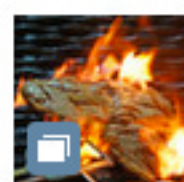
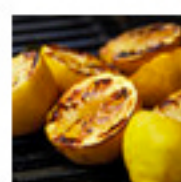


Grill Like the Chefs:
Throw Everything Onto
the Fire



South Africa, One Nation
United by the Grill

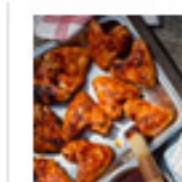


Make the Most of the
Grill's Heat



WHAT TO COOK
Cooking With Fire

PAID POST: SHELL
Energy From Unlikely Sources



Ad
You
Rot

FOOD

At a Honey Tasting, the Particulars of Creation and Terroir

Front Burner

By FLORENCE FABRICANT MAY 16, 2016



Carla Marina Marchese

Color hints at the flavor of honey. Wildflower is pale and delicate; chestnut, dark and robust. But there's more to it. At a tasting led by Carla Marina Marchese, a beekeeper who founded the [American Honey Tasting Society](#), participants will learn the particulars of six single-origin honeys, how the [bees](#) make each and the characteristics of terroir. Cheese pairings are included: \$40, May 26, 6:30 to 8:30 p.m., Mofad Lab, Museum of Food and Drink, 62 Bayard Street (Lorimer Street), Williamsburg, Brooklyn, [mofad.org](#). Participants must be 21 or older.