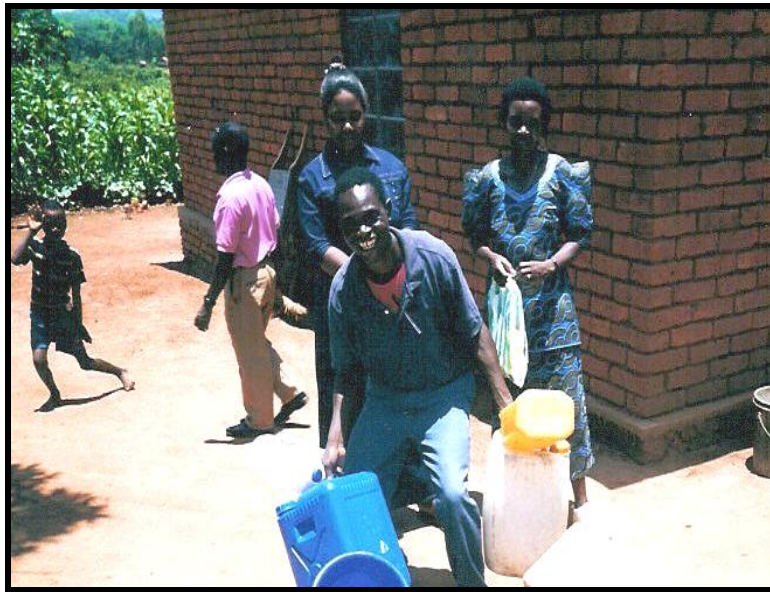


How to Extract Quality Honey



Brighton Chitenje delivers honey to NHPC in Nkhata Bay Honey Coop. Below, a selection of Ugandan honeys.



Additional images provided by the National Bee Unit (Fera)

Basic Beekeeping Manual 1: How to Extract Quality Honey (© Author Pam Gregory, who offers this as her gift to beekeepers in developing countries)

You need two buckets, a clean straining cloth and a place safe from the bees when removing the honey from the comb.

straining cloth



Everything, especially hands, must be kept very clean.

The honey will be strained through a clean straining cloth. The wax will be left behind in the cloth.

wax



The honeycomb is cut up into small pieces to release the honey.



Then strained through a clean mesh cloth into a second bucket.



The bucket is covered and left to drain until most of the honey has run out. The very last drops of honey can be squeezed out of the cloth using clean hands. Different trees produce different colours and flavours of honey. Different grades of honey should be kept separate.

People with many hives can extract honey using a honey press.

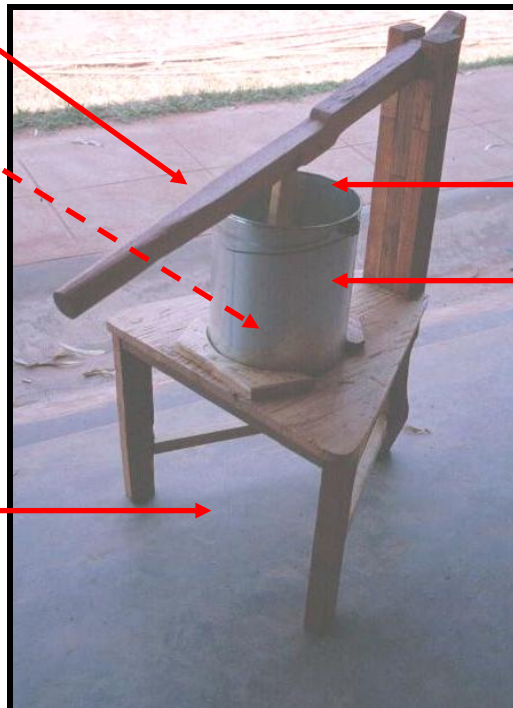


A much cheaper alternative can be made in this way.

presser handle

**central presser
made from a
circle of wood**

**empty bucket
is put here to
collect honey**



**bag containing
honeycomb for
pressing is put
into here,
under the
presser**

**straight-sided
metal bucket
with holes in
the bottom**

The straight-sided metal bucket has holes in the bottom. A bucket is put underneath to collect the honey. There is a central presser made from a circle of wood. The honeycomb for pressing is put into a mesh cloth or bag and is pressed by putting it under the presser. The handle is used to apply pressure to the honeycomb bag to squeeze out the honey.