

# The Bee Newsletter



News from Honeybuns Bakery

Number 3 - Summer 2005



## Honeybuns

### MARATHON

...Emma, Julie, Sally and Kim (The Honeybumblers) completed their very own full marathon from Holwell to Weymouth beach on 1st May 2005.



The barbecue on the beach was lovely reward for all the hard work training during the winter.

We have raised £1000 so far and still counting. All of the money raised is going to Julia's House Children's Hospice



## The Bee Hop 2005...



This year we have music from The Ladybirds jazz band and Jimmy Joe's flamenco guitar.

In the garden area we will have art installations to sit down and enjoy.

There will be rescue animals to meet and pat shown left.



Cathy will be face painting in one of the yurts.

Other stalls will include

gorgeous food to nibble or to take home, beautiful antiques and carved furniture. There will also be rural craft demonstrations.

There is a fabulous grand draw prize, so please bring your pennies.

If you need B&B advice, please call us, otherwise there is plenty of space to pitch a tent. We have covered areas if it rains (or is too hot and sunny!) so please don't let the weather put you off. The only thing to bear in mind if it is very wet is that the field

for parking may be quite muddy so a 4x4 and wellies would be handy, or you could park on the road in Holwell!

#### Sponsored by:-



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Also supported by: BFP Wholesale, Cleanaway, Denhay Farms, The Dorset Blue Soup Co, Hall and Woodhouse, Handley Cross Farm Foods, Positive PR, Sabretooth Vintners, Sherborne Young Farmers, Stable Design, The Chocolate Society, Vale Electrics, Yurtopia.



## STAFF PROFILE



Jason Woods - Baker (employee of the year, 2004)

**Brief background:** I am 21 years old, I have a fiance called Katy and we are getting married in December 2005. I live in Sturminster Newton with my parents but hope to move to Shaftesbury in July with Katy.

**Describe a typical day at Honeybuns:** I arrive at work around 7.50am. I change into my hat, whites and over shoes. I then walk into the bakery and wash my hands.

I meet Charlotte, the bakery manager, who presents me with my baking schedule for the day. I get the relevant recipes out for the day's products. Sometimes we have to cook off shortbread bases that are already made for eg Congo Bars, Bakewells and Millionaires. I then work through the baking schedule with colleagues that I have been paired up with.

When convenient, I take two twenty minute breaks throughout the day. After making and cooking the cakes I fill out a batch card for each product. On the batch cards, there is the quantity of each product made, batch numbers of all ingredients and who made the product. These cards are used for proof and reference of when a product is made and who by.

After all products are made for the day, the cleaning and tidying up begins. I then leave around 4.00pm.

**Describe a typical weekend day:** I take it easy and relax. I like going for walks in the countryside. I occasionally have a game of golf. Katy and I also like going to the beach. I have a lie in on Sunday until about tenish and then a roast dinner in the evening. Some Saturdays I go out with my parents as Katy works. I must admit I do get bored sometimes. I like being busy.

**Favourite rescue animal at Honeybuns and why:** Joan, the donkey. This is because during the day, whilst working, all you hear is her eee-oh, eee-oh. This makes me chuckle every time.

**Favourite cake at Honeybuns and why:** The Pecan Pie. It has a divine taste of baked pecans, vanilla and lemon, which combined has a scrumptious taste.

**Best thing about working at Honeybuns:** Tasting the mixes. It is good to taste the different individual tastes of each product.

**Worst thing about working at Honeybuns:** When the syrup and caramel gets stuck to your arms and before you realise, everything is stuck to you.

**Anything else?:** I really enjoy working at Honeybuns as it's a happy, friendly, enjoyable atmosphere. The staff are friendly and full of enthusiasm and I get the opportunity to gain more knowledge and experience in baking.

## SUPPLIER PROFILE

Moira Hulett - Stable Design

**Quick profile:** A fabulous Graphic Designer

**When did you start in business?:** 1984

**Why did you start in business?:** Because I could

**Your hobbies:** Classic Cars, Gardening, Youth Club


**A little known fact about you:** I'm not necessarily quite so fabulous all of the time


**Philosophy on life/business:** Be positive


**Best and worst days, and why?:** Birthdays, I don't have them.





## HONEYBUNS SNIPPETY BITS

 From the beginning of June, we will be putting prize winning tickets into a few of our cakes. The prize is a free box of cake, so look out for the tickets!


 We have also started producing limited edition runs of our cake packaging with 'B' (the Honeybuns bee) having fun with the logo, so please look out for these as well.


 Coeliac awareness week culminates for us on 21 May with the Bee Hop. There will be plenty of gluten free food and drink available.

 We have a cake and lemonade stall at Glastonbury Festival again this year. If you have been lucky enough to get a ticket, then please drop by for a cake and a drink!

 We now have a lovely poster which is ideal for displaying in the windows of cafes and delis.

 We have a few places available on the gluten-free baking courses. The available dates are 18 June, 9 July, 23 July.

 At the moment, we recycle cardboard, paper and aluminium and we compost all of our compostable waste. We are always looking at ways to improve how much we can recycle.

 We are converting all of our recipes to use brown sugar rather than white sugar because we feel it has a fuller flavour and is closer to its natural unrefined state.

## FORTHCOMING EVENTS 2005

**21 May: The Bee Hop 2005**, Annual Honeybuns Open Day at Naish Farm

**18 June, 9 July, 23 July: Gluten Free Baking Courses**

For more details please phone the bakery

**23-26 June: Glastonbury Festival**

**3-6 July: The Royal Show** (in the Waitrose pavilion)

**17 August: Gillingham and Shaftesbury Show**

**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

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