

LUCILLE'S GOURMET HONEY

NEW ITEM PACKET

Lucille's Gourmet Honey now offers Barrel-Aged Honey, Habanero Infused Honey and Ginger Infused Honey. All made with local raw honey and fresh, all-natural ingredients.



We use barrels from local distilleries for our barrel-aged honey, giving it a deeper, richer flavor than regular honey.



Fresh Habaneros create a flavorful Hot Honey, where the heat builds gradually but doesn't overpower the flavor.



The sweet, subtle taste of ginger in this infused honey will give any dish or drink you add it to that extra zing.

Lucille's

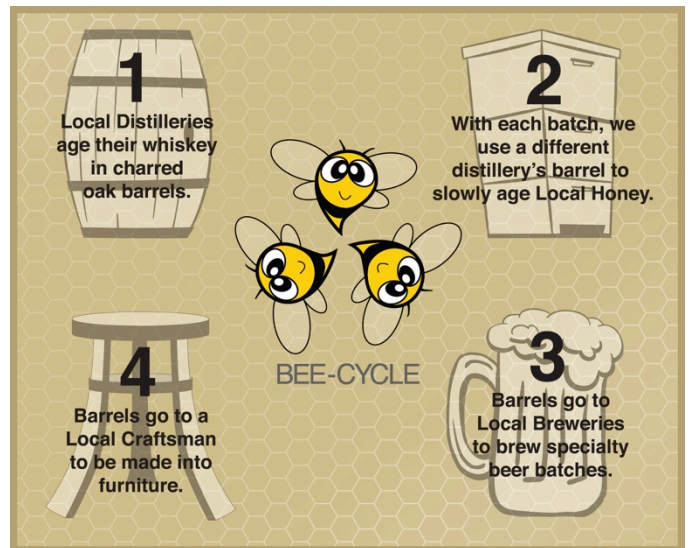
BARREL-AGED

G O U R M E T

H • O • N • E • Y

Lucille's Gourmet Barrel-Aged Honey is all-natural, the only ingredient being raw local honey. We put local Washington honey into freshly-emptied barrels from local distilleries and let it sit for 4-6 weeks. The result is a deeper, richer flavor that isn't as sweet as raw honey. When we are done with the barrels, we send them off to local breweries, who craft a batch of beer in them. When the breweries are done, we've found local craftsmen who are going to make furniture out of them.

We call this the Bee-Cycle.



OUR THIRD BATCH

THE HONEY

robbins
honey

Clover
Lakewood, WA

THE DISTILLERY

COPPERWORKS
DISTILLING CO.

Copperworks Whiskey
Seattle, WA

THE BREWERY

10 BARREL
BREWING CO

10 Barrel Brewing
Oregon

The lid sticker on our jars tells our customers which batch of honey they have. From our website, they are able to see by batch where we source our honey and what variety we used, which distillery's barrel the honey went into, which brewery received the barrel when we emptied it, and the furniture that was made from the barrels at www.lucilleshoney.com.



Lucille's Habanero Infused Honey is the first of our infused line. Every great product starts with quality ingredients, and ours are no different. We start with neutral-flavored honey like clover and mountain wildflower from local beekeepers.



We use fresh habaneros to impart a heat that builds gradually, first revealing the sweetness of the honey, then the rich flavor of the habanero pepper before giving a kick of heat that isn't overpowering and doesn't make your mouth go numb. The honey is mixed with a little Apple Cider Vinegar to give it a "drizzling" consistency. Once the habaneros have infused their flavor, we strain them out of the honey and give them to a local butcher shop to be mixed into sausages and compound butters.

We are working on developing other infused honey flavors in the future, including Black Truffle.



Lucille's Ginger Infused Honey is the second in our infused line. Of course we start with local raw neutral-flavored honey like clover and mountain wildflower from local beekeepers.



The honey does a lot to subdue the sharp taste of raw ginger. When you taste Lucille's Ginger Infused Honey, first you will experience the bright honey sweetness. Then the ginger will present itself but the taste is subtle, staying in the background, leaving a long-lasting finish. Exactly what you are looking for if you want to add some ginger sweetness to any dish or cocktail.

We are working on developing other infused honey flavors in the future, including Black Truffle.



GOURMET HONEY RECIPES



BACON JAM



CHEESE PLATES

Lucille's Gourmet Honey can be used on toast, in tea or any other place you normally use honey. It is best used to enhance recipes where you want to impart a deeper, richer flavor with subtly complex notes of vanilla, oak and whiskey. Our owner is a graduate of the Art Institute of Seattle's Culinary School. He has developed several different recipes to showcase the unique properties of Lucille's Honey, all of which can be found on our website:

WWW.LUCILLESHONEY.COM/RECIPES



HONEY SYRUP FOR COCKTAILS



SPICY HONEY-GARLIC WINGS

NEW ITEM PACKET PRICING & ORDERING



Angel Fox Foods LLC is the manufacturer and distributor of Lucille's Gourmet Honey. For retail, we sell Lucille's in half pound jars, 12 to a case. Wholesale case price is \$108 (\$9/jar). Our suggested retail price is \$15 per jar and our online prices reflect the suggested retail price. All current customers are selling at \$15/jar.

Our payment terms are net 15. You can place orders directly with:

Todd Olson, Owner
253 961-4407 todd@angelfoxfoods.com



Lucille's Gourmet Barrel-Aged honey can be found at Stores and Markets in Washington & Oregon. For a current list of locations, visit our website:
www.lucilleshoney.com/shop