

It has been truly said that there is such a thing as momentum in mind as well as in physics and that many a man has just missed becoming a great man by splitting into two middling ones.

In bee-keeping, as in other occupations, the greatest average success will be gained by making a specialty of it, even though an occasional season such as the past may bear heavily on some. Yet this principle may be carried too far. We already have bee-keeping as a specialty, divided into the sub-specialties of honey production and the rearing of queens and bees for sale, while some would insist that honey production should be divided and a specialty made of either comb or extracted honey. In most cases, though, a judicious combination of the two will give the best results.

In the first place, study your market. There will be found almost everywhere, some who use large quantities of extracted honey at its lower price, when they would hardly touch the more expensive comb. Supply the demand. There are others who will use only a definite amount whether comb or extracted. It is folly to sell extracted to these—that is, at ordinary rates. This applies almost as well to the wholesale as to the retail market.

Comb honey, we all know, sells largely by its looks. A poor article that looks well will sell better than a good article that looks badly. If there is any part of your honey crop that does not look well in comb, secure that part in the extracted form. With a good market for dark extracted honey, it will pay to sell all light honey in the comb and all dark as extracted. You may have colonies that do not produce nice comb honey. Pinch the heads of their queens as soon as convenient, but in the meantime secure their honey with the extractor. Let it be your aim to have every pound of comb honey first class. Poor extracted honey can be sold for manufacturing purposes, but poor comb honey is hard to sell anywhere and spoils the market for what is good.

It sometimes happens that honey comes in faster than the bees can build combs in which to store it. At such times a few cases of empty combs judiciously distributed among your best colonies will pay an enormous profit.

The production of extracted honey may be combined with that of comb so as to get rid of much trouble, expense and loss, inseparably connected with the sole production of comb honey and at the same time improve the quality of all the honey produced.

To accomplish this result a large number of extracting combs are needed—at least one set for each colony. When the honey flow begins give each colony a set of combs.

We all know that bees will begin work sooner on empty combs than in empty sections and most of us appreciate the importance of having the very first of the honey flow go into the surplus department. If you are one of those who never have any trouble inducing bees to start work in the sections just as soon as there is any honey to gather, this part of the program may be omitted, and with a short and sudden honey flow it might not be advisable. As soon as the bees are well at work above remove the extracting combs from as many colonies as you want to run for comb honey and give them sec-

tions. Pile up the supers of partly filled combs over other colonies. The honey so piled up will become thoroughly ripened and a much finer article than that produced by ordinary methods.

Whether for economy or excellence of product there is no way of producing extracted honey equal to that of giving the bees plenty of room in which to store honey and then plenty of time to ripen it.

Along toward the close of the honey flow instead of putting on more sections, which are not likely to be finished, take all the sections from a part of your colonies, giving them empty combs instead. Use the partly filled sections instead of new ones on other hives.

Let us now recount some of the advantages of this system. First, getting the bees started without delay in the surplus department. Second, a superior article of extracted honey is produced. Third, there are but few unfinished sections in the fall. This is the greatest advantage of all and brings about another that is important. Having few unfinished sections in the fall, you have few old sections the next spring and for that reason you will have nicer comb honey. Honey stored in combs built the year before is never equal in quality or appearance to that made new.

To carry out this system, all parts of the hive should be easily and quickly removable and interchangeable and capable of being handled by cases instead of by frames or sections. Section cases should be only one tier deep and extracting supers should be shallow—not over six or seven inches deep—and both capable of being tiered up to any desirable height. Queen excluder honey boards are a great convenience—in fact, almost indispensable.

J. A. GREEN.

In reply to a question Mr. Green said that he could secure about twice as much first-class extracted honey as comb honey. Of such extracted honey as is usually produced he could secure three times as much.

H. R. Boardman preferred wide frames, either one or two tiers of sections high, to cases, while Mr. N. N. Betsinger said that the case system would hold its own and wide frames must go.

Mr. C. F. Hopkins said the honey stored in old combs was inferior, why was not extracted honey taken from old combs.

Mr. Green thought that honey stored in old combs would be of good quality if left upon the hive long enough.

H. W. Funk thought the reason why honey stored in deep cells was less perfectly ripened was because the cells were deep, and evaporation was slower than when the cells were drawn and filled simultaneously.

Mr. Betsinger explained that honey would granulate more quickly when stored in a vessel, (let that vessel be a tin can or a waxen cell), from which granulated honey had been removed. The trouble is that bee-keepers do not have the combs properly cleaned out the previous autumn.