HOW TO USE YOUR GOLD STAR HONEY HARVEST KIT

The Gold Star Honey Harvest kit consists of two five gallon food-grade HDPE (High Density Polyethylene) buckets. The bottom bucket has a nylon “honey gate” installed to make it easy to bottle your honey crop.

Before you use your Honey Harvest Kit, we recommend that you:

1) Wash it thoroughly.
2) Check that the honey gate is secure in the bucket itself.
3) Check that the honey gate is in the closed position.

To harvest honey, first you must remove the capped honey comb from your hive. Convincing the bees to let you have it can be done by gently brushing them off with a soft nylon bee brush. In the absence of a bee brush, a handful of soft grass/weeds can be forced into service as a “grass roots” bee brush.

Once away from the bees, cut the comb from the top bar. You can do this onto a flat surface, and then cut the comb for “cut comb honey”, packaging it just as it is into attractive containers, or you can use your Honey Harvest Kit to strain it for liquid honey.

Once the comb has been removed from the top bar, you can replace the top bar into your hive. Be sure to thank the bees!

Now that you’ve got a honeycomb ready to harvest, your goal is to crush the comb - breaking open all of the capped cells which contain the honey.

Arrange the Honey Harvest kit like this:

- Start with the bottom bucket - the one with the honey gate.
- On top of that, place the lid with the large round hole.
- On top of that, place the top bucket - the one with the multiple holes in the bottom.
- Inside the top bucket, insert one of the two strainers. Use the elastic band to hold the top up and over the edge of the bucket.

Place the honeycomb into the strainer. It works best if you do not exceed 4 combs in one crush & strain.

Use the masher provided to crush the comb, breaking open all of the cells. Be very thorough - it will take longer than you might think. A wooden spoon is helpful in moving the comb in the strainer - do not use any sharp items to do this, as you may cut or tear the strainer.

Lift the strainer slightly off the bottom of the bucket and secure it suspended in mid-air inside the bucket. This helps the honey to drain more effectively. The lid can be used to secure the strainer, or a strap placed ‘round the outside of the bucket may be helpful.

Put the Honey Harvest Kit in a warm area and let gravity do the rest of the work.

When the honey has drained into the bottom bucket, you can remove the strainer from the top bucket, which now contains beeswax. Rinse the honey from the wax using moderately warm (not hot!) water and save the wax for rendering.

Gather some interesting jars, and bottle the honey. Enjoy!
There is more than one definition of “dual harvest!”