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## How to Make Money Producing Extracted Honey

J. F. McIntyre at the Los Angeles Con-  
vention of the National Bee-Keepers' Association.

To make money producing ex-  
tracted honey it is necessary—

1st, to produce a large quantity  
of high-grade honey; and

2ndly, to sell it for a good price.

Starting out to accomplish these  
is the first thing to be consider-  
ed—the location, or locations, as it  
is necessary to keep more than  
one apiary if you make very much

If you can find a good field  
near you you can keep a number of  
hives around your own home  
without overstocking or  
driving out other bee-keepers, you  
are fortunate. I shall not attempt to  
tell you where to find this "Eldor-  
ado" because every field has some  
hives, and you might not thank  
me when you find them out. I will,  
however, name some of the things to  
be taken into consideration in select-  
ing a field.

The quantity and quality of the  
honey that can be produced, an open  
mode of transportation to market,  
the healthfulness of climate,  
the presence of insects, excessive heat in  
summer or cold in winter.

I found your "Eldorado," it  
is important to start with a hive you  
are sure of. I have found noth-  
ing better than the 10 frame Lang-  
stroth with an unbound zinc queen-

excluder between the super and  
brood-chamber, and a painted duck-  
cloth under the cover. All combs in  
the brood-chamber should be built  
from full sheets of foundation.

It is also important to stock your  
hives with the very best stock of  
bees to be found in the world. I  
can only recommend that you buy  
some queens from every breeder  
who claims to have superior stock,  
and breed from that which is best.

A system of management should  
be adopted that will prevent exces-  
sive increase, and keep both the  
super and brood-chamber full of bees  
during the honey-flow.

Honey should not be extracted  
until it is ripe, otherwise it must be  
evaporated to prevent loss from fer-  
mentation. It requires experience  
to tell when honey is ripe enough to  
extract. In some seasons, and in  
damp locations, the nectar from the  
flowers is very thin, and the honey  
will often ferment after it is all sealed  
over; at other times, and in dry  
locations, it is sometimes thick  
enough to keep, when the bees com-  
mence to seal it over. In most  
locations it is about right when half  
sealed.

It is economy to have the best  
tools to work with. At my Sespe  
apiary, this season, my daughter  
Flora, 19 years old, extracted all the  
honey, 10 tons, as fast as a man  
could cart it in; but she had an  
8-comb extractor driven by water  
power to do it with. At an out-