

would clean out the dead larvae and end the business.

I know comparatively nothing about science, have had little experience with foul brood, yet I feel quite safe in cautioning the beginner not to put foul broody combs into a healthy colony to be cleaned out.

Believe that ninety-nine cases out of a hundred the "cleaning out" would take place all right, not with the comb, but the colony itself.

Many have done this thing unwittingly and thereby ruined their apiaries. Would also add that in nearly every case of foul brood that has come under my notice, the disease has been easily traced either to robbing of foul colonies or using of diseased combs.

While I do not wish to belittle the experiments of scientific men, nevertheless I think that for the time being the safer method for the rank and file is to err on the safe side and use heroic methods in dealing with foul brood. If combs have never had brood in them (super combs) and you are suspicious as to their being free from disease, fumigate them with formalin if you wish, (chances are they are alright anyway) but combs with foul brood matter in them consign to the wax press every time. While I agree with Mr. Weber that a strong colony would not succumb so rapidly to foul brood as would a weak one, yet I would feel quite confident that if I placed a badly diseased comb in a strong healthy colony, that each subsequent inspection would find it in a worse condition than what it was when last examined.

#### YORK COUNTY WEATHER

Since February report the weather has changed a little,—slightly colder if anything. Fourteen weeks to date, with only four days that the

mercury has went above the freezing point. Nine Mondays in succession with below zero temperature. And yet some of the bees out doors are still alive.

#### TYPOGRAPHICAL ERRORS

Somebody "ran amuck" with copy furnished C. B. J. for January. Result such mistakes "worst part" for most part, "elated" for elected, etc, etc. Can't explain, unless scribbling was worse than usual or probably type sticker had not recovered from Xmas dissipation.

No, there was nothing the matter with the copy. The printer's devil is usually blamed around the printing office, it seems that a new one has recently been added to the staff. On our part must confess that the proof sheets for that issue were not as carefully read as they should have been owing to the pressure of other business. [Editor.]

#### German Honey Cakes.

Eight cupfuls sugar, two cupfuls honey, four cupfuls milk, one pound English walnuts, three cents' worth each of candied lemon and orange peel, five cents' worth citron cut fine, two large tablespoonfuls soda, two teaspoonfuls ground cloves, two teaspoonfuls ground cinnamon. Put the milk, sugar and honey on the stove to boil fifteen minutes, skim off the scum and remove from the stove. Put in the nuts, spices and candied fruits. Stir in as much flour as can be done with a spoon. Set away to cool, then mix in the soda. Cover and let stand over night, or a few days if possible. Then stir in enough flour to make a stiff dough, roll out little thicker than for ordinary cookies and cut in fancy shapes. Will keep for months; in fact, they are not good until they have been made a few weeks at least. Mabel Peele. In Rural New York

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