

Hawaiian Honey

By Melanie Paquette Widmann

If you like honey in your tea or are a fan of honey mustard dressings, then you are sure to want to explore the honeys offered by Hawai'i. The pollen for the honey can come from a variety of plants which may depend simply on the diversity of the crops on a farm. Honey can also come from a single source of pollen from the flower of a specific tree such as the honey offered by the Volcano Island Honey Company which is processed from Kiawe tree pollen. The Volcano Winery creates a honey wine from the Macadamia Nut tree. Other sources may include pollen from the *Coffea arabica* (coffee tree), Lehua, Kukui Nut, Christmas Berry, Citrus, Avocado and other tropical flowers.

White honey produced from the Kiawe tree is considered to be one of the finest honeys produced in Hawai'i because of its taste and texture. National Geographic Traveler Magazine found Volcano Island Honey Company's white honey to be "some of the best honey in the entire world."

To the Publisher, the blend of passion fruit with the white honey of the Volcano Island Honey Company seems the most intriguing. A list of honeys available from the Volcano Island Honey Company is listed to the right.

Volcano Island Honey Company takes a great deal of care in producing its honey, considering all the details of the production. You can learn more about honey production by visiting the Volcano Island Honey Company Farm. Farm tours are offered by reservation only. Their office hours are Monday through Thursday, 9:00 am – 4:00 PM. You can reach the Volcano Island Honey Company farm at (808) 775-1000 or by visiting: <http://www.volcanoislandhoney.com/>.



Organic White Honey And Hawaiian Lilikoi (Passion Fruit). Photograph provided by Volcano Island Honey Company.

Rare Hawaiian Honeys

- Organic White Honey
- Organic Silk Honey
- Organic White Honey with Hawaiian Lilikoi
- Organic White Honey with Organic Ginger
- Organic Macadamia Honey
- Organic Winter Honey

Other Honey Products:
Candles & Wax

If you are interested in trying these honeys, you can purchase them directly from the farm or at several locations in Hawai'i.

volcanoislandhoney.com

The honey can also be purchased on the mainland. I purchased my jar of organic white honey from Whole Foods in Seal Beach, CA.

Honeys From Volcano Island Honey Company. Photograph Provided By Volcano Island Honey Company.





Kiawe Tree And Blossoms

By Melanie Paquette Widmann With Photograph
By Forest & Kim Starr

The folklore of Hawai'i includes the origination of the Kiawe tree. The first seed is said to come from Paris in 1828 by Father Bachelot.

'We will terminate this essay by suggesting that the Hawaiian name for the prosopis, "Kiawe," is perhaps a native effort to render the word acacia as pronounced by Father Bachelot, rapidly and with a strong accent on the last syllable. The latter part of the word cia was more easily caught, the "c" in accordance with Hawaiian phonology changed into a 'k,' and the strong final accent rendered by the almost silent syllable "we." This etymological attempt may be a strained one, but, from whence did the Hawaiians otherwise get the word for this new tree.'

-Annual report of the Hawaiian Historical Society, Hawaiian Historical Society The Society, 1893

According to the USDA Forestry Services¹, the tree starts to produce yellow flowers when 3 to 4 years old and blooms from January to March and, at times, during September and October. The Kiawe is considered an excellent honey tree and the pods have tremendous nutritional value with the seeds containing 34% protein. The wood from the Kiawe has been used for charcoal, fence posts and boat building. For artistic uses of wood from Hawai'i visit:
<http://woodshow.hawaiiiforest.org/>.

Some Uses Of The Kiawe Tree

- Honey Production
- Jewelry And Art Objects
- Erosion Control
- Fuel
- Food
- Shipbuilding

¹ Kiawe, *Prosopis pallida*, H.B.K. By Roger G. Skolmen
http://www.na.fs.fed.us/pubs/silvics_manual/volume_2/prosopis/pallida.htm