



Monthly News & Updates

April | 2026

We have bee packages and nucs!

We have bee packages available for delivery in Merrimack and Sunapee on April 11, 18, and 25, and nucs for early May. Packages are \$180 and nucs are \$235. Order online at www.hillsidebees.com.

A Note From Mike...

Over the past few months, our beekeeping supply store Beekeeping Unlimited has experienced exciting growth in sales and service. We've expanded our inventory to include the latest tools and equipment, clothing and healthy colony supplements. Our team has also been busy introducing services, such as electric fence systems and follow-up inspections of their installation.



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What's On Sale Now!

For the month of April, all **Honey B Healthy** and **Hive Alive** fondant and super food products are on sale 15% off.

WE ARE OPEN IN SUNAPEE, NH!

Come talk bees with us in our store at 489A Route 103 in Sunapee, NH Saturdays 9:00 - 5:00, and by appointment. Call Mike to schedule an appointment at (603) 429-0808.

For April, we are open Saturdays 1:30 - 5:00 and Sundays 10:00 - 3:00, except for Easter Sunday on April 5.

Next month...The New Hampshire Beekeepers Museum!

What's Happening with the Bees...



The Beekeeper's Calendar - April

According to Cornell University's Master Beekeeper Program, in April, the bees are still clustering but bringing in lots of pollen and nectar on warm early spring days. If the colony is big enough, it begins to rear a higher number of drones.

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Recipe of the Month

Sticky Honey Ribs
Serves 4 to 6

3 1/2 to 4 lbs. pork spare ribs
1/2 tsp salt
5 Tbsp dark honey
1 tsp dry mustard
1 red chile, seeded and finely chopped
1 Tbsp white wine vinegar
1/4 cup dark brown sugar
1 Tbsp tomato paste
1/2 tsp ground ginger

1. Preheat oven to 375 degrees. Line a large roasting pan with a double layer of foil and place the ribs in the pan.
2. In a small bowl, whisk together the remaining ingredients and pour over the meat. Using your hands, rub the marinade into the ribs to make sure they are thoroughly covered.
3. Cover the pan with foil and bake in the center of the oven for 30 minutes, then remove the top foil and turn ribs over. Re-cover the pan and return to the oven, cooking for 30 more minutes, basting occasionally.
4. Increase the oven temperature to 425 degrees and roast uncovered for 5 - 10 minutes, until the ribs are dark brown and sticky. Serve hot.

Recipe from *The Beekeepers Bible*.

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Beekeeping Unlimited | 489A Route 103 | Sunapee, NH 03782-3733 US

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