

examination of frames as quickly as possible, the frames not stuck together, and so arranged that they can be taken out as well after the bees have been in them five years as when the bees are first hived in them. If we visit an apiary of one hundred colonies and it takes a minute and a-half longer to get through each hive then it would if the hives were constructed differently, it would take 150 minutes or 2½ hours longer each time than it should.

A warm and uniform temperature in the super is desirable. The prevention of swarming is desirable remove the queen for a time.

Retailers of honey should be told not keep honey in a cold and damp temperature but a dry and warm.

At the close of the address several stated that they did not think that comb honey could be produced with much success if the queen were removed from the brood chamber the brood and surplus combs would become pollen clogged.

Marketing Honey

An Address Given by R. F. Holtermann, Brantford, at the New York State Bee-Keeper's Convention, Syracuse, N. Y. Jan. 14 and 15 1904.

In marketing a commodity a good article for sale is more than half the battle. An article spoiled in production can with difficulty only get market and which it can never hold. Better know how to get a commodity in proper shape for markets than try to know what to do to bring it more the attention of the buyer, which however are of great importance. Honey must be in the right shape when distributed in the right way. Give to the people in each mar-

ket what they want sounds well to the unthinking individual, but to carry this policy out means to stop all so-called world progress. Better methods are desirable and any way of marketing which can be shown to be to the advantage of the trade and the consumer should be brought forward and the public educated to see the advantage.

At present honey generally is produced in about as unsystematic ways and with about as poor results as butter was twenty or more years ago: here a few pounds and there a few pounds, without uniformity in production or handling and much of it injured; for in its various stages of production and handling its quality can be affected as much as butter. Too much of it leaves the hive when it is really not yet honey, but when it is still in its stages between nectar and honey. Again that grand quality in desirable table honey, aroma, which helps to hold and develop, our market, is practically lost sight of by our bee-keepers; their method of handling and the lack of speaking of it proves this.

I have four-hundred colonies of bees and out of one county alone took some thirty-thousand pounds of honey yet with all our rush, we extract, and, before the honey has lost the warmth of the hive, we strain out any particles of wax and the like and then immediately store the honey in vessels which can be tightly sealed as soon as filled. If anyone asks what about the froth? Let me answer froth on well ripened honey, is only to honey, what the beaten white is to the white of an egg. They are the same and produced in principle in the same way. Next honey contains formic acid, this is a valuable medicine and retards and even destroys the growth of unwholesome germs. In storing