

"Promoting the Craft, Science and Future of Beekeeping since 1947"

# THE BEELINE

Official Newsletter of the Central Iowa Beekeepers Association



## ISSUE: Spring 2024

Editor: Laura Miller

### CIBA WINTER SEMINAR

**Saturday, March 23** All day.

**Iowa Arboretum & Gardens**

**1875 Peach Avenue, Madrid**

**Program:** We'll have a jam-packed day of presentations, fellowship and food. Register by March 20 (no walk-ins). More on **pages 3, 11, 12.**

### CIBA ANNUAL AUCTION

**Saturday, April 20** 10 a.m.

**Washington Township School**

**18930 210 Street, Minburn**

This is an action by beekeepers for beekeepers. You'll find loads of great buys and food at the Royalty Café. More on **page 4.**

### CIBA MEMBER MEETING

**Saturday, May 18** 5 p.m.

**Northridge Baptist Church**

**3700 6<sup>th</sup> Avenue, Des Moines**

Mark your calendar for another great program and a chance to talk "all things bees."

**Questions?** Call Don Moody (515) 770-5754, or [ds.moody1@hotmail.com](mailto:ds.moody1@hotmail.com)

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### DEADLINE FOR WINTER NEWSLETTER:

**April 1, 2024**

**Email submissions and comments to:**

Laura Miller, [Beeline\\_editor@yahoo.com](mailto:Beeline_editor@yahoo.com)

We encourage you to receive the newsletter via email; however, we understand if electronic delivery is not for you! You may update your subscription by contacting Linn Wilbur, [lwilbur50201@gmail.com](mailto:lwilbur50201@gmail.com)



## FROM THE PRESIDENT, JAMIE BEYER

One question your CIBA leadership always asks: How can we better serve our membership? Coming up with new ideas to communicate great beekeeping techniques is an ongoing process. The best way to do this is to plan great presentations by experts in the bee world.

This is what CIBA's Winter Seminar on March 23 is all about. Be sure to check out details in this BEELINE about our six speakers and relevant topics they will cover. You will not be disappointed by attending this popular event. Be sure to register as early as possible since the venue (the Iowa Arboretum) has limited seating capacity. Last year's seminar filled the facility to capacity.

The Iowa Legislature has been working on many issues including something of interest to beekeepers. A proposed bill would exempt sales tax on the purchase of honey bees. It is House File 676. It passed unanimously out of subcommittee and at this writing is eligible for debate in the House Ways and Means Committee. The Iowa Honey Producers Association (IHPA) and me personally have been working on passage of this bill for the second year and we want it to pass this year. If you are in contact with your representatives, please ask for support on this issue.

This brings up an annual event that I have been working for more than eight years -- Iowa Honey Bee Day on Wednesday, March 27. This day is proclaimed by Iowa Governor Reynolds as a day to promote honey bees to Iowa legislators.

All beekeepers are invited to this free event at the Iowa Capitol in Des Moines starting at 7 a.m. Yes, that is early but in the morning from 7 until noon is when legislators have time to talk before the session and other meetings begin. A lot of unique beekeeping displays, along with most of Iowa's honey queens, will be there. CIBA members are welcome to participate and meet your legislators. For more information, go to the IHPA website, [iowahoneyproducers.org](http://iowahoneyproducers.org)

See you at the Winter Seminar!

Your President, *Jamie*

Find us on the web: [www.centraliowabeekeepersassoc.org](http://www.centraliowabeekeepersassoc.org)

Find us on Facebook: [www.facebook.com/CentrallowaBeekeepersAssociation](https://www.facebook.com/CentrallowaBeekeepersAssociation)

Join our CIBA Facebook group: [www.facebook.com/groups/353306835159561](https://www.facebook.com/groups/353306835159561)

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## CIBA Club Meetings/Communications

CIBA meets 6 times annually, the third Saturday every other month. During active beekeeping season (May and September), they are late afternoon or early evening; in off-season (November and January) they are early afternoon. The March winter seminar and July field day are full-day events.

The official CIBA newsletter, the **BEELINE**, is published four times a year on the first day of January (Winter); March (Spring); May (Summer) and September (Fall). A special Student Edition is published each January for people enrolled in central Iowa beekeeping classes.

CIBA members also receive the **CIBA Newscast** email from the president on months when the BEELINE is not published (not available for members who choose to receive CIBA info only via USPS).

**CIBA Bee Bits**, an email newsletter with helpful hints about beekeeping, comes out the 15th of each month (not posted on the CIBA website and available only for CIBA members who receive CIBA info electronically).



## Editor's Document Navigation Tips

**Table of Contents:** Hover over any section of the Table of Contents, then press the CTRL button on your keyboard to create a pointing finger image. Press the left mouse button on any section of the Table of Contents to go directly to that section.

**Document navigation:** No matter where you are in this document, if you press the CTRL + Home buttons on your keyboard concurrently, you will go to the top of the BEELINE.

## Great Lineup for 2024 Winter Seminar

**Date:** Saturday, March 23

**Time:** 8:20 a.m. to 4:30 p.m.

**Where:** Iowa Arboretum & Gardens, 1875 Peach Avenue, Madrid

**Registration deadline:** March 20 (no walk-ins day of event)

See page 11 for speaker bios and page 12 for event flier

This year's seminar is fast approaching! If you are planning to attend but haven't registered yet, now is the time to register for this popular event. We are limited by space to 120 paying attendees. Registration was opened in early February to CIBA members and to everyone on Feb 12. Registration is only \$35 for current CIBA members.

You can find the registration form on the CIBA website: [centraliowabeekeepersassoc.org](http://centraliowabeekeepersassoc.org)

A copy of the form also was included as an email attachment for CIBA members who get the BEELINE electronically.

We have six speakers this year including experts from Kansas, Nebraska, Illinois and, of course, Iowa (read their bios on page 11). They'll be presenting on topics ranging from oxalic acid for mite control, overwintering, prepping for spring and splits, new technology, decrystallization, building a hive hauler and how to collect pollen for profit.

Here are some additional details about the day:

- A **silent auction** (again) will support the CIBA Royalty program. Several beekeeping suppliers have donated items. If you have items to donate, contact **Keri Kenoyer**, CIBA royalty chair, before the seminar at (515) 490-2011 (text works well for Keri) or [cibaroyalty@gmail.com](mailto:cibaroyalty@gmail.com).
- New this year will be a **vendor area** with displays mainly by local beekeeping suppliers, beekeepers with items for sale, and educational displays. This will be in the Cafferty building, just a short walk from the main building. You are encouraged to not only visit this area for one of the break-out sessions, but also during breaks or at lunch.
- As this is written, the CIBA Food Committee is planning the **wonderful food** that will be served. Lunch again will be catered by Smokin' Big Dawg BBQ of Ames, featuring shredded pork and shredded turkey for sandwiches. CIBA will supply snacks, beverages and other items for the lunch buffer. All is included in the registration fee.

Keep your eye on the CIBA web page for any updates. Hope to see you at the Winter Seminar!

## Something for Everyone

Whether you're in beekeeping as a hobby, sideline or full-fledged commercial business, there was something for everyone at the January 25 CIBA member meeting in Des Moines. Three CIBA members representing small, medium and large operations in both urban and rural settings answered questions from the audience in a panel discussion. A representative from the Iowa Department of Agriculture and Land Stewardship also was on hand to answer questions. Thanks to Mike, Phil, Mark and Abigail for giving us the opportunity to ask our burning questions!



Our panelists (from left): Mike Sander, Phil Ebert, Mark Smith (IDALS) and Abigail Kelly, moderated by CIBA president Jamie Beyer. (Photo by Val Just)



## Spring Auction: A Sale by Beekeepers for Beekeepers

Submitted by Mark Moberly, Auction chair

**Date:** Saturday, April 20

**Time:** Auction starts at 10:00 a.m. Consignments begin unloading at 8 a.m.

**Where:** Washington Township School, 18930 210 Street, Minburn

**Reminder:** Registration is now open! Buyers and sellers register at: [centraliowabeekeepersassoc.org](http://centraliowabeekeepersassoc.org)

Don't be last! Register now as a seller to get a good lot position. Register as a buyer at the same time. Early registration allows us to post items consigned online, increasing your chance of selling them. CIBA members get a reduced fee when registering before April 1.

Once again, **Pat Ennis** is bringing full, live colonies that are ready to split, which were a hot item last year. You'll also find plenty of homemade treats and beverages for sale inside the building at the Royalty Café. All proceeds from food sales support the **CIBA Royalty program**.

Here is a partial list of items for auction with more coming as sellers register:

- 20-frame radial extractor
- 30-frame Better Way wax melter
- Suits, helmets, hive rools, veils and gloves
- Frame wax cutter (with honey & wax separator)
- Baffle tanks & 50-gallon holding tank
- Smokers & extra bellows
- Knives (many overheat but have foot control pedal)
- Foundation & unassembled frames
- Hive bodies with and without frames
- 8-oz bears, 12-oz bears, skeps and quart jugs
- Glass jars
- Many other miscellaneous items



For information, contact CIBA auction chair **Mark Moberly**, [cibamoberlymark@gmail.com](mailto:cibamoberlymark@gmail.com) or (515) 351-1906.

## Looking Ahead to Spring: Save May 18

**Date:** Saturday, May 18

**Time:** 5 p.m.

**Where:** Northridge Baptist Church, 3700 Sixth Avenue, Des Moines

**Schedule:** We'll have a business meeting and snacks (of course) followed by a program.

Get out your calendars and mark May 18 for our spring CIBA meeting. Your program committee has identified a list of fascinating topics and are working hard to finalize a speaker for this program. If there's something you'd like to know, or have an idea for a program, contact **Don Moody**, (515) 770-5754, or [ds.moody1@hotmail.com](mailto:ds.moody1@hotmail.com). And stay tuned!

## Reminder: Pay Your 2024 Dues

Here's a gentle reminder to please renew your CIBA membership for 2024. If you've already renewed, like so many of our members, THANK YOU!

All members received a USPS mailing in December with a membership form. Those who haven't yet renewed, you also will receive a reminder email. If we do not hear from you before mid-March, your name will be removed from our membership list. That means no BEELINE, no Bee Bit, no information about CIBA's great programs, and you'll have to pay more to attend some CIBA events (like the popular Winter Seminar). Our membership runs on a calendar year, January 1 to December 31. Our dues have remained the same, a great bargain in terms of today's prices. You can download a CIBA membership form at our website:

[centraliowabeekeepersassoc.org/membership](http://centraliowabeekeepersassoc.org/membership)

## March and April CIBA Board Meetings

CIBA officers and directors have regularly scheduled CIBA board meetings on the second Monday of each month starting at 7 p.m. All meetings are open to CIBA members and you are encouraged to participate.

Most meetings are held online via Zoom, with the link opening at 6:30 p.m. However, directors will meet in-person only in March. See below for how you can attend:

### March 11 (in-person only)

Ames Public Library, 515 Douglas Avenue, Ames. The meeting will begin at 7 p.m. in the PEO Room, which is on the second floor of the library, and will end by 8:30 p.m. There is free parking in a lot across the street directly north of the library.

### April 8 (online only)

Link using Zoom app: [us02web.zoom.us/j/81884648460?pwd=L0IBNDhpSVVUbCtBYkpINsZC9zZz09](https://us02web.zoom.us/j/81884648460?pwd=L0IBNDhpSVVUbCtBYkpINsZC9zZz09)  
Meeting ID: 818 8464 8460 Passcode: 295704

Connect via phone, find your local number here: [us02web.zoom.us/j/81884648460?pwd=L0IBNDhpSVVUbCtBYkpINsZC9zZz09](https://us02web.zoom.us/j/81884648460?pwd=L0IBNDhpSVVUbCtBYkpINsZC9zZz09) (or use the Chicago number (312) 626-6799 and then the meeting ID and passcode)

## Minutes of January 20 CIBA Member Meeting

*Submitted by Jim Crandall Sr., Recording Secretary and CIBA Director*

The meeting opened at 1:07 pm by President **Jamie Beyer**.

**Treasurers** report, **Linn Wilbur**: CIBA created a new CD to get higher interest. Memberships are 51 percent renewed. We broke even on costs for 2023.

**Newsletter** report: Editor **Laura Miller** is recuperating from knee replacement surgery and should be back jogging in no time. The BEELINE is one of the best in the state – thank you, Laura.

**Website** report: Webmaster **Val Just** is doing a great job. The site is always interesting and informative – thank you, Val.

**Youth Scholarship** report, **Jamie Beyer**: Our 2024 recipient is Noele Dittman who lives near Boone.

**Election report**: The club needs new blood, new ideas. **Jamie Beyer** ran for president again, and was reelected. **Don Moody** ran again for vice-president and was reelected. **Linn Wilbur** has been our interim secretary/treasurer and wants to step aside. The club is willing to divide duties of this position into a membership secretary and treasurer, with **Jim Crandell** as recording secretary. Linn is more than willing to train his replacements. **Scott Fiene** of Ankeny was elected to a three-year directorship and Jim Crandell was reelected to a three-year directorship. Many thanks to **Mark Moberly** who completed his three-year term; he will remain chair of the CIBA auction committee.

**Upcoming**: Iowa Honey Bee Day is Wednesday, March 27 at 7 a.m. in the rotunda of the Iowa State Capitol in beautiful downtown Des Moines. CIBA members are encouraged to attend.

Adjourned 1:50 pm. Moved by Jim Crandell, seconded by Richard Link.

## Time to Renew Beehive Registrations

If you have registered your beehives on the DriftWatch™ or BeeCheck™ registries, it is time to renew! These registries require all beekeepers to renew their information annually to confirm hives are active and to verify location and number of hives. This helps companies who apply chemicals to have accurate information when they work in your area. Registrations expire May 1, 2024. You should have received an email from the registries about the renewal. For questions, contact FieldWatch customer service at: [info@fieldwatch.com](mailto:info@fieldwatch.com). An app for smart phones is also available. To renew or register: [iowaagriculture.gov/SensitiveCropRegistry](https://iowaagriculture.gov/SensitiveCropRegistry)

## Meet Your Director: Scott Fiene

Our newest CIBA director is Scott Fiene of Ankeny, elected to a three-year term in January. He and his wife Lisa are both Iowa natives. They have two adult daughters -- one is a teacher in the Des Moines school district, the other works in financial services in Cedar Rapids. They enjoy biking, hiking, skiing, traveling, reading, stargazing, wine, and of course their bees. Get to know him a little better in this Q&A.

### **How long have you been a beekeeper? What got you interested in keeping bees?**

I bought my first package of bees in 2022 and had one hive. In 2023, I doubled the size of my apiary -- to two hives. When I was young my family lived on a small farm and my dad had a few bee hives. I helped with that a little bit but I hadn't done anything with bees since moving away more than 40 years ago. I'd always wanted to get back into the hobby but family, kids and work kept me busy.



Two years ago I finally jumped back in. My wife Lisa watched me from about 20 feet away the first year, then decided she wanted to be involved, too. Last year she bought a bee suit and now we have fun with it together. She reads bee books and watches bee videos and I think knows more about it than I do now.

Beekeeping is a hobby for us, not a business. We give the honey to family and friends, and hopefully the bees are good for gardens in the area. We have live cams on the hives so we can see what the bees are up to even when we're away.

### **How many hives do you have and where are they located?**

Our two hives are at our home in Ankeny. We back up to a prairie area and creek so the hives are secluded even though we're in town. There are always a lot of flowers in the prairie. We're blessed to have neighbors who love it that we keep bees -- our next-door neighbors sowed their back yard with clover and grow bee-friendly plants to help us. Others in the neighborhood are always eager to hear about the bees, and of course they like the honey.

### **When did you join CIBA and what drew you to this organization?**

I found out about the organization and joined in 2022. The first event I attended was the field day at Cherry Glen by Saylorville Lake. That was a great event, I learned a lot, and have been hooked on the group ever since.

### **What do you hope to contribute to CIBA as a board member?**

I'm not a seasoned beekeeper, in fact, each year I realize there's so much I don't know. But I hope that will be a helpful perspective for this group. I feel that hobby beekeeping is becoming more popular as evidenced by things I read and conversations I have with others. I think there's opportunity to do more outreach to newbies like us and help them learn about all resources and suppliers in the area. I am impressed by the knowledge and experience of the people I meet in CIBA, but despite all the expertise in this group no one has ever made me feel ignorant. We're also involved in groups that align with other hobbies (such as astronomy and wine) but the bee group is by far the most friendly!

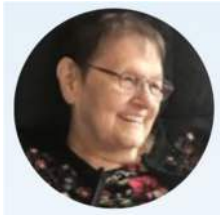
### **What's your biggest challenge in beekeeping? What do you most enjoy about beekeeping?**

The biggest challenge is just learning everything I need to know. I've learned that if I ask a dozen beekeepers a question, I get a dozen different answers but that's not a bad thing -- the various perspectives help me think through all possibilities. I also enjoy social media sites to see what others are doing and the challenges they face.

### **What's your advice to new beekeepers?**

Don't get discouraged. You'll mess up but that's part of the learning. Attend the meetings, field days, seminars and auctions. Get to know other CIBA members; they're your best resource for advice and ideas. Most of all, I think relax and have fun with it!

## Ellen Powell Obituary



Our sympathies go to the family of longtime CIBA member **Beverly Ellen (Gilman) Powell** of Des Moines. She died January 6, 2024. She was 82.

She was born at home in Madison County on the family farm. She grew up on the farm and graduated from Earlham High School. She married J. Gordon Powell on April 1, 1960, and they celebrated 50 years together. Bev and Gordon operated an apiary together. They were regular fixtures in the Agriculture building supporting the Central Iowa Honey Producers

Association and working at the Iowa State Fair.

She is survived by her children, Linda Powell of Des Moines, Lori (Chas) Miller of Oxford, Mich., Lisa Powell of Beatrice, Neb., and Brian Powell of Des Moines; five grandchildren, Eleanor, Colin, Erik, Kyle, and Sean; and a sister, Patricia Greenwell. She was preceded in death by her parents; her husband, J. Gordon Powell; and brothers, Marlin and Roger Gilman.

Her memorial service was January 13 at Immanuel United Methodist Church in Des Moines. Memorial gifts may be made to United Methodist Church Wesley Woods Camp and Retreat Center in Indianola.

Ellen and her husband Gordon were active in CIBA leadership. Gordon was treasurer when **John Johnson** was CIBA president and Ellen chaired the committee when CIBA first entertained the idea of having a queen (one of their daughters was CIBA's first queen).

## Spring Weather + Sun = Swarm Season

Experienced beekeepers know that beautiful spring days can mean only one thing: it's swarm season. A healthy hive will swarm most often in the spring when nectar flows begin. Swarming is a natural way to create new colonies, when the queen takes off with roughly half of the bees to start a colony in a new location.

Here's a helpful article about swarms from [Betterbee.com](https://betterbee.com) (a NY-based honey bee and equipment supplier), *Honey Bee Swarm Prevention Tactics*. (Note: Article has been edited for space; read entire piece here: [betterbee.com/instructions-and-resources/what-works-to-prevent-swarms.asp](https://betterbee.com/instructions-and-resources/what-works-to-prevent-swarms.asp))

Top 4 reasons why bees swarm

- **Time of year:** Bees often swarm in spring, when nectar flow begins in your region. This gives the new swarm plenty of time to grow before the next winter. Primary swarm season occurs from March through May, with potential secondary swarms later in the season.
- **Congestion:** Overcrowding encourages swarming. Congestion can result from wet weather and bees staying in the hive, or a fast-growing population. Too many bees in the hive means little or no laying space for eggs, which also triggers the swarm impulse.
- **Poor ventilation:** Good airflow keeps bees happy, but bees may leave if the hive is stuffy, which may give the bees the impression that the hive is too full.
- **Queen pheromones decreasing:** As a queen ages, her pheromones decrease — which means weaker signals to organize the colony. Similarly, an overcrowded colony may mean the queen's chemical signals are spread too thin to keep the whole colony together. Either can lead to swarming.



Making adjustments to the brood nest area is the earliest springtime anti-swarm tactic. Ensure your supers and brood nest boxes have a generous amount of space and plenty of airflow. Reversing the position of your brood boxes — and adding an additional box, if necessary — creates space in the brood nest and encourages the colony to expand upward instead of swarming.

Splitting the colony can disrupt swarming behaviors. Swarming is the bees' decision to split the colony — but if you split it yourself, you can control the process. Splits can be made as soon as either commercial mated

*SWARM: continued on next page*



queens are available, or the local area has enough drones to mate with new queens. Keep in mind that drones take at least 12 days longer than queens to become sexually mature.

Three things that don't work to prevent swarming

- **Hoping your hives won't swarm.** Bees are immune to their keepers' wishful thinking. You can either be proactive and try to manage their swarming instinct or become adept at picking up the pieces afterward.
- **Cutting out queen cells.** At best, this buys a small amount of time, perhaps only hours, or just a day or so. The bees will get replacement cells prepared and the queen laying in them as soon as they recognize the need for new ones. And bees often have maturing queen cells tucked into crevices on frames, so you probably won't find all of them, anyway.
- **Using queen-excluder type barriers** under the brood boxes or at the entrance. Queens prepare for swarming by slimming down and getting ready to fly, so they may be able to fit through a queen excluder. Meanwhile, the excluder will be trapping drones inside the hive, increasing the congestion in the brood area.

## Volunteers Needed to Move Bee Equipment

The CIBA board is looking for a few good volunteers to help move, organize, store and then sell bee equipment that belongs to long-time CIBA member **Margaret Hala**.

Family responsibilities, including the need to provide round-the-clock care for her husband Bernie, necessitated a move for Margaret from Marshalltown to northeastern Illinois. Bernie and Margaret kept bees for many years and during that time she was a key part of CIBA, serving for many years as CIBA secretary and treasurer, editing the newsletter, organizing the annual CIBA auction and helping however she was needed. She also taught beekeeping classes at Marshalltown Community College with CIBA member and commercial beekeeper **Phil Ebert**.



The CIBA board has agreed to help round up her equipment, which is in storage in Marshalltown, and either offer it at the CIBA auction on April 20, or sell it privately for Margaret. Director **Marlon Moorman** has a trailer, but other volunteers will be needed to help move, organize and store the equipment until it is sold.

Margaret provided a partial list of equipment from her beekeeping operation that she is selling:

- 20-frame radial extractor
- 30-frame Better Way wax melter
- Cutting stand and baffle tank
- 50-gallon holding tank
- Knives (constant on and otherwise)
- Tools
- Suits, helmets, veils, gloves
- Foundation
- 8- and 12-oz honey bears, 20-oz skeps
- Quart, half-gallon and full-gallon jugs
- Various glass jars

If you might be interested in helping Marlon (and maybe having the first chance to purchase some items), contact Marlon at: (515) 710-0902, [aljmormann@gmail.com](mailto:aljmormann@gmail.com)

## Free Delivery Offered for Winter Seminar Attendees

**Phil Ebert** of Ebert Honey is offering free delivery of preorder honey containers to CIBA members who attend the March 23 CIBA Winter Seminar. Order today at [www.eberthoney.com](http://www.eberthoney.com) or call 319.259.9377.



# Our Favorite Ways to Use Honey in the Kitchen

Compiled by Laura Miller, BEELINE editor

You won't find more enthusiastic cooks using honey in the kitchen than beekeepers. I asked several CIBA members to give me their favorite ways to cook or bake with honey.

"We love honey, that's part of the reason we have bees. I don't think I could afford Pat's honey habit if I had to buy it!" says longtime beekeeper **Peggy Ennis**. "He enjoys it in his coffee each morning, evening tea, over fresh fruit, ice cream, and of course in homemade honey lemonade!"

**Ann Wilbur**, who's provided many honey-sweetened treats for CIBA events, says she loves to make granola-type bars with honey. Another favorite (and I'll vouch that the recipe is a keeper) comes from a friend, **Joanna Eubanks**, for peanut bars. "It's better than a salted nut roll," she says. "Just fantastic."

Ann also has made a variety of granola-type bars with honey. She uses a "master mix" that she found on an internet blog, [blessthismessplease.com](http://blessthismessplease.com). There are countless combinations – we're offering several options.

CIBA's 2023 honey queen, **Bethany Kelly**, also likes to cook with honey. She offered a walnut fudge recipe from the National Honey Board that she made at the Iowa State Fair for a cooking presentation. "This one is really easy and a tasty treat to make," she says.

This is by no means a complete collection of honey recipes. In addition to baked goods, honey is a wonderful addition to all kinds of sauces, dressings, barbecue, hot or cold beverages, and snacks. Another use that has gained popularity in recent years is hot honey (honey flavored with chili peppers) but that's a topic for another story. Enjoy these recipes! And thanks to the people who provided them!



## Soft Honey Molasses Ginger Cookies

From Peggy Ennis – in *Iowa Honey Recipes Cookbook* by Ida Cadwallader

- 7 cups all-purpose flour
- 4 tsp soda
- 4 tsp ginger
- 2 cups brown sugar
- 1 cup eggs
- ¼ cup molasses
- 4 tsp baking powder
- 2 tsp ground cloves
- 4 tsp cinnamon
- 1 ⅓ cups oil
- ¾ cup honey



Combine dry ingredients & set aside. Beat oil, honey, molasses, eggs and brown sugar with electric mixer until smooth and creamy. Gradually add dry ingredients – you may need dough hook toward end of the process. Batter will be very stiff. Drop by medium spoonful onto ungreased baking sheet. Cookies will puff up during baking, rather than spread out.

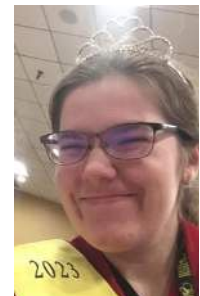
Bake a bit lower than 350 degrees in preheated oven for 8 minutes. Do not overbake. Let cool slightly before removing from pan. Store in an airtight container.

## Chocolate Walnut Fudge

From Bethany Kelly and National Honey Board

- ½ cup honey
- 1 can (14 oz) sweetened condensed milk
- ¼ tsp salt
- 12 oz semi-sweet chocolate chips
- 4 oz bittersweet chocolate, coarsely chopped
- 1 cup (4 oz) walnuts, coarsely chopped

Line an 8 x 8-inch pan with foil; butter and set aside. In medium saucepan, combine honey, sweetened condensed milk, and salt; mix well. Bring mixture just to a boil, stirring frequently. Lower heat to a simmer. Add chocolate chips and bittersweet chocolate, stirring constantly, until chocolate melts completely and mixture is smooth. Stir in walnuts. Pour immediately into pan and smooth top. Let cool, then refrigerate until cold. Cut into 25 pieces.



More recipes on next page

## Easy Homemade Granola Bars

From Ann Wilbur and Bless This Mess  
[blessthismessplease.com](http://blessthismessplease.com)

### MASTER MIX:

**2 ½ cups old fashioned rolled oats**  
**½ cup nuts, roughly chopped**  
**¼ cup honey**  
**¼ cup unsalted butter**  
**⅓ cup brown sugar**  
**1 tsp vanilla extract**  
**¼ tsp kosher salt**  
**¾ cup mix-ins (total)** – use ¼ cup of 3 ingredients such as dried fruit, coconut, chocolate chips, etc. – see options below



1. Preheat oven to 350 degrees. Line 9-inch square baking dish with parchment or foil; lightly coat with cooking spray and set aside.
2. Place oats and nuts on rimmed baking sheet; bake until lightly toasted, about 8-10 minutes.
3. Meanwhile put honey, butter & brown sugar in small saucepan. Cook over medium heat until butter melts and the sugar dissolves, stirring constantly. Let mixture bubble, while stirring for 1 minute; remove from heat.
4. Place nuts and oats in large bowl.
5. Stir vanilla and salt into butter mixture; pour over oat/nut mixture & stir. Add extra ingredients (except chocolate) and stir to combine. Make sure all oats are moistened.
6. If using chocolate, wait about 15 minutes for mixture to cool before adding, then stir to combine.
7. Place oat mixture in prepared pan. Use rubber spatula or bottom of greased measuring cup to press firmly into pan.
8. Chill bars at least 2 hours. Lift from pan using edges of the foil/parchment & place on cutting board. Cut into desired shape/sizes. Store in air-tight container in fridge for up to 10 days. If stacking bars, place parchment between layers.

**BLUEBERRY:** almonds + ½ cup dried blueberries + ¼ cup shredded coconut

**DARK CHOCOLATE CHERRY:** pecans + ½ cup dried cherries + ¼ cup dark chocolate chips

**TROPICAL:** cashews + ½ cup chopped dried fruit (pineapple, mango, and mandarin oranges) + ¼ cup coconut

**WHITE CHOCOLATE CRANBERRY:** almonds + ¼ cup dried cranberries + ¼ cup sunflower seeds + ¼ cup white chocolate chips

**PEANUT BUTTER CHOCOLATE:** ¼ cup creamy peanut butter (add when you add vanilla & salt & stir well) + ½ cup M&M'S + ¼ cup mini chocolate chips

**CHOCOLATE PEANUT BUTTER PRETZEL:** ¼ cup creamy peanut butter (add this when you add vanilla & salt & stir well) + ⅓ cup broken pretzel pieces + ¼ cup peanut butter chips + ¼ cup mini chocolate chips

**SPICED NUT:** ½ cup almonds + ½ cup pecans + ½ cup cashews + ½ teaspoon cinnamon (add this when you add the vanilla and salt)

## Salted Nut Bars

Made for CIBA events by Joann Eubanks

**1 ½ cups flour**  
**⅔ cup brown sugar**  
**½ teaspoon baking powder**  
**½ teaspoon salt**  
**¼ tsp baking soda**  
**½ cup margarine**  
**1 tsp vanilla extract**  
**2 large egg yolks**  
**1 package miniature marshmallows**  
**1 cup honey**  
**6 T butter**  
**2 tsp vanilla extract**  
**2-12 oz peanut butter chips**  
**3 cups Rice Krispies**  
**3 cups peanuts**

Combine the first 8 ingredients until crumbly. Pat into an ungreased 9x13" pan and bake @ 350 for 12-15 minutes. Immediately sprinkle with the miniature marshmallow, covering completely and return to oven just until puffed. Combine the corn syrup, margarine, vanilla and peanut butter chips and melt until smooth. Stir in the Rice Krispies and peanuts. Spoon evenly over the marshmallow layer. Makes about 2 dozen bars.



A 12-ounce jar of honey by volume equals a standard measuring cup. Here are generally accepted guidelines when substituting honey for sugar in baked goods:

- Reduce liquid in recipe by ¼ cup for each cup of honey used.
- Add about ½ teaspoon baking soda for each cup of honey used.
- Reduce oven temperature by 25 degrees to prevent over-browning.

## Meet Our 2024 Winter Seminar Speakers



**Andy Joseph**, State Apiarist, Ankeny

Andy has been with Iowa Department of Land Stewardship 16 years. He oversees the apiary program, which is a combination of regulatory certification, beekeeper education efforts, and promotion of the beekeeping industry. He travels Iowa working with beekeepers. He and his family also run about 270 bee hives in the Des Moines area as Meadow BlazingStar Honey. Andy enjoys leading a beginner beekeeper class annually in central Iowa, is the apiary superintendent at the Iowa State Fair, and serves on the board of the Iowa Honey Producers Association.



**Bob Fassbinder**, Fassbinder Apiaries, Elgin, Iowa

Bob started keeping bees in 1976, after graduating from Iowa State University with an engineering degree and serving in the U.S. Navy. Fassbinder Apiaries is a family business based in Elgin in the northeast Iowa county of Fayette. Bob is an innovative and passionate beekeeper, proactive in promoting land stewardship and a diverse landscape for bees. He has worked to improve the genetic health of his bees by selecting successful local colonies and producing his own queens.



**Steve & Becky Tipton**, Country Creek Honey, Meriden, Kansas

Steve and Becky have been master beekeepers for more than 30 years as serious sideliners. Becky makes a large selection of skin care products using beeswax and honey. They teach beginning beekeeper classes and mentor new beekeepers. Steve has designed several gadgets for easier beekeeping plus a machine to fill straws with their own Kansas honey. Becky is current president of the Kansas Honey Producers.



**Matt Lance**, Lance Honey Farms, Kearney, Nebraska

Matt is owner and operator of Lance Honey Farms in central Nebraska, operating over 350 colonies and supplies Nebraska beekeepers with local raised nucs and queens. Matt also teaches intro beekeeping courses in-person, over streaming services and on two central Nebraska community college campuses, all while operating a beekeeping supply company and a full-time job. Matt is married and father of two.



**John Hill**, president, HillCo., LLC, Minonk, Illinois

John has been fascinated with honeybees since he was a child, wondering what it looked like inside a beehive and how bees made that delicious, golden honey. He caught his first swarm of bees at age 16 and has been a beekeeper most of the time since. Bees are definitely his passion and now his wife and four children also are involved. His business is a nationally known, full-line beekeeping supplier shipping product all over the U.S. and Canada.



**Phil Ebert**, Ebert Honey Co., LLC, Lynnville, Iowa

Phil began Ebert Honey in 1980 with less than 10 colonies in his back yard near Fairfield. What started out as a hobby grew into a family business. All four of his sons worked in the business as they grew up. Currently, Phil and two sons, Adam and Alex, continue to build the business. Most honey is sold directly to grocery stores, bakeries, breweries and restaurants throughout central and eastern Iowa. Phil is a frequent speaker and contributes a monthly column in the Iowa Honey Producers Association newsletter.



**Registration  
is open!**

Central Iowa  
Beekeepers Association



# 2024 Winter Seminar

Saturday, March 23, 2024  
Iowa Arboretum & Gardens  
1875 Peach Ave, Madrid, IA 50156

**Bob Fastbinder** (key note speaker)

- *What I've learned using Oxalic Acid to Control Honey Bee Mites*

**Andy Joseph**

- *Always Learning,  
Always Changing*

**Steve & Becky Tipton**

- *Decrystallization of Honey:  
Building a Hot Box*
- *Reduce Honey Moisture in 30 Minutes*

**Phil Ebert**

- *Preparing for Spring:  
splits and other tasks*

**Matt Lance**

- *Overwintering Honey Bees  
in Iowa*

## Break Out Session

**John Hill or Steve & Becky Tipton**

(see agenda for topics)

\$40 registration fee \$35 for CIBA members  
\$20 for students (College and K-12)

Seminar occurring rain or shine; Registration limited to first 120  
No registration at the door on the day of the seminar  
Registration deadline (received by) Wed., 3-20-2024

Registration includes luncheon and snacks at break  
Luncheon catered by Smokin' Big Dawg BBQ (Ames, IA)

Visit the CIBA website ([www.centraliowabeekeepersassoc.org](http://www.centraliowabeekeepersassoc.org))  
for more information and registration form

Questions: contact Don Moody at  
(515) 770-5754 or [ds.moody1@hotmail.com](mailto:ds.moody1@hotmail.com)



## Need a New Place for Bees?

Dee McKnight of Boone is looking for a beekeeper to locate hives on her property, which is in Boone County between Boone and Ogden on Old Highway 30. She writes that she has become a rather obsessive gardener and this past summer started a wildflower garden that will be dramatically expanded this year. "I don't even want the honey," she writes. "Just looking to help out the pollinators and my flowers!" You can contact Dee at [deemcknight@mcrentals.org](mailto:deemcknight@mcrentals.org).

## From the Editor: Thanks for a Job Well Done, Margaret!

By *BEELINE* Editor Laura Miller

You never know when someone or something is going to make a difference in your life. I recall driving east to Marshalltown more than a decade ago for a beginning beekeeping class. It was taught by two longtime beekeepers, **Margaret Hala** and **Phil Ebert**.

I was part of a pretty green bunch. Keeping bees was my way of "saving the world." I hadn't even thought about what I would do with the honey!

But Margaret and Phil offered the practical side of things. They covered the many topics that new beekeepers NEED to know in six easy lessons (ha!). From the life cycle of a honey bee to setting up a basic hive, stress factors, pollen and nectar sources, treatment for pests and diseases, extraction, etc... It was a LOT to cover in six sessions! I remember that my head was spinning. It was like getting into the middle of a conversation with terms and techniques I had never heard of.

But Margaret and Phil were patient. And they answered our many questions, which I'm sure seemed pretty lame to someone with decades of experience with bees. My notes from those classes make a lot more sense to me now. It was good information then, and still is now.

Phil said he always enjoyed working with Margaret. "She and I were polar opposites when it came to ideas about beekeeping, but we were a good mix," he said.

He recalled one story she like to tell about being stopped by a highway patrolman when he saw smoke coming from the back of her truck. It turned out to be her bee smoker!

It wasn't long before I saw Margaret's name again. She wrote a monthly column in this newsletter, Margaret's FAQs. In it she answered Frequently Asked Questions that she had received from newbies like me over the years. Her answers were simple, direct, easy to understand, so I decided to join CIBA just to get her FAQs.

Thanks to CIBA webmaster **Val Just**, all of Margaret's FAQs can be read on our website. They cover many topics from laying workers and effectiveness of queen excluders to whether to use Swiffer Sweeper pads to control hive beetles. You can find them here: [centraliowabeekeepersassoc.org/margaret-2](http://centraliowabeekeepersassoc.org/margaret-2)

"Margaret has a wealth of knowledge, and on several occasions I have called her with problems that I was experiencing with my own colonies," Val writes. "She has been a guardian angel for my bees, and I appreciate all that she has done for my colonies, as well as the contributions she has made to the CIBA organization for decades."

Margaret was secretary-treasurer and edited the BEELINE for many years. "She was my right-hand man when I was CIBA president," said **Arvin Foell**. "She was really involved, organizing the auction, getting bee books delivered to elementary schools and other projects."

As you'll see in another part of the newsletter, Margaret has retired from beekeeping to care for her husband, Bernie. She now lives in Illinois but has asked for CIBA's help to sell their bee equipment. It seems like a fitting way to pay back what Margaret has given CIBA over the years, and a satisfying end for their honey business.

# CIBA Leadership and State Organizations

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