

There was all of twenty pounds or more of honey and some brood, from eggs up to capped brood. Some of the honey was good and some was very thin, that which was in the upper corners of the frames being good, the rest was so thin that on uncapping the cells it would run out like water. This thin stuff had a sourish sweet kind of a taste with a similar smell; fermentation had taken place with a good deal of it, as I could notice the alcohol both in the taste and smell. This accounted for the loss of the colony.

The bees had eaten out the good honey from the top centres of the frames and spring coming on had started lower down on this what I took to be corn honey.

In order to make sure they gathered honey from corn I watched last season when the corn tasseled and it yielded profusely, it being a very dry hot summer, which was just suitable for it. My Italian colonies filled their hives with this stuff to such an extent that I was afraid they would swarm, but luckily it gave out in time to prevent swarming. I was then afraid this stuff would bring disaster to my bees in the spring again, which it did not, as the weather continuing hot for some time after it was ripened down and the fermenting principle worked out of it some way or another.

This corn honey or corn juice on being newly gathered is so very thin that I almost wonder how the bees keep it in the combs as the least little shake or the tipping of the combs vertical makes it run out.

It is the sweetest of all sweet stuff, which is the reason of the bees storing it so freely, although it is so thin. It is also possessed of a corn-stalky taste, which gives it the fermenting principle, which if not ripened out of it will bring disaster to the colonies that store it.

My black bees did not gather any of it, although standing alongside of the Italians and not five rods from a corn patch.

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From the British Bee Journal.

MINORCAN BEES.

WE are highly pleased with the public spirit and the perseverance which have actuated Mr. F. C. Andreu, of Port Mahon, Minorca, to make another, and, we rejoice to say, a successful attempt to introduce the bees from his island to the notice of the British bee-keeper.

In June, 1886, Mr. Andreu made his first attempt to introduce a queen from Minorca. In consequence of the packing of the queen and

bees not having been performed with due attention to their requirements and to the distance they had to travel, that experiment was without result. The queen reached us in *extremis*, and before she arrived at the apiary of Mr. Abbott, to whose care we desired to consign her, the spark of life had fled. Mr. Andreu having described the race of Minorca bees as "hardy, gentle and prolific," and as possessing many of the qualities of Carniolans, it created in us a desire to have a further acquaintance with the bees of his island. In a recent communication to *Gleanings*, Mr. Andreu seems to have a fear that his queens are too prolific, "as the greater part of the stocks, instead of filling the combs with honey, allowed the queen to monopolise them."

Two years have passed away since that first attempt was made, and during the interval great progress in apiculture has been made in Spain, in a great measure due to the enterprise and example set forth by Mr. Andreu. Bee-keeping in Spain till very recently has been carried on in the old-fashioned style, and amongst the bee-keepers there are extremely few who had any knowledge of modern hives. The hives there used are varied, and in the materials with which they are constructed. Some are round, others square, or long, and are made of cork, basket-work, covered with mud, straw or wool, and hollowed trunks of trees. It would appear, in fact, that little progress has been made in that country either in the management of bees or in the construction of hives since the time (A.D. 50) when Columella, himself a native of Spain, wrote his *De Re Rustica*. In that work he describes the hives of his day as made of cork-bark, "fennel giants," willows woven together, wood of a tree made hollow or sawn into boards, potters' earth, and those "made of dung or built of brick;" and his account of the management of bees is not very dissimilar to that practised amongst Spanish cottagers of the present day. And yet the flora of Spain is rich in honey-producing plants and shrubs, and an abundance of honey could be there produced which for quality and flavor would bear a favorable comparison with that of any country in Europe.

But during the last few years a marked improvement is to be noted in the culture of bees by the inhabitants of Spain, and the ignorance and prejudice which have hitherto prevented the introduction of new and improved methods are gradually melting away. This we attribute, in a great degree, to the example, enterprise, and influence of Mr. Andreu. In a letter addressed to the *Bulletin d'Apiculture de la Suisse Romande*, December, 1886, he says:—"When we first imported new hives from England, a few years ago,