



EXTRACTING AT THE MEADERY

Rushford Meadery and Winery

8389 Liberty School Rd, Omro, WI 54963

Phone: (920) 468-6323

What YOU bring

- ◆ Frames of honey (covered/contained)
- ◆ Paper towels
- ◆ Washcloths and towels
- ◆ Honey bucket
- ◆ Disposable gloves
- ◆ Bottles

Provided by The Meadery

- ◆ Rolling cart
- ◆ Mop & bucket

ECWBA Items at The Meadery

- ◆ Extractor
- ◆ Sanitizing solution & sprayer
- ◆ Extractor scrub brush
- ◆ Rubber spatulas, scrapers, dishpans
- ◆ Uncapping tank
- ◆ Electric uncapping knife & cap scraper
- ◆ (2) 6ft tables
- ◆ Honey strainers
- ◆ Floor cleanser
- ◆ 25ft Extension cord & 3 way plug
- ◆ Floor plastic, tape, garbage bags

Set up

Check in with Shane. Bring your honey and supplies in. **KEEP WET FRAMES COVERED UNTIL YOU START.**

Fill out the record log found in the storage bin. Layout plastic on the floor, where Shane directs you. Tape it down. Use the pallet jack to position the extractor over the plastic. Arrange extractor, uncapping tank, tables and honey frames/boxes to minimize honey drips. Depending on how many people are extracting, set up a separate table or area for bottling.

Sanitize extractor. Prepare sanitizing solution by mixing Milkstone Acid Rinse at 1 half pump in a gallon of water, in the sprayer. You'll use the sanitizer at the end again, so use only half of the solution to start. Spray down all surfaces inside of the extractor and let air dry. Absorb any liquid pooling in the bottom.

Uncap & Extract

Place the grill/grate in the bottom of the uncapping tank. Place the frame balancer across the top of the tank, tighten wing nuts. Place a bucket and strainer under the tank drain. When you are uncapping while the extractor is spinning, place your uncapped frames in the end of the tank. The tank is the same width as a hive, so the frames will sit perfectly. Uncap frames and place them in the extractor to best balance the weight. **IMPORTANT NOTE:** If you are loading **deeps**, place a **maximum** of 9 frames in the extractor.

During extracting, have a bucket with strainer under the honey gate. Leave the gate open while spinning. 2 people need to stand on the pallet while it runs. Spin the extractor for 10-15 minutes. Carefully, lift the lid to watch the side of the extractor for splashes of honey. If you don't see any more splashes, it is done. If you still see drips hitting the side, keep spinning. When removing the frames, heavy frames mean the honey is not completely drained so you need to uncap further and re-spin.

After spinning, gently tip the pallet up to get all of the honey out.

Bottle

Bottle honey in a separate area to allow others to continue extracting if necessary. Keep plastic under all work areas.

Clean up

DO NOT POUR ANY WATER WITH HONEY/WAX INTO THE FLOOR DRAIN.

Clean hand tools in the sink. Use the dishpans to carry items to the sink to prevent dripping on the floor. Promptly wipe up any drips.

Clean uncapping tank and extractor with the hose and hot water. Drain this waste water into an empty bucket and pour down the sink drain. Rinse the slop bucket out and place upside down on the counter to dry.

Sanitize the extractor before putting it back where Shane instructs you to. (See sanitizing steps under *Set Up* above)

To clean the floor, wipe most of the honey up with a wet rag. Use hot water and the hose to rinse the floor into the floor drain, then squeegee the water into the drain. Fill half the mop bucket with hot water and 4 squirts of 409. Mop the area thoroughly. Clean mop bucket and mop, put it back.

Remove all personal items and equipment.

Before you leave

As compensation for energy expenses, etc., make a \$10 donation, or a \$20 purchase from the Meadery.

Don't forget to thank your host!

Notes

You are responsible for knowing and following all laws in regard to the proper handling and sale of your honey. Use hygienic and safe practices. Be courteous of others as well. **Please help clean up so the last group doesn't do it ALL.**