



Experience #04  
Livestock  
industry

## Mitsubachi Farm

Theme **Beekeeping Know-how**

The rapturous scent and rich sweetness of honey is a gift from the hard-working bees. Take a peek at the work of the beekeeper who carefully raises the hive.



Let's take a peek into  
the world of beekeeping

Let the bees be unless  
you got the tools for  
coexistence. Beekeepers  
know how to build a  
relationship that is  
mutually honey sweet.

# A book to glimpse the tools of beekeepers



Mitsubachi Farm  
Mr. Inukai

From honeycomb  
honey comes.  
Deep dive on the  
glory of the hive!



## Bee brush

A brush to dispel bees  
when collecting honey.  
Made of bee-friendly  
soft horsehair. A must  
for any bee apiary.

## Beekeeping hat

This hat with net is  
undoubtedly the first  
thing that everyone  
thinks of when they  
hear the word  
beekeeping.  
Essential to keep  
the bees at bay.



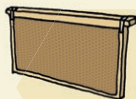
## Honey uncapping knife

The honey lid that covers  
the burrow is a sign of  
how well the honey has  
aged. The long blade and  
the warp of the blade  
are devised to make it  
easier to cut with.



## Hive tool

A versatile tool that can be used  
in a variety of ways, such as peeling  
off excess nests or shifting nest  
frames by making full use of both ends  
to interact with different shapes.



## Hive frame

An artificial foundation made of  
beeswax to make it easier to build  
a nest. 10 pieces put in one bee colony  
is best.

## Bee smoker

To pacify the hive,  
one needs to use  
this device to burn  
pine needles. The  
smoke produced  
makes the honey  
reaping much  
easier.



In Tama, Tokyo

## Beekeeping experience spot

### ● Mitsubachi Farm



Homemade Honey  
Tama no Sakura 220g

This beekeeping company has its own museum  
and cafe. A conclave to learn how bees behave  
brings comprehensive knowledge of their ecology.  
Sweet learning that literally yields honey.

☎ 042-519-9327 📍 37-3 Uenodai, Akiruno  
🕒 10:30~17:00 / Closed: Wednesdays

\*Experts will take care of safety during the tour. All tour goers are asked to be careful  
in case of anaphylaxis. (Severe allergic reaction)

### ● Tama Bee Garden



Inagi honey  
Sakura 300g

A beekeeping garden that has been open for  
three generations in Inagi. Experience actually  
performing part of the honey-gathering  
process while learning the secrets of the hive.

☎ 042-377-5561 📍 1792 Yanokuchi, Inagi  
🕒 9:00~17:00 / Irregular holidays

Town and townsfolk bound by honey /

### Kiyose City Mitsubachi Project



Kiyohachi Honey  
produced on the roof  
of the city hall 50g

On the crown of the seat of power  
honey has been made since 2014. The  
government of Kiyose collaborates with  
the private sector. Honey gelato and an  
annual march are expressions of this.

☎ 042-497-1841 (Kiyose City Building Administ-  
-ration Division) 📍 5-842 Nakazato, Kiyose