

## Bee-Keeping in Sweden.

—JOHN FORSELL.

The keeping of bees in Sweden is very old. Our old stories or legends tell that our forefathers drank mead at their feasts, and one of our heathen kings, Fiolmer, drowned in a mead vat. In the most celebrated of our old stories, Eritiofs story, translated also to English, King Bele says:

With hops brews the mead  
Not only the honey  
Lay steal in sword  
And earnest in the joy, O King!

During the middle-ages, in Gustaf I, time about 100 years later, honey was a tax object, so informs us the accounts of Calmen Castle for 1560, that there was stored 50 tons (1900 gallons) of honey (tax-honey). Ground logs were the only bee-hives in use until the 17th century, when bee hives of straw (straw-ships) from Germany and Scotland was introduced.

The oldest bee-book in Swedish language is by Isaius Erici, and is printed in 1688.

Among bee books from the old times there are two, which are very remarkable, viz: Captain Martin Fricwald, printed in Stockholm, 1728, and pastor Samuel Lindus (a brother of Carl von Luine), printed in Wexio 1768. The former is the first of our bee-keepers, who attempt to prevent swarming. His non-swarming system is an improved method of the Englishman John Sedde (new discovery of an excellent method of Bee-houses. London 1675), and Josef Warder (Time Amazon etc., London, 1720) and is founded on the following:

1st. That bees always begin their work in the upper part of the stock.

2nd. That bees swarm for no other cause than that they have no open space under the brood nest.

Fricwald's hive consists of 3 boxes placed one upon another and was like the magazine hive, which Christ in Germany invented 10 years later.

Dr. Samuel Lindus invented the round shaped straw hive made of wreaths of straw. This hive is still in use in several places. Another straw hive, which has been introduced lately is the Kemitz hive so called after its inventor, a schoolmaster Kemitz in East-Prussia, Germany. Hives with movable combs are to be found here in many kind as Heddon's hive, introduced by the editor of "Suensh Bitidning," H.

Stalhammen, Cowan's hive, Dathe's hive, Ostgota hive, Vestmanland hive, etc.

Generally, apiculture during 19th century has gone back in the northern parts of Europe. This is a natural result of a higher agriculture. Cultivating of Swiss chard and especially sugar-beets has on many places reduced profits in bee-keeping to a point that bee-keeping on such places is no more remunerative.

## British Markets.

DEAR SIR,—When I began reading the C. B. J., which is now more than a year ago, I was much pleased with the practical common-sense which it contained, and so with each succeeding issue, it is becoming more and more useful to the bee-keeper. Now, Mr. Editor, it is for more information especially re dark honey that I am writing, as well as to give you this word of cheer. I took this year from 42 colonies spring count, something over a ton of comb honey nearly all dark, being buckwheat and golden rod. 1st. I would like to know if comb honey can be shipped to the old countries with any degree of certainty of it arriving in a marketable shape and about what price per lb. or section can be realized for it, viz. dark honey or light in the 1½x4½ x1½ section. Also what can be got for extracted. I thought by what you said in the last Journal that you would be willing to give this information. My reason for asking is that I may judge better how to manage my bees for next summer, whether to run for comb or extracted. I put in for winter 76 colonies all with 30 lbs. of stores. If they winter well I expect to have more white honey next summer, as I have a nice field of Alsike clover from them to work upon. I had one acre of it this year and threshed from it 6 bushels of seed, I think my bees deserve some of the credit for giving it a thorough fertilization, although there was little honey in it this year.

M. C. BEAUPRE.

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[The above was written over a year ago and misplaced. Yes, we believe, that arrangements can be made to ship with safety well filled sections of comb honey. That is where the cells are filled and capped next the wood, not as most comb honey is put upon the market. We think a paying