

the fowl-house—indeed all refuse matter collected about the premises—into the heap. Continue this through the summer and fall. Before ploughing the garden in winter cut down the heap, and mingle with it a few sacks of high grade superphosphate, and spread broadcast over the soil. A large quantity of vegetable mould may be collected through the year in this way, which, from our experience with it, is inferior to nothing we have ever applied. A quantity of good manure may thus be collected principally from substances which would otherwise be wasted.—*Cor. Southern Farmer.*

TRANSPLANTING.

Experienced gardeners are apt to think that a rainy day is the only fit time for setting out plants, and will often delay a week or two longer than is necessary waiting for it, and finally plant when the ground is soaked and when they sink to their ankles in the soil. That is the worst time that could possibly be chosen, excepting when the ground is congealed with cold; for it is impossible that the mould, sticky and clammy while wet, can filter among the roots, or remain of suitable texture for them to spread themselves in, permeable to them and equally pervious to the air in every part, without anywhere exposing their tender parts to actual contact in chambers of corrosive oxygen. A rainy day is an advantage if the plants are set before the ground has become wet, but the safe and sure way is to go for the plants as soon as the ground is fully prepared, no matter how dry the weather. A pail or bucket should always be taken to carry the plants in, having a little water in the bottom. The roots being set in this will absorb until the plant is so gorged that it will endure a drying air after being set in place. If the ground is very dry, water should be poured in before planting, which is very much better than pouring upon the surface, because of no injurious crust being formed; for a continually open surface during the growing season, to admit of free circulation of air and capillary action from below, are absolute essentials to free, profitable growth.—*Blairco.*

DRY ALL THE FRUIT.

The *Southern Standard*, of McMinnville, Tenn., gives the following sensible advice: "Dry all that you can in the best possible condition. When the time comes to sell, then do the very best you can. If your fruit is extra nice you will get a better price than he who has dried in the ordinary way, leaving the core in and the cut irregular. What we want to talk about now is the blackberry and whortleberry crops. We understand these crops are large everywhere, and will soon begin to ripen sufficient to gather. In gathering any fruit to dry, let it be ripe—not too ripe. Dry thoroughly and store away in a dry place, and you will have no trouble with worms." Vegetables of all kinds and sweet potatoes should be dried for winter use. Many incline to the belief that drying is far preferable to canning.

The dwarf white celeries are best—at least for early. The giant celery, however, is excellent—one of the very best. July is a good time for setting out in this climate.

Too many people plant only a first light crop of lettuce. It may be sown in August, and is still one of the most useful of vegetables. The winter varieties may be sown as late as September.

Barns from the butcher or groceryman, or salt left at the bottom of pickling barrels, should be put upon asparagus beds in the spring time. Or rock salt may be sown, and the spring rains will wash it to the roots.

BEES AND POULTRY.

KEEPING A FEW BEES.

I presume that many readers of the *Farmers' Review* have said: "I shall probably never make a business of bee-keeping, but I have often thought that I should like to keep a few swarms, even if they furnished only enough honey for my own use." To all such persons let me say that now is the best season of the year in which to make a start in bee-keeping; and that the best step to take, if one intends to engage in bee culture, is to visit some successful neighbouring bee-keeper, and kindly ask for his advice. As a class, bee-keepers have no secrets, but very freely make known their plans and methods of management; in fact, if approached with the proper spirit, some of them often become so enthusiastic in "talking bees" that it is a difficult matter to stop them. The advice of a practical, successful bee-keeper is often better, especially if it be put in practice in his vicinity, than that to be found in books and papers. I do not wish to be understood as discouraging the use of books and papers; far from it—they are all-important, and cannot be neglected without loss. If one is the owner of but a single colony, his library should contain at least one bee book, and he should be a subscriber to at least one bee paper. The idea that I wish to convey is, that each locality has its peculiarities, and the bee-keeper who is well acquainted with the peculiarities of his locality is the best qualified to give advice in regard to them, and that it is only when these peculiarities are well understood that the bee-keeper can expect to be the most successful.

Although I would not advise the beginner to purchase bees until all danger of loss is past—about May 1st in this latitude—yet there are many things that can be done by way of preparation; as, for instance, when, by reading and visiting apiarists, the novice has decided upon the style of hive that he will use, he can employ his leisure time in making hives, painting them, putting together honey boxes, and getting everything in readiness, so that when the swarming season and honey harvest comes he will not be hurried. A plot of ground, where the little apiary is to stand, can be selected a few rods from the house, but in such a location that it will be in sight from the most frequented part of the house, and, if it is not already free from rubbish, it can be "slicked up," and then a load of sawdust drawn from some mill, and "dumped" conveniently near, so as to be on hand when needed to be spread around the hives to keep down the grass, and to make the apiary look neat and tidy.

It is better to buy bees near home, not only because the risk of transportation is lessened, but the purchaser can see the bees before buying them, and thus there is but little danger of any trouble arising from some mistake or misunderstanding. The prices for full colonies, at this season of the year, are about as follows: Black bees, in box hives, \$5; in movable-comb hives, about \$7. Italians will seldom be found in box hives; in movable-comb hives they are worth about \$9. These prices are for good strong colonies, and, as a rule, beginners should purchase no others.

I presume that the fear of stings deters many people from keeping a few bees, but if such persons would only purchase a colony of pure Italians, in a well-made movable-comb hive, furnish themselves with a good bee "smoker," and, if very timid, with rubber gloves, and then follow the instructions of some good bee book, they would be astonished to see how easily, and with what freedom from stings, bees can be handled. If farmers, mechanics, and professional men—in fact, if people in general, ladies included, only knew how easily bees can be managed, I think

that the coming season would find many tables well supplied with that most healthful and delicious of sweets, pure honey, to whom it has hitherto been almost a stranger. A few colonies of bees require but little care, and, by a little forethought, can usually be so managed as not to interfere with the regular occupation.

Eight years ago a well-to-do farmer, living within a mile of the writer, began bee-keeping by purchasing a colony of black bees in a box hive. He read bee books and papers, transferred his bees to movable-comb hives, Italianized them, used comb foundation, bought a honey extractor, —in fact, managed his bees upon the most approved plans. During the honey season many of his "noonings" were spent in caring for his bees, his wife often lending a helping hand. Although he sold a few colonies each year, his bees finally increased to about 80 stocks; and he found them so profitable that he thought quite seriously of letting his farm on shares and devoting his whole time to the bee business. But the severe winter of 1880-81 followed, and spring found him the possessor of only seven colonies. This one "streak of bad luck," the only one of the kind in seven years, discouraged him somewhat. He traded three colonies for a cow, bought more cows and a creamery; and went into the butter-making business. His four remaining colonies were weak, but they built up and increased to eight, besides furnishing some honey; and next fall will probably find him in the possession of from 16 to 20 stocks, and perhaps 400 or 500 pounds of extracted honey. Another farmer living near is the owner of a "sugar bush" of about 500 maples. In making 500 pounds of sugar, he and his team and his two sons perform twice the labour that the bee-keeping neighbour does in obtaining 700 pounds of honey; while the capital invested in the sugar-making business is much larger than that invested in my neighbour's apiary; besides, honey is worth more per pound than sugar.

It is generally admitted that a few colonies in a place are more prosperous and store more honey, per colony, than where they are kept in large numbers. If a dozen colonies of bees were kept upon each farm, much of the large quantity of the honey that now goes to waste would be saved, and the honey crop of the United States would rival in magnitude that of its wheat crop.—*W. Z. Hutchinson, in Farmers' Review.*

POULTRY'S PLACE.

The position of poultry on the farm, and as a farm crop, should be esteemed of as much importance, ordinarily, as the wheat or corn crop. There are some farms that are not suited for raising poultry and eggs on a very extensive scale, and on such it would be folly to attempt it. On such farms and country places all that should be attempted is the keeping of as many good laying hens as possible. These will be a source of considerable profit, and also something for the women and children to pet.

But on a farm where general farm crops are raised, and on farms where cattle and sheep are pastured to any extent, fowls of the different varieties can and should be raised in quantity, and not only for the village and city market, but for the owner's table. Poultry is regarded now by the average farmer as a luxury instead of an article of food. All through the sickly spring weather, the summer's burning heat, and autumn's arduous labour, does the average farmer eat salt pork, or very high-priced fresh beef, while he could have fresh poultry at an hour's notice if he only made a little effort.

They say, "Oh, it's too trifling a business." Let us see. Fifty chickens of any of the larger