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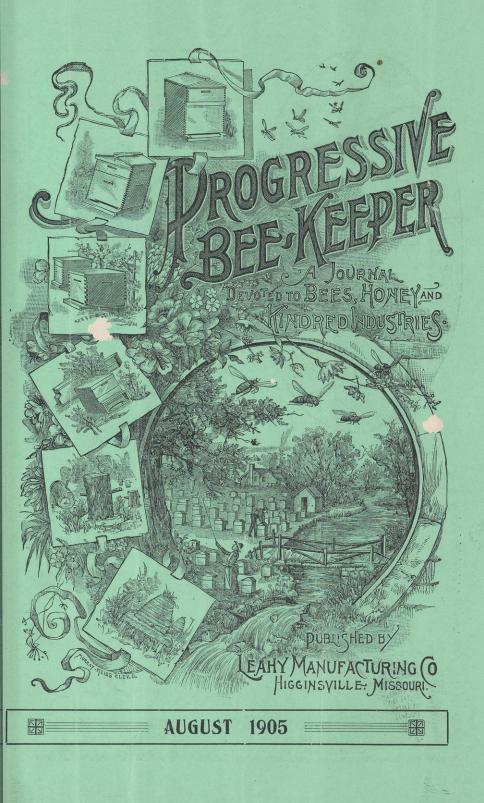
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The Progressive Bee-Keeper

A Journal Devoted to Bees, Honey and Kindred Supplies

VOL. XIII.

HIGGINSVILLE, MO, AUG. 1905.

NO. 8

GOOD THINGS IN BEE-KEEPING PRESS

SOMNAMBULIST.

The first paper to hand, as I seat myself to arrange my cullings is the old reliable American Bee Journal. Here is the first paragraph that catches my eye:

"Until basswood sections get to be \$7.00 per thousand we believe they can be profitably used by the great majority of comb-honey producers and possibly a few could afford to use them even at a higher price than that."

Then too there's no particular crime in producing the extracted article.

Dr. J. D. Reynolds of Cobb county, Ga., sent in an item which originally appeared in the Atlanta Constitution which is as follows:

"Charlotte, N. C., May 25.—Mrs. Mattie Beard, a prominent lady of this county, was seriously if not fatally stung by honey-bees to-day. Mrs. Beard, while attempting to save her cow from the bees, was stung 50 times on the face and neck. Her condition has been critical since 10 o'clock this morning, the attending physicians holding out little hope for her recovery."

Dr. Reynold says, referring to the above, "though not very encouraging to the would-be bee-keeper, it might lead to more precaution in handling these irascible little insects."

The editor suggests he would have "preferred to let the cow take the stings. Precious few of us but what will agree. One is forced to conclude the lady was not acquainted with bees. Had she been, a second thought would have held her at a safe distance. The editor also gives the more experienced a rap when he says: "Some bee-keepers seem to pride themselves on being able to handle bees without head protection. We think it is a false pride, and some day they may rue their presumption."

I would hardly term it false pride, because it takes time and lots of patience to learn how to handle bees with little or no protection.

The first few lessons along any line seldom produce appreciable, much less marked results, but continuity of purpose will work wonders. Whv should it be improbable that a man be honestly proud of an accomplishment which has cost him much earnest endeavor? Just as it costs serious and well directed effort to be an accomplished writer, singer, speaker, or anything else, so does it cost many a lesson, dearly bought, to become an expert in handling bees, but with little or no protection and having reached their goal why should not such be honestly proud? More especially as said protection oftimes proves a nuisance.

There's a lesson in this, and similar news items, which all should heed, the unaccustomed should surely keep a respectful distance from bees. In case of an emergency they are almost sure to do that which will worst matters. Undauntedly they take liberties which beekeepers dare not dream. The experienced know better than to subject themselves to the mercies of infuriated

bees. They also have learned how to avoid "stirring up wrath" and you don't eatch them taking any risks.

Edwin Bevins advises to "cultivate the home market and let the cities go to grass." His experience being somewhat like that of many others I give it in his words:

"I am keeping bees now mainly for revenue. But just as I have gotten the business up where there ought to be considerable revenue in it, the revenue has fallen out of the business. The bee supply makers and dealers, the commission men and the railroads, get the revenue. I work for nothing and board myself. What am I going to do about itt? I think I'll join The Honey Producers' League."

"All is not gold that glitters" and slip-shod methods of uniting in the spring, no matter how plausable looking, fail to work in practice, he gives his way, which smacks of the practical:

"When the honey-flow begins, and I find I have some weak colonies and some of moderate strength, I rob as many as needful of their brood, and fill those of moderate strength with combs of brood. Sometimes I take away all of the brood of the weak colony, and sometimes I leave the comb on which the queen has done her latest laying. Supers are immediately put on strengthened colonies. Work goes on in the hives of the robbed ones, and I have some colonies for the fall harvest."

G. M. Doolittle tells us how he manipulated the colony which gave him 309 pounds of section honey:

"I opened the hive in April to see if the queen was clipped, and to know that there was honey enough to last them till the flowers bloomed. Then, about May 10th, the hive was opened and the brood reversed. That was done by putting the frames at the outside of the brood-nest in the center,

and those in the center on the outside. so that in a few days all frames having brood in m would be very nearly literally full of brood. As I used 9 frames to the bive, this caused 6 of them to become full of brood by May 17. when a frame of honey was taken from the outside, next the side of the hive, and the cappings of the honev broken by passing a knife over them flatwise, and bearing down on it quite strongly while doing so. This prepared frame was set in the center of the brood nest, giving the bees great stimulus in removing the honey and storing it around about the brood.

"On May 24 there was brood in the whole 9 frames, 7 of them being full all except the upper corners, the brood coming clear out to the wood of the frames on all four sides. At that time the brood-nest was reversed again, which practically filled the 9 frames with brood 5 days later. Also at this time of reversing the brood-nest, 2 frames having some honey in them. were set in the space for the side sections, as this hive was calculated for sections at the side as well as on top. These frames of honey insured the colony against running short of stores to seed the brood as well as to give room for bees, so that the hiv should not become overcrowded so as to bring on the swarming fever. A week later 2 frames of the oldest brood were taken from the brood nest and 2 frames with some honey in them, with the cappings broken, were set in their places, while the place for side sections opposite from that having the 2 combs of honey put in the week before, was opened so it could be used. One of the frames of brood was placed in one side next the brood-chamber, and the other on the other side, while the 2 frames of honey were used by placing one on each side of these, so that I now had 13 frames in that hive, 11 of which would soon be

solid with brood, or very nearly so.

"At this time the sections were put over the brood-chamber, so that the bees had all the room that was necessary to spread out in to ward off the swarming fever.

"When the colony was well at work in the sections the 4 frames in the sidesection apartments were taken out and their places filled with sections. And this was all the manipulation used for the brood-chamber, or for the broodframes in the hive. The rest of the work consisted in taking off the filled sections and putting empty sections in as needed.

"From the above it will be seen that this colony giving the 309 pounds of section honey had its frames of broodcomb manipulated only 6 times, as against Dr. Miller's 9 times with his colony.

"As I look at it, only that manipulation which has an 'eye' toward the securing of the maximum number of bees on hand just in time for the main honey harvest, counts anything toward the successful production of honey. And, as Dr. Miller says, 'There's a big lot in that.' Let me repeat it again like this, 'THERE'S A BIG LOT IN $\Gamma \Pi AT$.'"

To the question "what proportion of comb sealed before extracting? five answered $\frac{3}{4}$ or upward the other 24 from one half to all. The quality of honey, the climate ,(locality again) having much to do in deciding an answer to this question.

C. P. Dadant (Ill) answers: "scaling has but little to do with ripening. See whether the honey is thick or thin, and act accordingly."

N. E. France (Wis.) notes that much depends upon the weather, and also, that, unripe honey is one of the causes of low prices.

C. Davenport (Minn.) answers.

"Two-thirds or more, as a rule. But

I have known combs to be nearly all sealed when the honey was thin and unfit to extract"

G. W. Demaree (Ky), thinks: "A good judge of the quality of honey need not make any mistake along this line. In the past few days I opened a jar of honey that was produced in the famous honey year, 1883-over 21 years ago-and it is as fine honey as was ever spread on bread."

E. E. Hasty (Ohio) concludes with: "One of the worst things ir connection without craft is the wide spread disposition to stretch terms and provides and extract honey in a dreadfully unfit condition"

On page 459 John Cline (Lafayette Co. Wis.), a beekeeper of 75 years standing and one in whose veins the fever still runs, give four good rules to-wit: To keep back swarming I give plenty of room and shade.

To avoide absconding 1 give each new swarm a frame of brood of all ages, with frames of drawn combs as starters

To avoid after swarms I pick out all, queencells but one on the 6th day after swarming.

To avoid robbing I keep strong colonies and won't leave honey lying around to tempt them to rob.

"I have tried every method except a flying machine. The bicycle is no good to carry supplies; and outapiaries are like armies in the field they need a constant stream of supplies. A good horse and a light delivery wagon, is the most economical and reliable of anything I have tried. Last season I tried a "Ford" automobile, and thoroughly enjoyed getting over the roads at the rate of 25 miles per hour. but it had its drawbacks. The first cost of the machine is too great at present, but time may change that. Then it is not built to carry suplies, and sometimes annoys you very much by

refusing to to go when you are most anxious to get to your destination; rubber tires are also an expensive nuisance."

He says he has seen more failures from locating no pre-occupied territory than from all things combined-If you have any sneaking motion that a woman cannot successfully run an apiary just listen to him as he tells of his daughter's doings:

My oldest daughter, Flora, ran the Sespe apiary with some help from the younger sister, and a hired man to cart the honey into the honey house, and take it from the hives. She uncapped and extracted in tons of honey, and rnn 100 nuclei for queen rearing. As an encouragement, she was allowed to keep all the money from sales of queens, One out apiary representing an investment of \$1,500 in land building, bees, and fixtures, made \$1,400 worth of honey; still I cannot say that I enjoy running out-apiaries, I keep some one to at each apiary during the first half of the swarming season; then "shake" the balance to wind it up quickly. We run our aplaries for extracted honey, because we are so far from market that comb honey would be smashed in crossing the continent.

We have a complete outfit at each apiary, even down to honey knives; in fact, each out-apiary is almost an exact duplicate of what I had when I married and started house-keeping.

Bro. Doolittle's 309 (bs. of section honey colnoy set us to thinking of more strenuous manipulation of individual colonies, but a \$1500 investment that turns out \$1,400 in one season turns our head. Well isn't it enough to turn a fellows head?

Get your friends to subscribe for the Progressive, the bee-keeper's best friend. Fifty cents the year.

PRODUCING, KEEPING AND SELL-ING HONEY.

BY C. W. DAYTON.

Our honey harvest started about fifteen days ago and from present indications will be all the bee man could wish for. Honey, honey, honey from noon to night, sunshine or cloudy weather alike. It is not a heavy yield say, ten pounds to the hive, per day, like basswood, but about three to four pounds a day, and usually lasts three months or more.

We fed the bees every day until the harvest began, when there were probably 160 good colonies remaining out of 200 last July. By swarming they are rapidly nearing the 200 ard getting the empty hives full again. I have them all in one apiary now and expect to do all the work with my own hands so what I may say relative to my management need not be second hand or hear say.

We have, first, black sage, lasting about two months, literally raining honey, as there is a small drop in every blossom. One month after black sage comes the boll or purple sage. This yields abundantly but it is more difficult for the bees to get the honey out of the blossoms because they are obliged to open a sort of trap door to the honey tubes. These trap doors require the strength of a large and stout bee to raise them. But when they are once raised there is the largest and most delicious flavored drop of honev of all. About midway of the blooming of this sage came the white sage. Wherever the coast winds strike this does not amount to much but our location is protected by high mountains so that we count on it somewhat. This honey is mild like black sage but has another very distinguished quality of that thickness or stickiness. If left in

the combs very long it often will tear the combs before it will extract. In fact it is sometimes difficult to tell which is honey and which is wax of the combs. I have put it out in the sun and i* evaporated to such an extent that it would not run out of a dish for sometime when turned upside down.

Before any of the sages are ended along comes sumac and wild buckwheat. Both of these are amber in color but of fine quality and pleasant flavors, and of the very best sellers when con-umers have learned that color is not the only distinguishing characteristic of honey.

In the above five hency plants we have the equivalent to about their ordinary honey flows like white clover on about the 40th to 45th parallels

I look, really, for a four-months harvest. During the winter there was plenty of rain and now, even into May, we are having showers which should lengthen out the harvest until the 15th of August or later. In 1901 we got two inches of rain early in May. We got 20) pounds to the colony! Without the rain I doubt that we would have obtained 75 pounds per colony. In 1895 we got barely enough rain in the winter to make the sage begin to yield. Sage often blooms when there has not been rain enough to make it yield honey. I suspected enough honey to fill the supers once. I moved 120 colonies 20 miles. The first colonies moved began to store honey slowly, but the night when I hauled the last load there came a heavy frost that used up the vitality for yielding honey, the sage retained, and the colonies began to use the honey that was in the supers for feeding the brood until they came down to starvation, when I loaded them on the wagon and carried them back into the valley again where they could get a living from orange bloom.

And they filled the supers with sage honey it would have amounted to 3000 lbs. which I could have sold at 8c per pound or \$2.40. It took about one months' time Twenty days to do the hauling and ten days for the extracting; and other work necessarily connected therewith.

Sage honey was ready sale while the orange honey was only fit for bee feed or vinegar. I have sold tons of it at 3 cents. At riverside, 60 miles east of my location, orange honey is of fair quality, or fairly white. Alfalfa is very dark also, and eucalyptus is far below eastern, buckwheat. Then in September the pepper trees vield. These are the ornamental trees set out for shade. It often gives 50 to 75 pounds to the hive, but it is very dark and strong. It burns the throat and makes the stomach pain for some time after eaten. It comes late, just in time for winter stores. Hoarhound comes in June and July. I have extracted as much as three tons of this in a season. When first taken from the hives it is quite bitter but if it is kept 8 months or a year in open top cans or barrels the bitterness will entirely disappear and then it brings 5 cents per pound readily, with certain customers. The pepper honey will lose some of its tart with age but not enough to rerder it fit for table use. As I stored all honey in the 600 pound tanks described in my last article I have always left them open where they contained dark honey and the poorest has risen to the top of the tanks and the best went to the bottom. This included alfalfa, sunflower, orange eucalvptus and one or two other kinds which I could not name. All of the valley honey would granulate in a week, even in hot weather, and I think some of it began to granulate in three days. 1 never tried burying it in lime earth, though what remained in the

combs when the bees were moved to the mountains was extracted with the first extracting of sage. A few tanks contained about one-fourth part of valley honey and when buried in lime earth did not granulate in four years. When such tanks were uncovered and exposed to the air and temperature they granulated in one or two months.

There will be a great tendency on the part of bee keepers to extract the honey too green this year as it is unusually thin or watery. Some years the honey is quite ripe when taken from the blossoms but in these moist seasons sage honey is almost like water and will require a great deal of evaporating and many bee-men will attempt to hasten matters by extracting part water. If they will store it in tanks which are 30 inches tall and let it thoroughly evaporate they will find that it will be only about one-half inch lower after it was evaporated than it was before. Thus there would be a gain of only one pound out of 60 by taking green honey or one pound to the 60-pound can and many bee men give that much overweight rather than to take the trouble to weigh the cans and cases exactly.

But this one pound of water in a 60 pound can can work wonders in the line of sourness when mixed with new honey. But once thoroughly evaporate the water out and the case is different. Ripe honey does not readily mix with water. Water remains on the top and does not affect the honey. I have had an inch of water get in and remain on the top of a tank of ripe honey for months and it seemed to have no effect whatever. Still if the moisture got in through the side or near the bottom and worked its way upward through the honey it injured the whole tank.

These dark honey mentioned were stored in 600 pound tanks and after a year the poorest part rose to the top and was taken off for bee feed while the bottom two-thirds would be readily saleable in the granulated from. Liquid it would not go at all. Melting spoiled its delicate flavor and increased its poor qualities. Granulated it gives better satisfaction than granulated sage. We always sell sage in the liquid form. About one-fourth of the customers will use the dark granulated on account of the lower price and be cause they labor and have better appetite and know the man they get it from.

About a month ago I was driving past the store of one of my old customers and he rapped on the window to cail me in to inquire what was the trouble with a 5-gal. can of honey. It was orange and eucalyptus and pepper mixed. It had in it that objectionable one-third and as it granulated so readily it was set on the stove every week or so. It was then a very poor grade of bee feed. This merchant was compelled to continue selling to get his money back. The producers' name was on it and I knew them to keep 900 colonies of bees and are often elected to office but they do not know nor do not care how to treat honey or consum-They are capitalists and are too ers. much engaged to examine into small matters. It is all right so far as I am concerned. I have an agent in the locality and the more such honey is sold the better my trade will flourish. Simply the keeping and manner of offering this honey would make the corsumer praise or condemn it. The color was dark mahogany, almost walnut. If it had been treated right it would have been a beautiful yellow-like creamery butter. It should have been taken to the merchant in an open can, a cloth over it first and then a tin cover and the bee man should continue to keep an eye on it till sold out to keep flies and dust out of it, and then get his

special can and cover for future use. A few merchants know more about honey than the persons who sell it to them so instead of melting it they gut the top out of the can and sell it to granulated—explaining the nature of honey. This is fine. Such a man is a "jewel" but he has no convenient way to keep it clean. There are too many other affairs for him to direct study to it. And it requires study or we would not find extensive producers allowing it to come on the market in bad order.

If this honey is canned up as soon as extracted this objectional part will come on top when the can is cut open, and a little will be dipped into the dish of every customer. If the bee man could not separate it at home he had best go to the store and take it off and take it home for bee feed. These remarks not only apply to California honey but to eastern honey also.

Chatsworth, Cala.

UNRIPE HONEY.

BY DAN WHITE. (Continued from last issue.)

I actually like to have swarms commence to issue I can then simply cage the queen, and can go on as before; and the swarming tells me the ones that need my attention first, and I have the queen and a flood of bees out of my way while doing the work. Now, I don't make a new hive of bees from each old swarm, but put them in from different hives until I get the required number of combs. I try to use good judgment in just how little and just how much to take away from each colony, and leave them in the best possible shape to store lots of honey.

I think you can understand so far. You see, I have made quite a number of new colonies by the time I get over my apiary. With the hatching brood I gave them they will be strong with bees in a few days. With our usually short honey-flows I can't expect them to carry in much, so I call them my honey-ripeners by going from hive to hive as I called, and taking combs first filled from the old hives and putting them over the new hives, using, judgment as to how few and how many to take from each, putting in place enough empties to give them ample room. I should say I brush bees off all combs of honey before carrying to new colonies. In cast I have any colonies that, for any reason they never call for their surplus room quite filled with combs, I use the room for combs filled by other bees for them to cure or ripen. This manner of manipulation has been very satisfactory. It has almost stopped all swarming after I got to taking away honey and putting empties in their places. I have fixed it so I can have nothing but perfect ripened honey to extract any time after the season is over.

I am not claiming my manner or way of manipulation is the only one. I have no dictations to make on this line. If any one has Simplicity hives they can be tiered up according to the strength of each colony. If you have the combs at hand, that is all that is needed. If you have not the combs. get full sheets of foundation on wired frames, and set your bees to combbuilding. If you are one of the many who extract from the brood-nest, stop it; get the extra combs, and your wife will not ring the beli or send the children to the field to come and hive the bees once where she now has to a dozen times Let the extractor rest until the honey is thoroughly ripened; then take out some and you can always be provd to mention the quality of your honey to your neighbors and frierds. Tell them they can always depend on

getting this good quality of honey from you. Then never disappoint them. It will take time and patience to get their confidence fully. You see it is hard to forget that they at some time had paid their money for poor thin honey-some may be that actually soured. Take my advice, and you will see the people asking for your honey. Your ancestors and the coming generation will remember you as one not only interested in the welfare of the bee and honey industry during your life, but as one who had done all in his power to educate everybody in the right direction.

New London, Ohio.

[While it is possible that our friend Mr. White may get a little free advertising for his good honey, we are willing to give advertising of this kind to any one who is willing to make a hobby of letting honey ripen on the hives. and ripen thoroughly, instead of extracting it before it is ripe. It may be that, in some localities, honey can be extracted the minute it is capped over; but in most of the Northern States, 1 will venture to say, there will be an added flavor if the honey is left on a while longer. The first gathered honey can be extracted to supply first orders, of course; and should be understood, too, that the first new honey, like the first strawberries on the market, usually brings the highest price, even if it be not ripened down to the fine point described by our correspondent.

Mr. White's method of manipulating his combs to let them ripen is one that he is compelled to follow by reason of the fact that he uses the old chaff hives, which can not be tiered up. When a colony is supplied with thirteen or fourteen combs, instead of extracting, as many would do to get more room, returning the combs, he takes those same combs and puts them on another colony which he has made up as he describes, where they will continue the process of ripening. If he were using hives such as we are using, tiering up three or four high, he would be spared this trouble.

Mr. White speaks of the fact that, when an article is really first-class, purchasers of it will be inclined to tell their friends about it. There is such a thing as getting so much goodness or value into a thing that it sells itself. As an illustration. I think that at least a dozen people have recommended to me the Gillette razor that does not need to be sharpened. I was urged to take one on thirty days' trial. I did so and now I am recommending it to my friends-not because 1 am interested in the sale of it, not because I get a commission, but because I like to help my friends by telling them about a really good thing. The Gillette peo ple de not advertise in our columns, so there is no ax to grind in making this statement.

To illustrate again, we have a few customers who send here for maple syrup of a certain brand. There is a certain farmer near here who never has to find customers for any of his maple syrup. The scramble is to see who will be able to get some of his fine goods, for everybody tells about this man's syrup.

Well, to come back to our subject, our friend Dan White is one of those men who produce a strictly fancy extracted honey that is in a class by itsef. Why is it fancy? Because he lets it ripen on the hive. He has never complained about having trouble in selling honey. The fact is, he can never produce enough to take care of his trade.

For years Mr. White made his boast that the uncapping-knife goes over every inch of his comb before he extracts. I have been in some extractingyards where not all the combs were capped over; and I have heard complaints concerning the honey from those same yards that it was adulterated because it tasted queer. when as a matter of fact, it was pure honey, but not ripened as it should have been.—Ed]—Gleanings in Bee Culture.

ADAPTABILITY REQUIRED.

BY F. GREINER.

This may be considered an idle question by some. Probably those who advocate that every farmer ought to keep a few stands of bees, would thus consider it. They seem to forget that comparatively few are adapted for the business.

Years ago, in this section of the country there were twenty-five bee owners to everyone now. Don't it pay to keep bees? Well, yes and no. The reason why so few now keep any bees is that those who were not adapted, dropped out, that is all. It has been a natural weeding out process of the untit.

There is absolutely no use of fighting against nature's laws. If a man is adapted for the work he will succeed. It is as unreasonable for everybody to keep bees as it would be to try and raise ostrich-plumes. It does not work! It is not to be supposed that every farmer has the time and inclination to post up on bee culture. It takes a lot of time to do it and without one does not understand the business thoroughly there is no use undertaking it.

There are a few small bee-yards left in my town, but the whole appearance of them does not inspire confidence in the business. Perhaps these vards consist of a few box-hives and two or three frame hives each. The box hives look bad, weather-beaten, some in the grass by the fence. The frame hives, once good, well-made hives, stand around in every shape. Some tipped back, thus catching the rain, others tipped sidewise, etc. They show that the owner knows nothing about bees. Who will educate this man? 1 have in mind two bee owners living within four to five miles of me who once kept large numbers of bees. They once purchased expensive hives for them. But where are they today? The hives lay around in their yards in every imaginable shape. You can find them in their hen houses used as nests —in the cow stable as feed boxes, etc. Why? Has disease made inroads upon their bees? I have located close by their side and obtained magnificent crops.

A few years ago I located an apiary some fifteen miles north of me in a section where alsike clover is abundant. Another man has some bees but a short distance from this yard. He is an old hand at it and has had over 100 colonies at one time. His name was mentioned in connection with bees when I first came into this country-over thirty years ago. He has managed to keep in bees, to be sure, but what are his crops? He had at one time last season taken less than 400 pounds. When I took from an equal number over a ton. I saw his honey in the fall with a view to buying it, but it was in very bad shape, and, although he pretended to have used separators, the honey was not "crateable," besides being badly infested with moth larvae. He seemed to be utterly ignorant as to the waxmoth and asserted that there was no possibility of these insects having damaged his honey, for he had kept it in a closed room in his fine dwelling all the time. We want Mr. Abbott or some other man to come and educate all these people and put them in a shape to compete with us who make bee keeping a specialty.

This brings us to the question: What is a specialist? Some people will have it, that only he is a specialist who devotes his entire time to apiculture. He, who earns a few dollars with his pen, they intimate, is not a specialist in bee-keeping. He, who grows his own garden stuff or produces some apples, peaches, pears, or plums, or any other fruit, is not a specialist in bee-keeping. He, who keeps a cow or some hens, is not a specialist in beekeeping, etc. Perhaps these people are correct. But let us view this matter from a standpoint of common sense The very nature of the pursuit makes it necessary to locate in the country. We can not all live in Buffalo, St. Joe or some other city, where milk, butter, eggs, garden truck and fruit can be had for little money. In order to have a moral right to keep bees we ought to own some land upon which we live. This land produces pasture for not only the bees but the cow, the horse, the poultry. It may produce a little grain, buckwheat, corn. or some fruit. The specialist bee-keeper must attend to these things. There is absolutely no other alternative; and although he might make more money if he could drop these other things. thus enabling him to keep more bees instead, he just don't want to give up his good home-made butter, clean, sweet, unwatered or chalked milk, fresh eggs and plenty of fruit. He, the pecialists in bee-keeping, is satisfied with a smaller bank account at the end of the season for the sake of Nevertheless, these other advantages he is a specialist bee-keeper. What else could he be called?

Some men have the stuff in them to manage a very large business. I know some farmers who own several farms, hundreds of acres, and can manage them successfully. Some others have all they can do to manage 50 acres or even less. It is a good deal so with bee-keepers. Some can run a large number of out-yards and thus make money, others could not do it, and still all may be specialists.—In American Bee-Keeper.

Naples, N. Y., June 3, 1905.

The "Progress Bee Keeper" now at only 50 cents per year.

ODOR THEORY OUT OF ORDER.

BY ARTHUR C. MILLER.

Is odor an important factor in queen introduction? I believe not.

Two systems of queen introduction are in use, one based on the theory that a queen when confined in a colony for a sufficient time acquires the supposed odor of the colony and hence when liberated is received as a part of it, and the other in which the queen is turned into the colony without previous contact with it. Both systems fall at times. The theory that a colony possesses an individual and distinctive odor is an old one, the origin of which is obscure and proof of its truth decidedly wanting. Long ago apiarists practiced sprinkling bees of different colonies with scented syrup before uniting them, and the success following such treatment was attributed to the imparted scent. But it should be noted that the instructions always called for sweetened water. Is it the scent or the sweet that operates?

Another rule says smoke the bees vigorously and a peaceful union is assured, success being attributed to the smoke hiding or overpowering the natural odors. Any one who is familiar with the pertinacity and strength of animal orders will appreciate the absurdity of such claims.

Another rule says shake the bees of both colonies to be united into a heap before a hive and let them crawl in together, the peaceful union being attritributed to the excitement causing the bees to ignore or fail to notice alien odors. One would think from such statements that bees reasoned about the matter. If an odor causes one bee to attack another, it should be as operative when the bees are shaken together as at any other time.

Bees from adjacent hives often intermingle, which would not occur if odor

played any important part in the recognition of one by another. Bees of one colony not infrequently set up a quiet, systematic stealing from one another, and the thieves pass freely and unchallenged in either hive. Perhaps odor was missing or the bees were suffering from bad colds in the head. (?)

At one time a queen caged in an alien colony for several days is accepted on being released, while at another time under precisely the same conditions so far as the operator can see, the queen is killed. If scent is the deciding factor this latter occurence should be rare but it is not. It is remarked that it is more difficult to give a queen to old bees than to young ones. Have not the latter the ability to smell? Virgin queens over three days old are said to be very difficult to introduce to any bees regardless of the length of time. they are caged with them. Can not such queens acquire odors? Colonies having laying workers prove difficult to give queens to by the caging method. Have not such colonies any odor to impart?

During a honey flow it is easy to unite bees or introduce queens, but at other times these operations are difficult of accomplishment. If ordor is a vital factor it should be as operative under the first as under the second condition.

Ordinarily a colony having a queen will refuse or kill a new-comer no matter how long the latter has been contined in the hive, but under proper conditions as many queens as the operator chooses may be introduced into a colony without their having previously been in the hive, and the bees will not molest any of them.

If the subject is carefully studied it soon becomes apparent that there are too many exceptions to the odor theory to permit of its being acceptable as a rule. From observation and from comparison of my work with other investigators in the line, I believe the kind of reception given a queen depends primarily upon the queen, and only secondarily upon the bees.

There is some, at present unknown, cause governing the relations of bees one to another and our failure to discern it hinders our advance in apicultural work. The acceptance of an erroneous theory as truth is worse than having no theory at all, but the truth will be found if we all go to searching for it.—The American Bee-Keeper.

Providence, R. I., June 14, 1905.

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HOW TO KEEP BEES.

BY S. E. MILLER.

The above is the title of a book by Anna B. Comstock and published by Duobleday, Page & Company of New York. A copy was sent to the office of the Progressive Bee Keeper and the same was forwarded to me, for examination and such criticism as I might see fit to offer. The book is nicely printed and contains a number of splendid illustrations. The author intimates that it is written for those who wish to keep bees rather than for the bee keeper who aims to make the bees keep him. I have not read it through, but have looked over certain chapters sufficient to form an opinion. While it is written in an interesting style, it does not take an expert critic to see that the author is probably more of a writer than a bee keeper. It also looks to me as if much of it had been drawn from some of the standard text books or bee culture, for which I have not noticed that any especial credit is given and I also find some things in the book set down as established facts, which I think many of the older heads would not fully agree to and I think the author would have done well to have had someone like Doolittle or Dr-Miller to review the work and offer his comments and suggestions before placing it on the market, Altogether it is a neat work and the beginner will find it both instructive and interesting.

MISTAKES.

In a recent issue of the Progresslve I said that I did not use queen excluding honey boards between the hive and super of colonies worked for comb honey, and that I believed I would be safe in saying that not one section in five hundred ever contained any brood. Since then two of my queens have made me out a boaster. These colonies were hived in the regular way on seven frames with starters one inch deep and the super from the parent colony placed on top. About a week ago I discovered brood in one super and later found the same condition in another hive. When I went to place the queen below I was considerably surprised to learn that the starters in the frames had not been drawn out at all and that the enfire brood nest was in the sections. This was the case with both colonies. In studying over the matter the case was not hard to explain. These swarms were hived at the end of a flow of nectar or shortly before a drouth set in. hence the bees were unable to draw out the starters and build combs in the frames and the queens were compelled to go into the sections to deposit their eggs. Now it is not pleasant for one who calls himself a bee-keeper to have to write up his mistakes, but probably some of the readers may profit by my

mistake, and I therefore give it.

Is it not a fact that much that we learn is learned by making mistakes? If we try some new project and it proves a failure we are likely to remember it for all time and not repeat the experiment, while if the first attempt proves a success we are likely to decide that we know it all and may later neglect some particular detail that is of prime importance and thus have a failure, when we think we are master of the situation.

Be always ready to take care of a honey crop. It may come unexpectedly.

BEES WORKING ON RED CLOVER.

If the publisher thinks this looks too much like an advertisement he may omit it. A few days ago a neighbor lady told me the bees were busy working on her field of red clover and a day or two later I chanced to pass the field and the roar of the bees was sweet music to the bee-keeper. I stepped over into the field and the number of bees at work seemed almost equal to the number to be expected on a field of white clove.

GIVE YOUR EXPERIENCE.

Page 172, July Progressive, Somnambulist asks the readers to give their experience, and I wish to second the motion. No doubt there are many of the readers of the Progressive Bee-Keeper who could occasionly (or oftener) give us something of value. Why not let your light shine?

CHIEF SOURCES OF HONEY.

Would it not be interesting for readers in different parts of the state, or in other states for that matter, to send in a list of the chief honey producing plants and trees of their respec tive localities giving the time of bloom and about how long they remain in bloom?

EXTRACTING EVERY TEN DAYS.

It is not uncommon to read of some of

the bee-keepers who do things with a big scoop, extracting every ten days or two weeks. Only a few days ago I read an article in which the writer said he extracted every ten days during the honey flow. Now I don't know what kind of honey he produces or what kind of climate he has but I do know that here in this part of Missouri, if honey is taken from the combs every ten days I should not expect it to be fit for use, and honey that is not fit to use is not fit to be placed on the market unless it is intended to be used for some other purpose than table use. It is possible that in a very dry climate honey may be fairly well ripened after being in the hive ten days, but I dough it, and have no doubt that the quality would be greatly improved if it remained in the hive at least a month.

Placing unripe honey on the market is a practice that cannot be to strongly condemned. If it only hurt the man who does it it would not be so bad, for then the punishment would fall on the right party, but as it is it injures nearly every honey producer to a certain extent, for every pound of honey of poor quality that is sold is more likely to make against honey in general and loose rather than make consumers.

BEES FILLING UP THE HIVES.

Usually at this time of year the bees in this locality are gathering very little honey. At the present time, however, they are making pretty fair progress at filling up the hives and if the flow lasts a week or two I may yet receive a crop. About two weeks ago things looked pretty blue around the Star apiary, but now they are looking up a little. What the source is I cannot say for sure, but I know that they are working on red and sweet clover and I have a suspicion that there is some honey dew. By the middle of August the autumn flowers should commence to furnish some nectar, so I may yet get to hear the hum of the extractor. This goes to show that a flow of nectar may come when we least expect it and therefore in this locality at least it is well to have all colonies strong and in condition to gather the crop when it comes.

A PURE FOOD I AW.

I sometimes wonder why it is that it is hard to pass a pure food law. I am not very well posted in this matter but if I am not mistaken this has been before congress in some form or another for many years, and yet we haven't a national law by which we can punish unscripulous manufacturers and mixers of various foods. Many of the states have some good laws I believe relative to pure foods but what is need ed is a national law that will reach all offenders. I can see no reason why any senator or representative in Congress should hesitate about voting for measure that will either do away entirely with adulteration or else make all impure foods take off the market and be placed before the consumer in their true light and sold under their proper names.

A law of this kind can not well be too severe. Some may argue that a law of this kind will seiously cripple many important industries. Let it cripple them. Such industries deserve to be not only crippled but extermenated. The man or men who can not make a living or perhaps a fortune without embarking in the manufacture of food stuff that are slowly poising his fellow man, deserves nothing better than a rope or the penitentiary. Perhaps there is not today a meaner article on the market in the way of a food than the common corn syrup that is sold by the tons almost at nearly every county store as well as in the cities under various high sounding names and the manufactures have the effrontery to say in their advertise-

ment that it is as good or better than honey. This vile stuff has almost completly driven the old fashioned southern molasses out of the market. It has done almost the same for sorghum molasses and other fine and wholesome syrup and what it has done to the honey industry we can only conjecture. How long will this thing go on? How long will, it be until we have a strict and effective national pure food law? I think I can guess.

I think that as long as the men who we send to office can be bought with money we need not look for relief along this line.

TOO MUCH HONEY.

I have repeatedy touched on this subject in the past, but I believe it will bear repetition. I should like to know what the producers of large crops of honey do with their honey? Do they have a market of their own and exert themselves in getting it direct to the consumer or do they throw it on the general market where it comes in competition with the large crops of other wholesale producers. Great quanlities of honey seem to be the sole aim of many bee keepers. If they would devote less of they energy to the production of large crops and more of it to the sale of the honey I believe we should soon see an advance in prices. It should be our aim to get our product direct from the producer to the consumer or as near so as possible. No merchant or dealer wishes to handle a commodity of any kind without realizing a profit. Therefore the more middle men whose hands our product has to pass through the higher the pirce to the consumer. As there is a limit to the price that the consumer will pay the weight of the burden falls back on the producer. He must take what is left after pro-

fits, freight. commission, etc., are reducted. I don't know but I believe if I had a large crop of honey such as many bee keepers are producing today I would simply go to some city and set up a little honey store of my own and show people how to sell honey. Of course this would hardly pay the bee keeper who produces a few thousand pounds, but for those who turn it out by the tons I believe it would pay and pay well.

BLUFFTON MO., Aug 31 1905.

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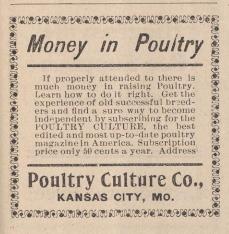
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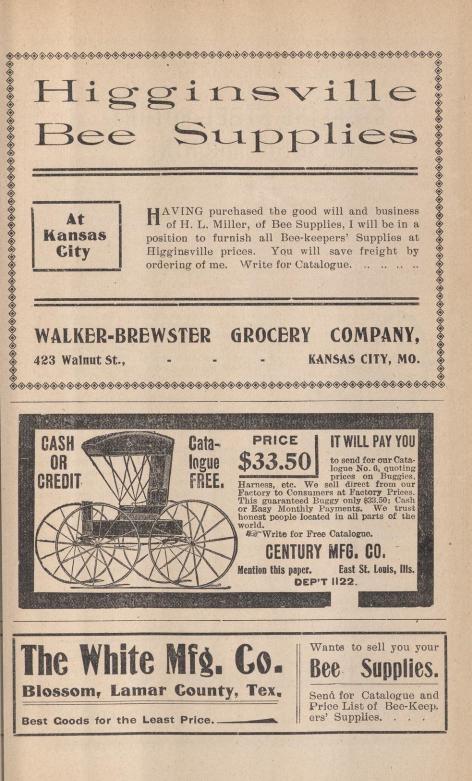
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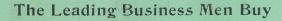
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