

be bred out. For three years I had a total of only three swarms; the numbers standing two, one, none; and this year up to date I have had no swarm. It may be the strain of bees, but I think the system chiefly contained in No. 1 or No. 2 deserves most credit." D. M. M., Banff.—The Bee-Keepers' Record (British).

#### SOFT BEE CANDY.

This recipe for making soft candy for feeding bees and for queen cages, appeared in The Canadian Bee Journal of October, 1905. We have been asked for it until copies are about exhausted, so are here repeating the direction as given by good Brother Columban, of St. Mary's Abbey, Buckfast, England:

"In making this candy I use an ordinary enameled saucepan or preserving pan, and into this I put 15 lbs. of sugar (cane sugar, white crystals), and three quarts of water, hot for preference. This I put over a clear, strong, fire, and stir until the sugar is quite dissolved. When it begins to boil I draw the pan aside for a moment, so that whilst it continues to boil slowly, I may be able to take off the scum and all impurities. The spoon which I used for stirring, being no longer required, is also removed. This done, I return the sugar to the strong fire, and leave it to boil as fast as possible, without stirring for about twenty minutes. Then, to ascertain whether it is finished or not, I take a bowl of cold water in my left hand, dip the forefinger of my right hand first in the cold water, next in the boiling sugar, and then again in the cold water, and with the sugar adhering to my forefinger, I try to make a soft ball like a piece of putty ready for use. More time is required to describe than to carry out these operations. They ought not to take more than two or three seconds. The forefinger must be kept curved whilst dip-

ping it into the boiling sugar and a little skill and courage are required to do it for the first time, although it is not difficult at all. A sugar-boiling thermometer would be a convenient substitute. If with the sugar adhering to my forefinger I have not been able to make the ball mentioned above, the sugar must be boiled a little longer. If, on the contrary, I have been able to make it, no more boiling is necessary. Now I pour in about 5 lbs. of honey (about 5oz. per lb. of sugar), which I had ready at hand. The mixture must be boiled for one or two minutes, but great care must be taken not to let it overflow, as honey is apt to rise quickly like milk. I find that adding a little piece of butter of the size of a hazel nut, often causes it to settle down, but not always. After boiling for a minute or two, as said, I take the saucepan off the fire and medicate with Naphthol Beta, two tablespoonfuls of the "Guide Book" solution for 20 lbs., mixing it well in. Then to cool the mixture I pour it out into a square tin, 21 by 15 inches, and in one of this size 20 lbs. should cool sufficiently in about an hour, or in less time, if the vessel is placed in cold water. During the cooling process I do not stir; note this well, for if stirred the candy would be sandy and rough in grain. When the sugar has cooled down to such a degree that I can keep my finger in it for half a minute, without scalding, then only do I begin to stir, and continue to do so, till the candy becomes white and hard. It is now finished, but in order to transfer it to suitable moulds I must warm it again, and I put it all into a milk pan, which fits on to a boiler containing hot water. There the candy gets more or less liquid, like cream, and an occasional stir must be given to dissolve all lumps. When uniformly dissolved and sufficiently hot (say about 204 or 205 degrees F.) I pour

it into pl  
to cool.  
cool room,  
by accident  
boiled, in  
tested inst  
ball,) I add  
again to th  
tive of ovi  
taken off t  
Also, to pr  
to fill sauc  
candy more  
remarked th  
ed thorough  
with the su  
deal in tryi