



Meet the Grower

Eisele's Honey Indianapolis, IN

Eisele's Honey is a small, family owned business dedicated to providing the consumer with the highest quality honey. Eisele's Honey was started in 1981 in the country side of Westfield, Indiana by Tom Eisele. Tom started bee keeping as a hobby. Soon the hobby turned into a labor of love that included maintaining over 2000 registered hives. For over 30 years, Eisele's Honey has left it up to mother nature. Instead of boiling our honey, Eisele's has adopted the practice of taking Raw Honey from the hive directly to the extractor. After extraction, the honey is ready to be bottled. In addition to Raw, Eisele's offers a Pure Liquid Honey that may be more suitable to ones cooking needs.

Characteristics of Eisele's Raw Honey

- Our Raw Honey is never heated. Period
- Contains Pollen
- Contains bits of wax
- Contains phytonutrients
- Starts off as liquid and eventually thickens to a semi-solid state
- Crystallization provides a wonderful texture that Chefs love
- Great for spreading on toast or mixing into yogurt
- Has been touted as having health benefits
- Is great tasting but is noticeably less sweet than heated honey
- Can ferment



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