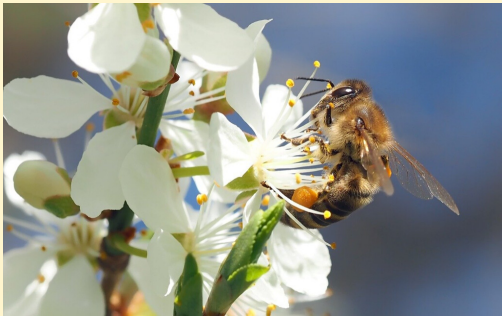


# How Bees Make Honey

with the Bee Friendly Trust

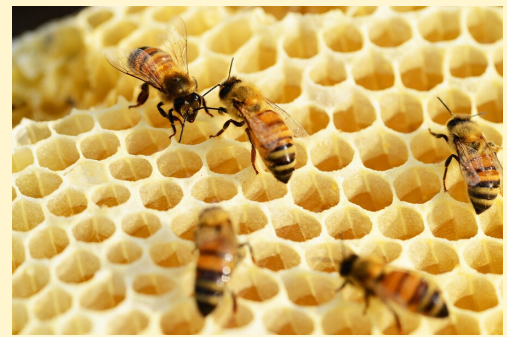
## STAGE 1: GATHERING RAW INGREDIENTS

Forager bees gather nectar and pollen from flowers. Pollen is carried in 'pollen baskets' on their back legs and is to feed the colony. Nectar is carried in a 'honey stomach' and is used to make honey for the bees to live on during winter.



## STAGE 2: MIXING THE 'MAGIC' RECIPE

Forager bees pass the gathered nectar onto worker bees within the hive. These bees combine it with their saliva before storing it inside cells of honeycomb.



## STAGE 3: INTENSIFYING THE FLAVOUR

Worker bees beat their wings around the honeycomb to encourage any water within the nectar-saliva mixture to evaporate - this is what gives honey its antibacterial properties and stops it from spoiling.



## STAGE 4: EXTRACTING HONEY FROM THE HIVE

Beekeepers remove surplus honey from the hive in the autumn, using a centrifugal extraction machine. The taste, texture and smell of the honey will change, depending on the flowers the bees were feeding on.

