

**ŞİLE  
CHESTNUT  
HONEY**

"Ark Of Taste  
Registered Product"



SUPPORTED BY



**45. APIMONDIA**  
INTERNATIONAL APICULTURAL CONGRESS

Istanbul-TURKEY  
September 29-October 4, 2017



**International  
Apicultural Congress  
Technical Tours  
Are In Şile**

October 4, 2017 Şile-Istanbul

Projects Developed by Şile Municipality  
supports "Local Products"





## Şile and Chestnut Honey

In the ecosystem of Şile, 3<sup>rd</sup> largest county of Istanbul with a surface area of 781 km<sup>2</sup>, more than 1,600 plant species are grown, out of which, 400 species are consumable by people. This figure is 1/3 of the flora of Istanbul and, ½ of the flora of England. Besides the richness of species in terms of quantity, the flora of Şile has a forestland of 60 thousand hectares, out of which, the area of 11 thousand hectares consists of chestnut trees only. These chestnut trees, one of the significant parts of the ecosystem, provide such conditions suitable for the production of chestnut honey in Şile. Since there are rhododendrons in our forests with an altitude of 100 to 200 m above the sea level, the chestnut honey has a different flavor and, is suitable for daily consumption.

Since the beginning of the permanent settlement in Şile with 57 villages, apicultural activities have been carried out for the own needs of each village. In 1970, the beekeepers started to engage in modern apicultural activities as a profession. The production capacity of chestnut honey in Şile is about 40 tons a year.



## Apimondia 2017 Şile Technical Tours Content

You will be able to observe the **Caucasian-Anatolian-Muğla and Thracian Bees** working on the **Püren Shrubberies**, which are the registered bee species of Turkey, in the Oruçoğlu Village located within the Şile Forests in a distance of 1 hour to Istanbul and, get some technical information about these species.

You will have a chance to observe the **Şile Regional Ecotypic Queen Bees Production and Natural Reclamation Project** carried out under the consultancy of Prof. Dr. Muhsin DOĞAROĞLU to provide the sustainability of apicultural activities in the region and, take a close look on our beehives specially designed for the said project.



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You may have a talk with the local residents about **Beekeeping and Şile Chestnut Honey** in Yeniköy, where the highest level of beekeeping activities in the region that you may reach by passing through the Şile forests and, get detailed information about the **Şile Apicultural Centre** being constructed in the same village.

At the center of Şile, where you get to by knowing about the cultural and historical locations, you will be able to have a lunch of local foods in our Earth Market, the world's 43<sup>rd</sup> member and Istanbul's first member of Slow Food and, besides the Earth Market Products, you will see the world-famous cloths called Şile Bezi.

*\*After the free time allocated for shopping and resting, preparations are made for the return trip.*

