



Pure, Delicious Honey Made by Happy Bees

We're often asked what makes our honey special. And we have a long list of answers—it's pure, raw, unfiltered, undiluted, unblended, never processed or pasteurized—each of which contributes to the quality and flavor of our honey in a host of complex ways.

But the most important answer is actually the simplest: **It's all about the bees.**

Our grandfather began tending bees in 1965, learning from the pioneers of the trade in Northern California. He passed his knowledge down to his son Ray Jr., who built a thriving business raising queens and package bees for beekeepers and honey producers across the country.

We grew up in the family business, and year after year, we saw that well-cared-for bees made not only more honey but better honey. As beekeepers and honey producers ourselves, we've taken those lessons to heart.

Most honey brands buy their product in bulk from outside suppliers, without ever seeing the bees that created it. At Chico Honey Company, we harvest our honey from our own hives, an event that happens only once or twice a year. The rest of the time is spent caring for our bees, ensuring that they have everything they need to thrive—from abundant sources of nectar and pollen to fresh, clean water to protection from both pests and pesticides.

So, before a single drop is harvested, we've already put countless hours, extraordinary care and three generations of beekeeping knowledge into our product. That's what truly sets Chico Honey apart from every other jar on the shelf.

We handle every step of production—and we still fill every jar ourselves. That's how we know our honey is unblended, unheated, unfiltered and undiluted—just **100% pure, raw honey made by healthy, happy bees.**

To access high-resolution product images, please email us at hello@chicohoneyco.com



CHICO HONEY CO.



California Wildflower

In Northern California, the sun-drenched valley is surrounded by forests and mountains, and the largely temperate climate means there's always something in bloom. We set our hives in remote places at different elevations, so our bees can gather nectar and pollen from valley and mountain flowers alike – from purple vetch and yellow star thistle to white sweet clover, alfalfa and manzanita. Nature is fickle, favoring different flowers year to year, and that means this honey not only captures the essence of Northern California, but of a moment in time.

Mellow and golden, this honey has a flavor that's complex but smooth. Fruit and floral overtones mingle with notes of fresh grass and sun-dried hay, layered over a sweetness that's rich but not overpowering.

Equally well-suited to sweet or savory dishes, this honey is delicious slathered on baked goods, and excellent on a cheese plate, ribboned over goat cheese, blue or brie. We also love it in drinks from tea and coffee to fruity cocktails and hot toddies.



Montana Sweet Clover

Farmers in Montana plant sweet clover to feed livestock and to naturally enrich the soil in their fields. When the plants bloom, between May and September, our hives are surrounded by a sea of fragrant yellow flowers, stretching out under those big Montana skies as far as the eye can see. The bees bumble and buzz from flower to flower, gathering the nectar they use to create our Montana Sweet Clover honey.

While they may sip from a wildflower or two along the way, this is as close to "single source" as honey gets. The result is a pale amber color and delicate, lightly floral flavor, with delicious notes of shortbread and a pronounced, luscious sweetness.

This classic honey is perfect for stirring into tea, spreading on toast or making a peanut butter and banana sandwich. It also works beautifully in salad dressings, over grilled peaches and in champagne cocktails.



Hawaiian Wildflower

Hawaii's Big Island offers four distinct climate zones, from lush Wet Tropical on its northeastern coast to Polar Tundra conditions at its volcanic peaks. That translates into an astounding variety of plant life in a relatively compact space (nearly 2000 types of flowering plants alone). And that means very busy, very happy bees. Our bees gather pollen and nectar from hibiscus and ginger, passionfruit and guava, fragrant orchids and plumeria, native Ohia trees and even coffee plants, just to name a few.

This unique biodiversity creates a robust honey that's complex in flavor, with light tropical nectar supported by rich caramel and butterscotch, hints of coffee and smoke and a mellow, toasty warmth.

We love this honey as a sweetener for coffee, drizzled over pineapple chunks or swirled into rice pudding. Its rich, robust flavor also makes it a good choice for savory dishes like ricotta-topped bruschetta or roasted pork.