

OPERA HOUSE HONEY

The Canadian Opera Company is delighted to be part of the ever-growing support of the honeybee. Currently we host seven different hives on the roof of our opera house, the Four Seasons Centre for the Performing Arts. This year our beekeeper, Fred Davis, has been able to harvest honey on two different occasions, and we are pleased to announce that we are selling our very own Canadian Opera Company honey in 2012.

Our honey has been harvested and filtered, but not pasteurized, and is packaged into 200mL jars and 390mL jars. Limited quantities of our honey will be sold during the winter season of the opera run in the Four Seasons Centre and will be sold at the Orchestra level main bar.



Nutrition Facts Valeur nutritive

Serving size 1 tsp (28 g)
portion 2 cuillère à thé (28 g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 100	
Fat / Lipides 0 g	0 %
Saturated / saturés 0 g + trans / trans 0 g	0 %
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 0 mg	0 %
Carbohydrate / Glucides 25 g	8 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 19 g	
Protein / Protéines 0 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	0 %

Honey Prices

200mL jar \$15

390mL jar \$20

Prices are inclusive of tax.

**** PLEASE NOTE ****

Canadian Opera Company honey
is **NOT** pasteurized

**NOT SUITABLE FOR PREGNANT OR
BREASTFEEDING WOMEN OR
CHILDREN UNDER 4 YEARS OF AGE**