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OUT &
ABOUT

URBAN BEEKEEPING

Urban beehives are being established on rooftops and in community gardens in a bid to help the humble honey bee

SYDNEY

Sydney chef Colin Fassnidge installed hives on the roof of The Four in Hand Hotel earlier this year. "I started out of curiosity," he said. "I wanted to see how it was done and also wanted to give our chefs something new and interesting. We'd been growing herbs and tomatoes very successfully on

the roof for a few years." Colin's been cutting honeycomb at the table to drizzle over his "popsicle of the day", and as yields improve in warmer months he'll be using it in more dishes at both the Four in Hand and his new Four Fourteen. 105 Sutherland St, Paddington, tel: +61 (2) 9362 1999.

They started keeping bees at Sydney's Wine Library and Buzo Restaurant in mid-2011 and have harvested about 70kg of honey to date. Co-owner of both venues, chef James Hird says: "It's amazing to think that two hives on a veranda on Oxford Street can produce a

TOP/RIGHT: Bees on honeycomb; apiarist Gavin Smith



truly stunning honey that reflects what's in flower in our suburb." The honey appears in different seasonal dishes at Buzo, a walnut semifreddo in autumn and drizzled over fresh figs in summer. At Wine Library it's served drizzled over gorgonzola cheese. Wine Library, 18 Oxford St, Woollahra, tel: +61 (2) 9360 5686; Buzo, 3 Jersey Rd, Woollahra, tel: +61 (2) 9328 1600.

Lord Mayor Clover Moore MP sees backyard native beekeeping as a wonderful way to bring nature back to the city. Native bees already flourish at the Asylum Seekers Centre community garden in Surry Hills, thanks to a City of Sydney environmental grant, and beekeeping workshops are being run there for anyone keen to add a hive to their garden, veranda or rooftop. 38 Nobbs St, Surry Hills, tel: +61 (2) 9361 5606.

BEEKEEPING IS A WAY TO BRING NATURE BACK TO THE CITY



MELBOURNE

Melbourne restaurants, including Anada, Attica, Embrasse, Ladro and Pope Joan, have all established hives in conjunction with Melbourne City Rooftop Honey. MCRH installs and maintains the hives then harvests the honey and processes it in the kitchen of one of the participating restaurants. They use some on their menus with the remainder being sold to fund more hives. Ladro was one of the first to establish hives on its rooftops in both Fitzroy and Prahran, now home to over 40,000 bees each. Chef Tristan White turns his rooftop bounty into honey pannacotta and also uses it on Nord pizza (goat's cheese, parmesan, honey, black pepper and rocket). Ladro, 224 Gertrude St, Fitzroy, tel: +61 (3) 9415 7575; 162 Greville St, Prahran tel: +61 (3) 9510 2233.



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