



Process of Honey Making & Harvesting

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The Bee's part:

1. Take trips to different flowers or plants to collect nectar
2. After collecting a good amount they head back to the hive and pass it from bee to bee till it becomes honey
3. Then bees are stored into honeycomb cells
4. When ready the bees seal it with a wax lid to keep it clean



Harvesting Honey (basic way)

1. Open the Hive
2. Remove Bees from the Hive
3. Uncap the Honey
4. Extract the Honey
5. Bottle Your Honey



Liquid Honey

- Honey's natural form
- Use a honey extractor to remove the honey from the frames
- Let the honey flow into a container and filter it



Creamed Honey

- Honey that has been processed to control crystallization
- Contains small sugar crystals
- Much smoother “whipped” consistency compared to liquid honey



Comb Honey

- Honey contained in it's beeswax cells
- Can be harvested by cutting it out the combs or using a box filled with comb cassettes that will automatically become combs to just be taken out
- To use the comb honey, you just put in a bowl and mash it up



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