



Sugar syrup recipe

You can find lots of recipes to make sugar syrup. At Two Hives we like what's easy and those are the recipes we have provided you below. You can make sugar water and measure your ratios by weight or volume -- it's close enough that choosing one over the other doesn't matter.

To make roughly 1:1 syrup (~1 gallon):

Recipe 1:

10 cups water

5 pounds sugar

Recipe 2:

5 pounds of sugar

Add enough water until the mixture measures at a gallon

You can boil the water first to make the syrup last longer. DO NOT boil the sugar water.

Roughly speaking, adding sugar to a vessel of water until the fill line increases by 50% will provide a 1:1 ratio. Only feed bees as much as they can take in one week.

Pollen patty recipe

¼ cup powdered pollen substitute*

¼ tsp vegetable oil

Enough sugar syrup to make a cookie dough-like consistency

Mix pollen and sugar syrup. Add oil and mix well. Form into thin patties the size of cookies and store in between wax paper in the fridge for up to one week.

You want the mixture to be the consistency of raw cookie dough. If it's too dry, add sugar water (not oil) until you meet the desired consistency. Only give bees as much as they can consume in a week or less. Placing in the hive between wax paper helps keep the patty moist and keeps small hive beetles at bay.

*Pollen substitutes can be purchased from beekeeping supply stores. Pollen found at grocery stores for human consumption should not be used