

VOTED  
GEORGIA'S  
BEST TASTING  
HONEY



# THE HONEY SHACK

Georgia Grown Store & More  
[georgiagrownhoney.com](http://georgiagrownhoney.com)



# PURE RAW HONEY



# How It All Started



The Honey Shack is a family owned and operated business in Homerville, GA. We are an Agritourism Stop on Georgia Grown Trail 37. Homerville is also home to the Honey Trail in Georgia - where beekeeping has been a way of life and source of income for decades in Clinch County.

The Honey Shack is a subsidiary company of Bruce's Nut-N-Honey Farm. Bruce's Nut-N-Honey Farm was established in 1980 by my father who started with one hive of bees as a hobbyist beekeeper. My father's hobby soon became a business as his number of hives increased every year. I began working and tending the hives of bees alongside of my father as a young boy. I learned how to manage and maintain hives, extract honey, and package honey. As I learned more I became interested in beekeeping and after completing school I acquired the beekeeping business. Since then Bruce's Nut-N-Honey Farm has grown into a commercial beekeeping operation with a packaging plant as well as a retail store.

My family and I are truly grateful for what the Lord has done in our lives as well as in the success of our business. The Lord has blessed us with healthy happy bees and bountiful honey crops as well as his continual watch, care and protection on each of our lives. To God be the glory for great things hath he done! We hope you enjoy our honey!

*Ben Bruce*  
Beekeeper



# About Our Honey

Each jar is filled with 100% pure USA honey. That's 100% unadulterated honey with no other contents. Our honey is never pasteurized or blended with inferior honey. Whether you purchase Gallberry, Orange Blossom, Private Selection, or any other variety, know that is exactly what you are getting.... 16 ounces of that specific variety!!! As a result of this pure honey process, your honey may form sugar crystals. You can enjoy the unique texture of crystalized honey, or gently warm your honey jar in a simmering pot of water to return it to a liquid consistency. We hope you can taste the difference in the quality of our award winning honey and hope to change your mind about purchasing "honey flavored" products that are often sold in supermarkets.





## Gallberry

Our Signature Variety and the Honey that shaped the Honey Trail in Homerville! This honey is sourced from a native evergreen holly bush that blooms in the spring. This unique honey is popular throughout the piney woods and swamps of southeast Georgia and Florida. The honey is light amber in color and mild to moderate in flavor. Gallberry Honey makes the perfect table honey since it is slow to crystalize. Gallberry Honey is also a delicious substitute for sugar in cookies and breads.

## Nut-N-Honey Banana Bread

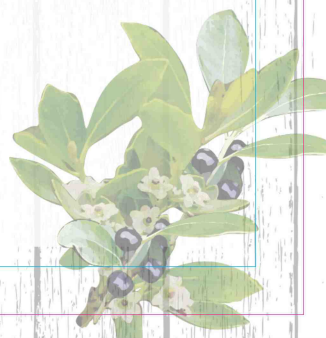
### INGREDIENTS

½ cup The Honey Shack  
Gallberry Honey  
½ cup butter  
1 teaspoon vanilla  
2 eggs

1 ¾ cups all purpose flour  
1 teaspoon baking powder  
½ teaspoon salt  
3 ripe bananas mashed  
½ cup chopped pecans

### DIRECTIONS

Cream honey and butter in large bowl with electric mixer until fluffy. Beat in vanilla. Add eggs, beating well. Combine dry ingredients in small bowl; add to honey mixture alternating with bananas, blending well. Stir in pecans. Spoon batter into greased and floured 9x5x3-inch loaf pan. Bake in preheated 325°F oven 45 to 50 minutes or until a wooden toothpick inserted near center comes out clean. Cool in pan on a wire rack 15 minutes. Remove from pan; cool completely on a wire rack.



# Wildflower



Wildflower Honey, also known as polyfloral honey, is derived from the nectar of numerous species of flowers or blossoms. The taste, aroma and flavor will vary from season to season, depending on which flowers are dominant at the time the nectar is collected. Our Wildflower Honey is golden amber in color. Consistently eating honey that is local to your area may reduce the symptoms of seasonal allergies. We enjoy it drizzled over peanut butter toast or blended in a morning smoothie!

## Quick & Easy Energy Bites

### INGREDIENTS

- 1 cup old fashioned oats
- 1/3 cup The Honey Shack Wildflower Honey
- 1/2 cup chocolate chips
- 1/2 cup creamy peanut or pecan butter

### DIRECTIONS

In a medium bowl combine all ingredients. Stir until well distributed. Put mixing bowl into the refrigerator for about 20 to 30 minutes. Then roll into rounded balls. Delicious additions include dried fruits, flax seeds, or chopped nuts.





## Saw Palmetto

Saw Palmetto is our darkest honey in color and most robust in flavor. Saw Palmetto Honey is set apart by its deep Amber color and its full bodied flavor. Sourced from the Saw Palmetto that grows profusely in South Georgia and Florida, this rare honey is seldom tasted outside the borders of Florida and South Georgia! Some of our customers have compared its flavor to old fashioned cane syrup. This honey is a great compliment to smoked or cured meats such as ham, turkey and sausage.

## Honey & Pineapple Glazed Ham

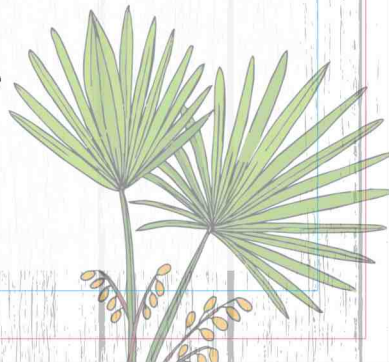
### INGREDIENTS

- 1 Spiral Sliced Ham (fully cooked)
- 1 can Pineapple Slices
- 1/3 Cup The Honey Shack Saw Palmetto Honey

### DIRECTIONS

Bake ham on rack in shallow pan at 325°F for 1 hour or until meat thermometer reads 120 degrees. Drain pineapple, reserve liquid. Combine reserved pineapple juice and honey and mix well. Arrange pineapple slices on top of ham. Generously brush honey mixture over entire surface. Bake about 30 to 45 minutes longer or to 140°; reapply mixture every 15 minutes.

This is the perfect recipe for holiday entertaining or Sunday dinners!





# Papa's Private Selection

Papa's Private Selection is our Pride and Joy and has won several awards including Flavor of Georgia! This is our lightest and brightest honey variety. We call it Private Selection because this is the honey we bring home with us. What makes Private Selection so special? Well, for starters - its taste. It is a mild buttery tasting honey unlike any other. This honey drips from the comb honey that is sliced to fit in our cassette boxes. This honey is best enjoyed by the spoonful or as a gourmet topping for your favorite ice cream or greek yogurt.

## Whipped Honey Butter

### INGREDIENTS

- ½ cup The Honey Shack Private Selection Honey
- ½ cup Softened Butter
- ½ teaspoon Vanilla or Cinnamon

### DIRECTIONS

Whip softened butter until fluffy. Gradually add flavoring and honey. Beat until desired consistency. Store in the refrigerator until ready to use. Spread on hot rolls or fresh baked bread.



# Orange Blossom



Straight from Florida's Orange Groves, Orange Blossom Honey is a flavorful and aromatic honey, with a hint of citrus flavor! With a beautiful golden color, this honey is a perfect table honey. We love to add this honey to our green tea.

## Greek Yogurt Parfait

Layer the Following:

½ cup Your Favorite Greek Yogurt

1 Tbsp Your Favorite Granola

Drizzle The Honey Shack Orange Blossom Honey

Repeat the Layers. Enjoy as a healthy breakfast or snack on the go!!

# Cotton



Cotton Honey is one of our newer varieties of honey, and is quickly becoming a customer favorite. We all know

cotton is grown abundantly in Georgia for its fiber, however it also has a source of nectar for the production of honey. Our Cotton Honey is light in color, has a thin consistency and a mild flavor. This variety of honey has a quick crystallization period so you may get to experience both forms (liquid and crystallized) in the same jar!





# Swamp Honey

Swamp Honey – the name says it all! Swamp Honey is produced in remote bee yards that border the Okefenokee Swamp! It is medium amber in color and moderate to bold in flavor. This polyfloral honey is a combination of floral sources that are native to the Okefenokee Swamp. It is produced in the late spring. Swamp honey makes the perfect souvenir and is delicious drizzled over a pan of hot buttered biscuits!



# Tupelo

Tupelo Honey is a specialty honey produced from the Tupelo Trees that grow along the Georgia riverbanks. Much care and detail must be taken to make Tupelo Honey to ensure it is pure and not a combination of other nectars that are available at the same time. Tupelo Honey is a customer favorite and many ask that we reserve cases for them in advance because of its limited supply!



# Sourwood

Our Sourwood Honey is produced in the Blue Ridge Mountain Area of North Georgia. The Sourwood tree blooms during the summer months. Sourwood honey, like Tupelo, is a more expensive variety due to its short supply. Believe us, this honey is anything but "sour" and is light to medium in color and mild in flavor. Sourwood honey is delicious drizzled over a tall stack of buttermilk pancakes.



# Comb Honey

This is as PURE as it gets. These honey comb cassettes are cut directly from the hive and never processed. Each honey comb is unique to the hive it originated from. This most delicate form of honey is best enjoyed by itself or paired with a fruit or cheese tray.



Our perfect location also allows us to produce a specialty variety known as comb honey, which is the purest and rawest type of honey available. The comb is cut directly from the bee hive in its original state and shipped straight to you either in cassette boxes or surrounded by liquid honey in a jar. This specialty honey is only produced in these ideal locations in South Georgia and North Florida and is not made anywhere else in the world. However, it is shipped all over the world because of its rarity and taste.



## Wildflower w/Comb

This “cut comb” honey jar is a specialty honey enjoyed by the locals. Every jar includes a generous slice of honey comb cut directly from the hive surrounded by our liquid gold Wildflower Honey. This honey is light amber in color and has a super sweet taste. Enjoy chewing the honey comb just like you would chewing gum - extracting the sweet honey and discarding the beeswax.

## Wholesale & More

At The Honey Shack, we offer wholesale, bulk orders and private label opportunities. Custom orders are available in a jar or container of your choice. We sell our honey by the jar full or truck load!!!



# Save the Honey



Many of our honey varieties are sourced from areas of “dwindling habitat.” Real estate development, commercial timber operations, fires and infringement of man have begun to decrease the native habit of the honey bee that once grew rampant in untamed forests. Without conservation efforts, your favorite variety of honey may become a thing of the past.



## Save the Honey Bees

Honey bees are one of our planet's most important animals. In fact, about one-third of the U.S. diet is derived from insect-pollinated plants and honey bees are accountable for about 80 percent of that process. Without honey bees, humans and wildlife wouldn't have much to eat or look at!

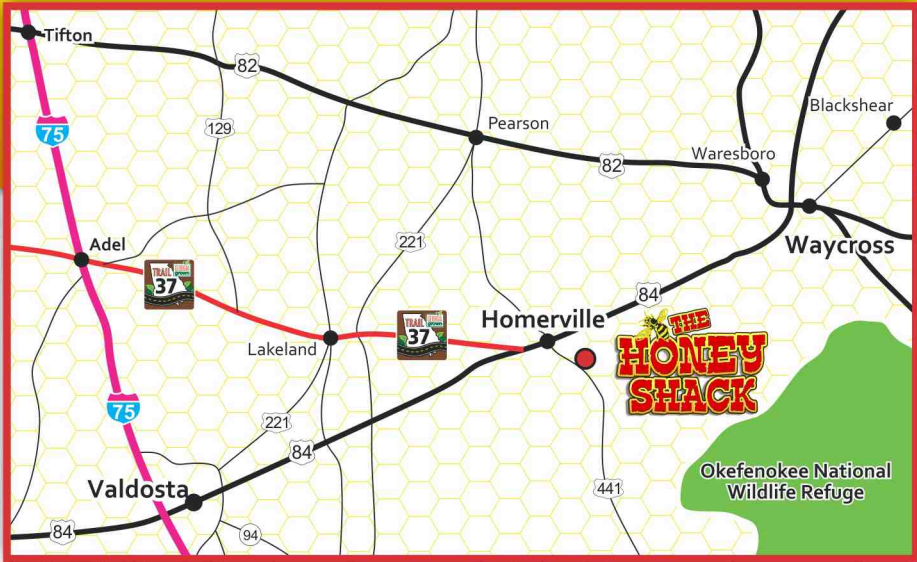
## Save the Beekeeper

When you buy local honey you are supporting beekeepers and their efforts to maintain and increase the healthy hives of honey bees! No one is a bigger or better advocate for the honey bee than the beekeeper as his way of life depends on these remarkable insects.



## How You Can Help

- ◆ Include nectar plants in your flower gardens so local bees have the food they need
- ◆ Reduce the amount of chemicals and pesticide you use around your home. If you must use pesticides be sure to follow label instructions.
- ◆ Donate to organizations dedicated to protecting the honey bee
- ◆ Buy pure honey from beekeepers
- ◆ Read the label on the jar. Key words such as “honey flavored,” “syrup,” or “blended” indicate you are buying nothing more than a sweetened liquid.



P.O. Box 88  
 2797 Fargo Hwy.  
 Homerville, GA 31634  
 (912) 487-5001



[www.BrucesNutNHoney.com](http://www.BrucesNutNHoney.com)  
[georgiagrownhoney.com](http://georgiagrownhoney.com)

## Visit us Monday - Friday 9am - 5pm

After Hours Honor System - Open 24 hours a day  
 We do have some seasonal hours of operation and are closed to observe holidays. Please give us a call if you are planning a special trip!

