

Turn Your Honey into Profitable 'Stix' Locally

Anybody who sells or buys honey is probably familiar with "honey stix." They are straws filled with delicious honey and sold at various events, farmers markets and the Missouri State Fair.

In the past, honey stix were produced in the state of Oregon. Last fall, Domenic and Nancy Giofre decided it was time to look for a machine to produce them here in Missouri. Well, the machines in Oregon were designed and built by the company that produces the stix, and give them credit, they did an excellent job! Turns out, they won't sell the machines, and its way too expensive to design and build.

Nancy gave up, but Domenic plowed on. He came up with the idea of checking into sheltered workshops, to see if they could fill stix with honey. They have a certified kitchen and all the requirements necessary to produce and market stix. Domenic found the Pulaski County Sheltered Workshop and they are thrilled to have the work.

They have agreed to set the price at 10 cents per stick, and bulk pack for Missouri beekeepers. If the beekeeper would like them packaged and labeled, that will have to be discussed with them.

We think this is a fantastic opportunity for Missouri Beekeepers, and hope they will patronize the shop and keep them busy!



PCSW's Harvested Here Kitchen Processing Honey Straws for Missouri Beekeepers

Richland, MO – June 6, 2017 – The Pulaski County Sheltered Workshop (PCSW) is proud to now offer full scale processing and packaging for local, Missouri honey producers and beekeepers at our Harvested Here Kitchen centrally located in Richland, Missouri. PCSW is a registered non-profit and provides meaningful and enriching employment opportunities to the developmentally and physically disabled members of our community.

PCSW's Harvested Here Kitchen, funded in part by a USDA Farmers' Market Promotion Program grant, opened in April 2017 as the only processing and packaging facility in the state uniquely meant to serve Missouri's small and mid-sized producers. The Kitchen at PCSW is staffed by a highly skilled differently-abled workforce with over 100 years combined experience in quality assurance, regulation compliance, and strict production deadlines. The Kitchen is state inspected, has two full-time food safety managers on staff, and observes HACCP-based record keeping and food safety guidance.

Interested producers may contact PCSW's General Manager, Lacie Karr, via phone or email for more information.

CONTACT INFO

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