

account of the below litigation and have been anxiously waiting the result. To-day I received a paper published in the neighborhood where the parties live and thought perhaps you would like to know about it. I enclose slip. I will send you the result as soon as I can. The particulars are as follows:—A novel suit is noticed for trial in the Delaware Circuit Court, N. Y., commencing Feb. 14th, at Delhi. Stephen B. Rich, an extensive bee raiser, has his apiary on a lot adjoining the lands of John Olmstead in the village of Hobart. Mr. Olmstead sued Mr. Rich for keeping a nuisance. He says in warm weather the bees trespass upon his premises, coming into his house, barn, and elsewhere on his premises, and annoy him in many ways. He wants Mr. Rich to remove his bees to other quarters. The result of this suit is of interest to other bee-keepers, all over the country.

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HONEY VINEGAR.

C. F. Muth, of Cincinnati, has a very interesting description in last *Gleanings* as to how he makes honey vinegar. The method is practically the same as that of Miss H. F. Buller, which we gave on page 72. of the current volume. To refresh the memories of those who have forgotten it, or for the information of others who were not then subscribers to the JOURNAL, we give the recipe as furnished by Mr. Muth:—"When making vinegar, one must know that water will turn into vinegar providing it contains the necessary quantity of sugar stuff, and is exposed to fresh air and a warm temperature. The warmer the temperature and the better the circulation of air, the sooner vinegar forms. A barrel is laid down, and an inch hole is bored in the upper end of each head, near the upper stave. This admits of a good air-passage over the body of the honey water. Tins with fine perforations nailed over these holes, with the right side outward, exclude flies and skippers. Take about 1-lb. of honey to 1 gallon of water, thoroughly mixed up, and nail a perforated tin on the bung-hole. We take 35 to 40 lbs. of honey for a barrel containing 40 to 45 gallons of water. The warmest place in the yard is the best place for the barrel. If the sun shines on the barrel all day, it requires from the beginning of April to the end of October to make vinegar satisfactory for all purposes. If not sour enough by fall, it will be all right by Christmas or spring, if placed in the cellar or a warm room. No vinegar should be exposed to frost before the sour fermentation is complete, as such would turn the sour into a foul fermentation, and the vinegar be lost.

CONVENTION NOTICES.

The Guelph Central Bee-Keeper's Association will meet, Wednesday, March 23, at 1 p.m. at the Council Chamber, Guelph. Topics of interest will be discussed.

A. GILCHRIST, Sec.

Guelph, Ont.

CIRCULARS RECEIVED.

The following have arrived since our last issue.

James W. Tefft, Collamer, N.Y.—4 pages—the "Queen City" hive.

Smith & Jackson, Tilbury Centre, Ont.—24 pages—Apiarian supplies generally.

Geo. E. Hilton, Fremont, Mich.—4 page circular—Supplies in general. Also a letter heading, on the back of which is a fine engraving of his apiary.

Oliver Foster, Mount Vernon, Iowa,—12 pages—Italian queens a specialty. Honey and supplies.

Thos. B. Blow, Welwyn, Herts, Eng.—60 pages—all kinds of supplies and fixtures for the apiary.

SPECIAL NOTICES.

Discount for March off our catalogue prices, 2 per cent.

We are prepared to pay the prices reported in the honey markets for all that is sent us, *in trade* at our catalogue prices.

We make a special offer on sections for the next month. We will supply the regular sizes ($3\frac{1}{2} \times 4\frac{1}{2}$ or $4\frac{1}{2} \times 4\frac{1}{2}$) in Linden (formerly Basswood) in lots of 5,000 at \$4.50; 10,000, \$4.25. Price per 1,000, \$5.

We are the Canadian Agents for Mr. H. Chapman, Versailles, N.Y., for the sale of the "Chapman Honey Plant." Prices, $\frac{1}{2}$ oz, 50c.; 1 oz, \$1; 2 oz, \$1.50; 4 oz, \$2; $\frac{1}{2}$ lb, \$3; 1 lb, \$5. by mail prepaid. One ounce contains 1,600 to 1,800 seeds. One pound will sow $\frac{1}{2}$ acre.

HONEY MARKETS.

BEETON.

Extracted.—Very little coming in. For A 1 clover or linden, 9 cents is paid; mixed flavors, 8 cents; darker grades, 6 cents—60 lb. tins, 30 cents each allowed.

Comb.—None offered, with market dull. We have about 200 lbs. on hand, No. 1 will bring 14 cents; No. 2, 12 cts. per pound. See special notices.

DETROIT HONEY MARKET.

Commission men in trying to reduce stocks have reduced prices, and still sales are not satisfactory. Best white honey 10 to 11 cts. Beeswax, 23 cts.

M. H. HUNT.

Bell Branch, March 11th, 1887.

BOSTON.

Honey is selling very well but prices are very low, and we are often obliged to shade our