HOW HONEY IS MADE

Honey starts as flower nectar collected by bees and stored inside the honeycomb. The design of the honeycomb and constant fanning of the bees’ wings causes evaporation, creating sweet liquid honey. Honey’s color and flavor vary based on the nectar collected by the bees.

FROM BEE

TO HOME
After the honey is extracted, it’s strained to remove any remaining wax and other particles. After straining, it’s time to bottle, label and bring it to you. It doesn’t matter if the container is glass or plastic, or if the honey is purchased at the grocery store or farmers’ market.

TO HIVE
Bees produce honey for the hive to eat during the winter months. Hives will produce about 65 pounds of extra honey each year. Beekeepers harvest it by collecting the honeycomb frames and scraping off the wax cap that bees make to seal off honey in each cell. Then the frames are placed in an extractor to spin honey out of the comb.

HONEY IN ALL SHAPES AND SIZES
Honey comes in many forms. But as long as the ingredient label says, “pure honey,” it’s straight from bee to hive to bottle.
ACTIVITY:
HOW SWEET IT IS

There are different kinds of tastes in every food you eat. But your tongue can only taste four! With the help of an adult, collect different foods from your kitchen, including honey. Can you identify which part of your tongue you’re using to taste? Write down the name of the foods you tried next to the right taste receptor.

SWEET FACT:
THE FIRST STORY OF HONEY IS 8,000 YEARS OLD! AN ANCIENT CAVE PAINTING IN SPAIN SHOWS HONEY HARVESTING, AND IT’S BEEN USED FOR FOOD, MEDICINE AND MORE ALL OVER THE WORLD EVER SINCE!