



the Beeline

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Hivetails



The lazy days of summer are upon us - but please don't tell our bees! They have been super busy with an

Buzznotes

- 🐝 Black 'n Blue mead is back!
- 🐝 Lavender Ice Cream- back just in time for National Ice Cream Month!
- 🐝 New- Stampede Gift Packages make great Stampede hostess gifts.
- 🐝 Alberta Western history books by Pallister Publications- now available.
- 🐝 Did You Know we're on Instagram?! Follow us @chinookhoney



Upcoming Events

- 🐝 [Aspen Crossing Wine and Cheese Excursion](#)
Sat July 23rd 2:30-5:30pm
- 🐝 [Dinner on the Diamond](#)

abundant flow of nectar from alfalfa, clover and sainfoin.


What is sainfoin?

[For more about sainfoin, Horde at the Hive 2016 and upcoming events click here!](#)

Sat July 30th 6:30-10:00pm

 [Millarville Farmers Market](#)

Saturdays 9 am til 2 pm

 [Alberta Open Farm Days](#)

Sat August 21 12-5 pm

Product of the Month



Flavours of the Foothills Barbecue Sauce

Yahoo! It's Stampede week, and we have the perfect sauce for all your summer barbecues. Not only does it taste great, but our barbecue sauce is full of real wholesome ingredients such as tomatoes, Chinook Honey, black currants, and more.

This sauce is great to brush onto meat, or even as a replacement for tomato sauce on pizza.

\$10.50 for 375ml

Mead Matters



Summer time means patio cocktails and mead is the coolest cocktail ingredient. Wild Watermelon Mead Cocktail is refreshing with just the right balance of sweet and tart.

When we're not testing cocktail recipes, we're busy in the fermentation room keeping up with the demand for more mead. Art has just started a new tank of Bodacious Black Currant. It doesn't look like much at the beginning but we all know the end result is spectacular!

[For the Wild Watermelon Mead Cocktail recipe and more info click here!](#)

Recipe from the Kitchen



Image from oceanspray.ca

Barbeque Pulled Pork

During the summer who wants to spend hours in the kitchen? If you have a slow-cooker you will love this pulled pork recipe using our amazing Flavours of the Foothills Barbeque Sauce. It is easy to make, and so worth the wait!

[For the recipe, please click here.](#)



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