

### **Recipes for Winter Emergency Only Feeding:**

(Ideally hives should be full of stores and fully prepared for winter by Thanksgiving!)

#### **Candy Board “Tom O’Neill’s Favorite”**

(Fills two cookie sheets about a quarter of an inch deep)

5 lbs. white granulated sugar

1 lb. water

¼ teaspoon cream of tartar

Heat the water and mix in the sugar and tartar. Cover and stir regularly. Bring to “Hard Ball” @ 260 degrees. Let it cool down to about 225 then whip in air which will make it turn white. Careful when you whip in the air, the stuff starts to grow. Line two cookie sheets with wax paper and carefully pour mixture. That’s about it. Good luck...Tom

Hint: Candy can be poured into paper plates and stored in baggies ready to invert over the needy clusters.

#### **Fondant Candy Recipe #1**

Mix: 2 cups water, 5 lbs. cane sugar and 1 tbsp. white vinegar.

Heat to 232F using a candy thermometer.

Cool to 180F-200F and stir briefly until opaque.

Pour into small pie pans or small cereal boxes lined with wax paper.

Let cool before unmolding and store wrapped in wax paper in refrigerator until needed.

#### **Fondant Candy Recipe #2**

1. Use 1 part water to 4 parts granulated sugar.

2. Add ¼ tsp. vinegar per pound of sugar.

3. Bring to boil, stirring constantly until boiling commences.

4. Boil without stirring for 3 minutes, covered.

5. Insert thermometer and boil uncovered until 234°F is reached

6. Remove from heat and allow cooling to 200°F.

7. Whip with whisk until whiteness occurs.

8. Pour (QUICKLY!) onto waxed paper which has a towel underneath.

9. Allow to cool undisturbed.

10. Remove waxed paper and store each cake in a plastic bag.

The white cakes can be handled as plates, but are fudgy. The waxed paper is readily removed

before storage. If the towel is fluffy the wax paper depresses limiting the width of the cake.

**Sugar Mush** - "Ted Jansen’s Mush." In a gallon zip lock bag, pour in 5# of dry sugar, and 1-1/4 cup of water. Mash it around to mix. Place the closed securely zip lock bag over the top bars. Cut a couple of generous slits on top. Place need a shim or shallow super to account for the height of the baggy.

**Mountain Camp Feeding** -The most basic and a way of hardship is to provide raw sugar, the finer the better. Some will spray mist water over it causing the sugar to crust

so to prevent the bees from carrying it out as a foreign substance. It can be poured in division board feeders, on top inner covers, or directly on newspaper lined directly over frames. Space (shim) needs to be added to allow bees' access.

Ideally bees should have enough stores before Thanksgiving but if an emergency occurs that they need food or they will starve, then the beekeeper have some options. It is true that bees can be fed too much, crowding space needed for clustering and crowding their gut. As they fill up and can not take cleansing flights due to the weather, their GI tract distends with fecal material contributing to death.

For colonies needing fed remember:

1 gallon of syrup = 7 pounds stored reserve