

# HONEY BEE News Letter

History of Sugi Bee Garden

Thank you for your continued support. Sugi Bee Garden is a  
beekeeper company that works on anything related to health.

We would like to introduce our way of thinking, history, corporate  
activities, and products. We appreciate your reading this all the  
way through.



# History of Sugi Bee Garden

## All began from just 3 beehives.

Sugi Bee Garden began over 70 years ago in Kumamoto, Kyushu Island (Japan). Takeo Sugi, the founder, jumped into the beekeeping world with just 3 beehives.

**“The best honey in Japan could be made in the flowery city of Kumamoto due to its year-long warm climate”** ...Upon having

this thought, Takeo Sugi soon made up his mind to make a top quality honey product which customers would deeply be satisfied.

He managed to create a honey-making method which he was satisfied with through repeated trial and error – from the rearing of the honey to the extraction.






# Sugi Bee Garden's Way of Thinking



## Particular about handwork

The early considerations of Sugi Bee Garden have continuously been passed down through generations of beekeepers, with Sugi Bee Garden currently producing the most types of honey in Japan. In the meantime, we have been sticking to handwork in order to pursue the deliciousness that comes from nature. We never hurry to produce bee products which are born from nature and climate, and we are particular about handwork to carefully produce them. With the pride of beekeepers and strict quality standards, we will continue to maintain high safety. The "Marusu" mark,  which has been passed down without change, is a proof of quality.

## Products

- A wide variety of 9 types -



### Yuzu & Honey

The most popular item. Citric acid contained in Yuzu refreshes your busy life.



### Kyohou & Honey

The sweetness and sourness of Kyohou grapes and the gentle sweetness of honey match elegantly. Also recommended to pour on vanilla ice cream.



### Blueberry & Honey

Matches great as a yogurt sauce! You can also use it as a drink by breaking it with cold water. A harmony of the sourness of blueberries and the sweetness of honey.



### Mango & Honey

Added honey to the mango that has been sun ripened. Combine yogurt and milk to make mango lassi.



### Lemon & Honey

Has a refreshing sweet and sour taste and is recommended for drinks. Excellent when diluted by gas water.



### Apple & Honey

Enjoy the refreshing sourness of green apples.



### Raspberry & Honey

Raspberries added, which are attracting attention as a dietary food, to honey.



### Acerola & Honey

Vitamin C from acerola supports health and beauty.



### Maple & Honey

Has a rich flavor and is savory that is perfect for toast.

## How to Enjoy Fruit Juice Infused Honey

### Dilute and Enjoy!

- Dilute with hot water or hot milk
- Dilute with water or gas water for hydration
- Make it a highball



### Mix and Enjoy!

- Mix with yogurt
- Use instead of sugar for coffee or tea



### Pour and Enjoy!

- Pour over bread and pancakes
- Sprinkle on cakes and ice cream
- Pour over shaved ice

