

colonies will generally occupy the combs with honey before the queen finds her way into the super. We now await developments, and if the conditions are favorable the extractor will very shortly be called into use.

A passing notice of our "Honey Hall" may not be out of place just here: An ordinary clap-boarded building, 12 feet wide by 30 feet long, sealed inside with narrow ash boards, dressed and nicely matched, well ventilated and furnished with as good an outfit for our work as can be purchased on the market. This gives you a sweeping glance at our extracting and store-room, and I would only add by way of suggestion that every extracting room or place where honey is handled, should be scrupulously clean and have a cool and airy place where callers or prospective customers may sit and read Bee Journal or the daily papers while they sample your delicious honey, and every manager should always be presentable and courteous to a degree.

When the supers are filled and combs pretty well sealed, we proceed to extract the honey, the uncapping arrangements, reversible extractor, honey tanks, etc. are placed in position, comb box with full set of combs got out, smoker lighted, and we are ready for operations. Carefully removing the cover and quilt from the hive where we wish to commence we blow a little smoke over the comb, just enough to frighten the bees, and start them down towards the body of the hive. The full combs from the super are now removed, the bees brushed from them in front of hive, and empty combs from comb box inserted, and all done so quickly and quietly that no disturbance is created and work goes on in the colony as if nothing had happened. We now proceed to the honey

hall, uncap and extract the case of honey, return to the yard, and treat the next colony in the same manner and so on until all have been relieved of their honey. This operation is repeated as often throughout the season as occasion demands, the favorable climatic conditions prevailing in some seasons rendering it necessary to extract a number of times, while in seasons like the one just closed the work in that particular is remarkably light, and the crop of honey correspondingly so.

As the honey flow from the buckwheat and golden-rod bloom draws to a close we remove all supers and extract the honey, and at a later date the supers are placed outside for a day to allow the bees to remove the little remaining honey which leaves the combs dry and in good condition to be stored away for next season's use.

Returning by way of review to the first day's extracting, I would say that the close of each day's work should find all honey drawn from extractors and put in the storage tanks, over the tops of which there should be stretched a couple of thicknesses of cheese-cloth to catch any small chippings of comb which may chance to be in the honey. Each succeeding morning should find the cappings made on the previous day (and not already rendered) snugly tucked away in the solar wax extractor, so as to get the full benefit of the sun rays.

The honey knife should always carry a "razor edge," as anything short of this does very unsatisfactory work. The knowledge of the honey extractor's use can be gained only by experience, and the only suggestion I would offer to the beginner is "start slowly and study well as you advance."

And now, Mr. President, if in my