

## The Buzz



February 2020

Newsletter of the Iowa Honey Producers Association



Beek of the Month Wil Hatchel--See Page 4

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Queen Abigail on Radio--See Page 10; Club Queen Process--See Page 11

#### President's Message--Roy Kraft

Iowa Beekeepers:

I start my message this evening sitting in Michigan just over the line from Indiana. I can't believe this weather! No snow up here and about 35 degrees at 9:00 PM! I checked the calendar and yes, almost mid-January.

So what's this doing to our bees? Ok, I will throw my opinion out there: 20-, 30- and 40-degree days and nights are almost perfect for wintering. Why? My opinion is they will stay mostly clustered with not much flying. This will not burn a lot of calories. I don't like the 50's and 60's for more than a day or two. Why? It may start them doing spring things too early The queen may start laying eggs and that sets the hive up for a disaster. Preventing this is almost impossible; about the only thing to do is make sure the hive has no pollen. But is that a wise move? Or is the queen's laying triggered by sunlight hours? I like to get your head thinking about a lot of different angles. Some will say "You're over thinking this". Ha, whatever! What a discussion topic for the clubs to have over a cup of coffee!

My bee class for 2020 is off and running. I have a small class, but they are attentive and want to learn, so I teach. I use several people to help me teach. I really like people with just a couple years of experience to share their knowledge. I find it comes from the heart and people retain it better. (My opinion.) Our 2020 IHPA queen Abigail was able to help me with my first class and it was PERFECT. I was very impressed with what she all did and contributed to the class. I hope our membership will invite her to come and assist with a fun bee day as I'm sure she will make it be a great day. (Abigail, I again really thank you for a fun afternoon!)

I have to tell you about a close call. I lost my phone at class! Yes, my phone was gone! Again, remember that just 8 or 10 months ago I lost two of them. So you can imagine it was not a fun call I made explaining to Jodi what I did! Or didn't do! We sent out an email to all explaining if you have it call my home number. So I waited a while at the class and figured it would show up, but no. I decided to go home and sleep on my thoughts and maybe it would be better by morning. I get home and ask Jodi if it surfaced and she said, Yes! Oh perfect! My assistant had packed it up and discovered it when she got home. She invited

Jodi and me down to her place for waffles on Sunday, and we went and met a great family and had a nice waffle brunch. Life is good!!!! The waffles were too!!

Another bee thought: I see on Facebook that beekeepers are checking hives on these 50-degree days. That's a good idea. If food is needed, get it in there. It's maybe just what it takes to have hives alive in the spring. Pollen is needed for queen to lay so don't forget that. But when does the pollen pattie need to be in the hive? Too early is not good, and too late may not help. In early spring, when the weather will let you open the hive briefly, put pollen in and food if needed; again, my opinion.

Get your queens ordered, since if you want them early, you better order them early.

I've seen a few pics from California beekeepers checking hives before almond bloom. I can't help but want just a bit of that California sunshine here in January. Someday I'm going on a road trip out there just to see all the hives and almond trees. Maybe we charter a bus and go. Wonder how many people I could recruit?

I'm finishing up my writing on this Sunday early afternoon and Wow! Iowa weather is really something. It was 50 a couple days ago and now it's to teens! I'm cold. I think I missed my January bee check. It may be a costly one for me as my hives were very light and I had them packed with winter patties six weeks ago; but now? My fingers are crossed, (toes too). Must get this finished, so more next month.

So bee good, bee polite, bee kind and bee a blessing! Good night!

Roy Kraft, IHPA President.



Notes from The Beeyard, by Phil Ebert (with apology from Ron: I print this small to get the whole thing on one page)

Almost every time I go to the American Honey Producers Meeting, I come home feeling like I don't know anything. Then, my second thought is that we are not broke yet, so I must know something. The meeting was in Sacramento this year. The city is located at the junction of the Sacramento and American Rivers. It flooded in 1850. The city fathers decided the location was too low, so they jacked up all the buildings and raised the level of the streets by 18 feet. Unfortunately, this didn't do anything for fire prevention. The entire city burned to the ground in 1852. I picked up on this bit of information on an excursion we took to the Sacramento History Museum.

The AHPA Meeting is dominated by commercial beekeepers so there is a lot of emphasis on almond pollination. There are currently 1.5 million acres of almonds of which 1.2 are bearing almonds so the demand for bees has not yet peaked. There are some mechanical means of pollinating using drones that are being tested. Whether this will reduce the demand for bees is unknown. There are some almonds that are considered self-pollinating, but they still require bees, albeit at a lower density. Bees represent 15-20% of the production cost. Obtaining adequate water is also an issue. Growers have become more efficient with water use and the last two winters have been wet. However, if drought conditions return, maintaining an adequate water supply for almond production may be a problem. There has been some talk about increasing surface water storage, i.e., dams.

Putting bees into cold storage was a major topic this year. The Hiatt family has donated 1.5 million dollars to Washington State U to build an experimental cold storage shed. A WSU researcher gave an extensive presentation on work he has already done. There was also a discussion with a panel composed of beekeepers who were already wintering inside. It does not change the beekeeping basics!! Control Varroa first. I consider myself a mite killer first and a beekeeper second. Second, provide good nutrition—both syrup and protein. There was considerable talk about the amino acid profile in the supplement. That was over my head. Third, brood rearing needs to be over or close to it. Fourth, have a big cluster. There were a number of other ins and outs related to doing this, but I am not going to get into them here. The general rule of thumb is that if you put junk in you will get junk out.

Honey prices are always a hot topic. Bulk honey prices, at present, are pretty much in the tank. I have heard as low as \$1.25. There was supposed to be a session titled "Honey Price Gripe Session." However, the association lawyers said this was a bad idea, so it was not held. I'm guessing they did not want the association held liable for something negative said about specific packers. Suffice it to say that there is a flood of imported "honey" coming into the US. Some of it for less than \$1/lb. One of the problems is that we have no standard for honey. The statement was made that the FDA has no interest in setting a standard unless someone dies. Testing for honey purity is possible with Nuclear Magnetic Resonance (NMR). We all know a lot of the honey on the store shelf is not really honey. We need a standard.

The attendance for the various sessions varies a lot but the room was packed for Randy Oliver. Randy says the level of mite growth in a hive determines its level of resistance. Perhaps that is too simple to be obvious. Randy has been giving periodic alcohol washes to all of his colonies to monitor mite growth. He is now in the 2<sup>nd</sup> year of this. 2% of his colonies have survived without treatment. Those colonies are going to provide his grafting queens and also the drone mothers. He is hopeful about this. His mite treatment with oxalic acid in glycerin is working in California but does not seem to work in Florida. Is the different in humidity rates the problem?? He does not know. His latest method of application is a 1:1 mix of oxalic and glycerin that is absorbed into a sponge cloth that holds 50 grams. This treatment will last 50 days. Does anyone remember Bill Ruzicka? He had a similar method but with a different carrier. One of my friends is applying the mix on dry wall tape. He puts it in every three weeks.

The other thing I picked up from Randy was that he dribbles his nucs three times with oxalic in the spring. I have always been leery of giving more than one treatment. It is possible to fry the bees with too much acid. He pointed out that a rapidly expanding colony is adding new bees. If you give the brood a chance to emerge before giving another treatment, you will be treating a whole new bunch of bees. This will not work in the fall when brood rearing is greatly reduced.

The last thing I am going to mention is Bob Danka and the Baton Rouge Lab. They have six new staff members, which will greatly increase their work capacity. Their main mission is to improve bees thru genetics. They now have the Hilo Bee Project in addition to the Pol-Line. Both of these lines have mite resistance but are not very good honey producers. Bob said it was relatively easy to select for honey production. They are also doing some pesticide work at Baton Rouge.

There were some orange trees growing on the grounds around the capitol in Sacramento. This was across the street from the hotel. The oranges looked ripe, but they were too far off the ground for me to steal one.



#### Late Season Swarming - Another Opinion/Theory

In the November 2019 issue of IHPA's Buzz, I wrote an article about late season swarming; however, my mind has felt like I was missing something and recently it came to me. The November article is long and I don't want to repeat what I covered in that article except to say that in September we saw developing swarm cells in a few hives though we did not check all of our hives due to time and fatigue related to our aging syndrome.

Most beekeepers know that Africanized honey bees frequently swarm and this has kept them from thriving in colder climates. We also know that queens mate with numerous drones and I would wager that honey bees are getting more and more Africanized genetics in their genome (all of the genetic material in an organism). In addition, some beekeepers have experienced some extremely aggressive hives and I fear that it's becoming more common.

Migratory beekeeping and increased shipping of honey bees throughout our country have no doubt increased the probability of Africanized genetics. I can't help but wonder if Africanized drones might be more aggressive and mate with queens at a high rate?

Historically, we've treated for varroa mites every fall and have not looked for swarm cells. It now seems that we'll need to thoroughly inspect our hives for developing swarm cells prior to fall treatments. Late season swarming could very well be contributing to some winter losses.

I recently shared my thoughts on this subject with my husband and he says that it's my opinion; however, I prefer the word "Theory".

Respectfully submitted by Sheila Weldon

**Editor reaction:** I've been beating the drum for readers to respond and create their own articles, and Sheila Weldon is my poster child. Thank you Sheila. Your articles are interesting and instructive. But she suggests that her husband doesn't buy the whole Theory. Which made me wonder: what are the rest of you thinking? Let's see some of those wonderful responses in future Buzz issues! Whether this notion or

another topic entirely--let's use our paper to air our own Theories. My personal response to Sheila referred back to Disselkoen's presentation in Nov. where he suggested we stop buying bees entirely and make our own queens and increase our hives locally. **But now I'd like to print some of your responses.** We all own this paper, after all!

#### Wil Hatchel--The February Beek of the Month. Submitted by Tom Hart, IHPA District 2 Director

What's not apparent about this month's BEEK of the Month is that Wil Hatchel is still in his first year of beekeeping. During the past 20 years, Wil worked in the information technology field and lived on the 17<sup>th</sup> floor in a downtown apartment and had never even considered the plight of honeybees. His spare time centered on tending domestic and feral cats in Cedar Rapids. It was after resettling into a house with his husband, that Wil's attention was directed toward beekeeping. Cedar Rapids had just passed a new zoning ordinance that would allow limited beehive activity in all zoning classifications.

Wil began and continues his apiary education over the internet, using various bee information services, Facebook pages and YouTube channels. Wil ordered both his Langstroth Hive Kit and bee package online. He assembled the hive kit and painted it with a floral theme that would complement the existing garden along the west wall of their garage. On the 6<sup>th</sup> of May, the Cedar Rapids postmaster beckoned Wil to retrieve his package of Italian bees. The docile package was installed, and Wil was off to starting the new hobby of beekeeping.

Over the course of the summer he kept his bees fed with sugar syrup infused with lemon grass, thyme and spearmint oils. One of Wil's more memorable observations came while a storm front approached, and the foraging bees were flying into the hive as if the hive was a shop vac powered vortex. He used Apiguard Mite controls and went into the fall with an estimated 100 lbs. of honey in storage to be left in the hive for winter. Other winter preparations included the establishment of a windbreak, adding fondant and a quilt box to his hive. He has wrapped the hive, established an upper entrance and used an entrance reducer on the bottom.

Wil Hatchel has frequently shared his hive observations with his fellow Heartland Beekeepers Club members. His forte is bringing IT talent to posting his hive observations and entertaining bee-related cartoons to Facebook at <a href="https://www.facebook.com/MyBackyardBees/?refid=12">https://www.facebook.com/MyBackyardBees/?refid=12</a>. What is also apparent that Wil is a hobby beekeeper with artistic talent to share.

Part 2 of **Josia Vandersall's** ventures with her new job at Ebert Honey connects some dots--working bees helps her deal with some personal issues. She's a talented writer, because as she writes, she invites us each to reflect on some of our own fears and hesitations. Someday we each should gather the January, February and March issues together and re-read the whole journey in one sit.

There was always something I didn't know how to do when I started with Ebert Honey. In small tasks on the bee farm I made mistake after mistake, spilling honey on the floor, losing hive tools in the field, tipping boxes of honey over with the skid loader, letting queens fly off, getting the truck stuck in the mud... and stuck in the mud again. At first, I would spend so much time beating myself up about these mistakes, whispering, "How could you BEE so dumb!" under my breath... But when you're on someone else's clock, you have to keep going--take out the new shiny hive tool and promise yourself not to lose it this time, get a rag and clean up the sticky floor, or stop trying to back the truck up and just ask for help! Failing became more familiar, and it became less scary to be bad at something.



This made me realize that in my own life I was dancing around things that I was afraid to fail at. I would just stick to things that I knew I could do, things that were not difficult.

And it was making me unhappy. I remember watching my bosses hold a queen bee in their fingertips, thinking, "There is no way I'll be able to do that", and then an hour later looking up at the clock, realizing I've just marked and held over 40 queens. The bee farm also made me stronger. In the heat of summer when harvesting honey boxes, at first I could only carry the deep boxes to the truck, but couldn't lift them up onto the stack. By the end of the harvest I had found a way to get them up on my shoulder and lean them on my face so I could then throw them up onto on the stack of boxes. I

remember the first time I did it successfully, honey dripped through my veil and down my face, and I instantly looked around for approval from my boss. He generously gave me a big thumbs up. I shook my head at myself, because I knew I looked just like a toddler who needs to be congratulated. With those small victories I felt the little 10- year-old tomboy part of me come back that had begun to fade as I'd gotten older.

I'm always surprised to find how in just a split second the cloud of inadequacies and self- doubt can evaporate and hope seeps slowly in the door. Somewhere in a hayfield, surrounded by the loud hum of the working hive, you find an all-encompassing calm. There is this serenity in the little movements to and fro, the shaking wings and dancing pollen, the light treading on hexagons of honey-soaked wax. The thousands that lift off in search of honey, and then return victorious, all circling, buzzing, and cheering about your head. The entire cycle of life playing out wildly in your eyes. They all seem to know exactly what they're doing and where they're going, and why. And as you work alongside the honeybee, time slows and these unfamiliar friends-- certainty and

serenity, come and rest on each shoulder. For in that brief moment, all seems well and good in the world.

Bees don't need you to be educated, or sophisticated; they don't comprehend your hair color or your Bob Dylan t-shirt. They don't even know that their instinct to gather pollen blesses our world with healthy crops. They don't know how dependent we are on them. And so I know now that we also shouldn't fret about whether or not we

ourselves are important, even if we feel that our simple lives and busy schedules are mundane. Taking care of our families, grocery shopping, doing laundry, going to work and back, may actually be the most important thing to those around us. It may be what's holding everything together. It may be that little honeybee that sits on the clover in a hay field in Mount Vernon, lowa that's changing the world. I feel honored to be able to play a small part in the work that is being done at Ebert Honey! (Part 3 coming in March Buzz)

#### Liquifying Crystallized Honey submitted by Linn Wilbur

If you keep honey around for any length of time, at some point you will deal with honey that has "sugared." It can be anything from that pail of honey that is as hard as a rock to the filled glass jars you want to sell that are just starting to get cloudy. Crystallization is a natural process for almost all honey and in years past was the way honey was sold in bulk. In England our liquid honey is called "runny honey" and Many Europeans prefer the crystalized form. There is a similar demand in Canada.

Crystallization is caused by the formation of glucose crystals from the sugars in honey. Ninety five percent (95%) of the solids in honey are sugars (carbohydrates). Of the sugars, on average, 38% are fructose (sometimes referred to as levulose) and 30% glucose (dextrose). Each type (source) of honey varies in the amount of fructose and glucose they contain (range from 31-44% for fructose and 23-40% for glucose). Higher glucose concentration honey will crystalize sooner. Other factors besides glucose that effect crystallization are storage temperature and impurities that serve as area for crystals to start. Optimal crystallization temperature is 57oF. After crystallization the fructose concentration does not change, but the percent moisture content in the liquid portion may increase, leading to potential fermentation.

You can decrystallize honey by dissolving glucose crystals by heating the solution. Either by "low temperature/long time" or "high temperature/short time with cooling" (flash heating, primarily a commercial process). Methods to heat honey are:

Low temperature oven
Glass bottle in boiling water bath
Double boiler
Contained heated area
Banding (primarily metal containers)
Commercial "pasteurization" method

6

For decrystallization a low temperature/long time goal is 100F to 110F. Flash heating is 150F for short time with rapid cooling. Flash heating is considered "pasteurization" and is the recommended method in Dyer creamed honey production process.

There are dangers in heating honey. High temperatures degrade honey due to increased HMF (5-hydroxymethylfurfural, a degradation product of the sugars in honey and considered a toxic compound) and enzyme destruction. In addition, there is loss of volatile components (the good smells) and damage of proteins. Heating that raises temperature in localized areas in order to heat the entire container can "burn" the honey. Examples of heating methods that tend to heat localized areas are metal bands on metal containers and use of steam heat. Evidence of heat damage is darkening of the honey which is caused by

degrading the fructose in honey. (On the other hand, darkening of fructose is what gives the "golden brown"

color to baked goods containing honey.)

Smaller scale decrystallization can be done with equipment made at home. This can be as simple as a Styrofoam boxes with an incandescent light bulb



as the heat source.
Monitor the temperature and adjust the temperature via slight ventilation



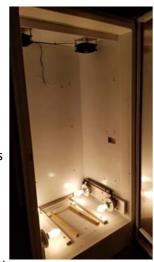
and adjusting wattage of the bulb. Alternatively, you can hook the light to a dimmer and adjust as needed to reach the desired temperature.



Another method is the use of an electronic controller that monitors a set temperature and turns a heater "on" or "off"—can be an incandescent bulb(s) or other heater. Often these are used in conjunction with a decommissioned

upright or chest fridge/freezer. The advantage of this arrangement is greater control of temperature with minimal

monitoring. The attached example has 4 light bulbs under thermostatic control where each bulb can be independently turned "off"/"on," variable fans and upper "off" and lower "on" set points. This unit is primarily used for decrystallizing honey prior to creamed honey production.



As per most tasks we do as beekeepers this is only one take on methods for decrystallizing honey.
Remember 6 beekeepers = 7 opinions.

Thanks to Linn for this information. If anyone has ideas or articles they would like us all to read, please submit them!--Editor

#### Relative crystallization speed

Black Locust	Very slov
Tulip Poplar	Very slov
Tupelo	Very slov
Blackberry	Slow
Buckwheat	Slow
Citrus (Oranges)	Slow
Linden/Lime/Basswood	Slow
Sourwood	Slow
Alfalfa	Rapid
Clover	Rapid
Dandelion	Rapid
Goldenrod	Rapid
Oilseed rape (canola)	Rapid
Raspberry	Rapid
Sunflower	Rapid

#### The IHPA and Wild Birds Unlimited donate to the Ames High Bee Club. (submitted by Jamie Beyer)

Iowa Honey Producers Association is dedicated to assisting Iowa's youth in learning about honeybees and other native bees. The importance of these pollinators is very important to our food supply.

Every year the IHPA sponsors between 10 and 20 youth across our state by providing a hive, hive equipment and a mentor. In keeping with this dedication, the IHPA awarded a grant of \$1100 to the Ames High Bee Club on December 5, 2019.

During the same ceremony of awarding IHPA dollars, the Wild Birds Unlimited store in Ames awarded the money people had donated

over several months for the Ames High Bee Club, totaling \$135.60! This money will provide the means for many students to learn about the care of honeybees. This gives them nearly the amount they will need to buy two hives and associated equipment. The bees and equipment can be used for many years if they are cared for properly. The IHPA is also providing a mentor (Jamie Beyer) to guide them in the set-up and the care of the hives.

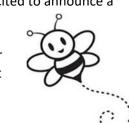
The State Apiarist, Andy Joseph, has agreed to provide classroom training to as many AHBC students that want to attend his class at no charge. The class will be conducted for six evenings this winter at the DMACC Ankeny campus.

For further information contact Jamie Beyer, 269 U Ave., Boone, IA 50036. 515/231-0215, beyersbog@aol.com.



It may be Winter but whether you are a gardener or a beekeeper it's time to think Spring! We are excited to announce a "PLANTING FOR POLLINATORS" presentation by Lori Portner, owner of Murphy's Gardens in Galena, Illinois. Her vast experience with trees, shrubs and plants that attract pollinators in our zone, coupled with her engaging presentation skills, are sure to put you in the mood to plan your garden. Mark your calendars for February 25th at the Swiss Valley Nature Center, 13606 Swiss Valley Rd, Peosta, Iowa, at 6:30 pm.

Regards, Diane Thoma



#### Notice to Anyone promoting a Bee Class

Due to the fact that most of the people who read the Buzz are not people who might sign up to take a beekeeping class, we have decided to post the classes on the website only. This way we have much more flexibility since anyone with information they wish to post it at any time by contacting Eric Kenoyer at kenoyer1270@gmail.com and he'll update the website. Anyone who speaks with a friend who wants information on any class can provide the website address-iowahoneyproducers.org--and the potential class member can

sign up using the contact info on the web.

As we look ahead to 2020, please know that class information must get to the webmaster in early December. If you want information posted on the web for a class in early 2020, you're already late and must take immediate action.

And please tie a string around your finger to remind yourself in early December, 2020, you must get your info to the webmaster for 2021 classes.

#### **District News**

Hello fellow beekeepers. I hope everyone has enjoyed their holidays. Now is a great time to read up about bees and decide on whether to expand or maintain where you are at. With the new year comes the new magazines arriving in the mail from the bee supply houses. Now is a good time to look back at last year's beekeeping season and look through notes that were taken. It is also a great time to clean up equipment from last year so that it can be used in the upcoming bee season.

Chris Jackson

District 1 Director



#### **IOWA HONEY BEE DAY**



February 13, 2020 AM



Conference Room 116
Iowa State Capitol
Des Moines, IA

Meet with Iowa Legislators to discuss the importance of honey bees to Iowa and the role we play as beekeepers in their success.

#### How Can I Help?

Have you ever wondered that question when thinking of your honey bees? You are a beekeeper because of your love for bees, your love of honey, your desire to help our environment, to pollinate your garden, etc. Can this be taken one step farther? Is there anything else you could do to help the honey bees here in Iowa?

#### YES, there is and YES, YOU CAN HELP! Thursday, February 13 is IOWA HONEY BEE DAY!

Celebrate this day with fellow beekeepers at our State Capitol in Conference Room 116 from 7-9 A.M. Enjoy visiting with your legislators about the importance of the honeybees, the difficulties faced by honey bees and beekeepers, the role of honey bees in our environment while enjoying some honey and honey treats. If you were there last year you know what an impact this event had--not only a chance to meet and talk with other beekeepers but a chance to meet with Government Officials, Legislators, Industry Representatives, and Educators.

YES, You Can Help! Be a part of IOWA HONEY BEE DAY

Thursday, February 13, 2020

7-9 AM (Yes, Eaaaarly)

Conference Room 116 in our State Capitol

For directions and parking information for the Iowa State Capitol visit the Iowa Honey Producers Association website at: https://www.iowahoneyproducers.org/

For further information or questions please contact your IHPA District Director or:

Jamie Beyer beyersbog@aol.com 515.231.0215

Sponsored by the Iowa Honey Producers Association



Legislative Report, by Jamie Beyer

My Legislative Report is very short this month since the Iowa Legislative Session has not even started yet. This will happen on Monday January 13th -- Legislative Bills will start to be introduced immediately. Doyle Kincy has volunteered to assist in lobbying for the IHPA. Our paid lobbyist group (The Capital Group) and the two of us we will stay on top of what is going on and maybe even introduce some legislation ourselves. What that legislation will be is still being worked on. Stayed tuned.

Perhaps the most important subject of my report is to highlight the importance of attending Iowa Honey Bee Day (IHBD)at the Capitol on February 13th -- the day before Valentine's Day. We will be talking to Legislators about the importance of this sweet agricultural product to the state's economy in so many ways. We are asking Governor Reynolds and most cities across the state to Proclaim this day as IHBD. Please refer to the announcement of IHBD elsewhere in this Buzz.

We are having an impact in the Legislature and the Department of Agriculture by the participation of our membership on IHBD. So please come -- it actually is fun.

See ya there. Jamie

**1 For sale:** (Picked up prices) 4-frame nucs \$140. 5-frame nucs --\$160 . \$5 to mark the queen. 3# packages--\$130 +tax. New woodenware. 20-frame extractor (used 1 season) \$1000. Perforating uncapper with roller table \$1000.

Sioux River Bees Call or text

Marlene 712-320-1907 or Jim 712-330-6329

**2 FOR SALE:** We will be selling nucs again this year. You may book those at any time. Package bees are another story. We are not getting package bees from California this year. If our bees hold up we will shake a limited number from our own colonies. We will not book packages until the last half of January. The price is unknown at this point. Contact Adam Ebert at 319-430-3514; e-mail him

at <u>adam.ebert@eberthoney.com</u> or contact Phil Ebert at 641-521-6361; e-mail <u>ehoney37@netins.net</u>

**2 FOR SALE:** 2- or 3-pound **packages** of Italian bees with queen.

Picked up in Aurora or Cedar Rapids mid-April. Hill-Ward Apiary bees from California. All orders by March 1st. Douglas Child 319-634-3682 / or childbees@gmail.com. Last month we featured the new District 5 Director Jason Foley. This month we feature Jim Kraninger--District 6

Hi. I'm Jim Kraninger newly elected IHPA District 6 Director. Dave Korver's term expired, and I'm looking forward to meeting beekeepers and helping out where I can. It's going to be a challenge to fill Dave Korver's shoes as I know he is a key player in the IHPA.

I started beekeeping a few years ago with a couple of hives, something I have wanted to do for a long time. My 'hobby' has grown to a sideline business. As you know, there is continually lots to learn.

I am a member of the Northwest Iowa Beekeepers Association. It a great club with very informative meetings. Anyone is welcome to attend our meetings and field days. You can message me for more info or go to our Facebook page. I would like to attend other meetings in our district as well. Email or text me with dates and times.

I look forward to hearing from you. Beekeeping is very rewarding and enjoyable.

Call or text: 712-330-6329. Email:

bojibeekeeper@gmail.com

Jim Kraninger

#### 1 Foley's Russian Bees

#### For Sale:

Russian Nucs \$165, and Russian Queens \$38 each with discounts on larger orders.

Carniolan packages with carniolan mated queen \$126 for 3lbs, \$103 for 2lbs with discounts on larger orders Complete hive kits just \$220 (2 deeps, 2 mediums, 40 frames with foundation, division board feeder, reducer, inner cover, top cover, and bottom board)
To place an order, please visit us on the web at www.russianbee.com

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History in the Making

On December 26, 2019, our lowa honey queen, Abigail Kelly and our legislative representative, Jaime Beyer were featured on the Jeff Angelo show on WHO Radio 1040AM. They were invited by the IHPA lobbyist Jim Obradovich to answer questions on





current topics for Iowa
beekeepers. Jim and his
station manager enjoyed onthe-air honey tasting. WHO
Radio has been a friend of
Iowa beekeepers and has
hosted several of our Iowa
honey queens and a few of
our local queens over the
years. If you have
connections with other radio
stations, I have a notion you
could invite Abigail and Jaime

to appear on their show. Or you can ask clubbers from your area to set up a chance to be interviewed on your local radio stations. As you can see from the pictures, everyone had a good time! (article submitted by IHPA Historian Carole Vannoy)

**3 For Sale: Complete starter hive kit includes everything but the bees:** Telescoping cover, Inner cover, 2 deep brood boxes w/frames, 2 Illinois boxes w/frames, Queen excluder and solid bottom board. Also includes bee jacket, gloves (in your size), bee brush, hive tool and smoker. Assembled and painted - \$379.00. Unassembled - \$319.00.

#### Or just a Hive Kit includes:

Telescoping cover, inner cover, 2 deep brood boxes w/frames, 2 Illinois boxes w/frames, Queen excluder and solid bottom board. Painted and assembled \$258.00. Unassembled \$198.00.

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#### 3 For sale:

#### Packages, nucs, singles and equipment for 2020:

Packages - 3 pounds w/laying Italian queen.

1-15 = \$135.00

Nucs - 5-frame w/laying Italian queen.

1-49 = \$180, 50-up = \$170,

plus \$30 nuc box deposit.

Singles - \$225.00 w/laying Italian queen.

8 frames w/feeder, cover, inner cover & solid bb.

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#### **MEMBERSHIP DUES**

IHPA membership year runs from January 1<sup>st</sup> and ends on December 31<sup>st</sup>. Still only \$20 for the first Beekeeper and \$5 for each additional Beekeeper in the house. Only one Buzz Newsletter will be mailed per membership address. By sending one Buzz Newsletter to one address, we reduce the cost of the Buzz. Which in turn provides more funds for more scholarships, more programs, etc. If you would rather read the Buzz online, please indicate that when you renew your membership. We have the ability to take debit and credit cards now.

It is time to prepare a new 2020 Membership Directory (the last one was printed in 2018). Please check your information for accuracy so we can have an accurate directory in 2020.

IHPA is a 501(c)5 organization. This means that your membership could be tax deductible, as your magazine subscriptions and conferences could be as well. Consult your tax professional for more information.

Also, if you donated bees, products, services or items for the auctions, a letter of donation can be provided for these as well.

If you would like a letter of donation, please let Rhonda Heston know. She can be reached at <a href="mailto:IHPATreasurer@gmail.com">IHPATreasurer@gmail.com</a> or 515-724-2124 (call or text). Address: 53735 187th Ave, Chariton, IA 50049.

Thanks, Rhonda



This is Part 1 of a series on how **clubs** can develop **queen programs.** Carole Vannoy is mother to Carly Vannoy, former IHPA lowa Honey Queen. She worked closely with Carly and has much to teach clubbers. The chair of the IHPA Queen program is Connie Bronnenburg. Carole writes:

If you attended the annual meeting last fall you were able to meet our five reigning club queens and saw Abigail Kelly, CIBA Club Queen, advance to a state title. If your club has been



considering sponsoring a queen, the first thing that you should consider is how will you help her to represent your club and this industry well? The three keys you will need to provide your queen with are: **education**, **expectations** and **experience**.

**Education** is key to her success and level of confidence. Is there someone in your club already giving talks that she could observe? Do you have a teacher that has had experience giving daily lessons who could teach her to organize her thoughts for an interesting presentation? Have you given her a list of good resources? It is not enough to be a good speaker if your facts are not correct. Consider helping make her a fact sheet and keep it current as new research comes along.

**Expectations** that are clearly spelled out will help her to succeed in her mission. While it is an honor to serve as a queen, it's important to help her focus on the "serve" portion

of the program. While it seems like an obvious obligation to an adult, a young person may struggle with putting others first. Putting the club first means putting your cell phone on silent in your pocket or purse. Make sure a candidate knows that there will be sometimes unpleasant circumstances. Despite sweltering heat, she should be willing to attend an outdoor field day or farmers market. She should be willing to be on her feet for extended amounts of time. Help her consider her other activities--does she really have time to commit to studying, preparing and presenting regularly? Once she is queen, she should be willing to make your club a top priority. Before you start a queen program, consider reaching out to our state queen chair, Connie Bronnenberg, to learn what is expected of a state queen. That way you set your queen up to reach the next level with confidence.

**Experience** is one of our best teachers. Give your queen a small part in each club class and monthly meeting. She should be able to introduce speakers, teach on beekeeping vocabulary, explain the parts of a Langstroth hive and to share events she has participated in to promote beekeeping. Each club member should be on alert for opportunities for your queen to get experiences in safe environments. Good places to start are nursing homes and preschools. Then she can work up to elementary classrooms and library programs for children. And, certainly, before she attempts a run for Iowa Honey Queen, you want to get her in front of adult audiences like garden clubs, brown bag lunch programs and such. If you really want your queen to succeed, make sure you plant an experienced beekeeper in the audience that she can refer to when she is feeling unsure of herself. Watch for more articles on equipping your queen. Stay tuned!

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#### **Emma's Recipes**

While our girls are all curled up for the winter and we have a little bit of down time while preparing for spring, why not try making a honey meal for your own "sweetie"? Valentine's Day is a great time to take somebody special out for a meal OR cook something special at home! Honey glazed chicken and honey glazed carrots are sweet yet savory and could make a wonderful Valentine's meal. When I served them, I added a side of mashed potatoes and a sweet tangy sauce. The best part was that they were very simple and quick to make!

#### Honey Glazed Chicken (Pg. 47)

6 skinless, boneless chicken breasts ¼ cup butter or margarine

1 teaspoon salt ½ cup honey

¼ cup prepared mustard ½ teaspoon curry powder

Wash and dry chicken. Combine remaining ingredients in separate bowl. Dip chicken in sauce, coating completely. Place chicken in roasting pan. Bake at 375 degrees for 45 minutes, basting occasionally with remaining sauce.

Emma's Notes: If using cut chicken pieces, bone in, increase cook time to 1 hour and use a thermometer, if possible. Chicken should read 170-180. Additionally, curry is a spice commonly used in Indian cuisine. If you do not have curry, you can substitute equal parts cumin and coriander. Cumin can also be found in most spice aisles. I baked the chicken for the first half with the lid on to keep the chicken moist. For the second half I removed the lid to ensure the chicken had a nice, crisp glaze. The remaining glaze we used as a sauce for our potatoes. It was so good we wouldn't have needed the extra sauce I made. It took me about 20 minutes to make the chicken and an additional 45 minutes to cook. The chicken was moist, flavorful, and delicious!

#### **Honey Glazed Carrots (Pg. 135)**

Peel carrots and cut in quarters lengthwise. Place in saucepan of boiled, salted water until almost tender; drain. Put carrots in a casserole dish and add remaining ingredients. Bake at 350 degrees for 30 minutes. This can be made in advance, refrigerated and baked later.

<u>Emma's Notes</u>: For the longer carrots I cut them lengthwise and then cut them in half. This made all the carrots roughly the same size. I boiled the carrots about eight minutes before they were almost tender. When I put the carrots in the casserole dish, I did not melt the margarine, I just dumped all the ingredients on top of the carrots and started baking them. After about 15 minutes I took the carrots out of the oven and stirred the glaze to make sure everything was evenly coated, and nothing was sticking to the dish. The carrots were very good, and the glaze was almost caramelly.

#### Tangy Honey Sauce for Meat and Chicken (Pg. 175)

1 cup catsup ¼ cup honey

1 tablespoon prepared mustard ½ teaspoon ground nutmeg

Combine all ingredients; mix thoroughly. Makes 1 ¼ cups.

Emma's Notes: I used it as a dipping sauce for the chicken. It would also make a good sauce for sandwiches and burgers.

[Am I the only one who gets inspired to make something delicious when reading Emma's Recipes? When I'm putting the paper together, I pledge to get up and cook something right off. My stomach literally growls as I format these recipes. Thanks Emma for all your work, prepping these recipes and then giving us hints and suggestions. I actually put on a little weight reading this month's recipes without even cooking anything, I'm sure. I'll need another helping...]

#### The Buzz Newsletter Article/Ad Submissions

Please send submissions, classified ads, and photos to rrihpa@gmail.com or mail to The Buzz, c/o Ron Rynders, 890 13th Ave SE, Sioux Center, IA 51250 Cell 712-449-5010. Complimentary (small) ads run for two months. Paid (larger) ads payment handled by Treasurer Rhonda Heston. (Small ads run for 3 issues.) 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.



#### A Busy Start to the New Year--Queen Abigail is BUSY!

Greetings! Last month was an exciting month filled



with presentations and meeting beekeepers.

On December 14<sup>th</sup>, I spoke at the Boone River Bee Club's December meeting. I shared with them the programs that I give. The club members pretended to be preschoolers while I read them one of my favorite bee books, Bee Dance by Rick Chrustowski. They then pretended to be 4th graders and played Honey Bee Jeopardy. I enjoyed meeting and chatting with the

members. I hope all of you reading this are active in your bee club so that you become better beekeepers and so that you are helping others be better beekeepers. On December 26<sup>th</sup>, Jamie Beyer, the IHPA legislative representative, and I were interviewed by Jim Obradovich on WHO 1040. We shared about the importance of honeybees and talked about IHPA. Jim and super producer Eric (those of you that listen to WHO understand Eric's title) tried a variety of honeys. It was a great opportunity to share about honeybees with WHO listeners. I led honeybee story time at the Altoona Public Library on January 3<sup>rd</sup>. After reading two books and explaining why honeybees sting people, the kids were able to do the waggle dance and act out pollination. For the waggle dance, I tape laminated paper flowers to the wall. The kids then go find

them and come back and do the waggle dance. For pollination, each child gets a sticker. The child then puts that sticker on a flower and takes one off. The kids do this until I tell them to come back and go to sleep. On January 4<sup>th</sup>, I taught beekeeping vocabulary at Roy Kraft's Webster City **Beginning Beekeeping** Class. I enjoyed explaining the different words beekeepers use when



talking about beekeeping.

By the time you are reading this, I will have moderated the afternoon seasons at the Central Iowa Beekeepers Association's Winter Seminar. I will also have taught the first Friendly Beekeepers of Iowa Beginning Beekeeping Class. I look forward to teaching this class as I took the FBI's Beginning Beekeeping Class in 2018 when I was starting beekeeping on my own. On January 25<sup>th</sup>, I will attend the IHPA Board Meeting. I am excited to learn more about IHPA. On January 27<sup>th</sup>, I will be giving a program about beeswax to a Girl Scout group. They will learn how to make beeswax based lip balm and rolled beeswax candles. I will also talk about how beeswax is made and beekeeping.

February 13<sup>th</sup> is Iowa Honey Bee Day and IHPA is hosting an event at the State Capitol in Conference Room 116. I will be there to share the importance of honeybees, beekeeping, and the products of the hives with those who come. If you are able to come, please do! It is a great opportunity to share your love of honeybees and beekeeping. I also plan on contacting my state senator and representative around February 1<sup>st</sup> to personally invite them to attend Iowa Honey Bee Day.

I will continue to post my activities on the Iowa Honey Queen Program Facebook page. If you have not liked it yet, I would encourage you to do so.

Abigail Kelly, 2020 Iowa Honey Queen





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

#### North Iowa Beekeepers' Club Auction

The North Iowa Beekeepers' Club is having an auction of beekeeping equipment / poultry equipment.

Mark your calendar for the last Saturday in April 2020!

#### Location:

P & P Honey and Bee Supply Inc

Pat & Peggy Ennis

2105 110<sup>th</sup> St, Goodell, IA 50439

Date: Saturday, April 25<sup>th</sup>, 2020 / Starting @ 10:00 am / Auctioneer: Roy Kraft

We're looking for new / gently used beekeeping and or poultry items!

We all have some stuff in the shed or barn we don't use that would be of great benefit or value

to someone else. So now is a great time to dust off, repair, paint and bring it to the auction!

All combs, to be sold, will be inspected before the auction.

To consign your items, and for a list of items being consigned, please call or email Pat @

515-293-2601 or <a href="mailto:pphoneyandbeesupply@gmail.com">pphoneyandbeesupply@gmail.com</a>.

Consignment rate: Before April 1<sup>st</sup>, - 10% / After April 1<sup>st</sup>, - 15%

All auction proceeds will benefit the North Iowa Beekeepers' Club and the youth with the purpose of educating and promoting the craft of beekeeping thru speakers and events to all the beekeepers throughout North Iowa.

Restrooms will be available (port a potties)

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