

will be a loss of time and a muss cutting out what they have built. This can be done when you are putting on supers. I do not try to keep the different kinds of white honey separate, but I do the white and dark. I remove the white when the flow is over and return unfinished sections for the fall flow.

For extracting I put on supers with empty combs of full frames of foundation and tier up as fast as they need it; if I have empty frames; if not I extract and return same frames. I prefer to have the bees ripen the honey, I think it better. A few may swarm and if they do I manipulate them as I do those I work for comb honey.

The foregoing is not original with me, but is a combination of the Hutchinson, Heddon, Pringle and Doolittle plans, with a little of my own judgment as to time to use it thrown in.

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If no foundation is to be used and bees are required to make their own comb it is desirable to have the comb straight in the frames. This we accomplish in the following manner:

Have the lower side of the top bar of the frames made V shaped; raise the back end of the hive about six inches and as the bees always begin comb building at the highest point they will begin at the back end of the frames. When they have started comb about half the length of the frames on which they are working, reverse every other frame and if the combs already built are straight, the filling out of the other end of the frames will necessarily be straight.

We occasionally examine the comb under construction and if they are being started wrongly or being built crooked it is an easy matter to bend them straight. When the comb is started the full length of the top bar the back end of the hive should be lowered to its normal position.

How many of our readers ever made honey vinegar? How many know that a better flavored vinegar can be made from honey than from cider? Doubtless a good many; but as there will always be a number of amateurs and beginners it may not be amiss to explain the methods. Honey vinegar may be made in a barrel, keg or crock. It may be made largely from waste honey, that would be waste if not employed in this way. Honey, which from some reason may have a slightly bitter or unpleasant taste, the cappings removed from the combs with the uncapping knife, the honey remaining in the extractor or other dishes used in extracting, may be rinsed off carefully with a little pure water, and the mixture placed in the receptacle to be converted into vinegar. During warm weather it may be placed in the sun and covered in such a way that air may readily enter, but dirt and flies excluded. The sweeter the water the stronger the vinegar. On the other hand the sweeter the water, the longer it will take to sour. Try it and report.

There are two seasons of the year when bees are most inclined to rob, viz: Early in the spring and after the honey flow ceases. To prevent this the entrance to the hive should be open no larger than the use of the colony requires. If robbing has already started, close the entrance so that but one or two bees can pass at a time.

If this does not stop it cover the entrance with some loose wet hay or straw. Bees do not relish crawling through this, and the colony will be able to repel the attack. It will be necessary also to see that each hive is strong in bees and has a queen, in which case there will not be any trouble with robbing once in ten. In case of robbing there is generally something wrong with the queen or the colony is very weak. Keep colonies strong and this trouble will cease.