

honey wine, a composition of three parts of water to one of honey, which they boil together and skim after it is reduced to three-fourths. They afterwards put it to ferment in large pots of black earth. This wine has a pleasant tartish taste, but is too luscious. In Abyssinia, according to Bruce, they use five or six quarts of water to one quart of honey. These they mix together in a jar, throw in a handful of parched barley meal and some chips of bitter bark, which in two or three days take off the cloying taste of the honey, and makes the beverage wholesome and palatable.

Braggen, or bragget, was a sort of metheglin. Hydromel is honey and water submitted to fermentation. Oxymel is a mixture of honey and vinegar. Here is a more modern recipe than Queen Elizabeth's for mead: 8 ounces each of sarsaparilla, liquorice root, ginger, and cassia bark; 2 ounces of cloves and 3 ounces of coriander, suitably cut and bruised, are boiled for 15 minutes in 8 gallons of water, allowed to cool and settle, and then strained through flannel. To this is added in the fountain  $1\frac{1}{2}$  gallons syrup,  $\frac{1}{2}$  gallon honey, 4 ounce each of tincture of ginger and solution of citric acid, and afterwards sufficient water to make 10 gallons, when it is charged with carbonic acid gas.

Honey Wine is made of the juice of the best grapes, well ripened, and kept twenty days before pressing, to which five parts of the finest honey should be added, and all well stirred in a wooden vessel. Cover with a linen cloth, and allow to ferment for forty days, the scum being occasionally removed. It is then put in a light cask, and so kept till the ensuing spring, when it is bottled.

The Jews in Morocco are very fond of Mahaya, a weak, colorless spirit flavored with aniseed, which they prepare from water in which honey combs have been boiled. The distillation of this spirit is conducted in the rudest manner. Dr. Lark, in his work, Morocco and the Moors, states having witnessed the process. The condenser consists of an old gun-barrel, while the water into which the lower end was plunged, in order to cause condensation, was allowed to become too hot for the hand to bear.

Honey Current Wine.—To 3 quarts of juice add 3 pounds of honey and water to make one gallon. Let it ferment four or five weeks with open bung, and keep the barrel always full, in a warm place, then drain and put into another barrel in the cellar. It makes a most delicious drink.

Honey Noyeau.—Four ounces of bitter almonds 2 ounces of sweet almonds, 2 pounds of loaf sugar, 3 lemons, 2 quarts of gin, 2 large

spoonfuls of clarified honey, and one pint of milk. Blanch and pound the almonds, and mix them with the sugar, which should be rolled. Boil the milk, and, when cold, add all the ingredients together and let them stand ten days, shaking them every day. Filter the mixture through blotting paper, bottle off for use, and seal the corks down.

Cheap Harvest Drink.—To those engaged in harvesting and other occupations tending to create thirst, the following preparation may be recommended, which makes a very palatable and healthful drink in hot weather: Take 12 gallons of water, 20 pound of honey, and 6 eggs, using the whites only. Let these boil one hour, then add cinnamon, ginger, cloves mace, and a little rosemary. When cold, add one spoonful of yeast from the brewer; stir it well, and in twenty-four hours it will be good for use.—P. L. SIMMONDS, F.L.S.—W. M. Trade Review.

#### Bees-keepers Will Meet.

THE North American Bee-keepers' Association meets in Albany, New York, December 8th to 11th. Dr. A. B. Mason will represent Toledo city and will present a paper on "The Outlook for Agriculture at the Columbian Exposition."

#### Notes From the Chicago Convention.

AS REPORTED BY DR. MILLER.

THE Chicago convention was good. It always is. Nine states were represented, and a crowd of good workers were there. I think a little more solid work than usual was done. A business trip to the North by O. O. Poppleton gave us a representative from as far away as Florida. A. I. Root, who formerly did not favor conventions, has been converted from his errors; and as he never does things by halves, he is now a convention man all over, and was a faithful worker through every session.

I saw there for the first time J. H. Larrabee, the representative of the United States government. I like him. He is modest enough not to think he knows everything, and I don't see any reason why he should not be a real help to the fraternity. He was urged to communicate more frequently and more directly with bee-keepers' and he expressed himself as desirous to hear from them, and especially to know upon what subjects they wanted experiments made. I think he has done this before, but, strange to say, I believe he reported that only one man