

## Candy Board for Winter

Z. Huang,(Michigan) 2012

An average colony in our area needs 60 lbs to winter

### 2. Method

#### 2.1 recipe:

- 1) heat up 4 cups of water (=940 ml), till boil
- 2) add 15 lbs of sugar (7=kg), mix well with water
- 3) add 4.5 tea spoonful of vinegar (~22 ml)
- 4) Boil to 234 (110 C) degrees, Put the lid on for 3 minutes.
- 5) Let it cool to 200 degree (90), then whipped no more than 2 minutes you will see white bubbles.
- 6) Pour sugar to the tray, Let it cool for one day or overnight, Then is ready.

#### 2.2

1. Stirring the sugar + water + vinegar mix, Turn the dial to around 4 o'clock setting on the stove. This will take about 20 min.
2. Once the mixture starts to boil, it will be at 110 C. so you do not really need a thermometer.
3. Cooling it cold water will take only 5 min to come down to 90 C
4. Carefully pour the sugar to the sugar board, which is a board with a central hole (for bees to come up), and the same size as the outside dimension of a standard Langstroth hive.



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