

Three Rivers Beekeepers

January 17th, 2011 Meeting

Winter Feeding with Hard Candy

Bob Finck

Materials and Ingredients:

- Homemade wooden or masonite feed tray, 16 1/4" x 19 7/8" x 1 1/2", with hole in center. Hole may be 2" in diameter, or 2" x 4", or 1" x 3".
- Cover top of hole in tray with aluminum foil.
- 12-quart pot. (Mixture will expand when heated.)
- Large mixing spoon
- Candy thermometer
- 1/4 teaspoon measuring spoon
- 15 lbs. granulated sugar
- 50 oz. warm water
- 1/4 teaspoon Cream of Tartar

Note: It is best to use a gas stove, hot plate, or camping stove. Electric burners may overheat. Use caution with electric burners.

Directions:

- Pour water in pot. Add sugar to water. Mix until thoroughly dissolved.
- Add cream of tartar
- Heat to 240 degrees F, as per candy thermometer.
- Do not stir mixture while boiling. This will cause coarse grain.
- The longer you let the mixture boil at 238-240 degrees F. the harder the mixture will be.
- Remove from heat and allow to cool to 150 degrees.
- When mixture cools to 150 degrees, stir vigorously until the mixture appears cloudy white.
- When the mixture becomes cloudy, pour immediately into feeder tray and allow to cool. (Be sure that hole in tray is covered with foil.)

Feeding to Bees:

- Cut out foil from bottom of tray to expose candy above.
 - Place the tray on top of the hive body.
 - Invert inner cover, and replace telescope cover.
 - Place 4 lb. minimum weight on telescope cover
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