RTÊ

What is your food product?

Brookfield Farm honey is a wonderful raw Irish honey gathered by bees from the large range of seasonal Irish wildflowers and tree blossoms. What could be nicer than honey from your own hive? We offer Brookfield Farm Hiveshare - you can get a share of our hives and enjoy your honey straight from the beekeepers!

How is it made?

We do very little to the honey, just extract from the natural comb and filter before putting this raw superfood into jars.

Our bees are native Irish black bees, well adapted to our damp and cool climate. There are lots of amazing facts about bees and honey making! Bees travel up to five miles



Brookfield LifeStyle Farm Honey

By Taragh Loughrey-Grant

Acting Editor RTÉ LifeStyle RTÉ.ie/RTÉ News Now



to forage for nectar and pollen. Each bee collects about 1/12 of a teaspoon of honey in her entire lifetime, so it is precious.

Busy bees - c'mon, couldn't resist! When and how did you first come up with the idea for the product? I am interested in bees, and keen to make Brookfield Farm, (mixed farm

Lough Derg) a sanctuary for wildlife and insects, as on the farm that come well as producing excellent farm food. The idea Who buys your prodof Hiveshare helps bees ucts? and beekeepers and gives A wide range of peopeople a unique insight into the cycle of seasons honey: Families, foodies, on the farm and the story of their own bees and hives. An added bonus is diet and numerous other the lovely natural hand- diets too. Our raw Irish

on the shores of beautiful made beeswax candles and gift boxes we make with Hiveshare.

ple buy Brookfield Farm chefs, people interested in nutrition, it suits the Paleo



honey is full of healthy enzymes and trace elements and is absolutely delicious! Honey is an ancient traditional remedy for colds, sore throats, and other ailments and is also used for beauty treatments for skin and hair.

Where do you source your ingredients?

Our ingredients are honey and beeswax! We manage our own hives on Brookfield Farm, and have relationships with award winning Irish beekeepers who also supply us their surplus.

Brookfield Honey

Does your product carry the guaranteed Irish label?

Brookfield Farm honey doesn't yet have the guaranteed Irish label, our customers know us, and that our honey is Irish.

Most of our honey is sold through our Hiveshare scheme available at www.brookfield.farm. Right now our handmade pure beeswax candles are available in a number of shops, and they are Design and Crafts Council of Ireland registered.

Is your product packaged in Ireland and is it recycled/recyclable?

Yes our product is packaged in Ireland, on Brookfield Farm. Most of our packaging is glass and handmade wooden etched boxes from our local Tipperary woodworker. We also have useful tin boxes ready for domestic reuse! Other than your own, what's your favourite product?

I love Boulaban ice-cream - made by a member of our Tipperary Food Producers' network. They supply Brookfield Farm with the most delicious creamy lavender and honey icecream for our Honey Celebrations. A true land of milk and honey!

Snow obstacle too big at **Brookfield Farm**

What is your view on 'organic' produce?

As an alumnus of the IF-OAM international organic agricultural leader's programme 2014, I am a big supporter.

Organic produce is a huge expanding market







in Europe and is growing hope they will continue rapidly in countries like to support us and simi-USA and China. There lar farmers and help keep are great opportunities for Irish food producers to provide internationally certified organic Irish Are there salt and/or food to consumers.

nutritionally dense organically produced food is now recognised, and the higher animal welfare standards is extracted from honey and restrictions on the use combs, and comes from of chemicals and artificial natural plant nectars gathfertilisers give consumers confidence to purchase. and turned to honey in Brookfield Farm is in the process of converting our ly contains glucose and lamb enterprise to organ- fructose in different proic.

Many food produc- other substances: water, ers are very passionate about their products have you a message you would like to share with your customers?

We are delighted and grateful that our customers like our natural farm produced goods and we Honey is designed by

the Irish countryside alive with farms, people, and wildlife.

sugar in your products? The health benefits from If so, how much and why?

There is no sugar or salt added to our honey which ered by thousands of bees the hive. Honey naturalportions to sugar, but also plant acids, waxes, gums, pigments and volatile oils which have antioxidant and antibacterial properties.

What is the shelf-life of your product and how come?