

of each super; more is even better. But if the honey-flow is not started when the bait sections are given to the colony, the honey will be removed and used below to feed the brood.

The sections in the centre are the first to be filled. It does no harm to remove them as soon as they are finished, filling up with empty ones. If you leave them alone until all are done, watch their progress just the same, and as soon as you see that the super is more than half-full, put a second on top of the first. Further actions will depend on conditions. Should the first super be completed before the end of the flow is in sight, then empty it, fill in new sections, and set above the second. If the end is near, go slow, for you want finished sections, not a lot in various stages of development.

The removal of a super full of sections in the midst of the honey-flow is a simple affair; just take it off the hive and set it on end on top of the cover. In an hour or two the bees will have vacated it, returning to the hive, nor will other bees bother, as they are too busy carrying in nectar. But when the honey-flow is over it is a very different affair, for then the worker-bees are looking for a chance to rob each other's hives. The super must be at once cleared of bees by jarring it, also by the use of smoke, but the less of this the better, so as to avoid tainting the honey.

Section-honey should be sold as speedily as possible, before it has time to granulate. When stored in a hot, dry place it will probably remain liquid until Christmas, sometimes much longer, but, all in all, the early market is the safest.

Sections intended for sale should be scraped clean of all propolis and wax. A jack-knife with a straight blade is a good tool for the purpose. The agricultural world cannot learn too soon what is well known in the industrial sphere, that more money is spent to gratify the eye than on all other sense-organs combined; therefore it pays to have clean and neat every article that is to be placed on the market.

EXTRACTED HONEY.

When the queen has the run of a couple of hive-bodies there is nothing to be done at the commencement of the honey-flow, unless the bee-keeper wants to confine her to the lower chamber. In this case he gets her below, then places a queen-excluder between the two parts of the hive. The bee-keeping world is very much divided on this question; some men use the excluder, just as many do not. It is the nature of the bee to store the honey above the brood; therefore, when they have been occupying two divisions, it is natural for them to start storing in the upper one, occupying the brood-cells as quickly as they are vacated. At the end of a good flow the upper division will be entirely free of young. When the super is half-full, a second one should be inserted between it and the brood-chamber. It is well to leave the honey on the hive for several weeks after the flow is over, so that it may thoroughly ripen, for green honey is very apt to turn sour.

The honey is removed from the comb in a machine called an extractor. After the cappings have been cut from the cells the frames are set in the baskets of the machine, which are then made to revolve at a high rate of speed, quick enough to throw the honey out of the combs against the sides of the can. An extractor suitable for Langstroth frames and big enough for a small apiary costs \$9 or \$10.

TAKING THE COMBS FROM THE HIVE.

(For cuts illustrating this subject see Bulletin No. 42.)

The actual work of extracting is best done on a warm day, as the honey is most liquid then, and in a room from which bees are excluded by a screen-door. Removing the frames from the hive is to most beginners a rather serious problem, on account of the multitude of bees on them. Go about the task in this fashion: Smoke the bees down among the frames. Take out the first frame and shake the bees off it at the entrance of the hive, then place it in an empty hive, which should be standing on a wheelbarrow close by. Draw the second frame towards the side, so as to make