

remove them all, as quietly as may be, to their summer stands.

5th. After the first joyful whirl and jubilation is over and the bees are partially settled, we hasten to make an examination of each colony, and as it is very important that the hive be kept open only a very few moments, we simply lift two or three combs in the centre of the broodnest, and having made sure that there is plenty of food, and that the hive is free from dead bees, and that the queen is discharging her duties in a "queenly" manner, we close the hive, tucking it up warm as possible, and close the entrance as much as the strength of the colony will admit of, and not disturb again oftener than once a week, and then only to ascertain if they have sufficient food.

And now, Mr. Editor, if this lengthy and rambling article is of any use at all, it will find its place in the April No. of C B. J. Otherwise its proper place would be in the waste-basket as it would be very stale by next No. We shall, in the meantime hope to hear from some other "passengers" in the way of "hints" relative to the work in the next degree.

M. B. HOLMES.

Athens, March 17th, 1897.

[Cannot someone tell us of some way by means of which we can do the necessary examining of colonies and not break loose the sealed quilt. By breaking loose the sealed quilt, honey board or cover, at this time of the year much heat is lost, for the bees cannot readily propolize and seal the quilt.—Ed.]

### The Digestion of Staple Edibles.

Boiled rice will digest in one hour ; if boiled in milk, however, it requires two hours ; if eaten with unboiled milk two hours and fifteen minutes. Raw egg will digest in about one hour and a half ; soft-boiled three hours ; hard-boiled three hours and a half. The white and yolk should be served together as one assists in the digestion of the other. Salt beef requires four hours and fifteen minutes. Beefsteak, broiled, three hours. Stewed oysters, three hours and a half. Oysters require a longer time to digest than broiled meat. Roast veal requires five hours for perfect digestion. Pork the same. Suet pudding is supposed to take five hours and a half.—Mrs. S. T. RORER in February *Ladies' Home Journal*.



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### NOTES FOR BEGINNERS.

The beginner in bee-keeping is always anxious when springtime comes around. It is the season when he orders bees and bee supplies, and he is at a loss to know when to buy and what to buy.

There are perhaps but few beginners who have not purchased bees. For those who have not, and those who intend to buy more, let me say, perhaps the safest time, depending of course a little upon the season, is about the third week in May. By that time good average colonies will be strong full colonies. They will stand shipment at that time to the best advantage. To advise as to the best hive is about as difficult as to advise as to the best breed of cattle, and yet is not as difficult. It is desirable to have a few sizes of hives as possible. You can put a Galloway and a Jersey cow in one stall but you cannot put a Jones and Heddon frame in one hive and it is desirable that not only the frames in an apiary but the appliances in an apiary should suit the wants and tastes of other bee-keepers. Again, the greater the variety of bee supplies dealers have to provide, the higher the cost of manufactur-