

tain whether the germs of foul brood would retain their vitality when contained in beeswax that had been manufactured into foundation. The late Mr S. Cornell stenuously took the affirmative of this much debated question, and Mr. Taylor's experiment, while not positively conclusive, nor absolutely final, affords strong presumptive evidence that Mr. Cornell was right, and that unless care be taken to bring the beeswax at least to temperature of boiling water, it is possible to convey the germs of that dread disease in comb foundation made from it.

Guelph, Ont., Dec. 12th.

The Other Side.

BY PETER BUSSEY.

The object of this article is to state a few of the many difficulties met with by practical bee-keepers and the man who tries to make an honest livelihood by keeping bees.

In my humble opinion there is no other industry the follower of which meets with so many obstacles as in bee-keeping.

Let me take my own case for example because a man can pen his own experiences better than those of others. I think I have had as much and as long experience as any man of my age. I know by acquaintance the greater part of the bee-keepers of Ontario and I think they will agree with me that their experience has been similar to mine.

In the first place some jealous-minded person asks us, "How have your bees done this year?" Of course we humble bee men are generally satisfied with the crop we get and we answer, "Very well" or something to that effect. We state the number of pounds in hundreds or so much per colony. This to our querist sounds large and the next question comes like a shot, "How much did you feed your bees to get such a large

surplus?" Indignant we answer "None," but the next thing we know a report is being circulated that our honey is half sugar; this too often comes from bee-keepers on a small scale who ought to know better.

I have often tried to impress on the minds of my customers that such would be impossible for bees will not store syrup for surplus nor partake of it at all when there is honey to be gathered. I also try to impress on them the fact that bees do not make honey, they merely gather it and store it in the cells, so that if I fed sugar I could be detected as the bees do not alter the flavor and it would be sugar still.

Again I have been accused of mixing honey and sugar together and selling it for pure honey. Let me just relate an instance that occurred last October. For a number of years I have exhibited bees, honey, and apiarian supplies at the Fall Exhibitions. At one fair the judges on honey were two ladies and a gentleman. No one of them had ever owned a colony of bees and although they perhaps knew honey when they saw it, had no practical knowledge of the manner of its production. Mine was a beautiful basswood honey as fine a sample as ever was shown at an exhibition. Mr. McEvoy, foul brood inspector, pronounced it as fine as any he ever saw, yet the judges gave the prize to a rival exhibitor because forsooth my honey was too light in color to be genuine. My rival's honey was just a little on the dark side and this fact alone gained him the prize. I told the judges to have the honey analysed and that if anything but pure honey was found therein, I would be liable to a fine and would also give the directors of the fair fifty dollars.

Others again will buy extracted honey from you in a liquid state which afterwards becomes candied. If they are ignorant of its properties they at once jump to the conclusion that there is sugar in the honey.