

The Bee Newsletter

News from Honeybuns Bakery Number 6 - Summer 2006



Buzz - playing again at The Bee Hop 2006



Drakey's wild News

In the last Bee Newsletter we told you about **operation goldfinch**: we've left an area of thistle set aside for their feeding. This is going well and there have been lots of sightings. We've also put up nest boxes for tits and they are all occupied!

Our next plan is to create a raised bed herb garden. With flowers and meadow grasses to attract butterflies and bees. There will be a wildlife pond to encourage newts and toads. All surrounded with a living bamboo screen for a natural shelter.



Tickets are now on sale for our quirkily Gorgeous Festival

The Bee Hop

1st July 2006

The Bee Hop is hosted every year by Honeybuns at Naish Farm in Holwell. All proceeds will again be donated to the Holwell church restoration Fund. We will treat our visitors to a full line up of excellent music, including Ska Reggae, Hip Hop, folk and covers from the 60s to the 90s. With gorgeous local hot and cold food for all taste buds, there's no need to bring your picnic!

Some of the wonderful stalls include: **Innocent Smoothies, Becky Unwin Cards and Gifts, Dorset Blue Soup Company, Muddy Dog hand bags, plants** and much more.

There will be plenty for the kids to do with a crèche, face painting, races, games and children's yoga. Yummy nutritious hot and cold food for children will also be on sale.

Come along to the Bee Hop to buy one of our groovesome **'Are you a Proppa Bee Hoppa'** T-shirts!

All in all, this year's Bee Hop promises to be a gorgeously fun day out for all the family, Don't forget to bring friendly dogs (and a lead!!)

Tickets are now available from
Honeybuns T:01963 23597,
The Rev. John Hamilton T:01963 23035
and Holwell Nursery T:01963 23368

Honeybuns

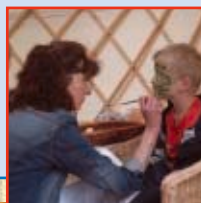
Our new gluten and dairy free Carrot Cake is now on sale. It's bursting with fresh carrot, plump raisins and apricots which give it natural sweetness. We have also added a pinch of cracked black pepper instead of using salt to give a subtle but gorgeous flavour.



Look out



Keep an eye out for our new Dairy, Gluten and Wheat Free symbols





Going Green

At Honeybuns we enjoy thinking of new ways to be as environmentally friendly as possible. For instance, all our cakeboards are recyclable and are from a sustainable source.



We currently recycle all of our
Card and paper, aluminium foils, tins and glass.



We are also collecting rain water for watering our plants and rescue animals!

Many thanks to The Adult Supported Employment Team from Poole (please see photograph above) who collect and recycle all of our foil trays for us. We were delighted when they came to visit on a frosty day in March and enjoyed a bakery tour and mugs of tea and lots of cakes in our Bee shack!



We are busy bees at the moment working hard in the product development kitchen to launch a gluten free savoury product for early 2007, so watch this space!!

We're developing our Bee Shack café kitchen into a demo and product development kitchen. This will enable us to have more special tasting and demo days here on the farm. Also it means more of our staff can have input and training on our new product development. We also plan to use our new kitchen for in house gluten testing of our ingredients and products.

Congratulations

To Mr Graham Hill, From Dorchester who found a prize winning ticket when he bought a Honeybuns cake, from the patisserie counter in Waitrose Dorchester. He won a box of delicious Honeybuns Cakes!

Lab Testing

We have no wheat flour on site at Honeybuns. To doubly make sure our cakes truly are gluten free we test incoming ingredients and send our cakes to a UKAS accredited laboratory. We are delighted that our cakes are free from any detectable traces of gluten. We have sent our first batch of dairy free cakes off for casein testing. We'll let you know how they get on.

Tip Top tasting

We'd like to thank all of our customers who have hosted Cath and Kym's instore tasting sessions. The girls have had a great time and some brilliant feedback. They have visited a variety of interesting outlets including Poundbury Village stores in Dorchester to Barclays Capital in Canary Wharf.

This is a free service provided for our shop/deli customers where we come into the store for a couple of hours and offer nibbles and information about our range of gluten and dairy free cakes to the customers.

Cath has interviewed one of our customers, Claire from Suzettes Pancakes in Salisbury, where we have enjoyed two successful tastings.



- 1 • Were the tastings beneficial for you?**
Yes, very
- 2 • Did your customers enjoy them?**
Customers loved them
- 3 • Were you happy with the cakes we brought along to the tastings?**
Very happy, all the cakes were wonderful
- 4 • Do you like our point of sale material?**
Yes really nice, I love the sample boxes
- 5 • Are you happy with our products in general?**
Very Happy
- 6 • Which Honeybuns cake is your favourite?**
I love the Milk Chocolate Brownie
- 7 • Which Honeybuns cake is your best seller?**
Probably Milk Chocolate Brownie, closely followed by Snowy Hills.

FORTHCOMING EVENTS 2006

1 July: The Bee Hop Naish Farm

6 August: Sturminster Newton Half Marathon Sturminster Newton

16 August: Gillingham and Shaftesbury Show

26 August: The Oak Fair, Stock Gaylard, Sturminster Newton

2-3 September: Dorchester Show

9-10 September: Sturminster Cheese Festival, Sturminster Newton

30 September - 1 October: Great British Cheese Festival, Cheltenham

And the Bee Shack is open as usual on the first Friday of each month between 2pm and 5pm.