

# Honey, it's Harvest Time!

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*Wendy Scheck uncaps a frame with the hot knife*

After the frames were spun in the extractor, any debris or bits of wax comb that may have gotten loose were filtered out, leaving only fresh clear honey that was finally poured into glass containers.

The Vigos had a bountiful harvest as well, and will sell jars of the liquid gold at Jennifer Vigo's store in Orinda, ReChic Boutique 101, under the very exclusive Bee Rancher "Lamorinda Wild Flower Honey" label.

The Schecks said leaving the remainder of the comb intact was good advice from Vigo – it's like doing a slight remodel, rather than a complete tear

down. This way the bees won't have to expend as much energy to re-create an entire comb, giving them more energy to focus on honey production. They gently cleaned the frames and returned them to the hive.

"In theory a hive should produce 50 to 100 pounds of honey in one full season," said Vigo. The total honey production number includes a second harvest in late fall. "My worry about 2013 is rainfall; especially after a dry 2012, it might not produce an ample nectar flow."

The Schecks are thrilled with their first harvest, and consider themselves bee landlords since the estimated 60,000 to 70,000 bees in their hive can always leave if they're not happy.

And much like any good landlord, the Schecks give the bees enough space, a well maintained home

and, mostly, leave them alone.

For information about honeybees, harvesting and more, visit [beerancherbuzz.com](http://beerancherbuzz.com).



*Honey drains from Vigo's extractor Photo Barbara Boster*



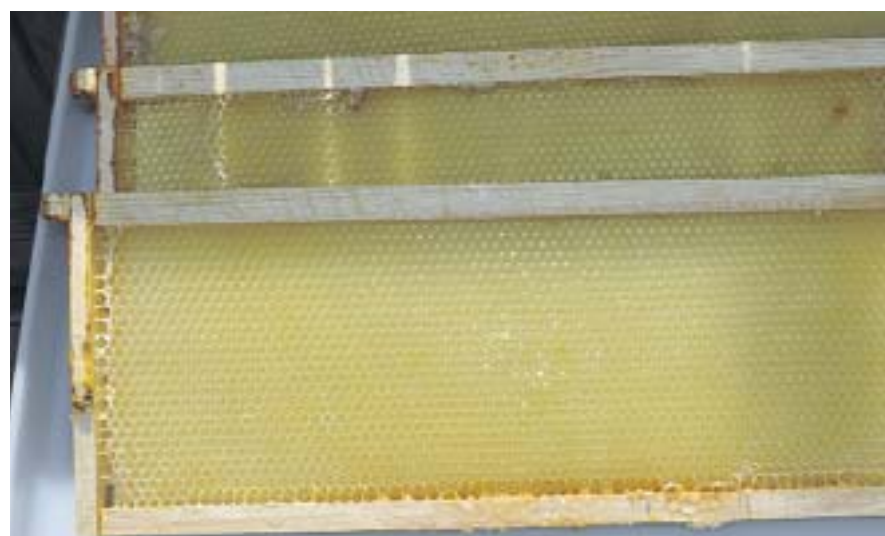
*Uncapped honey*

*Photo Barbara Boster*



*Capped honey*

*Photo Barbara Boster*



*Empty frames*

*Photo Andy Scheck*