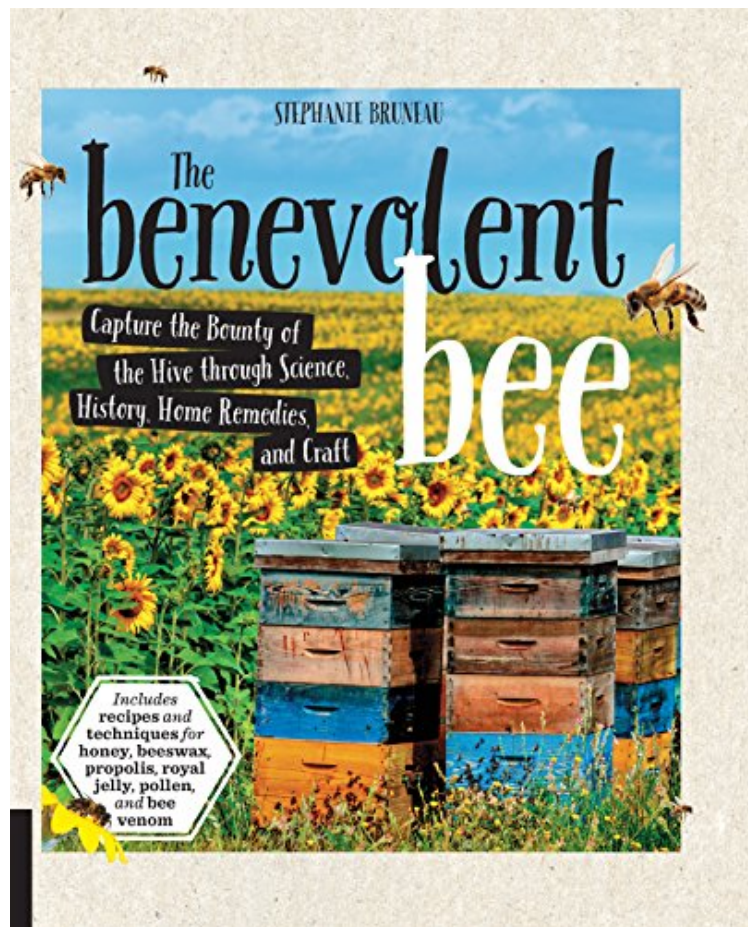


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The Benevolent Bee: Capture the Bounty of the Hive through Science, History, Home Remedies and Craft - Includes recipes and techniques for honey, beeswax, propolis, royal jelly, pollen, and bee venom

Stephanie Bruneau

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Stephanie Bruneau : The Benevolent Bee: Capture the Bounty of the Hive through Science, History, Home Remedies and Craft - Includes recipes and techniques for honey, beeswax, propolis, royal jelly, pollen, and bee venom before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Benevolent Bee: Capture the Bounty of the Hive through Science, History, Home Remedies and Craft - Includes recipes and techniques for honey, beeswax, propolis, royal jelly, pollen, and bee venom:

1 of 1 people found the following review helpful. Benevolent bee is truly wonderfulBy AnnieBI love bees. I'm a passionate gardener and beekeeper. I also live on planet earth. I'm saddened and terrified in about equal measure at what we humans are doing to our planet and environment.I'm a bee missionary and spread the good word about bees and beekeeping to anyone I meet.The author of this book 'gets it'. Hopefully without sounding completely 'woowoo', I really loved this book's vibe and that she backs up her statements with good reliable sources. Yes, she's enthusiastic about bees and protecting and nurturing them (we all should be), but she backs up her statements with reliable checkable facts.The book itself is beautifully photographed and has a logical layout. There are 6 main sections about the main bee products: propolis, pollen, honey, royal jelly, bee venom (yes, really!) and beeswax.Each of the main categories has supporting information which includes a description, historical background, harvesting methods, scientific properties and information, and followed by projects and recipes for each item (with the exception of the bee venom section, there aren't exactly projects for that).The book is full of lovely clear macro photography of bees and bee products and the prose is beautifully written. This book could have been deadly dull and dry....it's not. She somehow manages to write wonderfully clearly and her enthusiasm for her subject shines through.There is a reference/supply section at the end of the book which is comprehensive, though (obviously) slanted toward American beekeepers.The bibliography and index are well laid out, logical and seem to be complete.I read an ARC/galley and despite that, the formatting was perfect and I didn't find a single editing mistake.Really superlative book which I intend to buy for my not-yet-beekeeping friends.Disclosure: I received an ARC at no cost from the author/publisher.2 of 2 people found the following review helpful. Wonderful bookBy seth mandellI love this book. The pages are big and easy-to-read, with large and detailed photographs. Stephanie has done a wonderful job with her explanation, recipes, activities , and details. The book is a fun read with something for all ages.

A honeybee hive produces much more than honey; it also produces pollen, propolis, royal jelly, beeswax, and bee venom. And humans have found uses for all these products. The Benevolent Bee will describe how and why the bees make these products, how they've been used by humans throughout the ages, and how beekeepers harvest the products. It will also present simple do-it yourself recipes for using the products in health and wellness, body care, nutrition, and craft. Beekeeper, herbalist, and artist Stephanie Bruneau explores six amazing products of the honeybee hive--honey, pollen, propolis, royal jelly, beeswax, and bee venom. Learn how to make a salve for burns and a cough syrup from raw honey; how to make a tincture, an infused oil, and a mouthwash from propolis, the anti-bacterial "bee glue" that lines the inside of the hive; and much more.

About the AuthorStephanie Bruneau is a beekeeper, herbalist, and artist. She runs The Benevolent Bee, a small business selling honey, beeswax candles, herbal body care products, and other handcrafted and hive-derived items. At the Benevolent Bee "Teaching Apiary" Stephanie observes, learns, and teaches about bees and bee behavior to students of all ages. Stephanie has also taught classes about bees and the products of the honeybee hive at Northeastern University, The Cambridge Center for Adult and Community Education, The Morris Arboretum of the University of Pennsylvania, The Boston School of Herbal Studies, and Temple University.