

Migratory bee-keeping is carried on extensively; from the valleys the bees are by wagon or by pack carried to the mountain side for the spring heather, where the waggon cannot go there a man will carry a rack containing three stocks on the bottom tier and another on top, these will be carried on the back of the bee-keeper a mile up the mountain side, they stop for nothing and are able bodied men. As the heather slackens the bees are gradually brought to the valley for fruit bloom and clover, finally being taken to the buckwheat. The bees are often taken many miles, to buckwheat, on wagons, the top of the rack is like a wide ladder with tiers of bees separated by the rungs.

The waggon roads are excellent. Towards evening the beekeeper drives to the bee shed, passing with his horses, right through the flying bees, halting when the wagon is opposite the shed. The bees are gentle and give no trouble; each hive is then smoked a little and a small branch of evergreen closes up the entrance, the box hives are placed in the rack and the bee-keeper drives off with his load. After driving about twenty minutes the bee-keeper thinks the bees may want fresh air, lighting his pipe he halts, removes the evergreen branches which block the entrance, resumes his seat and continues his journey. When morning comes if his destination has not been reached he drives the wagon to the side of the road, allows them to work there during the day and at evening resumes his journey. Others move bees on the cars. Prof. Benton had seen five-thousand colonies moved as per above. This system is extensively followed; after buckwheat harvest, the colonies are sorted, the light and after swarms condemned; the same with old colonies that have not swarmed; the same with first swarms having old

queens, a paper with brimstone being stuffed into the entrance. The work is carried on very rapidly, and in a very short time out of the three-hundred colonies two-hundred are dead, a balance of one-hundred being left for the next season. The two-hundred dead colonies are taken to the wax cooker who melts out, and gives so much per pound for the comb and honey as cut out of the box hives. The price is about twenty-five florins per one-hundred pounds (one-hundred and twenty pounds) Vienna weight, being ten dollars to twelve dollars per one-hundred and twenty pounds. Spot cash is paid the bee-keeper who takes home the empty boxes for next seasons use. The wax cooker stamps and presses out the honey and then renders the wax making it into wax candles etc. Honey is largely used in cooking in Germany and Austria; ginger bread and honey cakes being a national food used daily by the peasants. Some of these foods are even sent to the United States. The honey being impregnated with pollen it is very strong and not much used for table.

THE BEES THEMSELVES.

The typical Carniolan queen has a body even larger than the Italian. The body back of the thorax is very broad, the queens vary from all over yellow to black, but are generally a copper bronze color. Prof. Beaton preferred the darker queens. He had seen yellow Carniolan queens that produced perfectly gray banded workers. The queens are active and hardy. The drones are bulky, strong and stout bees, and more solidly built male bees than any others, covered with a furry fuzz, this protects them, the same is true of the workers this being necessary for them to withstand the climatic condition of the country.

The workers are covered with dark