

2025 CATALOG

Raw Honey Unheated / Unfiltered / Nothing Removed

RAW GOLDENROD WILDFLOWER



Goldenrod Wildflower
10 oz.



Goldenrod Wildflower 14 oz.



Goldenrod Wildflower 17 oz. (1 lb. 1 oz.)



Goldenrod Wildflower 35.2 oz. (2 lbs. 3.2 oz.)



Goldenrod Wildflower 80 oz. (5 lbs.)

RAW ORANGE BLOSSOM



Orange Blossom 10 oz.



Orange Blossom 14 oz.



Orange Blossom 17 oz. (1 lb. 1 oz.)



Orange Blossom 35.2 oz. (2 lbs. 3.2 oz.)



Orange Blossom 80 oz. (5 lbs.)

RAW SUMMER WILDFLOWER



Summer Wildflower 10 oz.



Summer Wildflower



Summer Wildflower 17 oz. (1 lb. 1 oz.)



Summer Wildflower 35.2 oz. (2 lbs. 3.2 oz.)



Summer Wildflower 80 oz. (5 lbs.)

RAW SWEET CLOVER WILDFLOWER



Sweet Clover Wildflower 10 oz.



Sweet Clover Wildflower



Sweet Clover Wildflower 17 oz. (1 lb. 1 oz.)



Sweet Clover Wildflower 35.2 oz. (2 lbs. 3.2 oz.)



Sweet Clover Wildflower 80 oz. (5 lbs.)

Our Raw Honey

When harvesting honey, beekeepers collect honeycomb frames filled with raw honey. After removing the wax caps, which keep the honey secure in each cell of the frame, the frame is placed in an extractor to spin honey fresh out of the comb.

Approximately 7-8 lbs. of honey are consumed by bees to produce 1 lb of beeswax.

Stockin's raw honey—called Wildflower—is sourced from our personal hives. We have approximately 200 of them. We keep our honey under 94 degrees and do not filter it. In addition, we carefully source raw honey made from regional partners located in Pennsylvania and New York. Sometimes we source a sweet clover honey from South Dakota and Canada, which customers particularly enjoy.

The factors that influence honey are the time of year the honey was collected, the length of time it was stored before being bottled and, importantly—the floral sources from which the bees extracted the nectar.

Research suggests raw honey's propolis, a waxy substance made from bee saliva, beeswax, and pollinated plant material, has antifungal and antibacterial properties.

The floral sources of our Wildflower honey include:

Dandelion, Wild Cherry, Sumac, Locust, Aster, Tulip Poplar, Autumn Olive, Knapweed, Dutch Clover, Sweet Clover, Basswood, Goldenrod, Japanese Bamboo, A Variety of Fruit



Some types of honey have as many antioxidants as fruits and vegetables.



Raw honey contains an array of plant chemicals that *act as antioxidants*.

Antioxidants help to protect your body from cell damage due to free radicals.

RAW ALFALFA



Alfalfa - 10 oz.



Alfalfa - 14 oz.



Alfalfa - 17 oz. (1 lb. 1 oz.)



Alfalfa - 35.2 oz. (2 lbs. 3.2 oz.)



Alfalfa - 80 oz. (5 lbs.)

RAW BUCKWHEAT



Buckwheat - 10 oz.



Buckwheat - 14 oz.



Buckwheat - 17 oz. (1 lb. 1 oz.)



Buckwheat - 35.2 oz. (2 lbs. 3.2 oz.)



Buckwheat - 80 oz.

Pure Natural Honey



Pure Natural Honey 2 oz. plastic



Pure Natural Honey 6 oz. glass

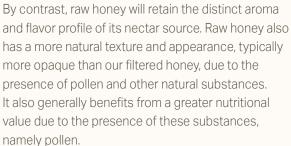


Pure Natural Honey 10 oz. glass



What is filtered honey? Unlike raw honey, filtered honey undergoes a process where wax, bee parts or pollen are removed. This result is a clear honey that is smooth, easy to spread and free from any visible particles.





Stockin's Pure Filtered Honey is always sourced from trusted partners in the US, Mexico, and Canada, who we've selected for their purity, beekeeping practices and floral sources, which produce exceptional flavors and keen aroma profiles.



Pure Natural Honey 12 oz. plastic



Pure Natural Honey 16 oz. (1 lb.) plastic



Pure Natural Honey

16 oz. (1 lb.) glass



Pure Natural Honey 48 oz. (3 lbs.) glass



of all fruit, vegetable and seed crops in the U.S. Without such pollination, we would see a significant decrease in the yield of fruits and vegetables.



Pure Natural Honey 32 oz. (2 lbs.) plastic



Pure Natural Honey 83 oz. (5 lbs. 3 oz.) plastic



Pure Natural Honey

48 oz. (3 lbs.) plastic

Pure Natural Honey 83 oz. (5 lbs. 3 oz.) plastic



Our sweet & natural honey products







Beeswax 1/2 lb



Beeswax 1 lb





Honeycomb Approx. 1 lb.



The Honeycomb

When beekeepers harvest the extra honey from a hive, they do so by collecting honeycomb frames. Each cell in the frame contains pure honey, which has been sealed by the bees with a wax cap.



tr Royal jelly is a *potent* bactericide. It has been known to speed up healing of wounds and reduce the amount of scarring.



Animal research indicates that royal jelly may support increased collagen production and protection from skin damage associated with UV radiation exposure



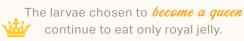
Royal Jelly 1 kilo

Royal Jelly 1.5 oz

In multiple test-tube and animal studies, specific amino acids, fatty acids and phenolic compounds found in royal jelly appear to have *potent antioxidant* effects.

Chemical analysis of royal jelly found it rich in protein and B vitamins (especially panothenic acid). However, analysis of royal jelly fails to break it down into all its different components. It cannot be synthesized.

Royal Jelly is the powerful milky substance that turns an ordinary bee into a Queen Bee. It is made of digested pollen and honey or nectar, mixed with a chemical secreted from a gland in a nursing bee's head. It commands premium prices rivaling imported caviar.







The World of the Beehive

In the world of the beehive, there are three types of bees: queen, worker and drone. And you need all three to make the approximately 400 pounds of honey produced by every beehive.

How does this happen? Simply put, the queen, who is the physically largest of the three bee types, lays up to 2,000 eggs per day. Fertilized eggs become female (worker bees) and unfertilized eggs become male (drone bees).

The worker bees, as the name suggests, make up the bulk of the beehive's population —a hive might house about 40,000-60,000 of them. By contrast the drone population ranges only about 300-3,000 per hive. Worker bees are the laborers of the community—among them are the foragers, whose task is to collect the pollen and nectar that nourishes the entire hive.

A hard-charging worker bee might visit 2,000 flowers per day before returning to the hive to unload her store of pollen. She also collects nectar— a sugary, carb-filled liquid that powers a honey bee's flight,

and is produced by flowering plants to lure honey bees to them in order to engage in pollination, which is the transfer of pollen from a plant's male to female parts.

Fortunately for humans, honey bees make more honey than what the colony needs to survive—about 65 excess pounds of it each year. So beekeepers harvest the extra, which they bring to you.

When it comes to honey, there is a world of color and taste possibilities, due to the fact that bees collect nectar from flowering plants. This can include flowers, trees and shrubs, or garden plants, herbs and grasses. The sources are endless.

Since the source of the nectar is key, we urge you to open your mind and tasting palate to the full range of possibilities when it comes to honey. We believe our line of raw and filtered honey, whether sourced from our personal hives or from those of our trusted partners, is a great place to start.

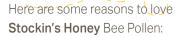
Yours in Health...and Taste! Stockin's Apiaries

A Word on **Bee Pollen**

Pollen is the food source for honey bees, collected by worker bees and carried back to the hive to feed their young, enabling them to take the place of adult bees as they die off. A honey bee's life is a short one, lasting only about 6 weeks on average.

Packed with protein, pollen is also a powerhouse of nutrients with many health benefits for humans. We sell pure honey bee pollen, which is a potent mixture of flower pollen, nectar, enzymes and honey, along with wax and bee secretions.

Pollen is one of the richest and purest natural foods, containing up to 35% protein, as well as sugars, carbohydrates, enzymes, minerals, and vitamins.



- · Bee pollen is loaded with a wide variety of vitamins, minerals and antioxidants that have antiinflammatory properties
- · It may boost liver function and healing, as well as protect it from harmful substances
- · Bee pollen may help lower heart disease risk factors such as "bad" LDL cholesterol and lipid oxidation [Source: "Top 11 Health Benefits of Bee Pollen," Healthline.com]

HOW TO EAT BEE POLLEN

Our bee pollen is sold in granules, which can be...

- · Ground and mixed in your favorite foods, such as yoghurt or cottage
- · Blended into a smoothie or favorite health drink
- · Added whole to yogurt or cereal, or even sprinkled on salad as a topping
- · Soaked in warm water, or a favorite drink such as milk, fruit or vegetable juice. After roughly 2-3 hours, the granules will release their powerful nutritional value into the drink



An industrious worker bee may visit 2,000 flowers per day, visiting 50-100 flowers each time before heading home to unload the pollen.



Bee trees - Linden

can provide a life-saving source of forage for pollinators like bees, bumblebees and butterflies. The pollen and nectar are nutrient-rich and often arrive in the months when other sources of food are scarce. Planting bee-friendly trees for bees is an excellent way to help reverse the decline in worldwide bee numbers.

Here are some of the best trees for bees:

Red Maple, Linden, Hazel, Serviceberry and Redbud.

Other bee-friendly trees include:

Tulip Poplar, Black Locust, Willow, Magnolia, Sweet Gum & the "Bee Bee Tree"

If you are looking for longblooming trees then consider.

Crepe Myrtle or Horse Chestnut

Honey Sticks with Real Honey Sold in packs of 50



For every
100 beekeepers,
95% are hobbyists,
4% sideliners, and
1% are fulltime
or commercial
beekeepers.





All About the Bees... and the

Sweet Honey They Make

The best hives make the best honey. That's what we think at **Stockin's Honey**, where we've supplied superb honey to satisfied snackers, health enthusiasts and honey connoisseurs for over 20 years.

The art and science of beekeeping, sourcing honey and creating fine honey products is fascinating. It's a multi-layered dance of nature's perfection working in tandem with well-honed practices that have been in operation for thousands of years.

We'd like to share a few of them with you to inform your honey journey. From understanding which kinds of honey you might like best—to learning about the surprising health benefits of this sweet, natural goodness.

Did you know? The first story of honey is around 8,000 years old, illustrated in an ancient Spanish cave painting that depicts honey being harvested. [Source: National Honey Board]

Honey Jam

Our honey jams contain approximately 50% fruit and 50% honey. Commercial jams can contain as much as 55% sugar to 45% fruit.*

*https://extension.psu.edu/food-for-profit-commercialproduction-of-jams-jellies-and-fruit-butters



Honey Jam 8 oz.



Honey Jam 8 oz.



Honey Jam 8 oz.

Honey never spoils.

Honey speeds the healing process and *combats infection*.

Honeybees are the *only insect* that produce food for humans.

The phytonutrients in honey are responsible for its antioxidant properties and antibacterial and antifungal benefits. They may also be why raw honey has shown *immune-boosting* and *anti-cancer* benefits.



A typical beehive makes more than **400 pounds** of honey per year.

The honeybee uses the most *complex symbolic language* of any animal on earth, outside of primates.

Raw honey can contain bee pollen & bee propolis, which may have added benefits. A 2023 review of studies suggested that raw honey may have *potential protective effects* on the respiratory, gastrointestinal, cardiovascular, and nervous system.





Please note: These statements have not been evaluated by the Food & Drug Administration. These products are not intended to diagnose, treat, cure or prevent any disease. If you are pregnant, nursing, taking medication or have a medical condition, consult a physician before using these products.

