

of the comb, starting at one end of the frame and working to the other, using a kind of saw motion, as in cutting bread. The frame is stood endways on a support, the upper end of the top-bar being grasped by the left hand. Some workers cut upwards, tilting the frame away from their body, so that the slice will hang clear of the comb as it is cut. Others prefer cutting downwards and appear to have no trouble with the cappings: these are caught in a vessel below. The uncapped combs go into the baskets of the extractor, one to each: the handle is turned swiftly for a few minutes, thus emptying the outside cells; the frames are reversed, then the other side is freed of honey. The faster the baskets travel the more efficient will be the work of the machine. Just a word of warning to a beginner. Do not worry if you cannot see lots of honey after you have run through the first pair of combs, for remember it is spread very thinly over a large surface, but in a little while it will gather in the bottom of the can. The set of empty combs should be returned to their former position on the hive for a night, to be cleaned up by the bees, then stored away until wanted next season.

The uncapping device should be so made that it will give the cappings a chance to drain. In a small way one can use a large pail in which is set a cheap barrel, in the bottom of which a number of inch holes have been bored. Next take a piece of 1 x 4-inch wood a little longer than the barrel is wide, and through the middle of it drive a strong nail that will project an inch at least. Sharpen this point with a file. Fasten this board across the mouth of the barrel, nail point up. During uncapping rest the end bar on the point of the nail. The cappings will drop into the barrel and drain into the pail below. What to do with the wax will be told later.

The impurities present in extracted honey consist of fragments of wax, pollen, parts of bees, such as wing or leg, also occasionally a few larvae. The first mentioned are all lighter than honey, so will in time rise to the surface; so in the case of a small run the honey may be allowed to stand in the machine for a day before it is drawn off. A piece of clean, strong muslin tied over the faucet makes a good strainer.

Bulk-extracted honey is generally stored in cans. The chief point to remember is, seal the can tight to keep the aroma in and moisture out. Honey absorbs moisture from the atmosphere, becomes thin as a consequence, then ferments and turns sour. In air-tight vessels well-ripened extracted honey will keep for many years.

Most honeys granulate—that is, cummy—in a little while. To liquify, set the can in a dish of water on the stove, but with pieces of wood between the can and the bottom of the vessel. Melting is slow, but if there be no hurry it is a good plan to have the can of honey above the water-tank that is found in most stoves. Of course, the can-cover should be loosened.

Honey that has been melted does not granulate so quickly as at first. The higher the temperature to which it is raised the longer will it remain liquid, but if made too hot the colour will change to amber. The average buyer of honey in small quantities does not like to be bothered with the melting of it; therefore, it is a good plan, before putting the honey into jars, to bring it to a temperature of 150 to 160, never more than the latter.