

info@HoneyandtheHiveVA.com

www.HoneyandtheHiveVA.com

## Preparing a Candy Board With No-Cook Candy

Place a single sheet of paper (newspaper works well) on top of the hardware cloth in the candy board rim. The paper doesn't need to be an exact fit – it is used to keep the damp sugar mix that will be placed in the candy board from falling through the hardware cloth.



Place a scrap block or wood or a can (something like a tuna fish can) on the paper so it will line up approximately with the hole in the inner cover. The purpose is to provide an opening in the candy board to maintain venting of the hive.

Pack a damp sugar mix into the candy board rim and around the block of wood or can. The damp sugar mix should be the consistency of damp beach sand and **the appropriate consistency is achieved by mixing an ounce of liquid with every pound of granulated sugar that is used to make the sugar brick.** The liquid can be water or water mixed with something like Honey Bee Healthy. Generally, eight to twelve pounds of sugar are sufficient for each candy board.



It may take a few days for the candy to dry and harden depending on where it's stored and the temperature and humidity. When it has dried, the sugar will form a hard brick. Remove the block of wood or can and punch holes through the paper that is exposed where the block of wood or can was located. The candy board is now ready for use.

In the central Virginia area, candy boards are usually placed on hives the first part of November and are placed between the hive bodies/supers and the inner cover. Dry pollen supplement or substitute can be placed on top of the sugar brick to provide some later winter/early spring protein.



In addition to providing emergency stores for the colony (a cheap insurance policy), the sugar brick in the candy board also absorbs moisture generated by the bees and reduces condensation that can drip back into to cluster.