



Sugar and Candy Recipes for Feeding Bees

Traditional Sugar Syrup

One of the great questions of our age has finally been answered- how much sugar do I use with what amount of water to get a 1:1 or 2:1 sugar syrup for feeding to my bees? Remember that you are using white granulated sugar (also called table sugar).

1 lb. sugar = $2\frac{1}{4}$ cups sugar
4 lb. sugar = 9 cups sugar
2 lb. sugar = $4\frac{1}{2}$ cups sugar
5 lb. sugar = $11\frac{1}{4}$ cups sugar

So, if you want a 2:1 syrup for fall feeding, it would be one 5-lb. bag of sugar to 5 cups (same as $2\frac{1}{2}$ lbs. or $2\frac{1}{2}$ pints) of water.

To really make it simple, here are the amounts for each:

2:1 sugar syrup (used in Fall)
$2\frac{1}{4}$ cups sugar to 1-cup ($\frac{1}{2}$ pint) water
5 lb. bag of sugar to $5\frac{1}{2}$ cups ($2\frac{1}{2}$ pints) water

1:1 sugar syrup (used in Spring)
$2\frac{1}{4}$ cups sugar to 2 cups (1 pint) water
5 lb. bag of sugar to 10 cups (5 pints) water

NOTES:

- ^ Do not boil the sugar-water mix together because it changes chemically and can cause dysentery in overwintering bees. They will **die**.
- ^ Do not use cream of tartar to keep the syrup from crystallizing. It also causes dysentery and will **kill** your bees.
- ^ The **best way** to make syrup is to boil some water and pour it over the sugar and mix it until the sugar dissolves. There may be some crystals left, but the bees and you can live with a little imperfection.

Sugar Candy

This is the preferred food for supplementary feeding beginning in late February-early March. It is concentrated and has its own water supply. This is one time where you do boil the sugar and water together.

Bring 2 cups water and 5 pounds of white granulated sugar to a boil at 240°F (soft ball stage) and cook for 30 seconds. Cool to 180°F. Stir vigorously. Pour into cookie sheet lined with greased wax paper. It should be hardened and ready for use in 2-3 hours.

After cooling, break into 4 pieces. A piece can be placed on the inner cover or directly over the cluster (preferred method ~ just place on the top of the frames replace top covers).

Gunther Haük's Sugar Syrup Recipe

3 parts sugar : 2 parts water : 10% honey : 2 parts tea

2 cups water

3 cups white sugar

$\frac{1}{2}$ cup honey *

Pinch of salt

Tea bags (or loose): chamomile, sage, nettle or other healing herb

- ^ Bring water to just under a boil. Remove from heat
- ^ Add sugar stirring to dissolve
- ^ Add salt
- ^ Steep tea and/or tea bags
- ^ Let mixture cool
- ^ Add honey to cooled mixture. Don't add when hot because the heat will kill the beneficial enzymes of the honey.

*NOTE

Know the source of the honey; use your own if possible. Honey can carry Foulbrood spores and supermarket honey cannot be guaranteed pure.