

my last copy of a British bee journal an advertisement for queen humblebees for export to New Zealand, where they are wanted for fertilization of the red clover blossoms. This is followed by directions for finding the queens, packing them, and their safe transportation.

Rendering Beeswax.

Considering the high commercial value of beeswax, it is surprising that so much of it should be allowed to go to waste as is permitted by a great many keepers of bees. Even the man with only a few colonies would find it a profitable investment to purchase a good wax press of some description. A Solar wax-extractor, which is simply a box with a false bottom of tin or sheet-iron and a glass cover, and which is operated by being set in the sun, is all right in its place, and will get most of the wax out of cappings, and any scraps of clean white comb which may come to it; but for melting up old comb which has been in the brood-chamber of a hive it is little more than useless, as the cocoons and other foreign matter will soak up at least half the wax as it melts. The only way to get practically all the wax from these old combs is with a press. Some people use a steam press, which sits on the cook stove and takes up a lot of room for a couple of weeks, while the wax slowly drips out of the spout at the bottom into a vessel set beside the stove to receive the wax, which it will do all right until it gets an accidental shove. And once is enough to have to clean wax off a kitchen floor. This process of rendering wax is all right if you only have a little of it to do or want to kill time in the winter. The writer uses what is known as a "Hatch-Gemmill" press, which will in a couple of hours handle all the broken and discarded comb and other wax-bearing accumulations from an apiary of one hundred colonies in two years' operations. The refuse comb is first melted in an old wash boiler, then dipped with a dipper into the press and subjected to such a pressure, applied by means of a heavy bench-screw, that practically every particle of wax is forced out of it. This press paid for itself several times over the first time it was run, melting up a lot of broken and moth-eaten combs bought from a farmer who had let his bees run themselves for a while. The chief objection to this press is that it makes a lot of "muss" dipping the wax from one vessel to another; but this objection is mostly in theory, as, with a little practice, it can be done very nicely, and a few old newspapers laid on the floor will catch anything that may happen to get away from the dipper. And it is much more satisfactory to go right at a piece of work and get it done and out of the way in a couple of hours than to have it on your mind and in other people's way for days together.

E. G. H.

POULTRY.

Maine Poultrymen.

At Portland the Maine State Poultry and Pet-stock Association held its fifth annual meeting the first week in December. The poultry show this year eclipsed the record of all previous seasons, over 300 specimens being exhibited, besides hundreds of pigeons, a large number of cats and kittens, and a few rabbits and Belgian hares. The exhibit of ducks and geese was fully equal to that of last year, and perhaps might be considered to be somewhat in advance of it; but few turkeys were shown. Dressed poultry and eggs were in larger quantities than ever before, J. Asa Fisher, of Sabattis, having an exhibit of special interest, winning him \$51 in prizes. B. G. Dickenson made an exhibit of pigeons that was at once the center of attraction for old and young. Several interesting lectures were given. Officers were re-elected: Silas Bartlett, Lewiston, President; Sumner Johnson, Portland, Vice-President; A. L. Merrill, Auburn, Secretary; T. H. Schlater, Auburn, Treasurer; E. E. Peacock, Kent's Hill, Auditor; H. L. Hinton, Oakland, Chairman Executive Committee.

An Early-maturing Pullet.

To the Editor "Farmer's Advocate":

In the spring I gave you an instance of early maturity in pullets. Now I have another that goes one better, and I think it is more of a rarity than the other. I had some thirty-six chickens hatch on April 15th, and a pullet from same hatch laid her first egg on August 4th—one hundred and eleven days from egg to egg. She laid again on the 8th, and laid up to Oct. 23rd fifty-five eggs; from Sept. 28th to Oct. 23rd she laid every day. She then became broody, but I shut her up, and on the 28th she commenced to lay again. Several others of the same hatch are laying right along, and if any more of your readers have the same experience they might relate it. I saw in the R. P. J., in August number, where a man had a pullet that laid her first egg at 106 days.

Boisevain, Man.

ED. BROWN.

GARDEN ORCHARD.

An Orchard Farm in the Annapolis Valley.

The Lyndhurst Farms in the famous "Annapolis Valley," located at Canning, Nova Scotia, have apple and pear orchards over 100 acres in extent. The varieties grown are Gravensteins, which up to now Nova Scotia has excelled the world in growing, and which seem to attain a higher degree of excellence in this Province than anywhere else; then, Kings, Ribstons, Blenheim, Greenings, Baldwins, Starks, Nonpareils, Golden Russets, Fallawaters and Wagners. Great satisfaction has been experienced the last few years with the Blenheim Pippin, which has been free of spot and an annual and heavy bearer, the fruit always having a ready sale in the English market, and consequently fast becoming a favorite. All fruit from these farms is exported to Europe, and most of it sold at Covent Garden Market, the price

averaging, one year with another, about \$3.00 per barrel, net. The apples are shipped from the farm in steamers, leaving weekly from Halifax for London and Liverpool, commencing in September with Gravensteins, and ending about the middle of March with Nonpareils and Wagners. The cultivation is similar to that adopted by all good orchardists here and elsewhere. Fall plowing is again being adopted, as many believe it preferable to spring plowing, whether a cover crop is grown or not. Pruning is commenced in the early spring; the aim is to be thorough with it before the snow is off the ground, so that the limbs may be hauled away on sleds. All trees at Lyndhurst are carefully sprayed three times each season to ensure good fruit. These orchards are renowned as annual bearers, and have never been known to fail any year from giving an average crop, although the oldest trees in these orchards are not more than twenty-three years old, with the exception of a few trees that have been planted since the French were in possession of these Provinces, and are yet strong and vigorous. Yet, 14 barrels of shipping apples have been picked from



Lyndhurst Farm. Owned by Mr. L. G. Harris, Canning, N. S.



Apple Packing at Lyndhurst, Home of Mr. L. G. Harris, Canning, N. S.