

put empty combs under a full set draws the bees from the brood chamber and discourages swarming, and will frequently draw the honey there to, hence another necessity for large brood chambers, lest too much go to the extra.

The 2nd point, then, is *no extracting during the flow*, but plenty of extras to hold the crop and have it fully ripe. At any time, during the flow, or later, the cost of extracting and casing is fully as great with the extracted as with comb. I would by all odds prefer to remove and case the comb—it is less labor and more pleasant work.

The third point is removing from the hives. Here, my methods are identical for both comb and extracted. The first requisite is a window in the honey room (or any room most convenient, even a tent with a screened hole), the screen running above the window and open at the top. The opening may extend clear across the entire width, but should be several inches above the window. A better way is to let the screen run up like an inverted V to a small opening, and on that opening have a box or trap so that the bees pass through a cone into it, then the trap can be carried among the hives to liberate the bees, and thus avoid young bees congregating about the windows.

When I am ready to remove the honey I just smoke at the top and send the bees down on the run, holding the smoke right after them (not before) until the most are out, when the super is at once removed. If honey is coming in or so that they will not rob, the supers may stand about the yard awhile and many bees go out there. If not safe out, I take at once to the room and set before the window and close to it in the strong light. The bees will at once begin to go on the screen and work upward to the trap or outlet, the noise of those on the window helping to draw the others. If to be extracted at once I begin on that having the fewest bees. Even if I have to shake off a few bees it is cheaper than to handle the combs one by one in the yard. When they would, the chambers are gotten into the house so quickly that they don't know what is up till it is all over with.

The 4th point is having enough extras to hold the entire crop and extracting later. One can thus remove it at any time and store it in the honey house. When a convenient time comes to extract, the honey will have to be warmed. This looks like a big task though really but a very simple matter. A stove in the honey room will do the work. Shut all doors and windows or other openings, and a very little fire will

heat the room to 90 or 100 degrees. Keep the room at this degree for about 24 hours, when the honey will be ready to extract. However, if the chambers be piled solid and in such a way as to interfere with a free circulation through them, it may be necessary to keep the heat for 36 to 48 hours.

The past month I removed honey and piled it into a brick room 10x16. Built against and opening into this room on the south, is my 6x6 solar. By opening the solar into the room the temperature soon went up to 90 and 100 degrees, and by evening the honey extracted just as nice as direct from the hives.

Having this fully ripened honey extracted, my 5th point would be to at once, before candying, put it into retail packages. If, however, it is to be retailed at home and drawn into buckets and whatever the customer brings, such portion must be kept in a tank, and this tank should be arranged with some kind of a heating appliance, especially if the honey candies freely.

In addition to the foregoing, I wish to offer some thoughts that will probably be new to the most of you. For 3 or 4 years I have entertained a new departure in producing extracted. The system would include the large brood nest and large surplus room, but instead of having a large stock of extracting combs I would have only a few "bait combs," enough to draw the bees out to the supers. Aside from these "bait combs" which I would keep permanently, the bees would be allowed to build their comb as much as needed. This honey would be removed and stored as previously described, and the bait combs extracted in usual way. The new combs I would cut out and crush between rollers similar to a clothes wringer, but simple and cheap, the honey dropping into a vat to drain off much as cappings in an uncapping can. I would thus produce as fine an article as could be had, and a very superior grade of wax.

It takes about two pounds of wax to hold 50 pounds of honey. If the yield should be reduced $\frac{1}{2}$ by the bees having to build their combs there still would not be so much loss. 12 pounds of honey at 5 cents is 60c. The wax from the 38 pounds of honey would be worth 30 to 40 cents at least. Without having given the matter a thorough test I should estimate that the larger per cent. of wax, together with the decreased amount of labor both in the work of extracting and in caring for extracting combs, would more than offset any decrease in yield. I could crush thousands in the time I could throw out hundreds.

You will, in view of the foregoing plan, understand that I do not believe in the theory of great quantities of honey being