



HAPPY BEE

Probiotic & Mineral Recipes

Research shows that offering bees probiotic cultures with micronized minerals with their food increases their vitality, dramatically lowers death rates, increases bee size and docility, increases quality and quantity of honey. Our friends at Slide Ridge has the best quality honey the lab had tested after their second year of using these recipes with their hives, and they have been in the honey business for a long time.

You can offer this to wild bees in your backyard - even if you don't have hives.

This food is especially important when bees food supply is low - like if we have a warm snap during winter and the bees awaken when they should not, in the early spring, and late fall before winter. Sometimes in the drought of summer there can also be a slump when the spring flowers are dying and the summer flowering plants have yet to produce blossoms.

You can purchase protein supplement and syrup from your local supplier and order the culture and minerals from us at Simple Soil Solutions, to make the recipes yourself. Or, purchase pre-mixed and packaged enriched bee food from our friends at Slide Ridge Honey (<https://slideridge.com/>).

Here are the recipes for HAPPY & HEALTHY BEES:

Use Beneficial Anaerobic Probiotic (BAFP) liquid culture plus Colloidal Ionic Trace Mineral (CITM) dust for minerals as indicated below:

Pollen replacement patty (mix and feed immediately):

- 5 lbs. dry protein mix (from BMT or your local bee supply)
- Add water to desired consistency and then mix in
- 4.25 fl. oz. Food Grade Probiotic Culture
- ½ tsp. (rounded) CITM dust

Syrup

- 5 gallons sugar water (or sweetener of choice at normal concentrations)
- 5 fl. oz. Food Grade Probiotic Culture
- ¾ tsp CITM dust