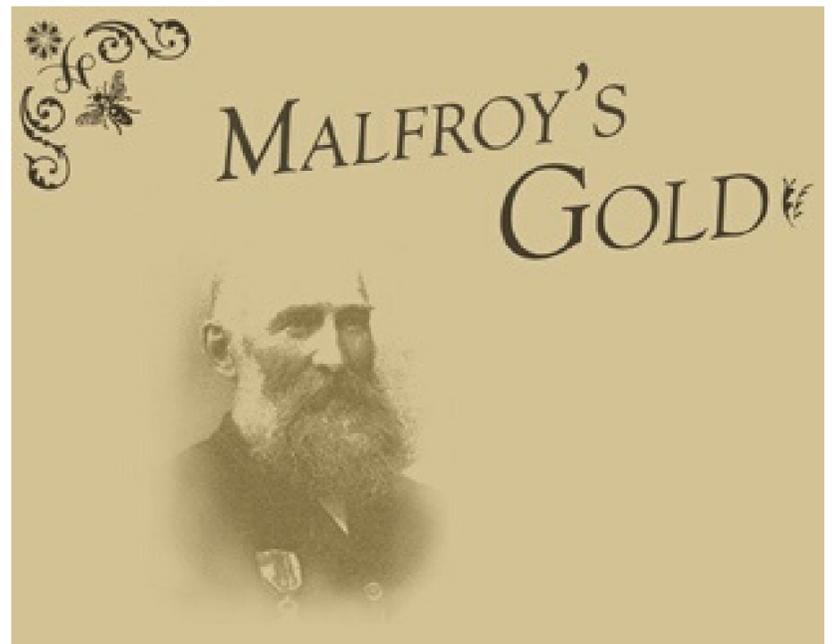




**Jimele Food Provedore**

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Proudly supporting our local Australian Farmers & Producers



### MALFROY'S GOLD - WILD HONEY, HONEYCOMB

Malfroy's Gold is an Australian beekeeping company specialising in producing pure varieties of Wild honey and honeycomb harvested from bee-friendly Warré hives in the Blue Mountains wilderness and woodland forests of the Central Tablelands, NSW, Australia.

Our beekeeping practices surpass the national organic and international Demeter biodynamic guidelines for apiculture. We call our honey 'Wild' for this reason, as it is produced in an entirely natural way; by wild bees in a wild environment. The Warré hives we use are made from local salvaged timber and are designed to mimic a tree hollow, the perfect home for a honeybee colony.

The central ethos of Natural Beekeeping is that it provides for the needs of the bee above that of the beekeeper. Although this decision has been made for ethical reasons, we believe that the health and well-being of our bees greatly improves the quality and purity of the honey.

We attempt at all times to operate a sustainable business, developed out of love and respect

Biting down on a rich, sticky piece of our wild honeycomb is a unique gastronomic experience; the wonderful flavour and aroma of pure honey is amplified when preserved in the thin wax chambers of the comb. When eating comb, it is easy to appreciate and savour the true essence of honey and marvel at the wonder of nature in producing such a perfect food. The slight waxy residue that remains after eating the comb is entirely natural and can be chewed like gum, while the sweetness lingers.

The health benefits of eating honeycomb outweigh liquid honey, as all the natural elements are preserved and no heat has been applied at any stage of harvesting or processing. The wax is also virgin wax, produced entirely by the bees to store the precious nectar. In contrast, most other honeycomb producers in Australia give the bees a thick artificial 'starter' sheet of beeswax which increases yield but greatly decreases the flavour, texture and purity of the end product.

Honeycomb can be eaten as a whole food, spread on toast, broken over Greek yoghurt with fresh walnuts or figs, crushed over porridge and muesli, or used as an interesting addition to any fine cheese platter or dessert.

Our Wild Honeycomb is a Delicious Produce Awards 'State Winner' and Gold Medal Winner at the Sydney Royal Easter Show.

Thankyou for your support Tim & Emma Malfroy

**ONLY AVAILABLE AND EXCLUSIVE TO JIMELE FOOD PROVEDORE**

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