

are placed the unfinished sections, and placed in the hive containing the honey to be fed. Or we can place a section or piece of comb honey on the alighting board and leave it there until sufficient bees from this colony are taking from the honey, then place in the hive as above stated.

These bees, thus carried from their home and placed in a hive containing honey, will work back and forth between this hive and their home, carrying the honey to the latter, and the strange part of it is that they will defend both homes from robbers.

In selecting the colony to do this work, choose one containing good workers that will protect their own home against the intruding robber bees. The fact that the work of carrying away the honey is commenced by bees that are all from one colony accounts from their combining in a defence of the spoil.

When a super is nearly completed, raise it up and place another of unfinished sections underneath.

I have had a single colony complete 125 to 150 sections in the above manner.

Several hives may be arranged in this way, each colony working back and forth between the respective hives.—Bee-Keepers' Review.

Australian Honey.

The following report on Australian honey was made by John Higgins, Esq., Pylee, Somerset, England, to the Victorian Convention:—

Comparing with English honey, I think the Australian has the greater sweetening force.

There was no indication of crystals candying in the samples. In fact, what may be called the texture seemed to have the fibrous or glycerine-like quality in its perfect smooth-

ness. It was rather more glutinous or tenacious than British, Swiss, or American honey usually is.

This might arise from its condensed sweetness, owing to the honey having been gathered in a hot climate and so to have lost some of its watery constituents, by the action of the dry hot Australian atmosphere.

We find in our cooler and moister land, that the honey gathered in a cold season is thinner and lighter than that obtained in a hot summer.

Comparing these honeys with some English samples I found the smell of them very distinctive. The Australian had a heavy acid odour, the English a sharp pungent smell. I have tested several lots of English honey for this quality—or defect—and each yields this malice or acetic acid effect, mixed with a slight scent of flowers.

All the three samples of Australian honey have also their distinctive odour, which to me appeared like a heavy pyroligneous or wood acid smell, not so pungent as in the English honey, but unmistakable.

Probably those accustomed to the one sort, would acquire a preference for that on which their tastes had been formed, Australians preferred their own richer honey to other lighter sorts which we on this side of the equator have and like best.

I have found that the strong heavy honey gathered in the height of the season keeps better than the clear, early, light spring honey, though the latter is the nicest to eat. I am inclined to think that Australian honey would also be nicest when taken early in the season.—Australian Bee Bulletin.

The best thing to do in connection with bee business is to keep more bees.