

Webster Honey is buzzin' with their latest news

WEBSTER HONEY APPOINTS EDUCATIONAL MANAGER

Heading up the drive to bring educational learning about honey bees into 600 Scottish Schools is Webster Honey's new Educational Manager, Michelle English.

Michelle recently joined Kinross based Webster Honey, a sustainable honey business started by construction entrepreneur, Daniel Webster, and his partner, Emily-Kate McDonnell.



Michelle English

The business already goes directly into schools with a proven learning programme, giving them a number of hives to tend and look after. The programme explains to the children the importance of looking after bees, and how they contribute to the eco system.

Until Michelle's appointment, Webster Honey had only been able to target a set number of schools, but with her on board they will now be able to engage many more, getting the distinctive Webster Honey hives – which the children can paint and decorate – into more schools.



A beekeeper employed by Webster Honey goes into the schools to carry out the lesson plans, keeping in touch with the school until the honey is harvested. Webster Honey sells its products, which also include candles, alongside many types of set, runny and flavoured honey, in farm shops and delis all over Scotland.

Michelle said : “We have just launched the campaign, having contacted around six hundred Primary Schools all over Scotland by email, introducing them to Webster Honey, and explaining what our campaign is really all about.”

“It’s a very exciting time for the business, and I’m delighted to be on board,” she added.

“It’s crucially important to educate children about the importance of honey bees – no bees, no food for us basically!” said Michelle, who has a seven year old son and lives in Polmont.

“I’ve been ensuring that the schools see and understand what our unique ten lesson plan consists of, so they know what the children will be doing if they engage with us. We can send out Miek who is our experienced beekeeper, he has a great way with children, and we’ve had amazing feedback from the schools who have already taken part in our programme.”

Being atopic – a sufferer of hayfever, asthma, and other allergies – Michelle has researched that locally sourced honey is very good for easing symptoms.

“I have honey every day on my porridge, and also on toast,” she said, “so I can’t wait to try Webster Honey. As it’s a seasonal product it’s only available at certain times of the year, but I’ve been told, it’s well worth waiting for!”

Michelle also explained that she had been very impressed by Webster Honey’s future ambitions.

“We have plans underway to use a custom designed log cabin to house a special Bee-Keeping Centre at Scotlandwell in Kinross-shire, the first for the area, which will train and educate people hoping to keep their own bees,” she said.

“Daniel and Emily-Kate feel that the Beekeeping School will add an extra dimension to this business, as more and more people are wanting to have their own hives. Day courses will run, and they could even consider residential stays in the future. Excuse the pun but Webster Honey is going to “bee” Scotland’s biggest bee employer!” said Michelle.

Further details: www.websterhoney.co.uk.

