

# OZARK WILDERNESS HONEY

**PLEASE REFRIGERATE for long-term storage.** Our honey is rich in pollen and has not been artificially dehydrated. As many truly natural honeys, it may slightly ferment if stored at room temperature for a long time. Refrigeration will prevent any fermentation and will preserve the living properties of pollen.

**THANK YOU** for supporting of our natural beekeeping effort! We use all the proceeds from honey sales to buy more land for our private honeybee sanctuary and save honeybees and wild landscapes from logging and development. You may be pleased to know that with your help, we're now protecting over 600 acres of beautiful Ozark wildlands.

We started keeping bees because almost *all* honey sold in the U.S. is contaminated with pesticides. 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. So we resolved to produce our honey differently, in the most natural way possible, following the advice in the wonderful 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 share this wonderful honey to you!

## *Eleven 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 often contains illegal antibiotics and chemicals, but it continues to flood U.S. grocery store shelves (labeled as coming from other countries).
- 2. REMOTE WOODLAND LOCATION.** We do not have commercial agriculture or industry anywhere close by. It's so remote we don't even have cell phone reception! Bees gather nectar and pollen from wildflowers and trees that have not been sprayed with pesticides or any 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 beekeepers use chemicals in their hives to prevent bee diseases - the same chemicals that are known to have nefarious effect on humans. *It's crazy!* For example, 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 the wellbeing of our bees. By comparison, much of the commercially produced honey comes from the bees pollinating 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!). No wonder bees are disappearing!
6. **LOCAL BEES.** We only keep bees of the local strains that are better adapted to the local weather, climate, and conditions.
7. **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.
8. **CRUELTY-FREE METHODS.** For us, bees come first. We treat them with great respect and avoid many beekeeping techniques that increase honey production at the expense of bees' health and vitality. 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!
9. **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)!
10. **RAW, NOT HEATED, NOT MICROFILTERED, NOT DEHYDRATED.** Our honey comes straight from the hive without any adulteration whatsoever. This is how bees made it.
11. **NO PLASTIC COMB OR PACKAGING.** Many beekeepers use plastic combs in their hives. 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 the honey! ☺ *Thank you!*

— Dr Leo Sharashkin, Beekeeper and Editor, *Keeping Bees With a Smile*

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