

Honey extraction: the crush and strain method

Bees are kept for many reasons but primarily for honey. Commercially, honey is extracted using honey extractor but local farmers can use locally available equipments to extract honey.

In honey extraction using the crush and strain method, you need a mixing bowl, a masher, a stainless steel spoon, a bucket containing a honey tap and a double strainer/sieve. To extract the honey, put the frame containing the honey into the mixing bowl and hold it while in standing position.

Procedure

Scoop the wax containing the honey from the frames into the mixing bowl using a stainless steel spoon. Scoop as much wax containing honey from both sides as you can but take care not to damage the foundation onto which the bees build the honey.

Using a masher, mash the wax containing honey to extract as much honey as possible. After mashing, drain the honey into a bucket containing a honey gate at the bottom but pass the honey through a double sieves before getting into the bucket.

One of the sieves should be coarse and that should be outside while the other sieve should be fine and should be on the inner side. Let the set up stand for some hours to allow honey drip through into the bucket.

Open the honey gate to pass the honey into packaging containers, seal and label after ready for market.