

taste a drink is secured equal to any wine. At the second racking off let the barrel be fumigated with brimstone in the usual manner; after this is done bung up the barrel tight and insert a small spigot so as to notice when fermentation again commences. As soon as it does, for a barrel of forty gallons, put in half a pound of mustard seed, five cents worth of African ginger root and three pounds of good raisins, enclosed in a long, loosely filled bag, small enough to go in at the bung-hole. The raisins will disguise the presence of mustard and impart a flavor that is pleasant and agreeable to the taste. In most instances, if these directions are carefully followed, and the cider kept in a cool place, it will remain sweet and palatable for a long time. Yet in some cases even this will prove a failure, much depending upon the state of the weather. If cider is designed to be used within a short time, there is no need to put anything into it.

A delicious *cham-pagne* may be made from cider pressed in clear, cold weather, in the following manner: Take the juice that comes from the press when it has run until it has become clear; filter it when fermented to the proper taste; draw it off into a fumigated barrel; let it settle; then draw it off again, and let it stand until fermentation ceases; then draw a bucket partly full of the cider; add one gallon of new milk fresh from the cow, two table-spoonsful of salt, and two ounces of sweet spirits of nitre; pour this mixture back into the barrel, stir thoroughly, and after it becomes well settled, bottle and you will have a wine that will pay you well for your trouble in making it.

Good cider, with care in fermenting, if put into a freshly emptied whiskey barrel and placed in a cool, dry cellar, may be kept sweet a long time.

Nearly every farmer who visits my Fruit and Cider House, has a way of his own for keeping cider sweet, but "all signs fail in dry weather."

The great trouble about this cider question is that refuse fruit is used instead of the choicest, as should be the case.

K. K. JONES.

"THE PINES," near QUINCY.

[We are pleased to see that Mr. Sells of Iona, took the Diploma at the New York State Fair for his Cider press. We are pleased to see that Canadian enterprise is not over looked by our American cousins.

## The Apiary.

### On Bee Keeping.

FROM THE PEN OF J. M.

There was a time, some years ago, and not many years either, when honey was plenty, and cheap enough for all to have it on their tables. How is it now we rarely see it brought to market, and when it is the price is so high that only the few among the wealthier classes can afford to indulge in the luxury? Why is this? We have been trying to solve the problem, but can only arrive at an approximation of the causes.

Formerly, bees were kept for the sake of the honey they made, and in the old-fashioned straw hives in which they stowed away their honey, there was room and to spare; they were healthy and strong, and worked with a will to lay up their winter stock of food. They were warm and comfortable in the cold season in their thick straw houses, and when Spring came, sent out their swarms early in the season, often two or three from a hive, which each laid up a stock, and by the time the cold autumn days came a farmer who started with half-a-dozen hives would find himself with fifteen or twenty well filled with honey. To get that honey he destroyed the bees in some of the hives by suffocating them with smoke or otherwise; leaving a few of the strongest stocks to start afresh with next season. We fancy we hear a bee-fancier exclaim, what a destruction and loss that would be? But then if you did not so do you would have to let them spend the winter in wasting what they worked to make in summer. Is there any more cruelty or loss in killing bees than sheep or hogs.

Now it is different? The bees are not wanted to make honey, but to be kept for the pleasure of trying all the new inventions in the way of bee hives that are patented. The bee men encourage that idea. They offer big prices for swarms in order to sell their patent hives at still bigger prices, and so the matter goes on, and the honey is lost sight of. How many patent hives and patent ways of manipulating the bees there are now—we don't profess to tell—but this we do say, that none of them is equal to the old straw hive for warmth and cheapness, combined with usefulness. We feel certain that were they to come into fashion again along with the plan of destroying the bees to get their honey, we would have plenty, and to spare of it. The whole business has got into the hands of speculators, and they talk and blarney so much about them that bee-keepers are fairly puzzled how to manage. A really good hive is yet a desideratum; not a fancy pine boarded thing that lets the cold in, and the heat out, and costs a nice fancy price—but one that will keep them warm in winter and admit of the entire stock being transferred to another hive, as soon as they have filled the one they are in, and they will then be likely to work the harder to lay by another store for themselves during cold weather. We fancy

that the bees are either getting wiser, or that the amount of care and over-indulgence they now get has weakened their vital powers, otherwise we would have more honey to show for such an amount of money that is now spent on them. Mr. Quinby, who is a good authority, says:

"Very strong stocks will winter on the stand and better in the straw hive than any other; but if at all weak they should be kept in a dry cellar or a room that has been made perfectly dark, and cover the entrance with fine wire cloth to keep them in and the mice and cockroaches out."

It must not be forgotten that the most of the flowers bloom in spring or early summer, and the earlier the bees can be got to swarm the better and the larger is the stock of honey made; and were the surplus bees killed off as soon as the hive was filled, or were it made an easy matter to transfer them to another hive early in the season, they would have time to lay up enough for their own wants after ministering to those of man.

## Communications.

For the Farmer's Advocate.

### FRUIT TREES.

STRATHROY, Dec. 9th, 1867.

SIR: Could you inform me where I can procure some good reliable fruit trees, as I wish to plant an orchard in the Spring?  
J. N. J.

[We have been supplied with trees that have proved true to kind, and always satisfactory from Mr. G. Leslie's Nurseries, Toronto. His is the largest Nursery in Canada, and we have found him an honorable gentleman.

Should you choose to leave an order at this office, we can have them shipped at the same time we are having other orders filled. We purchased at one time a lot of trees from a person of the name of Bickford and have not one of them living. Experience has taught us a little in tree business. In the Spring we shall be filling orders. We will publish the prices that we can supply trees at in our next number.

For the Farmer's Advocate.

### THE FARM.

Though this is not a season of the year when much can be done upon the farm, still it is the time when all plans should be laid for future operations.

The farmer who in the leisure time of the winter season goes to work and reduces his next season's operations to a plan, so that they can be entered upon at once, and carried through without delay, or hesitation, saves to himself, not only considerable valuable time,