

THE BEELINE

Official Newsletter of the Central Iowa Beekeepers



ISSUE

Winter 2017

UPCOMING SEMINAR INFORMATION

January 20, 2018

1:00 p.m. – 5:00 p.m.

Grimes Community Center

BUSINESS MEETING

- ✓ We won't have a business meeting – enjoy the Winter Seminar!

WINTER SEMINAR PROGRAM

- ✓ See seminar details [here!](#)
-

NEWSLETTER SUBMISSIONS

DEADLINE: February 15, 2018

Email Submissions

justiowahoney@gmail.com

Mail Submissions

Valerie Just
4609 Crestmoor Drive
Des Moines, IA 50310

We encourage you to receive the newsletter via email; however, we understand if electronic delivery is not for you! You may make updates to your subscription, or add a subscription by sending a notification to:

justiowahoney@gmail.com

From the President, Mike Sander

Hello to all Beekeepers!

I hope this letter finds you warm and your colonies healthy. I am writing this in late November and in my area, it has been a warm couple of weeks preceded by a few weeks that seemed much colder than average. I needed these last couple of weeks to finish up prepping hives for winter. I hope that you were able to take advantage as well, if you needed to. Treating for mites just after the Iowa State Fair seems to have worked out well. Most of my colonies with the exception of a handful are looking great. The ones that are not doing well were treated with a different mite treatment. I better look into that and see what has gone wrong.

We have some exciting things on the horizon to prepare for and announce to you. The first is our new website. Students from Des Moines Area Community College's web development program have agreed to build a site for us. The board will get to see a couple different versions presented in early December. Hopefully by the time you read this we will have chosen one and it will be up and running. I am looking forward with excitement to seeing what they have created for us. The second is that we will be able to hold a winter seminar for our January meeting. Jamie Beyer, our new Vice President and program chair, has done a great job lining up some interesting speakers. You can find more information later on in this newsletter.

As always, if you see me out and about, feel free to stop me and introduce yourself. I would like to hear about your bees and how they are doing.

Mike

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Winter Seminar: Program Details

January 20, 2018

1:00 – 5:00 p.m.

Grimes, Iowa

The Central Iowa Beekeepers Association (CIBA) is offering a Winter Seminar again this year at the Grimes Community Center – this is the same location as last year's seminar. The address is [410 SE Main Street, Grimes, IA 50111](#).

The seminar is free and everyone, including the public, are welcome to attend. The facility has adequate seating to accommodate a large crowd; reservations are not needed. Snacks and beverages will be available for those in attendance.

CIBA is very excited to be holding this event. We hope that you will be also! Please spread the word.

In the event of severe weather, please monitor the Des Moines area radio and TV stations for cancellation.

Our three Iowa State University speakers are some of the best the Midwest has to offer!

Dr. Amy Toth received her PhD at the University of Illinois working with Gene Robinson, then studied as a USDA Post-Doctoral fellow at Pennsylvania State University with Christina Grozinger. Amy joined the faculty at Iowa State University in 2010, where she is currently an Associate Professor in two departments—Ecology, Evolution, and Organismal Biology and Entomology. Her lab has two main lines of research, one focused on behavioral genomics of paper wasps, and another on how nutrition relates to honey bee behavior and health. She has taught courses on animal behavior, genetics, evolution, and bee biology. She served as President of the North American Section of the International Union for the Study of Social Insects, and was recently named Outstanding New Investigator by the Animal Behavior Society. She manages an active research laboratory sustained by continuous federal funding, and has traveled widely throughout the U.S. and abroad for lectures and invited talks.

Amy's talk is titled "**Infiltrating the Hive Mind: How Parasites and Pathogens Manipulate Honey Bee Behavior.**"

Description: Honey bees use a wide variety of complex social behaviors within the hive, with close knit interactions between individuals. The same features that make honey bees fascinating as "super-organisms" also make them prime targets for pathogens (like numerous well-known viral and bacterial diseases). From the perspective of a pathogen, a honey bee hive is a bonanza of food, with thousands of potential hosts in a tightly packed area. But a "smart" pathogen doesn't kill its host outright— rather, it builds up slowly, keeping its host alive while using the host's body and mind to reproduce and spread itself. We have been studying the ways in which viruses might "infiltrate" bee hives, asking whether they can adaptively manipulate bee behavior to increase their own transmission. Our studies suggest Israeli Acute Paralysis Virus (IAPV) uses a three-part strategy of manipulation. First, IAPV makes bees more social within a hive— increasing rates of food sharing between hive mates, which could allow the virus to spread within a hive. Second, IAPV makes bees more likely to exit the hive as foragers, which could increase the potential for spreading of the virus to other hives through forager contact at flowers or drifting to other hives. Third, bees infected with IAPV are more likely to be accepted by guard bees from a foreign hive, increasing the chance that these "Typhoid Mary" bees spread IAPV into other hives. These results suggest viruses do more than make bees sick— they may also insidiously alter honey bees' social behavior in ways that increase their own transmission within and between hives.

Alex Walton is a graduate student at the Toth Lab, part of the Ecology and Evolutionary Biology program at Iowa State University. He received his bachelor's degree from the University of Arizona, where he studied division of labor in ants and bumble bees. He spent a year working for the USDA-ARS at the Carl Hayden Bee

Research Center. His research interests include communication and organization in complex systems, and the evolution of eusocial insect societies.

Alex's talk is titled "**Your Bees have Personality! Individual Behavioral Differences within the Honey Bee Work Force.**"

Description: Honey bee colonies are amongst the most efficient and productive societies to ever exist. This is in no small part due to their division of labor: some bees perform some jobs, and other bees perform others. What tasks a bee does is most strongly associated with how old she is. However, age is not the whole story. We have investigated behavioral differences of individuals of the same age, and how persistent they are in different potential contexts, and even as they age. We have found that such unique differences, often called "personalities" do exist amongst honey bee workers in a colony. The causes of these personalities may be in part due to the nutrition workers receive (both as larvae and as adults), and other in-hive environmental factors. Personality differences may be an important, and under-studied, contributor to the highly sophisticated division of labor of the honey bee society.

Randall Cass is an Extension Entomologist at Iowa State University. His area of expertise is honey bees, native bees and pollinators. Randall has a M.S. in International Agricultural Development from the University of California Davis.

Randall's talk is titled "**Practical Lessons from a Beekeeping Cooperative in Rural El Salvador.**"

Description: Randall worked with a group of new beekeepers from February 2015 to March 2016 that were interested in improving their honey production and forming a cooperative in El Salvador. He will discuss the challenges the cooperative faced and the solutions they devised to boost production with very little investment. Many of the lessons learned should apply here in Iowa.

Contact

Please contact Jamie Beyer, CIBA Vice President, for additional information, questions, suggestions or comments.

Home: (515) 433-0194

Work/Cell: (515) 231-0215

Email: beyersbog@aol.com

Meeting Minutes: September 16, 2017

The meeting was called to order by Mike Sander, President, at 6:11 p.m. Attendance was 19 members.

There was a call for additions to the agenda, none presented.

Old Business

Reading of the Minutes of the June Meeting. A motion was made to waive the reading of the minutes, as they were published in the June newsletter. The motion was seconded. Motion carried. The minutes were approved

Treasurer Report. Val Just reported on the status of the accounts, checking, savings and two CDs. The Honey Queen account has a healthy balance. It was left to the discretion of the treasurer to determine the CD activity.

Meeting Site Update. Jamie B. suggested the Altoona Iowa State Extension Office. This may work as it is close to several restaurants. It would appear as though many, if not most, of the members would like to carry on the tradition of having a meal with the meeting. The Starlite Inn in Ames was suggested. One concern was costs. Suggestions were to be sent to Jolene Eriksen.

Auction Report. There was some concern that perhaps finding a new place for the auction was moving fast enough, but the auction will continue in Perry for the time being. The Perry Armory is a suggestion. Requirements are someplace with restroom facilities, electricity, and a kitchen or a food area. The new space needs to be long-term and in central Iowa. Everyone is asked to be thinking of places, research it if possible, and get the information to Julie Sander. Julie reminded everyone to set aside equipment as they are putting away equipment in the fall for the auction. The 2018 auction will be April 21, 2018.

Website Update. Mike apologized for the confusion about the website. It was thought that the website expired at the end of September, but it actually expired August 31, 2017.

New Business

Elections. Jamie Beyer was nominated for Vice-President and the nomination was seconded. Jamie accepted the nomination and there were no other nominations. A motion was made to close nominations and it was seconded. A motion was made for a unanimous vote. It was seconded and the motion carried. Steve Hanlin will take Jamie's position on the board until the March elections.

Meeting is adjourned.

Submitted by,

Jolene Eriksen, Secretary

Call to Action

2018 Membership Dues

Time really does fly, and it is that time of year again to determine if you want a single or a family CIBA membership. Membership in CIBA runs on a calendar year, January 1 to December 31. If you have not done so already, membership for 2018 is now due. We developed a [new membership form](#), which is available in this edition on pages 14 and 15.

As a reminder, you must be a current member to participate in the election of officers and directors at the March meeting. Membership forms will be available at the Winter Seminar in January, the March CIBA meeting or you can send your payment (checks should be made payable to CIBA), with a completed membership application form, to:

Valerie Just
4609 Crestmoor Drive
Des Moines, IA 50310

NOTE: IF YOU HAVE PAID IN ADVANCE FOR MEMBERSHIP DUES, PLEASE COMPLETE THE MEMBERSHIP FORM AND GIVE IT TO VALERIE JUST – WE ARE REQUESTING ADDITIONAL INFORMATION WHICH WILL BE DETAILED IN OUR 2018 MEMBERSHIP DIRECTORY, AND WE WOULD LOVE TO COLLECT THE INFORMATION FROM YOU.

Call for CIBA Honey Queen

We continue to look for candidates for the Central Iowa Beekeepers Association Honey Queen as we have all year. If you know of any young lady who might be interested, please contact one of the CIBA board members.

Connie Bronnenberg has agreed to assist CIBA and our Honey Queen with information and advice. This is a great opportunity for the CIBA Honey Queen, as Connie has many years in working with the Iowa Honey

Producers Association (IHPA) Honey Queen and has mentored two Honey Queens in being selected and crowned as American Honey Queens.

CIBA Annual Auction

What: CIBA Annual Auction

When: Saturday, April 21, 2018
Auction starts at 10:00 a.m.

Where: Spring Valley Honey Farm's Honey House
Perry, Iowa

Consignment

It's time to consign! **CIBA members** that commit to consign by March 1st will be awarded a 10% consignment fee, which is a reduction from the standard consignment fee of 15%.

Committing to consign does not require a list of the items you are consigning, but the sooner we know the items you have to sell, the better we can advertise, and the better your opportunity to sell your beekeeping equipment, etc. After March 1st, member and non-member consigners will be charged a 15% consignment fee.

As you are putting items away or cleaning your supplies, start a list of what you want to bring to the auction. The picture below demonstrates one beekeeper's auction item – the beekeeper converted to two-gallon feeders this year, so one-gallon feeders will be available for bidders!



Concession Stand

Calling for all cooks and bakers! As in the past, there will be a concession stand at the auction – the stand funds our Honey Queen / Honey Ambassador program. Please let us know if you would like to help with food items, and what you are interested in assisting with!

Contact

Please contact Julie Sander at majlsander@msn.com.

Upcoming Board Meeting

The leadership team's goal is to have a board meeting on a quarterly basis. Members are welcome to attend our board meetings. Our next board meeting is on February 21, 2017, from 6:00 – 9:00 p.m., at Café Diem in Ankeny.

Hope to see you there!

CIBA Website

We are very excited to advise we have a new website coming very soon! We have been working with DMAAC students to develop a new website, with more bells and whistles than our previous model! Mike Sander has been

instrumental in collaborating with these students – the leadership team has recently been given links to three different versions – we have been reviewing and determining which design has the best framework/structure for our organizational needs.

Once the website is up and running for public consumption, we will send out an email, providing the link to any member that has provided us an email address. We will also be updating the membership at the Winter Seminar – for those members that are not receiving email notifications, we should be able to announce the website address at the seminar.

Be on the look-out for more exciting news to come!

Did You Know...

Honey Bees Help Scientists Create New Antibiotics

[Written by Brook Hays for UPI](#)

A protein produced by honey bees could inspire the first new antibiotic in 30 years. Health officials are desperate for new antibiotics as dangerous bacterial strains strengthen their resistance against long-used drugs

Every year in the United States, 2 million people are infected with drug-resistant bacteria. For 23,000 people, the infection and related complications prove fatal. Researchers are constantly scanning nature for compounds and molecules that might inspire new antibiotics. Recent studies have identified potential compounds in sponges and Komodo dragons.

In a new study published this week in the journal *Nature Structural & Molecular Biology*, researchers highlight the promising Api137, a protein capable of blocking protein production in harmful bacteria. The protein is produced naturally by bees, wasps and hornets, and helps keep the insects infection-free. Most antibiotics disrupt protein production by targeting the ribosome inside bacterial cells. The ribosome is responsible for synthesizing the proteins that allow bacteria cells to function.

Api137 -- an antibacterial peptide, or small protein -- works by thwarting DNA translation, the genomic process that sees genetic instructions read and translated into fresh proteins. The latest analysis of Api137 -- carried out by researchers at the University of Illinois at Chicago -- has helped scientists better understand exactly how the protein works. Now, scientists are working to replicate, or synthesize, the peptide in the lab.

"This project was a result of an excellent collaboration of our team," researcher Vázquez-Laslop said in a news release. "We can now harness the knowledge of how Api137 works to make new drugs that would kill bad bacteria using a similar mechanism of action."

Eight Things Will Start Happening to Your Body If You Eat Honey Every Day

[Catch the Buzz / November 1, 2017](#)

We're always trying to find the perfect product that could become a magic pill for our body while also being delicious and enjoyable. Honey is an excellent antioxidant, which means its regular consumption will cleanse your body of various toxins. In addition, its antibacterial properties will considerably improve the condition of your skin. *These eight things will start happening to your body if you eat honey every day:*

Weight loss: If you're watching your weight, doctors recommend excluding all sugar-based sweets — but not honey. That's because the sugar present in honey has a different composition from that found in other sweeteners. Honey boosts your metabolism, which is essential for weight loss.

Clearer skin: Honey is an excellent antioxidant, which means its regular consumption will cleanse your body of various toxins. In addition, its antibacterial properties will considerably improve the condition of your skin.

Lowered cholesterol level: Honey has no cholesterol at all. Quite the contrary: its constituent components and vitamins contribute to decreasing levels of cholesterol. Daily consumption of honey has a beneficial effect on the level of antioxidant compounds in the body that can fight excess cholesterol.

Stronger heart: Research shows that the antioxidants contained in honey can prevent arteries from narrowing. Depending on the place of occurrence, narrowing may lead to cardiac failure, memory deterioration, or headaches. Drinking a glass of water with a few spoonfuls of honey will be enough to prevent that.

Improved memory: Other research demonstrates the ability of honey to fight stress, restore the cellular antioxidant defense system, and as a consequence, improve memory. Besides, the calcium contained in honey is easily ingested by the brain, which has a beneficial effect on its functioning.

Promotes quality sleep: The sugar contained in honey increases the level of insulin in the blood, which then releases serotonin. Serotonin is further transformed into melatonin, a hormone that promotes quality sleep.

Cleanses the digestive tract: Honey is a strong antiseptic, so it's recommended to eat a spoonful of honey on an empty stomach. This simple ritual helps to prevent various diseases associated with the digestive tract. Besides, while passing through the stomach, honey destroys germs and heals small wounds in the mucous membrane.

Soothes the nerves, alleviating numerous psychological disorders: This might sound odd, but a fact is a fact. Honey helps to soothe the nerves and relieve fatigue. The glucose contained in honey is essential for the work of neurons. It is quickly absorbed into the blood, which furthers relaxation and alleviation of psychological disorders.

Try this honey and garlic combo

When combined with another natural remedy with strong antiseptic and healing properties — garlic — the power of honey will increase tenfold. Garlic-infused honey will boost your immune system and keep you in good health. You're going to need the following ingredients:

1. 3-4 heads of garlic
2. 1 cup raw honey
3. a small jar with a lid

Separate the garlic heads into cloves, and remove their outer layers. Put them into the jar, and then pour honey over them. Remove bubbles if necessary. Cover the jar with a lid, and put it away to infuse for a few days. Take one spoonful a day on an empty stomach, and you will feel energized and healthy like never before.

CIBA Club Meetings / Beeline Publication Timing

Club Meetings

Did you know that CIBA has **quarterly** meetings, and they occur on the third Saturday of the following months?

- March
- June
- September

The December meeting is at the discretion of the President of the club – if you recall last year, we had a January seminar with Michael Bush that took the place of our quarterly December club meeting. This year, we will have a [Winter Seminar](#) on January 20th.

Beeline Publications

Did you know that CIBA publishes a standard edition of the Beeline 4 times a year? Typically, the publication is mailed/emailed 1-2 weeks prior to the quarterly meetings. Valerie Just is the editor of the newsletter; Jolene Eriksen, our club Secretary, manages the distribution of the newsletter.

- Spring - March
- Summer - June
- Fall - September
- Winter – December: Since the [Winter Seminar](#) is taking the place of the December meeting, this edition will be sent towards the end of December/early January.

In addition, last year, we published a Special Edition that was focused on information for new beekeepers, and provided at the beginner beekeeping classes in Central Iowa.

Once our new website is published, you will be able to find archived and current publications of our newsletter.

Beekeeping Banter

Signs you are becoming a BEEK...

Excerpts from <http://www.hobbyfarms.com/12-signs-youre-becoming-a-beek/>

- ♣ You are no longer speaking to your neighbor following a heated dispute over the Flow Hive.
- ♣ If you find a lost bee in the house in the middle of the night, you carry it back out to the hive in your bare feet, talking gently to it the entire time.
- ♣ You worry about nucs more than nukes.
- ♣ You talk so much about whether to buy Caucasians, Italians or Russians that the old lady across the street thinks you are into human trafficking. You try to explain these are just bee varieties, but she has turned off her hearing aid.
- ♣ You've gone from one of those people who refers to all flying insects with stingers as "bees" to someone who can tell a paper wasp from a yellow jacket from a bee in full flight.
- ♣ You no longer tiptoe gingerly around the hives, and you have filled your entire yard with lavender, catmint, bee balm, borage, snapdragons and lemon balm.
- ♣ Beekeeping manuals and catalogs cover your coffee table, and you spend hours watching your hives instead of the television, trying to decipher the mystery of the waggle tail dance.



Ponder This...

Contributed by Margaret Hala

The cost of queens in 2004 was \$14.00 each



Buzzworthy Honey Recipes

Editor's Note: If you have a delicious recipe that has honey as an ingredient, and would like to share it with our club members, send the recipe to Valerie at JustIowaHoney@gmail.com.

Honey Nut Squash

Resource: [The National Honey Board](#)

Contributed by Valerie Just

YIELD: Makes 4 servings



2 Acorn Squash
4 T Honey (or to your taste)
2 T Walnuts
2 T Raisins
2 T Melted Butter (or to your taste)
Optional: Orange juice for taste

Cut acorn squash lengthwise into halves; do not remove seeds. Place cut side up in baking pan or on baking sheet. Bake at 400°F 30 to 45 minutes or until soft. Remove seeds and fibers. Combine honey, butter, walnuts, raisins; spoon into squash. Bake 5 to 10 minutes more until lightly glazed.

Microwave Method: Cut acorn squash lengthwise into halves and remove seeds. Microwave according to manufacturer's directions. Combine honey, butter, walnuts, raisins; spoon into squash. Microwave at HIGH (100%) 30 seconds or until thoroughly heated and lightly glazed.

Note: We tried out this recipe when my family was here in October – we had butternut squash from our garden. John has a Dairy Science degree, and works for Anderson Ericksen Dairy – so 2 T of butter just didn't suffice! As a matter of fact, we bumped up the honey to 6 T, and were pretty generous with the walnuts, as well! We also peeled the squash and cut it up in larger chunks instead of cutting it into halves – it worked really well. The orange juice was our addition – we make sweet potatoes with a little bit of orange juice, so we tried it on this recipe and liked it.



Iowa Department of Agriculture and Land Stewardship News

News from our State Apiarist, Andy Joseph

By Andy Joseph

Hello.

Sunny but cold as I'm writing this. Time to get adapted to working indoors for the next couple months.

Thanks for a good year. I've enjoyed getting out on the road and working bees with a good number of you. I got to meet a ton of new beekeepers this year, which is among my favorite parts of this work. This past decade has at least tripled the number of beekeepers in our state. The IHPA membership has quadrupled I believe. And today I realized that no less than 36 beekeeping courses are being offered this winter. By contrast, there were 8 courses offered in '08 and '09. Amazing, right?

Most recently the inspection work has focused on the bees being moved out to the almonds. I enjoy this work because of the great group of commercial beekeepers who live here in Iowa. These inspections and the related paperwork allow me to have at least a quick point of contact with these guys. I feel lucky to know them and I typically end up learning a thing or two in our short conversations during this busy time of their year.

Here's hoping your bees are tucked away nicely for the winter. There was plenty of opportunity to get a good mite treatment accomplished and get them heavy with stores of food. Hopefully things have come along well for each of you. On a warmer day, consider checking them to be sure they haven't eaten too much already. While the milder temperatures over the past month allowed us ample opportunity to care for the bees, it also allowed the bees to stay pretty active and burn right through their stores if you weren't paying close enough attention. On a 40+ degree sunny day you can pop a lid and check to be sure they're clustered low with plenty of food above them. I like to find a good day or two around the first of the year to peek in on them. If they're cluster high in the

hive right under the lid and the box is no longer as heavy as it was, I'll give them some winter food. This supplemental feeding sure is a lot cheaper than buying replacement bees. I've done a lot of "mountain camp" dry sugar feeding in mid / late winter, and it works well but is messy and can be a bit wasteful. The winter patties being sold now are great and aren't too expensive especially if you have just a handful of hives. I encourage you to throw a couple/few on at a time as needed.

For all the hype and excitement over oxalic acid use during the warm season, I'm still not convinced at all that it's worth your time. Hopefully I'll eventually eat my hat, but I think while brood is present, all OA provides is false confidence. Now we've come to the time of year when OA could be just the ticket. Now that we're more-or-less broodless, all we need is that good window of a couple days in the mid-40s. A blast of vaporized OA or a dribble of OA in syrup into loosely clustered bees could kill nearly all the mites remaining in the hive. No brood = no hiding place, and great exposure.

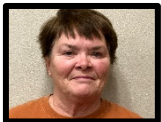
Enjoy the cold and the indoors and the family time and the holidays and the plan-making for spring.

Andy

Get to Know Your Club Leadership



Margaret Hala, Board of Director



We got started in beekeeping because we wanted a fruit tree orchard to supplement the vegetables we were producing for our local Farmer's Market. We had a number of fruit trees planted and after 10 years had not gotten any apples, cherries or apricots. We finally contacted an orchardist for assistance and were told we needed bees to pollenate our trees. We live in a rural area within 1/2 mile of a timber and had originally believed we'd get enough pollination from wild bees, but since that wasn't happening, we knew we needed to take additional steps to be successful.

About this same time, I had someone who was a beekeeper ask me to sell his honey at our Farmer's Market. One thing led to another and we purchased 3 colonies of bees with spring delivery from him with the understanding that we'd study up on beekeeping over the winter. (This was in the mid 80's and before beekeeping classes were available). We contacted our local library and through inter-library loans spent the winter learning about bees.

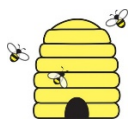
We got our bees in the spring and I will swear on a stack of bibles I called our 'mentor' every weekend for a year asking questions. Other than buying the bees, the only payment he would take was that we pass our knowledge on to others, so that's what we've tried to do.

I've helped Phil Ebert teach the Beginner Beekeeping class in Marshalltown since it started, I've given talks to every organization that has requested my assistance – I've only accepted donations as a speaking fee.

I've been active in CIBA since about 1984, first as Secretary then added the Treasurer role as well as the newsletter editor role. I've been involved with the Iowa Honey Producers Association almost as long, although I'm no longer active, but I am a past Secretary and BOD member for that organization.

Bernie and I have given up our acre-plus garden and dropped our colony numbers from a high of 150 to about 40. I still go to three Farmer's Markets each week during the summer and am still a Board of Director member of CIBA.

CIBA Member Contributions



Margaret's FAQs

By Margaret Hala

Question	Margaret Says
<p>Q1. I'm gathering information on growing from being a 'hobby beekeeper' to a 'sideline beekeeper' next year. What information can you give me ---where to look, how to succeed, etc.?</p>	<p>A beekeeper with under 200 hives is considered a hobbyist. 200-500 hives is sideline and 500+ hives makes you a commercial beekeeper. One of the most important considerations is TIME. It becomes your asset. There are most certainly other considerations. but time MUST be budgeted more efficiently to run 200 hives instead of 20 hives. It becomes a more precious commodity. Instead of inspecting every colony weekly or every other week, you will only be able to inspect them thoroughly 2-3 times in the spring, then super them up and hope for the best till you remove the supers. Getting knowledge can be in the form of books from the library, attending meetings and speaking with other beekeepers, working with a larger beekeeping operation to get an idea of what's going to happen, but if you're ready to go from hobby to sideline, you probably know enough to get by. There are other considerations, but another important one is LOCATION. What may support 2-10 colonies when you have 20-30 colonies, may not support 50 when you have 200+, and the more colonies you can get in a yard the less TIME you spend traveling from yard to yard. One thing many do not take into consideration is keeping your equipment in good working order. Poorly maintained equipment creates inefficiencies when you are in the field taking care of your colonies.</p>
<p>Q2. I've been keeping bees without chemicals or other manipulations believing this will help my bees to develop, over time, resistance to mites. This is my third year of such beekeeping and I fear they are over the threshold and will all perish this winter. I want to treat, but have sworn not to. I sure could use some kind words.</p>	<p>If you have a child or a pet that is ill, do you not take him or her for treatment? There are some non-chemical treatments that help, but none resulting a 90%+ kill rate of mites. Screened bottom boards allow 5-20% of mites to drop to the ground. Dusting routinely with powdered sugar increases this rate to about 50%. Getting the most hygienic bee strain will also help. Two other methods I've heard about is smoking the hive with Sumac and using Oxalic Acid vaporizer – both methods are a least invasive treatment. You have accepted the husbandry of your bees and must treat them to the best of your ability, which means treating for mites, etc. Your treatment should be investigated to the best of your ability and use the least invasive one, but TREAT in one way or another. Food grade mineral oil, screened bottom boards, essential oils, home grown 'resistant' queens, menthol cough drops and more have been tried and help, but don't manage the situation entirely.</p>
<p>Q3. If the goal is to let the bees 'evolve' until they are mite resistant, aren't you slowing the process by saving bees that would otherwise perish without treatments? Wouldn't it be better to let the inferior bees and their mite loads perish?</p>	<p>Letting the bees perish might help in the rapidity of evolution/resistance to mites, but as a colony crashes the mites don't all die too. Remember they get off bees onto flowers waiting for a new host to latch onto. Bees from a dying colony drift to another colony and infect it as well, thereby causing another hive infection. Eventually all bees could well die before they evolve to become mite resistant. Few of our mellifera colonies have evolved a grooming habit strong enough to survive if left alone. At the present time, unassisted hives die. Resistant or behavioral changes come in steps and it takes several mutations to achieve, so we need to help those colonies that are on the way, but not there yet.</p>
<p>Q4. I've only got 3 colonies, not enough to invest in an extractor or</p>	<p>One way to melt your old combs is to use an old slow cooker. Put in 1-2 inches of water and add wax pieces you've cut out of the frames. Heat to melt the wax, then turn down to a medium or low heat. You want to melt the wax, not boil the water. Check every 3-5</p>

<p>wax melter for myself. How can I melt old combs and what can I do with it?</p>	<p>hours, but don't leave the unit alone all day while you go to work. When melted, pour into mini loaf pans for reuse or sale. Output isn't high, but neither is the chance of flare up. Another method is to use a <u>stainless-steel</u> double boiler to keep the wax away from direct heat. Remember, once you use a pan for wax, it's VERY difficult to get all the wax out of it to use for other (food) purposes. This dark wax is good for dark (green) candles, shoe polish, gun protection, leather protection, lubricating a hinge or other crafts where white wax isn't necessary.</p>
<p>Q5. Is it safe to use roundup around beehives? I've been told yes and I've been told no.</p>	<p>Roundup is an herbicide (weed killer) and as such should be safe to use AROUND bees. I'd make sure not to get it into the colony, but as far as being bad for bees, I really don't know.</p>
<p>Q6. Instructors said fungicides can be bad for bees. Why?</p>	<p>Bees need fungus and have fungus in their guts to process their food, i.e.: nectar, water and pollen, and if the bees or their food sources are sprayed with fungicides it can be detrimental to the bees being able to digest and process food. If you need to use a fungicide on a bee food plant use it when the bees are not there and it has time to dry before the bees visit the plants.</p>
<p>Q7. I've been told to use 9 frames in my supers, but I saw a video where the beekeeper was using 8 frames. Does it make a difference? How? Which is better?</p>	<p>The reason for using 8 or 9 frames is to allow for additional space for the bees to extend and draw the comb on the super's frames out farther, which makes uncapping easier. The more the cell is drawn out from the frame the more wax you're cutting off to extract. We use 9 frames with a 9-frame spacer in the supers. If you are making the bees draw the comb on frames in the super, they will draw them out farther so when you put them in the brood chamber they are all ready for use.</p>
<p>Q8. I heard that using Swiffer Sweeper pads in brood chambers help control hive beetles. Is this true?</p>	<p>I've heard this also, but have no first-hand knowledge as to whether or not it's true. I do know that putting an unused dryer sheet at doorways deters flying insects from coming in, so I would assume it's pretty much the same thing.</p>
<p>Q9. What can I do with/for my bees now that my honey is off and extracted?</p>	<p>Now is the perfect time to decide if you want to enlarge your number of colonies or maintain numbers as they are. If you want to maintain numbers, decide how many queens you want to replace and get them ordered. What are you going to do with any extra brood you have in the spring? (REMEMBER, THE GOAL OF ALL SPECIES IS PROPAGATION AND BEES PROPAGATE BY SWARMING.) Contact other beekeepers to see if they will buy your extra brood, or honey. Sort not-in-use equipment for replacement or repair. Build new frames, but DO NOT install foundation till April/May. Make plans to attend CIBA's auction in April to get more equipment if you plan to expand. Take the time to talk to others. If you want to get out of beekeeping, consign your equipment to the auction so others can use it. After it warms up pull bottom brood chambers and sort them also, then replace frames you remove with frames of drawn comb or foundation to put back on as a second brood chamber.</p>

Central Iowa Beekeepers Association (CIBA) 2018 Membership

Select one:

- New membership
- Renewal of membership from 2017

If this is a renewal, has any of your personal information changed? Yes _____ No _____

Membership Dues

- ✓ Membership dues run on a yearly calendar schedule of January 1st through December 31st.
- ✓ Dues are payable at the beginning of each new calendar year.
- ✓ **Make checks payable to CIBA.**

Select one:

- \$10 for a **Single** Membership
- \$15 for a **Family** Membership whereby members are residing at the same address
- Waived for a new beekeeper taking a Central Iowa beekeeping class this year

Where are you taking your class? _____

PLEASE PRINT YOUR INFORMATION

Name _____

Street Address _____

City _____ State _____ Zip code _____

Home phone (_____) _____ - _____ Cell phone (_____) _____ - _____

Email _____

Additional Information for Family Memberships

Additional name _____

Home phone (_____) _____ - _____ Cell phone (_____) _____ - _____

Email _____

Additional name _____

Home phone (_____) _____ - _____ Cell phone (_____) _____ - _____

Email _____

Additional name _____

Home phone (_____) _____ - _____ Cell phone (_____) _____ - _____

Email _____

Newsletter/Communication Delivery: Electronic or Mailed Delivery Options

You can choose between receiving the quarterly newsletter and club communications via electronic delivery (email) or United States Postal Service (USPS) mail delivery.

We encourage electronic delivery for the reasons noted below:

- ✓ Selecting electronic delivery saves CIBA the cost of postage. That savings allows us to continue to keep membership dues as low as possible and to support other programs with our available resources.

✓ We can provide more information to you electronically, as noted in the table below. While we encourage electronic delivery, you need to make a delivery option that serves your needs. This table outlines communications based on delivery selection:

Communication Type	What you will receive based on delivery selection:		Details
	Electronic Delivery	Mailed Delivery	
BEELINE	Yes	Yes	Quarterly club newsletter
Meeting reminders	Yes	No	Mailed reminder postcards have been discontinued
Special information	Yes	No	Examples: CIBA organizational updates
Forwarded electronic information	Yes	No	Examples: IHPA news, upcoming events, etc.
By-Law changes	Yes	Yes	Infrequent club By-Law updates
Annual Membership Directory	Yes	Yes	We publish an annual membership directory in June each year.

Note: **Family memberships** receive ONE **mailed** newsletter/membership directory or ONE OR MORE **emailed** newsletters/notices/membership directories/meeting reminders

Select one:

- Mail via USPS
- Email electronic delivery
- Both

Membership Directory

We publish an annual membership directory in June each year, which is shared only with club members.

Select one:

- Yes, the club can publish my/all family member's information in the Membership Directory
- No, the club may NOT publish my/all family member's information in the Membership Directory

Additional information for the Membership Directory (optional):

1. How many hives and where are your hives located (# of hives/location)?
 Urban _____ Rural _____
2. How many apiaries (bee yards) do you have? _____
3. How long have you been beekeeping? _____
4. How far do you drive to meetings? _____

Ideas for Meeting / Newsletter Topics

What is your profession? _____

Would you consider assisting CIBA with your professional skills, if requested? _____

Mail completed form with payment to:

Valerie Just
 CIBA Treasurer
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 Des Moines, IA 50310

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