

Hard Candy for Winter Feeding

8 lbs of sugar

1/4 tsp cream of tartar (this starts to convert the sucrose sugar to glucose and fructose)

3 cups water

Mix in a large pot and heat to 252 (Hard boil for sugar).

Pour it quickly into a cake pan (I use a 11 x 14), it will harden fast so work fast.

The pan should be very lightly oiled to help in the release of the sugar from the pan. Let cool to room temperature. I place about 1/3 of this recipe in each hive and I keep the hard candy at least 70 degrees so as not to cool the hive when putting the hard candy right on top of the frames on the top box. If the bees are on the top frames, I put 2) 3/8 inch dowels under the candy as to not crush the bees. When you do this you will need a 1.5 inch mini spacer box under the inner cover.

Light Syrup for Spring Feeding

1:1 One pound of Sugar to 1 pint of water is light syrup.

10 pounds of sugar to 5 quarts of water will produce 2 gallons of light syrup

You can add the sugar to warm water and it will dissolve readily when making light syrup.

Be aware that light syrup can rapidly spoil during warm weather due to fermentation and colonization by yeasts, bacteria, and fungi. You can prevent this by adding unscented household bleach ("ultra" 6% sodium hypochlorite) at the rate 4ml (4/5 tsp) per gallon.

Heavy Syrup for Fall Feeding

2:1 Two pounds of sugar to 1 pint of water is heavy syrup.

8 pounds of sugar to 4 pints of boiling water will produce about 1.5 gallons of heavy syrup.

Heavy syrup is too sugary for most bacteria and fungus to grow in so no need for the bleach to keep it from spoiling.