

By: Laurie Sellness Miller

Laurie's Sugar Blocks

My recipe/method for sugar blocks. I put a sugar block on every hive that is single or when the cluster is near the top of the hive.



- 25# cane sugar
- 1 quart apple cider vinegar
- Sprinkle of electrolytes
- 1-2 Tablespoons citric acid (canning dept)
- Splash of Pro Health (or other scented essential oil of choice)

Directions:

Mix together about $\frac{1}{3}$ of the sugar and vinegar at a time in a five gallon bucket with a large drill and paint paddle mixer. If you try to mix it all at once, you will get uneven moisture distribution.

Mixture will feel very soft, but not wet or sticky.

I use shallow aluminum baking sheets that fits into my Cabela's food dehydrator. You can use any size pan you want, but be sure your bricks are no taller than your frame extension under your inner cover.

Roll out and lightly compress in the pan, use a rolling pin or soup can.

Now sprinkle with Bee Pro or other protein mix if desired. I don't want to force them to eat protein if they don't want to, especially if they can't get out for cleansing flights regularly.

Be SURE to cut the sugar into block-sized portions before it hardens. You'll never be able to do it after it is hard. It takes about 2 weeks sitting out in the unheated greenhouse to harden. But it will set up and harden in 1 - 2 days in the food dehydrator at about 130 degrees.