

We currently nurture 16 active hives in a 36 foot square fenced apiary. The apiary is set back 1000 feet from County Road 1000. The apiary sits in the midst of a 16 acre pasture. It is 300 feet north of a 10 acre Indiana Certified Forest.



The bees feed on, in roughly this annual sequence,



sugar maples,



apple trees,



grape vines,





crimson clover,



white clover,



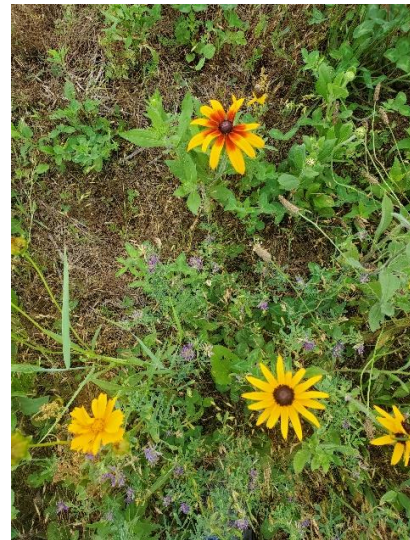
bee balm,



coreopsis,



black eyed Susans,



coneflowers (top, and friends)



Milkweed, butterfly weed, and of course, dandelions!

Our honey is processed on site and in full compliance with the most current Guidances from the Indiana State Department of Health.

Honey in frames removed from our hives is immediately separated from the frame in a stainless steel spinner. Most of the beeswax, being lighter than honey, floats above the honey in the spinner. The honey itself is drained from the bottom of the spinner through a stainless steel mesh into five gallon buckets, from which it is drained through a second stainless steel mesh into individual one pound/12 fluid ounce bottles. The bottles are stored in a temperature-controlled area until ready for sale.

**NO ADDITIONAL PROCESSING IS PERFORMED.** There is no official or legal definition of “raw” honey, but we hope you will agree that ours is consistent with our use of that word.

Similarly, our honey is not “clover” or other varietal, but rather flavored by whatever nature has permitted us to grow during the preceding nectar flow.

PS “Opus Apum” <sup>TM</sup> is Latin for “The Work of Bees”.