

All the Buzz from the Hive

August 2003

Hello? Has anyone out there seen our honey? We were busy out working the fields (just like any normal day), came home – and all our honey was gone!! Of course, that lazy good for nothing drone (honestly, all he does is hang around here and does nothing but eat!), well, he says that the Keeper came and took it. I guess that it is okay if the Keeper took it, since she does take good care of us and all. Still, all that honey! Only ¼ teaspoon of it was mine, but I worked hard for that. My wings are starting to show a lot of wear and I don't think that they'll last much longer now. It will be up to the new younger bees to gather nectar for our winter use. But not to fear – there is still lots of time and lots of work to be done. We'll find more nectar and make more honey – you can bet on that!

I don't know if you guys ever have this problem, but we heard the Keeper talk about this and thought that we would pass it on. If your honey becomes cloudy or granular, part of honey's natural process of crystallization, you can easily restore it to a sparkling liquid state. Simply place the jar of honey in warm water or place the honey in a microwave-safe container with the lid off and microwave on high stirring every 30 seconds, until the crystals dissolve. Always store honey at room temperature, never in the refrigerator.

Also, baked products using honey tend to stay moist due to honey's hygroscopic (or moisture-absorbing) ability. So, keep that in mind the next time you are using our honey in your recipes – you can thank us later for all the tasty treats! By the way, you might want to try some of the ideas below...

Old Fashioned Honey Cake

1 cup butter	Cream butter and sugar.
1 cup sugar	
3 eggs	Beat in eggs.
1 tsp soda	Add soda to honey.
1 cup honey	
3 cups flour	Combine all dry ingredients together.
1 tsp baking powder	Add alternatively to creamed mixture
1 tsp cinnamon	dry ingredients, honey, and milk.
½ tsp ginger	Blend well.
¼ tsp nutmeg	
¼ tsp ground cloves	Bake in a 13x9x2 pan,
1 cup milk	in a 350° oven for 45-50 minutes.

OR...

- ✂ Dip apple slices and other fruit in honey.
- ✂ Dress up a snack of cheese and crackers with a dab of honey
- ✂ Stir a spoonful of honey into your morning juice or afternoon yogurt.
- ✂ Pair honey with peanut butter for a grab 'n go sandwich spread.
- ✂ Eat a spoonful of honey before your morning jog or weekend volleyball game. To replenish fluids after exercising, stir a spoonful of honey into a glass of water.

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