

ing management. He worked up a considerable trade shipping honey to the North West. In the fall of 1899 he was one of the Ontario bee-keepers who contributed 500 lbs to Canada's honey exhibit at the Paris Exhibition. He leaves a wife four sons and three daughters.

K.A. A copy of the 1900 edition of the ABC of Bee Culture, published by the A. I. Root Co., Medina, Ohio, is in my hand. This edition marks the eighth thousand. We cannot speak too highly of the excellence of the work on bee culture or recommend it too strongly to either veterans or beginners. The last edition of 5000 copies issued Oct., 1899, was exhausted in the short space of one year. The 1900 edition, besides being more thoroughly revised than any previous one, has received larger additions of new matter and now contains 500 double-column pages. I would corroborate the statement of the publishers that "this work will save any one who keeps even a few bees ten times its cost in a single year." We have ordered a consignment of these books and will be pleased to supply them at the publishers price, \$1.20, post free.

To Drive Ants From the Lawn.

The April Ladies' Home Journal says: Fine coal ashes sprinkled about the burrows of ants will cause them to leave. Ashes may be used on the lawn without injury to the grass. Fresh ashes are best, but those fresh

from the stove, shaken from the stove-shovel, will answer the purpose very well."

We would consider that the remedy would work successfully in apiaries where ants are troublesome.

Homemade Vinegar.

HOMEMADE VINEGAR. The following recipe for making excellent vinegar was given me by my German neighbor, who, happening to come during pickling season, heard me lament the impossibility of finding a good quality of that article at the village store. "Why don't you make your own vinegar?" she inquired. On learning my ignorance in that branch of cookery, she kindly initiated me into her method, which is, I think, original, and which proved so simple and inexpensive that I have since used no vinegar but that of my own make. Pour into a jar tea that has been sweated with honey. Cover the jar with a muslin cloth to keep out flies, and set away in a sunny spot. Each day pour into the jar any tea that is left over at meal time, while still hot, until you have the desired amount of vinegar. Stir in more honey, according to the amount of tea added. After a few days' exposure to the sun, the liquid will become sour, and for about three weeks will continue to ferment. Allow it to remain in the warm sunshine until the foam has all subsided and the vinegar is clear. It is then ready for use. Strain, bottle, and set away in a cool place. When made during the hot summer months, vinegar is ready for use sooner than when made in winter. Vinegar prepared in this way is both wholesome and economical, as often tea is used that would otherwise be wasted.—Ellen Battersby in Farm and Home.