

Candy Feed

Solid candy feed for honeybees, used to supplement honey stores in winter. Usually fed by placing directly on top of hive frames using an eke.

Health and Safety Information

Hazards:

- Boiling water (over 117°C)
- Hot cooking equipment and utensils

Risks:

- Burns and scalds to personnel from hot equipment and products
- Spillage of liquids and dry sugar
- Fire

Control:

- Have all necessary equipment, utensils to hand before starting
- Use only equipment and utensils which can be safely handled when hot
- Keep young children and pets way from the cooking area

Equipment and consumables

Source of heat (gas / electric cooker)

Heavy Duty cooking pans (aluminium are best, stainless steel may not produce good results)

Long wooden or metal spoon for stirring

Measuring jug

Thermometer capable of accurately measuring required temperatures.

Plastic Containers (thoroughly cleaned take-away containers are convenient)

Zip-seal freezer bags

Refined (white) granulated sugar (cane or beet)

Fresh Water

Method - 1 pint water to 2 Kilo Sugar

Put 500 ml / 1 pint of fresh water in a large heavy saucepan and carefully add 2 Kg refined granulated sugar. Ensure there is sufficient depth of saucepan to accommodate the boiling froth which will occur at high temperature. Place on high heat and stir continually to avoid burning the mix. Continue to heat and stir the boiling mix until a temperature of 117°C has been achieved then take off the heat. Keep stirring the mix as it cools, this can be speeded up by placing the hot pan on wet towels. The cooling mix will start to turn cloudy and stiffen up, as it does transfer the mix to the shallow take-away containers while still liquid. The resulting blocks of cold solid candy can be easily popped out of the plastic containers then placed in freezer bags and sealed ready for use.

Note: The mix will not set if the required temperature has not been reached, also avoid over heating and turning the mix to toffee.

Shelf Life

The Candy blocks are suitable for immediate use and will last a season when kept sealed in airtight bags in a warm dry environment. If they are exposed to cold and damp they will quickly turn to mush.