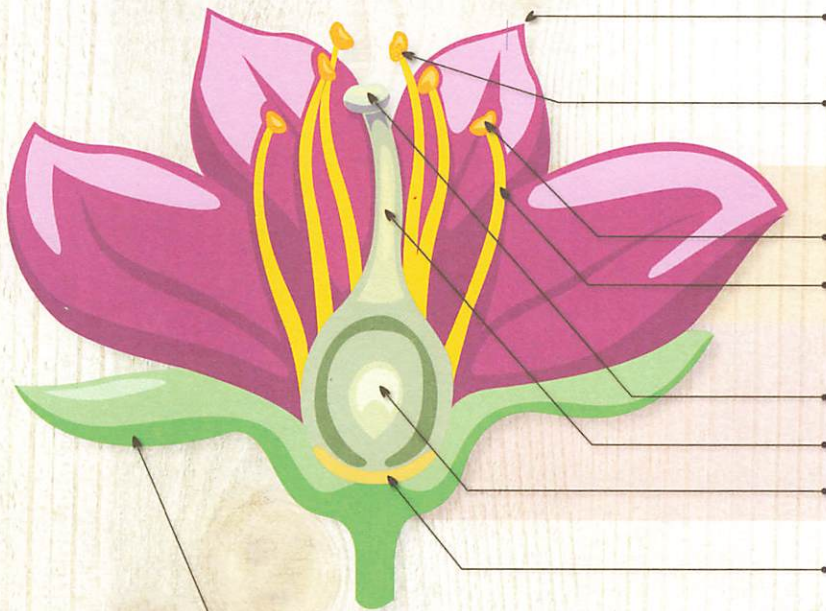


WHAT IS POLLINATION?

POLLINATION

is a very important part of the life cycle of plants. Bees move pollen between flowering plants, which means the plants can make seeds that can grow new baby plants.



PETALS the colorful, thin structures that surround the sexual parts of the flower; they attract pollinators and also protect the pistil and stamen.

POLLEN GRAINS the powdery particles that contain the male sex cell (gametes); also a nutritious, protein-rich food for bees.

STAMEN:

ANTHER a bright sac that makes and holds pollen grains.

FILAMENT a stalk that supports the anther.

PISTIL:

STIGMA sticky surface where the pollen lands and germinates.

STYLE the narrow region of the pistil between the stigma and the ovary.

OVARY the base of the female portion of the flower containing the ovules, which become seeds.

NECTARY secretory gland at the base of a flower that produces nectar.

SEPALS commonly green leaf-like structures that protect the bud prior to opening.

WHAT FLOWER IS YOUR HONEY FROM?

Without flowers, there would be no honey! Bees collect nectar from different flowers and make it into the sweet honey we all love. The color and flavor of honey is different, depending on the plants the honey bees visit.

ALFALFA



Honey made in Canada and the United States from the purple blossoms. It's light in color with a mild flavor and aroma.

BLUEBERRY



Honey made from the tiny white flowers of the blueberry bush in New England and Michigan. It's light amber in color with a full flavor.

BUCKWHEAT



A dark and full-bodied honey made in Minnesota, New York, Ohio, Pennsylvania, Wisconsin and even eastern Canada.

CLOVER



The most commonly made honey in the United States. Clover honey varies in color from water white to light, depending on the location and type of clover.

ORANGE BLOSSOM



Honey from lots of citrus flowers made in Florida, Southern California and parts of Texas. It's light in color, mild in flavor with a fresh scent and light citrus taste.

AVOCADO



Honey gathered from California avocado blossoms. Avocado honey is dark in color, with a rich, buttery taste.

WILDFLOWER



Honey made from lots of different flower sources.

ACTIVITY:

A TASTE TOUR OF HONEY



There are more than 300 unique types of honey in the United States. And each one has a different taste. With the help of an adult, taste a spoonful of the honey you have at home. Can you describe the look and taste?

Circle all the words below that apply and then find them in the word scramble.

C	F	Z	J	X	D	B	X	Y	B	I	R	Q	T	S
F	F	L	G	F	V	P	Q	X	T	S	M	R	E	T
D	V	Z	O	R	Y	C	I	P	S	T	E	M	E	I
U	A	G	W	R	N	S	O	S	S	J	U	Q	W	C
G	P	R	D	E	A	I	O	U	Q	U	Z	N	S	K
O	M	D	K	K	S	L	C	S	Y	T	X	A	G	Y
M	Y	N	C	J	G	P	M	H	W	Y	L	Y	Y	V
R	M	I	H	O	M	U	X	Q	V	X	S	K	Y	S
Z	H	G	L	N	C	T	P	U	N	U	A	I	I	Z
T	M	D	R	I	W	O	R	A	R	E	S	E	Q	D
W	E	W	I	F	R	U	I	T	Y	X	B	X	S	R
N	L	D	F	T	L	M	I	M	D	H	I	R	M	X
S	Y	M	T	T	I	C	L	I	G	H	T	D	U	D
Z	X	H	Q	Y	Y	N	U	L	V	K	A	X	C	Z
M	F	K	S	P	H	H	C	D	Q	U	Z	L	O	N

- DARK**
- FRUITY**
- MILD**
- CITRUSY**
- FLORAL**
- SPICY**
- NUTTY**
- STICKY**
- GOLDEN**
- SWEET**
- THICK**
- LIGHT**

SWEET FACT:

HONEY BEES MAKE HONEY IN EVERY STATE, BUT THE KIND THEY MAKE ALL DEPENDS ON THE FLOWERS AROUND THEM. WHAT KIND OF HONEY IS MADE NEAR YOUR HOME?

