

Edward R. Henderson, Jr.

From: "Mark McWhorter" <mtmcvb@centurytel.net>
To: "Mark McWhorter" <mtmcvb@centurytel.net>
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Subject: bee bread -- creation

Bee bread is a highly nutritional derivative, made from pollen by bees. Scientists have understood for some time that worker bees who have just emerged from the comb must eat bee bread so that their glands produce food for the queen and developing larvae. However, older worker bees get by on honey alone. So scientists suspected that bee bread must have a higher nutritional value than honey.



Now, after painstaking work, researchers have learned how bee bread is made. Even as bees collect the pollen, they begin to work on the recipe. They add secretions from special glands, as well as microorganisms that produce enzymes which release a number of important nutrients from the pollen. Other microbes are added to produce antibiotics and fatty acids to prevent spoilage. At the same time, unwanted microbes are removed, and the bees add honey or nectar to the bread to get it to stick together.

The bees' recipe for bee bread involves a highly sophisticated knowledge of microbiology, nutritional chemistry and biochemistry in general. Modern science, therefore, absolutely requires us to reject the idea that bees and their culture evolved by blind chance and ignorant natural forces.

Only a perfect Creator could have made these wonderful creatures and taught them how to make bee bread!

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Notes:

Photo: Western honey bee collecting pollen. (Creation Moments email service)