

to continue for another ten days, we could destroy the queen cells once more and give them another frame of brood from the old queen, but we must prepare for winter before our honey resources are gone. We winter our bees out of doors, in L hives, two stories high. When we are working for comb honey we use only the lower story of eight frames. Now after having got through the honey harvest, we take off all sections, take our combs which are now full of honey, out of the lower story to fill the second story of the hive. We next go to the hive where our old queen is and take her and all she has of comb, brood, honey and bees and put them into the lower story of the hive where she was taken from at the commencement of the harvest. If there is not comb enough to fill the lower story we fill it with some other comb, then set on the upper or second story containing the combs of honey that were in the lower story. We use a solid honey board over the bees. Now we have a set of combs full of honey, where it should be in the second story, our brood comb just below, where fall breeding can go on, and if the bees store only honey from the fall flowers they will have room to put it below. We will be pretty sure to have the top or second story full of honey when winter sets in, and some empty combs below the honey, from where the last brood has hatched, for the bees to cluster in. We let all our bees stand out all winter, and we find that a number one colony in the fall, with a large supply of good honey means a good strong colony in the spring. Have I proved the above by practice? Yes. In working our bees for extracted honey we have always noticed that the colonies that had no laying queens always gave us the largest amount of honey. One year we did not let our young colonies have a queen until the last time of extracting, that year our yield was the greatest of any year since we kept bees.

Last year was a remarkable year. Our bees were very strong in the spring and had a large amount of honey in their hives after getting through the winter and the bees worked that old honey all up into bees. There was no honey gathered until basswood blossomed, when all the combs in the hives were full of brood—no place to put honey only as the brood hatched out. We made a big mistake in not caging all our queens a week before the basswood opened. Had we caged the queens then the brood would have hatched out of the way of the honey flow and we would have secured \$500.00 worth of honey easy, and the bees would have had more honey to winter on than they did have, but we did not see the situation until it was too late.

E. FRANCE.

Platteville, Wis., May 21, 1889.

From the Lewiston Journal.

THE HONEY HARVEST.

THE honey season is just upon us, and upon the care taken in gathering the crop will depend the demand therefor, and the price it will command.

All food products now require to please the eye as well as the taste. Honey is honey no matter in what form or shape it is offered, but unless it is put up in attractive packages, a demand for it will hardly be found.

As yet honey is considered a luxury, and it will be many years perhaps before it will become a staple commodity, and as a consequence it behooves those who wish to find a ready sale, and to get and keep a good reputation in the business, to offer nothing but a good article, and in that shape that will call attention to it. How many of us are there who have seen goods of various kinds that appealed to the æsthetic sense of your nature, to the extent that they would almost sell themselves; while again the same goods in quality were so packed that they did not appear at all desirable.

As a rule the honey market must be made, and it will not be difficult to make it if care and taste are used in offering it.

The first thing to ascertain is, whether comb or liquid honey is the most desired; when pure one is as desirable as the other, and when it is found out that the dealer sells pure honey in liquid form, it will sell as readily as in the comb. Such a reputation can only be made in one way, and that is by extracting no honey that is not thoroughly ripened. The novice by following the rule of only extracting when the comb is nearly all sealed over will know his honey is ripe and as nice as it is possible to make it. If comb honey is in demand care should be taken to offer no packages save those that are filled full and completely sealed up. The cases, or "sections," as they are technically called, should be clean and bright, and if, perchance, economy causes one to use a section the second year, he can add to its beauty and consequent demand by covering it with some fancy colored papers. As a rule the market calls for small packages, and the $4\frac{1}{2} \times 4\frac{1}{2} \times 2$ inch section, holding nearly a pound of honey, has been found the most saleable of any. In liquid honey pint and quart glass jars form a neat and saleable form in which to offer it.

Many purchasers of honey have the idea that the dark grades of honey are not as nice as the light. This is to some extent a mistake, still, the light grades appeal to the eye and will always bring the better price. The dealer in honey at wholesale cannot take too much care in grading his goods as to color. Twelve or