

finishings, is a flush type fitted with a chromium-plated catch.

All joints in the wall sheathing and ceiling have been covered with half-round mouldings and quarter-round strips have been fixed to all internal angles.

The windows and doors have 3in. x 1in. bevelled architraves fixed to the margins. Six-inch bevelled edge skirting boards have been used.

Good Finish

The walls and ceiling have been given three coats of glossy finish weather-resisting paint of an ivory tint, but the skirting and door have been coated with raw linseed oil and then varnished. All surfaces are washable. With this finish the room would make first-class office accommodation.

Means of Heating the Room

An electric heating element of the tubular type to operate at a moderate temperature is part of the equipment. A thermostat regulates the heat to any temperature that may be desired, usually between 80 and 90 degrees F. A load of honey in the comb brought in during the day and left overnight in this temperature will be in good condition to extract next day.

A wash-hand basin has yet to be fitted to the wall near the uncapping box.

Extracting Plant

To handle honey from the combs to the tank four pieces of equipment are used: Uncapping box, extractor, honey warming unit, and honey pump.

Uncapping Box

There is nothing new in the general principle of an uncapping box for draining honey from cappings, but the important point is that all of the honey so obtained is of first-class quality. To get the maximum drainage of honey from the cappings it is necessary:—

1. To keep the liquid honey thin by some method that will ensure a constant warm temperature.
2. To break the cappings up thoroughly and to turn them periodically.

The uncapping box is a home-made appliance which can be easily understood from the diagrams.

A supporting framework of 3in. x 2in. timber is sheathed on the outside with wood pulp soft board and on the inside with tinned steel so as to form a tank.

To facilitate complete run-off the bottom of the tank or box has a two-way fall to the outlet mid-way on the side.

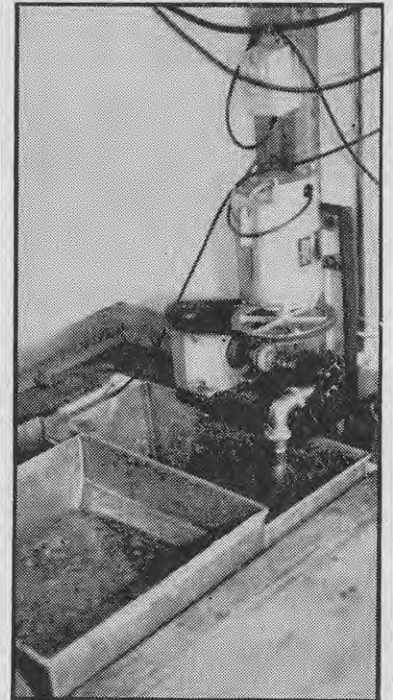
Queen excluders placed along the sides, ends, and bottom make a suitable strainer. The strainer rests on a 3in. x 1in. timber frame with a runner down the centre and is shaped to fit the bottom of the uncapping box. They may all be lifted out to be washed. To provide warmth two electric light bulbs are fixed under the strainer and are shielded from drips of honey.

On the top a timber frame is fitted with a cross-piece to set frames of honey on for uncapping and also a rack for holding uncapped combs. This frame may be lifted off and a lid covered with wood pulp soft board may be placed on top to retain the warmth. All of the soft board has been given three coats of paint so that it is waterproof and washable.

Supers with combs of honey are brought by a honey house wagon into the extracting room. To avoid unnecessary stooping, supers of honey with drip trays underneath are set on empty hive bodies placed on the floor.

Combs of honey are uncapped over the uncapping box and all honey that drains from the cappings will flow through a chute which passes under the extractor to the warming unit.

The appliance is mounted on four industrial plate castors so that it may be moved out from the wall to facilitate cleaning when necessary. When no more honey will drain from the cappings they are then forked out and put through a Baines melter. Honey that is recovered from the melter may be sold to a manufacturer or fed back to the bees. The treatment of cappings can be done without holding up the routine work of extracting.



Honey-warming unit, auxiliary tank, and honey pump. The tubes of the warming unit are covered with honey.

Extractor

The extractor is the latest 21-frame semi-radial machine and appears to be very satisfactory. It is powered by an electric motor which is bolted to a shelf on the wall. The chute is arranged to take the flow of honey from the extractor outlet.

Construction of Honey Warmer

The honey warmer is of a design that has been in use for some years and overcomes a bottleneck in the warming and straining process. The warmer now used stems from the original adaptation of a Baines melter for this purpose by Mr. E. J. Kirk, of Wanganui. Of all the honey warmers