CAPPINGS.

CUT FROM A VARIETY OF COMBS.

LOCATING A BEE HOUSE OR HONEY BUILD-ING.

R. Miller says, in the Review, that you should "decidedly put the building at one side of the apiary. If you do much, you'll want to drive up to it with a team." This is one of the things the doctor does know. If we were building again, we would try and do it so that we could drive a team close to the house on the side farthest away from the hives.

GOOD POINTS IN A BEE OR HONEY HOUSE.

The January Review is devoted mainly to "Buildings for the Apiary," and amongst other things the following good points come out:

"Estimate how much room you will need and then add fifty per cent. to it. You'll need it all."—Dr. MILLER.

"If you don't want rats to undermine the cellar walls, dig a trench a foot deep under the wall, that is, the bottom of the trench will be a foot lower than the cellar bottom. Fill the trench with small stones and grout. No rat can gnaw through and no rat knows enough to dig under it."—Dr. MILLER.

[We didn't think American rats were so stupid.—Ep.]

"Another extremely handy feature in a building is to have the main doors quite large so as to admit the wheeling in on a barrow of the various articles to and from the house."

—Rambler.

LIQUIFYING HONEY.

How James Heddon does it, is described in the same issue of W. Z. Hutchinson's paper and it is possible that some of our large producers may wish to try something of the same nature after they have read the discription:

"My honey house is 18x30, two stories, with an eight-foot-deep stone cellar under the entire building. In this cellar I have a stove in one end, partitioned off with a board partition, which serves the double purpose of warming up the bee repository in winter, and of melting honey, I have a coil of inch gas pipe in the top of it which runs three and one-half times around on the inside of the stove, one end running up through the floor on one side, and the other the

same on the other side of the stove, both being tightly connected with a large galvanized pan, or tank, which sets on the floor in the honey house. Over this I have a hox. I can raise the lid of this box and place fourteen 58-pound cans of honey in the tank of water, and this water goes down through the pipe, 3½ times around in the stove, and back up again, in a constant, slow current. I can build a fire in the stove in the cellar, when it gets well going throw in a, chunk of wood, close the stove tight, and come back the next day and find my candied honey all beautifully liquified, with no frothing, no discoloration and no change of flavor. The whole arrangement cost me about \$25 or \$30, and is worth more than that to me every season, for reliquifying honey alone."

It's an ordinary box stove isn't it, Mr. Hedden, with holes drilled in the top to let the inch pipes through.?

KEEPING BROOD COMBS.

G. L. Tinker says in the A. B. J. that "in winter, they are better kept out-of-doors in empty hives, made secure against being blown over. Buildings which are more or less open to the weather, so that the combs may freeze, also serve well." No doubt this plan would keep moths out, but it wouldn't do to handle the hives or let any cows in the yard where the hives are kept.

EXTRACTING SURPLUS COMBS IN COLD WEATHER. "If your surplus combs are not yet extracted, keep them in a warm room a half-day. Then the machine will as readily throw out their contents, if still liquid, as at any time during the summer."—Farm and Home.

It reads nice, but it isn't all gospel. We have had combs that you might keep in a warm room a week, and then you couldn't extract them. Try this plan: Take a hive-body without a bottom, and inside of this place an iron-pot (as large as will fit), filled with hot water. Have a chunk of iron, that you can put into the stove to heat, and get it red hot. Take another hive-body without a bottom, and into it set as many frames as it will hold. When the chunk of iron is real hot lift it from the fire and drop it into the pot of hot water, then quickly lift the body filled with frames over it, and cover the top with a piece of matting, or coarse can-Leave them about ten minutes, then see how nice they'll extract.

D. H. HIGH,—I like the BEE JOURNAL, can scarcely wait with patience its arrival.

Rainham, Jan 24th, 1891.