

your honey too soon, or in other words, allow it to ripen well first. Possibly some large bee-keepers with proper appliances may extract "green" honey, and ripen it by artificial means, but unless you are a professional, do not attempt it. It may be you will not get quite so much honey by leaving it until part capped, at least, yet the better quality of your honey, and the satisfied look of your customers will more than repay you for not extracting it a few days after being gathered. If your hives are too small to accommodate a sufficient number of combs to allow the bees to work for say two weeks or more before extracting, then I would say you have not the right kind of a hive. Some will tell you that this "green" honey can be put in jars or other vessels, and exposed to a warm current of air, and be just as good as that ripened by the bees, but don't you believe them. I believe the honey industry has been done incalculable injury by the sale of such stuff. Who can estimate it? Many might have been regular consumers of extracted honey had they have previously tasted a first-class article. I am not surprised they are forever turned against extracted honey after tasting some I have seen and tasted. Is it any wonder that they will declare to you they like honey, but it must be in the comb. I believe it is simply because they have unfortunately never tasted good extracted honey but have tried some of that so-called extracted honey that will sour if not kept carefully, and that causes such unpleasant sensations in the throat when swallowed. I believe that extracted honey well ripened before taken from the hives will be used in preference to comb honey when given a fair trial. In the second place, I would say: Do not extract from the brood chamber, *i. e.*, from those combs that are used for brood rearing in summer, and that contain the supplies for winter. When I first commenced bee-keeping I used to extract from one end of the hive to the other. I would go through just before the clover began to bloom, and take out every drop of honey that might be in the hives. This of course was composed of any surplus left from the preceding season, with the strong flavored kind gathered from fruit bloom and early flowers. If the bees were fed sugar the previous fall I could not then guarantee it pure, and in many cases it was used for stimulative feeding the following spring. The folly of this plan is apparent. I went to the trouble of taking from them that which would do for themselves either for immediate use or the following winter, and then its place was supplied with the best clover or basswood honey. But this is not all. It is demoralizing to a colony of bees to be disturbed after this fashion,

to say nothing of throwing out larvae, and causing the bees to be irritable and cross. It is by such foolishness as this that bees become troublesome both to ourselves and our neighbors. No, I do not do this any more. I am thankful to say that I have found a more excellent way. Whatever extracted honey I take is from combs put in the hive just before the season commences. Whatever honey is in these frames I can then guarantee pure. The colony of bees is not disturbed, no queens are lost, and the bees go on gathering honey as if nothing had happened. I notice that in the issue of the C.B.J. for May 1st the editor cautions bee-keepers about leaving the brood frames too far apart thereby causing a great waste of heat. Now this is one of the outcomes of this extracting from the brood chambers. The tendency is to leave the frames far apart in the latter part of the season, and the consequence is that next spring you either have to shave off these combs or suffer loss. How much better it is to select your combs carefully for the brood chamber, space them properly $1\frac{1}{2}$ inches from centre to centre, and then leave them exclusively for brood-rearing and supplies. If the honey season slackens up sooner than you anticipated, the bees have always plenty for immediate use, and sometimes nearly sufficient for winter. If your hive will not accommodate this, by all means fix it so it will, by putting on an extra storey. I know, Mr. Editor, in days gone by you have advocated and done considerable extracting from the brood chamber yourself, but since you have produced the combination hive you no doubt now do differently. I remember the days when the extracting was done ever so carefully, and still there would be larvae floating in the extractor, saying nothing of the labor of handling combs in order to get a pound or so of honey. I look back upon those days as the "dark ages" in comparison with now, when we have taken 1,000 lbs. of honey in seven hours with one of your extractors. Let the writers for periodicals devoted to our pursuit denounce this mistaken plan of extracting honey from the combs occupied by the queen. In another paper I will endeavor to give the best methods for the production of extracted honey with some hives commonly in use.

G. A. DEADMAN.

Brussels, Ont.

Lambton Bee-Keepers.

A MEETING of the above was held in Oj Springs on the 9th inst. A large number was present, and a lively interest was taken in the proceedings.

After some discussion it was decided to grant