



GEOFOOD CONCEPT

GEOfood is a link between food and geology

Geoparks are territories with outstanding geological heritage. The GEOfood concept is all about developing a connection between the geological heritage and raw materials growing in special kind of soils. The geological processes define the soil composition and thus become one of the specific criteria that define this connection.

More information:
www.geofood.no



ABOUT US

Geir-Arne Berg became a certified beekeeper in April 2010. We work in accordance with the requirements of the quality system for agriculture. We are KSL certified. We are also a member of Sokndal Birøkterlag.



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HONEY FROM THE BROWN BEE

'A TASTE FROM HAUA IN
SOKNDAL'



OUR STORY

Sverre Sirevåg was born in 1927. He began to raise bees at the age of 14. By that time he had two beehives of his own and he also raised bees for others. By 2010, his daughter Gretha took over the business with her husband Geir-Arne and with the help from their mentor Sverre.

We considered it to be important for the environment to continue the legacy of taking care of the bees, which have a very important role of pollination.

The beehives are located in different places around Sokndal municipality. The main farm is at Bjørkhaug approx. 50 meters from our house. What's special here is the bloom in springtime that starts early and that there is a generous access to apple, raspberry, morell, plum, blackberry, clover and dandelion blooms.

The other beehives are located in areas where there are plenty of wildflowers, such as bell heather.



BRIEFLY ABOUT HONEY

After removing honeycombs for harvest, they are put into a honey extractor where the honey comes out. Honey then is poured through a coarse strainer, which separates the wax. Afterwards, a fine strainer is used before draining the honey.

In order to get different flavors, we harvest each beehive separately, which in turn gives honey different uses. Honey tastes good, for example, with cheese, in tea, in hot milk, in pastries or as a healthy sweetener. In addition, it can be used along with local meals like komper, lutefisk and for marinating meat and other dishes.

It is recommended to store honey at room temperature in a glass container with a lid on.

1 spoon of honey per day is recommended to prevent colds. Honey is a pure natural product with almost unlimited durability.

THE BROWN BEE

The Nordic brown bee is considered to be an ecotype or subspecies of the old European bee. The Nordic brown bee is the only original bee race in Northern Europe, and is nowadays listed as endangered. In the pure breeding areas in Flekkefjord, Lund, Sokndal and Sirdal, it is forbidden to keep other bees than a brown bee. Here are the the natural borders such as mountains and seas that isolate the stock and prevent mating from other bee breeds.

Thanks to the few beekeepers who choose to participate in the breeding work for the brown bee, Norway has today the largest remaining stock of the brown bee. The work done for this bee rase is essential for the breed to still have a future in the beekeeping.

