

Quality of Honey Vinegar.

E. W. Alexander, in "Gleanings," advises keeping cappings till spring, and then pouring on boiling water to melt the wax, the sweetened water to be used for stimulative feeding in the spring. He thinks this much better than using the sweetened water for making vinegar, and says that in his opinion vinegar thus made is in no way equal to that made from cider. Surely there has been something radically different in the quality of honey vinegar Mr. Alexander has been tasting as compared with the most of the samples it has been our privilege to taste. At any rate, many farmers near us, who have barrels of cider vinegar, after tasting honey vinegar, insist on having the latter article for table use. Possibly buckwheat honey may make an inferior vinegar, as I have had no experience, can only guess at the matter; but I positively know that washings from clover honey cappings make an almost water-white vinegar of beautiful flavor, as judged by the majority of testers; in fact, I know of one store where the sales of the same doubled over that of cider and white wine vinegars combined.

Honey in Hives in July.

In October 15th "Gleanings," N. E. France, among other things, in an excellent article, says that he wants more than enough honey in the brood-nest early in July than is necessary to winter a colony. Such teaching seems rather unorthodox, but as Mr. France is an extensive and successful bee-keeper, he certainly knows what he is talking about, at least for his locality. One thing is sure, Mr. France must use large hives to have such a condition possible; even then his practice will discount to a great extent the claim that bees will store more in the supers when there is no room for honey in the brood-nest. While I suspect this

claim to be correct when running for comb honey, yet with the right bees, no matter how large the hive, for extracted honey, I don't think it makes a particle of difference if there is considerable honey in the brood-nest at the time of the honey flow. Mr. France re-queens each colony every year. While he may be erring on the safe side, I cannot agree with him as to the necessity of this in our locality. Although I use a very large hive, my two-year-old queens invariably give as good satisfaction as those a year younger. Am free to admit, however, that three-year-olds do not always turn out all right, and I seriously contemplate systematic re-queening as practised by Mr. France, only I would lengthen out the life of the queen one year longer, as stated.

Markham, Ont.

SUGAR SYRUP AND DYSENTERY.

Editor Freudenstein addressed the bee-keepers at Marburg, on the subject of wintering bees. He gave a sort of history of his wintering method, which, in brief, is nothing else but the use of sugar for winter food. From what Mr. F. says, it appears that he has had marvellous success in wintering on sugar. Dysentery is a thing which gives him no trouble. His bees always come out strong in the spring. He removes all the honey if possible, and feeds sugar instead. In one case, having a colony afflicted badly with dysentery, in mid-winter, he brushed the bees off the soiled combs, substituting clean, empty ones; then he fed sugar syrup. The colony became quiet at once, dysentery disappeared, and the bees became healthy and proved a good, profitable swarm the following season. Freudenstein says he will pay any one \$250 who loses a colony with dysentery if he has prepared it according to his instructions.—American Bee Keeper.