



2008 Sales Informational

*Bee knowledge is very limited, and little is known as fact about their behavior.
However, Bees N the Keys have been able to identify several very reliable commonalities.*

Bees collect nectar from a bloom to make honey. There are as many flavors of honey as there are types of blooms accessible by bees. Bees will forage up to 2 miles from the hive, and will stop at the closest blooms to the hive first. As long as that plant can supply enough pollen and nectar, the bee will continue to forage on it. A hive placed beside a large orange tree will produce orange blossom honey.

Different plants bloom at different times of year. Usually spring honey is lighter, and fall honey is darker. However, goldenrod, a fall honey, is a light honey. In order from lightest to darkest, Bees N The Keys has been able to produce twelve different types of honey.

No.	Name	Description
1	Seagrape	Early spring honey, almost clear in color, delicate, light and sweet
2	Jamaican Dogwood	BNTK Exclusive, said not to be able to grow in the U.S. this early spring bloom makes a very light, and very sweet honey
3	Gallberry	A light spring honey with a bright enjoyable smooth flavor
4	Key Lime	A sweet spring honey, with a delightful clean citrus finish
5	Mango	A sweet spring honey, with a delicate mango after taste
6	Goldenrod	A tasty, pollen-rich honey with a light sweet flavor
7	Tupelo	A rare honey from Florida's panhandle with an oaky smoky flavor
8	Black Mangrove	A complex honey that starts creamy, gets oaky smokey, with a sweet finish
9	Florida Keys Blend	A sweet light honey, Mostly associated as being "Regular" honey
10	Wildflower	A dark honey with a mild sweet honey flavor
11	Saw Palmetto	A dark honey with a more bold, pronounced, honey flavor
12	Florida Holly	A dark honey with a bold, rich, strong honey flavor

In our experience all uses of honey will increase sweetness. Subtle flavors are found most apparent in uses that are not cooked or blended, for instance, on top of toast or muffins. Using pollen rich or bold honey for cooking and glazes adds more noticeable honey flavor, in addition to sweetness, to dishes.