

dew soiled their hives very badly and the most of them died before spring and the balance "petered out" and were gone before the middle of April.

When the clover season is nearing the end I leave five sealed combs in each top storey for winter stores and extract from the other super combs until the season ends and when the time comes to prepare my bees for winter I have 5 combs of choice stores to put into each brood chamber for the bees to winter on. If I had left all the colonies to winter on honey dew in 1884, when the brood chambers were filled up full with it, I would have lost nearly all of my bees. It don't pay to try to winter bees on poor stores.

WM. McEVOY,

Woodburn Oct. 29th, 1900.

Extracting Wax from old Combs.

Mr. J. F. Munday, writing on the above subject in the "Australasian Bee-Keeper," recommends the following method which may be useful to many who do not wish to go to the expence of any of the numerous modern wax extractors or presses:--

"Cut a piece of strong wire cloth about an inch larger than the inside of the boiler in which the combs are to be melted. Turn down at right angles about half an inch of the wire cloth all round the edge to make a strainer that will fit easily inside the boiler. Then cut a board the same shape as the boiler, but about $1\frac{1}{2}$ inches smaller in dimensions. Across this board and at right angles with the grain of the wood, nail some half-inch straps of the wood about three inches apart and parallel with each other. Make some holes about one inch in size in the board between the strips of wood. Half fill the boiler with water. Put in the old combs. Put the board on top of the combs. When the combs are melting take out

the board and stir them up with a stick. Add more combs as the others melt. When a sufficient quantity is quite dissolved, put in the strainer (but edge downwards), put the board on top of the strainer so that the strips nailed across the board are next to the strainer. Sink the board about one inch beneath the surface or deeper by placing weights on it (I use bricks). Then when the wax has risen to the surface skim it off; then take out the strainer and stir the stuff in the boiler well. Sink in the strainer as before; wait about 15 minutes then skim it again. Very little wax will be left after the third skimming, and that little can be obtained the next day if the strainer be left submerged in the boiler till its contents are cold. As the wax is skimmed off it might be strained, but I do not do so then. I prefer to remelt the cake obtained and then strain the wax through a flannel bag."

Kitchen Weights and Measures.

A List the Cook Should Keep Close at Hand or Commit to Memory.

Four teaspoonfuls of liquid make one tablespoonful.

Four tablespoonfuls of liquid, one gill or a quarter of a cup.

A tablespoonful of liquid, half an ounce.

A pint of liquid weighs a pound.

A quart of sifted flour, one pound.

Four kitchen cupfuls of flour, one pound.

Three kitchen cupfuls of cornmeal one pound.

One cup of butter, half a pound.

One solid pint of chopped meat, one pound.

Ten eggs, one pound.

A pint of brown sugar, thirteen ounces.

Two cupfuls and a half of powdered sugar, one pound.—November Ladies' Home Journal.