

Hip hotels harvest honey with on-site apiaries

By Neal Turnage



Hip hotels went local long ago with chef-tended herb and veggie gardens. The next wave, make that swarm, is here: hotel honeybees housed in on-site apiaries.

It's an offshoot of the urban agriculture trend that is playing out across the EU and the U.S. The importance of honeybees in the food chain can't be underestimated: experts approximate one-third of all food Americans consume is directly or indirectly tied to honeybee pollination. Combine that with the economic advantages concomitant with sustainable food practices and it's no wonder so many hotels are buzzing.

There's a good chance one of your favorite spring or summer getaway destinations is buzz-worthy. Here, a nod to a few places that have taken a sweet step to reducing their carbon footprint.

Carmel Valley, Calif.

At the whimsical [Carmel Valley Ranch](http://carmelvalleyranch.com), the signature bee-keeping experience (offered year-round) is led by John Russo. Russo encourages guests to suit up for a visit to the hives where more than 60,000 Italian honey bees are housed. Guests can taste the honey in, among other items, a lavender and honey lemonade. The Ranch will hold two Honey Harvest Weekends this summer, July 12-13 and August 9-10.

Carmel Valley Ranch, One Old Ranch Road, Carmel, CA, 866-405-5037, carmelvalleyranch.com