

## Light Syrup Feed

Liquid feed for honeybees used to supplement honey stores in late spring and summer, and to help newly housed swarms. Usually fed by means of contact feeders in warmer weather. If the temperature is low consider using heavy syrup.

### Health and Safety Information

#### Hazards:

- Boiling water (100°C)
- Hot cooking equipment and utensils

#### Risks:

- Burns and scalds to personnel from hot equipment and products
- Spillage of liquids and dry sugar
- Fire

#### Control:

- Have all necessary equipment, utensils to hand before starting
- Use only equipment and utensils which can be safely handled when hot
- Keep young children and pets way from the cooking area

### Equipment and consumables

Kettle (or source of heat)

Heavy Duty cooking pans

Long wooden or metal spoon for stirring

Measuring jug

Scales (optional)

Plastic Containers (thoroughly cleaned plastic milk bottles are convenient)

Refined (white) granulated sugar (cane or beet)

Fresh Water

### Method - 1 pint water to 0.5 Kilo Sugar

Boil 500 ml / 1 pint of fresh water in a kettle or heat in a heavy saucepan to boiling (100°C). Take off the heat and carefully add 0.5Kg refined granulated sugar, stir continually until all the sugar has dissolved. Allow the mixture to cool then transfer to suitable clean containers.

To prepare larger volumes of feed it is possible to use cold water, adding the sugar and stirring regularly. The sugar will eventually dissolve but will take much longer, however it does away with the need for heat.

### Shelf Life

The Light Syrup is suitable for immediate use and will last while applied in contact feeders, but will eventually ferment when exposed to air, becoming soiled with fungal growth. Transferring the hot syrup mix into sealed clean containers while above 50°C will considerably extend its shelf life. Alternatively the addition of Thymol (see Thymol information sheet) will deter the fungal growth and increase shelf life.