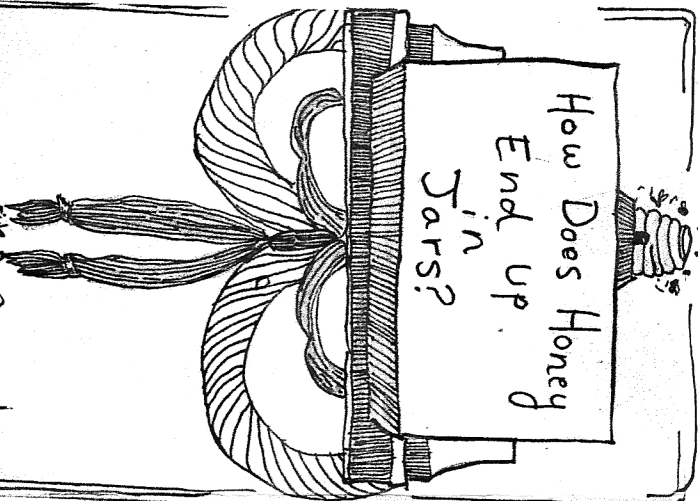


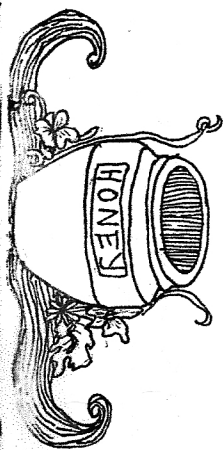
drip over for more.

How Does Honey
End Up
in
Jars?



The Basics of making
Honey

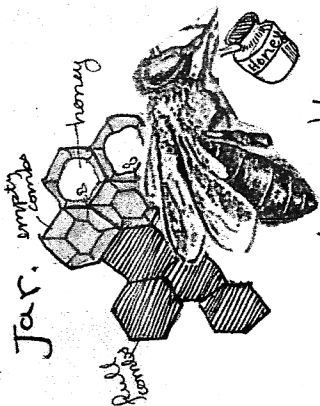
Bees make honey
from blooming flowers
It is their food
and ours. It's a lot
of work on the
bees part, but the
beekeepers too.
Together we make
a yummy treat.



First bees collect
nectar with their
long tongues and
store it in their
stomachs, where it
becomes honey.

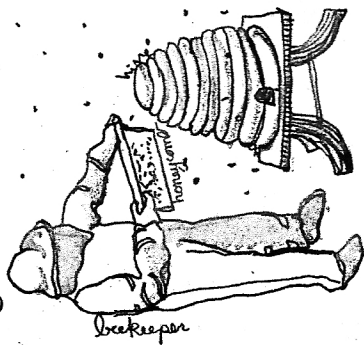


Now they save it for later.

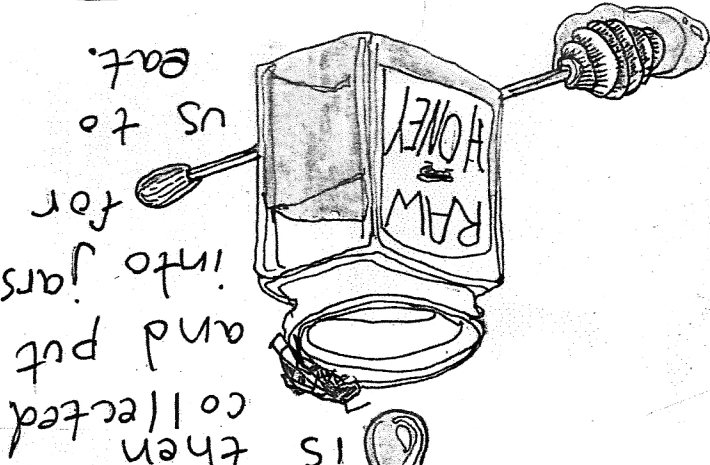


The worker bees
fill each honey-
comb up with new
honey, and put a
little wax cap on
top, like a little
jar.

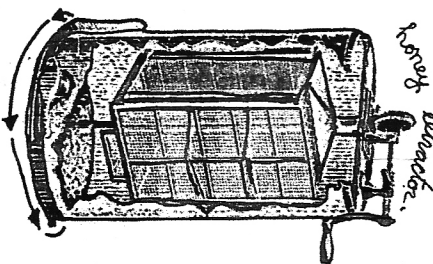
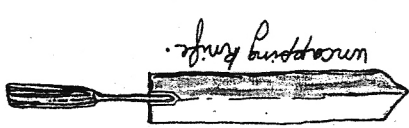
When all the honey-
combs have lids
the beekeepers take
them from the hive,
always leaving
enough for them.



The bee-
keepers
then take
off and
let the honey
drip out. It
is then
collected
and put
into jars
us to
eat.

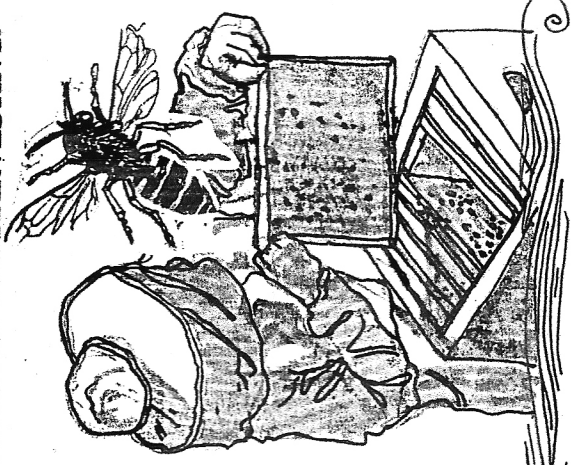


THE BEEKEEPER UNCAPS EACH CELL WITH A HOT KNIFE AND THE HONEY IS EXPOSED.



THE FRAME IS THEN FIT INTO A MACHINE WHICH USES CENTRIFUGAL FORCE TO EXTRACT THE LIQUID GOLD. IT IS NORMALLY FILTERED TO REMOVE DIRT AND WAX, WHERE IT IS THEN PUT INTO JARS AND MADE READY FOR OUR CUPBOARDS.

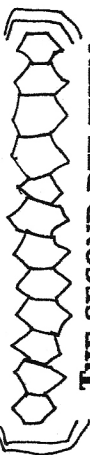
ONCE AND ENTIRE FRAME IS FILLED, THE BEEKEEPER TELL WHEN IT IS READY BY THE MANY WAX CAPS COVERING THE FINISHED HONEY, IT IS REMOVED FOR HARVESTING.



THE DESIRED WATER CONTENT IS 14% AND NECTAR IS ORIGINALLY 80% WATER, SO TO CONTINUE THE REDUCTION THE BEES FAN THE CELLS AND THE CAP THEM WITH WAX.



THE SECOND BEE THEN REGURGITATES THE HONEY INTO THE INDIVIDUAL



Eat more Honey: yum!



...about bees, honey and its history you can go to www.benefit-of-honey.com or read Beekeeping: A Seasonal Guide by Ron Brown. or watch the The Vanishing documentary of the Bees.

C. Kazarow 2012

THE BEE THEN REGURGITATES IT FOR ANOTHER HONEYBEE TO CONSUME, WHICH HELPS LOWER THE NECTAR'S WATER CONTENT, SO THAT THE HONEY WILL NOT FERMENT AND ROT.



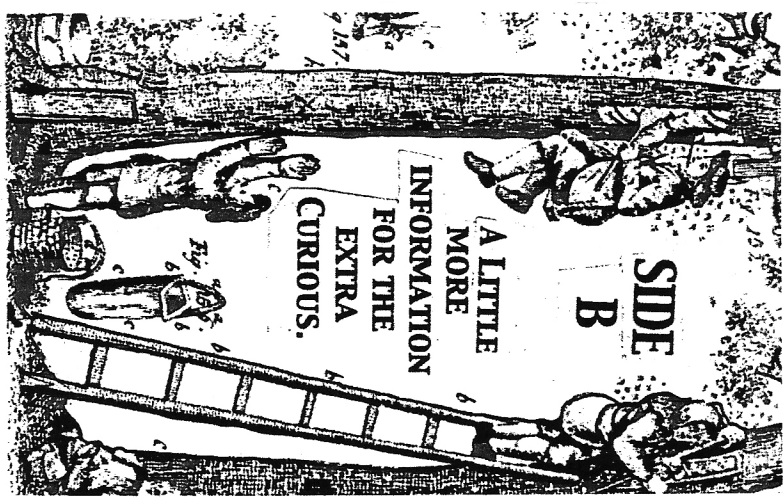
INTO HONEY.

AFTER COLLECTION NECTAR IS COMBINED WITH ENZYMES AND PROTEINS CAUSING THE CONVERSION

INTO HONEY.

SIDE B

A LITTLE MORE INFORMATION FOR THE EXTRA CURIOUS.



AS FAR AS SWEETENERS GO, IT IS QUITE HEALTHY.



IT IS AN ENERGY AND IMMUNE SYSTEM BOOSTER AS WELL AS A NATURAL REMEDY FOR MANY AILMENTS, INCLUDING AS AN ANTIBACTERIAL OINTMENT.

HONEY IS ONE OF THE ONLY FOODS THAT CAN LAST FOREVER.