

frames; others were largely fastened to the hive. The necessity for using a long knife was such, that by the time we had got through with our attempt to straighten matters, the honey was running out at the entrance of the hive, and some frames had no comb left in them. The few that had a passable appearance were largely composed of drone cells—another large part so stretched that brood could not be reared in the cells. The parties owning those bees, desired to know what was best to do under the circumstances; my advice was, get frames filled with good foundation, and as soon as the honey flow commences, or in swarming time, make room for those frames, by taking out those combs having only honey, spread the remaining brood combs, so that they would alternate with the new frames, and as soon as they were built out, put them together in the centre of the hive. The old ones at the side of the hive to be taken out as soon as they were free from brood, and more new frames with foundation put in. The old combs to be melted into wax. I mention this case to show what ignorance and neglect will do. I learned a lesson, having never seen combs in such a condition. I more than ever saw the necessity for care in comb building. This being the month in which more comb is built than in any other, I will now give a few hints on the subject, which, if followed, will result in straight, beautiful, worker comb. Some experienced bee-keepers claim that they can put their bees into such a condition that they will build such combs without the aid of foundation; but as I am not writing to that class, I need not attempt to describe their methods; others of large experience say that it will pay to use it in full sheets, even if it costs one dollar per pound. The weight per square foot required, will to some extent depend on the size of the frame, especially on the depth. In large or deep frames it should be wired or not less than 4 square feet to the pound, it should be kept five-eighths of an inch from the bottom bar, and three-sixteenths from the end bars to allow a little stretching. A strong swarm on such frames when honey is being gathered will build fast, and of course it will be worker cells, which is the great thing to be gained by the use of foundation. It should, however, be watched every two or three days while building is going on. If bees are working on only one side, turn the frame end for end. If it is being built on one edge of the end bar instead of fair in the center, it can be easily pushed to its place by pressing the points of the fingers along the end bar. A little work of this kind taken at the right time will pay well: but as I said

before the foundation should be *heavy or wired*.

#### QUALITY OF HONEY.

Another thing that should receive the attention of every bee-keeper at the present time is, the importance of improving the quality of our honey by every possible means. Since the fall of prices, there has been a great increase in the number of persons who have bought honey, and if prices continue to decline, thousands more are prepared to try how it will take the place of other sauces and sweets for the table. In order that bee-keepers get the full benefit of this experiment, a first-class article should be put on the market. But the difficulty is, there are hundreds of bee-keepers who are preparing to supply that demand who have not sufficient experience, either to know a good article, or how to produce it. The consequence is a loss to themselves and an injury to the honey market. Just in this connection I may state what came to my knowledge a few days ago. A man who travels with a general assortment of household necessities told me that he had been induced to try to run off a lot of *honey dew* that a bee-keeper had on hand, and would be willing to take trade in payment. He said he had no difficulty in selling, but had his doubts if the parties would want any more. I told him, if the stuff had been rightly named, he most likely would have sold none. That it should have been labelled, *Bug Juice*, as it was the secretion of a bark louse, and all that dew had to do with it was to liquify the sticky sweet, thus enabling the bees to gather it. He was surprised at this information, and I think he will handle no more honey dew. If such practices as the above only affected the producers and dealers, I should say nothing about it, but consumers are deceived and the market for one of the most wholesome and pure articles of diet partially destroyed.

I will now state what experience has taught me to be of great importance in producing *quality*. When I commenced this business, I read the advice given through bee journals and was not a little confused. One writer would say honey should be all capped before being extracted, another, that we could not afford to wait for this operation, that it increased the work of the bees in capping, and of the honey knife in uncapping, and that really the honey was no better, providing it was evaporated after it was extracted, thus doing the work with sun heat that it was thought the bees did in the hive. This seems very reasonable, and therefore the general practice is to extract when about one-third is capped. However, there is nothing I am more convinced of than that this practice is wrong. What the bees do to the