

The Bee Newsletter

News from Honeybuns Bakery

Number 4 - Autumn 2005

The Bee Hop 2005



Everyone had a great time despite plenty of wind and rain and we raised £1300 for the Holwell church restoration fund.

Right: Peg was the very sociable security guard dog.



Glastonbury Festival

We ran a proper café with china mugs, beautiful Fairtrade teas and coffees from Clipper and comfy seats... a welcome island in the ocean of mud and water at the Festival.

Below: Charlotte and Marcus working in the café.



left: Matt Goss-Custard goes down at Glastonbury





The Bee Shack

In August we opened the Bee Shack – somewhere for people to sit and enjoy a cup of tea and a gluten-free cake. It has beautiful views of Bulbarrow Hill. Honeybuns T-shirts and mugs will also be available to buy. To start with, it will be open on the first Friday of each month from 2pm – 5pm.

Left: Rev'd John Hamilton opening the Bee Shack.



MOOOSH BAR

We are launching a new cake made with olive oil, dark chocolate and mint grown here at Naish farm. It's called Mooosh Bar because we are saying 'Vamooosh' to the dairy in this cake!



Baking Courses

We ran gluten-free baking courses for the first time this year. Thank you to all staff and attendees who made them such an enjoyable success. We will soon be taking bookings for next year, so if you are interested please phone or email the bakery.

'A Tale of the Barn, the Bicycle and the Ginger Hippo'

Emma is currently writing a recipe book which will include sweet and savoury recipes as well as a scrapbook history of Honeybuns.

AWARDS



We are delighted to have won 3 Golds at the National Great Taste Awards this year. These were Snowy Hills, Heathcliffe Brownie and Coppice Cake. The Coppice cake recipe was developed from a German recipe suggested by one of the family, Tommes, who is currently working as Chef de Partie at "Jean Georges" in Shanghai and has previously worked at the famous "wd-50" in New York City under celebrity chef Wylie Dufresne.



SUPPLIER PROFILE

Steve Greenfield - Greenfields

Quick profile: Steve Greenfield, age 40, married with 2 boys and a dog. After qualifying as a chef, I moved onto outside and contract catering. Formed a partnership with a college friend wholesaling chilled foods, mainly cooked meats and cheeses. After several years I sold my share of the business and started up Greenfields in 1992. The business has steadily expanded over the last 13 years, we now provide over 500 customers with a vast range of quality cakes, soft drinks and savoury products.

Your hobbies: Restoring antique penny amusement machines

A little known fact about you: After my family the love of my life is my VW beach buggy

Philosophy on life/business: Slow and steady wins the day

Best and worst days - Best: Camping in the New Forest with family, friends and a cold beer!

Best and worst days - Worst: Receiving my 3rd Speed camera fine within 5 months (A moment when my philosophy on life was absent!)

CUSTOMER FEEDBACK

We have received a lot of lovely feedback from customers. For example:

Cranberry and Pecan Flapjack: it is most delicious and I appreciate that it has been made with such wholesome ingredients.

Congo Bar: Words cannot describe the utterly delightful taste. In fact all I can think of is Scrumptious!

Almond Moon: Scrumptious! I haven't eaten anything like it for years!

Milk Chocolate Brownie: I had to write to say how wonderful it was. It even beats a good bar of chocolate.

FORTHCOMING EVENTS 2005/2006

3-4 September: Dorchester Show

4-6 September: The Speciality and Fine Food Fair Olympia

10-11 September: Sturminster Cheese Festival Sturminster Newton

21-23 October: The Great British Cheese Festival Imperial Gardens, Cheltenham

24 June 2006: The Bee Hop 2006