



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!

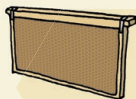


Bee brush

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

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 frame

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



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.



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.

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.

☎ 042-377-5379 🏠 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.

☎ 042-497-1808 (Kiyose City: City Promotion Division) 🏠 5-842 Nakazato, Kiyose