



The Buzz



July 2016



OUTHOUSE CUTOUT...P 4

FAIR FORMS TO FILL OUT...P 8, 9

New Website—iowahoneyproducers.org



Greetings from the Vice President:

How do you spell SUCCESS at the 2016 IHPA Summer Field Day? Y-O-U! So many of YOU! From the many people that volunteered their time in setting it up to those who came to learn. YOU all made this day so very successful.

The Bee Guru, Gregg McMahan, from Denver, Colorado was inspirational. He shared his experience with rescuing and relocating swarms. His emphasis for successful bee-keeping was three-fold. 1. Feed your bees! 2. Know your bees! 3. Terminate mites! All three very important points. He was informational, funny, and well-received. This was his first time to Iowa, but not his last. He has agreed to come again in 2017 for our conference and annual meeting. So, if you liked hearing him, you'll get another chance.

Other speakers for the day were Andy Joseph, our state's apiarist, our IHPA president, Roy Kraft, and our Iowa Honey Queen, Maia Jaycox. Andy shared the state of our state while Roy encouraged us all to participate at the Iowa State Fair in the IHPA booth, bidding products, and entering the judged competitions. Queen Maia shared some information on pollination and gave seed bombs to everyone to toss into the countryside on their way home. Thanks to these three for sharing with us.

After a delicious lunch with fabulous desserts, we went to Pat and Peggy Ennis' home for the field part of our field day. Thank you Pat and Peggy! We had three areas set up. Peggy shared her expertise on what to do with wax. Andy demonstrated ether rolls, alcohol wash, and powder sugar rolls for determining your varroa mite level. Riley did hive inspections and Roy discussed how to make comb honey. A fantastic learning experience for each and every one of us. Thank you to these volunteers for sharing their time and expertise.

Yes, YOU all made this event so very successful. Thank you all.

Now, on to the next big extravaganza—the Iowa State Fair! Please sign up to help at the IHPA booth. The success of this depends on YOU also! We are a team and as they say, together everyone achieves more! Together we can do it.

After the fair, in rolls the November IHPA Conference and Annual Meeting. We will be at the Clarion Hotel & Convention Center in Cedar Rapids, Iowa. We have blocked rooms for the Iowa Honey Producers so call 877-949-2992 for reservations. The registration form for this event will be in the upcoming Buzz Newsletters but feel free to book that reservation now! Save the dates —November 11 – 12, 2016. We need Y-O-U to make these events successful!

Finally, from Amma Wisdom Quotes:

Be like the honeybee who gathers only nectar
wherever it goes.

Seek the goodness that is found in everyone.

Until next time, 'Bee' grateful, 'Bee' blessed, and 'Bee' a blessing,

Mary Wiltgen, IHPA Vice President

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PRESIDENT'S MESSAGE



Iowa beekeepers, IHPA members, friends from the south, north, east and west. I can't believe I'm writing for July! My bees are ramping up or so, I think... Sometimes I think they should be further along, but it will be what it is. Mites are a issue. If they are bad, the ramp-up may not be what you think. Sick bees don't make much honey and don't winter over.

I have much to address this month and I want to start with showing at the state fair. I hope you have picked up some good tips, and have been inspired to show this year. We have had several very good writeups from show people about different classes. Just go for it! The time to get registered is NOW. What I mean is, to get your tags from the Iowa state fair website. Remember they cost just one dollar/class. I usually purchase all that I think I will even have a chance at entering, then if I don't I'm only out a dollar. Because you cannot not buy more if you have another class last minute to enter. This all may seem confusing to someone new and I will take a phone call if you are confused. (515-293-2458)

I was able to do a little traveling and was able to go to a very good field day the first weekend in June over in Sioux Center, Iowa at Dordt College. Very nice people over there and a nice campus too! Their field day started out in classrooms, and then out in the bees in the afternoon. In the classroom I was in was one where several microscopes were set up on different things. One I really was amazed at was a bee's load of pollen on her leg. This looks like a yellow snowball! I found it a very interesting class. A retired entomologist led the class.

Another class was none other than our very own Vice President Mary Wiltgen. Mary is a very good speaker on the subject of bees, beekeeping, and becoming a beekeeper. A good teacher. Nice job Mary! Andrew Joseph always has something interesting to teach. We are very blessed to have him as our state apiarist. Listen, and do what he says! Pat Ennis was at Sioux Center too, speaking and in the field talking about checking hives and splitting.

The last presentation I was at, was about pollinator flowers and how to start and grow them. I have great interest here as have a corner in my backyard I want to try and seed. Found it interesting and I learned a few things.

Dr. Duane Bajema heads up the beekeeping class. I was very impressed with his hands-on approach.

I had a few minutes with him at lunch and he is a great leader. I think some very good things will be coming from that corner of Iowa. I had a great time up there it really was a learning experience for me too! I was impressed.

The Iowa Honey Producers Association had a summer field day as well, which was the very next weekend after Sioux Center's. The "bee guru" from Denver Colorado was our main speaker. I found him to be a entertaining speaker with a twist. He was a mixture of humor, knowledge, captivation, and is one of a kind. He spoke for over 90 minutes and I guarantee nobody was asleep! The new people to bees really got a treat with his approach to beekeeping. He really knows how to have fun with keeping bees. Our afternoon was filled with stuff at the Pat and Peggy Ennis apiary. Peggy Ennis gave a presentation on wax,. Riley Finer gave a presentation on how to check a hive. I worked with Riley, (the only person I know who works bees in a tank top shirt, shorts, and flip flops!) and chatted about comb honey. Andy Joseph did a presentation on varroa mite checking and ether rolls. I had a great time and I feel it was a huge success with over 90 people attending!

Big thank you to Mary Wiltgen, her hard work, organization, and leadership skills. EXCELLENT JOB! WELL DONE!

We are getting ever so close to state fair time! The Iowa Honey Producers Association booth at the fair runs by volunteers. Heidi, our secretary, is getting people signed up. If you plan to go to the fair, why not volunteer at the booth and let the IHPA pay your gate fee? The shift hours our same as last year—9 to 1, then 1 to 5, then 5 to 9. Give us multiple shifts and IHPA will pay your parking! This is our funding for the year. Give it a try. We have a lemonade stand like none you have ever worked at before! You can you talk until you can't talk any more about bees at the observation hives. This is also a good place for a new beekeeper to maybe get that lingering question answered. I have to draw this to a close as this night really got away from me. The first part of June has been a lot of fun for me. I have been to 2 very good Field Days. Life is great! More next month.

Let bee careful, let's bee grateful, and I have to get to bed!!

Roy Kraft, IHPA President.

Beginning Beekeeper Field Day in NW Iowa

A pleasant yet cool and comfortable Saturday, June 4, brought nearly fifty beginning beekeepers together at Dordt College from four states coming from as far away as Missouri to learn more about beekeeping. The day was made possible with a grant from the North Central Sustainable Agriculture and Education office of the USDA that was awarded to the Iowa State University Extension Service and implemented at Dordt College.

The day began at 8:30 am and finished by 3:30 pm. and included presentations by Mary Wiltgen, VP of IHPA, Pat Ennis, past IHPA association president, Andy Joseph, state apiarist, Dave Korver, NW district 6 representative of IHPA, Dr. Chis Goedhart, a beekeeper with entomology background, Bev Rutter of Prairie Flower of Spencer, IA., Nelva Huitink of the Natural Resources and Conservation Service, Orlan Gulker, local beekeeper, and Dr. Duane Bajema, the NC-SARE grant overseer and organizer of the field day.

Field day topics included varroa mite detection, life cycle examination of the stages of eggs, larva, and brood under magnification in a lab setting, promotion of pollinator habitat, swarming and splits, colony registration, smoker usage, hive examination and manipulation, and making hive splits.

The morning activity occurred indoors with 5 workshops offered, and the afternoon activities occurred in the bee yard with participants doing things in their bee gear. Participants were given a hands-on opportunity to apply what was explained in the morning.

There were many comments such as "So that is what I am supposed to see" or "It is really hard to see the eggs in an actual hive" or "Look how calm the bees are" or "This is exciting!" An atmosphere of caution and hesitation with the bees was soon replaced with the participants becoming more relaxed, curious, and eventually becoming fully engrossed at a comfortable level in the activities of the day. The number of questions kept increasing, and everyone discovered that there was no such thing as a dumb question.

The day concluded with many participants feeling very satisfied and looking forward with anticipation to the next field day scheduled for Saturday, July 30, that will cover topics associated with late summer activities associated with beekeeping. If anyone is interested in more information, they can contact Helen Zeutenhorst at 712-722-6354.

(Reported by Dr. Duane Bajema)

OUTHOUSE CUTOUT (see cover)

Phil Ebert sent me a note the other day with some pictures of a very unusual cutout. As I looked at the pictures, I wondered to myself if I'd like to be eating the honey from the combs, given its location... So I wrote Ron Summers, the man who removed the cutout, and he explained some details about the process. He says, "I have been into bees since 1970. They are interesting insects. I was going to get out two years ago, but my grandson wanted to stay in it. Donovan is very involved with bees, even though Boy Scouts don't have beekeeping or gardening as merit badge anymore."



Ron goes on to tell about the outhouse: "I lost three hives last winter, but I hived bees from a tree, from a well house (over 11.5 feet of water), and from an outhouse. The outhouse was on an old farm that had not been used for thirty years, and the soil was only eighteen inches down. No honey, but lots of brood and comb. It did not smell any different than the tree or well house bees."



So I present to you Ron Summers and grandson Donovan, July's cutout experts, and if they offer you a honey sandwich, sniff it first... (Editor, thanks to Phil)





District 5 News/Scholarship/Website

Hello members, I hope everyone is doing great and the little girls are doing just as well. I want to thank all the people who came to the annual IHPA Field Day. It was a great day with beautiful weather, meeting and enjoying the conversations with other members and having such a great learning experience with others was eventful. If you did not make it to the Field Day this year, I hope to see at next year's.

All is going well with the scholarship students. They were very excited to get their bees and watch their colonies grow. Some are doing better than others just like us all. Some of the students have purchased another hive while others are building nucs or swarm boxes so they can catch a swarm. I hope most of you are catching a swarm or two, it has been fun this year to say the least.

By the time you all receive this newsletter we will have the store up and running on the website. Please check it out for all your IHPA items. More items will be added in time. Please be sure to sign up for the Iowa State Fair to work at the IHPA booth this year. See you there! Eric Kenoyer, District 5 and Scholarships and Website.

District 4 news:

I would like to thank Pat and Peggy Ennis for hosting our IHPA field day. It was a great day of speakers, food and outdoor classes. Andy Joseph gave us a live demo on doing a mite check on a hive. Peggy Ennis showed us what to do with our wax cappings. Roy Kraft demoed how to set up a hive for comb honey production. Thanks to them for a job well done.

We are in the middle of a great nectar flow. Supers are filling up fast, especially if you have drawn comb to put on the hives. As soon as you pull your supers don't forget to do your mite checks and treat if needed. Here's to you having so much honey you won't know what to do with it all.

SAVE THE DATES

104th IHPA Annual Meeting

Nov. 11-12, 2016

Cedar Rapids, IA

If you read the President's message, you already know about Riley Finer. Here he is working bees with precious little protective gear on. Got to thinking—if I was a new beek, I would wonder why I take the time to suit up when I go into my hives. And then I'd skip all the stuff and open my hive, and whoosh! I'd take 47 stings in 3 seconds.

One reason Riley could work these bees so safely that day was that the bees were not living in those exact spots for months already. Another could be the weather; it makes a lot of difference to bees what the humidity and the barometric pressure are. If a hive is having trouble with their queen, they are going to be sassy. It helps too to be relaxed and confident, and Riley certainly was that! There are so many reasons that conditions vary when going into the hive.

Experience is about the only teacher in this matter. I'm sure there are days when Riley suits up fully, and it's better to be on the safe side. So a word to the wise—suit up and relax as you interact with one of God's most interesting little creatures. (Editor)

Hi, Bill Drone here. Greetings from the complex.

Well I saw “The Queen”! At least that is what they told me her name was. She was the one the human was looking for and I understand why. Was she ever beautiful, long legs that wouldn’t quit, a thorax that, well just say I stared at it for a while. She even had this noticeable blue dot on her back. She is the only one who has one as far as I know. She was a 10 if I ever saw one. Now to tell you the truth, she was rude. I worked hard to push my way up to her, (she had more bees attending her than you can imagine,) and when I got right beside her I flashed my big eyes at her and you know what she did? She stuck her head in an empty cell, I mean she just ignored me. I know she saw me, but no response; I was hurt. Who does she think she is? Us drones have feelings too. I am depressed. Oh well, the girls will give me some honey and groom me. Where are those girls staying? I’m hungry, I want attention and I want it now!

Good news, Pat, one of the guys I know, told me that he heard that there were other Queens that are more friendly. Pat says that we may even get a date with one of them. I asked where they were, he was not sure but if he finds out where they are he will let me know.

Mike, you’re biting me! stop it! Oh, I forgot, you haven’t met Mike. Back when I was in the cell, one day I suddenly realized that I might not be alone, you know when you get that feeling you look over your shoulder and all around, nothing there, but you just have that feeling someone or something is there and you just can’t shake the feeling.

I realized that Mike was there when I felt something moving on my back. You know what I mean? Like when you all of a sudden feel something moving under your clothes or in your hair, like when you had a wood tick that crawled up your pants and was under your shirt, suddenly you feel movement, you move a little bit, scratch it and then suddenly it moves again? You can feel it right now, can’t you? Well, that was “Mighty Mike” on me. He is annoying, a pain in the neck, does not say much, he is just there all the time. I can’t seem to shake him. He is kind of growing on me though. There are a number of Mike’s relatives here in the complex, I see a some of them riding around on the girls as well, must be an “IN THING” or a fad I guess. Girls, I’m hungry! Get me some food!

Till next time, remember, “Buzz” is the word.

Bill

Here are some interesting and innovative uses for honey:



Americans consume about 1.5 pounds of honey per person annually. In the United States, there are more than 300 [types of honey](#). Pure honey has many benefits for humans. Not only can you enjoy honey as a food item, you can use it for a variety of home and health-related applications. It may not replace all of the technological methods currently practiced in hospitals, but it is used as a treatment for illnesses, as well as a replacement for vitamin supplements.

Honey is known to be an effective skin moisturizer, disinfect, anti-septic, and antibacterial solution. Many societies and groups have used honey through the ages to promote good health. Honey may not be a clinically-proven miracle drug, but it has been known to cure quite a few ailments and diseases.

Antibacterial Solution → Bacteria and germs won’t survive when covered in honey, given its acidic pH balance and viscous base. The microorganisms will be trapped in the sticky acidic base, which is too abrasive for their exteriors, eventually killing them off. Apply honey on a wound, scratch, or an inflamed region, along with an antiseptic. You’ll be astounded at how fast your injury heals after your honey treatment.

Antiseptic → Hydrogen peroxide is a chemical used for cleaning wounds and helping them heal quickly. Honey happens to contain a good amount of the chemical. It only needs to be released by diluting the substance in water or body fluids. When applied on an open wound, the glucose, contained by honey, is diluted and gradually releases hydrogen peroxide. The substance facilitates your wound’s faster healing. Due to its viscous consistency, it also prevents wounds from sticking to the dressing and reduces the appearance of scars.

Blood Flow Improver → Honey, rich in glucose, is known to improve the blood flow. Glucose provides energy in the bloodstream, which is distributed throughout the body. As a result, the blood produced has the proper consistency, flowing smoothly through the blood vessels. Glucose is believed to prevent capillary damage due to its ability to improve your blood flow.

Burn Remedy → A burn is not only painful, but the marks also last for a good number of days before healing. By applying honey on your burn, the hydrogen peroxide released cleans the wound and soothes the inflammation. As a result, the burn marks will heal in a few days with less pain. Also use honey as a dressing and cover with a clean gauze bandage for maximum results.

Cancer and Heart Disease Prevention → Heart disease and cancer are diseases that have claimed the lives of millions of people. Both conditions have a multitude of causes, some of which are hard to identify. You must have some sort of protection from these diseases. That protection can come in the form of honey. Honey’s



antioxidants prevent the formation of cancer cells and preserve the quality of the produced blood. This prevents heart disease in the process. However, engaging in acts that promote cancer, such as smoking and excessive drinking, will still trigger the diseases. So, remain aware of what you choose to do to your body.

Colon Damage Prevention → Colitis, a disease that damages the colon, induces much discomfort for the afflicted. You can minimize the effects of the disease if you consume some honey every day. The antioxidants found in honey strengthen and improve the resistance of the colon. In addition, honey is used in folk medicine as a means for curing colon-related conditions.

Diabetic Ulcer Remedy → Curing a skin ulcer entirely is done largely by modern medical techniques. Fortunately, you can help speed up the healing process by using honey as a topical solution. Its ability to heal wounds will come in handy when a patient is advised to avoid other ointments.

Dry Elbow Softener → You probably are aware that scratchy elbows can ruin your day. Next time, after you've washed and scrubbed, rub some honey on scratchy areas to soften the skin. Leave the honey on for 30 minutes then wash off. Repeat any time you need to soften dry and scratchy skin.

Energy Booster → There is no need to buy palpitation-inducing energy drinks when you already have honey. Mix honey with some water then drink the solution. Honey's glucose content will be absorbed by the brain and in the bloodstream, reducing fatigue in the process. You'll keep healthy and be quite happy just by consuming the simple solution.

Facial Scrub → Soften your skin with honey. It is excellent for skin exfoliation. Mix in some ground almonds and lemon juice to create a killer homemade facial scrub.

Fruit Preserver → Your grandmother made Jam. Today you can show you're truly cutting edge by preserving your fruits in a honey sauce. Mix one part honey to ten parts water and cover your berries or sliced fruit. The Honey acts as both a natural preservative and sweetener.

Hair Conditioner → In the shower, after you wash your hair, coat the ends with a bit of honey. Let it sit for a few minutes before rinsing out and you'll find that your hair is less frizzy and extra conditioned. Or, make your hair shiny and bright by adding one teaspoon honey to one quart of water. After washing your hair, pour the mixture over your head. Let dry and enjoy your new-found shiny 'do. **Immune System Booster** – Health buffs are known to drink a teaspoon of honey daily, along with their morning vitamins. Although still not scientifically proven, the daily consumption of honey is said to strengthen your immune system. Give it a shot; you've got nothing to lose.

Lip Balm → Mix almond oil, beeswax, and honey to a consistency you prefer. Smear your 100% natural creation on your lips, and enjoy the benefits of its sun protection and moisturizing coolness.

Parasite Remover → Honey, when mixed with vinegar and water, can remove worms and other parasites from your body. The combination of vinegar's acidity and honey's therapeutic components is more than enough to kill or expel bodily intruders. When you suspect that you have worms in your body, drink ample amounts of the solution regularly.

Relaxant for Anxiety and Nervousness → Anxiety and nervousness are the enemies of a healthy mind. Free yourself from their negative effects by eating porridge mixed with honey. Honey's nutrients produce a calming effect, especially when taken in significant amounts. You also can mix honey with a suitable beverage for a good night's sleep.

Skin Moisturizer → Honey, when mixed with eggs and some flour, is an effective skin moisturizer. Best of all, it is gently formulated, so people with sensitive skin can use it. Mix four tablespoons of honey with a couple of egg whites and a few tablespoons of flour, depending on your desired consistency. Stir the mixture until it thickens. When the mixture is ready, use it as a hand and body lotion or a moisturizing face mask, eliminating the effects of dry skin. If you like, add your favorite scent to your personal 100% natural skin care product, such as lavender oil.

Sore Throat Treatment → Some people believe that honey is an even better treatment for coughs and colds than over-the-counter medicine. To create the sore throat-relieving serum, squeeze the juice from a lemon and mix it with some honey. Stir the mixture until both ingredients blend. Drink the solution. After a few moments, you will realize that your sore throat has been cured, or at least reduced. Continue the treatment every day until you finally are free from colds.

Sugar Substitute → Use honey instead of sugar in baking. For every cup of sugar a recipe calls for, replace it with 3/4 cup of honey. For best results, add 1/4 teaspoon of baking soda and reduce another liquid in your recipe by 1/4 cup. Also, reduce the oven temperature by 25 degrees.

Tub Water Softener → Relax your body and soak your skin in a soothing bath. Put 2 tablespoons of honey in 1 cup of hot water and let it dissolve for about 10 minutes, then add to your bath. This will give you sweeter smelling, softer feeling water. As an extra special treat to yourself, add 2-3 drops of lavender essential oil to the water, slip in, and relax. Some call it "pure bliss."

Vitamin A Enhancement → Vitamin A is the nutrient that fosters better eyesight, especially when consumed in significant quantities. If you mix items that are rich in Vitamin A with honey, the effects are slightly increased.

Source: <http://www.honeyo.com/honeyuses.shtml>

We need your help at the 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 11 -21. For those members new to the Iowa Honey Producers Association (IHPA), we have a booth at the State Fair annually in the Ag building 2nd floor; selling honey products, honey lemonade, lotions, soaps, beeswax items, promotional merchandise, etc. 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, 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 2015 thanks to all those who participated! Over the years we have had some 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 (11-14 people needed per shift). If you are able to volunteer for one or more shifts during August 11-21, 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 my number below. If you have any questions, please do not hesitate to ask.

Heidi Love (IHPA Secretary) 18488 E Ave, Dawson, IA 50066. Cell: 515-729-1761 -----

1st person: _____

2nd person: _____

3rd person: _____

Childs name & age: _____

Address: _____

City: _____ State: _____ Zip _____

Phone no.: _____ Email address: _____

Please write below the date(s) you would like to work and circle shift that works best for you. (Fair dates August 11-21.)

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

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BID ITEMS	QUANTITY SOLD FROM 2015 STATE FAIR	\$ BID	QUANTITY
Pail Honey for Lemonade (50 lb)	2154 pounds		
Honey Stix	32,339		
Skep (1 lb)	0		
Buckwheat Honey (1 lb)	101		
Creamed Honey - Regular (1 lb)	410		
Creamed Honey - Cinnamon (1 lb)	318		
Creamed Honey - Flavored (1 lb)	1,473		
Flavored Honey	750		
4 oz Antique (Muth) jars	0		
8 oz Antique (Muth) jars	24		
16 oz Antique (Muth) jars	39		
Bee Pollen (1/2 lb)	116		
Bee Pollen (1 lb)	46		
Beeswax Products:			
Beeswax Bars 1oz	82		
Beeswax Bars 1/2 pound	26		
Beeswax Bars 1 pound	14		
Beeswax Candles	174		
Lip Balm	311		
Lotion	194		
Lotion Bars	148		
Soap	71		
Bug Repellent	54		
Foot Bars	20		
Wooden Honey Dippers	31		
Other: 2 oz bear	511		
Other:			
Other:			
NON BID ITEMS	QUANTITY SOLD FROM 2015 STATE FAIR	PRICE	QUANTITY
1 pound Glass Liquid Honey	242	\$4.50	
12 oz Honey Bear (light honey)	479	\$3.37	
24 oz Honey Bear (light honey)	366	\$5.15	
1 pound Plastic (light honey)	48	\$4.20	
2 pound Glass (light honey)	163	\$7.60	
5 pound Jug (light honey)	49	\$15.30	
12 pound Gallon (light honey)	36	\$32.50	
Comb Honey	228	\$5.50	
Clamshell	717	\$5.50	
Ross Rounds	0	\$4.00	

Name & Signature _____

Business Name: _____

Address, City, Zip: _____

Phone / Cell Number: _____

RETURN TO: Steve Heston, 52735 187th Avenue, Chariton IA 50049

Evenings: 641-931-0231. E-Mail: r.heston@yahoo.com. During the Fair: 515-724-2123

If you have bees and harvest honey, then you have beeswax cappings from the extracting process to deal with. Some beekeepers don't want to mess with the beeswax, and after removing as much honey as they can from it, they toss the beeswax away. Some beekeepers remove the honey from the wax and then put out the wax for the bees to rob out any remaining goodies. Other may save the beeswax capping for several years, storing it in the freezer until they are ready to render it, which doesn't hurt the beeswax at all. Here's a way to render the wax and either sell it or use it:

When we are extracting the honey, the wax cappings drain in a tub until all the honey drips out. They sit there and drain anywhere from a couple of hours to a day or so. The warmer the room, the better the wax cappings will drain. Next I place the capping in totes until I am ready to start rendering it. There will still be honey in these cappings. Keep your wax cappings in a sealed container, since honey will take on extra moisture over time, and if the honey in the capping starts to ferment, that will give your wax an "off" aroma.

We place our capping directly into a double boiler system without washing the beeswax. We found our pans at our local second hand store. This is the only processing we use these pans for, and when we are done, we store them in a tote along with the other beeswax rendering stuff until next year. Also a note: NEVER MELT BEESWAX OVER AN OPEN FLAME. ALWAYS USE A DOUBLE BOILER SYSTEM. BEESWAX IS FLAMMABLE. If the molten beeswax makes contact with a flame, it becomes a torch, burning uncontrollably. Also the wax vapors from overheated wax can explode if exposed to an open flame. Do not boil beeswax. Please think safety when rendering beeswax.

I fill the inside pan about ½ full with wax cappings and fill the pan it's sitting inside with water. I start the temp on high to get the water going and when it just starting to boil, I turn the temp down to about medium, I don't want to boil the wax, just melt it, and I don't want to overheat the beeswax. Boiling the wax is very dangerous and stupid. Also overheating the wax will alter beeswax's aroma, giving it a burnt smell and it will darken its color, almost like cooking it. This will affect your products you make from the wax – candles, lip balm, lotion bars, soap, etc. So when melting your wax, use a lower temp, and don't be in a hurry, allow yourself plenty of time and don't leave it attended. For me to melt a larger pan of wax, it's about 2 ½ -3 ½ hours. Think safety.

While my wax is melting on the stove, I get two things ready: my clean melting pot (what I am going to pour my melted wax into from the pans on the stove) and my molds. I also cover my work table with wax paper or freezer paper for spills and ease of clean-up.

When the wax is melted, I filter it as I pour it into my pouring pitchers. I use a "Viva" brand paper towels. I found these work great for me and don't tear or fall apart with the melted wax. Be careful when you purchase them--don't get the newer style ones with smaller sheets; they will leak at the perforated lines. I also spray the molds I am using to pour my clean melted wax into with a "Mold Release Spray".

To set up the pouring pot with a Viva paper towel, I make a pocket about the size of a small fist to accommodate pouring of the melted wax. I hold the paper towel in place with rubber bands or clips. I pour the melted wax from the pan on the stove into the pot. (Use pot holders on the pan so you don't burn yourself). As you pour melted wax into the paper towel pocket, you'll notice when the wax is not running thru as fast. I wait a bit for it to finish draining, remove the used towel, clothes-pin it to a line to cool, pour the clean, filtered wax into the prepared molds, set up the pot again with another paper towel, spray another set of molds if needed, and repeat until you have all the melted wax filtered from the large pan.

When you are pouring the melted wax from the large pan on the stove, you will see the layers of melted wax, honey and sludge gum, in that order. As you pour try not to pour the honey or sludge gum in with the wax. I pour carefully, as much as I can, without getting the honey or sludge gum in it, and when I am satisfied with what I have, I disregard the honey and sludge gum. The honey is burnt, so we toss that, and the sludge gum still has a small amount of wax in it, but you would need some sort of press to remove it, so we burn it in our bon-fire--it burns great and for a long time!! The paper towels used for filtering the wax, I roll up, put 5 in a package and sell them as fire starters at our local farmers market. They too burn wonderful and a long time, great for starting a bon or camp fire. We always have a few with us when we go camping!!!

The melting pot and mold release can be purchased from your bee supply catalogs. B & B Honey has them as does Dadant and Mann Lake. For containers or molds to pour your clean wax into from the melting pot, you can purchase many different sized molds from the bee supply catalogs too. You can also pour into a yogurt container for storage. When they are cooled they stack nicely and the wax is clean and ready for use at a later date. To store, keep the clean filtered blocks of wax in a clean container w/lid to keep out dust and such. The wax will "bloom", (a light dusty looking film, that you can buff or use a hair dryer to remove) but that is a normal process of beeswax. I believe it is a sign of pure beeswax. The cooler the environment you store your wax in the faster it will "bloom". You could also pour right into your prepared candle molds too. If you are doing that, keep the wax temp at 150 – 160, (using a candy thermometer to check) as that is where I have the best luck.

Wax Rendering Cont.

To get the nice light yellow beeswax, melting the wax cappings is the best choice. If you melt darker burr combs or older dark brood frames, your wax will be much darker too. Overheating your wax will also darken it. I guess it depends on what application you plan on using your wax for as to whether the darker color will matter. Rendering your beeswax is not a hard process, but it does take time. I enjoy processing ours during the winter months when we not so busy with the bees and have that extra spare time. I find great satisfaction in seeing several cases of beautiful wax ready for the next project!!! I hope some of you will try your hand at this and process that beeswax in the freezer or that you've been saving and not sure what to do with, and enter your beeswax in the Iowa State Fair. I would love to see lots and lots of entries at the State Fair in the Beeswax classes!!!

The categories for beeswax at the fair are:

14 – Block of beeswax – 3 pound min

15 – Beeswax Art

#18 – Two Beeswax Candles (dipped)

#19 – Two Beeswax Candles, all others (molded, various shapes, rolled, etc.

You could also place your beeswax candles in your gift basket with your other beehive products! (entry # 20), or in your window display (entry #21).

To find the complete listing of entry categories for the apiary division for the Iowa State Fair, go to: www.iowastatefair.org - moving your mouse over the heading "Participate" will be several options, click "How to Enter". Scroll down to the heading "SECTIONS" and click on "Apiary – Bees & Honey". That will give you the complete listing/premium books for the apiary division. The top of the page will be the rules (cost is \$1.00 a class except class 21 which is \$4.00, for a total of \$24.00 to enter all the classes!) and how to enter, (deadline to enter is July 14th this is a change from years past, which was August 1st.) and scroll down to the 2nd and 3rd pages to see the complete listing for the classes and youth classes. Here you will also find the score card judging for each entry class.

The Iowa State Fair score card for judging a 3lb block of beeswax is the following criteria: No Cracks – 20 points / Color – 30 points / Cleanliness – 20 points / Aroma – 20 points / Overall appearance – 10 points - for a total of 100 possible points. Last year, for my 3 lb beeswax block, I received 99 points out of 100 for a 1st place. The Overall Appearance score had 9 points out of 10. The judges notes stated: "was cooled too fast, has ripples on top". I know what I have to do and I am shooting for 100 points this year!! This was brought up at our Annual meeting last year and I want to state it again: Space is a valuable commodity at the fair, and in order to keep all our space at the Iowa Honey Producers Booth, we need to filled it with entries, please consider entering!! I would hate to see us lose some of our space for lack of entries, so let's fill-it up!!!

In closing, I am amazed at what the bees create, and when we harvest and clean it, it giving us a beautiful yellow block of beeswax that we can make wonderful products out of. And it smells great too!!! The creation of the bees never ceases to WOW and AMAZE me!!!

Peggy Ennis



SUBSTITUTING HONEY FOR SUGAR

Honey has been a favorite sweetener since prehistoric times. Honey is composed of two simple sugars, glucose and fructose; honey is absorbed in a different manner and therefore causes a slower, more gradual rise in blood sugar. Because honey has a slightly higher percentage of fructose than sugar, it tastes sweeter, and less is required for equal sweetness. Honey does contain small amounts of numerous vitamins and minerals. Honey is not recommended for infant formulas.

The flavor, aroma and color of honey vary with the kind of flowers from which the bees gather the nectar used to make the honey. The fructose gives honey its sweet flavor, and the nectar adds the characteristic taste of the floral source to your recipes. The most common varieties in Iowa are Sweet Clover, Black locust, Goldenrod, Basswood or Linden, Buckwheat and Wildflower.

Generally the lighter the honey, the milder the flavor. If a stronger flavor is desired for your recipe, use a darker, stronger flavored honey; if a more delicate flavor is desired, use a lighter, milder flavored honey.

Honey can easily be substituted for sugar. Due to honey's ability to retain water, products made with honey tend to remain moister longer than similar products made with sugar or other sweeteners.

Some minor adjustments may need to be made to a recipe when substituting honey for sugar.

1. Use equal amounts of honey for sugar up to one cup. Over one cup, replace each cup of sugar with 2/3 to 3/4 cup over honey depending upon the sweetness desired.
2. Lower the baking temperature 25 degrees and watch your time carefully since products with honey brown faster.
3. In recipes using more than one cup honey for sugar, it may be necessary to reduce liquids by 1/4 cup per cup of honey.
4. In baked goods, add 1/4 teaspoon of baking soda per cup of honey if baking soda is not already included in the recipe. This will reduce the acidity of the honey, as well as increase the volume of your product.

Moisten a measuring spoon or cup first with water, oil, or an egg before measuring the honey to prevent it from sticking to the measuring utensil. Honey is heavy by weight. A 12 ounce jar equals one standard 8 ounce cup. A quart weighs 3 pounds.

Source: cooks.com

I got a note from Jolene Eriksen the other day. Here's what she said: "I am a beekeeper in Pleasant Hill and I enjoy reading the newsletter every month.

Has there ever been talk of having a tip column in the newsletter? For example, I was frequently getting stung on the neck, when wearing my bee suit. The bees seem to like my neck for some reason. So I finally figured out that pulling the collar up around my neck and taping it loosely together with masking tape kept the collar up. No more stings! Maybe this is something that everyone knows to do. And maybe not. But I think I could learn a lot from others and I know the newbees could also.

Thanks Ron, keep up the good work with the newsletter. "

So if others of you have tips that might benefit readers, please send them. I'll collect them and run them from time to time. (Editor)

***Bees work for man, and yet they never bruise
their Master's flower, but leave it having done,
As fair as ever and as fit to use;
So both the flower doth stay and honey run.
- George Herbert, The Church-Providence***

***We ought to do good to others as simply as a
horse runs, or a bee makes honey, or a vine
bears grapes season after season without
thinking of the grapes it has borne.***

- Marcus Aurelius

***It is easier to preach ten sermons
than it is to live one.***

For Sale:

30-frame Woodman extractor—very nice—110 or 220 volt--\$600. Located in Mt Vernon. Contact Adam Ebert at [319-430-3514](tel:319-430-3514) or fiddler171@gmail.com

Also For Sale: 100-gallon Kelley unheated stainless tank with strainer cone and lid--\$100; 30-gallon Kelley stainless tank with stand--\$60; Honey by the bucket or barrel—price varies with quantity. The last three items are located in Lynnvile. Contact Phil Ebert at [641-527-2639](tel:641-527-2639) or ehoney37@netins.net .

Hello, Beekeepers!

You are all invited to a North Iowa Beekeepers Club summer potluck and fish fry! The event will be held Tuesday, July 12th at 5:30 pm at the home of Sam and Deb Hunt—1210 North Taft Ave, Mason City. A rain location has also been reserved for the same day and time at the Lime Creek Nature Center in case of inclement weather. Fellow club members Kurt Meek and Lisa and Scott Grummer are generously donating the fish for the fish fry!

Please read over the attached invitation and RSVP to me by July 1st so we have a good idea of numbers of club members who are attending. We will have a supply of IH-PA Honey Cookbooks for sale for \$10 at the Fish Fry.

Queens for sale:

These queens have been marked and mated and have been laying for 30+ days. They are bred for winter hardiness and have hygienic traits. They are \$45.00 each and will need to be picked up at Monticello IA.

Curtis Barnhart bee.cbarnhart@gmail.com or text / call [319-480-2915](tel:319-480-2915)

For Sale:

Corn Syrup: 40# bucket--\$18. 50# bucket--\$23. 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: Box of 2,000--\$180 (.09 ea). 500-1999 cost .12 ea. 1-499 cost .15 ea.

Spring Valley Honey Farms, Perry IA. Connie [515-480-6076](tel:515-480-6076). Curt [515-480-6075](tel:515-480-6075)

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Jerry Weldon [\(641\)891-4071](tel:6418914071)

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Please call or email first for availability -

Deb @ [\(515\) 979-6588](tel:5159796588), or debjholley@gmail.com

Deb, Ken and Royce Blackledge

Black Cat Acres

66435 270th Lane

Nevada, IA 50201

The Buzz Newsletter Article Submissions

Please send submissions, classified ads, and photos to rrihpa@gmail.com or rrihpa@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.



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The Buzz Newsletter

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



2015-2016 Officers & Directors of IHPA

Officers:

President: Roy Kraft
PO Box 1
Goldfield, IA 50542
Phone: 515.293.2458
E-Mail: kroyster.rk@gmail.com

Vice President: Mary Wiltgen
3025 270th St
Fredericksburg, IA 50630
Phone: 563.920.9628
E-Mail: tmwiltgen@gmail.com

Secretary: Heidi Love
18488 E Ave
Dawson, IA 50066
Phone: 515.729.1761
E-Mail: bhlove5@aol.com

Treasurer: Rhonda Heston
52735 187th Ave
Chariton, IA 50049
Phone: 515.724.2124
E-Mail: r.heston@yahoo.com

Historian: Butch Wetzel
8227 NE 38th Ave
Altoona, IA 50009
Phone: 515.979.6322
E-Mail: thewetzelclan@aol.com

Past President: Pat Ennis
2105 110th St
Goodell, IA 50439
Phone: 641.444.4767
E-Mail: flat_lander@lycos.com

Directors:

District 1: Jim Marshall
2923 Jones Ave
Oskaloosa, IA 52577
Phone: 641.660.9930
E-Mail: jim_marshall@musco.com

District 2: David Hayes
1749 110th St
Maquoketa, IA 52060
Phone: 563.678.2862
E-Mail: prairiecreekfrm@netins.com

District 3: Dennis Nielson
6948 25th Ave
Newhall, IA 52315
Phone: 319.350.8361
E-Mail: nielsond135@gmail.com

District 4: Doyle Kincy
7304 Monroe Ct
Urbandale, IA 50322
Phone: 515.710.4752
E-Mail: dwkincy@msn.com

District 5: Eric Kenoyer
1270 Upland Lane
Van Meter, IA 50261
Phone: 515.490.2477
E-Mail: ekenoyer@aol.com

District 6: Dave Korver
3314 510 St
Maurice, IA 51036
Phone: 712.562.6528
E-Mail: dpkorver@frontier.com

Iowa Beekeeping Clubs

Back-to-Basics Beekeeping Club

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

Central Iowa Beekeepers Association

Contact: Arvin Foell
30930 530th Ave.
Kelley, IA 50134
Home phone 515/597-3060
Cell phone 515/450-9494
alfoell@huxcomm.net

Des Moines Backyard Beekeepers

Contact: Julia McGuire
515-988-1828
desmoinesbackyardbeekeepers.org

East Central Iowa Beekeepers

Contact: Dave Irvin
2254 S. Riverside Dr.
Iowa City, IA 52246
(319) 351-6205

Friendly Beekeepers of Iowa

Contact: Judy Spence
12839 Carpenter Trail
Carlisle, IA 50047
(515) 988-8397
iespenceir44@gmail.com

Great River Bend Beekeepers

Contact: David Hayes
1749 110th St.
Maquoketa, Iowa 52060
563-678-2862
prairiecreekfrm@netins.net

Loess Hills Beekeeping Association

22524 Hunt Avenue
Council Bluffs, IA 51503-7978
LHBA@LoessHillsBA.com

North Iowa Bee Club

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

Northwest Iowa Beekeepers

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

Red Rock Beekeepers

Contact: Gerald Murphy
1180 92nd Ave
Knoxville, IA 50138
(641) 218-4814
weldonis@windstream.net

Southeast Iowa Beekeepers

Contact: Vernie Ramsey
22781 Route J16
Birmingham, IA 52535
(319) 498-4355
Vdramsey@netins.net

Southwest Iowa Beekeepers

Contact: Mike & Donna Brahms
14922 535th Street
Grissold, IA 51535
(712) 778-4256
mbrahms@netins.net

State Apiarist: Andrew Joseph

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

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

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

Marry Harris
maharris@iastate.edu

National Honey Board: www.honey.com

American Honey Producers Association: www.ahpanet.com

American Beekeeping Federation: www.ABFnet.org

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Iowa Honey Queen
Program

Queen Chair: Connie Bronnenberg
14405 Hull Ave
Perry, IA 50220-6343
Phone: 515.480.6076
E-Mail: cbronny823@aol.com

IHPA Youth Scholarship Program:

Eric Kenoyer
1270 Upland Lane
Van Meter, IA 50261
Phone: 515.490.2477
E-Mail: ekenoyer@aol.com

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Program Information:

Vern Ramsey
22781 Route J16
Birmingham, IA 52535-8162
Phone: 319.498.4355
E-Mail: vdramsey@netins.net

Roy Kraft
PO Box 1
Goldfield, IA 50542
Cell: 515.293.2458
E-Mail: kroyster.rk@gmail.com

Mary Wiltgen
3025 270th St
Fredericksburg, IA 50630
Phone: 563.920.9628
E-Mail: tmwiltgen@gmail.com