



APPLARY

OFFICERS OF THE ONTARIO BEE-KEEPERS' ASSOCIATION.

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ON EARLY BREEDING OF BEES.

I have been for many years an humble bee-keeper, watching the true course of Nature in all her many ways in furnishing and supplying her many tiny creatures with the necessary food at the proper season of the year, to meet the demands of natural laws for the prosperity of the handiwork, therefore we should profit by a close observance of those laws and apply them in the proper management of our stock (the bees), as does the shepherd his flocks, in keeping watch by day as well as by night, when many valuable and useful lessons may be learned. But, enough of this. We now proceed to business, and will say to M. G., of Ripley, Ohio, and many others who inquire for such information: First to procure a few pounds of nice extra C or A coffee sugar and dissolve about two pounds three in pints of boiling water; this will make a thin molasses or syrup, which can be fed to the bees by placing some old bits of comb in the surplus chamber of your hive just over the brood nest, so the bees can go up and crawl over the combs. When your syrup is cool so that it will not melt the combs you can fill up the cells and close up your hive, that robbers may not attack them. Keep watch of your bees and notice two or three times a week to see if they are using their artificial food; if not then drop two or three drops of anise oil on the combs, or what might be still better put a few quarts of syrup in a jug, and ten or fifteen drops of the anise oil in an ounce of alcohol and shake it well so as to cut the oil, and then put of this preparation say fifteen or twenty drops in the jug of syrup and shake well, and feed as before directed on old combs placed in the top of your hive. You can also feed this syrup in glass tumblers by filling them up, tie a good piece of muslin over the tumbler and turn upside down over a hole on top of your hive. Sometimes it is best to place two single sticks in the top of your hive and invert the tumbler over them, so the bees can have free access all round and under the tumbler. You will be surprised at the little workers how fast they can carry the feed down, taking it through the cloth, which I think is much the best plan. It has always been my plan for the last thirty-five years to feed my bees as early as possible in the Spring both syrup as well as artificial pollen. Rye flour just ground, not bolted, is good; oatmeal finely ground is excellent. Either of these can be feed in shallow boxes placed in some convenient dry place where the bees can visit it and gather it at will and pleasure, which they will do if a few drops of the oil, as before referred to, is placed in the boxes as an incentive to entice the little workers to partake more freely, and thus your stock of bees will increase rapidly as well as enhance in value for the good of their keeper and aid the bee keeping interests of our beloved

country to add many millions of pounds of the richest and best of all sweets to Uncle Sam's already large and grand storehouse, in which there is yet room for millions more to be garnered for the good of his loyal subjects at a comparative small cost. I am most sincerely the friend and well-wisher of practical apiculturists.—J. M. Hicks, in *Canadian Telegraph*.

MANAGEMENT OF BEES DURING AUGUST

In this northern climate the rush of the honey harvest is now over. It is a short, brief season, with us and needs the utmost care to make the most of it. One of the best uses to which beekeepers can put their first leisure moments after the rush is past, will be to recall and to record the mistakes and failures of the year. We can all see some particulars in which the season caught us napping. We were not ready with hives full of nimble workers, eagerly waiting the summons to gather honey. Or we had not a full supply of hives well stocked with foundations awaiting the exit of swarms, or we neglected to start nuclei, so as to have queens ready for any and every emergency. Memory will furnish every bee-keeper with reminders enough of lost opportunities.

There is perhaps no human calling in which so much depends on taking time by the forelock as bee-keeping. The honey harvest is so brief a period that a lost opportunity can hardly be recovered. It may print a lesson for next year, but that is all; hence the wisdom of making a record of these things. Every bee-keeper should keep a diary of operations and experiences in his apiary, and whatever is unnoted, the mistakes should be written down, that they may be corrected next season. In many respects apiculture is a valuable school of character, and not the least is this, that it is constantly giving us lessons in wise and prudent forethought. The want of this is one of the worst and most prevalent besetments of the human race. How many evils and losses do we suffer from this cause.

LATE BEE FORAGE.

After basswood there are few honey-producing flowers that bloom in this country, except where buckwheat is largely grown, and the culture of this grain has rather been on the decline than otherwise for some years past. It is not a product for which there is any considerable demand in the market, and the consumption of buckwheat cake, &c. for some reason or other has declined. Buckwheat is an excellent green manure, but when raised for this purpose, it must be ploughed down just when the bees are busy upon it. Beekeepers should encourage the sowing of buckwheat in their respective localities. Many have found it pay to give away the seed to those who would cultivate it. Buckwheat honey is not choice for the market, but it seems to answer very well for hive stores, and the extractor may be used much more freely where this resource can be depended on as a late supply for the bees on consumption.

As the business of raising honey extends it will be found remunerative to grow bee-forage. This is already being done by large beekeepers. Mr. D. A. Jones, of Beeton, Ont., Mr. James Heddon, of Dowagiac, Mich., and others, have gone extensively into the business of raising late honey-yielding plants. Sweet or Malilot clover is one of the best of these, blooming from the middle of June until the first of

October. Its perfume fills the air and it yields exquisite honey. It has no value except for bee-forage, indeed it is complained of as a troublesome weed when not wanted for this purpose. Borage, mignonette, esgo milkweed, rape, honeysuckle, the aster, and last but not least, the gold-on rod, are all valuable fall honey plants, whose growth should be fostered by beekeepers. Many of them will flourish by the roadside and all manner of neglected places. A little outlay of money for seed, and of time in scattering it will bring a remunerative return to the apiaries in the neighborhood.—W. P. Clark, in *Stock Raiser's Journal*.

HORTICULTURE.

THE GREGG RASPBERRY.

A correspondent in the *Germantown Telegraph*, thus writes:—

Without any doubt in my mind, the Gregg is the best black cap raspberry in the United States. It is of the largest size and most productive quality of any kind I ever saw. The berries themselves are not of as good flavor as Mammoth Chester, but it is a far more profitable variety to grow for market, and also for shipping, on account of greater firmness and dryness of berry, as well as its extraordinary bearing qualities of enormous fruit. A case of Gregg is a fine sight, and would please the most fastidious buyer.

I honestly believe that I can take an acre of ground and manure it heavily a year ahead, and then plant the Gregg raspberry 6x6 feet apart, requiring 1210 plants to the acre, giving the plants the best of culture both ways, and make them yield an average product of four quarts of berries to the bush, or a total of 4840 quarts to one acre of ground. If so, they would be a valuable crop at 12½ cents a quart, the usual price, amounting in the aggregate to the snug sum of \$605 worth of berries to the single acre of land. Of course to accomplish such a result would require some outlay for extra culture, etc., but the greatest amount of it could be done by horse power, and that would be a saving of hand labor. Suppose we should grow five or ten acres of this sort on the same principle, then it would amount to a pretty good increase each year, and be a light and pleasant occupation. The surplus berries that would not find a market, in the shape of fresh fruit, could be dried and so find a ready sale in that form.

Speaking of dried fruit, especially raspberries, reminds me that the business is a good one to follow. I have found that three quarts of the Gregg black raspberry will make a pound of dried raspberries, and this pound of fruit is worth from 30 to 35 cents in market, finding a ready sale. In fact, it is the cheapest form of fruit that consumers can use, as in one pound of dried raspberries, for instance, they get the product of three full quarts of solid, fresh berries. If the dried article has been properly handled, the fine flavor of the fruit is almost wholly retained, as the drying only allows the surplus moisture to escape. When the fruit is prepared for the table this element of moisture is added by the cook, in her preparation of the fruit for consumption at the table, and the berries assume almost their original size and fine qualities. This fact is attested to by the richness of the juice and the color and density of it, for if all the goodness of the berries escaped at the time of drying, then

the subsequent addition of water and the cooking would scarcely have any visible effect upon the juice or flavor of the prepared article.

Of most varieties of black cap raspberries, we find it takes from three and a half to four quarts of ripe fruit to make one pound when dried, while of the Gregg it requires only three quarts to the pound, therefore the Gregg would be preferable on that account; but taking into consideration the comparative scarcity of this sort, and the consequent high price of the plants, it would be impracticable to plant very largely of it all at once. There is a very easy way to get around all this by starting with a less quantity, say one hundred at first, and then increasing the plantation by the multiplication from layering. By this means a person can get a fine start on any of the new and valuable sorts, as their natural increase is very rapid and easily made more complete by artificial means, which are within easy reach of the planter. Speaking of this means of rapid extension, I would call attention to what might reasonably be expected from even one hundred Gregg raspberry plants in an increase of two years' growing. Plants should be set on rich ground, well tended, and in September they would be ready for layering, and the tips, as the new plants are called would amount to about one hundred new plants. If these are taken up in early spring and separated so that each division has a crown bud, there would be about one hundred and fifty new plants to set out. With the increase got from these, the planter would have close to two thousand new plants by the next spring, ready to put into a permanent plantation, besides the original, and the first installment from that dozen, which would be bearing fruit. These are points worth considering, and I submit them to you in good faith because I know by practice that they are true and feasible, and would result to advantage.

I would not wish to misrepresent this thing to anybody, but I believe that four quarts of berries to the bush would be a greater yield than inexperienced growers could obtain, although I think it would be possible for me to do that with this variety and my experience in fruit culture.

Although I have only named the Gregg in this article, still I don't want it to be thought that there are not other good raspberries also, for we still have the Mammoth Cluster, Tyler and Doolittle, which as black caps are all standard and most excellent sorts to grow, both for pleasure and profit.—Ez.

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Educate your children as liberally as your means will permit.

Have warm, yet well-ventilated stables. Make Sunday a day of rest.

STARSEED WHEAT.

THE UNDERSIGNED has a quantity of the celebrated Star Seed Wheat for sale. It stands the winter very much better than the Clawson or Scott wheats, and on same soil with similar cultivation will yield 40 bush, and 60 pounds per acre by an official test, weighing 60 lbs. per bush. Pronounced by millers and grain dealers, No. 1 for milling purposes. For further particulars send for circulars to

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