**Winter Tip.**

**A good tip for feeding your bees over the winter is to take off the crown board completely and place sugar candy on top of the frames. Put many pieces of candy all over the top of the frames so that the bees when they move around can get at the candy.**

**Some beekeepers leave on the crown board and put one piece of candy over the slot where the porter bee escape is inserted. This is not a good idea as the bees if they cluster in the corner of the brood box will not be able to get at the sugar and could starve.**

**Put on an Eke (a 2 or 3 inch deep piece of wood the same size as the brood chamber) and then put on the roof. There is no need to put on a crown board as the Eke and roof will be ok and will let air through and keep out mice etc.**

**Always make sure that the brood chamber is on an open mesh floor and that the entrance is closed down or mouse guards are in place.**

**Replace the candy if it is used and so keeping candy on all winter.**

**Candy is made up as follows.**

**Take 5lb or 5 pints of cane sugar, 1 pint of water, half a level teaspoon full cream of tartar.**

**Place water in pan and bring to boil, add sugar and cream of tartar. Boil very slowly until every grain is dissolved, then boil more briskly continually stirring until 235F is reached if a thermometer is used, or when the contents rise up in foam and bubbles.**

**Allow this to continue for two minutes. To test if boiled suffi­ciently without using a thermometer, drop a little syrup on a cool surface such as a plate. If it does not stick to the fin­gers when pressed in and withdrawn it is boiled sufficiently, but should it stick to the fingers it should be boiled again for half a minute and again tested.**

**Remove from fire and allow to cool. Whilst cooling the contents should not be stirred.**

**When the temperature reaches 137F or when a thin crust of sugar is be­ginning to form on top, it should be stirred briskly and should soon turn creamy and stiff, when it can be placed in moulds. To make good candy with a nice smooth grain, it is essential that the early part of the process be not hurried.**