

# Pure Artisan Honey

100% PURE HONEY  
...It all depends on where the bees buzz

## About Us

Honey is the oldest known sweetener for humankind and a healthier alternative than sugar. The color and flavor of honeys differ depending on the nectar source gathered by the honey bees. More than 300 unique types of honey, originating from different floral sources, are available in the U.S.

Honey color ranges from nearly colorless to dark amber. The flavor varies from delectably mild to distinctively bold, depending on where the honey bees buzzed. As a general rule, light-colored honey is milder in taste and dark-colored honey is stronger.

Our single floral varietals are minimally processed—gently warmed, strained and never filtered—retaining exceptional flavor complexity and natural nutrients found in honey.

A few of our favorite uses are:

- In hot beverages
- Making a simple syrup and use to sweeten freshly made iced tea, lemonade and as a mixer in specialty cocktails
- Added to yogurt, fresh chevre, mascarpone or cottage cheese
- Paired with favorite cheeses and fresh fruits
- As a glaze for grilled foods, in dressings, marinades and reduction sauces

### ABOUT OUR ARTISAN HONEYS

- Locally sourced from dedicated beekeepers,
- 100% USA Grade A honey
- Minimally processed and unfiltered
- Delicious flavor complexity that will impress the most discriminating honey lover
- Unlike other sweeteners, contains traces of vitamins, minerals, amino acids and antioxidants
- A great simple carbohydrate (energy) source
- Seasonal varieties



#### WILD BLACKBERRY HONEY

Originating from the nectar of the Himalayan blackberry blossoms, this all-time favorite has a sweet, mild flavor, with a fruity aroma and light notes of juicy berries. Many consider this honey one of the best from the Pacific Northwest!

#### STAR THISTLE HONEY

Produced in the Pacific Northwest, Star Thistle honey has a pale golden color with a pleasant and mild flavor. It is most intriguing that a bothersome weed can produce such a rare and wonderful tasting honey.



#### PUMPKIN BLOSSOM HONEY

A sweet, slightly spicy aroma with a hint of pumpkin flavor makes this amber-colored honey a gourmet food lover's treat. This hard-to-find limited-variety honey is one of the best from the Pacific Northwest!

#### ORANGE BLOSSOM HONEY

This outstanding artisan honey has a fruity taste with an aroma reminiscent of orange blossoms. Light amber in color, it lends a distinctive, appealing citrus flavor to dressings, sauces, baked goods, marinades and salads. If you love oranges, you'll enjoy this delicious blend of flavors.



#### BLACK BUTTON SAGE HONEY

This rare and limited-production honey variety is a must have for the serious food lover and avid cook. It has a complex sweet, clover-like flavor with a slight herbal flavor and floral aftertaste. One taste and you'll understand why it sells out quickly. Black Button Sage Honey is produced from the Coastal ranges of California only four out of every 10 years.

#### A FAMILY BUSINESS

We believe honey is nature's best and most delicious sweetener. That's why we founded Honey Ridge Farms in 2004. We are located in Brush Prairie, WA and are part of a long line of beekeepers; in fact, my son is a fifth-generation beekeeper who works alongside his grandfather tending hives.

#### OUR COMMITMENT TO QUALITY

Honey Ridge Farms was conceived to support local USA artisan beekeepers. Our family ties to the apiculture field endow us with the knowledge and ability to source, bottle and bring to market single-floral honey varietals and honey-based specialty foods of the highest quality, while offering the best possible value.

#### OUR CHALLENGE

Because of our dedication to apiculture and local beekeepers, Honey Ridge Farms donates a portion of profits from Balsamic Honey Vinegar to help fund research for bee colony health. Significant problems face the honey bee and beekeeping industries. Since one-third of our food resources rely on honey bee pollination, supporting research to maintain bee colony health and propagation is critical to everyone's survival.

LEEANNE GOETZ  
President



Products of U.S.A.



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**FIVE GENERATIONS OF  
BEEKEEPING TRADITION**

Producers of Pure Artisan  
Gourmet Honey Products

# Balsamic Honey Vinegar



Honey Ridge Farms Balsamic Honey Vinegar is a must-have for any well stocked pantry. Made from 100% honey, it's sulfite-free and delicately balances sweet with tart, adding delicious depth and flavor to a variety of recipes.

A few of our favorite uses are:

- In salad dressings and pan sauces
- In seafood, poultry, slaw and potato salads
- With sautéed or steamed vegetable dishes
- Added to homemade grilling sauces, marinades and reductions

## ABOUT BALSAMIC HONEY VINEGAR

- Produced entirely from honey, using a classic fermentation process
- Can be used in place of any conventional vinegar
- Adds intriguingly complex flavor dimensions to favorite dishes
- Aged on oak
- Sulfite-free



2008  
Outstanding Vinegar

# Honey Crèmes 100% PURE HONEY

Honey Crèmes are blended with the finest fruits or spices and never cooked to retain the natural goodness of the honey. Luscious yet light on the palate, these honey crèmes simply melt in your mouth.

A few of our favorite uses are:

- Paired with favorite cheese selections
- On toast, scones, muffins, and biscuits
- With pancakes, French toast and waffles
- Slightly warmed and drizzled over ice cream or pound cake
- Added to favorite grilling sauces
- Sweeten tea or other beverages

## APRICOT HONEY CRÈME



This smooth, creamy spread, with subtle notes of fragrant apricot is a customer favorite. Honey Crèmes retain natural goodness of fruit and honey in a smooth, spreadable blend. Slather on warm buttered toast, scones, muffins, pancakes and waffles. Add it to hot coffees and teas.

Ingredients: Grade A Honey, Apricots and Citric Acid.

## CRANBERRY HONEY CRÈME

The flavor of sweet-tart cranberries provides a delicious balance with this all-natural, smooth, spreadable honey crème. This flavor is a delicious addition to buttery toast, sliced tea breads, muffins, biscuits and oatmeal. Blend into pan sauces for a sweet and savory topping for roasted meats, poultry and fish.

Ingredients: Grade A Honey, Cranberries, Cranberry Juice Concentrate and Citric Acid.

## CLOVER HONEY CRÈME

Add this top-selling all-natural honey spread to breakfast items from pancakes and waffles to French toast and hot cereal. It's also delicious on breads, muffins and scones.

Ingredients: Grade A Clover Honey.

## ABOUT OUR HONEY CRÈMES

- Made with Grade A clover honey produced by family members
- Blended with fruit and/or spices to light, luscious perfection
- Stay smooth and creamy without refrigeration

## RASPBERRY HONEY CRÈME

Savor naturally sweet raspberries mixed in our pure honey spread. Try this tasty treat on breakfast items, breads, baked goods and hot beverages. This is a favorite topping for waffles and pound cake.

Ingredients: Grade A Honey, Raspberries, Raspberry Juice Concentrate and Citric Acid.



## SPICED HONEY CRÈME

A delicious blend of pure whipped honey, cinnamon and additional spices. This popular honey crème provides a touch of fall flavors to hot coffees and teas, gingerbread, muffins, quick breads and breakfast fare. Delicious mixed with cream cheese for a tasty topping for bagels, toast and cakes, or as a dip for apples.

Ingredients: Grade A Honey, and Spices.

## BLACKBERRY HONEY CRÈME

Imagine plump, juicy blackberries mixed with pure whipped honey. This all-natural honey crème adds delicious sweet, fruity flavor to warm scones, biscuits, bagels, and hot beverages. Swirl a spoonful into pan sauces for roasted meats and pork.

Ingredients: Grade A Honey, Blackberries, Blackberry Juice Concentrate and Citric Acid.

# Recipes

## Blackberry Gorgonzola Crostini

6 fresh figs, cut lengthwise into 4 slices  
Blackberry Honey Crème  
1 loaf French baguette or Italian bread, sliced ½-inch thick and toasted  
4 oz. Gorgonzola or other crumbly blue cheese  
Spread honey crème on toasted bread slices, top with some cheese and a fig slice. *Enjoy!*

## Honey Thyme Vinaigrette

3 oz. nut oil (pecan, macadamia, walnut)  
3 cloves garlic, minced  
2 shallots, minced  
1 oz. fresh lemon-thyme (cleaned & picked)  
1 tbsp. Wild Blackberry Honey  
Zest of one lemon

1 oz. Balsamic Honey Vinegar  
1 tbsp. Dijon mustard  
Juice of one lemon  
Salt & pepper to taste

Combine oil with the minced garlic, shallots, lemon-thyme, honey and zest; steep mixture on low heat for 30 minutes then cool. Stir together balsamic honey vinegar, mustard and lemon juice; slowly add to the infused oil and blend until emulsified. Finish with salt & pepper. Use to dress baby greens, grilled foods, potato or slaw salads!

## Chevre with Pistachios and Honey

2 (4 oz.) logs fresh chevre, at room temperature  
2 tbsp. milk  
4 tbsp. Pumpkin Blossom or Wild Blackberry honey  
½ cup coarsely chopped salted roasted pistachios

Preheat oven to 350°. In a bowl, blend chevre with milk until smooth. Spread in a small baking dish or ramekin. Bake until cheese is hot (about 10 minutes). Drizzle with honey and sprinkle with pistachios. Serve with flat bread or small baguette rounds.

SEVERAL NEW PRODUCTS COMING SOON  
Honey Garlic Chili Glaze and  
Honey Grilling Sauces