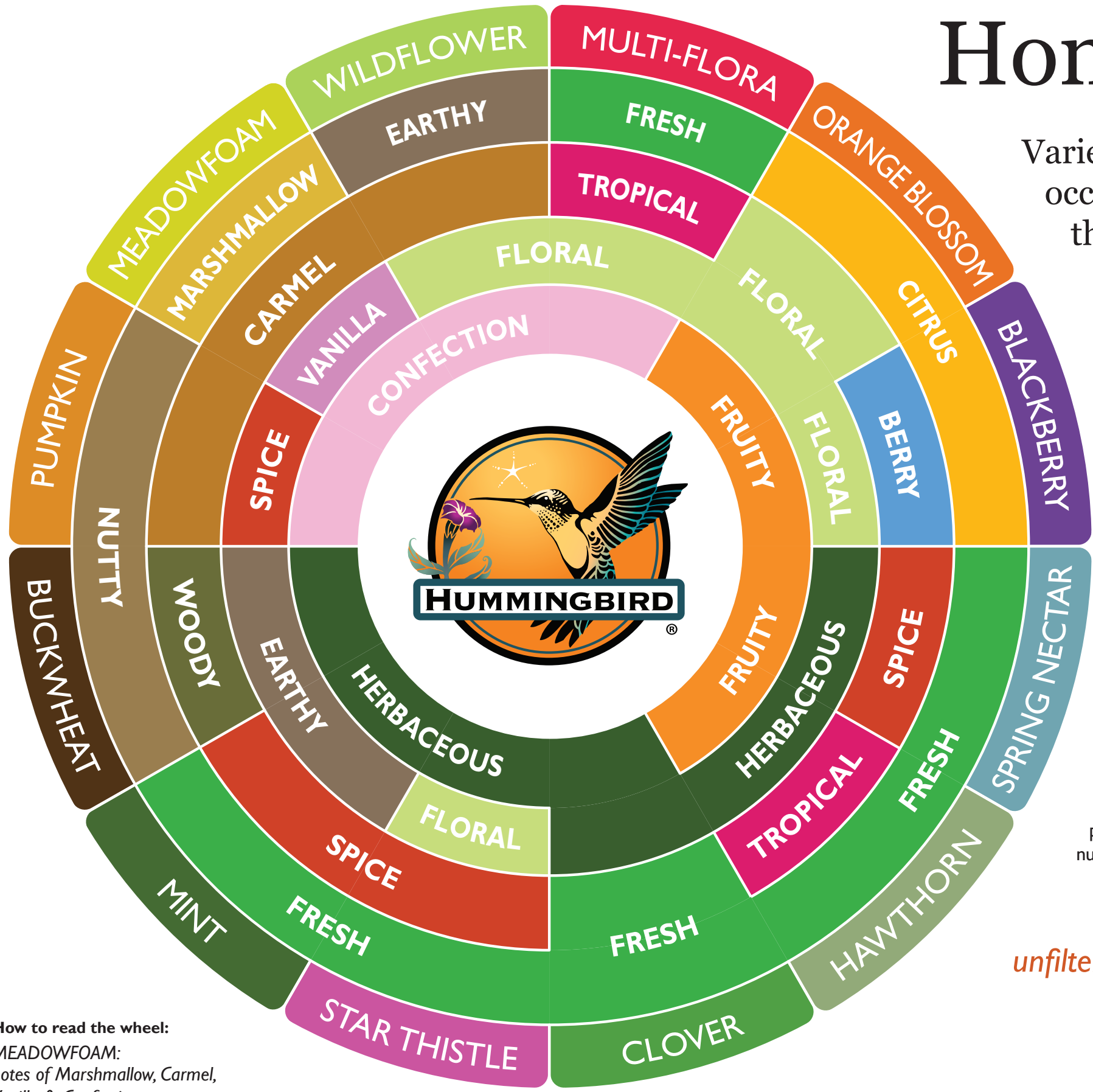


Honey Tasting Guide

Varietal Honeys have a diverse array of naturally occurring flavors that reflect the floral source of the nectar gathered by the bees. This guide shows taste notes that we experience when sampling these types.



How to read the wheel:
 MEADOWFOAM:
 notes of Marshmallow, Caramel,
 Vanilla & Confection



PURE
 Our honey suppliers do not blend their honey with other varieties of honey, water, or syrup solutions. Our honey comes straight out of the comb, into the container, that's that!

RAW
 We never heat our honeys above 115° F in handling, leaving vital amino acids and vitamins from the honey, propolis and pollen intact.

UNFILTERED
 Unlike most honey that is pressure filtered, our honey is only sieved to remove large particles, leaving you with the maximum amount of naturally occurring propolis and pollen. This process protects honey's antioxidant, anti-fungal, and nutritional goodness.

INTEGRITY
 We've built long term relationships with our beekeepers reliant on mutual trust. Our win-win approach honors and respects everyone—including the bees!

REGIONAL AND VARIETAL TRANSPARENCY
 We source regional and nectar source specific honey, so you know where your honey comes from and the plant source of the pollen. Our nectar specific honey may come from different regions depending on the year.

We focus on specialty Pacific Northwest honey, offering unique varietals as well as year-round staples for bulk and barrel sales. We are excited to also offer an exclusive domestic Hawaiian Certified Organic honey!

We delight in sharing the complex flavors of unblended, unfiltered honey from the hive while supporting rural livelihoods and family farms. We invite you to savor the experience!