Moisture Control & Dry Feeding to Overwinter Your Bees

Presentation: Kevin Reichert

Photos: Jeanne Reichert
GOALS:

- Insulate
- Ventilate
- Control Moisture
- Feed
- Create Wind & Moisture Break

Kevin & Jeanne Reichert & Grant Inmon have used the method shown in this slideshow for several years & have experienced about a 15% reduction in over-winter bee losses: no guarantees, but it has helped them.

N.b.: on the cover slide, the leftmost hive is tall – 2 deeps & a super plus a moisture control box. Kevin doesn’t like to kick bees out: true, they need more feed, but then, survivability can be enhanced by having more bees.
What Materials Do You Need?

1 X 4 X 10  FIR OR PINE  $2. - $4.
1 X 6 X 10  OR SHALLOW SUPER

1/8  HARDWARE CLOTH  $2.19 / FT.
BURLAP MATERIAL

1 1/2 in  ALL PURPOSE WOOD SCREWS

TIN SNIPS OR HEAVY SCISSORS

HARDWARE STAPLER W/ 5/16 STAPLES

CEDAR SHAVINGS  $7.00 TO $10.00

3/8 in DRILL, 3/8 in & 5/32 in DRILL BIT

15 LB. ROOFING PAPER  $20. / 100 FT.

GLOVES / PAINT OF YOUR CHOICE
The Candy Board Dry Feed Option
How Do You Make a Candy Board?

• For a video, visit: https://www.youtube.com/watch?v=jmS8zWdnzPs&feature=youtu.be

* For a homemade Honey B Healthy Recipe, see next slide.....

• Kevin’s method:
  
  MIX:
  • 1.5 cups water
  • 5 lbs dry cane sugar
  • 2 Tb. Honey B Healthy
  • 1 tsp “Durvet” vitamins & electrolytes (Farm Store)
  • Boil to 250 degrees in deep pan
  • Let it cool
Homemade Honey-B-Happy Healthy Recipe

From Kevin & Jeanne Reichert

We have used this for some time: it works great and costs pennies to make.

Ingredients:

• 5 cups water
• 2.5 lbs. sugar
• 1/8 teaspoon lecithin granules [this is an emulsifier]
• 15 drops spearmint oil
• 15 drops lemongrass oil

How to Prepare It:

• Pre-soak the lecithin granules overnight in a small amount of water.
• Dissolve sugar and water as you would for syrup
• Remove from heat and add ingredients; stir and let cool
• Place in blender and whip for 3 to 4 mins.
• We place and keep this in the refrigerator. I'm a splash and dash kind of guy, but the recipe calls for 2 teaspoons per quart added to your syrup.

The Bees love it, we love it, it is easy on the pocket book, and we hope you like it also. --Kevin and Jeanne
A No-Boil Candyboard Method
For the Butterfingers Among Us...

- **Ingredients:**
  - 25 lbs cane sugar
  - 1 Qt Cider Vinegar
  - Sprinkle of electrolytes (Durvet works – see above)
  - ½ Tb Citric Acid (canning department)
  - Splash of Honey B Healthy

Lauri Miller's recipe from Miller Compound
No-boil Candyboard: The Method

• Mix 1/3 of sugar + 1/3 vinegar at a time in 5 gallon bucket with paint paddle mixer.

• Mix should feel soft, not wet or sticky. If you try to mix it all at once, moisture will be unevenly distributed.

• Use a shallow aluminum baking sheet or pan – be sure bricks aren’t taller than frame extension under inner cover – fill

• Roll out & lightly compress in pan.

• Be sure to cut sugar into block sizes BEFORE it hardens!

• Takes about 2 weeks of sitting in unheated greenhouse to harden....OR

• Will set up & harden in 1 – 2 days in food dehydrator at about 130 degrees..... OR

• You can let it sit several hours in your oven on low temperature.
Pollen Patties
Bulk Up Your Bees’ Protein Supply

Photo: Beejournal at Blogspot.com
Pollen Patty Recipe

By Lauri Miller: see URL on slide 15, above

Ingredients:
- 25 lbs cane sugar
- 2 quarts cold water
- 2 quarts apple cider vinegar
- 1 to 2 cups olive oil (depends how much fat content you want)
- 1 tsp electrolytes
- 1 Tb citric acid
- Splash of Honey B Healthy

Method:
Mix ingredients well in 5 gallon bucket
Add 15 cups’ Brewer’s Yeast & mix
Add 15 cups Mann Lake Bee Pro a few cups at a time
Mix should be thick like peanut butter cookie dough – if not thick enough, add more dry ingredients.
Too thick – will dry out in hive;
too thin – will drip through frames
Let stand an hour or more to thicken
Scoop onto top of frames.