

Preparing my bees for late fall and winter

I made-up three sugar blocks and put out two of them yesterday morning in my two new hive that are about a month and a half old.

I felt being young hives and late in the season they would need help to get themselves ready for winter.

The recipe that I use is Lauri's Sugar Block Recipe that can be found many places on the internet. The one that I started with was modified which I would have used, but not able to find all my ingredients here in Tillamook, I again modified it to work for my bees.

Here is my recipe:

- 8 lb. of cane sugar / Safeway
- 10.5 oz. Apple cider vinegar / Safeway
- $\frac{3}{4}$ tsp Honey-B-Healthy / Tillamook Farm Store
- 1 $\frac{1}{4}$ cup Megabee Powder / Tillamook Farm Store

The modified Lauri's Sugar Block Recipe that I was going to use had in it recipe Vitamins-B-Healthy and citric acid, I change for Megabee Power, it was easier to find, plus it made up closer with the same ingredients.

Making these sugar blocks were so easy to do, I mixed the dry ingredients together in one pot, next mix the wet ingredients in a different pot, then poured the wet ingredients over the dry ingredients, mixed all together to make the same consistency, put ingredients on cookie pan and formed into one big block, next step is to cut your block into smaller blocks that will fit into your hive. Place cookie pan into oven at 130 degrees 3 hours or until sugar blocks are hard. Two hours is what work for my, you can also set them somewhere in the warm to cure.

There already enjoying them



Thanks

Rick Stelzig