the eight only three had enough honey to have wintered them. I have had but one man refuse to let me cut a tree, for I usually divide the honey with the owner of the land.

I enjoy hunting any and all kinds of game; but there is a fascination about bee-hunting that I find in no other kind. I like to watch them as they cautiously at first approach the box; then, after filling themselves, watch the zigzag circles they describe before they make straight way.

[The above gives a suggestion for some fine sport. Thousands of such swarms are to be found in Ontario, and as for sport,—well it beats squirrel and rabbit hunting all to pieces and is much more profitable.—ED.]

ARTIFICIAL HONEY

Prof. Herzfeld, of Germany, recently brought out some interesting points regarding the manufacture of artificial honey in Europe. It is noticed that when we bring about the inversion of refined sugar in an almost complete manner and under well-determined conditions, this sugar solidifies in the same way as natural honey after standing for a long time, and it can be easily redissolved by heating. Owing to the increased production of artificial honey, the bee cultivators have been agitating the question so as to protect themselves, and it is proposed to secure legislation to this effect, one point being to oblige the manufacturers to add some kind of product which will indicate the artificial product. On the other hand, it is found that the addition of inverted sugar to natural honey tends to improve its quality and especially to render it more easily digested. Seeing that sugar is about the only alimentary matter which is produced in an absolutely pure state, its addition to honey cannot be strictly considered as an adulteration. Bees often take products from flowers which have a bad taste; and the chemist Keller found that honey coming from the chestnut tree sometimes has a disagreeable flavor. From wheat flowers we find a honey which has a taste resembling bitter almonds, and honey from asparagus flowers is most unpalatatable. Honey taken from the colza plant is of an oily nature, and that taken from onions has the taste of the latter. In such cases, the honey is much improved by the addition of inverted sugar. Prof. Herzfeld gives a practical method for preparing this form of sugar. We take 1 kilogramme (2.2 pounds) of high quality refined sugar in a clean enamel-ware vessel, and add 300 cubic centimeters (10 fluid ounces) of water and 1.1 grammes (17 grains) tartaric acid. This is heated at 110 deg. C. over an open fire, stirring all the while, and is kept at this heat until the liquid takes on a fine golden yellow color, such operation lasting for about three-quarters of an hour. By this very simple process we can easily produce artificial honey. Numerous extracts are now on the market for giving the aroma of honey, but none of them will replace the natural honey. However, if we take the artificial product made as above and add it to a natural honey having a strong aroma, such as that which is produced from heath, we can obtain an excellent semi-honey.