

in Europe. They were in two lots, one from seed of Mr. Deprez and of the kind known as the "collet rose," and the other from German seed called Wanzlebener Noehzucht, which is in high favour among beet-growers in central Germany. All the roots were of an excellent shape and considerably over a pound in weight on an average.

Yours very sincerely,

WILFRID T. SKAIFE.

	ASH FROM BIRCH (Betula alba)	ASH FROM ELM. (Ulmus campestris.)
Lime.....	35 0 0/0	48.0 0/0
Ferric oxide .. . .	1.0 "	0.9 "
Potash .....	8.0 "	20.0 "
Phosphoric acid....	4 0 "	3.5 "
Sulphuric acid .....	1 0 "	1.4 "

#### Spent char. (1)

Carbon.....	20 00 0/0
Carbonate of lime .....	4 00 "
Phosphate of lime.....	74.00 " *
Gypsum.....	0.50 "

\* 100 parts phosphate of lime contains 45.8 parts of phosphoric acid

#### Analysis of sugar-beets.

##### " Collet rose de Deprez "

1st. Lot.....	15.8 0/0 sugar.....	80.0 purity.
2d. " .....	13.4 " " .....	74.0 "

##### " Wanzlebener Nachzucht "

1st. Lot .....	13.2 0/0 sugar.....	70.0 purity.
2d. " .....	14 0 " " .....	71.9 "
3d. " .....	12.1 " " .....	72 0 "
4th. " .....	12.3 " " .....	68.0 "

#### Description of Mr. D. A. Jones' Apiarian Establishment at Beeton.

TO THE EDITOR OF THE ' JOURNAL OF AGRICULTURE. '

Dear Sir,—Having promised to write you an article on D. A. Jones' method of bee culture, I find that I cannot do justice to it in one article, so I shall extend it to two.

I shall confine myself to a description of his place, this time, and give you the details of his management later on.

On an average, he takes only five hundred hives, in the spring, from his bee-houses, and divides them up into his five yards, or apiaries, which are within a radius of ten miles from the headquarters, at Beeton. The outside yards are usually each managed by a student, who gets a small wage, and boards with some neighbouring farmer. But they are superintended by a practical apiarian who visits each yard every two or three days, and guides the student in his work. The yards are procured in the following manner:—Mr. Jones usually rents an acre or two from some farmer for a number of years, or else he procures the yard free, on condition that the bee-house, and fence around the yard, pass into the hands of the owner of the land at the expiration of the lease.

The home yard i. e., the one in Beeton, is managed by a foreman, who instructs those students who board in the village. The home yard is of course the most important by far,

(1) The remains of burnt bone after its having been used in the refining of sugar

it is thence that all the queens and colonies are shipped to customers, and there all his finest-bred bees are kept.

His queens are mated on his isolated islands in Georgian Bay, Lake Huron,—they are three in number (the islands), and are so isolated from the mainland and each other, that there is no possibility of the queens getting mated by any drones but those with whom they are placed.

Thus he can mate three breeds, such as the Carniolans, Holy Lands, and Italians, successfully, while if there are others, such as the Cyprians, he can pretty safely mate them in his home yard, and though he will not guarantee them as pure, still nine cases of ten, they will be so.

Besides his revenue from queens, hives and honey, he has a factory for the manufacture of apiarian supplies of all kinds. A wax house from which he turns out comb foundation, and a printing establishment where a local paper and the "Canadian Bee Journal" are printed.

I might here say that Beeton is situated in the southern part of Simcoe Co., and derives its name from Mr. Jones' industry. The little village has not only to thank Mr. Jones for its existence, but also for its present state of prosperity. As a Yankee once rather vulgarly but pithily expressed it. "He is just the pap of that village."

About a dozen students follow the course of instruction every year, arriving when the bees are first put out, which is generally about the first of May, and remaining till the end of October, when they are put back in the bee-houses for the winter. As I before mentioned, a few of them take charge of the outside yards, but the majority board in the village, and get instruction from Mr. Jones and the foreman, in the home apiary.

On rainy days, there is always work either in the factory, or in the wax house, so there is never any excuse for idleness. Students are paid for any work done outside of the bee-yard, such as packing goods, making section or brood foundation, clarifying wax, factory work, teaming, &c., &c.

Twice a week, or oftener if the students wish it, Mr. Jones lectures to them in the evening, but he does not confine his instruction to these lectures, he is always willing to answer questions when out in the yard, and if necessary to keep a student in his work.

But the lovers of this study, I must tell you, are not confined to the male sex. During several seasons Mr. Jones has had lady students, who, as a rule, proved better at the work than the men.

It is perhaps the only out door occupation in existence at which a lady can engage, and which will prove very remunerative if carried on properly, and in a good locality.

The hours for work, are from 7 a. m. till 6 p. m., one hour being given for dinner. Students are of course their own masters as regards time. But when once at work in the bee-yard they must finish, and also obey to the letter the orders given by the foreman.

During the extracting season, visits are made every day to the outside yards, and small boys are engaged to carry the combs from the hives to the extractor, and back again when empty. However, I am not going to describe the work itself, this time, as I have already taken up a good deal of your valuable space. In my next, I will try and embrace swarming, extracting, and fall feeding.

T. W. SKAIFE.

Dear Jenner Fast,—The Jersey heifers in the inclosed engraving are an exact representation of my Canadian Jersey  $\frac{1}{2}$  and  $\frac{3}{4}$  bred—showing conclusively how impressive the Jersey is on the old French cow of this province.

I have just seen a very small Canadian—not over 600 lbs. live weight, which has given 300 lbs. of butter in the last twelve months. In October of last year, the owner, a curé, told