Questions and Answers

[Questions to be answered in these columns should be sent to us not later than the 15th of each month in order to insure their answer appearing in the following issue. We wish to make this department as useful to our readers as possible and a reliable source of information. For the present at least the replies will be procured from various sources.]

QUESTION—Which do you consider the best introducing cage?

H.F.H. (QUEBEC.)

ANSWER—We use the "Benton" almost exclusively as it serves the purpose of both mailing and introducing. The "Miller" is much used by the Root people in their apiaries and perhaps has some advantage over the "Benton" as an introducing cage, as its construction exposes the bees and queens more directly to the scent of the colony and contact with the bees.

QUESTION—How can I make a sugar syrup for fall feeding that will not granulate or crystalize in the combs? SUBSCRIBER.

ANSWER—Two-thirds sugar to one-third water, bring to boiling point, then add one teaspoonful tartartic acid to each gallon of the syrup and remove at once from the fire. A pound of honey to the gallon of syrup will serve the same purpose, if you have it to spare, and your bees will take the feed more readily with the addition. [ED.]

Preparing Honey For Market.

By G. M. Doolittle

One of the requisites toward a ready price is to take the honey from the hives as soon af it is sufficiently ripened, which is generally the case soon as each section has the comb thoroughly sealed over; and if taken off when so sealed the combs will have that beautiful white appearance which is so captivating to the eye.

I consider it a great mistake to leave section honey on the hive very long after the combs in them are fully capped over, as the little extra ripening of the honey which may take place later on, cannot in any measure compensate for the dingy appearance which the capping to the combs will assume. And if the temperature of the room in which the honey is stored, when off the hive, be kept at from 85 to 95 degrees, the honey will ripen just as thoroughly and just as nicely as if left on the hive; and no room is fit to store honey in for any length of time which cannot command such a temperature; for with a cooler temperature, especially if the room is damp, the combs will soon have a watery look to them, this being caused by the dampness causing the honey to swell or expand until it touches the capping to the cells; and, if long continued will cause the cells to "weep" and the honey to sour. If the temperature mentioned above cannot be maintained, or very nearly so, in the room in which we store our honey, an oil stove or heater will be found an excellent thing, as the wicks can be turned up or down so as to give the desired temperature at all times. Having it in such a warm room it will be necessary to look at it often, for this high temperature will cause the eggs of the wax moth to hatch, should there be such on the combs. If little flour-like lines are seen on many of the combs, thus showing that the little larvæ have commenced their work, it will be necessary to destroy them in some way, or they will soon spoil the nice looks of the capping, and cause the honey to run out of the cells.

When such flour-like places have