 and laughed about that moment of shock before your body responds to the near-silent swishing sound of honey on concrete.

Just as we were finishing and thought we couldn’t have had a more strangely fulfilling day, we were invited to shovel weeds with little Andrew Ebert along the treeline in the back. He is the hardest working 6-year-old there is. Thirty minutes into the task and he was still avidly crushing nettles and burrs, while the three of us, all grown women with our shovels in hand, were pretending to be pirates on a ship, looking for buried treasure, hoisting the sail, braving the high seas and walking planks. Then every once in a while Andrew had to politely remind us to get a’ workin’. I don’t know if it’s the magic of the bees, social isolation, or newly sunny skies that makes these memories so bright, but this was one of those days that, while laughing over spilled honey and pirate jargon, I remember for a second the distant morning blank stare into that coffee mug, and now I can’t quite recall why it seemed so empty. Submitted by Josia Eden Vandersall

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Notes from the Beeyard, by Phil Ebert

As I write this, we are still shaking packages in Mt Vernon (April 20). Orders keep coming in. We are actually going to make some money on packages this year even though we will sell fewer. There is not much margin in reselling them. There is also the risk of hauling them. Package bees generate a lot of heat particularly when they are stacked up in a trailer. The problem is keeping them cool. We had a load overheat a few years ago. Even with the insurance payout we lost many thousands of dollars. I didn’t keep an exact count, but I would be surprised if we ever made that money up. There used to be a limited number of package providers. One year we sold 3,200 and had people coming from several states. As providers multiplied, our piece of the pie shrank. I can tell the high price of bees is having an effect. 2# packages outsold 3# this year.

We are making splits on the Lynnville end from the bees we have in a holding yard near Pella. We have been thru them once and are going back for the second time. I don’t like to knock the colonies clear down the first time. We are in Iowa. It can get cold here. That can result in chilled brood. We need a lot of bees in the splits. We had cold weather right after we put the queens in the first round. Acceptance was not good. It was around 80%. That is way low for us. It is usually around 95%. The 20- degree nights froze of the flower buds on my magnolia tree. They are now falling off and lying in the yard. Every year the onset of flowering seems to trigger a big storm or cold weather. My pear tree is in bloom now, apples will follow soon. The last group of splits will probably be run as single-story colonies, depending on how quickly they develop and what is going on with Mother Nature. Some years we get a flow that starts near the end of May. My life is a lot less stressful after the first super gets filled up and I know we will make expenses.

The system you will use will vary with the area where you live. You have to understand local conditions. Timing and floral sources can vary. People ask me for advice all the time. I tell them what we do. That doesn’t mean what we do will work in their location. I write about what is happening in Lynnville. The things that happen at Adam’s operation in Mt Vernon are not necessarily the same.

Recent events have reinforced my opinion that is it good to do business close to home. Lots of plastic containers come from China. This has put some distributors in a bind. China has been shut down. We have been able to pick up some of the slack. Our supplier is in Kansas. It still has not been easy. They are running at capacity and then some. We had trouble finding lids for a while. The normal eight-week lead time turned into six months. There is always product to be found, but it costs more. Our margins are thin, so procurement cost is a big deal. We will not escape from the international supply chain, but some adjustments need to be made.

I operated by myself or with a son for so many years, it is difficult to get used to having a crew. When something comes up, my first reaction is always, “I will do that myself.” That never works out either time-wise or age-wise. I don’t have the physical capabilities I once had. We caught two big swarms around April 20. They were right next to one of our yards south of Sully. We had all splits in that yard so the swarms must have come out of the timber somewhere.

We really need to stay on top of things this time of year. The bees won’t wait if you are late. By the time you read this, we will have our supers on.

Submitted by Phil Ebert

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I got an email, out of the blue, from a publicist by the name of Sarah. She wanted me to know about a children’s book about bees. I asked the author to write up a piece for the Buzz, and here is what Maribeth Boelts wrote for me. Sarah even sent me a copy of Maribeth’s book, and it is delightful. Details of getting a copy below the article.

About 10 years ago, beekeeping fever took hold of our family.

Our son, husband, and I kept bees for several years, most successfully at the University of Northern Iowa Tallgrass Prairie Center. With acres of native wildflowers and little agricultural pressure, this was bee nirvana. We raised Russian bees that were both hardy and stingy.

But those stings were not wasted. I have written children’s books for 25 years, and in talking to children across the country, I’ve noticed a nearly universal fear of bees. I explored this fear in my new book, “Kaia and the Bees”.

Kaia prides herself on being brave, but there is one thing she is very afraid of--bees! Her avoidance grows more challenging when her dad becomes an urban beekeeper, with hopes that she will join him too. Kaia decides to help him, but after summoning the courage to hold a frame of bees herself, and feeling like she is conquering her fear, a bee stings her.

With that, Kaia resolves to never go near the bees again. Weeks later, she helps her family harvest the honey, and her wariness of the bees begins to give way to wonder.

“It’s a mystery, isn’t it?” Dad says.

I feel it too.

That a BEE--just a bitty insect with one stinger, two pairs of wings, and six hairy legs--can make honey.

When Kaia is alone in the kitchen later, she spots two rogue bees. Fearful, she grabs a swatter. But then she sees that the bees are walking along the windowsill. Could it be that they don’t want to sting her but simply want a way out?

Kaia takes a breath and opens the window. The bees fly off, and Kaia says that even though she isn’t ready yet, one day she’ll join her dad on the roof and visit the bees again. “Because bees are amazing and scary and mysterious. And we need them.”

My husband passed away last summer, and we gave away or sold all of our equipment and turned over our hives at UNI to a new beekeeper. Though this was an emotional process, it was also so hopeful as we witnessed a new generation of beekeeping enthusiasts catching the fever just as we did. Our equipment and supplies went to many young beekeepers, their children in tow, eager to help the natural world, crack the uncrackable code of beekeeping, and perhaps even turn a profit!

Our family had a hundred joy-filled memories and misadventures in our quest to raise healthy, happy bees, and we knew these young families would be experiencing the same. Writing “Kaia and the Bees” was one way I could keep the sweetest of these memories close to my heart, and help children become not only braver around bees, but protective of them too.

You can find Kaia and the Bees wherever books are sold. In these challenging times, local independent bookstores need our help to stay in business, so please shop local or visit Bookshop.org, where a portion of your purchase will support indie booksellers. www.maribethboelts.com
IHPA District 5 Report, by Jason Foley

While the majority of Iowa residents and businesses are still reeling from COVID shutdowns and such, it’s business as usual for beekeeping. Everyone was hoping, heading into April, that package or nuc shipments would not be affected by the shutdowns and state restrictions. I had lengthy conversations with numerous customers feeling anxious about things. In the end, the government wasn’t going to shut down farming. Whether you do it as a hobby or it is your main income, beekeeping is one of the most socially distant activities you can do, lol.

The early spring has had various people producing queens and nucs earlier than most any other year. I held off on queen production to make sure the quality was going to be there. Nothing worse than going to the work of producing a large run of duds. Cold temps can affect the quality of the queen along with the availability of drones or days that the drones and queens would end up being in the same location for her mating flight. Honestly, it’s always a guessing game. By the time this prints and ends up in your mailboxes, everyone will be in full production regardless of when they started. Tom Hart last month discussed some of the same concerns with timing on bee production. Some things to ask when getting your nuc is if the queen in it laid up all the brood you are seeing. If so, then you have visual proof of how good she is. If the nucs were made up quick and the queens introduced days before you get it, then you’ll want to keep an eye on your hive for the next few weeks. You’ll also want to make sure you are getting a new spring queen and not the old splits off last year’s hive. I mean it is still a hive, but queens from a past season are prone to swarming and already have some miles on them. Usually there are some pretty good discounts when you get past season queens unless they were nucs broken out in fall and were marketed as “winter proven”. There are two schools of thought on wintered nucs. On one side people believe that there has to be some pretty hardy genetics there for the colony to make it through the winter as a 5-frame stand alone.

On the opposite side, people argue that there isn’t any benefit over it vs a full colony because you have to baby the nuc along with food in most situations (i.e. that all the food you would have had in the rest of a hive, you end up manually feeding).

As for other things going on, I have split most of my colonies and am looking at starting that process for a second time (why not all of them? Some are for cell builders in my queen production). The girls have been growing pretty darn good. Heck, some of my 4-frame splits already are wall to wall in their 10-frame boxes. The problem with this is I thought I was going to have a couple more weeks to build boxes, wax dip them, and then get them painted. I’ve completely run through all the good equipment I have. I’m racing to make more 4-way pallets, cleaning frames and re-dipping them, painting new covers, and pulling the feeders off my store shelves to fill these colonies. I think we are on track for one heck of a good honey season across Iowa. It has been a very dry start compared to most other years, but it’s looking like the intermittent rain we have gotten and the forecast ahead will even things out. Heck, it was so dry in Warren County that I saw the worst morel mushroom season ever. It was a win/lose situation, I was happy that it has been dry for most of my scheduled bee work (especially cell builders and grafting days), but then I totally missed out on any of those forest treasures. Lastly, we are in full swing for swarming across Iowa. I have gotten numerous calls and seen tons of posts on Facebook where others are catching them as well. I’ve been pretty fortunate, but still had a few. Being a fulltime “beek” allowed me to be here for them and recapture them. Well, save for one stupid colony that is doomed; a small swarm that is further up in a tree than what my pole bucket can reach. It got caught by some weather and cold temps and has been there for about a week and a half. It’ll be interesting to watch them grow as an open air colony through the season. They are doomed this fall when winter sets in, but till then I have a feeling people visiting our store will be like, “can we go check out the open air hive?”

DEDUCTIONS

With IRS extending the deadline for filing income taxes for the 2019 tax year, it’s not too late to request a letter of donation for items you donated to IHPA during 2019. These donations could range from items you donated during the Annual Meeting Auctions, to bees you donated to your student(s), any class materials that you used in the teaching of a bee class, etc. IHPA is a 501©3 non-profit organization. If you need a letter of donation, please contact Rhonda Heston. Please provide donated item(s) and the value of the donation so she can put this information into the letter of donation. IHPATreasurer@gmail.com

HELP WANTED

The National Association of State Departments of Agriculture (NASDA) is hiring part-time field interviewers in many areas of IA. Earn extra money working out of your home. For more information call 515-776-3400 and ask for Cindy.

(Editor: I love working for them)
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- **Single-Deep Complete Hives**
- **Package Bees**
  
  We are shaking our own package bees in April 2020! These bees will be packaged in Iowa & not hauled across the country in a truck. The queens will be a hybrid Italian-Carniolan cross.

## AVAILABILITY DATES

- **April 2020**
  Package bee pick up.
- **May 2020**
  Nuc & single pick up.

## FOR YOUR CONVENIENCE

### Pick Up Locations

We now offer two bee pick up locations in Iowa:

- **1090 Highway 1 North**
  Mount Vernon • Iowa 52314
- **14808 South 102nd Ave East**
  Lynnville • Iowa 50153

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- **319.259.9377**
- **info@ebertthoney.com**
- **www.ebertthoney.com**

**@ebertthoney**

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### USE THIS QUICK ORDER FORM OR ORDER ONLINE AT

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**PLEASE PROVIDE NAME, ADDRESS, EMAIL & PHONE NUMBER:**

Select a package bee pick up location (April):
- [ ] Mount Vernon • IA
- [ ] Lynnville • IA

Select a nuc & single pick up location (May):
- [ ] Mount Vernon • IA
- [ ] Lynnville • IA

**Subtotal**

- Live in Iowa? Add 7% sales tax
- $7/pck refundable package cage deposit required:

**Total**

Please make checks payable to Ebert Honey, LLC and mail to either address listed on the right of this page. Ensure your name, mailing address, phone & email are written on your check or this form so we can contact you when your bees are ready. For orders of 25+ units, we will accept a 50% deposit at this time. Please note that our online prices are 3% higher to account for credit card transaction fees.
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Tim Wilbanks – 5th Generation Beekeeper

3-lb. Packages
Italian, Carniolan, & Russian/Italian Hybrid Queens available
Loads arriving to the Iowa City area in late March, mid-April, & late April
Qty 1-9=$130/ea*, Qty 10-99=$124/ea*, Qty 100+=$119/ea*
*Plus IA Sales Tax

5-frame Nucs with Italian or Carniolan Queens
Pick up in WI only—arriving weekly late April-early May
Qty 1-9=$170/ea*, Qty 10-99=$160/ea*, Qty 100+=$148/ea*
*Plus IA Sales Tax

Visit our website, email, postal mail or call to order.

www.heritagehoneybee.com
Phone: 319-321-2494    Email: timwilbanksbees@gmail.com
Heritage Honeybee, LLC
N6007 Hillside Drive, Sullivan, WI 53178
Mail: PO Box 117, Sullivan, WI 53178
Our Honey bee colony numbers and strength has rebounded exceptionally well this year! We will again be shaking our own package bees! Package bees will be available the first week of April until June 15th. Our package bees will be supplied with California mated queens from CF Koehnen & Sons, Jackie Park Burris & Olivarez Honey Bees! You will have a choice of Italian, Carniolan or Saskatraz.

We have found that shaking our own package bees gives our customers more flexibility on pick up dates.

2-pound package bees $102.00 + $7.00 cage deposit

3-pound package bee $125.00 + $7.00 cage deposit

We will be offering 5-Frame Nucs with Carniolan, Italian, or Saskatraz Queens. They will be healthy, well fed and have a laying queen with all stages of brood.

1-99 $160.00 100+$150.00

Because we feel supplementing carbohydrates and protein is important, we offer a gallon of syrup and protein patty for $7.00 with the purchase of package bees or nucs.

During package season we are very flexible and usually available but always best to call or text Connie at 515-480-6076 as we do not keep regular store hours. If you call or text me an order, we can get your order ready and you can pick it up at your convenience.

We offer a full line of beekeeping equipment. You can find the list and prices of our equipment on our website.
SPRING VALLEY HONEY FARMS, PERRY IOWA

See us for:
Corn Syrup: 40# bucket--$18.00
50# bucket--$23.00
Your container--.40/lb
500# + .35/lb

Protein Patties: $2 each, or case of 40 $70.00

Honey: 50# $127.00 ($2.40/lb + $7—bucket)

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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