



# The Buzz

*Newsletter of the Iowa Honey Producers Association*



January 2016



[www.BeeLaws.org](http://www.BeeLaws.org) pg4

Recipes needed for new IHPA cookbook pg5

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**Mark your calendars for some upcoming IHPA meetings/events in 2016:**

**IHPA Board Meeting**, DMACC in Ankeny, Sunday, January 24, 2016

**IHPA Board Meeting**, DMACC in Ankeny, March 2016

**Advanced Beekeeping Classes** April / May if enough interest

**Annual Field Day**, Summer 2016, IHPA Board Meeting following Field Day Activities

**Bids due for Iowa State Fair**, June 30, 2016

**Iowa State Fair**, August 11-21, 2016

**IHPA Board Meeting**, September 2016

**IHPA Annual Meeting**, November 11-12, 2016

**Wanted:** Bee suit for an 8-10 year old child. According to Dadant the sizing would be the age of the child.

Contact:  
Duane Dufoe  
Grinnell IA  
641-236-3780

**Des Moines Backyard Beekeepers** will have a potluck and movie viewing of "Queen of the Sun." All are welcome to join us.

**Saturday, Jan. 30, 1 p.m.**  
Cherry Glen Learning Farm  
3989 NW 94th Ave  
Polk City, IA

Question? Ask Julia at  
[jcammcguire@yahoo.com](mailto:jcammcguire@yahoo.com)  
Map on our club website: [Jan. Meeting](#)

Julia McGuire  
"a diverse background for a unique experience"

Find me online: [blog](#) | [instagram](#)

**FOR SALE:** 3 # packages W/Italian or Carniolan queens  
Price not yet confirmed, will be set in January  
Pick-up in mid-April in Goodell, IA  
For more information, call Pat Ennis @ 641-444-4767

**FOR SALE:** 5 frame Nuc and Singles W/Italian or Carniolan queens.  
Price not confirmed, will be set in January

Nucs and Singles will be ready for pick-up around mid May from Goodell, Iowa  
For more information, call Pat Ennis @ 641-444-4767

**FOR SALE:** I will have Queens's available mid April, Carniolan or Italian  
Price not confirmed, will be set in January  
Pick-up in Goodell.  
For more information, call Pat Ennis @ 641-444-4767

**FOR SALE:** Reasonably priced new and used beekeeping equipment & supplies.

Also offering bulk honey, beeswax, and bottling supplies.

P & P Honey & Bee Supply, Goodell IA  
For more information, please call Pat Ennis @ 641-444-4767

**For Sale:** Package Bees  
2#, 3#, and 4# package bees for sale. April delivery with pickup in Lynnville, Iowa. Choice of Carniolan or Italian queen.

Contact:  
Ebert Honey  
Phil Ebert  
14808 S 102nd Ave E  
Lynnville, Iowa 50153  
ehoney@eberthoney.com  
641-527-2639

**Foley's Russian Bees**

**For Sale:** 2 & 3 pound Carniolan package bees with a mated Carniolan queen. We will begin taking pre-orders beginning in early January. Packages will be available to pick up at our Des Moines location the 3rd weekend of April (the 16th/17th)

**For Sale:** Russian mated queens. Help reduce your mite issues by requeening your colonies with Russian bees. Beginning January 1st at 10am we will open our website to accepting pre-orders on our June, July, and August blocks of queens. Queens are \$30 each and come marked.

**For Sale:** Cedar or Pine hive kits. Check out our website come January 1st to place your pre-orders. Kits will be available for pick-up or delivery by April 1st, or request to have them held so you can get them when your package bees arrive.

Visit us online to order,  
<http://www.russianbee.com/>

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**For Sale:** 2 or 3 pound packages of Italian bees with queen. Picked up in Cedar Rapids or Aurora, Iowa in mid-April. Bees from Hill-Ward Apiary in California.

All orders must be received by February 28.

Contact Douglas Child  
at 319-634-3682

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**For Sale:** A Mannlake 18 frame radial extractor with base + uncapping tank in new condition.

319-385-1553

Tom Phelps  
1723 Hilltop Rd.  
Mount Pleasant, IA 52641-8215

## President's Message January 2016

Friday morning, as I write this message I just finished the chunk honey writing. I want to thank all I have asked to write about a class. You all make the IHPA special.

The semi is parked for a couple days, I need a break, just through Thanksgiving week and one of my biggest weeks of the year. A lot of loads available so I take them on. The old saying is you have to make hay when the sun shines.

I am behind on getting my bees done for the year but plan on getting caught up here this weekend. Hope you all are ready for the winter to be upon us. I am planning my first club visit this next week and have a new projector to figure out. Really outside the comfort zone here but will figure it out and make the best of it. Looking forward to my travels.

We have some new stuff happening that needs mentioned. Eric Kenoyer has taken on Facebook and has a new page up. Take a look! I have to admit I know nothing about this, but feel this is a good thing for the IHPA to have. Someone to maintain this is even better. Eric, big thank you to you for doing this.

The IHPA has a lot that will happen this year. There's a lot of new ideas and questions as to why stuff has been done in the past like it has. I feel the association has growing pain and frustrating times with all the new people coming in, this I feel is a great problem to have as a lot of associations are the opposite. No members, no association. We are very strong with members and I plan on keeping that very strong. I will do what it takes to make every beekeeper in the state of Iowa want to join this association no matter if they have one hive or five thousand. I want everybody to get twice the value out of their dues they pay every year. Is this achievable? I feel it is as I have some really great people stepping up and saying, "I can help here." Or "don't you think this needs to be like this, and I can make that happen." These people are coming at me. I'm going to put them to work.

Getting back to this writing as the projector has taken a lot of time and I give up on it for now. Back to original plan for my speaking. I need to find me a fifth grader that I found for my smart phone and it will then get figured out in about 5 minutes!

I have spent a lot of time on setting up my hives for winter. Organization, I sometimes really struggle with and this weekend was no exception. I have 8 hives set for winter and about 35 to go! Not where I wanted to be now, however the forecast being in the 40s this week I don't have much to worry about. It will get done. I hope your bees are ready as winter seems to stay around in December. We all know how January

can be in Iowa. Get organized and do what it takes to try your best to winter them over.

I have talked about a lot here this month and need to get myself some sleep and tomorrow is another day. I'm very excited about this next year. Sometimes new is hard, and sometimes it just don't work out the way you feel it should, please feel free to write me an email or call. My phone is never very far away from me. More next month!!

[Kroyster.rk@gmail.com](mailto:Kroyster.rk@gmail.com)

515 293-2458

Sincerely,

Roy Kraft

IHPA president



Is it legal to keep bees  
in your town?

Don't know what to tell students,  
club members, relatives, or  
customers?

**Visit and know.**

[www.BeeLaws.org](http://www.BeeLaws.org)



## [www.BeeLaws.org](http://www.BeeLaws.org) is Only a Click Away!

By the time you read this newsletter, the media has already been alerted to [www.BeeLaws.org](http://www.BeeLaws.org). Bee Laws is a website that contains city ordinances related to beekeeping in 88 Iowa cities. Funded by the State and IHPA, anyone can now see if it is legal to keep bees in these cities without having to call city hall.

I spent quite a bit of time speaking with city staff and organizing their information before publishing on the internet. I'm trying to carefully build a positive relationship with staff members, including ones who are shocked that a person might want to have honey bees in their backyard. I will be monitoring traffic on every page and reporting at the Nov. 2016 Annual Meeting, but I can already see one interesting outcome -- many cities want to know what the other cities are doing about bees. Some are just curious to see if their city is in line with peer cities, some would like to boast a kind of "civic policy pride," and a few cities have reported that citizens and staff have recommended amending city code to address the nation's declining honey bee populations to oppositional city councils. This website is a very interesting project for me, and will continue to hold my interest as I review its analytics.

I highly encourage everyone to use this website as a resource. It is free to use for everyone -- if you are looking for a new bee yard, have an out of town inquiry, are recommending beekeeping to someone new, or are just curious, spend some time poking around Bee Laws. I would love to get your email entered for the survey that I need for my reporting (released in Oct 2016). I would also love to get feedback via email; it will be important to have your impressions for my final report to the state.

[www.BeeLaws.org](http://www.BeeLaws.org) is supported by the Iowa Specialty Crop Block Grant Program through the U.S. Department of Agriculture (USDA) through grant 15SCBGPIA0001. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the USDA.

Julia McGuire

"a diverse background for a unique experience"

Find me online: [blog](#) | [instagram](#)

## New IHPA Cookbook The March 1st, 2016 deadline is quickly approaching!

It's almost time for a new year, welcome to 2016.

The date is drawing closer for recipes to be submitted for the "new" IHPA cookbook, cut off date for recipes to be submitted is March 1st.

If you used honey in your holiday recipes, pull them back out and submit them on the form that is in "The Buzz" or online. The more recipes you enter the more chances you have to be entered into the incentive drawing.

The cookbook committee includes Jodi Kraft - chairperson, Connie Bronnenberg, Heidi Love, Becky Elsbernd and Rhonda Heston, please send your recipes in to these people.

We are looking forward to getting the cookbook done and available for purchase!

Have a great New Year!!

Jodi Kraft

P.S. We had an entry at the Annual Meeting of Crunchy Granola Wedges, would the participant please let Roy Kraft know who you were. Thank you!

Please submit recipes to:

**Jodi Kraft**  
**IHPA Cookbook Chairperson**  
**P.O. Box 1**  
**Goldfield, IA 50542-0001**

or my committee members: Becky Elsbernd, Connie Bronnenberg, Rhonda Heston and Heidi Love.

Thank you and looking forward to seeing your new recipes for the 2016 Iowa Honey Producers Association Cookbook.

# IOWA HONEY PRODUCERS ASSOCIATION COOK-BOOK



This recipe is being submitted for: Iowa Honey Producers Association (2016 cookbook)

Name of Recipe: \_\_\_\_\_

Submitted by: \_\_\_\_\_

**INGREDIENTS:** (List all ingredients in their **proper** order: 1, 2, etc. **Please type or print neatly.**)

#1 \_\_\_\_\_

#2 \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**METHOD:** (Be sure to include: \*Size & type of container \*Time \*Temperature \*Yield)

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**COMMENTS:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Please send form to: Jodi Kraft, IHPA Cookbook Chair

P.O. Box 1, Goldfield, IA 50542-0001

These cookbooks will be available at the 2016 Iowa State Fair, please submit by March 1, 2016.

If necessary, continue on back of sheet. (Please mark the bottom of this sheet "over".)

## Showing at the State Fair, Chunk and Strained Honey. Class 8

If you are a person that likes getting honey all over, pieces of comb honey all over, you like finger licking, honey dripping, and your wife says "you have created one .... of a mess" this class is for YOU.

I caution you things can get a bit messy here, but fun to see how good and neat you can make the comb look in the jar. So what do we need? You need some nice faced comb honey. The faces nice and pearly white, all sealed over. You need the 2 and a half pound square glass jars with one piece lid, no seal. Most all the bee supply stores have these and the lids, they are somewhat costly compared to others. The Class calls for 3 jars. Why three? I have no idea that's the rules of this class. A thin bladed sharp knife is also a must. The last thing we need is some strained honey. Ok, now let's take our comb, knife, jars, and honey to a place where we can work with it as this can be a bit messy. First, let's look at our jars and figure out your best 3. The jars free of defects are worth 5 points. Moisture content of the honey you use is worth 20 points. The dryer the better. Nice natural flavor of your honey, free of burnt taste chemical contaminants, or other off flavors, worth 5 points. The comb you use, the quality and neatness is worth 25 points here. Use some nice faced comb.

I was tipped off by a good friend that to create a good jar of chunk honey your jars need to be jammed full of comb and none of it floating! All three jars exactly the same. Then fill the jars full of honey all exactly to the same level. This tip was a good one but hard to create. You will cut a lot of comb and your fingers will be very sticky when you figure it out. This is almost like a puzzle that has a piece you just know is here somewhere! When you are satisfied with your three jars with comb in, fill the jars with strained honey, all to the same level, this will take a while for the honey to settle in. Uniform volume of honey in all containers worth 5 points. All floating wax pieces need to be removed. Freedom from impurities, including foam and granulation worth 20 points. Cleanliness and general appearance worth 20 points. No label here just polished glass.

This seems like a lot of tips and tricks, this class I entered for the first time this last year and I will say it's a fun challenge to get it right. Its attention to detail. I had comb and honey so purchased some jars and went for it! I challenge you to the same. If you have any questions email me or feel free to call me. This is fun for the whole family to do, it only cost one dollar! Hope to see your entree at the 2016 Iowa state fair!

Roy Kraft  
[Kroyster.rk@gmail.com](mailto:Kroyster.rk@gmail.com)  
515 293-2458



### IHPA Youth Scholarship Program

Hello everyone, I wanted to let you know that this year for the IHPA Scholarship Program, we have 15 students that won from all over Iowa. They will be taking their classes soon and entering into this great adventure of beekeeping. If you see one of them in a class, congratulate and welcome them. We have,

**Addie Pacha** from Washington

**Anna Clowser** from Waukee

**Cassidy Goos** from Nevada

**Clare Heinrich** from Urbandale

**Daelynn Coppinger** from Waukee

**Grace Long** from Sheldahl

**Holden LeFleur** from Newton

**Hunter Ferguson** from Van Meter

**Johnathon (Brice) Robinson** from Osceola

**Luke Zaabel** from Kellogg

**Marybeth Maggard** from Mingo

**Mason Claude** from Webster City

**Steven Sexton** from Burr Oak

**Tate Phillips** from Holstein

**Taylor Suntken** from Bondurant

IHPA-Youth Scholarship Coordinator  
Eric Kenoyer  
[ekenoyer@aol.com](mailto:ekenoyer@aol.com)  
515-490-2477

## 2016 Beginning Beekeeping Classes

Beginning beekeeping classes will be starting after the first of the year. Each family that attends a beginning beekeeping class receives a free one year membership in the IHPA. This includes a BUZZ Newsletter.

Are you an instructor for a beginning beekeeping class? If you are, please send your list of students to Rhonda Heston so the students can be added to the ranks of Iowa Honey Producer members.

If you have any questions about the free membership, please contact Rhonda Heston or any Board Member. The back page of this issue of the Buzz has the new officers and board member information.

\*\*\* The online list of 2016 Beekeeping Courses has been updated with the addition of the Iowa Falls course taught by Pat Ennis.

### Iowa Falls

6:00-8 pm

Jan 26 – March 1

Tuesday Evenings for 6 weeks .

Iowa Valley continuing education, Iowa Falls

Deb Sabin 641-648-8621 /

1-800-284-4823

Deb.Sabin@iavalley.edu

Course ARG 4501

1100 College Ave

Instructor: Pat Ennis

\$35.00

A complete list of courses can be viewed online at [abuzzaboutbees.com](http://abuzzaboutbees.com) \*\*\*

## Honey Lemonade Anyone?

Did you work the honey lemonade booth at the Iowa State Fair? Were you busy? Do you know why you were busy? Other than you were serving the BEST lemonade on the Fairgrounds. Here is another reason why you might have busy.

Total Honey Lemonade Sales	\$39,316
Total Cups of Lemonade Sold (\$39,316 divided by \$2.00)	19,658
Total Cups of Lemonade Sold per day (19,658 divided by 11 days)	1,787
Total Cups of Lemonade Sold per hour (1,787 divided by 12 hours per day)	149
Total Cups of Lemonade Sold per minute (149 divided by 60 minutes per hour)	2.5

These numbers are based on the total sales of Honey Lemon-

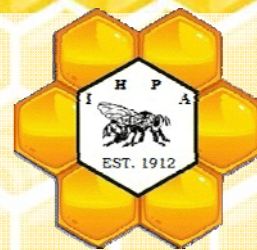
ade. There were times when you were selling more than 2.5 cups per minute. For instance the first Saturday of the Fair, the number of cups increased to 4 cups per minute.

Now you know why you were tired at the end of your shift! You were quite busy.

IHPA provided 350 tickets to members to work during the Fair. This is a cost gladly paid by the Association to make the Fair a success. We can't do what we do during the Fair without you – our Volunteers.

Thank you for taking time out of your summer days to sell and make Honey Lemonade, run the cash registers, hand out samples, talking about bees, stock the shelves, or providing product. We couldn't do this without you!!!!

**Our members are the BEST!!!!!!**



## RETIREMENT SALE

Approx. 12 hives in double deeps (10 frame) available late March (weather permitting). Strong and healthy (to be inspected in the spring). \$125.00 each, to be sold as unit. Additional woodenware available for 18 additional hives: telescoping covers, inner covers, queen excluders, bottom boards including unique screened bottom inserts and telescoping feeder tops of our own design and making. \$1,300. for the lot. All equipment in very good condition.

Additionally, 50 deep (9 1/8) supers with drawn comb or new foundation, \$35.00 each, 10 medium (6 5/8) supers with drawn foundation \$25.00 each and 30 shallow 5 11/16 supers with drawn comb \$15.00 each. Both woodenware and comb in very good condition.

The above quantity of woodenware is suitable for a 30 hive sideliners operation which I ran for 35 years.

Maxant 4 frame extractor, reversible baskets, side crank, \$400.00. An excellent piece of equipment--model is no longer produced.

90-12 jar cases of 12 oz. antique replica bail jars (with glass lid and wire bail). Complete with jar rubbers and plastic inserts, \$18.00 per case. These jars are hard to find and really sell the honey!

Contact Charles Carpenter,  
(712) 683-5804 anytime before 7:00 p.m.  
This my home phone, please leave message if necessary.  
2/16

# IOWA HONEY PRODUCERS DISTRICT # 4 NEWS

My name is Doyle Kincy, I am the new Director for District 4. I will attempt to have something for **The Buzz** each month. Hopefully everyone has done their homework and have their hives ready for an Iowa winter. Checked and treated for mites early enough to have young healthy bees going into the winter cluster. Leaving enough honey and/or feeding them to get the hives up to weight. Hopefully when the Dandelions bloom next spring we will all BEE smiling. Beekeeping classes will be starting next month. Let's do everything we can to educate the next crop of Beekeepers!!

Until next time  
Doyle

## Winter Feeding

The following are several articles about the making and feeding of fondant to honeybees. It can be a challenge to get the proper amount of food stores in a beehive for winter. First, we never know what kind of winter we are in for. You have to plan for what might come your way. Sometimes bees do not take their supplemental feeding well, or the beekeeper starts feeding to late in the fall to get the hive up to winter weight. On the other hand, large populations can eat through their stores before winter is over even if they started with a lot of food.

At this point a few things need to be said.

The best thing you can do for winter survival is keep your Varroa mite level under control going into winter. If your bees are sickly it won't matter how much food they have stored.

Secondly, any feeding methods during the winter are very much a backup/insurance/emergency process. The best situation is to have the hive up to a weight that they will not need any feeding until warmer temperatures return. The common numbers for a hive with two deep brood boxes is 110 to 125lbs ., bottom board, lid and everything.

Lastly, fondant is just one possible tool for additional feeding. There are others. 2015 has given us some unusually warm temperatures for December. Have the bees been more active and started to eat more of their stores already?

I have not tried using fondant myself. Mostly it has been the use of a couple of cups of granulated sugar on a piece of newspaper over the top bars with a rim on some sunny day in the upper 30s or lower 40s F. Feeding on these odd warm days is not ideal, but it is nice to have at least an option that might work if you know your hives are running out of food. It's certainly far better than waiting for spring to shake out frames of starved out bees.

So take a look at the different methods and considerations for feeding fondant if needed and know that you have one more tool to help you get your bees through an Iowa winter.

Alex Ebert

## Bee Fondant candy board recipes

Bee fondant, also called bee candy, is a block or sheet of hardened sugar used as a backup food source for feeding your bees. Fondant is also used as a safety to help prevent starvation when the bees start to come out the winter. Fondant is sometimes confused with queen candy which generally is a softer product made with powdered sugar. Usually an acid is added to the sugar mixture to more mimic honey which contains inverted sugars. Table sugar, which is pure sucrose, when heated and mixed with an organic acid (citrus, vinegar, or tartaric acid (cream of tartar) makes some of the sugar go thru an inversion process which is easier for the bees to digest.

Cream of tartar has an additional effect on the fondant in that it helps in crystallization of the sugar into finer crystals. Vinegar helps prevent mold as I remember. It usually takes 2-3 times the amount of organic acid to equal the amount of tartar for the same effect. You can read the pro/cons on both vinegar vs. tartar on the web. There is discussion on the web about whether or not tartar and or vinegar is bad for bees.

Most recipes are much the same. I have listed some below. What is different is the temperature of the boiling sugar. The top temperature reached will determine the hardness of the fondant. From fudgy (about 234) to rock hard (300+)

I use 250 degrees which give me some room for error. Bringing the water to full boil before adding the sugar makes it a lot easier and helps avoid burning. Stir a lot to help avoid burning the mix. As you approach your targeted temperature, turn the heat down. You would make summer fondant would be harder so it does not melt down over the bees or ooze out.

### Beekeeping fondant recipe circa 1912

12 lb sugar  
1.5 lbs corn syrup (non flavored, no vanilla)  
1.25 quarts water  
¼ tsp cream of tartar

Heat mixture to 238 degrees. Add tartar at 230 degrees, mix and boil to 238, cool to 200, whip/stir with spoon or beater till white in color. Note: whip stirring is not required, but makes a less dense fondant.

### Fondant Recipe #2

10 lb sugar  
2 pints of water  
½ tsp cream of tartar  
Pinch of salt



Follow previous instructions as above; add salt to water before boiling.

### **Bee candy or bulk fondant for commercial applications**

200 lb sugar  
300 lb honey or corn syrup  
2.5 gallons water  
1 cup vinegar  
Salt optional  
Follow basic instruction above

### **Quick bee sugar cake**

5 lb sugar 1 cup cold water with 1.5 tsp vinegar added and mixed in. Mix together in large pot well. Place mixture on a candy board or in another container. This will turn into a hard block of sugar much like when a bag of sugar gets wet. No cooking required.

### **Bee marshmallow fondant**

1 lb of small marshmallows  
2 lb powder sugar  
4 tablespoons water (or 3 tablespoons of water and 1 tablespoon of honey be healthy)  
A bit of Crisco

- 1 grease a large bowl and wooden spoon with Crisco to keep the mix from sticking
2. Add 1 lb of marshmallows in a large bowl.
3. Add 2 lb of powdered sugar in a separate bowl for easy pouring later
4. Heat the marshmallows for 1 min and 30 sec in the microwave.
5. Add 4 tablespoons water to melted marshmallows
6. Knead the marshmallows into a ball in the bowl with the wooden spoon while mixing in the powder sugar. Mix until starts to cling to side of bowl.
7. Grease an area/table with Crisco to keep mix from sticking
8. Grease you hands with Crisco
9. Knead the ball on the table with your hands,
10. Roll the finished ball on wax paper and cut to size (about size of pollen patty)
11. Place on top bars of your hive.

Note on winter use: during the winter the bees must hold fecal material until a cleansing flight. If you have few warm days, it is wiser not to add any filler to prevent dysentery. Do not use brown sugar or molasses.

How much do you need? Generally, you need 1 pound fondant for every two pounds of honey you are short for winter food depending on: how you winter, the number of bees, length of you winter and your temp. zone. You will need a "honey" weight of 20-60 pounds. An 8-10 pound "fondant cap" helps guard against starved bees. Near starvation bees can consume small blocks of fondant in just a few days, check

often on warm days coming out of winter.

Tips:

1. Buy a digital probe or laser reader, easier to clean and fewer breaks
2. Line a cereal box with foil to use as a form. By folding the long edges of the strip of foil together, you can make a piece of any size you need. Lift the cooled cake out with the foil keeping the box to reuse.
3. be careful!! You are boiling and be safe. Don't get this stuff on you or anyone nearby. Kept the kids and pets away.
4. Use a long handled spoon and bigger, taller pot that you think you need. When the liquid starts to boil it will foam or rise up several inches before it drops down, watch out for the steam too
5. Allow it to cool about 205 or so before you pour or whip it. Pour it out before it gets to cool. If you don't, it will be grainier.
6. If you make the fondant thin (about 3/8 inch) you can place it directly under your cover and over the frames without any other device.
7. If you have small hive beetles, this will also be feeding them too. Keep those SHB traps active all year. During the winter, bee eggs are what they want to eat.
8. Don't burn it. Try a small batch first and learn what you are doing. Don't use if burnt.
9. Turn that inner cover into a candy board. Remember to reopen the escape hole after making or cut an vent/entry slot in the hive side edge (if sugar on top)

Ultimate FONDANT Recipe  
(Bee Candy, Bee Feed Paste)



## **2016 Membership Dues**

Does this issue of The Buzz show your expiration date of 12/31/2015? If so, it is time to renew your membership.

The Annual Meeting registration form stated 2015 Membership Dues. This should have said 2016 Membership Dues. Membership dues are \$20 for the first beekeeper in the family and \$5 for each additional beekeeper in the family. One Buzz Newsletter will be mailed to each address. Please see the membership form on the website: [www.abuzzaboutbess.com](http://www.abuzzaboutbess.com). Please complete all information –name, address, city, state, zip code, county, phone number (landline, cell) e-mail address, company name (if applicable), number of hives and number of years you have been keeping bees.

The Association would like to put together a new directory of members. The last directory was printed in 2014 and there were some errors. Sometime after the first of the year, you will be called to verify the information you provided. A directory that is correct is an invaluable tool. This directory can be used to find beekeepers in your area in case you

have questions or need help with your bees. If there was a swarm that needed to find a new home, the directory could be used to find people willing to pick up swarms. A complete database of members will help us contact you about upcoming events, meetings, volunteering for the Fair, information about Field Day, Advanced Beekeeping classes.

Please send your membership check payable to Iowa Honey Producers Association, ATTN: Rhonda Heston, Treasurer, 52735 18<sup>th</sup> Ave, Chariton IA 50049-8616. If you have any questions, please call 515-724-2124 or e-mail to [R.Heston@yahoo.com](mailto:R.Heston@yahoo.com).

## The Buzz Online

Do you read the BUZZ online or do you read the hard copy that you receive in the mail? Would you prefer to read the digital copy or do you want to continue to receive a printed copy of the monthly BUZZ Newsletter? When you send in your dues, please indicate your preference.


Currently it costs approximately \$1.50 per issue (\$18 per year). This cost is the printing, binding and postage. During our last year ending on 9/30/2015, the total cost of The BUZZ Newsletter was \$13,164. This cost includes printing, binding, postage and editor fee.

Our membership ranks have increased from approximately 350 BUZZ being mailed in 2012 to 685 in 2015. This is the actual number of BUZZ Newsletters mailed. The actual number of members is about 950 members and growing.

## What is Fondant? (hint: it's not cake icing!)

Fondant (also known as bee candy or bee paste) is used as emergency feed for honey bees - usually in the winter as a defense against low honey stores. Fondant, in solid form, is usually placed on the topmost hive frames where the honey bees can access it as the cluster moves upward in the wintertime. Fondant in the context of beekeeping is NOT the same as the fondant used by bakers on cakes, etc. Rather, it is mostly "inverted sugar" - sucrose (white table sugar) that is broken down, using heat and a catalyst, into two simpler sugars: fructose and glucose. Fructose and glucose are far easier for bees to digest as these are the major ingredients in honey from which bees get their energy. Although some beekeepers have used baker's (cake) fondant successfully, baker's fondant usually contains other ingredients beyond sugar (e.g. vanilla flavoring and starch which is detrimental to the bee's digestive system).

## Making Your Own Fondant

 Making your own fondant, while assuring quality, is a bit tedious for beekeepers with many, many hives needing

wintertime feeding assistance. On the other hand, it is expected that most hives will have been managed in such a way that additional food (carbohydrates in this case) is not required. Of course, if a hive is in dire straits, one can always try giving the hive granular white sugar (albeit this is not often successful as many of the bees may not be up to digesting it in sufficient quantity or not enough sugar can be supplied via various methods described in beekeeping books).

## Equipment for Making Fondant

- Big pot (depending upon how much you are making - e.g. a 5 quart or bigger pasta pot). I use one of those pots used for cooking turkeys in oil from Walmart).
- A strong mixing device for stirring the sugar/water mixture. An electric hand mixer or drill optioned with a metal paint stirrer is much, much better than hand tools for stirring the hot mixture.
- Electronic "instant-read" pocket kitchen cooking thermometer (strongly suggest NOT using an unwieldy candy thermometer)
- Something to pour the fondant into (pans, plastic bags, plastic frames, etc.
- Scale (one of those electronic kitchen scales are great at this) - you won't need this after the first few batches as you'll know what to do and accuracy is not that important.
- Gloves to prevent injury... hot sugar syrup mixture is BRUTAL!

## Ingredients for Making Fondant

You will need the following 3 essential ingredients. The recipe is scalable.

**4 parts (by weight) of pure, white granulated (cane-based) table sugar, i.e. sucrose.**

Do not use dark or brown sugar which may be partially caramelized or contain ingredients such as molasses which are detrimental to bee health. Do not use commercial powdered sugar as it usually contains corn starch - not good for the bee's digestive system (also something to remember if you practice using powdered sugar to deal with mites in the spring/summer). Also: avoid using beet sugar (lately showing up in the marketplace) as it is usually from a genetically modified (GMO) plant and possibly containing pesticide residue.

**1/4 teaspoon table vinegar per pound of sugar (e.g. distilled white or apple cider vinegar).**

The vinegar acts as the acidic catalysts to foster the inversion of sucrose to fructose and glucose. Vinegar also helps keep the cooled fondant's crystals small so the bees find it easier to ingest and eat. Note that unlike many fondant recipes found in beekeeping books or on the internet, the recipe presented here avoids the following catalysts because there have been reports that they are detrimental to honey bee health.

- Avoid Cream of Tartar** because of the potassium content.
- Avoid High Fructose Corn Syrup (HFCS)** because it can form hydroxymethylfurfural (HMF) - a honeybee killing compound -

when heated above 120 degrees F.

**1 part (by weight) of water. A quart of water weighs just about 2 lbs.**

You can use volume of ingredients as an approximation - after you've figured out what weight your containers hold the first time. Different sugar packages have differing densities... I get my sugar in 80-100# re-packaged boxes and consistency of density is not normal. Contrary to popular opinion, it doesn't really matter how exact the water to sugar ratio is at the start. More water is better than too little water and a good place to start is at least 4 parts sugar to 1 part water. Water will be boiled away in the process - achieving the right ratio of the fondant's sugar to water content at the end. More water means longer boil times... that's all. I found that 1:4 (water: sugar) ratio gives the best timing for my personal speed of operation.

**For the pot I use, the following fills my hive-top fondant feeder:** 3 lbs. or so water, 12 lbs. or so sugar, 3 to 4 teaspoons vinegar; the result is about 14 to 15 lbs. of fondant.

### **Procedure for Making Fondant**

Pour ingredients (water, vinegar, sugar) into pot and stir until reasonably consistent. Turn on heat (high) and while occasionally stirring - bring the mixture to a boil - keeping the lid on between stirrings to conserve heat.

**DON'T FORGET YOUR PROTECTIVE GLOVES and AVOID BURNS!**

Many recipes say you have to stir constantly. I don't believe this is necessary - but it helps if you stir a lot at first and after the mixture is well melded, maybe stir every few minutes until it boils. Put a lid on your pot in between stirrings to speed the process (prevent heat loss) and to keep most of the water in place. The boiling point will be around **220-225°**. This step may seem like its taking forever depending upon your heat source. If you get this mixture on your hands/skin, immediately run cold water over the spot for at least a minute. It's a brutal hot sugar syrup burn otherwise!

Continue to boil with the lid off... check the temperature periodically until the boiling mixture reaches **238-242°**. Stir periodically and keep lid on once you have reached this temperature.

Important to know: we are now trying to remove water from the mixture (escapes as steam - that's why the lid must be off) until we reach the proper ratio of sugar to water. If you go above this temperature... it's OK (the resulting fondant will be harder) but best to turn down the heat to maintain the suggested temperature range.

Keep boiling at **238-242°**, until the mixture has boiled for 15 minutes or so. Stir periodically.

Check the temperature every so often and adjust the heat source if you have to. Also, it helps to stir when you check temperature to keep the mixture evenly heated in the pot. So... what's this step about? Two things: [1] The temperature at which the mixture boils relates to the final sugar to water ratio: boiling temperatures in the high 240's or 250's or 260's will produce harder and harder fondant once cooled. Temperatures in the mid to high 230's will produce a softer fondant (albeit still hard to the touch and not soft like cake icing at all) - easier for bees to bite and eat. [2] Boiling the mixture for 15 or more minutes will actually increase the conversion of sucrose (raw sugar) to fructose and glucose (like honey) - i.e. bees do not have to expend precious energy and enzymes converting it in their stomachs.

Remove pot from heat and let the mixture cool to 180-195 degrees F or so.

This is not critical - You can wait until the mixture is about 180 degrees F. or less to avoid work in the next step. Cooling can seem like forever! You can put the pot in a cold water bath - a kitchen sink filled with COLD water stirring occasionally with the whisk or an electric mixer to even the mixture temperature in the pot. Note: I actually use a trick which greatly speeds the process and produces very consistent results... I add up to 50% more white sugar to help the cooling. Most of this added sugar won't be inverted - but at least 2/3 of the mixture still is...

Use the electric mixer to beat the mixture until it turns cloudy (crystallization takes place - and it crystallizes much faster if you add the sugar as noted in the previous step).

**DON'T FORGET to make this a healthy meal.**

So far we have made a carbohydrate-rich mixture. What about proteins, vitamins, lipids, etc? At this step you can choose to mix in additives: essential oils (e.g. "Honey-Bee-Healthy"), pollen substitute (e.g. "MegaBee", "Bee-Pro"), some of your own (to avoid American Foul Brood) honey, etc. to both entice and certainly boost the health of your bees when they eat the fondant. I consider adding ingredients a very important if not necessary step... especially the pollen or pollen substitute. I use at least 1 to 2 cups per 5 lbs of fondant. Studies have shown that the bee's immune system, life span, and general health is greatly boosted by a protein rich diet. Note that adding pollen substitute may cause your fondant to crystallize/harden much faster than normal - you will have to experiment a bit depending upon quantity.

Pour the mixture into your container, plastic bag, empty hive frame (e.g. Pierco molded plastic or one with openings closed with tape).



The temperature when you do this can vary - Usually 165-180 F. degrees or so. The cooler, the faster it sets so MOVE FAST but VERY CAREFULLY!

Allow the poured mixture (fondant) to cool undisturbed. You will have plenty of time to wash the kitchen floor, counter-top, etc. :-)

## CONGRATUALIONS MIKE SWETT.

Mike Swett was the winner of the Raffle Quilt. Thank you to all who bought tickets. Thank you to all who made blocks for the quilt.

I have passed the torch to Jodi Kraft for the coordination of the Queen Raffle Quilt. Jodi has found the fabric for the 2016 Buzz Quilt. All packages were picked up at the Annual Meeting for the blocks for the next Buzz quilt.

Jodi will be a GREAT Quilt Chairperson. She has the energy, passion and ability to make a great quilt for the next several years.

## Feeding Fondant to the Honeybees

Place the fondant filled container (e.g. aluminum or paper tray, slit plastic bag) **UP-SIDE DOWN** (fondant facing bees below!) on top of the topmost frames in the hive. Add an empty super box to surround the fondant container. The super, even a small one, will have lots of air space over and around the fondant container. It is suggested that the space be filled with, e.g. crushed newspapers or some form of insulation Whatever you do, make sure that there is some ventilation: the fondant will absorb some of the moisture produced by the bees in the winter (and actually soften), but care must be taken to insure some airflow up and out as usual. Finally, if the fondant is to be stored for some time, keep it in a dry, cool place. Inverted sugar fondant seems to last at least 6 months.

One final note: remember to remove your fondant (if it's still there) in late April when natural nectar and pollen starts appearing. You want your bees to get excited about what's outside -- more importantly; you want your queen to be stimulated by what the workers are bringing in.

Source: Ultimate FONDANT Recipe  
(Bee Candy, Bee Feed Paste)

<http://www.bamboohollow.com/fondant-recipe.php>

## BEE FONDANT RECIPE

Bee fondant is basically a sheet of hardened sugar candy that is used as a backup food supply to tide your bees over until they can start bringing in their own food. If you are not greedy and leave the bees enough of their own honey to make it through the winter then you will not need fondant.

Some commercial apiarists use fondant because sugar is

sometimes cheaper than honey.

I looked over several recipes online, but in the end I choose the recipe from a local bee expert – Trevor Qualls from [Bon Aqua Springs Woodenware](#) because I know and respect his judgment when it comes to what is best for bees in my area, as well as he works to provide organic solutions to bee management problems. His recipe stays away from ingredients that are genetically modified, and I like that.

I followed his instructions exactly, and it worked perfectly on the first try.

He does not mention it in the recipe, but the vinegar is used to invert the sugars to turn the sucrose in table sugar to glucose and fructose sugars found in fruits or honey. (This process is often used by those brewing alcohol also). Trevor does say that the vinegar will not make your fondant taste like vinegar, and he is right about that – I did break off a little piece to verify – It was a lot like hardened plain sugar frosting – which is pretty much what it is.

### Ingredients

Sugar  
Water  
Vinegar

### Procedure

Mix 1 part water to 4 parts sugar.  
Add 1/4 tsp. vinegar per pound of sugar.  
(Since 1 cup of sugar weighs 8 ounces. 8 cups of sugar needs one 16 oz. glass of water and 1 tsp. of vinegar)  
Bring to a boil, stirring constantly until boiling begins. (If you do not stir constantly you will get a transparent gel that is extremely sticky instead of the opaque nonstick sheet fondant). The sugar mix will look clear.  
Boil covered for 3 minutes without stirring.  
Boil until mixture reaches 234° F. Take caution not to exceed 234° F as the sugar will caramelize and that is harmful to bees.  
Remove from heat and allow to cool to 200° F. This will cause the candy to have an increased thickness.  
Whip with a whisk until whiteness occurs.

Quickly pour onto waxed paper having a towel beneath. Be sure that the towel is not fluffy since it will depress the cakes width. This method will make a nice cake.  
Allow to cool undisturbed.

Remove wax paper and store each cake in a plastic bag in the refrigerator. The cakes can be handled as plates but may be a little soft like fudge. They will be completely white with whiter areas inside. Tiny crystals will shine from a broken edge.  
Place fondant directly over the brood cluster so the bees have access to it.

This is a very easy recipe, but if you take care to not over rob your hives, you probably won't need it. Traditionally (a hundred or so years ago) Honey was harvested in the spring, to insure that the bees had access to the entire summer's harvest to make it through the winter and to ensure that only true surplus was taken by the beekeeper.  
<http://www.tngun.com/bee-fondant-recipe/>

## IHPA Merchandise

Between the Iowa State Fair and the Annual Meeting, we are completely sold out of 100<sup>th</sup> Anniversary Merchandise. All cookbooks from the last printing are sold out as well.

Currently we have Keep Calm Keep Bees T-Shirts in a variety of colors: Yellow with black lettering, Gray with black lettering, Neon Pink with black lettering, Lime Green with black lettering and Black with yellow lettering. We continue to have our traditional yellow T-Shirts. The pink, green and black shirts have the IHPA logo on the back of the shirts. The Keep Calm Keep Bees Gray and Yellow shirts have the IHPA logo the sleeve.

Youth shirts are available in Keep Calm Keep Bees in yellow and gray.

The cost of these shirts is \$10.  
 Adult shirts are available in all colors.  
 Sizes Small to X-Large are \$12, 2XL shirts \$15.

Adult Tradition shirts are available in Small through X-Large for \$12. 2XL and 3XL at a cost of \$15.

For each shirt please add \$5 shipping.

Please contact Rhonda Heston for further information.  
[R.Heston@yahoo.com](mailto:R.Heston@yahoo.com) or 515-724-2124.

As we only have T-Shirts at this time, what type of merchandise would you like to see the Association have for sale? Please send your suggestions to Rhonda Heston,  
[R.Heston@yahoo.com](mailto:R.Heston@yahoo.com) or 515-724-2124.

We are in the process of collecting recipes for a new cookbook. Please share your favorite recipes for the new cookbook. Please help make this new cookbook a success.

## Bee Fondant Recipe

### Winter Candy Recipe:

2 cups water, 5 lbs. cane sugar and 1 tbsp. white vinegar.  
 Mix water, sugar, and white vinegar then heat to 232F using a

candy thermometer.

Cool to 180F-200F and stir briefly until opaque. Pour into small aluminum pie pans or small cereal boxes lined with wax paper. Let cool before unmolding and store wrapped in wax paper in refrigerator until needed.



<http://www.njbees.org/how-to/articles/bee-candy-recipe/>  
 Northeast New Jersey Beekeepers Association  
 A division of New Jersey Beekeepers Association

## Sales during the Iowa State Fair.

	TOTAL
Food & Soft Drink	\$97,048.00
Merchandise	\$10,360.71
Less: Sales Tax	\$586.39
Net Merchandise	\$9,774.32
	<hr/>
	\$107,408.71

### %age Paid

Food & Soft Drink	\$16,983.40
Merchandise	\$1,466.15

### Net Receipts

Food & Soft Drink	\$80,064.60
Merchandise	\$8,308.17
	<hr/>
	<b>\$88,372.77</b>

During the Iowa State Fair, we sell honey, honey lemonade, comb honey, honey stix and honey candy. For these sales the Association is required to pay 17.5% of total sales to the Iowa State Fair. We also sell candles, body lotions, lip balms and IHPA merchandise. Sales tax is assessed on these transactions. The total transactions less sales tax is assessed a 15% charge by the Iowa State Fair.

As you can see, we paid \$18,449.55 to the Iowa State Fair before the producers ever see a penny of their money. These percentages are required to be paid by noon the next day for previous day sales, to avoid a penalty assessed by the Iowa State Fair.

## The Buzz Newsletter Article Submissions

Please send submissions, classified ads, and photos to Alex Ebert by email to [TheBuzz@ABuzzAboutBees.com](mailto:TheBuzz@ABuzzAboutBees.com) or [alex.ebert@eberthoney.com](mailto:alex.ebert@eberthoney.com) or by mail to The Buzz, c/o Alex Ebert, 14808 S. 102nd Ave. E., Lynnville, IA 50153.

**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  
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**Central Iowa Beekeepers Association**  
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**Des Moines Backyard Beekeepers**  
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**East Central Iowa Beekeepers**  
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**American Honey Producers Association:** [www.ahpanet.com](http://www.ahpanet.com)

**American Beekeeping Federation:** [www.ABFnet.org](http://www.ABFnet.org)

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