

HONEY

GEOfood menu

Ollila's Honey Farm is situated along a river, surrounded by forested landscapes in Merikarvia. The beehives are located on their property and in various places around Merikarvia. The farm also produces beeswax candles, lip balms and sauna honey.

Ollila's Honey Farm's honey is a good example of local food, handcrafted without heating and made primarily from organic ingredients. The main honey harvest is usually collected at the end of July from hives placed around Merikarvia. The farm's bees fly from flower to flower, gathering nectar, which is then brought back to the hives and transformed into honey. Once the honey is harvested and processed, it is hand-packed, ready to be enjoyed on its own or used in a variety of dishes.

Sustainable and responsible honey production contributes to biodiversity in the Lauhanvuori-Hämeen kangas Geopark area. Geopark's diverse nature, including forests, river valleys, fertile fields, meadows, and roadside verges, provides an excellent habitat for bees. Thick soil layers and minerals ground from the granite bedrock during the continental glacier period create optimal growing conditions for the flowering plants from which the bees collect the nectar.

The region's clean, natural climate and thriving plants are reflected in the taste of honey from Ollila Honey Farm.

GEOfood?

GEOfood is sustainably produced local food from UNESCO Global Geoparks. The label highlights the connection between food and geological heritage.

GEOfood includes, for example, berries, mushrooms, and game from the region's forests, fish from local waters, and local agricultural products, as well as processed foods and prepared dishes made from these ingredients.

