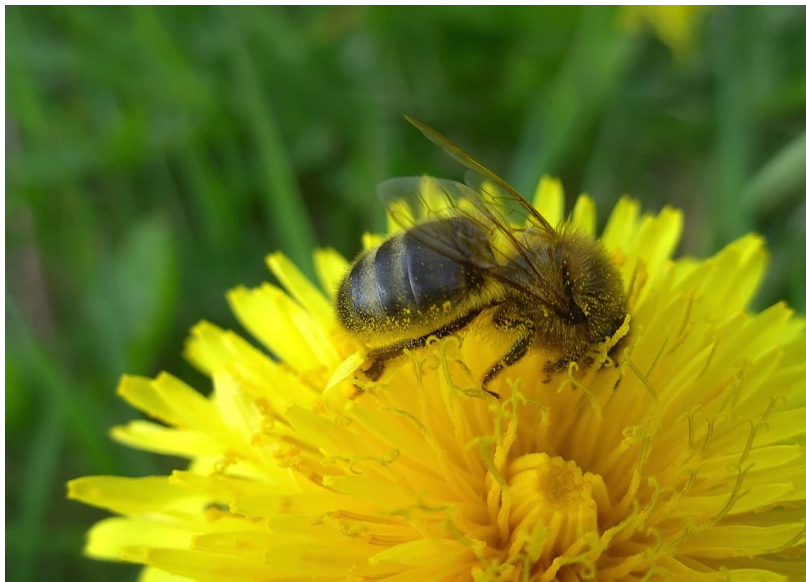


Meadow Honey Farm

Rob and Jo Nickless produce honey and beeswax products locally from hives across South Oxfordshire.



Their bees visit a variety of flowers and trees to pollinate the plants and collect nectar which they make into delicious honey. Each bee works hard during its short life to make just one twelfth of a teaspoon of honey each.



Nectar collected from different plants makes different honeys: some darker or lighter in colour; some of which will granulate quickly and some of which will remain clear for much longer. As a rule of thumb, the darker the honey; the stronger the flavour.



All honey granulates. In fact, this is best proof of its quality. Granulated honey from Meadow Honey Farm is creamed to ensure a long lasting, soft set consistency. Nothing is added or taken away during the creaming process, the honey is just as the bees made it – delicious!

