

number of the bees returning to the wrong hive. Then when the bees are unpacked in the spring there is more confusing and mixing; but I don't look upon this as so very serious a matter. At this time of the year, other things being equal, a bee is worth just about as much in one hive as another. If there is any difference in the strength of colonies, the weaker ones might be left nearest to where the bees were unpacked.

Speaking of being compelled to wait about packing the bees until they were not likely to fly again until some time in the winter, reminds me that advantages have been claimed for early packing; that the bees in single wall hives only wear themselves out with frequent flights that are to no purpose while those that are packed are not called out by every passing ray of sunshine; that the early packed bees sooner get themselves settled down for the winter's nap, and are in better condition for winter when it comes. It is possible that there is something in this, but there were two or three years in which I tried packing a colony or two as early as the first of September, and I continued to pack a colony every two or three days until the fore part of November, and I was unable to discern any advantage in very early packing. If the bees are protected before freezing weather comes, I believe that is enough.

There is one other point that ought not to be neglected in preparing the bees for winter, whether indoors or out and that is the leaving of a space below the combs. When wintered out of doors there ought to be a rim two inches high placed under each hive. This not only allows the dead bees to drop away from the combs to a place where they will dry up instead of moulding between the combs, but if there is an entrance cut in the upper edge of the rim, there will be no possibility of

its becoming clogged. This empty space under the combs seems to have a wonderful influence in bringing the bees through in fine condition, and I am not certain why.

Weak colonies can seldom be wintered successfully out of doors. They cannot generate sufficient heat. In the cellar, where the temperature seldom goes below 40 degrees, quite weak colonies can be successfully wintered.

As I understand it, this whole matter of out-door wintering of bees might be summed up in a few words: Populous colonies; plenty of good food; and thorough protection. Simple, isn't it? Yet there is a world of meaning wrapped up in those few words.

MEAD RECIPE.

Take 4 pounds honey (any color) to each gallon of water. Allow the honey to dissolve. Then put it into a copper or large boiler; add 1 ounce hops and ½ ounce ginger per gallon, and boil for two hours, skimming off the scum as it rises. When sufficiently boiled pour into a wooden vessel, and when the temperature is reduced to 120 deg. add 1 ounce of yeast (brewer's yeast preferred) per gallon, mix it well with the liquor, cover over and leave to stand in the vessel for about 8 hours. Then pour into a barrel. There must be about ½ gallon prepared beyond what the barrel will hold, and with this fill up the barrel as the liquor ferments. When fermentation is finished drive in the bung, and do not tap for six months, if longer it will be better; then bottle and cork well.—R. Brown, Somerham, England, in *Irish Bee Journal*.

HONEY vs. RAZORS.

Dr. Hamlyn Harris, speaking to the Queensland Bee-keepers, is reported to have said: "It would be useless to send honey home, unless some one accompanied it. Once let your honey out of your hands, and you cut your own throats." Let us hope that our colonial friends may find a way to dispose of their honey without committing suicide in the effort.—*Irish Bee Journal*.