

ordinary one. We have colonies that have consumed, since set out, more honey than it would take to winter them. By all means let us have your article on "smoking" bees. Any light or hint that is an improvement is what we want. No doubt the different flavor of honey, especially something strong, would incite the bees to work more readily, but if put in warm they will go at it more vigorously. Where combs are taken from a cold store-house they should be left in a warm room say from twelve to twenty-four hours, at a temperature from 80 to 100, and the bees will take to them more rapidly. Warm sugar syrup is preferable for feeding as it is less liable to cause robbing. We used to space our frames in various ways, but we now do it with our eyes and fingers, and when a person is accustomed to it they can put them at from $1\frac{1}{4}$ to $1\frac{3}{8}$ inches.

Honey Packages.

(Essay read at the meeting of the Vermont B. K. A., at Burlington, Vt.)

MR. President, Ladies and Gentlemen. It is through no wish of mine that I am called upon here to day, but as our excellent secretary said he must have my name to fill the programme I reluctantly consented to prepare a short paper on the subject named. Believing as I do that that which is best and cheapest for the producer is also best for the consumer, because it can be had at minimum cost. I will here recommend only such packages as will best serve both. First in order come packages for comb honey. In this connection we must start at the beginning or with that which the bees use to store the freshly gathered honey in, but we need not stop here long as the extended and almost universal use of section boxes has done away with the cutting and daubing of comb honey. Section boxes of a capacity of one pound or less are so much superior to all others that there is no use of my giving any other proof of their superiority than the large and constantly increasing demand for them. After we have obtained a crop of nice honey in sections, the question will naturally arise how shall we put it up for market? Much now depends on what kind of a market we are to sell in, so much in fact that I can only give a few general rules. If your market demands a fancy article I know of nothing better than cartons with mica fronts, finely labeled with colored labels. Wood sides come next and

in point of protection to the delicate comb are superior to cartons and they also permit a more easy examination, which many insist on making. In cost there is no material difference. For crates, for these sections, I believe those holding twenty to be the very best. For a market not quite so fancy, or one that demands more honey for less money, I think it unnecessary to protect each section separately, but would recommend the use of smaller crates as this kind we hope to sell in larger quantities to the consumer, direct.

At our last state fair I saw a crate or case which held six sections with one or both sides glazed, which pleased me very much as it was light, cheap, and showed part of the honey it contained to very good advantage. Such cases could be made, filled with good honey, and when so filled the whole could be sold for an even dollar each, at present prices. Many times I have a call for a dollar's worth of honey and I think it would be an advantage to have such a package to supply such demand, and if they were put forward I think more would buy in dollar quantities, and perhaps in this way we could increase consumption. Such cases would have to be crated for shipment, but sections with cartons or wood sides also have to be crated. The principal question of the difference in cost between such a case ready for market, and an equal number of sections with cartons or wood sides on is one which I cannot answer, and shall be glad to hear the opinion of the convention on this point. I will now say a few words on packages for extracted honey. Between the production of comb and extracted honey, I prefer the latter; between the sale of the two I prefer comb, and why? Because people are used to comb honey and it attracts the eye quickest, as well as taste, the last remembrance of liquid honey being of some poor strained stuff procured of the neighboring box hive bee man. Thus in putting up extracted honey we must put it up in such shape that it will first attract the eye, second put up only such as is of superior quality so it will be sure to please the taste, and thirdly it must be put up so it can be sold cheaper than comb or a market will never be established for it. Here we have two apparently conflicting conditions. The honey must be put up so as to attract the eye, but still be sold for less than comb. Luckily for us the present cheapness of glass, tin and printing enable us to do it and still compete with comb honey. For small quantities, glass has the preference as a package and when filled with fine clover or basswood honey properly labelled with litho-