

This candy board recipe is provided by VP Queen Bees

This type of supplemental feeding is extremely effective when colonies can break cluster and get up to the candy board to feed. Commonly used for build-up, this feeding method could also be used to supplement heavy fall feeding with 2:1 syrup.

Recipe originally from David Miksa, and modified slightly. The stirring and cooling are essential for the candy to form. If the mix does not "candy" and is clear, one may re-heat it and try again.

WARNING: DO NOT LET THE MIX CARAMELIZE BY OVERHEATING. Caramelized mix can be deadly to feeding bees.

20 pounds granulated sugar
1 pound powdered sugar
46 oz Water
*** 2 oz pollen substitute (dissolved in ~4 oz water)
2 oz honey (yours)
3/4 oz lemon juice
Pinch of aromatic spice mixture (cinnamon, allspice, etc)

Heat water to about 200F
Add granulated sugar; stir to mix
Heat to 210F
Cool
Add powdered sugar
Add honey, lemon juice and incorporate
*** Add pollen substitute slurry and incorporate

When mix has cooled to 200, begin stirring
Put into cold water bath and continue stirring
As soon as mix "clouds up" and thickens, pour.

(Commonly poured into inverted inner-covers but may be poured into shallow baking sheets lined with newspaper. When hardened but still warm, lightly score to make suitable sized rectangles--these may be placed directly over the cluster).

*** Optional Adding in pollen substitute is more appropriate for when one wants their colonies to build-up i.e. in the early Spring.

Honey source should be known and disease free.

This recipe is based on twenty (20) lbs sugar. You may alter the ratios up or down easily.