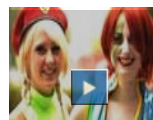




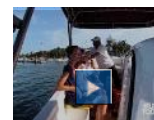
In Alexandria, Va.: Cupcakes are the bee's knees at Buzz Bakery.

Buzz Bakery

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10 great places to make a beeline for the honey

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[Enlarge](#) The Plantation House

In Kapalua, Hawaii: The Plantation House's scallop appetizer with a honey and guava glaze.

If you've heard the buzz on declining honeybee populations, then Friday's Don't Step on a Bee Day has double significance. Bruce Boynton, CEO of the National Honey Board, shares his list of sweet places to enjoy the fruits of their labor with Kelly DiNardo for USA TODAY.

GOOGLE MAP: [Zoom in on these sweet spots](#)
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Buzz Bakery
Alexandria, Va.
Buzz Bakery uses honey in a variety of products throughout the year, but today the dessert lounge and coffee shop features several specials, including wildflower honey ice cream, "Bee Hive" sugar cookies

and **Tupelo** honey panna cotta. Kids get free "honey cups," mini vanilla cupcakes with house-made honey frosting. While Don't Step on a Bee Day began as a reminder about the risk of getting stung on one's feet, Buzz uses this day to raise awareness about colony collapse disorder, a disease which has been destroying commercial beekeeping operations. 703-600-2899; [buzzonslaters.com](#)

Elixir
San Francisco
At this speakeasy in the Mission district, owner/mixologist H. Joseph Erhmann creates cocktails that often play up organic, local and homemade ingredients, including house-infused honey syrups that "water down" the honey to adapt it to a drink. Erhmann uses lavender to flavor his Lavender Honey Cream and injects black pepper into another honey syrup for his Peppermelon cocktail. 415-552-1633; [elixirsf.com](#)

Carolina's Restaurant
Charleston, S.C.
This landmark Lowcountry restaurant regularly uses honey from a beekeeper located on one of the coastal islands. Chef Jeremiah Bacon whips up a variety of dishes that include it, including a smoked honey ice cream *amuse-bouche* and a honey panna cotta. A home brewer, Bacon and his staff have also created a Belgian brown ale with honey, orange peel and peppercorns. 843-724-3800; [carolinasrestaurant.com](#)

Delicious! Bakery & Cafe
Valley, Neb.
This tiny bakery outside Omaha, which focuses on organic, hormone-free ingredients, created a hit when pastry chef and owner Trudy Fennel started making honey caramel sticky buns. Fennel wanted something more than cinnamon or pecan rolls, but it took a few tries to get the caramel with a honey base right. "You do have to adjust your recipes a bit when using honey," Boynton says. "Honey is a natural humectant that holds water, so you often have to reduce the liquid in your baking recipe." 402-991-7212

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The Cultural Center Chicago

Chicago is one of the few cities that allows beekeeping, and several beehives are located atop the roofs of City Hall and The Cultural Center in Chicago. The bees pollinate the flowers along Michigan Avenue and in Grant Park, rewarding the beekeepers with a few hundred jars of honey, which are sold at center to support a job-training program. "There's a natural fear of getting stung, so a lot of communities made it illegal to keep bees in urban areas," Boynton says. "Many people don't know the difference between bees, wasps or yellow jackets. But honeybees are not aggressive unless disturbed or harassed." 312-742-0079, chicagoculturalcenter.org

The Plantation House Kapalua, Hawaii

Located on Maui, The Plantation House restaurant dishes up a scallop skewer appetizer that is wrapped in apple-smoked bacon and finished with a Lehua honey and guava glaze. Made from the blossoms of the native Hawaiian ohia tree, Lehua honey has a light, floral taste. "Different honeys work better with different foods," Boynton says. "Dark honeys like buckwheat have a molasses-like flavor and work well in barbecue sauces. Medium honeys like orange blossom are good in smoothies or on biscuits. The lighter honeys like clover or sage are good in tea or on desserts." 808-669-6299; theplantationhouse.com

Panzano Denver

This Northern Italian restaurant in the Hotel Monaco serves up a charcuterie platter with hazelnuts, melon and pecorino cheese that's drizzled with clover honey. "The lighter honeys like clover and alfalfa honey and the artisanal honeys like lavender are best as a light sauce or with cheese," Boynton says. 303-296-3525; panzano-denver.com

Cambridge Brewing Co. Boston

In a refurbished mill, the Cambridge Brewing Co. encourages customers to take a long sip of their Arquebus, a summer barleywine. The beer, which brewmaster Will Meyers describes as their take on a dessert wine, took the gold medal in the experimental category at the Great American Beer Festival in October. One of the ingredients that makes the brew special is the honey, produced by bees kept within 5 miles of the brewery. 617-494-1994; cambridgebrewingcompany.com

Gracie's Providence

Chef Joe Hafner features honey regularly on his ever-changing tasting menu. He drizzles wildflower honey from Massachusetts on a beet salad with roasted pecans. He dishes up a honey beer bread, made from Smuttynose India pale ale and honey. And he roasts stone fruits with honey from Honig Vineyard in Napa Valley. "There are so many ways to cook with honey," Boynton says. "One of my favorites is a honey vinaigrette or barbecue sauce. And, it's very popular in beer right now." 401-272-7811; graciesprov.com

Sky River Meadery Sultan, Wash.

In the Cascade Mountains, Sky River brews mead, an alcoholic drink made from honey. Legend has it that honey descended from heaven as dew and was gathered by the bees. The mead, created from the nectar, bestowed health, strength and virility to the drinkers. Sky River brews several styles of mead including a sweet and dry, which are available to sample in their tasting room. 360-793-6761; skyriverbrewing.com