

Baker Street *Elementary*

PRESENTS
"THE LIFE AND TIMES IN VICTORIAN LONDON"



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THE LIFE AND TIMES IN VICTORIAN LONDON
142 - VICTORIAN BEEKEEPING - SEPTEMBER, 2023



**WELCOME TO TOPIC NUMBER # 142... TODAY WE
WILL BE LOOKING AT THE ART OF BEEKEEPING
DURING THE VICTORIAN PERIOD.**



IN THE ADVENTURE, "HIS LAST BOW," YOU PRESENT ME
WITH A COPY OF YOUR BOOK PRACTICAL HANDBOOK OF
BEE CULTURE, WITH SOME OBSERVATIONS UPON THE
SEGREGATION OF THE QUEEN, BASED ON THE STUDY OF
YOUR OWN HIVES.



PRACTICAL
HANDBOOK
OF
BEE CULTURE



WHILE INDIVIDUALS HAD RAISED BEES FOR CENTURIES, IT WAS ABOUT THE TIME YOU RETIRED THAT IT BECAME A BIG BUSINESS.



WORKER BEES MAKE HONEY BY COLLECTING NECTAR FROM FLOWERS, STORING IT IN THEIR "HONEY STOMACHS" (SEPARATE FROM THEIR OTHER STOMACH), AND RETURNING IT TO THE HIVE.



ONCE THERE, THE BEE PUTS THE NECTAR INTO A CELL OF A WAX HONEYCOMB WHERE OTHER BEES USE THEIR WINGS TO CIRCULATE AIR AND DRY THE NECTAR INTO HONEY.





IN ADDITION TO THE WORKER BEES, A QUEEN (WHO IS LARGER THAN THE WORKER BEES AND LAYS THE EGGS TO MAKE MORE BEES) AND DRONE BEES (FATTER THAN THE WORKER BEES) OCCUPY THE HIVE.



CAVE DRAWINGS DEPICTED PEOPLE HARVESTING HONEY FROM NATURAL HIVES IN PLACES LIKE HOLLOW LOGS MORE THAN 8000 YEARS AGO.



AT SOME LATER POINT, THESE NATURAL
HIVES, WERE MOVED (WITH GREAT DIFFICULTY)
TO UPSIDE DOWN BASKETS CALLED "SKEPS."



*TO GET AT THE HONEY, PEOPLE WOULD KILL THE BEES
WITH BURNING SULFUR, THEN TURN OVER THE
BASKETS TO EXTRACT THE COMBS AND HONEY.*



KILLING THE BEES, HOWEVER, MEANT LOSING THE HIVE, AND SO SCIENTISTS LOOKED FOR NEW TYPES OF HIVES THAT WOULD ALLOW KEEPERS TO GET THE HONEY WITHOUT KILLING THE BEES.



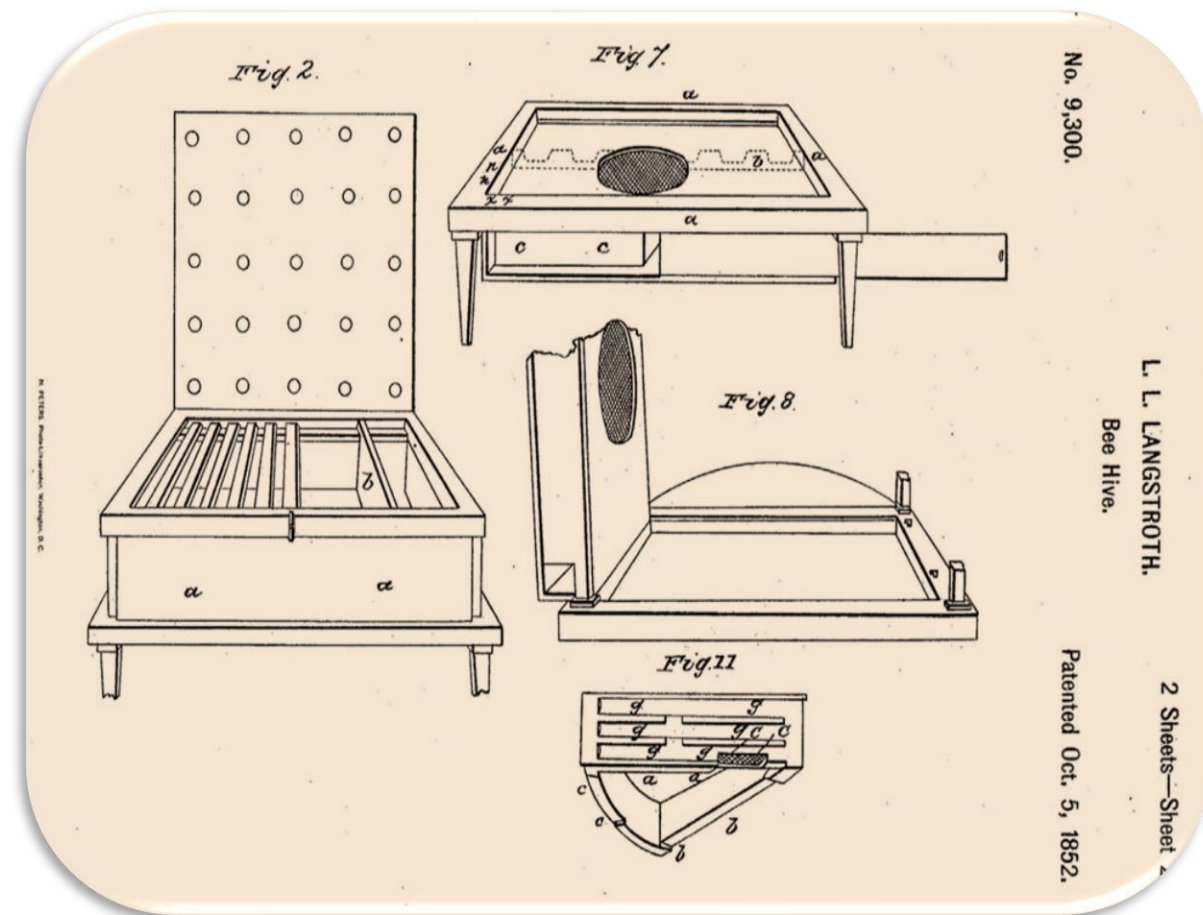
REVEREND L. LANGSTROTH DEVELOPED THE FIRST PRACTICAL CONSTRUCTION... HE HUNG EMPTY FRAMES INSIDE A BOX TO ENCOURAGE THE BEES TO BUILD THEIR COMBS INSIDE THE SQUARES... TO THIS DAY, MOST HIVES STILL USE HIS DESIGN.



**EVEN WITH THIS BETTER DESIGN, BEES ONLY
MADE ENOUGH HONEY FOR THE HIVE.**



ADDITIONAL EXPERIMENTATION FOUND THAT
IF THE QUEEN WAS KEPT SEPARATE (OR
SEGREGATED) FROM THE REST OF THE BEES,
THE WORKERS MADE MORE HONEY.



No. 9,300.

L. L. LANGSTROTH,
Bee Hive.

Patented Oct. 5, 1852.

2 Sheets—Sheet 2

BEEKEEPERS PUT A SCREEN MESH TO SEPARATE THE TRAY WHERE THE QUEEN PUT THE EGGS FROM THE REST OF THE HIVE... THE WORKERS COULD PASS THROUGH THE MESH, BUT NOT THE QUEEN.



AS A RESULT OF THESE CHANGES, HONEY PRODUCTION INCREASED, AND HIVES COULD BE PRESERVED FROM ONE YEAR TO THE NEXT AND MOVED MORE EASILY BE TRANSPORTED TO DIFFERENT FIELDS FOR POLLINATION.



IN HIS RETIREMENT, YOU JOINED A NUMBER OF MERCHANTS, CLERGYMEN, AND HEALTH AND LAW PROFESSIONALS INVOLVED IN THE SCIENTIFIC ADVANCEMENT OF BRITISH BEEKEEPING AS THEY TRANSFORMED A SMALL INDUSTRY TO A MORE HUMANE AND SCIENTIFICALLY-BASED PRACTICE.



**EVEN IN RETIREMENT, YOU CONTINUED TO
CONTRIBUTE TO THE LARGER GOOD.**



SO, WE HAVE COMPLETED TOPIC # 142 IN OUR SERIES...

IN TOPIC # 143, WE WILL BE LOOKING AT 221B BAKER STREET, THE FAMOUS ADDRESS FOR OUR LODGINGS.



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"THE LIFE AND TIMES IN VICTORIAN LONDON"

IS CREATED THROUGH THE INGENUITY & HARD WORK OF:

JOE FAY

LIESE SHERWOOD-FABRE

RUSTY MASON &

STEVE MASON

