

giving feed where necessary; so that when the clover commenced to bloom, they were nearly all ready for supers. A few, not yet strong, were doubled up.

A pair of scales was placed under a good colony, which gained 2 to 6 lbs. per day, and for a few days 8 lbs., and one day 9 lbs. This was when the Alsike clover was in full bloom.

The weather now becoming hot and dry, the Alsike clover ripened, and much of the white never bloomed. And thus before the end of June the honey flow ceased. The basswood buds having been frozen, there was no prospect of another flow. We do get fall honey here. As there has been no swarming, there are but few young queens in the yard, so I decided to remove many of the old queens, and give cells; in some cases, however, allowing the colony to raise a queen from its own brood. I do not care to winter a lot of old queens that may fail when most needed. While removing queens during July, I found a large amount of brood in all stages, consuming stores, and will not be needed when matured, so I judge it will be an advantage to be without laying queens for a few weeks. It will also make room for winter stores, by allowing brood to hatch.

At this date (Aug. 12th) the bees have found some buckwheat some miles away, and are sending out an occasional swarm, where laying queens were not removed.

MOSES PIERCE,  
Brinsley.

### Why Colonies Crowded With Honey Do Not Winter As Well As the Medium.

(From European Journals.)

With very good late flows, the bees lengthen the cells as far as practical to be able to store up as much honey as possible. Through this lengthening, however, the spaces between the frames become very narrow, and allow too little air spaces. To such colonies the winter location will be cold, as the thick combs of honey distribute the bees too much, and the cluster be correspondingly enlarged.

I have among my honey a goodly portion which was uncapped when extracted. Should I not feel alarmed that it might sour?

Opinions are divided upon the question as to whether honey should be all capped before extracting or not. An indication that something can be said in favor of

either side: One side says only the capped honey is ripe; the other claims that the honey kept in large vessels ripens just as it does in the hive. Honey thus taken unripe must stand very dry and warm, and it must not be kept closed over or sealed. The ripe honey, through gravitation, being heavier, falls to the bottom, while the unripe rises to the top, where the surplus water evaporates. So have your honey standing warm and dry, and you need not be alarmed. Certainly he who allows his honey to be half capped will be safer.

In America they have a machine, the evaporator for ripening honey artificially, but even in that country many contend that only such honey as is ripened in the hive is of fine quality.

[We do not believe there is a single such evaporator in use in the Dominion of Canada.—ED.]

### Working the Same Colonies for Both Extracted and Comb Honey.

In producing comb honey I gave the crate system a thorough trial, and also the broad frame method as followed by others, and never was fully satisfied with the results of either. As I was running my apiary more for extracted than comb honey, I concluded after some testing that I could make a big success of getting nice section honey made very fast in top storeys among extracting combs, and also get a fine quantity of choice extracted honey from the same colonies, and greatly lessen the number of swarms. When the honey season begins I place on my strongest colonies hives filled with the very *whitest* of combs, and when the bees are storing honey fast I remove half of the combs, then spread the remaining half apart and hang between them broad frames with sections in. The bees will then rush up the extracting combs, and with no separators in their way will fill the sections very fast. When the sections are about three-quarters full of comb I shift the extracting combs to one side of the hive, hang tin separators between the broad frames and then crowd them up by themselves. The top bars and ends of the tin frames are made out of double tin, the ends of the tin frames are made out of double tin and the ends of the separators are soldered to the uprights or end of the frames, leaving the usual space between the separators for the bees to get in at the bottom and top edges of the sections. The last half of the season I crowd the broad frames with sections in to the centre and