

cations and new developments of its wondrous powers.

When and by whom mead or metheglin was first made from honey, could not be easily determined. The two words are not unfrequently applied to the same liquor; but that is not correct, as they are dissimilar. Both, however, are made from honey, sometimes also from the refuse or washings of the comb. Queen Elizabeth had such fondness for metheglin as to prescribe carefully how it should be made and with what variety of herbs it should be flavored. In Wales, it long continued to be held in high esteem; and its various beneficial properties have been quaintly set forth in a letter addressed to Clifte the historian by the learned Welshman, Rev. James Howells (born 1594), brother of Thomas Howells, some time Bishop of Gloucester and Bristol. The uniqueness of the communication is the apology for its quotation in full:

SIR—To inaugurate a new and jovial new year unto you, I send you a morning's draught [namely, a bottle of metheglin]. Neither Sir John Barleycorn nor Bacchus hath anything to do with it; but is the pure juice of the bee, the laborous bee, and king of insects. The Druids and old British bards were wont to take a carouse hereof before they entered into their speculations; and if you do so when your fancy labours with anything, it will do you no hurt; and I know your fancy to be very good. But this drink always carries a kind of state with it, for it must be attended with a brown toast; nor will it admit of but one good draught, and that in the morning; if more, it will keep a-humming in the head, and so speak much of the house it came from, I mean the hive, as I gave a caution elsewhere; and because the bottle might make more haste, have made it go upon these (poetic) feet:

J. H. T. C. Salutem et Annum Platonicum.

The juice of bees, not Bacchus, here behold,
Which British bards were wont to quaff of old;
The berries of the grape with furies swell,
But in the honeycomb the graces dwell.

This alludes to a saying which the Turks have, that there lurks a devil in every berry of the vine. So I wish you cordially as to me an auspicious and joyful new year, because you know I am, &c.

Metheglin is no doubt a healthy beverage, containing an admixture of milk. Pallus Romulus, when he was a hundred years old, told Julius Cæsar that he had preserved the vigor of his mind and body by taking metheglin inwardly, and using oil outwardly. Metheglin and mead may be made very strong, and, of course, they both contain some amount of alcohol. In Virgil's days, metheglin was used to qualify wine when harsh. He writes of

Huge heavy honeycombs, of golden juice,
Not only sweet, but pure, and fit for use;
To allay the strength and hardness of the wine,
And with old Bacchus new metheglin join.

Mead or metheglin was the nectar of the Scandinavian nations, which they expected to drink in heaven, using the skulls of their enemies as goblets. Thus we read in Penrose's *Carousal of Odin*:

Fill the honeyed beverage high;
Fill the skulls, 'tis Odin's cry!
Heard ye not the powerful call,
Thundering through the vaulted hall?
Fill the meathe, and spread the board,
Vassals of the grisly lord!—
The feast begins, the skull goes round,
Laughter shouts—the shouts resound.

In England at [the present time, mead, like many other old and excellent domestic compounds, has passed almost entirely out of use. In very few houses could it now be found. Here and there in a farmhouse where old customs linger, it may still be had; and it is still used for colds and other complaints, both in the case of men and cattle.

The revival of bee-keeping and the conduct of the enterprise on scientific principles, will restore honey to its wonted place in the domestic economy; and if carefully studied and thriftily managed, the cultivation of bees and the product of honey may be made to form not only an important article of food and a considerable item of domestic revenue, but an ample source of amusement, and means of recreation healthful alike to body and mind.

QUEEN INTRODUCTION.

(Continued from last week.)

In the hands of beginners, or of those who have little experience in queen-introduction, the use of this cage is, perhaps, the safest method, and to such I recommend it as rendering the operation easy and fairly successful in result.

Secondly. *By Alley's Cage.*—A cage, similar in construction and principle to the above, is portrayed and explained in Mr. Alley's work, entitled, *Twenty-two Years' Experience in Queen Rearing*. His cage is thus described:—

'I have for several years used the cage which I will now describe.

'Take a block of wood 3 in. long, 2 in. wide, and $\frac{1}{2}$ inch thick, and bore through it a $1\frac{1}{2}$ in. hole one-half inch from one end; then take a knife and cut the slot or mortise A from the hole to the end of the cage or block, being careful not to cut out more than enough to allow the bees to pass through after the wire-cloth is fastened on. Now cover both sides with wire-cloth, as seen in figure; next cut the piece of tin, B, $1\frac{1}{2}$ inch long and $\frac{1}{2}$ inch wide, and fasten it to one