



## OZARK WILDERNESS HONEY

Thank you for supporting our wild beekeeping effort! ☺ We started keeping bees after we became aware of the presence of pesticides and other contaminants in almost *all* honey sold in the U.S. Either the bees bring nectar and pollen from pesticide-sprayed crops, or beekeepers themselves treat their hives with toxic chemicals to try and keep bees healthy! That's not the kind of honey we wanted to put into the mouths of our children. But the only organic honey we could find was imported from Canada or Brazil (and neither tasted that great). So we resolved to produce our honey ourselves, in the most natural way possible, and it turned out easier than we thought – all thanks to the book *Keeping Bees With a Smile: A Vision and Practice of Natural Apiculture* by **Fedor Lazutin**. This amazing book shows how *anybody* can produce truly natural honey and avoid all the pitfalls of conventional beekeeping – and we are a living proof that this natural approach works! It gives us the purest of honeys, and a smile. We are so happy to be able to deliver this wonderful honey to you!

### *Thirteen Ways In Which Our Honey Is Different*

- 1. MADE IN THE USA.** Our honey comes from a serene location in the heart of the Ozark Mountains. But most of the honey consumed in the U.S. is imported, largely from China. Chinese honey is banned in Europe due to lead and carcinogenic chemicals it contains, but it continues to flood U.S. grocery store shelves (labeled as coming from India or Vietnam).
- 2. REMOTE WOODLAND LOCATION.** We do not have commercial agriculture or industry anywhere close by. The nectar and pollen bees gather come from wild-growing flowers and trees which have not been sprayed with pesticides or any other chemicals. It's really remote. To give you an idea – we do not have cell phone reception here! The benefit of this seclusion is absolutely pure honey without any traces of pesticides or other chemicals. By comparison, most of the commercially available honey (even if of American origin) is produced from agricultural crops sprayed with pesticides which end up in the honey as well.
- 3. NO CHEMICALS, EVER!** We do not use *any* chemicals or any other “treatments” on our bees, hives, or honeycomb. As a result, our honey is 100% pure and uncontaminated. By comparison, most commercial beekeepers routinely use chemicals in their hives to prevent bee diseases. *It's scary!* One of the many chemicals approved for use inside the hives is amitraz. According to Wikipedia, “the toxic effects to humans following on amitraz-uptake include loss of consciousness, vomiting, respiratory failure, miosis, hypothermia, bradycardia, hyperglycemia and central nervous system depression.” Some of the fungicides used to fumigate the honeycomb are so toxic that during application no people are allowed within 100 ft without a full chemical suit and gas mask. Yet that honeycomb is then deemed safe to eat!
- 4. RICH BIODIVERSITY.** We literally have hundreds of different species of wildflowers that contribute to the richness of our honey and the health and well-being of our bees. By

comparison, much of the commercially produced honey comes from the bees pollinating the vast fields of monoculture crops. That's why so many conventional honeys taste just like syrup.

5. **NO SUGAR!** We never feed our bees sugar. The result: healthier bees that live exclusively on the natural diet of nectar and pollen, and no traces of sugar in the honey itself. By comparison, most beekeepers feed their bees *large* quantities of sugar syrup (sometimes, in commercial apiaries, 50 lbs of syrup per bee colony!). Do you still wonder why bees are disappearing?
6. **PROPAGATION BY NATURAL SWARMING ONLY.** We do not meddle in the love affairs of our bees! They propagate naturally by swarming. This approach is cruelty-free, and produces stronger bees. By comparison, most of the commercial bee colonies are bred in artificial facilities, fed sugar syrup, and then shipped to beekeepers in packages together with a queen that has been likewise artificially raised and inseminated. No wonder they recommend to chemical-treat such bees even to get them through their first winter!
7. **NO REQUEENING.** Most beekeepers regularly "requeen" their hives. This means finding the queen, killing her, and giving the hive a new, young one. We never do that! If the queen grows old, the bees will raise a new queen themselves!
8. **NO QUEEN EXCLUDERS.** Most beekeepers restrict the queen bee's movement inside the hive using a cage called "queen excluder". This is to keep the queen laying eggs (to produce new baby bees) in one portion of the hive, and have the honey stored in another part of the hive. We do not use queen excluders or other gimmickry and give the bees the freedom to live their lives as they would do in nature.
9. **LOCAL BEES.** We keep bees of the local strains that are better adapted to the local weather, climate, and conditions than bees artificially bred at artificial facilities.
10. **GOOD FOOD.** We leave plentiful honey and pollen reserves for the bees in the hive at all times. Good nutrition means healthy and productive bees. We only harvest the real surplus that the bees won't be able to consume themselves and which, in nature, would have been consumed by bears, moths, and like. So our honey is produced without "robbing" the bees – this is the true surplus that can be extracted without any danger of compromising the bees' own food stockpiles.
11. **WE DON'T MOVE HIVES AROUND!** Our hives stay in the same place. Commercial beekeeping, on the other hand, is largely migratory – they load the hives by the thousand on trailers and truck them around the country (from almond orchards in California to apple orchards in Washington to Midwest). Moving the bees is *completely* unnatural, spreads disease, and causes the colonies big stress (imagine walking out on your porch in the morning and discovering your house was moved overnight from California to North Dakota)!
12. **RAW, NEVER HEATED, NEVER FILTERED.** Our honey comes straight from the hive without any adulteration whatsoever.
13. **NO PLASTIC COMB.** Many beekeepers use plastic comb or plastic foundation (sheets from which bees build their comb cells). We don't do that! The only comb we use is the wax comb our bees built themselves. When the bees build comb, they admix small amounts of propolis (bee resin) to the wax – this makes the cells stronger and gives them germ-killing properties. This is healthier for the bees (as they use comb cells to raise their young) and makes the honey better too as some of the propolis is transfused into it from cell walls.

OK, this long list is not supposed to be a substitute for actually tasting our honey! ☺

[Pinenut.com](http://Pinenut.com) is the oldest online retailer selling American pine nuts. We also offer wild medicinal plant products and wilderness honey from the Ozarks.

[HorizontalHive.com](http://HorizontalHive.com) is a website dedicated to natural beekeeping in bee-friendly hives.

We'd love to hear from you! Our email **FOREST@PINENUT.COM**