



"THE GREATEST POSSIBLE GOOD TO THE GREATEST POSSIBLE NUMBER."

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EDITOR.

EDITORIAL.

How to Preserve Bees for Winter.

ROW friends, let us sit down and have a little talk on the best way to prepare our bees for winter.

One of the best and most important points is to have plenty of good sealed honey in the comb. Do not have the brood chamber any larger than is absolutely necessary to hold all the honey required, and a little to spare, and room for the bees. The more compactly they are arranged, the better; but one thing is certain, if you want to have blasted hopes, just give them poor, thin stores. Some people say that bees will not seal up stores until it is thick and well ripened. We differ with them on this score. Bees will seal up nectar sometimes, before it is sufficiently ripened, and we have had them seal up thin sugar syrup, before it was as thick as it should be for wintering. Well, some may say, how do we know when it is thick enough; that if we wait till Spring, and our bees are dead, and we find out the stores are thin, and that that was the cause of their death, it is

too late. If we disturb them too much, late in the fall, it has an injurious effect on them. We cannot see into the hive, and what are we to do? Just make the hive so warm that the bees can ripen their honey. On a nice warm day, give them ventilation, but on cold nights, keep them closed up, as any portion of the hive, not occupied by the bees, will, on a very cold night, where the cells are partially filled with honey, absorb the moisture, thin the honey and make it much more watery and unsuitable.

We once took a small colony that had thin stores, in fact, the bees were too weak to ripen their scattered stores among the comb, fit for capping. We packed them very warmly and arranged them so that we could keep them warm on cold nights by artificial heat. In this way we evaporated their stores for them, and hung some of the outside combs that they could not occupy, in a very warm place, near a stove and near the ceiling of the room. The warm dry atmosphere of the room, soon ripened this honey, until it was almost waxy in texture, it was so thick. Now, the tops of the combs that were hung up in this way, had been capped earlier in the season, and the dampness of the hive had caused the capping to look watery. Some of them had burst and the thin honey was dripping down the combs, but this soon changed, as did the uncapped cells. It ripened, but not as rapidly as the uncapped cells and in a short time the moisture was so evapor-