

Now a word or two about our honey room which contains our tanks. It only requires to be large enough to hold the number of tanks you require to use. The roof should be partly glass, and one large window facing the south, above all things be sure that it is bee proof. The tanks should be sixteen inches deep, eight feet long four feet wide, and lined with the best of tin plate. Have your tanks covered with cheese-cloth. It is well to use a strainer made of wire and cheese-cloth under the wire; strain your honey and let it stand to ripen further, for the temperature will run up to about 120 in your honey room, which is a good deal higher than in the hive. While extracting is going on you need to be careful not to leave combs lying around for it may induce robbing. We will presume that the clover and basswood flows are over; at this time you will need to go over all the hives and extract clean be ore the buckwheat and other fall flowers come in. When the fall flow is over begin to take off the surplus combs at once. I use the bee escapes; put them on in the evening and leave them until next night, and you will find that the bees will be all out by that time. I would not like to be without a bee escape at the close of the season; it avoids all robbing. The last honey that you take off is likely to be dark, extract those combs that are not capped over, and those that are capped reserve for feeding your bees for winter.

When your combs are extracted, put them eight in a box, place them say 150 feet from the yard, not less than that distance and allow the bees to clean them out. Put them out late in the evening and leave them out until the next evening. Begin with three or four boxes the first evening until the bees find their way toward them. You may put any number of

boxes out afterwards. After they are cleaned up they are ready to be stowed away for the winter. Have your tins thoroughly dusted, and label all honey intended for the market; have the tins put up in attractive crates, not rough boxes as many do. It is very important to have your honey neatly packaged. There are many things that might be said on the production of extracted honey, but I would say in conclusion that you cannot lay down any cast-iron rule to go by.

Mr. Newton: We are glad to have Mr. Dickson's paper if we have not got his presence with us to-night.

He mentions good and bad honey. This is a question we should never deal with; we should always place a No. 1 article on the market if we desire to preserve our reputation.

I cannot quite understand Mr. Dickson; he mentions in the first part of his paper about having honey "canned;" I suppose he means "sealed." Further on in his paper he says that he takes off the top stores when the combs are "one-half to two-thirds capped" and that at that time they were ready for extracting. I could not agree with the writer on this paper on that point, because I believe if we want No. 1 extracted honey, we must leave it till every comb is capped, in the extracting super and by the "tiering up system" there is no doubt but what he could have the same quality as is produced in comb honey. I noticed particularly in the discussion this afternoon when the question came up about the quality of extracted honey, that the test asked for comb honey or else extracted honey from combs that had been completely sealed, so as to determine the proportion of water in the grade. I know that as far as the beginner is concerned, he does sometimes make a mistake in putting out thin honey