

Dear friends of good honey,



I would like to share some additional information about my honey.

I harvest my honey twice a year, this is dependent on the weather and the nectar flow of my busy beez!

The spring harvest is usually ready for harvesting after the Rape Blossom, the summer harvest after the Linden Blossom. The prerequisite is that the honey in the comb is dry enough. This can therefore be stored for a long time in a sealed jar. If the honey is not yet dry enough, I prefer to wait a bit.

Due to the different proportion of glucose and fructose in the honey, the Spring harvest honey is firmer than the summer harvest honey. Spring harvest honey crystallizes quickly and can become very solid even in the jar. This is a natural process. Once the honey becomes solid, it can be liquefied again, by gently warming it in a water bath (do not heat above 40 degrees Celsius). Summer honeys remain clear and liquidly for a long time. I achieve the creaminess by inoculating with spring harvest honey.

I offer my honey in jars of German Beekeepers Association (DIB) and in my own KaBee jars. The honey in both jars is the same, but it naturally varies somewhat from batch to batch. And, of course, honey is not the same every year, depending on the weather, the harvest and the collecting zeal of those busy foraging bees!

I do not have any influence on the nectar flow, since my bees are exclusively at the edge of the forest on the Friedrichsberg in Bendorf-Sayn near my home. Close to their location they find a wide food supply of different early bloomers, dandelions, fruit trees, rape, black locust, linden and many other nectar and pollen rich plants. And possibly even a bit of forest fodder once in a while.

Just a note:

If there is ever a whitish bloom on the inside of the jar or on top of the honey, it will not affect the taste.

It is only a sign that the honey is very dry. There has been No sugar added here, nor is it mould!

Enjoy it and

BEE GOOD!

Yours Katja Buedenbender

Member of the German Beekeepers Association e. V.