

### Garden and Orchard.

#### The Government and Our Forestry Interests.

Mr. R. W. Phipps, chief of the Ontario Bureau of Forestry, sends us a copy of his report for 1885, asking us to make extracts therefrom, to comment thereon, and to announce through our columns that it will be sent free to all who make application for the same.

Since receiving his letter, we called at his office, 233 Richmond street, Toronto, in order to interview him on the forestry question. We wished to ascertain what we had left undone in furnishing our farmers with the necessary information. We informed him that we had travelled over Canada and the United States, selected such trees as would flourish in our climate, and given illustrations of them accompanied by the necessary descriptions; that we had secured, at a great cost, the ablest and most practical writers on forestry; that we had made such selections from other sources as were practical and reasonable, and that we had even collected seedlings and nuts and distributed them far and wide. We informed him, moreover, that his best writers had been engaged by us, that his reports were void of illustrations, and did not reach one-fifth as many farmers as the *ADVOCATE*. All this we had accomplished at our own expense, and we could not see why our farmers should be taxed for having the same work repeated by the Government. Our writings, as a rule, had appeared in the right seasons, and had been impressed still more forcibly upon the minds of our readers by copious and expensive illustrations, and as they had made less impression upon the minds of our farmers than should have been expected, what prospect of success could he have looked for? If our writings had made no impression whatever upon the Government and their officials, could they expect that we should have been able to give the farmers a very terrible waking up?

We have never depended upon Government blue-book literature as a source of our inspiration, and we hope that the *ADVOCATE* will never fall so low as to yield to such a necessity. We shall always continue to resist every effort made by politicians to force farmers, by legislative enactments, to look after their interests in order to make place for office seekers.

However, Mr. Phipps is an enthusiastic forester, and has collected a vast fund of useful information; he administers his department much more economically than any other Government office with which we are acquainted, and his report is worthy of diligent perusal. He is painstaking in his investigations, writes a vigorous style, and exhibits a degree of conscientiousness only found amongst writers who are earnest in their work more through the love of it than through the love of gain.

We do not approve of the course the Government have taken in the administration of our forestry affairs. They attempt to prevail upon the farmers to do what they obstinately refuse to do with their own lands. They own many farms in Ontario on which they might carry out their own policy, and show a practical example of their sincerity, and there are many thousands of acres of waste lands in the Province which, if their own calculations in any

way approximate the truth, should be reforested for the benefit of future generations. Their neglect to do so may be laid to the charge of party politics. Our timber is a great source of revenue; when there is a slackening off in the sales of timber limits, our revenue suffers, and politicians attempt to make political capital out of the fact. Millions of dollars have been sunk in political corruption, and our farmers regard the fact with comparative indifference; whereas, if one-tenth of the sum were spent in the planting of trees in waste places for the benefit of succeeding generations, the political howl of extravagance would resound throughout the length and breadth of our land.

#### Cider Making.

October and November, according to climate, or when light frosts are occurring and the fruit is in all the perfection of ripeness, is the time to make a choice article of cider. Cider from late apples is of better quality and possesses more body than from early apples. It will also keep much longer. Cider varies in character, not only with the season in which it is made, but also with the quality of the apples. The best is made from apples which are somewhat astringent in their properties, the juice containing the largest percentage of alcohol. The strongest, as a rule, comes from apples which contain the least amount of juice. The different crab varieties, such as the Virginia, Hessian, Canfield and others, are chiefly esteemed as cider apples, as also are the Russet and Pippin varieties, although almost any sort of fairly-developed late apples makes a very good article. The general opinion seems to be that the best cider that reaches the larger markets is made at steam mills, where the fruit is crushed in large bulk, it being thought that, other things being equal, cider made in a large press keeps better than that made in the common sized country presses. But however that may be, one thing is certain, that a richer, fuller-flavored and better-colored cider is obtained when the pomace is allowed to remain in the vat a few hours to become a little fermented before expressing the juice. The color of the juice is influenced more or less by the management of the pulp. Different varieties of apples impart different flavors, but from any one variety two distinct flavors may be produced—one by expressing the juice before any change of color takes place consequent upon the pomace being longer exposed to the atmosphere, and the other before such exposure. In making what is called champagne cider, or where a light color is desired, the juice should be expressed immediately after grinding, and strained through a cloth in the barrel—whisky barrels being best. When these cannot be obtained, care must be observed to thoroughly cleanse the barrel with lime or wood ashes and hot water, after which, for greater security, the barrel should be well fumigated with rags dipped in melted sulphur, and, after igniting, dropped into the same.

If it is desired that the cider should be kept sweet, place the same into a kettle and bring to a boil, skimming off all scum as it rises. Then, while the cider is still warm, bottle it as you would fruit to preserve it, sealing the bottles with corks dipped in a composition of equal parts melted tallow and resin—the main thing in its preservation being to entirely exclude the air.—[Baltimore Sun.

### The Apiary.

#### Wintering Bees.

BY W. H. WESTON.

The great apicultural problem is how to winter bees successfully? This is the principal question at almost every bee convention, and the problem still remains unsolved, many prominent beekeepers admitting that they know nothing about it, and are "all at sea" in reference to this critical period in the history of a colony of bees. Many beekeepers winter from one to two hundred colonies of bees, and some winter as many as a thousand, and have little or no loss, while others are not successful with less than half that number. Some of our most successful apiarists attribute their success to the feed they give their bees in the fall. Others, again, say that they have very little loss by wintering them in a cellar; while a large percentage of beekeepers all over the land winter out-of-doors in clamps. A cellar, to be a safe repository for bees, should be cool and dark; the thermometer should never register higher than 50°, nor lower than 40°, about 43° or 44° being the right temperature. The cellar should be well ventilated and the hives should be raised about as high as an ordinary flour barrel, so as to avoid bad gases or water should any appear.

To winter out of doors requires considerable trouble in the fall, but any trouble given is well repaid by the advantages gained in the spring. Some farmers leave the hives on the summer stands without any protection whatever, and should any of the colonies die, they are sure to say "they never have luck with bees" when a few days in the fall would have saved them from loss by protecting them from the weather. The best way to pack bees out of doors is to group the hives as much as possible, which can be done by moving them a foot or two each day till they are close together and in front of where you propose to build the clamp. Start by making a platform about six inches from the ground, which should be packed with straw or sawdust as tight as possible; leave space on the platform sufficient for the number of hives, also leaving two feet on each side of the end hives and the wall of the clamp, and the same space above the hives and the roof. Place the hives about six inches apart, and pack between them and all around the hives; before doing so, however, place a small strip of wood from the hive to the front wall of the clamp on each side of the entrances, and lay a board across so as to form a covered entrance from the outside clamp to the inside hive. The board must fit snugly, so that none of the packing can sift down and close the entrance. Do this on some warm day in the fall after the honey gathering has ceased. When the snow comes, it is advisable to slant a board over the entrances to keep the snow from closing them. Your bees will then be in good trim to stand a winter as cold as any we have had lately in Ontario.

An Illinois farmer sent a quantity of honey to a Chicago commission merchant, and in order to test the latter's honesty, visited the city and bought his own honey, paying 14 cents a pound for it. When the returns from the consignment came back it was represented that the honey had been sold for 12 cents a pound.