



Kelley Beekeeping

SERVING THE BEEKEEPER SINCE 1924

Queen Cage Syrup

This is non-granulating syrup made especially for Queen Cage Candy. For easy mixing, warm the syrup in a double boiler arrangement and stir in powdered sugar. Allow to cool. If you prefer, work powdered syrup into cold syrup, to make stiff dough. Make the candy just stiff enough so it will not run. If the dough is too stiff, it will harden and the bees cannot use it; if too soft, the candy will run and kill the bees. Store in a sealed container. It will dry out in dry air and absorb moisture in damp air.



807 West Main Street, Clarkson, KY 42726

800-233-2899

www.kelleybees.com



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