

## Meeting of the Senate of Canadian Bee-Keepers.

Court House, Brantford, Feb. 9th.

The Convention assembled at 7.30 p. m., after an adjournment of an hour and a half. Mr. Alpaugh was again unanimously voted to preside. He thanked the Convention for the honor, and introduced the first question of the evening on summer management:

**How can the Bee-Keeper Best Manage to Prevent the Mixing of Dark and First-Class Honey, Either Comb or Extracted?**

Mr. Heise said he never had had any trouble, because he never had occasion to put on supers until the berry blossom. While the berry honey is a trifle darker than clover honey, it mixes right along with it, and there is very little distinction. In regard to the closing of the season, most of us know how to manage that.

Mr. Shaver. Why not take the light honey off before the dark starts?

Mr. Heise. Couldn't; the clover honey, at the time they commenced to gather in the honeydew was not ready to extract. I was told this year that the bees were just as faithful on wheat stubble as they were on basswood leaves; I did not see it myself.

Mr. Shaver. When the wheat is a little on the green side you will see a reddish cast working upon the stubble. A neighbor of mine said they were working on beech leaves, and that the honey is dark.

Mr. Holtermann. There is a great deal of honey spoiled by allowing either early honey or late honey to mix up with it. Those who live where there is no buckwheat are not troubled to the same extent, and I believe east of Toronto, where the fruit bloom does not yield as much as it does in the western part there is not the same trouble. If we go and look at honey on the market we will see time and again sections spoiled by having some dark in the centre of it, and again others that are spoiled by having a few cells on the outside with buckwheat in. What causes the dark honey to be stored in the sections at

the beginning is either that they are put on too soon, while there is still some fruit bloom coming in (and that can be avoided by watching the new comb and as soon as the bees are bringing no more dark in, changing it; in fact, that as a rule will cover all conditions, or, when the sections are put on, if the brood chamber is badly crowded, they start to build out the sections, they will carry some of that dark honey up. By converting as much of the honey as possible into brood, or, as some have said, take honey out of those that have too much and give it to those that have not enough, you can get rid of it fairly well. If the section is three-fourths full, and you can find a local market for it, sell it, because that is almost always dark; if there is not, and there is danger of breaking out these sections not filled well, the only thing is to leave it on. One experience was to take ten colonies of strong colonists; the honey in the brood chamber was buckwheat, and in seven chambers out of the ten there was buckwheat honey; that showed it was taken up. If the extract combs are what they should be—nice white comb—when you are extracting if you hold it up to the light you can see where the dark is; uncap your light, leave your dark in, and wait till you have extracted all your light and then uncap and extract the dark.

Mr. Robinson. Isn't it better to extract the light first? Sooner than spoil the clover entirely, I would extract it before it was quite ripe; I am in favour of having it right, but sooner than have it dark I would extract it. The worst mix we can get is fruit bloom and raspberry; I believe raspberry is just as bad as fruit bloom; I think raspberry is about as poor flavored honey as there is; it is not very dark.

**In the production of extracted honey what is the best method of increasing the number of drawn-out Combs?**

Mr. Holtermann. If you have a certain number of combs, I would put on the ex-