

wood, but which in the mails is stopped by a cork. One hole is for the admission of the bees and queen preparatory to mailing, and the other for the liberation of the queen, by the bees eating out the candy in the course of 20 or 30 hours, thus releasing her automatically. When the cage is received the cork covering the candy is to be removed, as well as the wooden cover over the wire cloth. The cage is then placed on top of the frames, care being taken to place the wire cloth over the space between two frames in the centre of the brood-nest. The queen is then released by the bees in the manner explained.

I would advise all to have extra cages for introducing, so that no disease may be brought in with the queen. See that the cage you introduce with is thoroughly cleaned, and have fresh food made from your own honey placed in the cage in readiness. Then remove the queen and bees from the cage they were received in to the one prepared for them and follow directions above.

How to Make Honey and Sugar Thick for Feeding—Take good thick honey and heat (not boil) it until it becomes very thin, and then stir into pulverized sugar. After stirring in all the sugar the honey will absorb, take it out of the utensil in which it is mixed, and thoroughly knead it with the hands. The kneading will make it more pliable and soft, so that it will absorb or take up more sugar. For summer use it should be worked, mixing in a little more sugar, until the dough is so stiff as not to work readily, and it should then be allowed to stand for a day or two; and if still so soft as to run, a little more sugar should be kneaded in. A good deal will depend upon the season of the year; there should be more sugar in proportion to the honey in warm weather than in cool weather.

Another Method of Introducing

Queens—Select a strong colony, remove the wooden cover, and place a fine wire netting over the tops of the brood frames to prevent passage from one hive to the other; place on top of this wire cloth a brood chamber with four frames, of well-sealed brood, selected from different hives, with young bees just hatching out, but with no unsealed brood. Put the queen in this, and close the hive bee-tight, and keep it over the strong colony four or five days. By that time a respectable force of young workers will be present, and the hive may be placed on the stand where it is to remain, and the entrance to be made large enough for only one bee to pass through at a time. As a matter of precaution against robbing, the entrance may be opened as the colony gets stronger. This latter plan has never failed with me.

The President—We are very glad to hear Mr. Fixter's experiments. We are always glad to have him with us at our convention. The meeting is open now for discussion on the paper, and I hope that no one will speak more than once and try to speak quickly and not say too much.

A Member—How was the sugar syrup made?

Mr. Fixter—The sugar is made two parts of sugar to one of water. We give them a constant supply and weigh the hives when we are through.

We find we lose about the amount of water we add. The stores and the sugar weighed about the same when they were put into winter quarters. We have to give more sugar stores than we do honey.

Mr. Byer—The deductions are that one pound of sugar is about equal to one pound of honey in wintering results.

Mr. Fixter—I think the honey is in favor of about a pound and thirty ounces to each hive. There is a slight difference in favor of the honey.

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