

## CREAMED HONEY

1. A MUST!!! for this operation is a good mixer with  $\frac{1}{4}$  horse motor or more usually ranging from \$150.00 to \$200.00.
2. Seed or 1 lb. already creamed honey.
3. Good quality honey.
4. Let seed or creamed honey come to room temperature. Mix in approximately 1 lb. of creamed honey into approximately 9 lb. honey.
5. Mix well for approximately 10 minutes. Mix will come to a white color. Any flavoring is added at this time.
6. Pour in desired container and place in vegetable storage area of refrigerator (bottom area).
7. Seed from this mix can be used the next day to start another mix.
8. Ideal creamed honey should be milk white and when laid on its side should not pour. Once in this state it will stay unless it's allowed to become overly hot (90 degrees or more). If allowed to become overly heated the pristine clover honey it was made from will once again appear.
9. To make, readiness for your creamed honey experiment will depend on refrigerator temperature and how well you mix your seed in, but about seven days should be adequate. Now, you are ready to enjoy your product.