

up into the smallest possible pieces, and put into a stone trough having a wooden sieve at the bottom, thus permitting the honey only to pass; and by an outlet into a receptacle, such a trough may easily take over a thousand pounds. This first honey is sold on the market as virgin honey, mostly stored away in wooden barrels holding between 140 and 190 lbs. of honey. The residue of the trough is now put into flat baskets, having a small opening at the top to introduce the comb; and half a dozen such flat round baskets are now put under a large press, with a big wooden screw acting on the pile of baskets. On top of the baskets a board is laid to produce equal pressure. The honey from this pressing is impure, and is sold as second rate honey in the same receptacles the virgin honey. A good deal of honey is sold to the factories of Montelimar, Ardies, Aix, Nîmes, Narbonne, etc., where honey cakes are made. No Frenchman will pass his Christmas without having a taste of these honey cakes, called "nongears." Hundreds of thousands of pounds are consumed yearly. They are made of honey, sugar and almonds. The trouble is, they keep only during the cold season. As soon as the hot weather comes on they begin to flow. Thus they are sure to be fresh every year. The comb pressed out is now put into a big cauldron, and boiled. When it is well fluid this is put into the same baskets again, which are now furnished with long straw, and, as quickly as possible, put under the press again, and received in wooden receptacles. While the pressing is going on, boiling water is poured over the pile of baskets to keep the wax flowing. In some cases the farmers do the whole work themselves, pressing out the honey with their hands, and putting the boiled wax into a sack, and twisting at both ends to get the wax out. This wax is generally of a nicer color, as being better strained, while the honey is not as pure, having a mixture of pollen, wax, etc.

The bee in the south of France is black, showing some white bands at the first and second rings. The fuzz is strongly inclined to yellow; a slight tinge of orange marks both sides of the first ring. Very few men (as a rule no bee-keepers) have any movable-bar-frame hive, either Langstroth, Abbott or Bastain. None of them have an extractor. They can have only a very little more honey than the "fixists." About Toulon, Cannes, and Nice, they move their bees on mule back to the higher Alpine regions in summer, putting the hives individually in sacks, tied at top. In autumn they bring them back again, and then take the honey in the manner above described. In Nice

a single woman had a bee hive in a cork oak trunk, only the bark being used as a hive. She was selling comb honey right out of the hive. The bees, naturally, though had been sulphured previously. The hive was well filled with sealed comb, and might have contained 40 lbs. of honey. No robbing was going on, as the hives are kept some distance from town; and even Nice had such weather in January as to keep bees at home. They seldom have ice here, though. Flowers are sold all the year round. Foreigners from England, and even America, flock here in winter.

PH. J. BALDENSPERGER.

Marseilles, France, January 11, 1891.

[And so, friend B., honey cakes are not a modern invention after all. We are very much obliged to you for the birds-eye view you give us of bee-keeping in the Old World; and we hope our friends mentioned by you will soon get into the modern ways, and throw aside their brimstone and rude hives.]—*Gleanings*.

The above from our esteemed friend Ph. J. Baldensperger, is interesting. We notice Mr. B. has got as far as Marseilles, France, and we wonder if he will get out to see us. When we visited Palestine in '87 and '90, among the pleasant acquaintances we met at Jerusalem, was Mr. Baldensperger. We selected him as likely to make the best and most thorough bee-keeper in that section. He assisted us in making movable comb hives in a little workshop belonging to the English school, outside the walls of Jerusalem, at the south-west corner, near the tower of David. In the garden there, belonging to this school, was transferred from their ancient hives, the first colonies of bees. We recollect when we commenced the operation, how doubtful many of the scholars were, as well as the teachers, as to the success of our undertaking. After we had transferred one or two colonies, however, they took hold and assisted, exhibiting great interest. Mr. Baldensperger has had advantages that many have not had, and he can give very valuable information in reference to Palestine, or, in fact, about all of that section of country around the Mediterranean sea. It is pleasant to know that the new mode of bee-keeping introduced in Palestine ten or twelve years ago, is being made good use of, and that through the influence of Mr. Baldensperger, many have become quite expert in the business.