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Annual Meeting

Twenty-First Annual Meeting Bee-keepers' Asso., Ontario.

HELD AT
NIAGARA FALLS,
DEC. 4, 5, 6, 1900.

PRODUCTION OF EXTRACTED HONEY.

Paper by Alex. Dickson, Lancaster, Ont.

Mr. President, Ladies and Gentlemen,—I regret not having the pleasure of attending your valuable meeting. Your executive have favored me by asking me to have a part in the program, though unable to be present, I consider it my duty to help on the good work of the association, and at the same time to impart some knowledge on the production of extracted honey.

In the first place—what is honey? A sweet nectar gathered by the bees from different plants and flowers which they carry to their homes and store in their combs. When the combs are filled they are taken out by the beekeeper and placed in the extractor where the honey is thrown out by centrifugal force, after which it is the extracted honey. Grading extracted honey into good and bad; we do not get poor honey when the new beekeeper is too enthusiastic to get a large quantity, or for want of experience in having it canned before it is ripe, which is a great mistake. The

question would naturally arise in the mind of the new beginner—What must I do to secure a large crop and of good saleable quality? Previous to the first of June see that your colonies are in good shape, supplied with young queens the fall before. June having now arrived, watch closely if the bees are beginning to whiten them. If so, put on the upper combs at once with perforated metal between the upper and lower set. Here is the secret of good honey, and no loss of time with the bees. After the first story is filled, raise it up and put another between it and the lower. But you say—Why not leave it until the bees have finished the first, and then extract it? Not so, for while the bees are capping the combs in the raised story they are filling the second set. When the first set is capped from one-half to three-quarters it is ready to be taken to the extracting room. The above is what we call the "tiering up system." There is no loss of time with the bees; you have a better quality of honey, the bees having a better opportunity to ripen it, and further, they are not overcrowded. It is quite evident if you extract your combs before they are capped over you have a grade of honey just as the bees brought it from the blossom, and so, thin, and unripened. In this condition it will be very likely to ferment, and not be satisfactory to your customers.