

While I am answering questions I must notice the fact that the Detroit convention with all its wisdom was unable to see how that Messrs. Hall and Doolittle get such large yields of honey. The question can be answered with one word—"locality." If Mr. Doolittle was in my locality, with the methods he describes in his articles, the box hive men would beat him. He prepares his bees for one dash of honey from the linden bloom, and to that end he works all season. If he was here he would have to obtain his honey from a slow, steady yield of nectar and make all his preparations while the honey harvest was in progress, and look after the swarming all at the same time. When an eight weeks white clover slow steady flow struck him, the "hive I use" would fill him with amazement and he would begin to use some other hive, or crop the wings of the workers and queens too. To obtain the best results there must be the application of skill. But skill can never obtain honey when it is not to be had.

G. W. DEMAREE.

Christianburg, Ky.

We quite agree with you that Friend Dadant handled the honey market question with a great deal of ability. When we see men like Mr. Dadant find no difficulty in marketing their honey, is it not a proof that it only requires skill and energy to do likewise? We are aware of the fact that glucose or grape sugar was recommended as a cheap bee food for wintering bees, or feeding them to keep up brood rearing, but not to store. We recommend sugar-feeding only when they have not sufficient stores of honey and then only for winter stores and brood-rearing and should any remain in the combs when the honey harvest begins, which is seldom if ever the case with us, we extract it out and save it for nuclei or for fall feeding again. We prefer feeding sugar syrup during scarcity of honey-flow as when fed with honey the bees become excited and robbing is incited. We do not think that what was said in *Gleanings* did the injury, friend Root merely advocated it in order to assist bee-keepers, but the glucose which was mixed with the honey by the large dealers, especially in the City of New York, and sold to smaller dealers throughout the country was the cause of the trouble. If honey consumers could obtain the honey as it saves the apiaries there would be very little adulterated honey in the country.

Let every bee-keeper sell his honey under his own name and he will create a market that the adulteraters cannot take from him.

A NEW ENTERPRISE.

HOW EGGS AND CHICKENS ARE MADE ARTIFICIALLY

FRIEND NEWMAN, of Norwalk, O., sends the following article which appeared in a late issue of the *Cleveland Chronicle*, and adds as a memo: "Poulterer" is evidently after those editors who are so easily "gulled," and are constantly lying about the manufacture of comb honey. Perhaps it would be well to print the article in your JOURNAL, and thus help to *squelch* such men by ridicule, if it can be done in no other way." Our friends are all aware that the Prof. Wiley, mentioned in this article is the author of the "Wiley" lie, about the *manufacture* of combs and the filling of these with honey, and the sealing of them *by machinery*. Manufacturing eggs is just such another story as that concocted in the fertile brain of this man Wiley, and by "showing up" one we are assisting in "laying out" the other.

PODUNK CORNERS, O., Jan 4th 1886.

DEAR SIR:—How wrapt in astonishment is the mind when it reverts back over a period of 50 or 60 years, and notes the wonderful discoveries, improvements, and inventions that have been made which tend to promote the *comfort, happiness, and welfare* of mankind.

The last of all these but by no means the least useful, is the remarkable discovery of a process for manufacturing artificial eggs, upon which the editor of the *Cleveland Leader and Herald* has quite a lengthy editorial in his paper of the 16th of December, 1885.

This discovery like many others seems to have happened just at the time, when most needed, for, as we all know, eggs are now used for many purposes for which they were not formerly used, and their increased use has so increased their price that it has become quite burdensome; but it is more than probable that as soon as arrangements can be made for obtaining them by the new process, their price will be materially reduced so that all the poor as well as the rich, can always be supplied with an abundance of this desirable "fruit."

These eggs are so perfect and so like those obtained in the usual way, that it is impossible to distinguish them from the genuine, and so far as we have tested them for culinary and scientific