

signs of life. I turned it up to see, when the bees seemed quite dead. I took it home—a distance of three miles—and three days after I turned all the combs out, the bees I brushed into an empty skep, and set it near the fire. Judge of my surprise, to find a few hours afterwards, the bees all alive, queen included, and they had certainly seemed quite lifeless for three days at least. Now, it seems to me, that instead of declaring McFadden a "humbug," it would be better to investigate the matter. Say someone went there next fall, saw the bees packed up, and stopped all winter till they were taken out and got to work. Prof. Cook relates that he once had a stock of bees hermetically sealed all over with frozen water or ice, yet they wintered quite safely. I never could see how they could do this and yet not hibernate. If McF. is right, then the matter can easily be explained, as no air can get through ice. You can make a magnifying "glass" of clear ice, and it will also be a burning glass too—rather curious, is it not, that the sun's rays, after passing through one piece of ice, will melt another piece, and even set things on fire.

If I were you, I should certainly close with him for that 6,000 lbs. of wax. If it comes to hand all right, it will show that they have both bees and honey. If it is of good color and quality of course you will want to keep it; if it is dark, or even black, so long as it is pure beeswax, you may send it on to me, I can find a market for any pure beeswax, no matter what its color is. So now you have no excuse for not buying the wax, even if it is buying the "pig in the bag."

LINDEN OR BASSWOOD.

You seem a little exercised over these names for one tree; for as a matter of fact, the American basswood is not the same as the European linden. Though the shape of the flower and the leaf is the same, it is a much more robust grower, the leaves are larger, and of a much darker green, and when grown side by side with the European *Tilia*, it blossoms fully a month later, viz., at the time our heather is in full bloom. Some years ago the American variety was extensively propagated, by grafting on European stocks, these grafts are now twice as thick as the stocks, viz., the latter is 12 inches thick where the former is two feet. I think in a few more years they will all be "strangled," however, there are many being planted out now on their own roots, as they form a pleasing contrast to our native kind, so that in a few years we may be able to produce basswood honey too. Now, what I wish to point out is this: if your basswood is not really the same as the linden, is it wise to call it by that name? There is enough confusion between the Old and New World

already, and it seems to me on a par, to deciding to call cabbages "turnips."

HEATHER HONEY.

You will remember that we had a very dogmatic argument on this subject. You would have it that the extra thickness of above, on account of which it will neither extract nor drain away, is caused by a resinous gum, rising with the honey from the plant. You will be interested in hearing, I now think you are right, and what makes me think so, is this: Last summer was very dry, so much so that everything seemed burned up, and no honey anywhere. I had fully given up the heather as a failure, when it began to rain; enough fell to soak into the ground about four inches—which just damped the heather roots—it then came hot again, and, oh, my! did not the bees work. It kept fine just seven days, in which time they filled all their combs. The strange part was, while warm, the honey would throw out in the extractor, also when cut, it would drain; the color, instead of being a deep brown was a pale straw, and the flavor was very mild indeed, and it had this peculiarity also, it was very much thicker when fresh gathered—ordinarily heather honey is as thin as water when fresh gathered. I account for it in this way: had the ground been very wet, then the sap with its resin would have predominated over the honey, but as it was only just sufficient to allow the honey to flow at all, then of course the honey element was the greatest factor. Now, don't you think that the flavor of all honeys is caused by a corresponding resinous sap rising with it? I have frequently noticed when the sycamores are in bloom the honey to vary in color between nearly a pure white and a dark olive green.

SYCAMORE MAPLE.

We have only two native maples, though the American varieties are being largely introduced. One is called maple, and is of very little value to bees, the other is called sycamore, and is, I believe, the finest honey yielding tree in the world. It keeps in bloom from three to six weeks, and here follows apple bloom. The size and shape of the leaves are just the same as your s. ft maple, but the blossoms more resemble the mignonette, with this difference they are greener in color and hang downwards, nor do they open until the leaves of the tree are fully expanded. The honey is nearly always of an olive green color, and is very richly flavored, so much so, that some pronounce it sickly, and some beekeepers, who cannot of course get their bees in in order to harvest it, say they would not have it at any price. However it is the honey I like best of any, and