

## **Introducing Bill Gamber**

### **President and Master Blender for Dutch Gold Honey**

*Master Honey Blender:  
a person who mixes honey from different geographic areas  
to achieve a consistent flavor, texture, and color.*

Bill Gamber's unique skill as a master honey blender comes from a childhood spent helping his father with beekeeping, and a career helping to build a golden honey empire in Lancaster, Pennsylvania. Founded by his parents, Ralph and Luella Gamber, in their kitchen, Dutch Gold Honey truly began as a cottage industry. Back then, Bill gave up pitching in little league baseball to pitch in with his parents' honey business. Together they built Dutch Gold into an American success story – the nation's largest independent packer of specialty honeys.

As president, Bill oversees all operations of the family business. As master blender, he mixes honey from different geographic areas to achieve a consistent flavor, texture, and color.

If there ever was a honey historian, it's Bill Gamber. His unique perspective and life-long involvement – from hive to honey jar – have been a major factor in how the world markets and consumes honey today.

Bill loves to share his story, and demonstrate how he achieves the distinctive flavors of specialty honey varieties, like orange blossom, avocado, and tupelo.

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## **Introducing Nancy Gamber Olcott**

### **Corporate Treasurer for Dutch Gold Honey**

Nancy Gamber Olcott loved to swim as a child, but her time at the pool was often cut short because she was needed in the family business. Her parents, Ralph and Luella Gamber, founded Dutch Gold Honey in the kitchen of their Lancaster, Pennsylvania, home more than 50 years ago, with an investment of \$27 and three hives.

Nancy's mathematical prowess led her to a career in banking, but the family honey operation continued to prosper. In 1971, the young woman who had sacrificed summer days at the pool to pack honey at home brought her financial skills to the family business, and is now Dutch Gold's corporate treasurer. Today, the Gamber family ships 40 million pounds of honey in 13 natural floral varieties all over the world each year.

Nancy has a wealth of rich stories about three Gamber children who learned by doing, who cherish their parents' legacy, and who have dealt with every sticky honey situation imaginable. Take the time the truck sprang a leak, and covered their street with gold – honey, that is. She needed more than her swimming skills to get out of that one!

Nancy is in demand as a speaker on cooking and baking with the oldest sweetener on Earth. She also shares health and beauty tips using honey.

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