

Sugar Recipes

1:1 Syrup

1:1, or One-to-One syrup can be used for supplemental spring feeding and encourage the drawing of comb.

- 1 part (by weight) sugar
- 1 part (by weight) water

(1 kilo sugar = 1 litre water)

Simply stir sugar into room temperature water until all the sugar has dissolved to produce the desired quantity. The dissolving process will be sped up with hotter water, just be sure not to boil the sugar solution. One volume of water plus one volume of sugar when prepared equals roughly 1.5 volumes of syrup.

2:1 Syrup

2:1, or Two-to-One syrup can be used for autumn feeding after the last honey harvest, or if the bees do not have a sufficiently large store of honey.

- 2 parts (by weight) sugar
- 1 part (by weight) water

The two parts sugar will not dissolve in room temperature water. Because of this mixing difficulty it is advisable to mix the sugar into near-boiling water. Do not allow the sugar mixture to boil, as this will give the chance for some of the sugars to caramelize, creating a partially indigestible and possibly even toxic solution as far as the bees are concerned. Be sure to let the solution thoroughly cool before feeding it to the bees.

It was once common practice to add cream of tartar (tartaric acid) to 2:1 syrup to prevent re-crystallization of the sugars, however this is not recommended, as it is believed to shorten the life span of the bees that consume it.

Fondant – quick method

2kg sugar

0.5 litres of water

Heat the mixture to 112°C.

Add a teaspoon (5 ml) of cream of tartar to stop it setting hard.

Another substitute for making fondant is to purchase baker's fondant from a bakery or grocers that bakes and sells iced cakes. The white sugar icing that is used on commercially baked cakes is the nearly the same thing as fondant and can be used in the same way. Bakers purchase this white icing in buckets, and you may be able to persuade a local baker or grocer's deli to sell you a bucket. But make sure it's white – not flavoured.