

From Olympic Wilderness Apiary

www.facebook.com/OlympicWildernessApiary

Dan & Judy Harvey

www.wildernessbees.com

To :

10 lbs sugar

Add:

8 oz water with

2 oz thyme oil.

2 oz eucalyptus oil

1 oz lemon grass oil

Spread out on parchment paper on thin cookie sheets...roll smooth with rolling pin - it helps to score the sheets the size you will want for each colony at this point.

Then allow to harden at Room temperature for at least 24 hours, or more...(ambient temperature and humidity in the room can affect this somewhat). Placing it in a barely warm and turned off oven will speed up the hardening.

Note: Scoring is cutting partly through a layer but not all the way through.

Eli's explanation of how to make 2:1 without it crystallizing

Heat 1 part water in microwave to boiling.

Pour into pot.

Pour 2 parts sugar into water and stir.

Cover.

In a couple minutes, stir again.

Keep stirring every few minutes, always re-covering pot, until sugar appears completely dissolved.

Cover while pot cools down.

Stir one last time until the last thin layer of sugar on the bottom stays dissolved.

Note: adding even a few drops of Honey-B-Healthy will make the sugar dissolve completely with fewer stirrings.

Yield:

24 cups sugar + 12 cups water → 26 cups (13 pints) 2:1 syrup.

Eli's explanation of how to make moist pollen sub patties

3 cups leveled, not packed, Bee Ultra powder

2 cups 2:1 sugar syrup

2 tablespoons vegetable oil such as canola

Mix and let sit a couple hours if possible.

Roll between sheets of deli paper to a thickness not greater than bee space.

Store refrigerated or frozen in Ziploc bag.

Or spatula directly on the frame tops just above the broodnest.

Note: if dough is drier than peanut butter or dries out in the hive, pour a little syrup on it to moisten.