

For comb honey I use a super, holding seven brood section frames with ten separators, each frame holding four sections. For extracted honey, I use a second story, same size as brood chamber, with zinc queen excluder between it and brood chamber. Excluder also between section super and brood chamber. This hive can be used with equal facility for comb or extracted honey, or for both; and is the hive I prefer for myself.

The beginner ought to produce only comb honey at first, till experience familiarizes him with the manipulation necessary for extracting. Of course, the invention of the "bee-escape," has materially lessened the work and worry of extracting as well as of taking off the section honey. The "escapes" are in the form of honey boards and are placed between the supers of sections and the brood chambers, or between the extracting story and the brood chambers, when it is wished to remove either; the bees will then, in the course of a few hours, pass through the escape below into the brood chamber. The escape is so constructed that they can pass out but cannot return. It is certainly one of the best and most useful of recent apiarian inventions. With the valuable aid of the "escape," in extracting, the beginner may go into extracted honey, say the second year. Every apiarist worthy the name, ought to produce both comb and extracted honey, instead of either kind exclusively, except under very exceptional circumstances. If his market is local he will find a demand for both, and ought, of course, to be able to supply both. In the out market he will also find a demand for both kinds.

*Selby, Ont.*

ALLEN PRINGLE.

**CURRENTS.**—The best currant to grow for home use is the White Grape. Its fruit is sweetest and best for dessert use, its jelly has the best flavor, and it is superior to all others in quality for canning. If a late red berry is wanted, the Victoria is not excelled for northern culture. The Fay is larger but it is more sprawling and delicate in habit and the fruit is poorer in quality. If you want first-class currants in size and quality, set in rows in the open sunshine, cultivate thoroughly, and manure heavily. In pruning, permit the new wood to come on and cut out the wood that is four years old or upward. The Black Naples currant has a value not realized, except by our settlers from England. By scalding the fruit for a few moments in boiling water, and then putting into fresh water for cooking, the peculiar flavor of the skin is removed, and when canned for winter use it is much like the cranberry sauce in flavor and color. In growing the black currant, it must be kept in mind that it is borne on wood of the preceding year's growth, and to secure a succession of new wood it is necessary to cut back the points of growth each fall. The Crandall has no relative value for any use.—Orchard and Garden.

---

**November and December Numbers free** to all persons subscribing during the month of October for the year 1893.