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







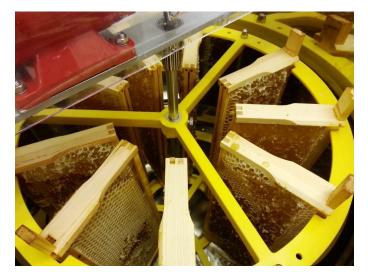
Liquid Honey

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 HoneyHoney 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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