Home (Heading) -THE SWEET TRADITION EVERYONE LOVES

(subheading)- just try it, taste it and deep dive into the love of pure natural honey

About-(Story)- Esra Barkman's passion for bees led him from Kansas to Oregon in the 1920s, where he honed his beekeeping skills. Returning home, he established a family tradition of selling honey during World War II rationing. In the late 1950s, he passed on his knowledge to his son Richard, leading to the founding of Barkman Honey Company in 1960. Their flagship brand, Busy Bee**, epitomized nature's finest**, delighting customers with each bottle.

That promises remains

at the heart of our company. A **beekeeper-**owned family business, upholds its promise of delivering nature's finest. Operating in Artesian, South Dakota for 60 years, they advocate for honeybees and preserve bee culture for generations to come.

Our passion

for what we do and the core values that govern how we conduct ourselves push us to be at the forefront of quality, safety and [**traceability**](http://www.barkmanhoney.com/products/honey-traceability/) in the industry.

MISSION= MISSION: PROTECT THE HONEYBEES

At Barkman Honey, we transcend mere honey production; our mission is a sacred commitment to safeguard and sustain honeybees, for the livelihoods of both **"beekind**" and humankind.

OR

At Barkman Honey, our focus goes beyond honey production. We’re on a mission to safeguard and sustain honeybees, for the livelihood of beekind and humankind alike.

PROMISE= Authenticity /True Source

Barkman Honey spearheads the fight against illegally sourced and adulterated Chinese honey through the **True Source Honey program**. As the first U.S. honey packer to earn True Source Certified® status, we ensure ethical sourcing, quality testing, and transparent labelling. With every True Source Certified label, Barkman Honey offers not just quality but peace of mind, guaranteeing **traceability** and **adherence** to stringent standards.

Safety

Barkman Honey prioritizes product safety with extensive investments in training, equipment, and processes. Our state-of-the-art labs and vigilant team ensure **rigorous testing for** antibiotic and pesticide detection, setting the standard for industry-leading safety and quality.

Quality

Barkman Honey ensures consistently delicious honey by rigorously testing for impurities and maintaining Food Quality Program standards. As the first U.S. honey packer with an **SQF Food Safety** and Quality certification, we lead the industry in setting and adhering to stringent product specifications and quality criteria.This auditing tool was shared and has since been adopted for industry-wide use by the **NHB Quality Assurance** Committee and endorsed by the USDA.

VALUE= These values drive us each and every day, as we tend to [bees](http://www.barkmanhoney.com/bees/bees-the-environment/) and [honey](http://www.barkmanhoney.com/honey/processhow-its-made/), uphold the [craft of beekeeping](http://www.barkmanhoney.com/bees/beekeeping-resources/), meet our promises to customers, develop [programs](http://www.barkmanhoney.com/culture/h1ve/) to recognize and support our team members, shape our [industry](http://www.barkmanhoney.com/about/our-promise/) and serve our world.

**BEES=** Bees &Honey-

Foraging:-

Foraging worker bees fly from their hive (sometimes miles away) to gather nectar from flowers and other blooming vegetation**.**

Returning with nectar:-

Once enough nectar is collected, the bees bring it back to the hive.

Nectar to honey:-

The nectar is chewed up and deposited into honeycomb wax cells. ([npr.org](http://www.npr.org/blogs/krulwich/2013/05/13/183704091/what-is-it-about-bees-and-hexagons)) The honey is still wet and not the familiar consistency.

Transformation:-

Newly hatched worker bees vigorously “fan” their wings over the nectar, causing the liquid inside the cells to slowly dehydrate. The drying process, along with natural enzymes added to the nectar, transforms the relatively thin liquid into a much thicker honey.

Capping:-

Once the honey is ready, the bees cap and seal the cell to keep it clean.

**HONEY –** Honey history = 2400Bc-**First documentation of beekeeping in Cairo.**

**Source:**[**www.honeyassociation.com/**](http://www.honeyassociation.com/index.asp?pid=9)

**1622-Honeybees were shipped from Europe to North America.**

**1673-Dutch biologist and microscopist Jan Swammerdam’s study of honeybee anatomy and behavior began, providing a strong foundation for future bee studies.**

**Source:**[**www.janswammerdam.org**](http://www.janswammerdam.org/bees.html)

**1750- Arthur Dobbs published the first explanation of the relationship between bees and flowers and the pollination process.**

**1840s-First commercial beekeeping operation in the United States was founded.**

**Source:**[**www.beesource.com**](http://www.beesource.com/resources/usda/history-of-beekeeping-in-the-united-states/)[**exhibits.mannlib.cornell.edu**](http://exhibits.mannlib.cornell.edu/beekeeping/atlantic/page3.html)

**1852-L. L. Langstroth, “the father of modern beekeeping,” patented a hive with movable frames that is still used today.**

**1865-Centrifugal honey extractor was invented which revolutionized honey packing by quickly and efficiently removing honey from the hive frames.**

1906-**The Pure Food and Drug Act gave buyers more confidence in the purity of extracted honey, thereby increasing demand.**

**Source:**[**www.beesource.com**](http://www.beesource.com/resources/usda/history-of-beekeeping-in-the-united-states/)

**1922-Alarmed at the damage tracheal mites were doing to honey bees in Europe, the United States Congress passed a Honey Bee Restriction Act which halted importation of bees to prevent the spread of tracheal mites. Tracheal mites kill bees by clogging breathing airways which restrict oxygen and ultimately suffocate the bees.**

**Source:**[**topics.blogs.nytimes.com**](http://topics.blogs.nytimes.com/2008/04/11/honey-bees-a-history/?_r=0)

**1949-Dr. Eva Crane, a widely renown female scientist, bee researcher and author, established the Bee Research Association (BRA), which became an international organization in 1976 (IBRA).**

**Source:**[**evacranetrust.org**](http://www.evacranetrust.org/page/eva-crane)

**1952-The IBRA Bee Boles Register was started by Dr. Eva Crane. A bee bole is a protective cavity along a rock wall in which a skep (a coiled straw hive) is placed for capturing honey out of the wind and rain. Even with the Langstroth hive, bee boles and skeps are still used in parts of Europe. As of May 7, 2015, there are 1,572 bee bole sites on record.**

**Source:**[**www.gardenhistorysociety.org**](http://www.gardenhistorysociety.org/post/agenda/bee-boles/)

**1987-Varroa mites arrive, causing U.S. beekeepers to lose 50-80% of their colonies. Varroa mites slowly kill a hive by piercing the bee's body and sucking out its bodily fluids.**

**Source:**[**topics.blogs.nytimes.com**](http://topics.blogs.nytimes.com/2008/04/11/honey-bees-a-history/?_r=0)

**2006-First report of Colony Collapse Disorder, a disorder marked by the sudden disappearance or death of a hive, was recorded.**

**Source:**[**en.wikipedia.org**](http://en.wikipedia.org/wiki/Colony_collapse_disorder)

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Honey Type= Organic Honey-"USDA Certified Organic Honey has Full Flavoured, Rich Color, Guaranteed Integrity. It’s source is Brazil, Canada, and Mexico, Ensuring Organic Quality."

Filtered Honey- By USDA definition Filtered Honey is Fine Particles Removed, Carefully Heated for Liquid Consistency. IT also delays Crystallization, Maintains Flavor, and creates a desirable Easy-Pour Product."

Raw honey - "Raw Honey is Strained, Not Filtered, Preserves Natural Pollens and Enzymes. Gentle Warmth Maintains Crystals, Flavor, and Aroma, Minimal Processing."

Dark vs Light Honey-Dark honey boasts a bold and distinct flavor while light honey generally has a mild taste. Their color, flavor and moisture content vary widely depending on the flower nectar source.

**PRODUCTS-** Our honey & Others sweetness –

Naked Wild Honey=Naked Wild Honey Preserves Nature's Essence, Unfiltered and Pure. Experience Full-bodied Flavor and Natural Goodness, Minimally Processed for Authenticity.To learn more about Naked Wild Honey, please visit [www.nakedwildhoney.com](http://www.nakedwildhoney.com/).

Busy Bee="Barkman Honey: 50+ Years of Pure Quality, Delivering Nature's Finest Honey. Busy Bee is Traditionally proceed Natural Honey in Various Varieties, Serving Retail and Foodservice Needs.

Pure ‘N Simple="Pure 'N Simple is Light Amber Bulk Honey, True Source Certified®, Perfect for Culinary Blends. Exclusively at Walmart in 80 oz (5 LB) Jugs."

Thrifty Bee= "Accessible Quality: Thrifty Bee Honey, True Source Certified®, Rich Flavor in an 8 oz Container. Sweetness for Every Budget."

Sweer Select Molasses=Deep in colour and rich in flavour, Unsulphured Sweetness from Fresh Sugarcane is comes from our Sweet Select Molasses. Pure Process, No Additives, available in 1-Gallon Jug.

Sweet Select Agave-Sweet Select Agave is light blue agave made from the Weber Azul blue agave plant. This agave is light in colour, mildly sweet in flavour and incredibly versatile in recipes. Available in 1/2 gallon jug.