



Sugar and Candy Recipes for Feeding Bees

Feeding bees can quickly become confusing, especially for the new beekeeper. This chart will help you easily mix the desired quantity and ratio of syrup. Keep in mind that you will end up with slightly more syrup than the amount of water used (fortunately you can place any extra in the fridge for a few days). Enjoy!

Sugar Syrup

To make: Heat desired amount of water until almost boiling. Do not boil water. Remove from heat and stir in sugar. Allow to cool and feed to bees. Boiling water will result in a crystallized solution.

1:1 Syrup

1:1, or One-to-One syrup can be used for supplemental spring feeding and to encourage the drawing of comb.

- 1-part (by weight) sugar
- 1-part (by weight) water

1:1 sugar syrup (used in Spring)
4 cups of sugar to 4 cups (2 pints) water
10 cups of sugar to 10 cups (5 pints) water
16 cups of sugar to 16 cups (1 gallon) water

2:1 Syrup

2:1, or Two-to-One syrup can be used for fall feeding after the last honey harvest, or if the bees do not have a sufficiently large store of honey.

- 2 parts (by weight) sugar
- 1-part (by weight) water

2:1 sugar syrup (used in Fall)
4 cups of sugar to 2 cups (1 pint) water
10 cups of sugar to 5 cups (2 1/2 pints) water
32 cups of sugar to 16 cups (1 gallon) 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.
- Add 1 teaspoon of cider vinegar to gallon of syrup to prevent mold inside pail.

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 (10 cups) of white granulated sugar to a boil at 234°F (soft ball stage) and cook for 30 seconds.
- ⇒ Cool to 180°F. (putting pot into sink full of water will speed this up!)
- ⇒ Then stir vigorously.
- ⇒ Pour into a mold made of cardboard or a container lined with waxed paper or butcher's paper. The candy will harden as it cools in 2-3 hours. The candy will become brittle and can be slipped on top of frames where the bees will consume it. Or pour it into an inner cover without the vent hole (use duct tape to cover the hole). Use the inner cover upside down with the candy in the brood chamber.
- ⇒ Store in a dry location (freezer is a good place)

Microwave Sugar Candy Recipe

(feeds 1 or 2 colonies)

1. In a one-quart (or larger) microwave dish, mix thoroughly one and a half cups granulated sugar and one-half cup light corn syrup (3:1 ratio). No water.
2. Microwave on a high setting, stirring every few minutes, until the mixture is clear, and bubbles become larger (thumbnail size), about 10 minutes. Bubbles should be large but stop immediately if the mixture starts to brown. A wooden spoon is very effective for stirring, as it can be left in the dish during microwave cooking.
3. Pour into an inner cover without the vent hole (use duct tape to cover the hole). Use the inner cover upside down with the candy in the brood chamber. Or pour it into a mold made from cardboard, aluminum pan or a container lined with paper to cool. The candy will become brittle and can be slipped on top of frames where the bees will consume it.