

# Lauri's Protein Patty

It makes about 60 cups, for sixty hives 3/4 5 gallon bucket full.

Miller Compound HoneyBees and Agriculture

Halved below = 30 hives

one fourth = 15 hives

## Lauri's protien patty recipe:

25# cane sugar -----12.5# -----6 1/4# sugar  
2 quarts cold water-----1 qt. -----1 pint  
2 qt.s Bragg's apple cider vinegar 1 qt.----- 1 pint  
1-2 cups olive oil-depending on your desired fat content 1/2-1 cups -----1/4-1/2 cup  
About 1 tsp. Electrolytes/vitamins-----1/2 tsp.-----1/4t.  
About 1 T Citric acid -----1 1/2 tsp -----3/4t.  
Splash of Mann Lake Pro health, HBH, Joy's Bee Sweet, or other essential oil of choice  
-----splash-----tiny splash

Mix these ingredients in a five gallon bucket, mix well with a drill and paint mixer paddle.

Add:

15 cups brewers yeast..mix well-----7 1/2 cups-----3 3/4 cups

Add a few cups at a time:

...aprox 15 cups Mann Lake BEE PRO-----7 1/2 cups-----3 3/4 cups

(Dry ingredient measurements are approximate, I just dump it in a bit at a time with a big scoop)

Mix should be thick like peanut butter cookie dough. If it is not thick enough, just add more dry ingredients. Too thick and it will dry out in the hive. Too thin and it will drip through the frames

Let it stand an hour or so to thicken. I scoop it right onto the top bars in the hives with a big- one cup ice cream scoop. 2 scoops for big hives, 1 scoop for nucs, 1/2 scoop for mini nucs, but only after the newly mated queen starts laying. They won't take it up unless there is brood to feed.

This is tricky to make, but all my bees took it up....happily. I have never had them take any store bought patties, so I was happy! I sometimes DO put it on wax paper and then let the weight of the super squish it down.

*Joy*

## Lauri sugar block

- I ran across these photos and thought I'd post them again.  
I put a sugar block on every hive that is in a single or when the cluster is near the top of the hive.

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### 25# Cane sugar

#### 10#

- One quart cider vinegar
- Sprinkle of electrolytes
- 1-2 T citric acid (Found in your canning dept)
- .Splash of pro Health, JBS, HBH, or other scented eo of choice
- 2 t.

### 5#

- 5.3oz
- scant pinch
- 1 t.

- 10 oz.
- pinch
- 2 t.

Mix together about 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 a shallow aluminum baking sheet that fits right into my Cabelas 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.

Here I sprinkled some dry Beepro on the bottom of the pan. Don't do it, it just gets gummy. Sugar will not stick to the pan after it has dried.

Fill the pan to desired depth with moistened sugar mix: