

Beezette



November 2020

Warren County Ohio Beekeepers

<https://warren.ohiostatebeekeepers.org/>

<https://www.facebook.com/groups/1769801953287281/>

NEXT MEETING

The November meeting will be a zoom meeting on **Wintering your Hives**. Sunday, Nov 8 at 1:30 pm.

One tip to winterizing your hive is to put on a Sugar Board. If your bees run low on honey and the weather is warm enough, they can crawl to this hardened sugar to get energy. Wayne and I try to have sugar boards on all our hives by Thanksgiving. The following recipe is from Dennis Malone. He made fabulous frames to put the sugar in and gave this recipe with them.



Here is a sugar board frame. It is the size of your hive and has a hole at one end (top part of picture if look you close). When you make the sugar board, you would move that piece of wood with the screw on top in front of the hole. When you put your sugar in, it makes a hole in the sugar and is a space for bees to climb up and down from below. We put newspaper or waxed paper under the sugar to help hold it in the frame. The bees will chew through it.

Dennis Malone's CANDY BOARD EMERGENCY BEE FEEDER

THINGS YOU'LL NEED

- A large tub or pot big enough to hold 16 pounds of dry sugar.

- A piece of plywood or a very stiff flat metal tray at least 16" by 20"
- A piece of clean corrugated cardboard at least 16" by 20"
- A trowel or very strong (metal) spatula or spoon to stir the sugar mix
**A KitchenAid mixer makes mixing all this sugar a breeze!*
- 3 pieces 1/4-inch thick sticks about 6 inches long (bee space)

INGREDIENTS

- 16 pounds of sugar
- 12 ounces of water
- 1 Tablespoon white vinegar
- 1 to 2 teaspoons Honey-B-Healthy
- optional Pollen, pollen patty, or pollen substitute – optional

DIRECTIONS (This board will hold 20lbs of sugar, but the recipe is for 16lbs. –if you prefer to feed that much, just multiply the remaining ingredients by 1.25. However, you should find a way to provide at least 1/4-inch of space between the bottom of the inner cover and the surface of the sugar.) Perform these steps in a bee-proof room unless you want a lot of tiny visitors: Mix the water, vinegar, and HBH – shake or stir. Work the liquid mixture into the dry sugar. **BEE NOT AFRAID** that it's too dry! The idea is to make a big sugar cube, not a block of hard candy. Keep turning the mix over, dry into wet, and mashing the big lumps into granules. You'll know it's done when you see a uniform color throughout (looks like new snow), and you can squash a handful together packed like wet beach sand. Place the plywood/tray on a strong flat surface, and the cardboard over that. Place the candy board frame, screen side down, on the cardboard. There's a wedge block with a screwhead sticking out – put it up against the end of the frame covering the hole on the inside, screw side up – this block will be removed when the sugar dries. Dump about 1/2 of the wet sugar into the frame, and pack it tightly all over. Use a small rectangular piece of wood to press in the corners. Dump on the remaining sugar, and press again to pack very firmly. Allow to dry at least overnight, better for 2 days. Put a covering over the assembly to keep bees out until you're ready to put it onto the hive. Pick up the plywood/tray/cardboard/covered frame and take to the hive. Remove the cover and inner cover from the hive, and place the three sticks about evenly over the exposed frames – this will support the bottom of the sugar cube and allow the bees to travel unimpeded under the candy. Place the frame over the open hive, remove the wedge block, and replace the inner cover and outer cover. It's OK to add a block under the outer cover to improve ventilation. Ensure the outer cover is pushed away from the end of the frame that has the vent hole. There is a plug for the hole in the frame to prevent robbing if you desire. Don't add the pollen yet – wait until late January, when the queen becomes active in laying, to give the colony a boost early in the season. There is a danger here, in that if you make too many bees too early, they eat more – and if it gets

cold for a protracted period they will starve anyway. If you add pollen, put it on top of the sugar cube then.

BENEFITS OF CANDY BOARD Unlike liquid feed (syrup), the block will not freeze, so is available 24/7 for the bees. The dry sugar absorbs condensation from the bee's respiration, thereby minimizing moisture and dripping over your bees. As the sugar absorbs condensation, it wets the surface of the cube and makes it easier for the bees to take away. Reclaimed condensation, dry bees!

Check late in December, mid-January, early February. If the sugar is low or gone, you can make small bricks using the recipe and just toss them into the screen. This concept is discussed on Southeast Indiana Beekeepers Association website.