

Queries and Replies

UNDER THIS HEAD will appear Questions which have been asked, and replied to, by prominent and practical bee-keepers—also by the Editor. Only questions of importance should be asked in this Department, and such questions are requested from everyone. As these questions have to be put into type, sent out for answers, and the replies all awaited for, it will take some time in each case to have the answers appear.

Extracting Honey from Cappings.

QUERY No. 271—I should like the best plan of extracting honey from cappings. What methods do your different correspondents suggest?—G. M.

G. A. DEADMAN, BRUSSELS, ONT.—Use a solar wax extractor, there can be nothing better.

A. B. MASON, AUBURNDALE, O.—Put the capping in a solar wax extractor, and the honey will soon be formed in nice shape in the bottom of the dish that catches the beeswax.

EUGENE SECOR, FOREST CITY, IOWA.—Drain out all you can, and then by gentle heat, such as a solar extractor provides the remainder can be saved in pretty good condition.

WM. MCEVOY, WOODBURN, ONT.—The one followed by Mr. Alpaugh of St. Thomas. It is the best of any yet given. You will see all about it in the C. B. J. of March the 1st page 1114.

H. D. CUTTING, CLINTON, MICH.—1, Wash out and use for vinegar. 2, Carefully melt and take the wax off when cold.

G. M. DOOLITTLE, BORODINO, N. Y.—Put the cappings in a solar wax extractor, thereby extracting the honey and rendering the wax at one operation.

J. ALPAUGH, ST. THOMAS.—Drain them from 24 to 48 hours in your uncapping can, then put them in a solar wax extractor.

ALLEN PRINGLE, SELBY, ONT.—I use an uncapping can with wire gauze near the bottom and faucet at bottom, and keep in a warm place.

S. CORNEIL, LINDSAY, ONT.—Place a box having a wire cloth bottom over a can or other vessel. Mark so as to have the cappings fall into this box and let them drip.

PROF. A. J. COOK, LANSING, MICH.—Strain through a sieve or place them in a hive like box and place this in the extractor.

DR. MILLER, MARENGO, ILL.—One way is to put them in some receptacle with perforated bottom and set them down cellar to drain. Then soak with water and drain again for vinegar.

J. K. DARLING, ALMONTE, ONT.—I do my uncapping on a wire screen and let the cappings drain, then wash them and make vinegar or bee

feed of the washings. A sun wax extractor might be more economical.

J. E. POND, NORTH ATTLEBORO, MASS.—I know of no better way than to expose them to the sun in a box with wire covered bottom. The wax and honey will all be extracted, but the honey can easily be drawn off and the wax left. This may not be the best way, but it answers my own purpose.

R. MCKNIGHT, OWEN SOUND, ONT.—Make an uncapping box with a wire screen bottom, uncap over this and let the cappings drop into it. Taking care to set the box on top of a suitable vessel where it is to remain and the honey—most of it—will drop into the vessel below.

G. W. DEMAREE, CHRISTIANBURG, KY.—I use a large uncapping box made in the form of an old style mill hopper, with tinned wire cloth strainer at bottom. A drip pan catches the honey as it drains out of the cappings. The cappings are then passed out to the solar wax extractor where the wax and honey run into the wax molds together and when the cake of wax is removed the honey is found at the bottom of the molds. It will surprise any body to see how much honey the cappings contain after they have been left to drain over night. The honey by reason of the heat of the solar wax extractor is somewhat red in color but is immensely thick and good. My cylinder form wax extractor pan is peculiarly adapted for this purpose.

JAMES HEDDON, DOWAGIAC, MICH.—Nearly twenty years ago I began practicing a plan which I consider the very best for to-day, provided you are not constantly accumulating too large quantities of cappings, in which case there is a better plan. After your cappings have drained all they will, loosen them up and place them in flat pans, slide these pans into the oven and leave the oven door open. Have the damper turned back so that the most of the heat will come down on top of the pan instead of from below. After a time the whole thing will be liquid, and yet none of it has been heated but little above the point which will melt beeswax. Carefully set the pan away to cool. After the wax is caked over the top of the honey, and while the honey is yet warm, tap a hole at the edge of the pan. Tip the pan and the honey will nearly every bit of it run out into a dish. It will not be colored nor injured at all in flavor, and will be very rich and nice. Some of the finest honey I have ever seen came from this process. After the pans have drained, pour them full of water then after soaking and draining the cakes of wax will not be dauby or sticky. For extensive work in extracting honey from beeswax or cappings, no doubt a solar apparatus would be profitable.

Fertile Workers.

QUERY No. 272.—What experience have you had with fertile workers, and how do you get rid of them?

R. MCKNIGHT, OWEN SOUND, ONT.—None.