

RFB Family Farm and Apiaries is a Certified Farmer/Producer (CPC-8303), certified by the San Diego County Department of Agriculture since June 2011.

After working with another local beekeeper for 3 years, we started our own Bee Apiaries (Apiary = Bee Yard) in May 2014 and started our own small-scale beekeeping activities. We currently have 2 apiaries registered with the San Diego County Agricultural Commissioner.

Our residential apiary is located in our backyard in Rancho Penasquitos, in the City of San Diego, and has 2 colonies (hives). Although they occasionally produce honey, they are used predominantly for education, and are surrounded by an 8-foot high screen mesh enclosure that is open to the sky.

Our production apiary is located on a friend's small family farm, Kellogg Orchard, in the Valley Center agricultural area of Escondido (unincorporated part of San Diego County). It is located about 25 miles north from our home. We maintain up to 20 bee colonies there, where our bees can help pollinate the seasonal produce and abundance of flowers they grow and sell at local farmers markets – our bees have access to a variety of nectars and a good food supply is available through most of the year. Honey production is heavier in the Spring and Summer, and less in the fall, often none at all in the winter, as what we harvest to bottle and sell is only the “excess” honey the bees produce, AFTER they have stored honey for their own use. We NEVER harvest from the lowest 2 “brood boxes” as any honey there belongs to the bees. In the winter, the bees tend to want to store it all for themselves, and we let them. We tend to harvest honey 3-4 times a year.

Kellogg Orchard grows persimmons, guavas, mangos, citrus, pomegranate, apples, cherimoya, dragon fruit, seasonal greens and vegetables, and nursery-grade flowers (this is just a small part of the extensive list of produce they grow).

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What is LOCAL RAW WILDFLOWER honey?

LOCAL WILDFLOWER honey is made from the NECTAR of Mixed LOCAL Flowers and Plants, and changes through the year based on what is growing and in-season in the area.

RAW Honey is extracted from the natural honeycomb, and strained only to remove particles of wax and other hive products. It is different from the average honey bought at the grocery store because it has not been pasteurized, heated or subjected to any fine-filtering process (which can change the taste and remove healthful properties) and therefore contains many valuable benefits.

RAW honey is full of minerals, vitamins, enzymes, and powerful antioxidants. It has anti-bacterial, anti-viral and anti-fungal properties.

RAW honey is great, but LOCAL RAW honey is even better! LOCAL RAW honey contains POLLEN that is specific to your area and therefore may help LOCAL seasonal allergies. *

Honey is made from the NECTAR of flowers and plants, not POLLEN. Pollen grains may end up in the honey in the hive through any number of incidental or accidental ways, but it is not used by honey bees to make honey. So when it comes to the actual honey-making, POLLEN is but an “accidental guest” to the party. As long as honey is RAW, there will be traces of POLLEN mixed in.

There isn't a magic number of miles within which you must purchase your honey for it to be considered LOCAL. Any RAW honey that is harvested nearby where the same sort of plants are blooming at roughly the same time can be considered LOCAL. LOCAL Honey comes from an area that contains the same plants, flowers, trees etc, and generally comes from hives located within 30-50 miles.

* These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.