



BEES

Bees are very important to our lives and our environment. Without bees we would die. Bees were voted the most invaluable species on the planet. There are over 250,00 species of flowering plants that depend on bees for pollination. Without them doing their jobs, the plants cannot produce and we would not have any food. You may think that we would have meat, but how are you going to feed cows, goats, chickens, etc. without plants.

Without bees we would not have clothes. How will cotton be pollinated? The birds wouldn't have berries. So, you get the point as to how important bees are. Now, how can we help as a club and as individuals?

We can plant flowers and trees that bees will like. Anything with a bloom is a good choice. If you go to your local Agricultural Center, they can help you find the plants that grow best in your area. Native plants are always a good choice.

You can also feed the bees yourself with sugar water. I have been feeding about 1000 bees a day. They started coming to our recycled soda cans outside. Then I read that April is when the queens will be producing larvae, so they need extra sugar. I will give you a couple of recipes in an addendum to this bulletin as soon as possible.

So, don't kill any bees and if you see a new hive starting, call the wildlife officers in your area and get someone to come collect them.

Feeding Bees

Sugar Syrup Recipes

1:2 One Part Sugar to Two Parts Water: Used in the spring to stimulate egg laying. Use only when enough honey is available for feeding the brood:

1 pound sugar to 1 quart water

or

5 pounds sugar to 5 quarts water

Stir sugar into warm water until dissolved.

1:1 One Part Sugar to One Part Water: Used in the spring and summer to encourage comb building:

1 pound sugar to 2 cups water

or

5 pounds sugar to 2½ quarts water

Bring water to a boil and turn off heat. Stir in sugar until dissolved and cool.

2:1 Two Parts Sugar to One Part Water: Used in the fall to increase food stores in preparation for winter:

1 pound sugar to 1 cup water

or

5 pounds sugar to 5 cups water

Bring water to a boil and stir in sugar. Continue stirring over heat until all crystals dissolve. Remove from heat and cool. Each gallon of syrup increases the colony's reserves by about 7 pounds

SUGAR CANDY RECIPES

Recipe and great [video](#) on **Making Sugar Candy for Winter Feeding** by Pete Ostrowski of the Colonial Beekeepers Association:

Utensils Needed:

Heavy sauce pan with lid

Extra Pot

Stirring Spoon

Candy thermometer

Electric mixer

Disposable molds (foil lined paper plates work well)

Ingredients:

4 lb bag of sugar

8 cups sugar (4# bag)

2 cups water

OR

5 lb bag of sugar

10 cups sugar (5# bag)

2-1/2 cups water

(Doubled recipe works for either 4# or 5# bags making about 6 each 9" plates 1/2" deep)

Procedure:

1. Pour all ingredients into sauce pan and bring to boil stirring constantly

2. Cover and boil 5 minutes

3. Insert candy thermometer and boil until temperature reaches 234°

4. Remove from heat and cool to 200° (putting pot into sink full of water will speed this up!)

5. Whip with electric mixer until mixture begins to turn white with air bubbles throughout (3-4 minutes on the timer)

6. Pour into molds and allow to cool undisturbed

7. Store in a dry location (freezer is a good place)

MICROWAVE SUGAR CANDY (small amount)

Spray mold with cooking spray
Stir 3/8-cup water into 2 cups sugar
Microwave at full power for 2 minutes
Stir and microwave another 4 minutes
Let sit 3 minutes
Pour into mold and let harden
Unmold and place candy on the top bars of the hive

NO-COOK SUGAR CANDY

10 pounds granulated sugar
1 cup water

Stir water into sugar thoroughly. Form moistened sugar into slab on plastic wrap and allow to dry, at least overnight. Remove plastic wrap and place candy directly on top of frames over winter cluster of bees using a feeding rim, shim or additional super around candy.

SUGAR CANDY

15 pounds sugar
3 pounds white corn syrup
4 cups water

Dissolve the sugar in the water by stirring and boiling the mixture until the temperature of the syrup rises to 242°F. You must use a candy thermometer while bringing the syrup to 242°F. Let the syrup cool to 180° F, then beat until thick. Pour the candy into molds lined with wax paper. Place a cake of sugar on two small, 1/2 inch square strips of wood in an empty super above the cluster of bees. Cover the candy and the space around it with cloth or newspaper to keep it warm. Remove any remaining candy and feed syrup when the weather gets warm in March or April.