

Q: Is your honey local?

A: The short answer is: It depends on what you request. If local is the most important factor for you, just tell us and we will 100% bottle from our hives from in-town Scottsboro, Jones Cove, or July Mountain.

In-town honey is particularly light... good table honey, but the taste doesn't hold up for cooking and some years it crystallizes a bit quicker. Our other hives are in the woods and they come in a bit darker and stronger. You get whatever the bees make, from wherever they decide to forage, and it varies widely from yard to yard, season to season and year to year. It runs a bit cloudy. We have customers who use honey medicinally for allergies and want it loaded with pollen, so we try not to filter it too much or heat it above 110 degrees.

Otherwise, you will get our production blend 100% pure honey that is mostly “our very own local honey” but is blended for taste, consistency, color, or some other factor. For this, we try to hit an all-purpose mid-range so folks can use it in their coffee **AND** cook with it **AND** put it on a biscuit **AND** admire its translucence. This seems to please the most people with fewer surprises. We trade honey with other known beekeepers in Tennessee, Kentucky, and Arkansas to complete our blends.

And, then our curated honey (Orange Blossom and Buckwheat this year) is from known beekeepers in Florida and Wyoming. We know the sources of our honey; there is no Chinese or South American honey in our shop. But, no, we are not going to tell you we have orange orchards and buckwheat fields in Jackson County.