

## The Buzz About Honey

Pleasant memories from the past – suddenly, inexplicably – are prone to float through the mind.

The honey butter sandwich that my mother made, for example.



Recently, I was sitting at the computer working on plans for an upcoming meeting when, out of nowhere, that wonderful, delightful, delicious, flavorful piece of culinary art popped into my head, causing my mouth to water.

Here is how my mother did it: Take a teaspoon full of honey, a teaspoon of softened butter and two tablespoons of peanut butter, stir them all together and spread them between two slices of hot, cathead-sized biscuits. The rest of this exercise comes naturally.

And speaking of that “yellow gold,” here are some near-miraculous facts provided by the National Honey Board:

- Honeybees must tap 2 million flowers to make one pound of honey.
- A bee will visit an average of 50 to 100 flowers during one collection trip.
- A hive of bees flies more than 55,000 miles to produce one pound of honey. (See why the saying, *busy as a bee*, has real meaning?)
- An average worker bee produces 1/12<sup>th</sup> of a teaspoon of honey in its lifetime.
- And, finally, although we may be familiar with more common forms of this liquid gold made from the nectars of orange blossoms or clovers, there are more than 300 different varieties of honey available in the United States.

So, the next time you call your spouse or sweetheart “honey,” you have delivered a real zinger.

– Beecher Hunter