



## Candy Board - No Cook Method

### Equipment:

1 – 1 ½" Candy board rim

½" hardware cloth

Sugar – 8 frame uses 8 lbs sugar 10 frame uses 10 lbs sugar

Water – 8 frame uses 8 ounces water, 10 frame uses 10 oz. water.

Large pot for mixing sugar and water

2 x4 block of wood (about the same size of opening in an inner cover)

Heavy Kitchen gloves

Pro Health or Honey – B- Healthy – optional – we add it to the water per the directions.

### Directions:

Cut hardware cloth 1" larger than inside of candy board rim. Fold edges to fit inside rim and staple in place.

Weigh out sugar and put in large pot or pail.

Add water and mix well. Easiest to wear heavy kitchen gloves and mix with hands.

Place candy board rim with hardware cloth on top of plastic, cardboard or metal tray

Place 2x4 block in the middle to line up with the inner cover opening.

Add sugar mix and level out.

Press sugar in place – you can use a bread pan or something that can compress the sugar mix well.

It takes 1 day for an 8 frame to a couple days for the 10 frame to dry. After 1 day you should put some shims under the candy board so there is circulation underneath and let dry another day.

Once the candy board is dry it is ready to put on your hive under your inner cover.