

The way to raise surplus queens for yourself, first to use and have on hand when you need them in artificial swarming, or to supersede an old queen, is to have a hive of the same size of a queen wider than your standard hive, with an entrance to the east, one to the south, and one to the west, each side painted a different color, to enable the young queens on the brood to find their way to her own home or quarters. Have this hive divided into three apartments, with a partition made of perforated tin; place three combs in each apartment, one frame of brood, one of honey, and one of empty comb, or hatching brood, and enough bees to keep the brood warm, and feed them. Insert your queen comb, or let these queen bees, their own queen or queen cells, and when the queens are about five days old they will take their nuptial flight and return to the hive with the side, or to the blue, or green, and each enter her own dominion. In three or four days they will commence laying their eggs. If all is right in the nucleus on the part generated heat, the queen will be with the other two through this partition. Thus you can have queens on hand at all times, which is necessary in a well conducted apiary.

Fives should be well made and oil painted. They should be made of good seasoned lumber, and no person unacquainted with the use of bees should make hives without a pattern of model. A hive should contain about 2,000 cubic inches, and be so made in size as to economize all the space. Do not make a hive of ungainly proportions, for the purpose of dodging a patent. If any patentee benefits you, pay him for it. There is no improvement in what has been called improvements, but many are humbugs to make money out of the over-confiding public. For instance, a patent moth trap. Now I think that the best moth trap you can have in your apiary is a light, well made hive, and a strong colony of bees inside.

The best antidote for a bee sting is to extract the sting immediately and rub the place with cold water, the colder the better. Some recommend indigo, some hartshorn. I think that apiculture is a good, healthy and profitable employment for women, especially for those who have to labor. My wife has assisted me with my bees this summer and has been a great help to me. One of our most practical and able apiarists or lady bee keepers is Mrs. Ellen S. Tupper.

I do not recommend to make your summer stands or bee house in a shady orchard, but out, so that the morning sun can warm the front of the hive to stimulate your bees to go to work, for they are naturally lazy. There is more honey secreted in flowers through the light than through the day, for the heat of the sun evaporates the sweets, hence the necessity of having the bees work early in the morning.

Cellar wintering of bees is a great saving of honey to the apiarist, properly managed. You should examine your bees in September and see that you have plenty of brood and honey. If not, feed them a syrup made of sugar and water, with a little cream of tartar. You should equalize your hives before putting them away for winter in December. My mode of wintering bees is as follows: I close the entrance with a piece of wire cloth, to keep out the mice, give them plenty of upward ventilation, but not a cold draught through the hive, and keep the cellar dark, cool, and quiet, the temperature about 40 to 45 degrees. Every cellar will need to winter bees in. It must be kept especially dry. If not the comb will get mouldy, and be offensive to the bees and breed disease. A cellar under the kitchen where you do your cooking all winter, and in one corner, squash, carrots or beets in another and the bees where else, will not do you, will destroy your bees. Rather keep them in their summer stands to take their change.

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