

swarms when hiving them, and have them in a full-sized hive?

Mr. Brown—It would have been better to have united them in swarming time than to have united them in the fall.

Mr. Pettit—I do not think that exactly answers the question. My experience in hiving swarms on starters for comb honey is that in the fall they are about a certain strength, no matter whether they were strong when they were hived or not, because it is three weeks before there is much brood, and the old bees die down to a certain strength, no matter whether they are strong when they were hived or not, because it is three weeks before there is much brood, and the old bees die down to a certain strength, anyway.

A Member—The reason I asked that question was, a man said to me, "Why not unite them, and give them a full-sized brood nest instead of hiving them separately?" That is one point. Why not have them in full-sized hive instead of a contracted brood nest.

Mr. Lowey—In about ten or twelve days I should give them more comb. If you leave them until they are full they will be very weak in bees. The queen will be ten days, or probably two weeks, in occupying those combs.

Q.—What is the best method of preventing after swarming?

Mr. Brown—Give sufficient room at the proper time. Have sufficient room for your bees until the honey flow is about taking place (with me until the white clover is about a week in bloom or perhaps five days); then add sufficient room, put on your supers according to the requirements of the bees and very little swarming will follow. But I see it is for after swarming. That is rather a different question. My method would be to remove the old colony and set the new one in its place. I remove the old colony to where I intend it to remain.

Mr. Pettit—It is just as well to get an extracting super to the parent swarm as soon as it swarms.

### MEAD.

I wonder how many bee-keepers in this country would have a good stock of mead on hand should some thing looking individual chance to drop one of these dusty, hot days and need a drink.

And yet, there is no other product of the apiary that will yield one-third the profit that will mead. Here are the figures, see for yourself:

One quart honey .....	\$1.00
Five gallons water .....	50
Total .....	\$1.50
Retail 5 cents a pint, 40 pints .....	\$2.00
Less .....	50

Profit on five gallons .....

To make: Put into a clean barrel five gallons soft water. When the water is warm add one quart pure honey. Boil for one and a half hours, skimming ten. Empty into earthen vessel when blood warm pour into a cask. The bung should be put in loose. If the cellar is warm, fermentation begin in from five to fifteen days. After fourteen days' fermentation, take off into another cask, leaving the dregs in the second cask fermentation should be allowed to go on from ten to fifteen days. When the mead is clear, that nothing more is heard in the cask, close the bung. Allow thirty days for the mead to clear, then draw off into bottles, cork well and pack in straw. It will effervesce in a few days strongly.

This is the honey mead of the ancient Germans, who attributed health and great age to its use. It is slightly cool and refreshing beverage and can be used in case of fever when wine and beer would be injurious.—L. E. Gateley, Forth Smith, American Bee-keeper.

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