The Buzz

February 2017

BREAKING NEWS!! Maia Jaycox is now the reigning Honey Queen of the American Honey Producers Association. She won at the national convention in Texas. Congratulations, Maia, and as we get pictures and information, we will include them in the March Buzz!

Attention all IHPA Quilters!!

The quilt blocks were due February 1st, 2017. If you haven't sent your blocks to Jodi Kraft, please do so quickly so she can get the two quilts put together.

Please send to:
Jodi Kraft
P.O. Box 1
Goldfield, IA 50542
If you have questions, call Jodi at 515-293-2476.
Thank you everyone for sewing the quilt blocks!

Beek of the Month/Cover Photo

This month's Beek of the Month is Bob Backen. The picture on the cover is of Bob's great grand-daughter sitting on a quilt that his daughter Joyce Wilson made for him for Christmas(BOB'S BEES). Joyce's mother-in-law and daughter Jenny also collaborated to make the quilt. That's Jenny's daughter (Joyce's grand-daughter) Jaylynn, and she's 10 months old. I'm thinking she's got potential to become a beek herself. Her great grandpa calls her his "Baby Bee". Joyce is willing to let Bob do the bees, and she will stay with quilts and the "Baby Buzz", since she's so sweet and doesn't sting.

The Backens live around the Tama area. Bob began keeping bees some 60 years ago. Bob is 79 years young now, and some time ago when his grandson got a hive and then left it to his grandpa to care for when he went to the Marines, Bob got back into bees. He got a hive from Phil Ebert, and sold his honey at the local hardware store. The police and sheriff's department started calling him to capture swarms, and now he's managing about 10 hives. His wife Dorothy says he enjoys "putzing" around with the hives, and since he has COPD, it keeps him busy doing what he likes to do.

Thanks for submitting Jaylynn's photo, and here's an offer to anyone else who wants to see someone featured as Beek of the Month—send them to me, along with pictures I can use on the cover. Keep inspiring us in the world's best hobby, Bob!

President's Message

Fellow Iowa beekeepers, friends,

I think to myself how much I look forward to winter so things can wind down a bit and I will have a break and just take that lazy Sunday to relax and watch the Packers play football in sub zero weather! and see the fans that must have paid big money to see the game! and it's 5 degrees! Wow, I have news: I may like the Packers, but I will not watch a football game in 5 degree weather. (unless it's at home in my house), So winter is here and my wind down has not happened...

The IHPA, on the other hand, is planning and getting a handle on the things to come in 2017. Our board meeting is not for two weeks yet, as of this writing, so I will not be commenting on much here, as I did say I would last month. My apologies.

I do want to encourage everyone to check your bees on the first 50 degree day and make sure food and pollen stores are ok. I'm going to get some Hop Guard 2 strips in my hives as soon as I can this spring as nothing in the fall is 100 percent on varroa. I need all the help I can get! Varroa has been around a long time and it is hard to watch good hives go down the tubes. (I've been doing that a lot)

It's been a very hard winter and hard on my bees, and me. I'm very glad my class started last week. I needed this, as talking about beekeeping to new people is something I like. It fires me up, like that first cup of coffee in the morning! I have another good class of new beekeepers. My class is full as I'm sure a lot of them are. We could use more people to step up and teach a class. I can't believe I am doing this. And I love it. Who likes beekeeping? A lot of you all do so I challenge you to find the time and go speak at someone's class or start one. New people learn from people like you, because you speak from the experience you have. This is very valuable and attractive to the new person. Let's try and have all new beekeepers have the best experience they can have. I feel it's just like sharing your first cup of coffee in the morning!

I am going to cut it short again this month and maybe bank some space for next month. My day will start at 2 a.m. tomorrow so I need to "hit the bunk." (truck driver talk for good night!)

Bee a blessing, and bee a teacher of a new bee keeper!

Roy Kraft, President IHPA

Iowa Honey Producers Association

First Membership ($20) Includes a one-year subscription to The Buzz Newsletter.

First Name: _____ Last Name: _____

Address: _____ City: _____ State: _____

Zip Code: _____-_____ County: _____ Phone: ( ) _____

Email: _____

Number of Colonies: ____ Number of Years Beekeeping: ____ Company Name: _____

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IHPA T-Shirts

BACK

Logo T-Shirts Yellow w/Black lettering. $10.00

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To see when your IHPA membership expires, check the mailing label on The Buzz Newsletter. Above your name will be the month and year your membership is set to expire.

Example:

Buzz Expires: 12/31/17

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Make checks payable to: **Iowa Honey Producers Association**
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c/o Rhonda Heston, Treasurer
52735 187th Avenue
Chariton, IA 50049

Phone: 515-724-2124

Total $_____

IHPA
Iowa Honey Producers Association

Beginning and Advanced Beekeeping Courses to be Offered Across the State of Iowa, 2017.
See Web site for more information @www.iowahoneyproducers.org

City and Time	Start Date	To Register
Ankeny, Thursday evenings	Jan – February	Andrew Joseph: 515-326-5765 (call / text) or Andrew.Joseph@ IowaAgriculture.gov
Calmar, Tuesday evenings	Jan 24 – Feb 28	NICC Continuing Education: 563-557-8271, ext 380
Cedar Rapids, Indian Creek Nature Center	Through the year	To register: 319-362-0664 or indiancreeknaturecenter.org/
Council Bluffs	April / TBD	Iowa Western Comm. College 712-325-3255
Davenport, Tuesday evenings	Feb 7 – Mar 14	Eastern Iowa Community College
Des Moines, Blank Park Zoo Saturday mornings Q/A	February 18	https://commed.dmps.k12.ia.us/wconnect/ace/currentclasses.htm
Des Moines Botanical Garden Tuesday evening Q/A	April 4	http://www.dmbotanicalgarden.com/events-programs/adult-education/
Des Moines, Merrill Middle School, Monday evenings	Jan 23 – Feb 27 Mar 27– May 1	https://commed.dmps.k12.ia.us/wconnect/ace/currentclasses.htm
W. Des Moines, Thurs evening	Jan 26-Mar2	http://www.wdmcs.org/commed/programs/adults/learnwest/
Fairfield, Thursday evenings	Feb – March	Jefferson Co Extension / Coleen @ 641-472-4166
Fort Dodge, Saturday morn.	Jan 7-Feb 4	Yvonne @ 515-835-9326 or e-mail: Yvonne@iastate.edu
Fort Dodge, Advanced Saturday afternoon	TBD	Yvonne @ 515-835-9326 or e-mail: Yvonne@iastate.edu
Fredericksburg, Saturdays	Jan 14, Jan 21	Mary Wiltgen @ 563-920-9268 / tmwiltgen@gmail.com
Glenwood, Thursdays	February, TBD	Clarence Sealy: 712-310-7410
Indianola, Thursday evenings	Feb 2-Mar 23	Judy Spence: 515-988-8397 / Jespencejr44@gmail.com
Iowa Falls, Tuesday evenings	Jan 24-Feb 28	Julie Thomas: 1-800-284-4823 or 641-752-4645
Keosauqua, Monday evenings	March 1-22	Van Buren Co Extension / 319-293-3039
Knoxville, Tuesday evenings	Jan – Feb /TBD	Jerry Weldon @ 641-842-5888
Marshalltown, Thursday evenings	Jan 26-Mar 2	Rachael Koehler: 800-284-4823/641-752-4645 / Room 612
Mason City, Saturday morning	Feb 4-Feb 25	NIACC Continuing Education: 641-422-4358
Okoboji, Saturday all day	Feb 11	Marlene @ 712-320-1907 / Tim Olsen @ 507-227-5919
Okoboji, Advanced, Saturday all day	March 11	Marlene @ 712-320-1907 / Tim Olsen @ 507-227-5919
Oskaloosa, Friday evenings	Jan 20- Mar 3	Tina / Jim Marshall @641-660-0983
Ottumwa, Tuesday evenings	Jan 17-Feb 2	Great Prairie Area Ed. Agency - Jen Daugherty 641-682-5491
Peosta, Thursday evenings	Jan 26-Mar2	NICC Continuing Education: 563-557-8271, ext 380
Polk City, Tuesday mornings	Jan 24-Feb 28	Ray & Susan Meylor @ 515-619-9014 / cherryglenfarmsiowa@gmail.com
Polk City, Saturday mornings	Jan 28-Mar 4	Ray & Susan Meylor @ 515-619-9014 / cherryglenfarmsiowa@gmail.com
Sioux Center, Thursday evenings	Feb 9-Mar2	Dordt College 712-722-6275
Toddville, Mondays thru year	Jan 9-	Shane Bixby @ 319-721-3493 or honeybeeclasses @gmail.com
Toddville, Advanced, Sat & Sun	March 4-5	Shane Bixby @ 319-721-3493 or honeybeeclasses @gmail.com
Toddville, Queen Rearing	June 24-25	Shane Bixby @ 319-721-3493 or honeybeeclasses @gmail.com
Washington, Monday evening	Feb 6-Feb 27	Kirkwood Comm. College, 319-653-4655

Month by Month, by Pat Ennis

It's time for a change. We as beekeepers need to change and for me (the old dog), that's hard! The bees we buy from California, Florida, Texas or Georgia or wherever have a hard time in Iowa's winter cold. (They are not native).

Have you ever stopped and thought what change is? According to the American College Dictionary, copyright in 1968 states: **1)** to make or become different. **2)** The act or instance of making or becoming different. So the question is: Am I or are you changeable? I have to change to get better bees. If not I will keep spending a lot of money on bees and mite treatment chemicals! So where do we start? Who can help us? The next two months I'll be talking about raising better bees ourselves--that's you and I; we can do this and change. Some beekeepers I've talked to will be writing articles of what they're doing to get better bees. And I will share all information from others and myself.

So where do we start? There will be a lot of questions in this article that we need to ask ourselves. We must start with better genetics--VHS (varroa sensitive hygiene), ankle biters hygienic, SMR (Suppressed Mite Reproduction), I'm not a Russian fan, but if you keep the stock pure, they are also a good choice.
A few web sites of the above mentioned are: www.wildernessbees.com / www.oldsolbees.com / www.honeybeegenetics.cm / www.mountainstatequeens.com. I checked out 35 – 40 queen producer ads in the ABJ (American Bee Journal) which are the ones I found that advertised they were breeding for better genetics. I know there are probably more producers out there doing this, but these are a start.

Starting with bees that already have what we are looking for is far better to begin a breeding program with. Disease resistance is a very important consideration: stock that is resistant to Varroa, Chalkbrood, European Foulbrood and others has great value in your breeding program too. But Varroa resistance is what we're going to talk about. Some breeders don't do any breeding for mite tolerance, but are stuck on their own line of bees, whatever that may be. If they would add some mite tolerance they would have better bees that others could buy to put in their operation. There are three queen breeding classes this year in Iowa that I know about that will help you raise queens whether you want one queen or 100. Take a class if that's what you need to do to gain some experience and confidence. Some say that's too hard or I don't want to go to all that work. Roy Kraft, our IHPA President, says the solution to this is no problem. Roy takes swarm cells to make his spring splits! Your hive, if you let go long enough, will produce swarm cells for all your queen needs. But you have to pay attention to your hives to know where they are at in the process of things and what they are doing so you know what you need to do. It's not that hard; try it this year. With this method, you get the genetics that the bees choose.

To get the genetics you want from certain hives, (mite tolerance, winter survivor, honey production, etc.) you may want to be more deliberate in your planning. The North Iowa Beekeeping Club is working on a project to get ankle biter queens and implement those traits into our hives in north Iowa and hopefully raise queens with those traits. Tim Stumo, president of the North Iowa Beekeepers Club, is doing a lot of the leg work on this project and is the moving force behind it. He and the club will track the queens and record quality and follow the good queens that we want to breed from. This project's success is for the long term. We want to make a positive change to our genetic pool. As we get farther into this project, I'll try to keep you informed.

I've spent lots of time on research and helped and talked to beekeepers about producing better queens, but I think I've helped myself more on ideas of what will work and now we're getting all our records in order to track these queens and implement the plan! I'll share with anyone that wants to try to do this also. It feels good to be doing something positive to change and not just talking about "How we should be doing something". We can produce better northern raised queens if we work towards that goal. Someday we'll all have mite tolerant queens! That is my hope and goal this year, 2017. Try something new towards producing better queens and help our bees.

Till next month, Bee Happy, Bee Kind and Bee Yourself!
Pat

Recipes with Emma Jakes

February has come around. Where has the time gone? Schools have been back from break for close to a month now and finding fast, healthy and fun meals that everyone will enjoy can be hard. The meat loaf was very tasty, so tasty that I couldn't keep my family out of it. My brother has repeatedly told me, "It was **SO** good." The meatloaf was really quick to make and lasted, for my six member family, several days. It was just as good reheated as it was fresh and the recipe can easily be halved to make smaller batches.

Applesauce Honey Meatloaf

2 pounds ground beef

2 pounds ground pork

2 small onions, chopped

1 cup applesauce

2 tablespoons honey

Splash of milk

1 sleeve wheat crackers crushed

1 teaspoon salt

2 eggs

Combine all the above ingredients and put in a 9" x 13" pan.

Sauce:

1 cup ketchup

1 tablespoon prepared mustard

4 tablespoons honey (¼ cup)

Mix the sauce ingredients together and spread over the prepared meatloaf. Bake meatloaf for 1 hour at 350 degrees or until center is thoroughly cooked. (It will smell so good, but DON'T RUSH). Freezes well before or after cooking.

Honey Cheese Cake

The cheese cake was slightly bland; however adding toppings such as chocolate chips, honey drizzle, fruit, or caramel adds just enough flavor to give it a bit of "pizzazz". It will work better to use a spring form pan as they have taller sides. When I made this recipe I used a single standard eight inch pan and had both dough and filling left over. If you do not have a spring form pan, you can also use two eight inch cake pans. If you have food allergies such as celiac, rice flour works well. Just don't cook the cheese cake quite as long. One final comment about this recipe, it was also deemed a keeper by my "fierce" critics.

Crust:

1/3 cup honey

1/3 cup melted butter

1 ¼ cup flour

½ cup ground walnuts

1 teaspoon ground cinnamon

Add honey and melted butter to flour, ground walnuts, and cinnamon; mix well. Press into bottom and up sides of 8 inch pan. Bake at 375 degrees for 15 minutes or until lightly brown.

Honey Cheese Cake

2 packages (eight ounces each) cream cheese, softened

1/3 cup honey

2 eggs

2 egg yolks

1 cup dairy sour cream

1 tablespoon grated lemon peel

2 teaspoons cornstarch

Blend cream cheese with honey until smooth. Beat in eggs and yolks. Add remaining ingredients; beat until smooth. Turn into prepared crust and bake at 300 degrees for 50-55 minutes or until set. Cool and refrigerate until thoroughly chilled before serving. It will make 8 servings. Tip: lightly drizzle top of cheesecake with additional honey if desired.

Register Your Hives

Hopefully you all received the e-mail that I sent out in November promising a January update on the new Iowa Sensitive Crop Registry through FieldWatch, Inc. As of yesterday, that new registry site is up and running. A few of you have already discovered the site. I've attached a "how-to-register" document to this e-mail. I'd suggest you start on our updated registry homepage at http://www.iowaagriculture.gov/Horticulture_and_FarmersMarkets/sensitiveCropDirectory.asp . From our homepage you can link to the FieldWatch online registries for beekeepers and crop producers. Paul Ovrom, Iowa Department of Agriculture and Land Stewardship 502 E 9th St – Wallace Building Des Moines IA 50319 ;P-515-242-6239, F-515-281-6178.

Let's Have Some Fun by Eve Vanden Broek

It's hard to believe we are already two months into 2017. How are you doing with your New Year's resolutions? Have you even started? Maybe you're still thinking about what to put on your list. If you are in the latter category, let me recommend one, one that anyone reading these words can participate, the IHPA contests: Cooking, Photography, Mead and Hive Design.

In 2013 I dipped my toes in the baking contest and was awarded with four ribbons. It was rewarding for me and anyone who attended the annual meeting was able to sample these delectables. Of course when you win (a very good feeling), you want to repeat or top your prior results. In 2014 I also entered the cooking contest and branched out to the photo contest. I remember vividly walking into the room where the entries were being set out and was overwhelmed by the number of cooking entries. Competition!

Since the Annual Meeting is at the forefront of my mind, and will be for the next several months, one aspect that has waned over the last couple of years is our contests. Your evaluations from 2015 and 2016 reflected the decreased interest but what I have gleaned is that you're not interested in doing away with them. It appears we're in a quandary. This is where YOU come in.

A competition or contest isn't any fun if no one participates. While it's cold outside and you're spending more time inside, why not try a recipe from the new IHPA Cookbook? Great effort was put into the creation of this new cookbook and if only one percent of the recipes were entered, we'd have a competition like no other. Don't have the new cookbook? An investment of $10.00 will get you one; head to the IHPA website to order one. Got the cookbook for Christmas but haven't opened it? Let me tell you, there are recipes for all levels and you don't have to have dozens of unknown ingredients to make something to tantalize your taste buds. And if you're looking for tried and true recipes, Emma Jakes has written excellent reviews in The Buzz of the recipes she has tried and would be a great place to start for your own attempts.

Ok, so the oven scares you and the only time you see a spatula is when your wife is banishing you to your man cave. How about making mead in that man cave? It's not too late to start your own batch. Andy Hemken's Mead Making 101 presentation at the Annual Meeting was intriguing and so informative. Did you know mead making is the easiest alcoholic beverage you can make in your spare time? All it takes is honey, water and yeast and if you are daring, fruit. Yes, Andy did say it takes two years to make a good, smooth mead; however, if you start now, we can all judge your results in 2019. But if you've already got some fermenting, we'd love to try it this November.

Who doesn't have a camera these days? Digital photography has made it incredibly easy for anyone to become a great photographer. Yes, anyone. And if you have smart phone, you've got the capability at your fingertips. A trip to any garden, garden center, arbor or bee yard and you should find honeybees waiting to be photographed. You'll have to be quick and garner some patience but the rewards are gratifying. The number of entrants to the photography competition in 2016 was actually on a par with what we would like to see every year but more would be welcome. New last year--annual meeting participants judged this competition. Did you vote for your favorite? Look to do the same this year.

Let me run this by you: What about entering your photo(s) in the Apiary category at the Iowa State Fair and then try your luck at the annual meeting contest? In the competition at the fair, you have a choice to enter the General Beekeeping category or the Specific Subject category. This would be the perfect opportunity to show off your talent to thousands of people (and maybe earn some money as a reward) and then specifically share your talents with our organization. This would be a win all around. Please do give it some thought.

Lastly, if you are putting hive bodies together this winter why not consider painting them to reflect your artistic ability. Not to worry, we're not looking to discover the next Van Gogh or Picasso, though there may be some out there. Do you have grandchildren who would enjoy an afternoon project? Do you know of a teacher who could use an idea for his/her art class? What about a 4-H or home school project? Or do you just like to get creative with paints? Here again, any age can participate. It's so easy!

Have you caught on to the theme yet? If you guessed PARTICIPATION, you're correct. Without participation from you, the fun is short lived. So what if your bars didn't turn out perfect? So long as they didn't burn, they're probably still very delicious and deserve a place at the table. So what if the bee in your photo is slightly out of focus in an otherwise stunning shot? We all know a bee can't stay still long. The photo is surely worth 999 words. I am no mead maker but I do appreciate those who attempt the processes and take the time to share. Those hive bodies deserve some personality, so slap some paint on and just maybe it will catch the eye of a museum director and your life will change forever.

Again, it's up to you. If everyone relies on others and the others do the same, we're likely to end up with no entries. And as I mentioned earlier, that's no fun. You've already told us you like the contests so I challenge you to make it your goal to participate in 2017. Keep in mind you don't have to enter every competition and you don't have to enter multiples if you don't want; one entry will do. Participation is the key.

Eve Vanden Broek, IHPA Vice President

Those of you who attended the Annual Meeting in Cedar Rapids last November remember the various cooking contests. Here are the winners, along with their recipes—a wonderful way to spend some quiet February evenings...

Candy
1st place - Mary Wiltgen
Chocolate Honey Candy
10 oz. 85-99% unsweetened chocolate/cocoa bar (Mary used 90%)
6 oz. raw honey
Melt chocolate slowly in microwave. Stir occasionally and cool to about 88-90 degrees F. Add the honey and mix well. The consistency of the chocolate becomes like fudge.
Add any nuts, dried fruit, pollen...scoop into candy molds, mini baking cups, or onto wax paper. Let harden and enjoy!

Cookies
1st place - Keri Kenoyer
Gluten Free Chocolate Chip Cookies
3 cups almond flour
1 teaspoon baking soda
2 large eggs
1/4 cup honey
1 teaspoon vanilla
1/2 cup coconut oil
1 bag chocolate chips
Mix almond flour and baking soda together in separate bowl first.
Beat with mixer: coconut oil, honey, vanilla and eggs in separate bowl.
Add flour mixture to wet mixture, scoop out tablespoon balls onto a lined pan. Flatten balls slightly, bake at 350 degrees for 12-15 minutes. Cool on pan 5 minutes before moving to cooling rack.

2nd place - Carol Kolb
Honey Cookies
1 cup butter
1/4 cup honey
2 teaspoons vanilla
2 cups flour
2 cups chopped walnuts (or more to taste)
1/2 teaspoon salt
In a large bowl beat butter until creamy. Add honey and vanilla, beat until well blended. On low, blend in flour, salt and walnuts until dough forms. It will be sticky. Refrigerate for at least one hour.
Preheat oven to 325 degrees. Shape dough by heaping teaspoons into balls. Place about 2 inches apart on ungreased cookie sheet. Press with fork on top (as with peanut butter cookies).
Bake 18 - 22 minutes or until golden. Yields about 36 cookies.

Cakes
1st place - Keri Kenoyer
Honey Cupcakes with Honey Cream Cheese Frosting
1 stick unsalted butter - room temperature
2 eggs
1 1/2 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup buttermilk
1 cup honey
1 teaspoon vanilla
In medium bowl, mix dry ingredients - set aside.
In another bowl, mix wet ingredients (buttermilk, honey and vanilla).
Cream butter with mixer, add eggs one at a time, beating well after each. Gradually add the dry and wet ingredients, alternating as you add each, starting and ending with the dry. Fill the cupcake liners 2/3 full and bake at 350 degrees for 18-20 minutes.

Honey Cream Cheese Frosting:
1 1/2 sticks unsalted butter (room temperature)
4 oz. cream cheese, softened
3 cups powdered sugar
3 tablespoons honey
Yellow food coloring
Yellow sugar sprinkles
Cream butter and cream cheese with mixer until combined. Gradually add powdered sugar - scraping down sides. Mix in honey, add few drops of coloring. Frost cupcakes.

2nd place - Arlene Burns
Honey Walnut Cake
In an electric mixer bowl combine;
1 1/2 sticks butter (room temperature)
2 eggs, add and beat 1 at a time
3/4 cup honey, add and beat
Combine dry ingredients in another bowl;
2 1/2 cup flour
1 1/2 teaspoon baking soda
1/2 teaspoon salt
Add 1/2 of dry ingredients to mixer bowl and beat. Add 1 cup milk and beat. Add 1 teaspoon vanilla and rest of dry ingredients. Beat. Chop 1 1/2 cup walnuts, divide into 2 equal parts. Add 1/2 of walnuts to batter and stir.
Put oil and parchment in a 9" x 12" pan, spread batter in pan and scatter remaining walnuts on top. Bake in a 350 degree oven for about 35 minutes. May be served with a drizzle of Honey.
(Adapted from recipe of TV'Ian Knaur.)

Bars
1st place - Keri Kenoyer
Chewy Granola Bars
1 cup peanut butter
1 stick melted butter
1 1/2 teaspoons vanilla
1 1/2 cup Honey
1 cup oatmeal
1 1/4 cup oat bran
1 1/4 cup unprocessed wheat bran

Combine peanut butter, honey, vanilla and butter. Add oatmeal, oat bran, wheat bran and blend well. Add whatever else you'd like (chocolate chips, raisins, nuts, etc.) Pour into a greased pan evenly, Bake at 350 degrees 15-20 minutes. Cool completely before cutting.

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Mead contest
1st place winner was Tyler Lane with 2016 Early Spring Harvest entry
2nd place winner was Nicole Crvisenberry with 2015 Fall Harvest entry

Thank You from the Queen Program
"A Huge Thank You" to all of you that donated items for our silent and live auctions for the queen program! Our Live auction raised $3,396.00, and the silent auction raised $907.50! The quilt raffle brought in $1,730.00 for a total of $6,033.50! The money raised will help with expenses to get the Honey Queen to your events! If you would like to have the Queen help you out at an event, you can contact me at 515-480-6076 or email cbronny823@aol.com .
Our 2016 Honey Queen, Maia Jaycox ,will be competing for American Honey Queen in Galveston,Texas in January! We wish you the best Maia! She is currently selling raffle tickets for a quilt that will be raffled in Galveston. If interested in tickets

MENOMONIE — A University of Wisconsin-Stout biology professor and his students, including one from Bloomer, may have made an important discovery in the effort to determine why honey bee hives are dying out during the winters in the Upper Midwest.

Biology Professor Jim Burritt and his students have published research about a new strain of the bacterium called Serratia marcescens strain sicaria. With evidence of its killing power, they chose the name sicaria, which means assassin, and Ss1 for short.

The research, with student co-authors Anna Winfield, of Bloomer, and Jake Hildebrand, of Menomonie, was published Dec. 21 in PLOS One, a peer-reviewed, open-access, online publication for science and medicine research. The study, "Sepsis and Hemocyte Loss in Honey Bees," can be found at http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0167752. (refer to iowahoneyproducers.org and click on the link to read more)

Winfield developed two screening tests to identify Ss1 based on its biochemical properties. "Our results indicate that Ss1 may contribute to the wintertime failure of honey bee colonies. We believe this is important because most beekeepers in our area lose over half of their hives each winter. In Dunn County, the percentage of winter hive failure rates has been as high as 80 percent recently," said Burritt, himself a longtime beekeeper.

Bee-Musings from Mary

February is here. Classes are in the works, going to start, or even completed. Lots of learning has gone on. Workshops and conferences are available all over. In fact, we are going to be venturing to Michigan this month to hear Michael Palmer, from Vermont, speak at the Kalamazoo Bee Club. They have a wide array of activities planned and, if you are interested, go to www.kalamazoobeeclub.com for details. Sharing and discussing bees is exciting for both Tim and me and spending time with other beekeepers just makes us happy!

This picture and proverb say it all this time of year. The bees are eating their industry from last summer and may be getting close to having consumed it all. Please, take the time to check your bees this time of year and supplement their feed. If you are fortunate enough to have kept your bees alive this long, don't let them starve now.

Our bees have been struggling so it means we have too. L The fall was not good for us and for some unknown reason, quite a few decided to pack up and leave. No notice, no thank you for all we've done, no forwarding address – feels like we were just abandoned! Quite upsetting. We have heard of others who have lost their bees the same way which does make us feel a little better. You know, misery loves company! Now, after checking our hives (several of which were rather weak going into the winter), we are once again disappointed. Some have already gone to the great honey pot in the sky and are sipping sweet nectar there. Ugh! So, we make sure mice aren't going to invade the hives, check on the ones that are still alive, and continue to be optimistic that this is okay and we will get through it. It is rather frustrating to be honest. We thought we had done everything right…tested and treated for mites, fed heavily during the late fall when there was nothing in nature to nurture the bees, checked hive weight going into winter and felt good about it, built a 'bee condo' for the hives to help with warmth, did our last over-the-counter AFB treatment, dreamed of the splits we would make in the spring, and lovingly tucked the little ones in for the long winter nap they were going to have. Now, our thoughts have turned to how can we make sure the last ones survive, will we make another investment in packages or nucs, or should we just size down and work with what survives.

We LOVE beekeeping. It has become a passion for each of us and we aren't ready to give up the buzz yet. So, we will make plans, we will dream big, we will study, go to seminars/conferences/meetings, we will do our best to help our buddies, the bees, buzz for another season. If you are in the same situation, know that misery loves company! Plan for your future, like we are. Don't give up! Study, talk, learn. I just want to become the best beekeeper I can 'bee!'

Now, if you are successfully keeping your bees alive all winter, write an article for this newsletter. Share you secret! If it works for you, it might for me! I'm sure our editor, Ron, who has done a GREAT job of getting this newsletter out, would love to have more articles from more people. Please think about telling your story. I will truly enjoy reading it!

Finally, the bee, from her industry in the summer, eats honey all the winter. –Proverb. Check and feed!

'Bee' grateful, 'Bee' blessed, and 'Bee' a blessing,

Mary Wiltgen, District 3 Director
tmwiltgen@gmail.com 563.920.9628

I'd like to let you and your beekeepers association know of a new book that should be of interest. The title is *Dr. Jamoke's Little Book of Hitherto Uncompiled Facts and Curiosity Bees*, by Hezekiah Jamoke.

The book walks a fine line between facts that beekeepers don't know yet would be of interest to people who know little about bees. It goes into biology, religion, history, myths, health, etymology, geography, environment, beekeeping, and a variety of other areas that range from serious to silly. Like for example, do you know what the Talmud says about throwing beehives into the street or how many full beehives equal the weight of the Space Shuttle or what kind of money uses tools to harvest honey?

You can read more about the book at NLLibrarium.com/bees. The price is only $7 at amazon. It's a great little Christmas present for anyone with any interest in bees—and even people *should* be interested in bees.

Best regards,
Glenn Cheney Managing Editor NLLibrarium.com

Do you teach a beekeeping class? Would you like to let your students learn about bees via an electronic game? (You can click the link at the end if you access this online at iowahoneyproducers.org)

HoneyBEE (Beekeeping Electronic Education) developed by Meghan Milbrath, an extension and outreach specialist at Michigan State University, is a game with the goal to successfully manage a virtual beekeeping colony and to build a sustainable virtual beekeeping operation. The game will be based on real honey bee management data and will be a fun and engaging way for individuals to learn the basics of honey bee care and running a small honey bee business. Players will start with one colony and will have to provide 'care' to the colony to keep it healthy and for it to grow. Players will learn how to monitor health indicators and will have options to respond to multiple scenarios. Players will be able to choose multiple locations and scenarios and can challenge themselves by trying different management strategies. Successful players with hive products that can be sold can earn the player virtual money that can be used to purchase more colonies and more equipment and grow their operation. Beekeepers who don't successfully take care of their bees will have their colonies die, and they can start the game over. . This app will allow them to experience the art, joys and challenges of keeping bees before spending money, getting hot, or stung, and will be another tool for them to learn how to better care for their animals. More at https://www.gofundme.com/pd-honeybee

SAVE THE DATE … **The IHPA Summer Field Day date has been set … Mark your calendar for Saturday, July 15 at the Wickiuphill Learning Center located in Toddville, Iowa, north of Cedar Rapids about 12 miles. More details to follow.**

Merchandise – Did you get everything you wanted for Christmas? I know you wanted a new IHPA Keep Calm and Keep Bees T-shirt, Hat or Apron and you didn't get it. So now is the time to get it for yourself. We have Yellow, Black, Lime Green, Hot Pink, Black, Ash Grey and Camou-Flage shirts in stock. We should have all sizes, in all colors. Camo shirts are printed in Blaze Orange and are available in Adult sizes only – XS – 2X. Check out the website: www.IowaHoneyProducers.org or the membership renewal form in this issue for all the good stuff. We are still offering cookbooks by the case for $150 for 30 books. This is only $5 per book and you can sell them for $10 each and keep the difference. What a great fundraiser for your local Bee Club or any other association that would like to raise some funds. Don't forget, Farmer's Markets will be starting up in a couple of months and these make great additions to your display.

Dues Renewal

The new year is here and it's time to renew your dues to Iowa Honey Producers' Association. The back of this issue of The Buzz will have your membership expiration date. I have updated everything as of 1/10/2017. If you have sent your renewal to me after this date, your date will still show 12/31/2016. You want your date to be 12/31/2017 or later. I will be removing unpaid members from the list as of 2/15/2017. Please send your check for your 2017 dues to me at the address on the back of the Buzz or the address on the membership form included in the Buzz. Hopefully they have the same address. The membership dues are $20 for the first beekeeper in the household and $5 for each additional beekeeper in the same house. One Buzz Newsletter will be sent to each address. Please don't let this be your last Buzz. There is so much good information in The Buzz, you won't want to miss it. Remember we have Beginning Beekeeping classes starting or have started, there will be Advanced Beekeeping classes in April &/or May depending on the response, Field Day coming up this summer. Of course there will be information about the placing bids for your product at the State Fair, information for you to volunteer to work at the State Fair. You also don't want to miss information about the Annual Meeting. I know you don't want to miss your Iowa Honey Queen's (Carly Raye) adventures as she tries to be seen in all 99 Iowa Counties this year. If you have any questions please do not hesitate to call me or send me an e-mail. And yes, we do accept multiple year renewals, if that is easier. Just be sure you indicate that is your intent.

Thanks, Rhonda 515-724-2124 R.Heston@yahoo.com

The Buzz Newsletter Article Submissions

Please send submissions, classified ads, and photos to rrihpa@gmail.comrrihpa@gmail.com
Or mail to The Buzz, c/o Ron Rynders, 890 13th Ave SE, Sioux Center, IA 51250
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.

CLASSIFIEDS

Spring Valley Honey Farms, Perry Iowa
2# and 3# Package Bees (Carniolan or Italian Queens). We will be shaking pkgs from our own hives and will be available early April thru early June.
NUCS will be available late April (weather permitting) through early June. Prices will not vary significantly from 2016 prices.
Corn Syrup—40# bucket: $18.00. 50# bucket $23.00. .40/lb your container. 500# or more .35/lb
Protein Patties--$2.00 ea. Case of 40 $70
Honey—50# bucket $127.00 ($2.40/lb, $7 bucket)
Honey Styx—1 to 499 .15 ea. 500-1999 .12 ea. Box of 2000 .09 ea ($180.00)
(Find us on Facebook) Connie 515-480-6076. Curt 515-480-6075

For Sale - 9 5/8 ten-frame new wooden box with lids and bottom board. Includes everything to get started--1 marked queen(Carniolan/ Russian cross) and bees : **$235.00**. (see description above).

New Complete assembled painted Hive Kit **$315.00.** Includes 2 - 9 5/8 hive bodies (10 frame)
20 - 9 1/8 frames with foundation Waxed Rite-Cell, telescoping cover with inner lid, bottom board with reducer. 1 marked queen (Carniolan/ Russian cross) and bees in varying stages of life.

Bees will be available mid May (depending on weather and dandelion bloom)
Deposit of $75.00 when you place order. (Place order early before we're sold out)
Curtis Barnhart
PO Box 70
Monticello IA 52310
email:bee.cbarnhart@gmail.com

For sale – 2 or 3 lb. packages of bees with queen. Delivered to Indian Creek Nature Center or Aurora.

Douglas Child. Call 319-634-3682or Childbees@gmail.com

FOR SALE: Honey by the bucket or barrel. Pick up in Mt Vernon or Lynnville. Contact Phil Ebert 641-527-2639 or ehoney37 @netins.net or contact Adam Ebert 319-430-3514 or fiddler171@gmail.com or www.eberthoney.com

FOR SALE: Package bees and nucs. Prices to be set in January. Package bees available in early April to be picked up in Lynnville. Nucs available in early to mid-May They can be picked up in either Lynnville or Mt Vernon. Same contact info as above.

Wanted: Extra small Child sized bee suit in good condition. Zack Koopman 515-290-5379 zakoopman@gmail.com

Package Bees:
3lb Package $117
2lb Package $97
Once again we are shipping in 3lb & 2lb package bees with mated Carniolan Queen the weekend of April 14th & 15th. Discounts pricing for larger orders!

Carniolan Mated Queens: $32
These are for pick-up only and available the same weekend that packages will be here (April 14th & 15th).

Russian Mated Queens: $40
Queens are all marked by default and can be shipped or picked -up in Des Moines. Discounts for larger orders!

Hive Kits: $240
Kits include 2 deeps, 2 mediums, all the wax coated frames needed, division board feeder, cover, inner cover, solid bottom board, and entrance reducer.

To Order, go to www.RussianBee.com

FOR SALE: 2 or 3 # packages W/ Italian or Carniolan queens $116.00 + tax & deposit. Pick-up in early to mid-April in Goodell, IA For more information, call Pat Ennis @ 641-444-4767 / flat_lander@lycos.com , P & P Honey & Bee Supply, Goodell IA

FOR SALE: 5 frame Nuc and Singles W/ Italian or Carniolan queens. $150.00 +tax & dept. Nucs and Singles will be ready for pick-up around mid May, weather permitting in Goodell, IA. For more information, call Pat Ennis @ 641-444-4767/ flat_lander@lycos.com, P & P Honey & Bee Supply, Goodell IA

FOR SALE: I will have California Queens's available mid April, Carniolan or Italian. $32.00 + tax.
Also Iowa raised queens w/ VSH and or Ankle biter traits – limited availability June – September - $40.00 + tax. Pick-up in Goodell IA. For more information, call Pat Ennis @ 641-444-4767 / flat_lander@lycos.com, P & P Honey & Bee Supply, Goodell IA

FOR SALE: Corn Syrup @ .40 lb, 500 lb or more .35 lb Also offering pollen patties, feeders, beekeeping equipment & supplies, bulk honey, beeswax, and bottling supplies. For more information, call Pat Ennis @ 641-444-4767 / flat_lander@lycos.com,

FOR SALE: Honey by the bucket or barrel. Pick up in Mt Vernon or Lynnville. Contact Phil Ebert 641-527-2639 or ehoney37@netins.net or contact Adam Ebert 319-430-3514 or fiddler171@gmail.com or www.eberthoney.com

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We are the Riceville Lego League.

For our Animal Allies project, we decided to create this bee waterer. Our bee waterer was built to give bees a fresh source of water, but could also be used to provide extra food for the bees. It was made with pvc pipe, a deep dish pizza pan, and pvc drain clean-out. Our hope is that our waterer/feeder helps bees have healthy water or additional food to help them continue to survive. If you would like to receive details to build your own bee waterer, please send a SASE and $3 to: Riceville Lego League,
912 Woodland Ave., Riceville, IA 50466.

For Sale: 2lb. and 3lb. packages with unmarked Italian or Carniolan queens. Pick-up in West Chester, IA or Sullivan, WILoads arriving early-April through mid-May. Price: TBD
Call Tim Wilbanks 319-321-2494 or order through website: www.kalonahoney.com

Kalona Honey Co., LLC, 2104 Hemlock Ave,
West Chester, IA 52359
Heritage Honeybee, LLC, PO Box 117, Sullivan, WI 53178

Foley's Russian Bees

Foley's Russian Bees is a Des Moines, Iowa based producer of Primorsky Russian bees and beekeeping equipment. We specialize in Russian mated queens and Russian nucleus hives. We also are a provider of Carniolan packages. When you are in need of bees, we can help!

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www.RussianBee.com

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The Buzz Newsletter

Iowa Honey Producers Association
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dpkorver@frontier.com

Iowa Beekeeping Clubs

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Contact: Jim & Tina Marshall
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2923 Jones Ave
Oskaloosa, IA 52577
(641)-660-0983
marshallit@wildblue.net

Boone River Beekeeping Club
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PO Box 1
Goldfield, IA 50542
Phone: 515.293.2458
kroyster.rk@gmail.com

Central Iowa Beekeepers Association
Contact Arvin Foell
30930 530th Ave.
Kelley, IA 50134
Home phone 515/597-3060
Cell phone 515/450-9494
ajfoell@huxcomm.net

Des Moines Backyard Beekeepers
Contact: Julia McGuire
desmoinesbackyardbeekeepers.org

East Central Iowa Beekeepers
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2254 S. Riverside Dr.
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(319) 351-6205

Friendly Beekeepers of Iowa
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12839 Carpenter Trail
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(515) 988-8397
jespencejr44@gmail.com

Great River Bend Beekeepers
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Maquoketa, Iowa 52060
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Sioux Center, IA 51250
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rrihpa@gmail.com

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Phone: (515) 725-1481 Email: andrew.joseph@iowaagriculture.gov

IDALS website: www.agriculture.state.ia.us

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Marry Harris
maharris@iastate.edu

National Honey Board: www.honey.com

American Honey Producers Association: www.ahpanet.com

American Beekeeping Federation: www.ABFnet.org

IHPA Programs

Iowa Honey Queen Program

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Perry, IA 50220-6343
Phone: 515.480.6076
cbronny823@aol.com

IHPA Youth Scholarship Program:

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