

RECOMMENDATION: MOVE YOUR BEES TO THE CLEANEST, MOST BIOTECH-FREE LOCATION YOU CAN FIND



**HIVES MOVED TO A 'MOSTLY' BIOTECH-FREE LOCATION UP NORTH.
THERE IS ONE FIELD OF SOYBEAN TO THE NORTHEAST BY SEVERAL
MILES BUT I HOPE IT WON'T BE A PROBLEM**





ANOTHER BIOTECH-FREE LOCATION BUT A SLIGHT RISK OF BEARS



LONG DISTANCE FEEDING WITH CANDY BRICKS



ANOTHER BIOTECH-FREE LOCATION WITH CANDY BOARDS INSTALLED AWAITING PROTECTIVE WINTER WRAPPING



WINDBLOCKS PROTECT NORTH AND WEST. EAST AND SOUTH SIDES EXPOSED TO SUN



AN EXPERIMENTAL OVERWINTERING LOCATION USING HOUSE AS WINDBREAK ONE BLOCK FROM LAKE MICHIGAN SHORELINE



SHEET CANDY IS FAST AND EASY IF YOU HAVE A FLEXIBLE MOLD SUCH AS THIS CARDBOARD FORM USED FOR CANNED GOODS



Ingredients:

- Water: ~1/2 cup
- Vinegar: Dash
- Cane Sugar: 10 lbs
- Organic essential oil of spearmint (6+ drops)
- Organic essential oil of lemongrass (6+ drops)

(Note: you can experiment with other essential oils such as peppermint, thyme, oregano, etc.)

Directions:

Boil water and vinegar. Slowly add 5 lbs of sugar and boil until around 242 degrees F. Gradually stir in the other 5 lbs of sugar and stir continuously. After it is really hot and thin, you can start to turn down heat so as to not burn. When it starts to thicken but is still thin enough to pour, remove from heat and stir in essential oils. Pour into molds. location.

SHEET CANDY

TEN POUNDS = 10-15 MINUTES DEPENDING ON YOUR STOVE

**Larger Amounts Require A Stronger Cooking Appliance
(i.e. Turkey Frier)**



EACH CANDY SHEET FITS OVER THE MIDDLE SIX FRAMES OF THE HIVE



- These candy sheets are a little bubbly on the surface because they were made quickly and not boiled to 242F which is fine for Fall feedings. To prepare for Winter feed, the sugar must be boiled to 242F so that it dries to the texture of a hard, smooth sucker