



Honey & Mead Tasting Workshop

- Learn how bees make honey
- Explore and taste a wide variety of colors, flavors, aromas, and textures of honey (including creamed, crystallized and from the comb)
- Attendees will track their personal impressions of each honey and will compare the results
- The class finishes off with a glass of honey mead wine for attendees to enjoy.

FRIDAY, JULY 5, 2024, 2:00-3:15 pm

\$35 per person

**Call Stacy at Eagle Ridge at
815-776-5034 to register.**

Join us to become a honey connoisseur!

Led by B'Ann Dittmar of
Dry Creek Beekeeping