

the honey-house as they are removed, preparatory to extracting in the afternoon. By this method all stray bees can be removed before the actual extracting commences, and the operator can work quickly and peacefully at emptying the combs till the evening, when the empty combs can be returned to the hives. By the morning the bees will have settled down and returned to the task of refilling. "Keep the extractor running" is a good maxim once the work has commenced, and every hot day should be utilized for gathering the harvest.

REMOVING HONEY FROM THE HIVES.

Honey should not be removed from the hives until it is well ripened. When the surfaces of the combs are a half to three-parts capped the honey is usually sufficiently ripe to enable the beekeeper to extract with perfect safety. In northern districts the practice of taking off "green honey," to be afterwards ripened in the tanks, has been to some extent carried out, but the humidity of the climate must be the deciding factor. In southern districts such procedure would be dangerous, and care should be exercised and only well-ripened honey taken. By taking unripe honey, fermentation will often result, rendering it unfit for consumption. When the time for extracting is at hand the usual practice is to remove the combs one by one, and to brush or shake off the adhering bees. As the combs are relieved of the bees they should be stacked in a super, to be afterwards removed to the honey-house. It is a wise precaution at all times to place a cloth over the combs in the super, and if there are any signs of robbing it is a good plan to use a damp cloth which has been previously immersed in water containing a small percentage of carbolic acid.

STRAINERS.

Some form of strainer should be adopted to catch the larger particles of wax, dead bees, &c., in the honey as it leaves the extractor and before it finally reaches the tank. It is a simple matter to strain the honey, and yet this important part of the work receives less attention than its importance demands. It should be the aim of every beekeeper to see that his product is rendered as marketable as possible before it finally reaches the customer, and thus create a name for a high-class article. Wax is not a component part of honey, and dead bees are foreign matter, and yet they are frequently found in honey exposed for sale. Honey containing either is not likely to suit the buyer, and its selling-value is consequently reduced. To ensure that all but the smallest particles of wax will be removed the honey should be run through a fine wire strainer, and finally passed through fine cheesecloth before entering the tank. Cheesecloth strainers are cheap and are easily made, and should be cleansed after each day's operations. The strainers should be of such construction as to be easily cleaned, and if the cloth is tacked into wooden frames the operation is greatly facilitated. Use cold water when cleansing the strainers: hot water melts the particles of wax, thereby clogging the holes in the cloth; whereas cold water removes all wax from the surface. Hang the strainers up to dry, so as to be ready for use when required.

HONEY-TANK.

No part of the apiary equipment is of more importance at extracting-time than a good tank. From the strainers in use it is