



For more than 30 years,
Stockin's Apiaries, LLC has
provided Raw Honey, Filtered
Honey, Pollination and more for
much of the Greater Lancaster,
PA area and beyond!

Our sweet & natural products



Raw
Wildflower
Honey -
Sweet Clover



Raw
Alfalfa
Honey



Raw
Orange
Blossom
Honey



Raw
Buckwheat
Honey



Pure
Filtered
Honey



Honeycomb



Raw
Wildflower
Honey -
Goldenrod



Raw
Wildflower
Honey -
Alfalfa



Beeswax



Royal Jelly



Honey
Sticks



Pollen

Raw Honey Care

Store all honey at room temperature.

Crystallization of honey is normal and natural,
and does not change or hurt the honey.

Usually the first time honey crystallizes, it
gets pretty hard, but if crushed or stirred
after that, it will often stay somewhat creamy,
like soft ice cream. It is okay to warm your
honey up to 94 degrees Fahrenheit without
destroying any enzymes.

Some honey will tend to crystallize in a
coarse, rather than fine-textured crystal after
extraction. When this honey is pumped into
jars, and it is stored in a warm environment,
it may separate into coarse crystals on the
bottom and fine crystals or liquid on the top.
This honey is still raw and is still good. To
restore uniform consistency, stir and store
at room temperature.

Stockin's
HONEY

STOCKIN'S HONEY, LLC

stockinshoney.com



RAW WILDFLOWER



Our raw wildflower honey may vary in color and taste and texture, depending on the time of year it is collected, the floral sources available to the bees, and the length of time stored before it is bottled. Wildflower

honey is our "catch-all" term for the varieties that honeybees gather. The floral sources for wildflower are Sweet Clover, Basswood, and Goldenrod, to name a few. Some of our honey is LOCAL honey, from Lancaster County, PA. We don't have enough hives to produce enough for the demand for Lancaster County Local honey. We are able to get much of our wildflower honey from Pennsylvania or the New York area which we call Regional Honey. We also provide sweet clover honey from the Midwest and Canada which has been a pleasing wildflower honey for our customers.

We specialize in providing for our customers raw unfiltered honey. The purest form of raw honey is honeycomb right from the hive. The next best is extracted honey spun out of the comb. This raw honey is pure honey that has not been processed so as to change any enzymes that are present when the honeybees actually stored that honey in the comb. Depending on the floral sources available to the bees, they provide us with many varieties of natural sweetness.

Our naturally crystallized raw honey is always kept under 94 degrees Fahrenheit to preserve 100% of its natural goodness. Because it is unfiltered, it may contain particles of pollen, wax, or propolis.

Kinds of Raw Honey



RAW ALFALFA

Our raw alfalfa honey comes from beekeepers in Saskatchewan, Canada, and we find it to have a consistent flavor and texture. We know the beekeepers personally and are very pleased with their practices.



RAW BUCKWHEAT

We are able to carry buckwheat honey from our suppliers in Washington State, and over the years have been pleased with the flavor and consistency of it. This dark honey is high in anti-oxidants. It is a kind of honey very hard to find.



RAW ORANGE BLOSSOM

Bees working in Florida and Mexico produce our orange blossom honey. Our beekeeper friends supply us with their good honey, and we sometimes get Orange Blossom honey from our own bees, if they have traveled to Florida.

Pure Filtered Honey



We hope you enjoy our 100% pure honey's natural sweetness. A wide variety of floral sources gives each jar unique flavor nuances.

Our pure and natural honey comes from a variety of sources that are always from the USA, Canada and Mexico.

Our honey is never blended with other substances. This honey is made up of a combination of our 4 kinds of raw honey. Honey does not spoil and can be kept indefinitely at room temperature.

STOCKIN'S HONEY, LLC

We normally have around 200 hives. They typically travel down to Florida in the winter and will return to Lancaster, PA after producing orange blossom honey in the spring. The honey bees will then produce local honey in the summer before they are moved upstate to make goldenrod honey in the fall. All of our honey is not from our own bees. We also get honey from other honest beekeepers with whom we have had a long-standing trusted relationship.