

CALIFORNIA CREOLE A WESTWARD MIGRATION  
THAT STARTED ALMOST  
A CENTURY AGO IS EXPERIENCING AN EXCITING REGIONAL REBIRTH (page 50) »

Mark St. Perry  
at the Alamo Hotel

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# AMERICAN WAY

AMERICAN AIRLINES • AMERICAN EAGLE

## Happy Man

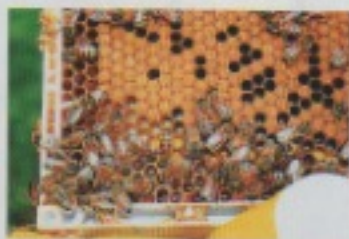
AL ROKER EXUDES  
JOY IN EVERYTHING HE  
DOES (page 44)

AMERICANA

PELHAM, TEXAS:  
ONE OF THE NATION'S LAST ENTIRELY  
AFRICAN-AMERICAN COMMUNITIES  
(page 86)

TWICE MONTHLY

CELEBRATE  
BLACK HISTORY  
MONTH



FROM LEFT: Milk & Honey Market  
wild-mushroom benedict at  
Mission Beach Cafe; the apiary at  
Umami Inn; Peter Pratt's Inn

[ EAT ]

## Restaurant Buzz

Forget rooftop patios and gardens. The newest dining craze? **ROOFTOP APIARIES.**

(BY KATE PARHAM)

Any restaurant worth its salt has jumped on the local and seasonal bandwagon. But many are taking it a step further by adding on-site apiaries, or bee gardens, to their outfits. Whether restaurateurs want to help increase the bee population or just **harvest their own honey** (or both!), this is one trend with staying power. Even the White House has its own apiary, which harvests honey for its home-brewed House

Honey Ale. Check out the following pioneers — they're just as sweet as can be.

**PETER PRATT'S INN** in Yorktown Heights, N.Y., and sister restaurant **UMAMI CAFE** in Croton-on-Hudson, N.Y., each yield more than 100 pounds of honey each year to flavor homemade ice cream and pizza dough. "The honey is made from [pollen, which] folks are allergic to, and as long as it's raw, it's good for [treating those allergies],"

says co-owner Jon Pratt. In San Francisco, **MISSION BEACH CAFE's** rooftop apiary harvests honey for lavender chocoecake and house-made English muffins. And **FOUNDING FARMERS**, in Washington, D.C., joined forces with The George Washington University to create the largest known restaurant-owned urban apiary in the country. In Philadelphia, the **MILK & HONEY MARKET** hosts a rooftop apiary in partnership with Urban Apiaries, the first

— and only — commercial urban-honey company in the city.

Restaurants aren't the only ones in on the action, though. Eighteen **FAIRMONT HOTELS & RESORTS** keep apiaries, from America to Canada to Kenya. The **FOUR SEASONS HOTEL ATLANTA** uses its fifth-floor terrace apiary to source honey for salad dressings and sauces at its restaurant, as well as for use in spa treatments. And the **CHICAGO MARRIOTT DOWNTOWN** houses half a million bees on its ninth-floor rooftop apiary, using the nectar for honey-rosemary shortbread cookies, in vinaigrettes and in beverages like honey lemonade and its signature Rooftop Honey Wheat Beer.

**PETER PRATT'S INN**, (914) 952-4090, [www.prattsinn.com](http://www.prattsinn.com) / **UMAMI CAFE**, (914) 271-5555, [www.umamicafe.com](http://www.umamicafe.com) / **MISSION BEACH CAFE**, (415) 861-0198, [www.missionbeachcafesf.com](http://www.missionbeachcafesf.com) / **FOUNDING FARMERS**, (202) 822-8783, [www.wearefoundingfarmers.com](http://www.wearefoundingfarmers.com) / **MILK & HONEY MARKET**, (215) 387-6455, [www.milkandhoneymarket.com](http://www.milkandhoneymarket.com) / **FAIRMONT HOTELS & RESORTS**, (800) 257-7544, [www.fairmont.com](http://www.fairmont.com) / **FOUR SEASONS HOTEL ATLANTA**, (404) 881-9898, [www.fourseasons.com](http://www.fourseasons.com) / **CHICAGO MARRIOTT DOWNTOWN**, (800) 228-9290, [www.marriott.com](http://www.marriott.com)