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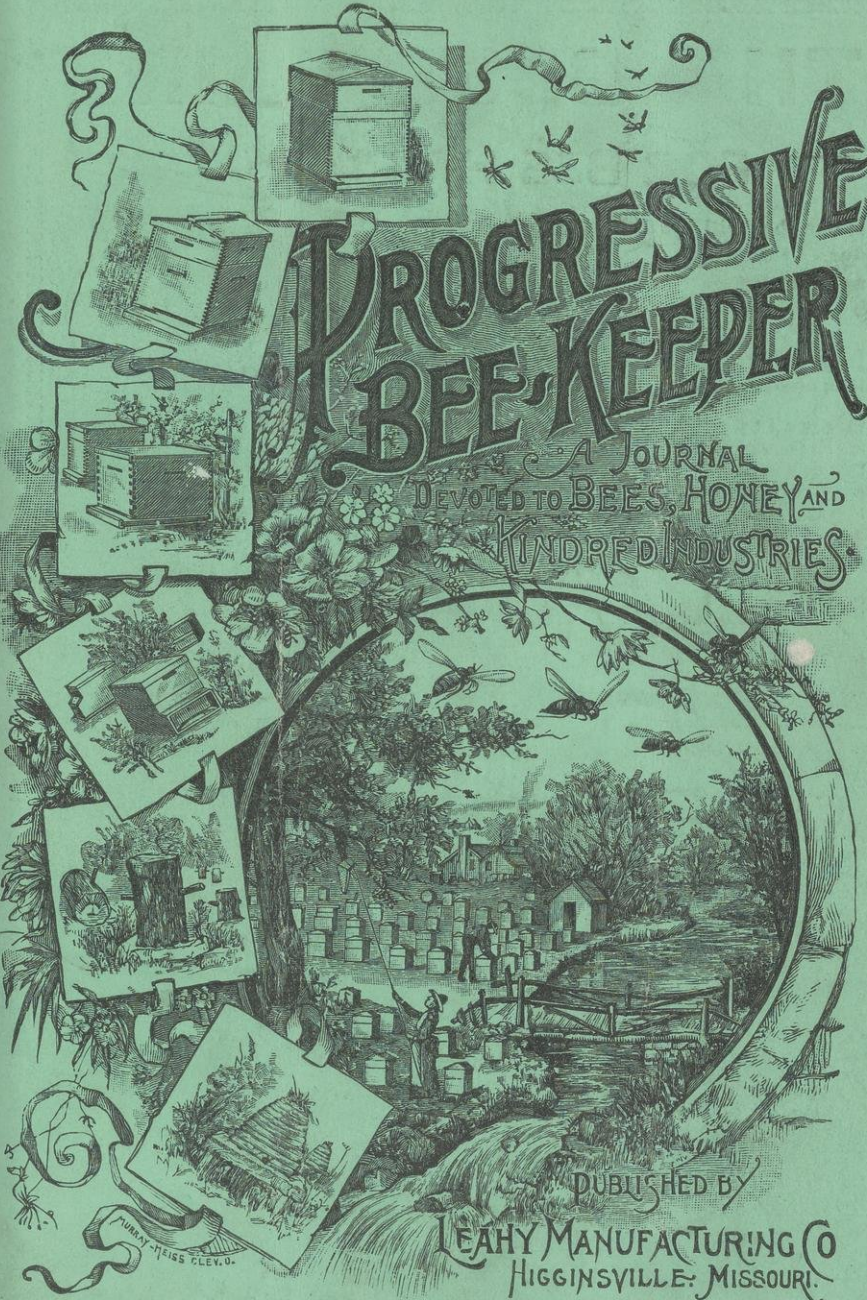
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PROGRESSIVE BEE-KEEPER

A JOURNAL
DEVOTED TO BEES, HONEY AND
KINDRED INDUSTRIES.



PUBLISHED BY
LEAHY MANUFACTURING CO
HIGGINSVILLE, MISSOURI.



JANUARY 1906



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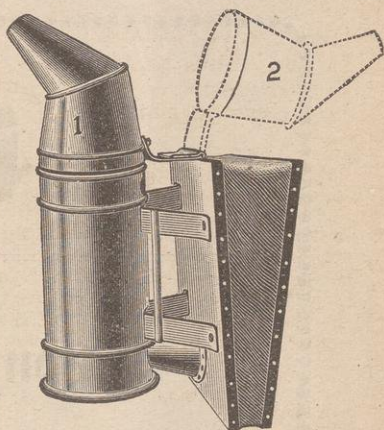
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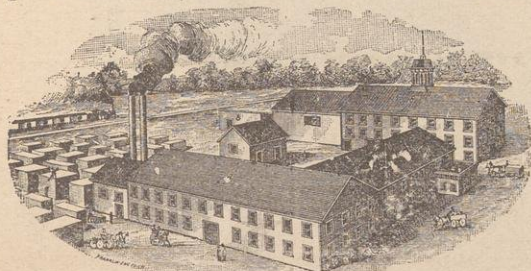
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THE HAPPY CHRISTMAS MORNING.



The Progressive Bee-Keeper

A Journal Devoted to Bees, Honey and Kindred Interests

VOL. XIV.

HIGGINSVILLE, MO, JAN. 1906.

NO. 1

SUNDRIES.

SOMNAMBULIST.

January the season of rest, eh? Let's see. No better time to clean up the remains of the season of '05, In cleaning and going over the hives and various fixtures, no better time to note the needs of a coming season. Here's a bellows punctured, or perhaps torn from its boards, an hour or two repairs either, or both, and that hour or two which otherwise would have been wasted thus saves the price of one or two smokers. Then there are those cans which leaked when sent out from the factory and in the mad rush of filling orders were set aside for a more convenient season. The convenient season has arrived. See that they are soldered, tested and made ready for the fray. Propolis and wax are brittle, no better time to clean hives, frames, top and bottom boards, saving all bits of wax ready for the solar wax extractor beneath next July or August's sun. Repair and prepare hives for persistent swarms, that will come forth on some busy day in June. Does the honey house leak, either bees or water? Is it amply supplied with bee escapes?

Are there a sufficient number of honey boards with bee-escapes, to render the taking of honey a pleasant pastime rather than an onerous burden? How about the veils? Do they need mending, refacing or replacing with new ones? The honey wagon or wheelbarrow, or whatever is used, are they ready for use on short notice?

Any accounts ready to settle and close? Any painting in connection with the bee-yard needed? Any records to study? Are all the out yards located to the best advantage? If you are aware of there being better locations, would it not be an economy of time to arrange to use them while not otherwise pressed? Some there are that have more time than anything else, but I am truly thankful the earnest bee keeper is not found among that class. With the specialist, bee-keeping is the main business, but even they frequently have a minor business, as a sort of side line, while with many the bee-keeping is the side line. In either case the interest of the other business might be looked after in a manner that would enhance all interests, and render friction between the two of a less possibility.

So pray don't let us think that for a long new, better and stronger resolutions is a duty belonging solely to the other fellow. The mistakes of last year should stand boldly out, as sign boards of warning along the track of this year. Otherwise they were of little use, more than to serve as disappointments.

But the man of true grit never lets disappointment throw him down, except for the passing moment. He uses it for a spur to greater effort, and greater effort, carefully guarded brings things this way.

It has been said "none but the brave deserve the fair," and I added none but the brave need court success. The more progressive of those who work in

Nature's fields are now mapping out a campaign for the coming season. They will drop this or that, they will try this new thing, or that, which in their judgment may seem best. New locations, new hands and new plans will be tried.

Many are questioning as to the outlook for the bee-keeper. Among them many women, to all of whom I say, if you belong to that great class of Americans who expect something for nothing seek no further. You will but discover disappointment in bee-keeping. But if willing to devote time, energy, talents and some money, you can afford to plant your interests in an apiary. As to your being a woman, that cuts no figure. If women leave drawing rooms to develop mines, work for and secure diplomas as mining engineers, engage in a mad rush for free lands, act as land agents, serve as delegates to National conventions, build railroads, make successful farmers, ranchers and stock women of themselves, who is there to say she can not take charge and control of an apiary, in some secluded spot? In short is there any department of masculine activity which she has not invaded, acquitting herself with credit, and sometimes with distinction.

If in three years a woman can rise from addressing envelopes at \$1.50 per thousand to the head of a type writing bureau, with an annual income of \$45,000, who is going to object if she wants to take a hand in bee-keeping?

Many who aspire to leadership in our ranks, give credit where it is due, by ascribing their success partially, to assistance received from wives and daughters. Some lady writing in Miss Emma Wilson's department of the American Bee Journal, advised women not to undertake bee-keeping, except the husband and family were willing

and able to lend a helping hand, and some men would be lost at sea without the willing and efficient help from the feminine portion of the household.

Many teachers seem at a loss to know what to do with their vacation, which in some instances, run all through spring and summer. With such why would not bee-keeping fit in nicely? There is no great fortune as a rule in a business which occupies but a fraction of the year, and those so situated should be on the lookout for any improvement over the present condition of affairs.

Because a man has attained a residence on "easy street" is no reason that he gained his position by some ideal hoodwink process. He alone could tell of the many hard fought battles along the route to attainment of that residence. And were we to be admitted to the inside facts we would learn that idleness had not been encouraged in the January, February or any of the twelve months, or fifty two weeks of the year. They entertained no idea of defeat, and having won they stand out prominently as guide boards to the right road to success.

Steady grind coupled with ability will carry us beyond our most sanguine expectations. It is the man who never looks at the clock, who marries the proprietor's daughter and eventually converts the former into the senior partner. Steady grind has raised many a bee keeper from four or five rotten hived, moth eaten colonies, in some out of the way corner to hundreds of bright and shining hives, peopled by prosperous colonies, and which stand so as to lend picturesqueness and beauty to surrounding landscape.

Each little white dot points as an index finger to the steps or rounds of the ladder, which elevated him beyond his former state. What this young

year of 1906 hath in store for us we know not, nor fear not, so long as blessed with health and strength to help ourselves. Before half of it is numbered with the past may the doubly spered hives of all the readers of the Progressive soar skyward, and may beekeeping in general receive an impetus that shall greatly lengthen its strides in the path of progress is the ardent wish of

Your Friend,
SLEEPY SOMMIE.

UNDERSTANDING A LOCALITY

G. M. DOOLITTLE

Written for the Progressive Bee-Keeper.

One of the most important factors of successful bee-keeping is a thorough knowledge of the locality in which we reside. Many bee-keepers do not seem to realize the importance of this, as their actions show, for if they did we should not so often hear and read of these who delayed putting on the surplus arrangement till the best part of the honey seasons was over, or of those who added the surplus rooms so early in the season that their colonies were greatly injured by allowing the heat, which is so necessary for brood rearing in the spring, to escape into an upper story. All work with the bees to be successfully done, should be done with an eye open to the probable time of the blossoming of the main honey plant in our locality. Failing to do this the fullest success cannot crown our efforts. For instance, if white clover is our main honey crop, we must commence operations with the bees, looking toward the securing of that crop, at least six weeks previous to its blossoming, in order to insure a good yield from it, for it takes at least six weeks to build up a colony so it will be able to do the best work on a given field of blossoms.

Hence, as white clover blossoms in this latitude about June 20th, we must commence to get our bees ready about the 10th of May. By so doing we get the maximum number of bees ready and in the stage of action just in time for the harvest, which means success if the flowers secrete honey. But suppose that our main honey producing flora is linden, or what is more commonly called basswood, which opens in this locality from July 5th to 12th, then to commence working for the maximum number of bees as early as May 10th, would be labor thrown away, as well as a useless expenditure of honey used in producing bees to loaf around waiting for a harvest which was three week distant.

Then, if buckwheat or fall flowers was the source from which our honey came, to commence operations the middle of May would be still worse, for the bees reared at that time would have died of old age long before our honey harvest arrived. What man is there who has a field of grain to harvest, requiring the labor of twenty men to secure the same, who hires these men from three weeks to two months previous to the time the grain is ripe? Even the novice at farming is wise enough not to get caught that way.

Again, if our bees are weak in the spring and we do not know about our locality, so as to get them ready for that harvest of white clover or basswood until after these have blossomed and the harvest from them is over, the bees become merely consumers instead of producers, making them worse than useless. This course would be like a man hiring his twenty men to harvest his grain after it had become ripe and spoiled on the ground. He would have then to board and pay just the same after the

grain had spoiled, should he hire them, while they could not be able to do him any good. To be the most successful we must have a full force of bees just in time to take advantage of the harvest, and in order to do this we must study our locality and know the time of our honey plants and trees as regards the opening of their flowers; and thus we shall gain a knowledge which will enable us to reap a rich harvest of honey, when honey is secreted in the flowers. If our locality gives a continuous yield during the whole season, we should find this out as well, so as to keep the bees continually strong during the time of their blooming.

Nor is the above all, although it stands first in the list. Our swarming should all be done up at least five days before the flow of nectar is expected, as it takes a new swarm fully five days to get settled down to business so that it can go to work to the best advantage. Yet there are thousands of bee-keepers who allow their bees to swarm at all times and seasons, just as they take a notion. Bees having the swarming fever when the honey harvest is on, do little more than fool the season away. If all have not swarmed five days before our main honey harvest is expected, they should be made to swarm on the "shook" swarm plan, providing the colony has bees enough for a swarm. It is not necessary to wait for the bees to start queen-cells before making swarms, as some seem to think.

When the time has come, in view of our honey producing flora for swarming to be done up, do it, no matter what is said about certain conditions. The only conditions that should confront any bee-keeper regarding swarming is to have all colonies strong enough for increase swarms

in some way at least three to five days before the flow is on. Then the sections should be put on two or three days before the harvest commences, so that the bees may be entering and preparing them for the honey, on the eve of its coming. And they should not be put on much sooner than this, for if they are, the bees having nothing else to do, will either gnaw down our starters of foundation, or cover them with propolis, either of which is against or securing the best results. And it is about as necessary to know when the flowers fail, for on the sudden cessation of the honey yield often comes the most desperate attempts at robbing of anything in the whole year; and if the bee-keeper knows nothing of his locality, he is often caught with robber bees when he is opening hives, till the whole apiary is demoralized. To know of these things is to avoid them, just in time to save colonies, stings and ruined temper.

Again, by a thorough knowledge of our locality we shall be able to get our white honey off the hives before it becomes mixed with any dark honey which certain flowers might yield unbeknown to us otherwise. I have found from years experience that sections not fully sealed, having white honey in them, would sell for more in this shape than they would if left on till the bees finished them up with dark honey. Yet multitudes of bee-keepers leave the sections all on till the whole is taken off at the end of the season. Then a knowledge of our location helps us to have our bees in better shape for wintering.

With the ending of the last honey flow of the season the bees should be gotten ready for winter, as to stores, so that they may have plenty of time to arrange these stores about the cluster to their best liking, as they

always do, if they have time enough during the warm days of fall. And many a loss in wintering can be traced to a deferred getting ready till cold weather was on hand. And I have mentioned only a few of the things which are to be gained by this knowledge of our locality. By becoming familiar with our locality we can see multitudes of things which we can do just in the right time to make a success of our calling, which we did not dream possible before. I once knew a bee-keeper who spent a whole season studying his locality, after he had been in it four years, in a "lukewarm" state as regards this matter, and he told me that this year of study was the most profitable to him of any year during which he had kept bees. If any reader has neglected to look after this matter in order that he or she might apply it so as to bring locality and bees in direct touch with each other, let them now resolve that they will spend the necessary time required the coming year to be thoroughly conversant with these things.

Borodino, N. Y.

STORAGE OF HONEY FOR TABLE USE.

C. W. DAYTON.

In foregoing articles I told how to get honey properly ripened before it is extracted. How to can it up so that it will remain in the liquid state indefinitely. The lime I recommended was not such as the plasterers use. It is crushed rock containing lime which is unburned. When the lime in crushed rock comes in contact with the atmosphere it will slowly burn itself, continuing the performance for years, when, in case it was plasterer's lime it would air-slack and be worse than none.

The earth selected to store honey in should be warm and dry naturally and sheltered by a roof. If it is in a cold climate the temperature of the earth should be kept from falling below the freezing point by some artificial arrangement, such as pipes of heated air passing through the earth around and underneath the tanks of honey. This may require some labor and expense to construct, but you should be aware that in many cities now-a-days there are elaborate and expensive arrangements for the keeping of meats, fruits, butter and eggs. Do you think honey is not worthy of a corresponding outlay for its preservation? Then you had best go back to mule driving and shoveling dirt, as a honey producer you are too much "hide bound". Who do you think pays all these cold storage expenses? You buy three ever-ripe bananas for a nickle, eat one and save two for the folks at home—as other good fathers do. Don't you wish bananas could be hung on the clothes line in the evening and by morning they would be increased to the size of summer squashes? Don't you wish cold storage didn't cost anything? Still you act like a "crawfish" when it is proposed that you get in as one of the stockholders and afford to purchase ten cents worth for 'self and take two-bits worth home.

Coldstorage has become a household word. Honey storage is simply warm storage. Now go slowly or we may invent something. Unless we see the prints of someone elses' moccasins ahead, don't go a rod. If you should build a suitable place to store honey, probably you are afraid the grocer and butcher may want to store their choicest meat and butter in it. Now don't be selfish. If you go into the city with your eyes open, you will discern that the wholesale merchants

store your honey in the basement, beside hundreds of tons of canned goods, salt meats, pickles and what not, all having a tendency toward coolness, and when that isn't enough they send a draught of air down there through a box of ice; then also, beyond all this, comes the housekeeper, who buys a few pounds to eat and places it in the cellar or well house where it will be nice and damp and cold, and if it gets insipid they regret that they did not hitch it to a string and swing it in the well.

Are you so thick skulled that you cannot see that if the proper thing for you to do is to ship your honey to be stored in a city basement to remain months or perhaps a year before it can be "moved" that your properly constructed honey house would be a "dandy" place for butter? They assure us that their cellars are dry and cool. A cellar may not condense moisture rapidly enough to drip from the walls or rust tin or get under the sealing wax on canned fruits. It is because the air of the cellar is of the same temperature of the contents of the cellar. It may be an excessively damp cellar nevertheless. That the place where canned fruit is stored should be cool is true, but it is also a misnomer. If fruit is sealed up hot and kept warm it will "keep." It is the even temperature. In summer we arrange to keep the cellar cool and in winter we keep it warm. Still the temperature is about the same as that of the earth. If a jar of fruit is taken into a warm temperature the air within the cap becomes inflated into steam and steam must get out. Some call this fermentation. It is not. Only the expansion of the contents. When it gets cool the contents will contract and leave a vacancy. But it draws enough outside air in at the opening

where the steam went out to fill the vacancy. This air is food for fermentation, the seeds of which the air carries in. Sometimes fruit spoils without the change of temperature. This may be caused by the fruit not having been heated sufficiently to destroy the vitality of the spores or the seeds of the fermentation plants.

"Well" you say, "fruit aint honey." True enough, but a cell of honey is a jar of fruit in miniature. An unsealed cell of honey is like a jar of fruit with the cap removed. If you want to have some of the moss removed from your back by a very lively process, just let your wife catch you "down cellar" tampering with the caps of her jars of fruit.

Honey is a solid mass that does not change temperature easily, consequently when a warmer draught of air strikes it the condensation of moisture takes place, water runs into the cells and thins the honey. The water causes the seeds of fermentation to germinate like peas and corn when soaked in water.

You cannot sprout peas in ripe honey. Why not? Why does not a hill of corn do well planted on the dung pile? Why will not a man thrive on a restricted diet of cheese or fat meat? Water is the saliva of plants by which honey is made into root nutriment. From the air the fermentation obtains the leaf nutriment. When one of these is exhausted within the cap of a jar of fruit the fermentation plants wither, fall and decay. Then we call it mold.

A country cellar is far ahead of the city basement or any other storage room to be found in the city. In the country moisture is attracted to the surface of the earth where it is evaporated by the heat of the sun and wafted away by the breeze. When

the earth away from buildings becomes dried out the moisture remaining about the cellar is attracted away, making the cellar dry. In the city the earth is excluded from such exposure by blocks of brick buildings. Josh Weatherby's "water wagons" are busy on the macadamized streets, numberless private hydrants assist in the constant pour of water into the earth.

Some people think that water in the soil continues on in the downward direction. This is true only in the case of deep open cavities. When the earth dries out the moisture takes upward direction, and where else could it escape more readily than through the city basement. Not only the basement but the first, second and third stories are merely basements or cellars, as it were, since there is wall to wall of solid masonry. There is little chance for ventilation from behind and scarcely more from the front since the buildings are so high and the streets so narrow as to be dark and damp at mid-day. The wheat buyer would not stoop to take a crawl in such a place. He locates his storehouse in the open, a space from anybody's else, then keeps on climbing towards the clouds until he is above the city's atmosphere—a veritable bee hive for ventilation.

Now, I have been a farmer considerable of my life, and had a chance to watch their ways. Store their sacks of wheat under boards. Cover it with straw. Let it lie on the damp ground. It was a way of exhibiting their independence, and yet it was a betrayal of a lack of independence. The wheat buyer detected its mustiness and being "onto his job," knocked a few "yellow dogs" (5 dollar pieces) off the farmers nose. Just a few handfuls in the undermost sack "did the deed". If contamination did not reach every

kernel in the pile it was because the circulation of atmosphere drifted it away. A grain of wheat can never get so dry that its germ does not retain moisture. The seeds of fermentation which take root there thrive while the moisture lasts. When the moisture is gone the vitality of the kernel is gone. The ware house man can, by means of handling it over and ventilation of bins, arrest further destruction, but he can never restore it to its original quality. The methods for the preservation of the good qualities of wheat or seeds of any kind are identical to the methods required for the preservation of honey. But honey is thrown in promiscuously with a class of commodities which require totally different treatment.

If a quantity of the best honey vinegar is exposed to the circulation of dry air to be found in the top story of a grain warehouse, in a short time the watery portion is carried away by evaporation and the honey, thick and sweet as it ever was, remains. In the case of acid vinegar only a sediment, resembling wood ashes, remains. Place an open vessel of the best honey in a wholesaler's store room, or in the back portion of any grocery having brick walls, or in a frame building having plastered walls, and it will soon have a layer of water floating on top. The least amount of fermentation at the top will affect the quality of the honey at the bottom though the honey be six feet in depth. It may not be perceptible to the taste of a "green horn", but nevertheless its there. Ventilation and evaporation may arrest further destruction, but it can never restore it to its original quality. All air does not carry the seeds of fermentation any more than all water contains the seeds of typhoid fever. Clean cans, a pure atmosphere and

tight fitting caps may preserve sweetened water until the cap is unscrewed to satisfy the curiosity of the wholesaler, or a prospective customer in the storeroom where fermentation has existed before. The seeds of fermentation being thus admitted, the saturated atmosphere within the cap is as favorable to their germination as though they were in the nursery-man's glass house. Though the soil may not contain sufficient moisture to be pressed out by the hand, or even the jaws of an iron vise, still there may be enough to attract and support the delicate rootlets of plants. So with honey it can never become so ripe and dense but it contains water, and as the heaviest portion settles to the bottom the water is forced to the top. Fermentation cannot long exist until there is decaying vegetable growth, which in turn, creates an acid which dissolves the tin and eats away the iron in the cans, producing a brackish tasting layer on the top of the honey.

A retailer samples honey by thrusting a spoon or knife deep down into it. The thick from below adheres to the spoon while the thin at the top quickly runs off. If it tastes more like honey than metal it is accepted. Now as the retailer pours honey out of the can into the customer's dish, the can is laid on its side. This causes the thick honey in the bottom to arrange itself next the cap, while the brackish layer rises away from the cap. The last that remains in the can includes this brackish layer and is what the retailer has in his mind for comparison when he goes to buy a new can or case.

Chatsworth, California.

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EDITORIAL.

S. E. MILLER.

If you have not sold all of your last season's crop by the time this issue of the Progressive Bee Keeper reaches you it is high time you are closing it out. Of course it is not necessary to sell out every pound on hand. In fact it is well for the bee-keeper to have some honey on hand at all seasons, so that he will be ready to supply any demand that may come from his customers, but the greater part of the crop should be disposed of before Feb. 1st. My experience is that it is about as easy to dispose of four-fifths of the crop during November, December and January as it is to dispose of the other fifth during the other nine months of the year. Certainly this cannot be laid down as a hard and fast rule. There are exceptions at times and much may

depend on the habits and customs of our respective purchasers. Some may use honey more or less throughout the year but much the greater portion sold for table use is consumed during the colder months of the years and when the weather begins to warm up in the spring the demand for honey for family use ceases almost entirely.

HONEY AS A FOOD TO MAINTAIN THE HEAT OF THE BODY.

I am not scientist enough to give the scientific reasons, but it seems reasonably plain to me that the consumption of honey aids materially in keeping up the necessary temperature of the body in cold weather. It seems to be a law of nature that the palate craves that which the body most needs. In cold weather our appetites call for great quantities of fat meats, and other heat producing foods that we have little or no craving for in warm weather. While in summer we prefer vegetables, fruits and other light foods, which do not create any great amount of bodily heat. The same will apply to those people who live in the far north and those who inhabit the tropics. The former subsists chiefly on meats and fish while the latter are satisfied with a much less quantity of such foods but consume more fruits and vegetables. The appetite we have for honey in very cold weather and the lack of this same craving for it in warm weather would seem to indicate that honey is a great heat producer. Eat plenty of honey in real cold weather and see if it does not help the body to withstand the cold.

HANDLING CANDIED HONEY.

Probably every bee keeper of long experience has had more or less to do with handling candied honey. If it is in some receptacle having a small

opening such as a five gallon can with a one and a half inch screw cap, there is only one practical way to get it out, and that is to put the can with contents into hot water until the honey is reduced to a liquid state. If the honey, however, is in a receptacle having a wide mouth or opening, such as barrel with one head removed or a large gvanized tank having an open top, or even in a five gallon can with eight inch screw top the case is different. In this case I shall speak of a barrel with one head removed. When honey in such a receptacle reaches a certain stage of the candied state we can get to it but getting it out of there is a different proposition. I have used wooden paddles, a clean spade and about every device that I could think of that might be of some aid.

I have used a spade by pressing it into the honey, then run a stick about two feet long through the D part of the handle and twisting it like an auger. This does fairly well but it is far from satisfactory and a fellow can work himself into a sweat at it on almost the coldest day in winter. Beside this it does not sweeten ones temper the least bit. Any one who has been there knows without being told.

Now I do not usually describe an implement or device that I have never used or even seen except in my mind but this time I am going to do so. I have ordered the blacksmith to make me a great big overgrown steel spoon. The bowl is to be about ten inches long by about six inches wide and of the same shape as the bowl of an ordinary table spoon. The handle is to be about three feet long and straight instead of curved like a table spoon. It is to be made of $\frac{3}{4}$ or one inch gass-pipe and on the end it is to have a cross piece or T about 18 inches long and is to be

strong enough to stand hard usage.

Take a strong spoon, run it into candied honey until the bowl is out of sight. Give the handle a sort of rotary motion so as to make the bowl cut a circle and then pull up and out will come an ovalshaped chunk of honey. My colossal spoon is to work on the same principle and I calculate that I will be able to yank out nearly a gallon at every pull. If anyone wants to be ahead of me in this he may have his blacksmith make him one and see how it works. I had studied for a long time to devise some suitable tool for this work and happened to discover it partly by accident. We had a five gallon can with eight inch screw cap about half full of candied honey in the kitchen and when we wished to replenish the dish on the dining table I learned that a strong basting spoon was about the handiest thing I could find for getting the honey out of the can.

THE HIVE ENTRANCE IN WINTER.

Up to the winter of 1893-4 I had hardly known what it was to be troubled with mice in the hives in winter, but that winter and last winter I lost somewhat by these detestable little pests. When they take up their abode in the hive the colony is likely to come out very weak in the spring or be entirely exhausted. Every time the mouse moves about it causes the bees to become excited and stirred up causing them to consume more honey than they would if not disturbed. This extra consumption of honey and the attendant excitement is very exhausting both on the bees and their stores and before spring arrives they are apt to be completely exhausted and out of stores. Probably the best way to keep them out of the hives is to have the entrance not over one fourth inch in height. Another way would be to

use entrance guards on every hive. This would surely prevent the mice from entering.

ENTRANCE CLOSED WITH ICE.

As a general rule I think it best not to undertake to help the bees by sweeping the snow from in front of the hive entrances, but it is well to remember that there are exceptions to nearly all rules. Last winter I think my bees or a part of them at least suffered somewhat by not having their entrances cleared out at a time when it was needed. The winter of 1904-5 was a severe one here, with frequent and heavy snows that almost burried some of the hives. This was accompanied with a long and exceptionally cold spell. The heat from the hives with occasionally a slightly higher temperature caused the snow to melt, run down and freeze again, closing the entrance with ice. In this condition the bees become uneasy as soon as the temperature rises to a certain degree and they find themselves imprisoned. This uneasiness and fretting causes dampness in the hive and the bees suffer for ventilation. Usually in ordinary winter weather a strong colony will send out heat enough to melt the snow away from the entrance, but in exceptionally cold weather when there is a deep snow on the colony does not throw out sufficient heat at the entrance and it may become clogged with ice. At such times the bee-keeper should be on the lookout and clean the entrances if necessary.

ARE YOU A MEMBER?

Are you a member of the Missouri State Bee Keepers' Association? If not it will probably pay you to join even if you never attend a single meeting. The same will apply to many members of other state associations who have affiliated with the National Bee-Keepers association for by the said affilia-

tion each member of a state association becomes a member of the National Association. The National Association has made arrangements with the American Can Co whereby members may purchase tin cans at a cost considerably below the price paid by those who are not members. It is easy to see that one need not purchase a very large box of cans until the difference will amount to more than the membership fee that he pays into the association to become a member. I do not know that I am at liberty to here give the confidential prices to members but I will say this much. The price of 2 five gallon cans in a case to members is just a few cents more than the price of a single can in a case as quoted by prominent manufacturers and dealers in supplies.

The reason for this is not hard to find if we will only consider the matter. Empty cans are bulky and the freight rate is comparatively high on them. They require considerable storage and the dealer must therefore have a reasonable profit on them if he carries them in stock. Therefore each time they are shipped and each time they pass through the hands of a dealer the price is raised considerably. Why not become a member of the association and order your honey cans direct from the factory at a low price?

HELP THE PROGRESSIVE.

The farmer who owns a valuable farm if he is a good manager can soon own another farm and the second farm will soon help him pay for the third. The business man of ability may find it hard at first to get a start if he has not the capital to back him up. After he once has a start and his business begins to grow it is not hard to expand to a still greater extent provided he

THE PROGRESSIVE BEE-KEEPER.

is capable of managing a large business.

This same rule will apply also to a newspaper or class journal only to a much greater extent. The little county paper where the manager, editor, devil and all is one and the same person is to have about as many subscribers at the end of ten years as it had the first. And at the end of the tenth year you will read like you did at the beginning of the first. That the Bill Jones's were visiting the Tom Smiths last Sunday, etc. The average county paper seems to have a certain sphere to fill. It soon fills it to the best of its ability and remains that way for all time. Or more likely it goes out of commission and the cases may be used for bottom boards to bee hives like some I bought last spring.

There is a wider area however for a Bee Journal and if the readers are willing to help a little there is no limit to its field of usefulness. The larger the subscription list of a paper is, the greater attraction it has for advertisers. With an increase in the number of advertisements at an advanced price comes more cash with which to improve the paper and make it more attractive to the readers. This in turn will swell the subscription list. I trust the reader will by this time see the point I am driving at. Can not each subscriber secure one new one? That is all that would be necessary to double the present subscription list, and just think how the Progressive would progress under the influence of such a wholesome tonic. I have not been asked by the management or publisher to write this little plea but have taken the liberty of doing so in the interest of bee keeping in Missouri and adjoining states. The Progressive certainly has a wide and fertile field and plenty of room for expansion.

Bluffton, Mo.

THE ORIGIN OF WOMAN.

According to the Hindoo legend this is the proper origin of woman: Twashtri, the god Vulcan of the Hindoo mythology, created the world. But on his commencing to create woman he discovered that he had exhausted all his creative materials, and that not one solid element had been left. This of course greatly perplexed Twashtri, and caused him to fall into a profound meditation. When he arose from it he proceeded as follows:

He took the roundness of the moon.

The undulating curves of the serpent.

The graceful twist of the creeping plant.

The light shivering of the grass blade and the slenderness of the willow.

The velvety softness of the flowers.

The lightness of the feathers.

The gentle gaze of the doe.

The frolicsomeness of the dancing sunbeam.

The tears of the cloud.

The inconstancy of the wind.

The timidness of the hare.

The vanity of the peacock.

The hardness of the diamond.

The sweetness of the honey.

The cruelty of the tiger.

The heat of the fire.

The chill of the snow.

The cackling of the parrot.

The cooing of the turtle dove.

All these he mixed together and formed woman.

Then he presented her to the man.

EXTRACTS FROM GLEANINGS.

SWEET CLOVER.

Prof. Cook's remarks on sweet clover page 1121, should perhaps teach me to have a little more charity. In my own experience, those who have talked that way have generally been lacking in the faculty of observation, and I have usually been able to show them that they were mistaken. For instance, a cousin once came to visit us. The talk turned upon sweet clover, and she said, "But it is such a perfectly worthless thing. Nothing will eat it." I at once invited her out to the barn, where her horse was eating sweet clover hay with a very evident relish. He had never had any before, but he ate it greedily; and after he was hitched up to go away he paid his respects to a tempting wisp of sweet clover in a way that showed plainly what his sentiments were. I have never had a horse or cow that would not eat it readily without any teaching, especially when made into hay; but I know that some stock do not take it readily at first. This does not prove that it is not good for forage. Cattle-feeders tell us that stock just brought in from the range will often refuse to eat corn, and they sometimes have considerable trouble to get them to make a start on it; yet I never heard any one argue from this that corn is distasteful to cattle, or that it is not good for them.

COMB HONEY ATTACHED TO FENCES IN SUPER.

It has been my experience that bees are much more likely to attach the combs to fence separators, and that both of these are more likely to have such attachments built on them than the tin separators. I confess to a strong leaning in favor of the old-style tin separator, which is what I use

almost together. Some bees are much more likely to build these attachments than others. When you discover this, of course the proper thing to do is to requeen with better stock.

WHY DOES COMB SOUR?

A perplexed subscriber asks on page 1142 why his comb honey sours. While it is quite possible, as the editor has suggested, that the honey came from some source with a special tendency to sour, it may be that a part, at least, of the trouble is due to his method of handling it. He says that he wraps each section separately in paper, and that the frames are covered thoroughly, top and bottom, in the supers, with paper. That is to say, he has shut them up as nearly air tight as possible while still in a comparatively thin and unripened condition, and then wonders why they should sour. Why is it that so many people, bee-keepers included, think that honey must be kept cool and away from the air? I received a letter some months ago from a bee-keeper, asking how he could ripen his extracted honey into a more satisfactory condition. He had extracted it rather thin, and stored it in a large tank where it had deteriorated rather than improved, as he had been told it would. He said he was sure it had not been injured by the heat of summer, as his honey house was built with double walls and roof, with packing between the walls, while the doors and windows were as tight as a carpenter could make them. In other words, he had made a building after the fashion of an ice-house or refrigerator, when what he really needed was an evaporator. The place where honey keeps best is in the hive, where the bees can keep it always warm, where the door is open at all times, and where a number of ventilators are ready to set to work to in-

crease the circulation of air at any time it may be needed.

The ripening process of honey is not ordinarily complete when the comb is sealed, and both comb and extracted honey are improved by further ripening. This may be accomplished by leaving it a long time on the hive; but in case of comb honey this results in a deterioration of its appearance, and, consequently, its market value. The same result may be accomplished without this deterioration in appearance by storing the honey in a dry, hot, well-ventilated room, the honey being so arranged that the air will have free access to it.

FOUL BROOD IN APIARIES RUN FOR EXTRACTED HONEY.

Elmer Todd, in his article on page 1073, appears to think that I have conveyed a wrong impression of what he wrote for the Bee-keepers' Review on the above subject, and that I have not understood some of the points of the article. He also appears to think that my objections to the plan he proposes are based on a theory rather than on actual practice.

I have carefully re-read his article and I fail to see that I have misrepresented it in any way or that there is any part of it that I do not understand. As to theory vs. practice, I will say that I have had full experience with foul brood in an extracting apiary, having been through that mill thoroughly some fifteen years or so ago. In my experience as Bee Inspector here during the past three years, I have handled and observed a very large number of cases of foul brood in hundreds of apiaries and have had abundant opportunity to note the ways in which it is propagated and spread. I have almost made some experiments in feeding healthy colonies with honey

from various parts of a diseased hive. It is not from fine-spun theories, as he intimates, but from the knowledge gained by experience and particularly from that gained by observing the disease in the hands of a great many different men, that I have objected to his conclusions and especially to their publication.

I do not doubt at all that one might in most cases safely extract the honey from a super separated by queen-excluding zinc from a brood-chamber containing only a few cells of foul brood. I feel sure, though, that such a practice would, with most men, result in disaster sooner or later out of all proportion to the possible gain.

It is doubtless true that the use of excluding zinc very greatly lessens the danger of spreading the disease through the medium of the extractor and this is another very good reason, added to several others, why it should always be used. Mr. Todd deserves credit for calling attention to this, though in my opinion he goes entirely too far in claiming that foul brood can be controlled as easily in an extracting apiary as in one run for comb honey. For in most cases there is never any exchange of honey in sections from one hive to another, and when there is any such exchange, it is only of unfinished sections to which the bees simply add honey and from which they very rarely use any honey to feed brood. With extracted honey it is very different. All combs go into the comb-basket of the extractor; and even if all combs are returned to the hive from which they came (which is inconvenient and very rarely practiced), they are brought in contact with the honey from the combs that preceded them, which may contain the germs of the disease.

It is unquestionable that diseased honey is frequently stored in the

supers. For instance, when a colony has swarmed the bees usually fill the brood combs more or less completely with honey. Though bees dislike to do anything with cells that have contained foul brood, under the pressure of good honey flow they will fill them with honey. This honey is certainly infected. When the young queen begins to lay, this honey is moved up into the super. When the combs containing this are extracted, they are liable to infect others, even if they are not themselves transferred to other hives. When the bees receive a set of freshly extracted combs, they proceed at once to clean them up and the honey taken from them is used the same as any other honey that comes into the hive. If it is infected and is used then to feed brood, or is stored away where it will be used to feed brood, it will start the disease. This will happen sooner or later. I have known cases where bees that obtained infected honey showed no trace of the disease for nearly a year, the honey evidently having been stored in development as elsewhere.

JUST LAWS.

ARTHUR C. MILLER.

Mr. J. W. Rouse, President of the Missouri State Bee Keepers Association, writing in the Progressive for November on the subject of foul brood and bee inspectors, compared the latter with veterinarians. There is where he makes a grievous mistake. The average inspector merely chances to keep bees and possesses no other qualifications for the work. The veterinarianism is supposedly a trained and specially educated man. The former knows only one way to fight bee diseases and that is by fire. He will listen to no other way, and demands

unrestricted authority to enter, examine and destroy. Under existing laws no compensation to the bee-keeper is provided for, no question of the possibility of error on the part of the examiner is allowed. Be the latter ever so ignorant, blessed or pig-headed, his will is law from which there is no appeal. This is un-American, unjust and wrong. It is bound to result in friction, hatred and opposition. Had the bill which Gov. Folk vetoed contained provisions for ascertaining the fitness of the inspectors, provided for an appeal from their decisions and for compensation for colonies destroyed, it would have been more likely to have received the Governor's signature instead of his veto. It was so crude that it savored of a "place market" and the Governor does not approve of such things.

The destruction of colonies by fire is good for the supply dealers, and save for the American Bee Keeper, scarcely a word has been published against such wanton waste. I hold that what is good for the bee-keepers is in end best for the supply dealers. I have letters in which the writers claimed that they believed the supply men purposely urged the inspectors to destroy all colonies possible. This is unjust, but the refusal of most papers and inspectors to countenance the suggestion of any other treatment than by fire, naturally suggest such ideas to some people.

Fire is not necessary, and except in the case of old log hives, its use is unwarranted. By putting the comb and honey into boiling water—and this does not mean dumping the combs into a kettle of water and putting it on to heat, but literally putting them into water that is boiling—all germs contained therein will be destroyed. Then by dipping hives, frames and

utensils into a boiling solution of potash, using plenty of potash, all wax, propolis and paint will be dissolved and all germs destroyed. If the hives, etc., are then rinsed well in clear or acidulated water on drying they will be ready for repainting and for use.

Laws for the suppression of contagious diseases among bees are needed, but let us see to it that they are wise laws, protecting the interests of all, then all bee-keepers will aid in enforcing them.

Providence, R. I., Nov. 24, 1905.

UNNECESSARY EXPENSE.



Very Modern Youngster (to papa personating Father Christmas. Time, midnight)—What's the good of your dressing up in that ridiculous way, dad? Ye might have saved the money ye paid for that rig-out and bought me an extra present.

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THE YEAR IS DYING IN THE NIGHT,
RING OUT, WILD BELLS, AND LET HIM DIE.*

*RING OUT THE OLD, RING IN THE NEW;
RING, HAPPY BELLS, ACROSS THE SNOW;
THE YEAR IS GOING, LET HIM GO,
RING OUT THE FALSE, RING IN THE TRUE.*

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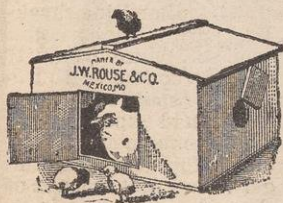
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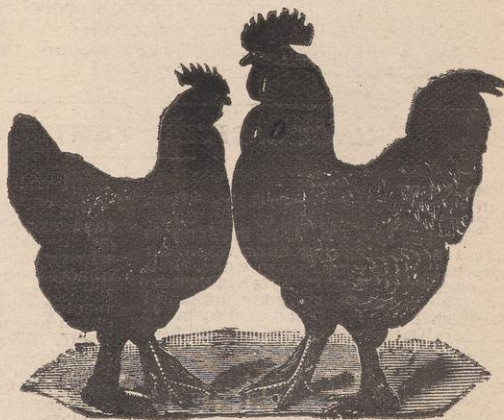
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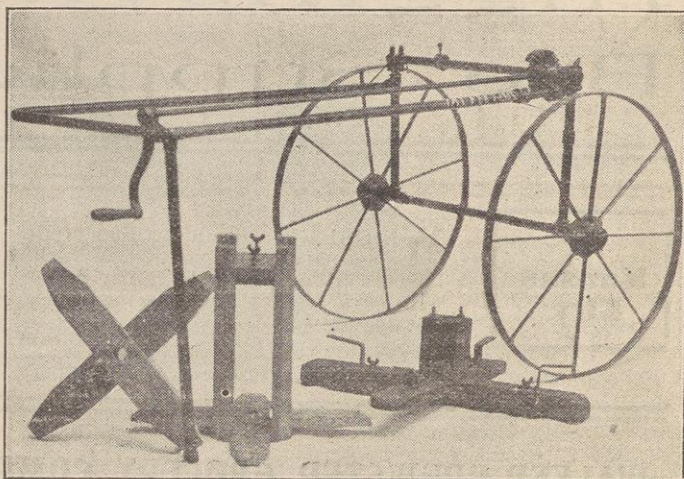
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EDWARD FREESE.

New Haven, Mo., R. F. D. No. 1.
 January 25, 1905.

To whom it may concern:

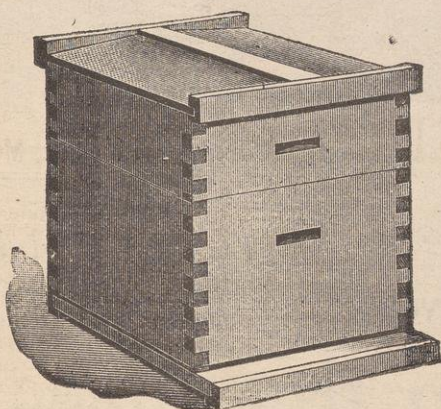
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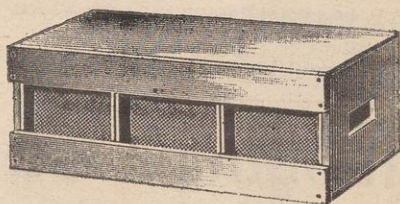
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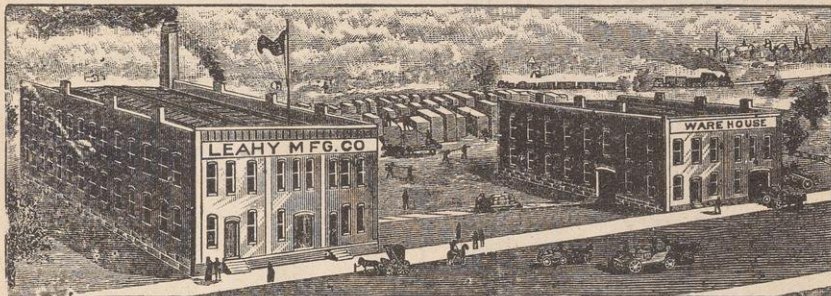
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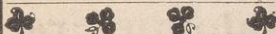
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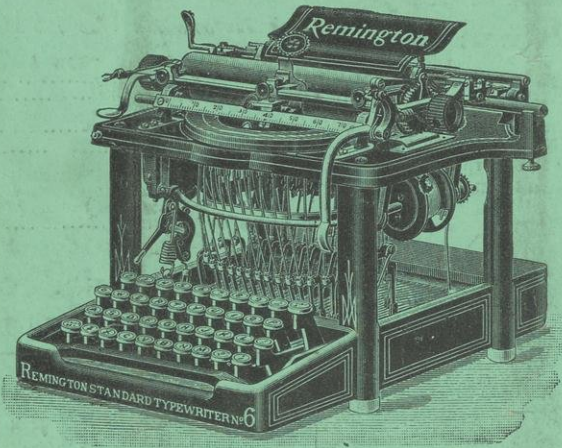
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