Happy New Year!

Package Bees Ads Pg. 2

Beekeeping Classes Pg. 5

The Beekeeper of the Month is Christian Hurd Pg. 8
**Dates to BEE Remembered:**

**January 9-12, 2008** in Sacramento. National Beekeeping Conference

To add an important date to the list, contact the Buzz by email at thebuzz@abuzzaboutbees.com

---

**For Sale:** 2# and 3# packages of Italian Bees with Queen. Packages will be available approximately April 10. Prices available later, but I expect them to be similar to last year. Call and book your order now as I have to order all packages by February 28.

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

---

**WANTED:** I had a fellow beekeeper call me last week and before I could write his name and phone number down my phone went dead. I would like to have the beekeeper that runs bees in Cordele, Ga. call me with his name and phone number.

Gordon Powell: 515-278-1762

---

**FOR SALE:** 2 or 3 lb. packages of Italian bees with queen. Picked up in Cedar Rapids or Aurora, Iowa the first part of April. Bees from Hill-Ward Apiary in California. All orders must be received by Feb 28, 2008. Contact Douglas Child 319-634-3682

---

**FOR SALE:** Two-Story Hives; $120.00 ea. this fall
6 5/8 Supers; $13.00 ea.
Queen Excluders; $3.00 ea
1973 Ford F-600 with new 12’ bed plus tailgate lift; $4,000.00

Richard Blake
2133 E Ave.
Shenandoah, IA 51601
712-246-3412
njb1@swiowa.net

---

**FOR SALE:** Package bees. Pricing won’t be available until I return from the national meeting in mid January. Please don’t call about packages prior to that time. Phil Ebert

---

**IHPA T-Shirts (These are membership prices. Non-member prices are available on request.)**

<table>
<thead>
<tr>
<th>Youth size (S)</th>
<th>(M)</th>
<th>(L)</th>
<th>circle one qty. X $ 8.50</th>
<th>$</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Adult size (S)</td>
<td>(M)</td>
<td>(L)</td>
<td>circle one qty. X $ 9.00</td>
<td>$</td>
<td></td>
</tr>
<tr>
<td>Adult size (XL)</td>
<td>(XXL)</td>
<td>circle one qty. X $10.00</td>
<td>$</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

Make checks payable to:
IOWA HONEY PRODUCERS ASSOCIATION

Send form and check to:
Melanie Bower, IHPA Treasurer
207 S.E. Diehl
Des Moines, IA 50315

---

**The Buzz Newsletter Article Submissions and IHPA Memberships**

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

Dear Honey Producers,

I have been sitting here at my computer reflecting on the past year and trying to decide what to write for this article. My thoughts have mainly been focused on weather happenings. Right now we are experiencing icy weather, snow and cold temperatures. I am thinking about the cluster of honey bees in our hives and hoping the little darlings are nice and cozy having enough strength, warmth and food to keep them until spring. As I reflect further I am reminded that people in southern Iowa are still experiencing no electricity in this winter weather. There have been late frosts, flooding, tornadoes, draught and again way too much rain all this past year in our state. I guess there is always the weather to talk about in Iowa.

Let's hope that our New Year, 2008, will be a better beekeeping year. We are anticipating a new State Apiarist, getting the inspection and apiary registration programs running smoothly again, wonderful beekeeping weather, answers to the CCD/mite/disease problems and we would dearly love another fantastic year at the Iowa State Fair. Is it all wishful thinking or can we achieve all of this? We need all of your help getting these things done, so I hope you will include a new year's resolution that will have you volunteering for the Iowa Honey Producers to keep programs running smoothly. We always welcome any help or suggestions that you can offer. Let one of the officers or directors know if you would be willing to help on any of the committees of the organization.

If you haven't renewed your membership, please do so. Look at the back of your copy of THE BUZZ to see if you have renewed your membership or not. If you forgot to do so, please send in the membership amount to our treasurer, Melanie Bower. If you know of a neighbor, friend or relative that would benefit from membership in our organization, let them know that our dues are only $10.00 and we would love to have them counted in our membership. To renew your magazine subscriptions, just let the magazines know that you are a member of the IHPA and give them the name of our treasurer, Melanie Bower. You are responsible to send in the order form for the magazines.

Several of our members are attending the National Beekeeping Meeting in Sacramento. Let's hope that the weather will cooperate for travel to California and back. Chelsa Bronnenberg is competing in the American Honey Queen contest and we certainly wish her luck. Everyone that had her help them with a promotion had high praise for her. We will anxiously await the results of the competition. We will have several articles in the February issue about the meetings.

I would like to take this opportunity to thank Gordon Powell for the years of help to the IHPA by serving as treasurer for 13 years. We certainly have enjoyed working with him and hope to keep him active in our organization for lots of years to come.

As of this time no one has turned in any ideas for the design contest. We would love to give someone the $75.00 prize money for the winning design to be used above the IHPA sales area at the Iowa State Fair booth in the Ag Building. The new tarp that was put up has an area approximately 16X33 to be used to tell people attending the fair that we are there and want to be visible. Submit an idea and win some money.

If you are planning the meetings and topics for your local beekeeping clubs, maybe you would like to think about publicizing your events in the BUZZ. Don't forget to ask others to speak to your groups, plan outings to bee yards, have the Iowa Honey Queen, Diane Jurchen, attend a meeting or event and plan to attend the events of the IHPA. There are some very knowledgeable beekeepers in Iowa. Utilize their expertise for your members.

I hope you take time to smell the flowers so to speak this coming year. Make time to spend with your families and enjoy the time spent together. We are living in such a fast-paced world that we sometimes don't take enough time to appreciate the things that we have until it is too late. I guess that is my New Year's resolution for 2008, slowing down! I might have to start saying no to extra activities so I have time to sit in one of our apiaries to just watch the honey bees, to enjoy the sunsets from our sun porch, to drink more honey lemonade and to smell the roses.

Sincerely,
Donna Brahms, IHPA President
Thanks for the Memories
To all the members of Iowa Honey Producers Association, I wish to thank you for allowing me to be your treasurer for the past fourteen years. I have enjoyed serving you and wish the best for the Iowa Honey Producers and the new treasurer. The association has come a long way in those fourteen years in their ability to raise funds and make great head ways in sponsoring research, helping with the anti dumping fund, sponsoring the foods made with honey contest at the Iowa State Fair as well as provide classes on beekeeping through out the state and as a result of those classes several new bee clubs have started in Iowa. Last year you started nine young people on the road to being beekeepers and again this year at the annual meeting you have taken on another nine young people that are starting to learn how to be beekeepers. This is one of the best ways to keep the interest up in bees and to help promote honey and beekeeping. We lost our State Apiarist six years ago and from talking to Maury Wills a few days ago it sounds like we may soon have a new State Apiarist. When that happens, you will need to contact your representatives in the legislature to provide funds for an Apiarist program for education and inspectors for keeping Iowa Bees healthy and disease free as well as keeping parasites of honey bees under control. All of this was accomplished by the combined efforts of all members of the Iowa Honey Producers Association. Keep up the good work.

Thanks,
Gordon Powell

Wanted: I had a fellow beekeeper call me last week and before I could write his name and phone number down my phone went dead. I would like to have the beekeeper that runs bees in Cordele, Ga. call me with his name and phone number.

Gordon Powell: 515-278-1762

National Honey Board Press Release

More Tasty Ideas From The National Honey Board: Honey Moo, Honey Glaze and Honey Soda

Firestone, Colorado (November 2007) – New fruits of the National Honey Board’s (NHB) applied science program are ripe for the picking. In 2005, NHB began developing industrial formulas for food concepts using honey as the primary or defining ingredient. The formulas are made available to any food manufacturer interested in adding a natural extension to their product line. Past projects have included a solid honey and honey balsamic vinegar.

Now three new products are ready for a grand unveiling. Honey Moo, a milk modifier, uses the clean pure taste of honey to bring chocolate or strawberry flavor to milk. These products are part of a large campaign to move kids away from soft drinks and towards healthier dairy products.

Honey Glaze contains 65% honey and is available in three varieties – Honey Dijon, Chipotle Honey and Chili Garlic Honey. The glazes are an easy way to marinate meat for the grill or stir-fry, and they also make a great dipping sauce.

The final products capitalize on the fast-growing drink segment – a kiwi-lime soda and peach oolong tea, both flavored with honey.

New product concepts developed by a commodity board have a unique set of advantages. NHB has in-depth knowledge of consumer attitudes toward honey, as well as technical aspects of formulating with honey. What a private company might find most valuable is that NHB already has invested in making bench-top samples with preliminary formulas. However, full-scale production, product identity, packaging and distribution would be the responsibility of the manufacturer or marketing entity.

To find out more about these new honey products, contact Charlotte Jordan at (303) 776-2337 or charlotte@nhb.org

For information about NHB and its marketing and promotion programs, visit www.honey.com.

The National Honey Board has launched a new sales tool for honey suppliers: the Baking Sales Kit. One simple package now compiles technical research and consumer surveys on using honey in baking. The kit also gives instructions on substitutions and how to compensate for the browning and enzymatic effects of using honey.

The Baking Sales Kit is free to any honey company with bakery clients. This marketing effort is part of a goal to increase honey consumption in the processed foods market, which is estimated at 45% of the total U.S. honey market.

To request a copy or copies of the Baking Sales Kit, contact Charlotte Jordan at (303) 776-2337 or charlotte@nhb.org

NHB, through its staff in Firestone, Colorado, conducts research, advertising and promotion programs to help maintain and expand domestic and foreign markets for honey. The Board’s work, funded by an assessment of one cent per pound of domestic and imported honey, is designed to expand the awareness and use of honey by consumers, the foodservice industry and food manufactures.
BEEKEEPING in NORTHERN CLIMATE SHORT COURSE
University of Minnesota
March 8-9, 2008

The University of Minnesota Beekeeping short course teaches how to keep bees in cold climates. The method of colony management taught in the course is based on Dr. Basil Furgala's system, which ensures high honey production and wintering success. Other topics covered are equipment needs, disease and mite control, hygienic behavior, and extracting, bottling, and marketing honey. The cost for the two-day course is $120.00 if you register before February 9 and $140.00 after that date. Registration includes two manuals (Beekeeping in Northern Climates and Honey Bee Diseases and Pests), Saturday lunch, and refreshments, and honey tasting. A discount on an accompanying video is available to those who attend the course. The course will be held Saturday (all day) and Sunday (all day), March 8-9.

Dr. Marla Spivak and Mr. Gary S. Reuter teach the course on the St. Paul campus of the University of Minnesota. For further information and on-line registration, please visit our web site.

www.extension.umn.edu/honeybees/components/shortcourse.htm

University of Minnesota
Department of Entomology
1980 Folwell Ave. Room 219
St. Paul, MN 55108-6125

(612) 624-3636
It's December. There's not much to write about. I'm in the regeneration mode. All I have to worry about in December is taking care of my delivery route and getting the yard rent out. Yard rent gets to be time consuming. The only time I see some of the landowners is when I take the yard rent.

It's not uncommon to go somewhere and spend the afternoon. I enjoy that but I get a little pressed for time as Christmas draws closer.

Adam got a grant from the Garst Foundation to study in the U.K. over the winter. He left right after the annual meeting and will return February 18th. He is researching his thesis which is on 19th century English beekeeping.

We finalized our building plans today (Dec 14th). We won't actually have anything underway until early spring. We're going to add 40' on to the honey house.

What a difference a year makes. At the end of November last year, it was warm and we were still looking at bees. Most of them still had brood. This year it is just nasty. Snow arrived to cover up the ice. Now, we have rain and ice on top of the snow. I have to use the four wheel drive pickup to get up and down the driveway. We may have a real winter. At least, I don't have to go out if it's bad. I can really sleep on the overcast mornings.

I'm just now getting my tanks empty and the extracting line cleaned up. The other year end project is getting my books up to date. Every year I work hard getting the bees winterized but seldom get around to doing anything about the house. The windows need a lot of work. At least, we got the two worst ones replaced last winter.

I'll coast into January and take in the national meeting. After that, it will be time to start booking package bees. There are a lot of boxes to be fixed and plans to be made. I'll take in some basketball games and work at getting the honey sold that we are not going to bottle. There are 96 barrels in the warehouse right now.

Some weeks after the tornado, I discovered I had some broken rafters in the honey house. There was also a hole in the roof in a rather obscure location. Something had come down on the roof really hard. It was an easy fix. I laid some new rafters beside the broken ones and put part of a sheet, that I had salvaged off the barn, over the hole.

Once we get past the first of the year and the days begin to noticeably lengthen, I feel like it's a downhill run to spring. I remember reading a James Michener book in high school titled "The Fires of Spring". I remember nothing of the book except the title but I always think of it as spring draws closer.

I hope everyone had a nice holiday season.

Submitted by Phil Ebert

Honey makes medical comeback

Potent type used as antibiotic amid fears of drug-resistant superbugs


TRENTON, New Jersey - Amid growing concern over drug-resistant superbugs and nonhealing wounds that endanger diabetes patients, nature's original antibiotic — honey — is making a comeback.

More than 4,000 years after Egyptians began applying honey to wounds, Derma Sciences Inc., a New Jersey company that makes medicated and other advanced wound care products, began selling the first honey-based dressing this fall after it was approved by the U.S. Food and Drug Administration.

Called Medihoney, it is made from a highly absorbent seaweed-based material, saturated with manuka honey, a particularly potent type that experts say kills germs and speeds healing. Also called Leptospermum honey, manuka honey comes from hives of bees that collect nectar from manuka and jelly bushes in Australia and New Zealand.

Antibiotics becoming ineffective Derma Sciences now sells two Medihoney dressings to hospitals, clinics and doctors in North and South America under a deal with supplier Comvita LP of New Zealand. Derma Sciences hopes to have its dressings in U.S. drug stores in the next six months, followed by adhesive strips.

Comvita, which controls about 75 percent of the world's manuka honey supply, sells similar products under its own name in Australia, New Zealand and Europe, where such products have been popular for over a decade.

"The reason that Medihoney is so exciting is that antibiotics are becoming ineffective at fighting pathogens," said Derma Sciences CEO Ed Quilty.

Another big advantage, he said, is that the dressings' germ-fighting and fluid-absorbing effects last up to a week, making them convenient for patients being cared for at outpatient clinics or by visiting nurses. They also reduce inflammation and can eliminate the foul odors of infected wounds.

Since receiving FDA approval, Medihoney has brought in sales of $150,000 in 10 weeks and Quilty plans to nearly double his 15-person sales force in 2008 thanks to the two new Medihoney products.

Healing wounds Honey dressings and gels, as well as tubes of manuka honey, have been gaining in popularity overseas, fueled by scientific reports on their medical benefits and occasional
news accounts of the dramatic recovery of a patient with a longtime wound that suddenly healed. Regular honey can have mild medicinal benefits. A study published Dec. 3 showed it helps to calm children's coughs so they can sleep. But manuka honey is far more potent, research shows.

Dr. Robert Frykberg, chief of podiatry at the Veterans Affairs Medical Center in Phoenix, said the Medihoney product has worked on about half the patients with diabetic foot ulcers who have used it.

He said the Medihoney dressing can also prevent the dangerous drug-resistant staph infection known as MRSA from infecting open wounds. "It's been used on wounds where nothing else will work," said biochemist Peter Molan, a professor at the University of Waikato in New Zealand who has researched honey and other natural antibiotics for 25 years.

He's found manuka honey can kill the toughest bacteria even when diluted 10 times and recommends it especially for people with weak immune systems. "There's more evidence, clinical evidence, by far for honey in wound treatment than for any of the pharmaceutical products" for infection, Molan said. However, it won't work once an infection gets in the blood. "It's not a miracle."

Some U.S. hospitals and wound care clinics are already using Medihoney dressings to treat patients with stubborn, infected wounds from injuries or surgical incisions and nonhealing pressure ulcers on diabetics' feet, which too often lead to amputations.

Kara Couch, a nurse practitioner at Georgetown University Hospital's Center for Wound Healing in Washington, said it works well for patients who have "wound pain" or infected wounds.

One patient who had an open wound that didn't heal for a few years "healed 90 percent in three weeks," she said, adding that the usual rate for chronic wounds is barely 10 percent a week.

Fewer complications David Crosby, a retired insurance claims examiner from Hanover, Massachusetts, began using Medihoney two months ago on a 2 1/2-year-old burn on his leg after high-tech treatments did not help. The burn's size has shrunk by half and it continues to heal.

"At this stage, any improvement's better than nothing," Crosby said. Dr. Craig Lambrecht, a North Dakota emergency physician, started using a paste version of Medihoney while serving with the National Guard in Iraq last winter.

At a military clinic for Iraqi children, he used it on patients with severe burns from cooking fuels, open fires and explosions. He said Iraqi families soon preferred the honey over other treatments because it was natural and because the honey dressings don't need to be changed as often as traditional ones. The children also healed more quickly and with fewer complications, he said.

After seeing its success in Iraq, Lambrecht, who has five children of his own, is a fan.

"I would use the Medihoney on burns on my children, as the first choice, without question," he said.

URL: http://www.msnbc.msn.com/id/22398921/

The IHPA officers and board members recently authorized a contest for the membership. The canopy area above the Iowa State Fair product booth is in need of a design to designate to the public what is in that area. The fair attendees that are downstairs in the Ag. Building can see the white canopy, but there is nothing to indicate what is in the booth. We do have signs that say Iowa Honey Producers Association in front of the exhibit area and signs that say the beehive on the sides of the canopy and banners that announce the honey lemonade, but nothing in front and visible from the lower floor. We are opening up a contest to help us find a design to display there.

It could be a slogan, honey bees, words and graphics, artwork, etc. The creativity of the entry, the feasibility of the board to implement the design and workmanship will be considered. The winner will receive a $75.00 cash prize.

Please submit your ideas to

Mike Brahms
65071 720th Street
Cumberland, IA  50843

The entry deadline is January 15th. The area to be covered with a design is approximately 10 feet by 33 feet and is the large area above the sales counter at the Iowa State Fair booth located in the Ag Building.
Featured Beekeeper
of the Month
This month our featured beekeeper is Christian Hurd. He is 15 years old, in the 10th grade and attends Ames High School. His parents are Mike and Julie Swett and they live in Ames, Iowa. Here is the story he wrote for me.

My First Year of Beekeeping
By Christian Hurd
I sat anxiously as I waited to see which one of us would get the scholarship. I was relieved when they announced everyone would be getting bees. That night John Johnson came up to me and told me that he would like to be my mentor, and everyone told me he was one of the best so I was excited by that.

There wasn’t much to do in the winter but to take my bee classes and learn as much as I could. The classes taught me so much on how to take care of my bees and how smart they really are. Without these classes my beehive would have never been as successful as it was. Once the classes were over I got my box of equipment and my mentor showed me how to do the first few and then I did the rest.

When I got my bees in the mail I was really excited about starting beekeeping. It was kind of weird shaking the bees right into the hive. We got all the bees in and set the queen cage in and left it. The bees didn’t release the queen so John and I had to let her out and it went well.

The bees had some work to do at the beginning but it got much better. The bees at first didn’t like the plastic frames too much, but eventually drew them out. When we put my bees in the hive there wasn’t much of a honey flow going on so I fed them for a while. Once their population got higher they were all over the place getting nectar and pollen. When there was a honey flow they really brought it in. I had to use my two honey supers plus one of John’s. I also later helped at the State Fair to sell lemonade.

When we checked how much honey I got it was about 75lbs. of honey. We let the honey sit a day and then we extracted. I went over to John’s house so we could use his extractor. When I first started I was a little slow uncapping but I got the hang of it. The harvesting took awhile because I had a good amount of frames but it was fun.

A little while after harvesting John thought they needed some more feed for winter so I fed them and they got the right amount. I didn’t know what we were going to do to winterize them but it was pretty easy. So now my bees were all snug and ready for winter, and in spring I plan to split my hive into two.

I have really learned a lot during this experience and have had a lot of fun. I plan to continue beekeeping for many years to come. Even when I go off to college my step-dad will take it over as a hobby and as Hurd’s Heavenly Honey. This has taught me a lot about bees and how important they are to us. I would like to thank the Iowa Honey Producers Association for giving me everything I needed to start beekeeping. I would also like to thank my mentor John Johnson for helping me get started and for being a great friend. Beekeeping is now a part of my life.

—-

Thanks for your story Christian. You’ve done a great job.

Submitted by Ron Wehr
Honey Bee Genetics Vital in Disease Resistance
By Alfredo Flores
American Small Farm (October 2007)

As pollinators and food providers, honey bees are key beneficial insects. They pollinate about 130 fruit, vegetable, nut, ornamental and fiber crops in the United States. In all, their efforts contribute about $15 billion annually through improved crop yield and product quality in the form of larger or more appealing fruits. Sale of hive products – honey, wax, pollen, royal jelly and even venom – generates hundreds of millions more.

Thanks in large part to their agricultural importance and potential to inform human medicine, honey bees recently joined an elite group. They are among the first insects whose entire genomes have been unveiled before scientists. The Honey Bee Genome Project became a reality in late 2002, with funding provided by the U.S. Department of Agriculture and the National Institutes of Health, an organization interested in using bees as a model for understanding human health. The effort has already provided a significant new source of genes for study. The functions of these genes can be assessed through various high-tech methods. Genes can then be connected to disease resistance or other desirable traits, providing new tools for breeding and scoring honey bee lines that can cope with the challenges faced by bees today.

“This genome project has produced a tremendous amount of information and online resources,” says entomologist Jay Evans, at the Bee Research Lab in Beltsville, Maryland. “We’re now sifting through this information to find clues to breeding and managing bees in ways that reduce the costs of disease.”

So far, Evans and his team have selected about 150 honey bee genes for analysis. They have already identified genes from the bee’s immune system that are correlated with a colony’s ability to withstand exposure to important pathogens. One new resource generated through the bee genome project, “BeeBase” (racerx00.tamu.edu/bee_resources.html), is a genome analysis and display database headed by scientists at Texas A&M University. It provides specific information on genes implicated in disease resistance and other desirable traits. The site will soon host genomic information for two key honey bee pathogens, the bacterium Paenibacillus larvae (cause of American foulbrood disease) and the fungus Ascosphaera apis (cause of chalkbrood disease). With genomic data for both the honey bee and two of its most threatening pathogens, it is now possible to determine how the pathogens succeed in killing bees and, more importantly, how some bees seem to do just fine in the face of pathogens.

To further explore honey bee disease, reproduction and behavior, Evans and collaborators are now developing a gene chip, or microarray, that will allow activity levels of individual genes to be measured. The goal is to better define the genetic bases of important traits and then give bee breeders a better way to bring out sought-after genetic traits, such as disease resistance, and to ward off undesirable traits, such as the defensive behaviors of Africanized honey bees.

This research is part of Crop Production, an ARS National Program (#305) described on the web at www.nps.ars.usda.gov

Detecting Foulbrood & Varroa Mites

Beekeeping can be a wonderful experience. Weather you are a beginner with one or two hives, or a seasoned veteran managing one or two thousand, there is always something new to learn. For the beginner or intermediate beekeeper, just keeping the bees alive is often a lesson learned the hard way. Both Foulbrood and Varroa Mites will wreak havoc on a hive if left unchecked. In Detecting Foulbrood & Varroa Mites we follow beekeeper Phil Ebert as he examines beehives for Foulbrood and Varroa Mites. Learning to identify these two afflictions is a must for the health of the hive and an enjoyable beekeeping experience.

Introductory DVD offer $15.00
Make checks payable to: Iowa Honey Producers Assoc.
Send orders to: The Buzz
c/o Phil Ebert
14808 102nd Ave. E.
Lynnville, IA 50153
Mann Lake Ltd.
See us first for all your supply needs, big or small. Our knowledgeable staff is ready to serve you! We offer fast, courteous service at the most competitive price. Let us give you a quote today.

The Only Source You Need For Beekeeping & Candle Making Supplies

Mann Lake Ltd.
501 S. 1st Street
Hackensack, MN 56452-2001

Phone : 800-880-7694
Fax : 218-675-6156
Email beekeeper@mannlake.com

LAPPS BEE SUPPLY CENTER
500 SOUTH MAIN STREET
REESEVILLE, WISCONSIN 53579

Beekeeping & Candlemaking Supplies

FREE CATALOG
1-800-321-1960

“Serving the beekeeper for 25 years”

For All Your Packaging Containers For Packing Honey
( No Order Too Large or Small )

BL Plastic Containers

“We Built Our Business on Service, Quality, and Dependability.”

Elmer C. Lynn
405 Kimberly Lane
Des Moines, IA 50327

Phone : 515-266-6112
Fax : 515-266-1112

32 YEARS SERVING USA BEEKEEPERS
MAKE US YOUR SOURCE
BEEKEEPING EQUIPMENT
CANDLEMAKING EQUIPMENT
SOAPMAKING EQUIPMENT
PACKAGE BEES QUEENS
UNIQUE CONTAINERS EXPERT INFORMATION

HIGH FRUCTOSE CORN SYRUP

FREE CATALOG ON REQUEST

B & B Honey Farm
5917 Hop Hollow Road
Houston, Minn. 55943

Information 1-507-896-3955
Order Line 1-800-342-4811
Fax 1-507-896-4134
Email bbhoney@acegroup.cc
Duragilt
Dadant Researched—Dadant Developed
A plastic bonded, beeswax foundation with metal edges.

Saves Labor—Easy To Use
- Plastic Inner Core
- Beeswax
- Metal Edges
- Reinforce and Strengthen
- Deep Worker-Sized Cell Imprints
- Precision Milled
- No Additional Cross Wires Needed
- Communication Holes

Crimp Wired
Developed By Dadant & Sons

Copied But Unequalled
- Steel Hook Fits Behind Wedge In Top Bar
- 9 Vertical Crimped Steel Wires
- Radiate Strength
- Perfectly Milled Cells
- Deep Exact Walls
- We Recommend Adding Cross Wires In Deep Frames

Medium Brood
The Original 100% Pure Beeswax Foundation
Our Lowest Priced Foundation
Unreinforced, precision milled, pure beeswax sheet.

"Plasticell"
Injected Molded Plastic, Raised-Cell Sheet
The Best Plastic Foundation Available
Tested and Proven
The ultimate in plastic foundation—Precise deep cell walls.

Cut Comb and Thin Surplus
Finest Comb Honey Foundation
100% Beeswax
Slightly heavier than thin surplus for easier handling.

EZ Frames
1 Piece Plastic Frame and Foundation
No Assembly—Strong—No Wiring
Durable—Not Affected By Weather Conditions

Sizes 9½“ and 6½”

Wax Moth Cannot Damage Base

Beeswax Coated or Plain
We recommend Beeswax Coating.

Deep Uniform
Exact Cells

Unique Uniform Spray Coating
With 100% Pure Beeswax

Fits Frame Sizes 9½“ and 6½”

Cut Comb For
Chunk Honey and
Comb Honey
Cut From The Frame

The thinnest beeswax sheet for finest comb honey.

Thin Surplus For Square and
Round Section Comb Honey

Your Customers Appreciate
Comb Honey With Dadant Foundation

Dadant Quality Foundations—Only 100% Pure Beeswax Is Used
51 S. 2nd Street, Hamilton, IL 62341 • 1-888-922-1293
1318 11th Street, PO Box 1735, Sioux City, IA 51102 • 1-877-732-3268
Officers
President: Donna Brahms
65071 720th St.
Cumberland, IA 50843-8125
(712) 774-5878
Mbrahms@netins.net

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

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

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

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

District Directors
District #1 Vernie Ramsey
22781 Route J16
Birmingham, IA 52535
(319) 498-4355
Vdramsey@netins.net

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

District #3 Margaret Hala
1988 Vine Ave.
Marshalltown, IA 50158
(641) 752-2981
Mhala@marshallnet.com

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

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

District #6 Larry Boensmen
6724 200th Street
Ocheyedan, IA 51354
(712) 735-4205
lm5kbees@iowatelecom.net

Queen Co-Chairs
Regina Jager (641) 660-0772
Louise Johnson (563) 252-2340

Iowa Beekeeper Clubs
East Central Iowa Beekeepers
Contact: Terry Dahms
3086 Sycamore Trail NE
Iowa City, IA 52240
(319) 338-5919
Terry.dahms@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: Frank Pering
210 E. Kirkwood Ave.
Des Moines, IA 50315

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

North Eastern Iowa Beekeepers
Contact: Louise Johnson
34147 310th St.
Guttenberg, IA 52052
(563) 252-2340
Louiselj@alpinecom.net

Southeast Iowa Beekeepers
Contact: Dave Oliver
1603 200th St.
Fairfield, IA 52556
(641) 472-3916

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

Additional Links and Emails
IDALS website
www.agriculture.state.ia.us
IDALS Contact
Maury Wills
(515) 281-5783
maury.wills@idals.state.ia.us

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