

All the Buzz from the Hive

October 2005

This will be the last newsletter for this year (sigh!). Hopefully you'll have a "honey" of a winter – but if the "The Country Market" at the Legion starting November 12th goes ahead – we'll see you there ...but only if our Keeper makes us little snowsuits and mittens – it's cold out there!

We've found some recipes that you might want to try during the holiday season, with our honey of course! Enjoy!

"Baked Brie with Honey Cranberry Chutney"

Place brie (1-8oz/250 g or 2-4oz/125g rounds) in freezer for 30 minutes to make trimming easier. Choose an ovenproof dish that fits the cheese closely or 2 ramekins if using small rounds. Butter the dish and set aside. To bake, trim top rind from brie. Place brie in prepared dish and bake 350 F (180C) oven for 15-20 minutes, or until cheese has softened and just started to melt. Be careful not to over bake. Remove from oven, spoon chutney over cheese, and serve with crackers. Yields: 8 to 10 servings.

Apple Cranberry Cider

4 c. cranberry juice cocktail ¼ c. honey
4 c. apple cider ½ tsp. Cinnamon

In a large saucepan, bring all ingredients to a boil. Lower heat and simmer for 10 minutes. Serve hot. Makes about 8 servings. (Sue Bee Honey Cook Book)

Honey Raisin Muffins

1 ¼ c. flour 2 c. Raisin Bran cereal 1 egg, slightly beaten
1 tbsp. Baking powder 1 c. milk 3 tbsp. Vegetable oil
¼ tsp. Salt ¼ c. honey

Combine flour, baking powder, and salt; set aside. In a large bowl, combine cereal, milk, and honey; let stand until softened, about 2 minutes. Stir in egg and oil; mix well. Add dry ingredients; stir just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 for 18-20 minutes or until a toothpick comes out clean. Cool in pan 10 minutes before removing to a wire rack. Yield: 10-12 muffins. (*Taste of Home's Best Holiday Recipes 2005*)

P.S: Did you see my picture? I'm so excited – a photographer "Cathy MacCulloch" came to our beeyard this summer and took *my* picture – well, actually our Keeper's picture, but never mind that – *I'm there!!* If you look closely I'm right there on top of the super waving at you – kind of cute, eh? Now you finally get to see me, and all for a good cause, The Saint Mary's Memorial Hospital Foundation 2006 Calendar.

Thanks for your patronage and we're glad you're enjoying our products. Talk to you again in June!

Margaret Cornect's
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