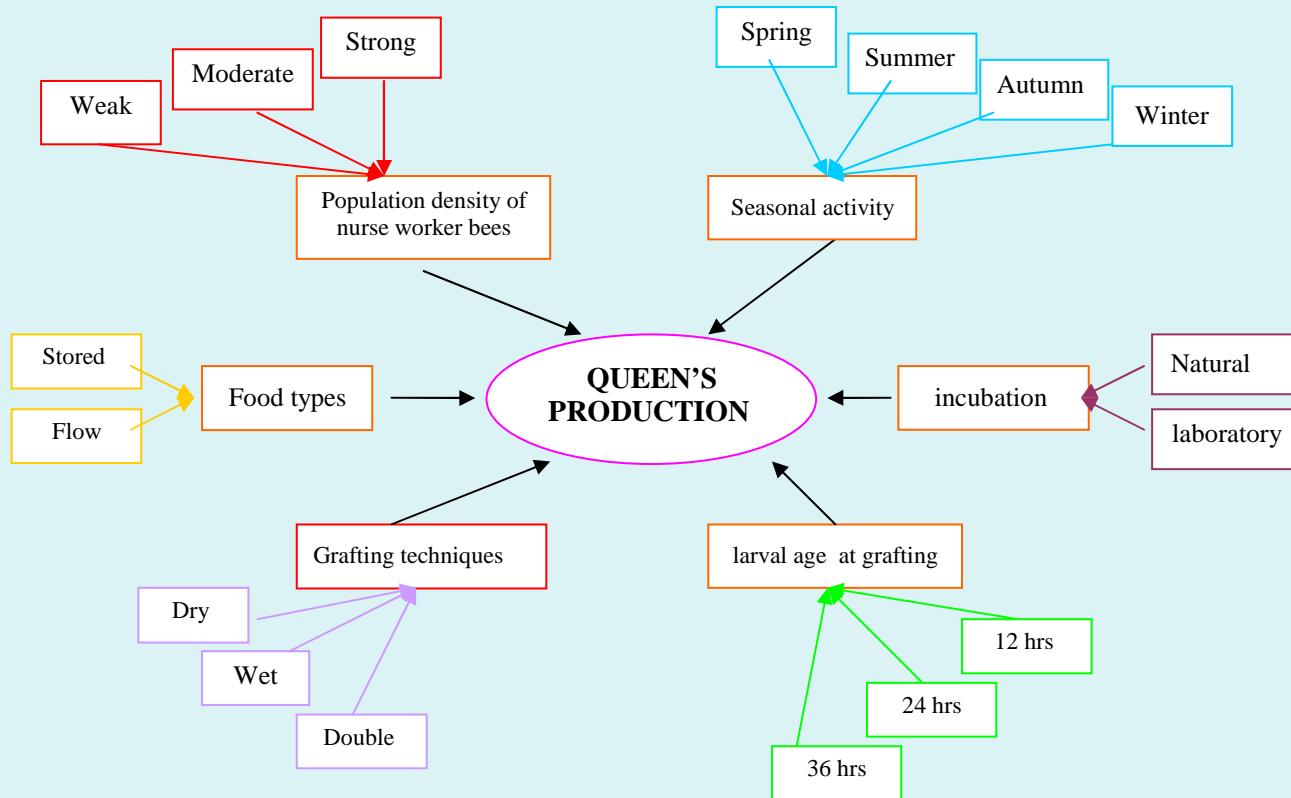


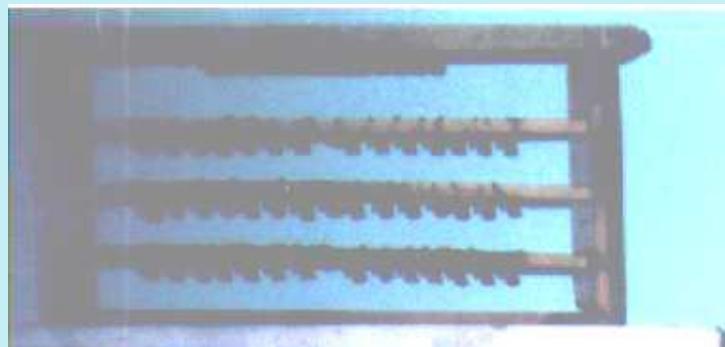
SOME FACTORS AFFECTING HONEYBEE QUEEN'S PRODUCTION

*El-Basiony, M. N.; Elbassiouny, A.M ; M. A.A. Youssef
and H. M. A. Mahfouz*

بعض العوامل التي تؤثر في إنتاج ملكات نحل العسل
محمد نجيب البسيونى - عادل محمد البسيونى - محمد عبد الوهاب ي يوسف
حاتم محمد محفوظ

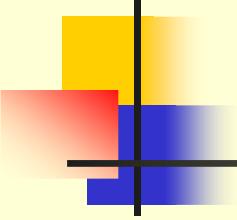


Preparing Queen Cell Cups



Preparing Hive for Rearing Queens





LARVAL AGE

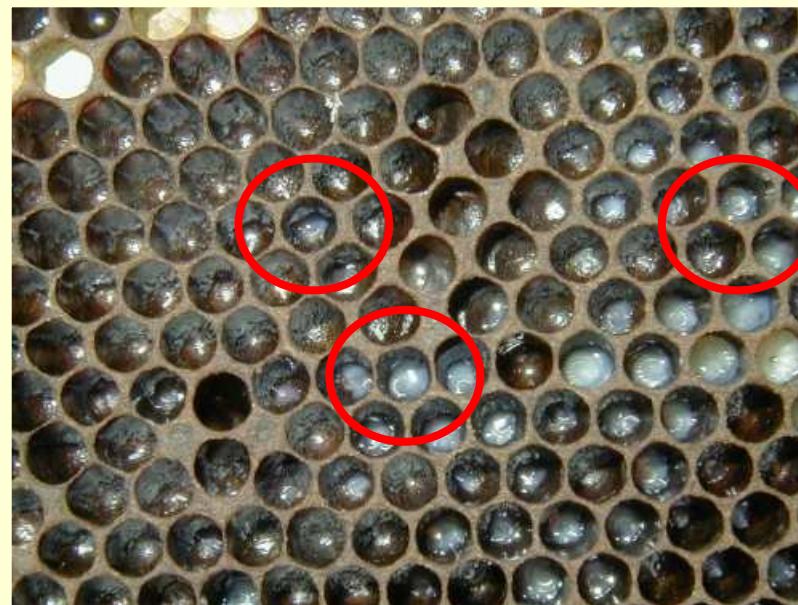
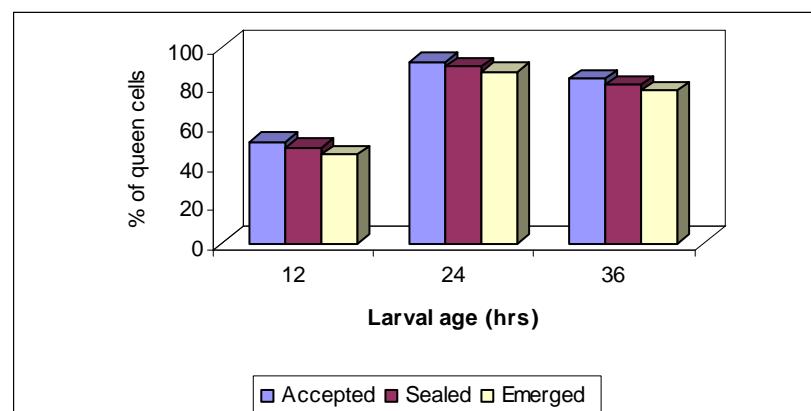


Table (1) Mean numbers and Percentages of accepted, sealed and emerged queen cells produced under different ages of larvae during 2000 and 2001 seasons (means \pm S.E.).

Larval Age (hrs.)	Accepted				Sealed				Emerged									
	2000		2001		Mean \pm s.e.	%	2000		2001		Mean \pm s.e.	%	2000		2001		Mean \pm s.e.	%
	No.	%	No.	%			No.	%	No.	%			No.	%	No.	%		
12	17.0 \pm 0.5	56.6	14.00 \pm 0.58	46.67	15.5 \pm 0.5 c	51.6	16.0 \pm 0.58	53.3	13.0 \pm 0.67	43.33	14.3 \pm 0.05 c	48.3	12.0 \pm 0.5	40.00	15.00 \pm 0.58	50.0	13.50 \pm 0.50 c	45.00
24	28.0 \pm 0.01	93.3	27.33 \pm 0.33	91.10	27.67 \pm 0.3 a	92.2	27.3 \pm 0.33	91.1	26.3 \pm 0.33	87.7	26.8 \pm 0.01a	89.4	26.0 \pm 0.5	86.67	26.33 \pm 0.33	87.7	26.17 \pm 0.16 a	87.22
36	24.6 \pm 0.3	82.20	25.33 \pm 0.33	84.43	25.00 \pm 0.3b	83.3	24.0 \pm 0.58	80.0	24.3 \pm 0.33	81.10	24.17 \pm 0.13b	80.5	23.3 \pm 0.3	77.77	23.00 \pm 0.58	76.6	23.17 \pm 0.16 b	77.22
Mean \pm s.e.	23.2 \pm 0.3	77.4	22.22 \pm 0.41	74.06	22.72 \pm 0.50	75.3	51.3 \pm 0.50	74.8	21.2 \pm 0.44	70.7	21.83 \pm 0.30	72.7	20.4 \pm 0.5	68.15	21.44 \pm 0.50	71.4	20.94 \pm 0.50	69.28
F	10.33				7.15				6.00									
L. S. D	0.726				0.873				0.906									

Three replicates were used for each treatment, starting with 30 queen cups.

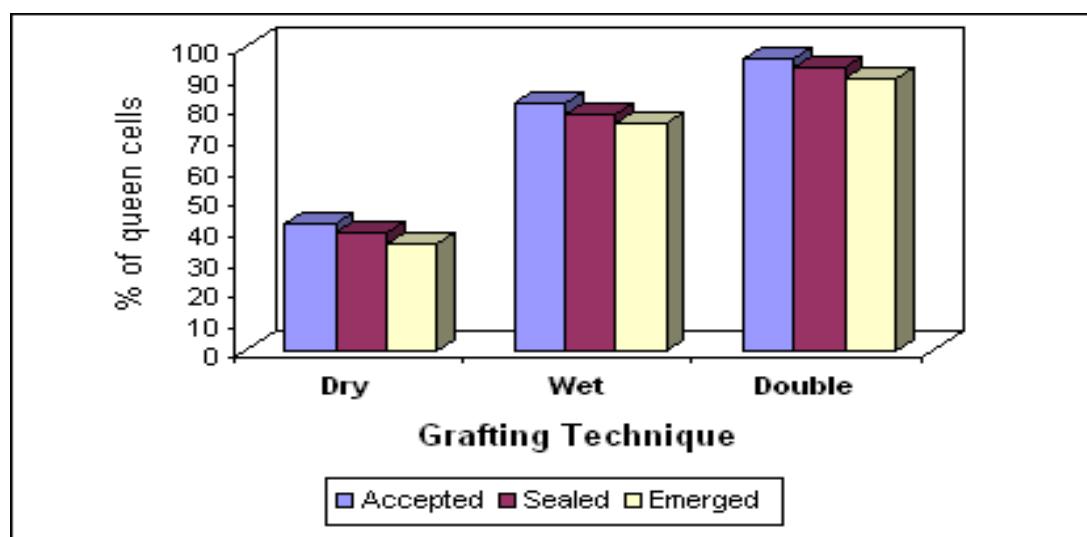


Grafting Techniques



Table (2) Mean numbers and Percentages of accepted, sealed and emerged queen cells produced under different grafting techniques during 2000 and 2001 seasons (Means \pm s.e.).

Grafting Techniques	Accepted				Sealed				Emerged				Mean \pm S.e.	%				
	2000		2001		Mean \pm s.e.	%	2000		2001		Mean \pm s.e.	%	2000		2001			
	No.	%	No.	%			No.	%	No.	%			No.	%	No.	%		
Dry	12.0 \pm 0.5	40.0	13.00 \pm 0.58	34.33	12.50 \pm 0.01	41.66	11.00 \pm 0.5	63.67	12.00 \pm 0.5	40.00	11.5 \pm 0.1	38.33	10.0 \pm 0.5	33.33	11.00 \pm 0.58	36.67	10.50 \pm 0.50 c	35.00
Wet	24.6 \pm 0.3	82.2	24.00 \pm 0.58	80.00	24.33 \pm 0.13	81.10	23.66 \pm 0.5	78.87	23.00 \pm 0.5	76.67	23.3 \pm 0.1	77.77	22.6 \pm 0.3	75.53	22.00 \pm 0.58	73.33	22.33 \pm 0.33 b	74.43
Double	29.0 \pm 0.1	96.6	28.33 \pm 0.33	94.43	28.67 \pm 0.13	95.55	28.33 \pm 0.3	94.43	27.33 \pm 0.3	91.10	27.8 \pm 0.3	92.77	27.3 \pm 0.3	91.10	26.33 \pm 0.33	87.77	26.83 \pm 0.50 a	89.44
Mean \pm s.e.	21.8 \pm 0.3	72.9	21.78 \pm 0.50	72.59	21.84 \pm 0.55	72.78	21.00 \pm 0.5	70.00	20.78 \pm 0.5	69.25	20.8 \pm 0.4	69.62	20.0 \pm 0.4	66.65	19.78 \pm 0.50	65.92	19.89 \pm 0.11	66.28
F value	2.27				2.58				2.58				2.58					
L. S. D	0.803				0.839				0.839				0.839					



Queen cells (A)



Queen cells (B)

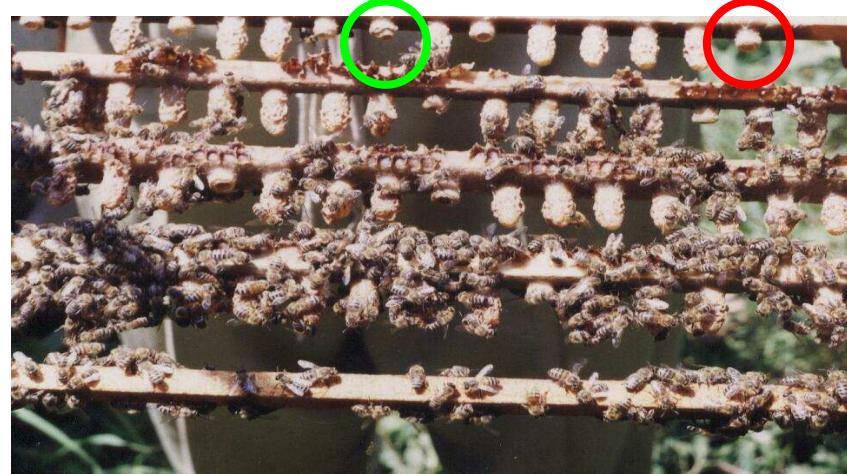


Table (3) Mean numbers and percentages of accepted, sealed and emerged queen cells produced under different Food Types during 2000 and 2001 seasons (Means \pm S.E.).

Food Types	Accepted				Sealed				Emerged									
	2000		2001		Mean \pm s.e.	%	2000		2001		Mean \pm s.e.	%	2000		2001		Mean \pm s.e.	%
	No.	%	No.	%			No.	%	No.	%			No.	%	No.	%		
Stored honey and pollen in combs.	12.0 \pm 0.5	40.0	11.33 \pm 0.88	37.7	11.67 \pm 0.3 e	38.8	11.0 \pm 0.58	36.7	10.3 \pm 0.88	34.43	10.6 \pm 0.3 e	35.56	10.0 \pm 0.58	33.33	9.66 \pm 0.66	32.20	9.83 \pm 0.17 e	32.77
Carrots' jam.	14.6 \pm 0.33	48.8	15.33 \pm 0.33	51.1	15.00 \pm 0.3 d	49.9	13.6 \pm 0.33	45.5	14.3 \pm 0.33	47.77	14.0 \pm 0.3 d	46.65	12.6 \pm 0.33	42.20	13.33 \pm 0.33	44.43	12.99 \pm 0.33 d	43.32
Semi-dry date fruits.	16.3 \pm 0.33	54.4	16.00 \pm 0.56	53.3	16.17 \pm 0.5 c	53.8	15.3 \pm 0.33	51.1	15.0 \pm 0.58	50.00	15.1 \pm 0.2c	50.55	14.3 \pm 0.33	47.77	14.00 \pm 0.58	46.67	14.17 \pm 0.16 c	47.22
Sucrose yeast cake.	25.3 \pm 0.33	84.4	25.00 \pm 0.58	83.3	25.17 \pm 0.2 b	83.8	24.3 \pm 0.33	81.1	24.0 \pm 0.58	80.00	24.1 \pm 0.2 b	80.55	23.3 \pm 0.33	77.77	23.00 \pm 0.58	76.67	23.17 \pm 0.16 b	77.22
Yeast cake fortified with pollen.	27.3 \pm 0.33	91.1	27.00 \pm 0.58	90.0	27.17 \pm 0.2a	90.5	26.3 \pm 0.33	87.7	26.0 \pm 0.58	86.67	26.2 \pm 0.16 a	87.22	25.3 \pm 0.33	84.43	25.00 \pm 0.58	83.33	25.17 \pm 0.16 a	83.88
Mean \pm S.E.	19.1 \pm 0.38	63.7	19.00 \pm 0.58	47.0	19.06 \pm 0.06	55.8	18.1 \pm 0.38	60.4	18.0 \pm 0.59	59.77	18.1 \pm 0.06	50.10	17.1 \pm 0.3	57.10	17.00 \pm 0.55	54.86	17.07 \pm 0.06	56.88
F value	7.48				6.48				8.43									
L. S. D	0.681				0.861				0.736									

Three replicates were used for each treatment, starting with 30 queen cups.

Food Types

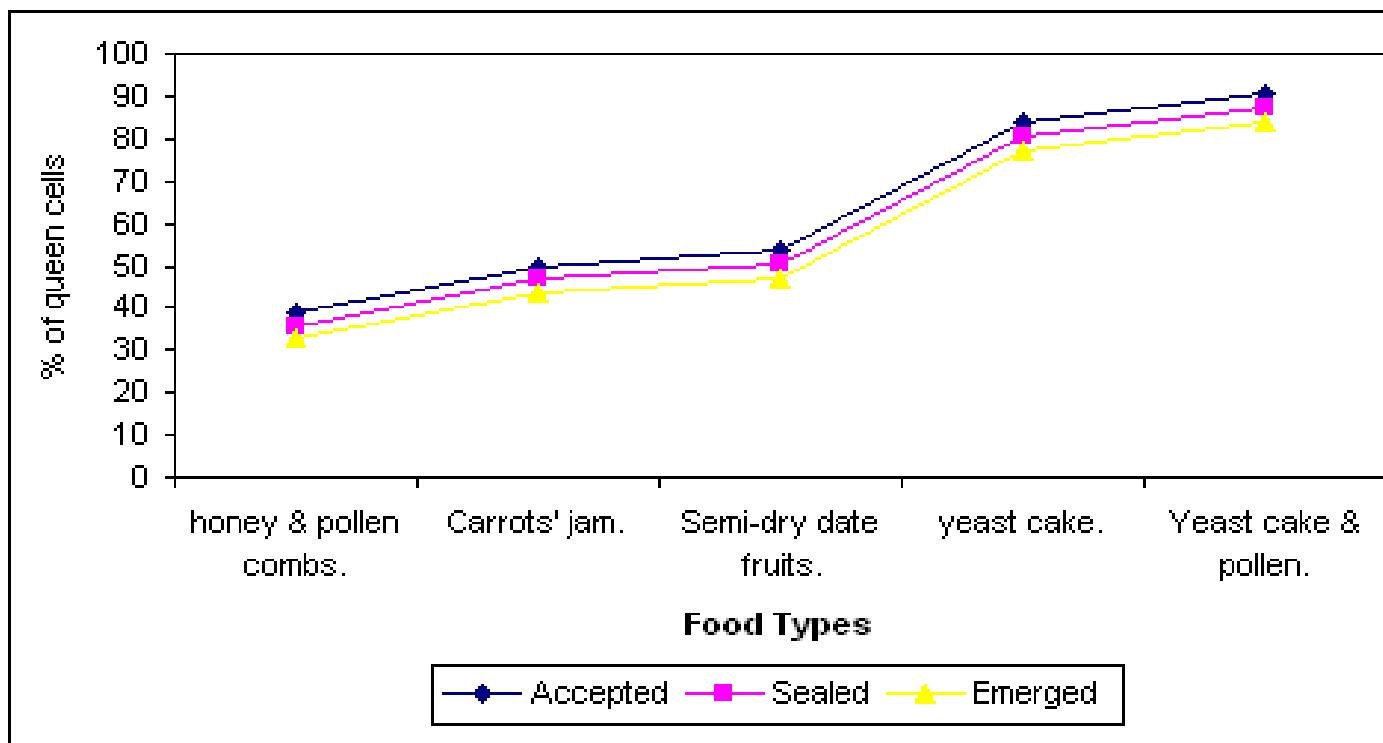
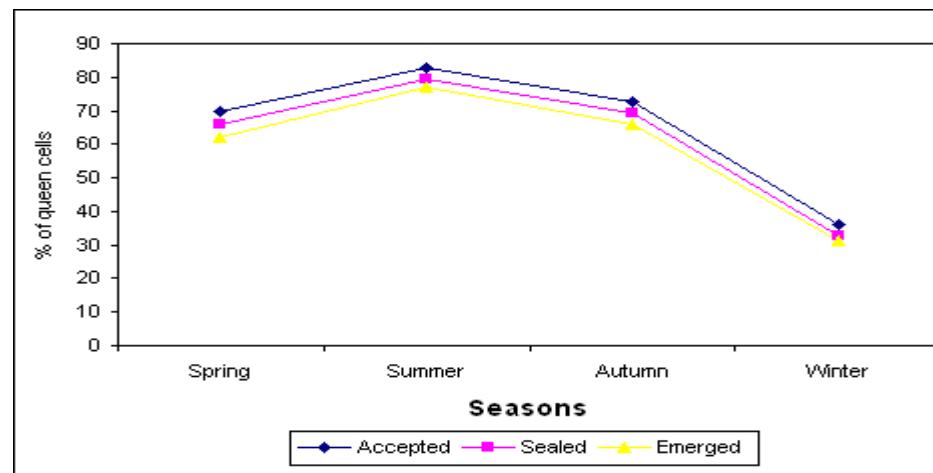
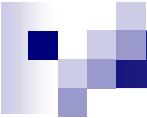


Table (5) Mean numbers and Percentages of accepted, sealed and emerged queen cells produced in different seasons during 2000 and 2001 seasons (Means \pm s.e.).

Seasons	Accepted				Sealed				Emerged				Mean \pm s.e.	%				
	2000		2001		Mean \pm s.e.	%	2000		2001		Mean \pm s.e.	%	2000		2001			
	No.	%	No.	%			No.	%	No.	%			No.	%	No.	%		
Spring	21.33 \pm 0.33	71.1	20.66 \pm 0.33	68.8	21.00 \pm 0.2b	70.0	20.0 \pm 0.5	66.6	19.6 \pm 0.3	65.5	19.83 \pm 0.17 b	66.10	19.0 \pm 0.58	63.33	18.33 \pm 0.33	61.10	18.67 \pm 0.33 b	62.22
Summer	25.33 \pm 0.66	84.4	24.33 \pm 0.33	81.1	24.83 \pm 0.5a	82.7	24.33 \pm 0.6	81.1	23.3 \pm 0.3	77.7	23.83 \pm 0.50 a	79.43	23.6 \pm 0.88	78.87	22.23 \pm 0.33	74.43	22.95 \pm 0.71 a	76.84
Autumn	22.00 \pm 0.58	73.3	21.66 \pm 0.88	72.2	21.83 \pm 0.2b	72.7	21.0 \pm 0.5	70.0	20.6 \pm 0.8	68.8	20.83 \pm 0.17 b	69.43	20.3 \pm 0.33	67.77	19.33 \pm 0.67	64.43	19.83 \pm 0.50 b	66.10
Winter	11.00 \pm 0.58	36.6	10.66 \pm 0.33	35.5	10.83 \pm 0.2c	36.1	10.0 \pm 0.5	33.3	9.66 \pm 0.3	32.2	9.83 \pm 0.17 c	32.77	10.0 \pm 0.58	33.33	8.66 \pm 0.33	28.87	9.33 \pm 0.67 c	31.10
Mean \pm s.e.	19.91 \pm 0.54	66.3	19.32 \pm 0.46	64.4	19.62 \pm 0.29	65.3	18.7 \pm 0.6	62.7	18.3 \pm 0.4	61.0	18.54 \pm 0.21	61.78	18.2 \pm 0.59	60.82	17.16 \pm 0.42	57.20	17.70 \pm 0.54	59.00
F. Value	5.17				6.17				5.37									
L. S. D	0.810				0.847				0.810									



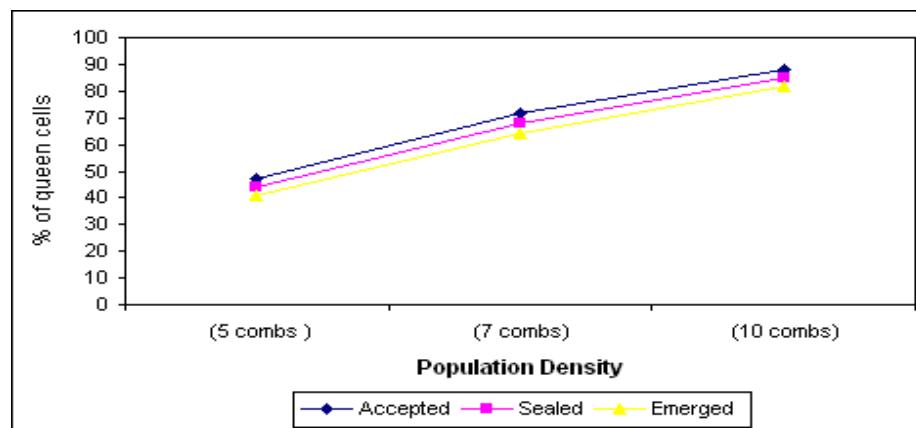


Colony Strength



Table (4) Mean numbers and Percentages of accepted, sealed and emerged queen cells produced under different Population Density (combs covered with adult bees) during 2000 and 2001 seasons (Means \pm s.e.).

Population Density	Accepted					Sealed					Emerged							
	2000		2001		Mean \pm s.e.	%	2000		2001		Mean \pm s.e.	%	2000		2001		Mean \pm s.e.	%
	No.	%	No.	%			No.	%	No.	%			No.	%	No.	%		
Weak colonies (5 combs)	14.33 \pm 0.67	47.7	14.00 \pm 0.58	46.6	14.17 \pm 0.2c	47.2	13.3 \pm 0.6	44.4	13.0 \pm 0.58	43.3	13.16 \pm 0.16 c	43.87	12.33 \pm 0.6	41	12.00 \pm 0.58	40.0	12.17 \pm 0.16 c	40.57
Moderate colonies (7 combs)	21.33 \pm 0.33	71.1	21.66 \pm 0.33	72.2	21.50 \pm 0.2b	71.6	20.0 \pm 0.58	66.6	20.6 \pm 0.33	68.8	20.33 \pm 0.33 b	67.77	19.00 \pm 0.5	63	19.66 \pm 0.33	65.5	19.33 \pm 0.33 b	64.43
Strong colonies (10 combs)	26.00 \pm 0.58	86.6	27.00 \pm 0.58	90.0	26.50 \pm 0.5a	88.3	25.0 \pm 0.58	83.3	26.0 \pm 0.58	86.6	25.50 \pm 0.50 a	85.00	24.00 \pm 0.5	80	25.00 \pm 0.58	83.3	24.50 \pm 0.50 a	81.67
Mean \pm s.e.	20.55 \pm 0.53	68.5	20.88 \pm 0.50	69.6	20.72 \pm 0.16	69.1	19.4 \pm 0.61	64.8	19.8 \pm 0.50	66.3	19.67 \pm 0.22	65.57	18.44 \pm 0.6	61	18.89 \pm 0.61	62.9	18.7 \pm 0.23	62.22
F. Value	8.80					7.76					6.76							
L. S. D	0.938					0.998					0.998							



Starter – Finisher Colony





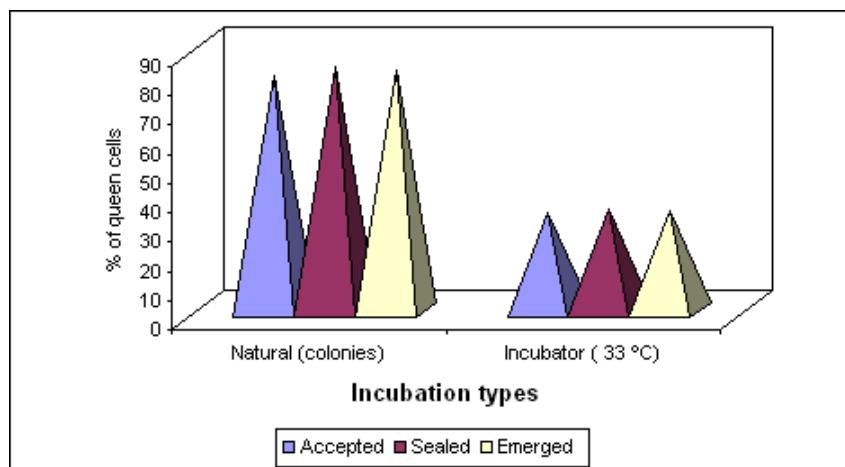
Incubation



Table (6) Mean numbers and Percentages of virgin queens emerged under different Incubation Types during 2000 and 2001 seasons (means \pm S.E.).

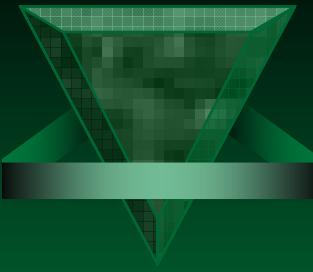
Incubation Types	Emerged					
	2000		2001		Mean \pm s.e.	%
	No.	%	No.	%		
Natural (in bee colonies)	24.00 \pm 0.58	80.00	25.00 \pm 0.58	83.33	24.50 \pm 0.01 a	81.66
Incubator (at 33 °C)	10.00 \pm 0.58	33.33	10.33 \pm 0.33	34.43	10.17 \pm 0.01 b	33.88
Mean \pm s.e.	17.00 \pm 0.58	56.67	17.50 \pm 0.15	57.22	17.25 \pm 0.01	57.50
F value	8.10					
L. S. D	1.215					

Three replicates were used for each treatment, starting with 30 queen cups.



Emergence





THANKS