

NITH VALLEY Since 1918 APIARIES



Product Guide 2020

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Honey bee on chicory blossom



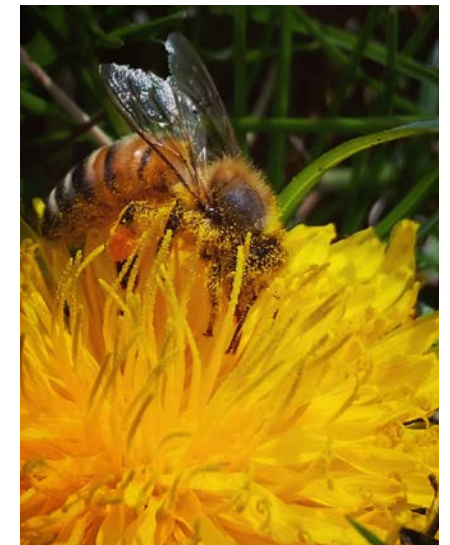
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Red clover and chicory in the bee yard



Pollen-covered bee hard at work

About Us

Originally started in 1918, **Nith Valley Apiaries** has been passed on through four owners, each of us learning from the previous beekeeper. Our beeyards dot the countryside throughout Perth, Waterloo and Oxford Counties, where we produce pure, natural honey for our local community using organic methods.

Our 'Honey House' is located in the little settlement of Luxemburg on the outskirts of New Hamburg. We still operate out of the same building as 100 years ago. With some changes and improvements to infrastructure and equipment to help us stay with the times, we operate about 500 hives and produce a variety of hive products such as honey, comb honey, beeswax and candles.

We provide mindfully collected products from our hives creating a positive social effect and maintaining an ecological balance.



The Nith Valley Apiaries Team - left to right Erika, Mike, Chris and Cassandra

About our Honey

All of our honey is unpasteurized and unfiltered. We settle and gravity strain our honey to catch any visible extraneous materials (such as wax bits) at 110F. This simple, low temperature processing maintains all the good stuff in honey (enzymes, antioxidants and pollen molecules).

To make honey, honeybees forage for nectar and bring it back to the hive. There, the bees regurgitate the nectar and pass it back and forth with other bees, drying it and introducing stomach enzymes which breakdown sucrose molecules in the nectar into fructose and glucose. The honey is then stored in the honeycomb where the bees finish dehydrating it by fanning their wings. The glucose molecules that the bees produce prefer to be solid, and over time they will crystallize. These crystals weigh more than the surrounding honey and settle to the bottom of the jar, spreading upward as the crystals multiply. It is safe to eat honey in crystallized form, it is simply a different texture. To reverse crystallization, simply warm the jar of honey by placing it in a pot of warm water on the low setting, set in a sunny window, or in an oven set at 90-110F until the honey returns to a liquid state.



Mike sampling the honey



Mike and Erika hard at work

Clover Honey



Ontario No. 1 White Honey from Clover Blossoms

Clover honey is a mild but sweet honey foraged in the midsummer months, mainly from hay fields and pasturelands. Our clover is known for its simplicity of flavour and versatility in use.

Grassy but still floral, clover has warm notes of butterscotch and beeswax. Clover also has distinct notes of vanilla and toffee, depending on the region in which it was produced.

Pair it: a Pecorino cheese, brie cheese, unripened goat cheese, flatbread crackers/ baguette, Pinot Blanc.

Clover Honey is available in the following sizes:



60g
Hex Jar



140g
Hex Jar



500g Glass
Jar



500g Squeeze
Bottle



1kg Glass
Jar



3kg
Pail



7kg
Pail



15kg
Pail

Inquire about bulk pricing.

Wildflower Honey



Ontario No. 1 Golden Honey from Wildflower Blossoms

Wildflower is a stronger, more robust tasting honey. This honey is foraged from all the first spring flowers such as dandelion, dogwood and hawthorns. Bees gather nectar from many different flowers, and every region has its own unique flowers. Therefore, wildflower honeys will change based on season and region quite a bit. You may find that caramel and maple flavour notes describe this honey, and sometimes a slight woody or fruity taste.

Pair it: a mild blue cheese (goat cheese if you don't like blue), red wine (Chianti), freshly sliced figs, walnuts. Mike likes it on an English muffin.

Wildflower Honey is available in the following sizes:



60g
Hex Jar



140g
Hex Jar



500g Glass
Jar



1kg Glass
Jar



3kg
Pail



7kg
Pail



15kg
Pail

Inquire about bulk pricing.

Buckwheat Honey



Ontario No. 1 Amber Honey from Buckwheat Blossoms.

Deep and rich, buckwheat honey has musky notes of caramel and molasses, maybe black treacle or malt. You may detect a “barnyard” scent, which is a common description of strong buckwheat honeys. People generally love it or are not fans at all. Buckwheat honeys are usually more expensive because farmers do not grow a lot of buckwheat in Ontario. Where it is grown, the bees are placed nearby to target those fields.

Pair it: Brie, mascarpone, nutty cheddar, hardy stilton, dessert wines (Banyuls or tawny port), pecans, walnuts, crepes, bacon.

Buckwheat Honey is available in the following sizes:



60g
Hex Jar



140g
Hex Jar



500g Glass
Jar



1kg Glass
Jar



3kg
Pail



7kg
Pail



15kg
Pail

Inquire about bulk pricing.

Raw/Comb Honey



Raw Honey and Comb Honey are available seasonally, so if we run out mid-winter that is it until July/August of the next year.

Comb Honey – This is most often like our clover honey. Great ways to enjoy comb honey are on warm toast or croissant, and it also works good on a charcuterie or cheese board.



Raw Honey – This honey great to enjoy in smoothies, cereal toast or by the spoonful. It will granulate because raw honey is never warmed in order to maintain its beneficial properties.

Comb Honey comes in 340g size containers.

Raw Honey is available in 1kg glass jars

Creamed Honey

Ontario No. 1 White Creamed Honey

This smooth spread is finely crystallized clover honey and will remain this consistency. These honeys store well at room temperature but if you desire a firmer consistency they can be placed in the fridge. We produce a variety of flavoured honeys with local and true sourced ingredients (see next page).



Creamed Honey is available in 500mg and 1kg tubs.

Flavoured Creamed Honey

Available in 275g glass jars



Ginger

Our ginger honey is produced with quality organic ginger powder and juiced organic ginger, making it a great medicinal option: Added to tea or eaten by the spoonful, it works wonders on sore throats and coughs. It also pairs well with cheeses and you can add it to salad dressings and other recipes for a sweet ginger zing!



Cinnamon

Our cinnamon honey is the perfect healthy throwback to cinnamon and sugar on toast as a child. It pairs well with cheeses, tea and vanilla ice-cream. It can be used for sweetening a chia seed pudding, glazing a ham roast, and even sweetening homemade apple pie filling. Have we mentioned broiling bacon drizzled with cinnamon honey?



Strawberry*

To begin the creation process of this unique seasonal honey, we dry and grind locally grown strawberries to create strawberry powder. Then we cook fresh strawberries, simmering to reduce the juice and adding our strawberry powder to create a paste. This is then mixed with honey! It is delicious on toast, drizzled over ice cream, or as an ingredient in a strawberry vinaigrette. It is also lovely added to fruit or herbal teas.

*Available seasonally.



Garlic*

Garlic honey...honey garlic! Made with organic garlic we grow ourselves, this honey packs a punch when you have a cold coming on and can be put in tea or taken by the teaspoon. Both savory and sweet, this honey pairs well with rosemary focaccia, cheese, rice and chicken.



Tumeric Ginger

Our turmeric ginger honey was created with winter blues and golden milk lattes in mind. Turmeric has many health benefits and helps to boost the immune system while reducing inflammation and depression. Made with organic tumeric, ginger, cayenne and black pepper.



Pumpkin Spice*

Pumpkin spice and everything nice is in this yummy seasonal flavour. We make this honey with powdered cinnamon, cardamom, cloves, nutmeg, and ginger as well as some pumpkin puree to capture the flavour. You can spread it on toast, over vanilla ice cream, and use as a sweetener for your pumpkin or apple pies. When used for tea and tea lattes, make sure to stir the beverage every so often, as spices will settle to the bottom.

Beeswax Candles

Beeswax is a useful byproduct of the honey extracting process. In previous years Mike's sister Jodi developed and test burned our candles before she started her own business, **Huckleberry Hives**. We are continuing to grow our availability of candles with Cassandra on our team. She also runs her own candle making business under the name **Lady Green**.



Beeswax Pillar Candles

Type	Large Pillar	Medium Pillar	Small Pillar
Size	3.1 x 5"	2.5 x 4.5"	2 x 3"
Approx. Burn Time	125 hours	70 hours	35 hours



Beeswax Taper Candles

Type	7" Taper	9" Taper
Size	7"	9"
Approx. Burn Time	8 hours	12 hours

Inquire about bulk beeswax pricing.



Beeswax Rustic Pillar Candle
Burn Time: approx. 85 hours
Size: 2.5 x 5"



Beeswax Votive Candle
Burn Time: approx. 15 hours



Beeswax Sphere Candle
Burn Time: approx. 15 hours



Beeswax Tealight Candles Pack of 6
Burn Time: approx. 8 hours each

Event Favours



We have 60 and 140g hex jars that are perfect for weddings, corporate functions and open houses. Orders for favours are highly customizable and we work with you to figure out how to best meet your needs.

If you aren't interested in the jars we have available, you can purchase your desired jar style elsewhere and make arrangements with us to have the jars filled. This is an option that many of our customers choose, as it allows them to add their own unique touches to their favours. One of our customers purchased her own jars, **Nith Valley Apiaries** honey and stickers, and then added her own tags to make some wedding favours.



Available in 60g Hex Jar (24/Case) and 140g Hex Jar (12/Case).

To Order



Honey orders can be placed with us by email, phone or voice message at nithvalleyapiaries@gmail.com or **519-662-3165**.

We appreciate when orders are over \$200 and placed by order cutoff at 10am Tuesday for same week (Thursday) deliver/pickup. Flavoured honeys and candles take a longer time to prepare for orders.

We deliver your orders to you within 40km radius of Nith Valley Apiaries free of charge. A \$30 delivery charge may apply for orders that require a special trip due to late order or delivery beyond a 40km radius.

Please see our pricelist for further product selection and details

Payment

We accept payment in cash, e-transfer or cheque.

C.O.D. on all first or irregular orders. 2% late payment fee will be applied on any late payments. 30-day payment term granted after first order.

When making payment by cheque please make them payable to **Nith Valley Apiaries Inc.** Please do not postdate cheques later than 30 days after delivery or a 2% late payment fee will be added to the next invoice.



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Since 1918
APIARIES



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Wednesday-Friday 9-5:30 Saturday 9-12

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