

Year-end Oxalic Trickle Treatment & Winter Feeding Recipes

Oxalic Acid Trickle on or after December 1 (after brood rearing has ceased)

Recommended earliest treatment three weeks after first frost

Oxalic Acid Recipe Medium Strength (2.5% solution)

1 litre batch for 20 colonies **500 ml batch for 10 colonies**

| | |
|------------------------|------------------------|
| 35 grams wood bleach | 17.5 grams wood bleach |
| 600 grams sugar | 300 grams sugar |
| 600 ml distilled water | 300 ml distilled water |

Prepare solution with hot distilled water (do NOT use tap water!)

Add wood bleach crystals (using gloves, dust mask & goggles)

Vigorously shake mixture until all oxalic crystals are dissolved

Then add sugar and shake mixture until sugar is fully dissolved

Use immediately, applying at room temperature to hives

50 ml per 2 deep hive, 3-5 ml of solution per seam of bees

25 ml per nuc, 3-5 ml of solution per seam of bees

Throw away any excess solution as it will not keep for more than a few days

<http://scientificbeekeeping.com/oxalic-acid-questions-answers-and-more-questions-part-1-of-2-parts/>

<http://scientificbeekeeping.com/scibeeimages/Oxalic-acid-treatment-table-2018.pdf>

<http://scientificbeekeeping.com/oxalic-dribble-tips/>

Sugar Cube Board Recipe 10 frame

36.5 cups sugar (16 lbs)
 3 cups real apple cider vinegar (5% acidic)
 1/4 tsp Agrilabs Vitamins & Electrolytes Plus (optional)
 2 tsp citric acid (optional)

5 frame nuc (2/3 recipe)

24 cups sugar (10.5 lbs)
 2 cups real apple cider vinegar (5% acidic)
 1/8 tsp Agrilabs Vitamins & Electrolytes Plus (optional)
 1.3 tsp citric acid (optional)

Fondant Recipe

(4 parts sugar · 1 part water · ¼ tsp Vinegar per Lb. of sugar)

makes

| | | | |
|-------|----------------------|--------------------------|--|
| 10lbs | 4 cups (2 lbs) water | 18.3 cups (8 lbs) sugar | 2 tsp vinegar + 2 cups UltraBee + 1 Tbsp ProHealth |
| 15lbs | 6 cups (3 lbs) water | 27.5 cups (12 lbs) sugar | 3 tsp vinegar + 3 cups UltraBee + 1.5 Tbsp ProHealth |
| 20lbs | 8 cups (4 lbs) water | 36.6 cups (16 lbs) sugar | 4 tsp vinegar + 4 cups UltraBee + 2 Tbsp ProHealth |

Note: UltraBee and ProHealth are optional add-ins to the basic fondant recipe

Bring to boil until mixture reaches 234° F, keep boiling at 234° F for 10-15 minutes

Cool down until mixture reaches 180°F (add 1/3 more sugar for quick cool)

Pour into tupperware containers, add ProHealth & stir into mixture with a spoon

Add BeePro and combine it with the fondant mixture using an electric hand mixer (low speed)

Increase speed of electric mixer after BeePro powder is fully combined with liquid