

over the apiary as often as necessary, even though you do this once a week, that all may be taken off before the bees change the color of the snowy combs to one of dirtiness, a condition far removed from what it was when first capped over. When taken from the hives, place it in a room with a temperature from 85° to 100° of heat, keeping this heat as near uniform as possible, either with an oil stove, or by the sun shining on a dark-painted roof over where your honey is stored, or, by both, so it will grow thick and of better quality, and to prevent any leaking of honey when you crate it, or upon reaching market. Keep an eye out for the larvæ or the wax moth, and if troublesome, use sulphur, after which pack it for market in neat, tasty crates or cases. Now call in all your bee-keeping friends to look at it, especially all whom you have reason to think have any honey to sell, and, after showing them yours, ask them what shape their's is in, and inform them as to the probable price of honey put up in nice shape. Have sample copies of the bee papers at hand, and especially some of the many good books of the present day on bee-keeping, and do not let one go away without subscribing for one or more of the papers, or purchasing a book. Just as soon as you can get men to reading on the subject of bees, they become interested in everything pertaining to the pursuit, and thus they will even try to excel you, if possible, in the neat way they put up their honey, while they in turn will educate others whom you may not be able to reach. If they will not take and read a bee paper or book, beware; for one of these old fogies let loose without any reliable reading regarding bees, for a rudder, does more harm to the honey trade than a dozen producers like yourself.

Second, if you cannot get your friends who keep bees to adopt a nice tasty package, and get their honey off in nice shape, do not let them put it on the market at all. Buy it yourself, or at least make them an offer for it for all it is worth, so if they should not get the price in the market you offered, they will bring it back to you. After having bought it, dress it up in the best shape possible and sell it with your own crop, and thus, as a rule, you can get out of it without nearly the loss you would have sustained had it gone on the market as did Mr. A's. After a few years of energetic work on the part of intelligent honey-producers along this line, we may be masters of the situation as to a more uniform price for our product.

G. M. DOOLITTLE.

Borodino, N. Y.

Some Things That We May Be Sure Of.

—By G. W. Domarco

There are some things that we may be mistaken about, though we may have spent some time in investigating the same things. But there are some things we may know without much investigation, and one of these things is, we have no honey in Kentucky this year up to the close of the white honey harvest.

The last fairly good honey season was in 1891. Since that year the seasons have grown worse and worse, till this year there has not been more than enough honey to support the bees during the time of the early honey harvest. Our best honey plants are perennials and biennials, and their conditions to produce honey, depends on the present season and the season preceding it. Last year, after the crops were safe from drought, the dry, hot weather of autumn literally burned out the white clover and most of the red clover, and the bees have had no clover to gather surplus from. In twenty years past no season has passed to the middle of July without my apiary yielding some honey till this year, 1896. Not a pound of honey have I ventured to take up to this date, July 31st. But since the 1st of June we have had wonderfully seasonable weather with copious rains, and the prospect for a fall flow of honey was never better than it is at this date. Something must happen in way of bad weather, or in some way, if we do not get fall honey this time. The entire absence of the white clover and red clover this year, has made most people who keep bees, intelligently or unwittingly understand where our surplus honey comes from. It surely comes from white and red clover. When these plants fail, our surplus honey fails.

There is much said about sweet clover as a honey plant. I have had sweet clover reach of my bees for ten or fifteen years and my bees literally scramble over the sweet-smelling, sweet clover, but it seems to be all. Like the perfect scramble over catnip, is the sweet clover I have never been able to distinguish a drop of sweet clover or catnip honey from any other known honey. I have noted for years that certain honey plants, like catnip, sweet clover, mother wort, E. weed and some other plants of E. character, are famous to attract bees.