



Swarming of Bees.

When honey is the sole object, I have always obtained the best results by allowing my best colonies to cast a swarm, if reasonably strong, says a writer in the *Philadelphia Record*. It is true we cannot count largely on swarms if we hive them in empty hives, but to receive the best results we must use either empty combs or foundation instead. The swarming limit should extend to first swarms only, as there can be no advantage in after-swarming. Second swarms often do well, but it weakens the parent stock to such an extent that it is not profitable. In hiving swarms be certain you have the queen inside the hive. If you have not discovered the queen in hiving, see that all the bees are in the hive. A small cluster of bees left on the outside may contain the queen, and, if so, they are liable to swarm off again, and may leave you for good.

After hiving, give them an abundance of ventilation, either by enlarging the entrance or shading the hive from the hot rays of the sun, or both, and especially if the swarms are large. In swarming, bees fill themselves with honey to the utmost limit. Hence more ventilation is required than at any other time. It is always an advantage to give the swarm a frame of brood from some other colony to commence housekeeping on. Never allow a swarm of bees to remain long after settling, but hive them as soon as possible. Swarms often return to their hives after issuing. This is evidence that the queen has not taken wing with them, and she may be found crawling about the hive, having bad wings and being unable to fly.

Taking Honey from Bees.

Many have trouble in taking honey from their bees. S. T. Pettit gives his plan in the *Canadian Bee Journal*, as follows:

"This is the way I do it now: First, give a couple of smart whiffs of smoke in the entrance, then blow smoke smartly under the quilt, and the

bees will rush downwards, then remove the quilt or cloth, and, for a moment, rush the bees down with smoke. Now is your opportunity; lift the combs out quickly, and shake off what bees you can quickly, and lean the combs against the back part of the hive or any other convenient thing, or place them in a light box for the purpose. Now, keep on a hustle, and, as soon as the last frame is out, drop in and adjust your empty combs and close up the hive. Now, see, all this must be done before the reaction or return of the bees sets in, and your bees are still in good humor, and their zeal for gathering honey is not decreased by the presence of those empty combs, and everything is all right.

"The process of brushing the remaining bees from the comb will be found pleasant and easy, for by this time they feel lost and lonely, and they are in no mood for self-defence. I had rather remove the filled combs, and replace them with empty ones, than adjust and remove a bee-escape. And then I fancy that the bees being crowded in the brood chamber, and the consequent excitement caused by the bee-escape, would work up swarming-fever.

"I go right on with this work in the robbing season. I place the robber-cloth over the comb box, and just when commencing operations I fill the box with smoke; this keeps the robbers at bay. At such seasons I have an assistant to keep the air over and about the hive pretty full of smoke."

Liquefied Honey.

The following query was answered not long ago through the columns of *The American Bee Journal*: "After candied honey has been liquefied by heat, is it inferior to its former quality?"

This query elicited twenty-five replies. Four of these were a plain "no" without any qualifications. Two answers were to the effect that the quality is injured somewhat by heating. The majority seemed to think that if the liquefaction is carefully done at the lowest possible temperature it does not affect the quality of the honey.