

young. When kept free from vermin, and judiciously fed, they will be found almost exempt from disease.

Many splendid specimens are to be found on exhibition at our shows. No variety has been so much improved in fancy points in the last three or four years, and the interest in them is still on the increase.

Where fowls are kept principally for their eggs, no variety will give better satisfaction. The farmer who will give them comfortable quarters in winter and considerable liberty to forage in summer will never regret placing them on the farm.

THE APIARY.

P. H. GIBBS, Editor, - - - Oshawa, Ont.

To whom all communications for this Department must be addressed.

Preparations for Bee-Keeping.

As we promised last month to give full details for starting an apiary, no doubt our readers will be anxious to hear from us. A great many commence keeping, but too often end in failure in a year or two, and sometimes even in a few months. Now, as we don't know how many of our readers may do this, and as we desire to see them make it a success, we will make our list of articles as small as possible. We would advise you to commence with one hive; but if you think this is too small, just get as many as you wish. The stock you will absolutely need for a start is as follows:

1 swarm of bees, value \$5 to \$10, say..	\$7 50
1 good moveable frame hive, complete,	3 00
Good work on bee-keeping.....	1 00

\$11 50

We would say it needs just about \$11 to make a fair start in bee-keeping. This is for a good moveable frame hive, and good strong stock of bees. But, no doubt, some of our readers will want those fine Italians; if so they will have to go a few dollars higher, say from \$15 to \$25. The latter price will get you a colony of pure bees direct from Italy.

Those who have, or find it more convenient to use, the box hive and common bees, we would ask to look for articles on transferring, which will be given in full in a future number of our journal; and to any of such who may wish to purchase more stocks, we would give a few instructions how to judge the best and strongest hives: Go to the place on a fine warm day, and if you see the bees flying out, or the entrance of the hive clustered with them, you may rely on them being strong and healthy. These are the hives to buy, provided they have lots of honey. You may easily tell whether they have stores or not by lifting the hive;

if they are heavy there is no danger, but should they be light, refuse them, as they are very likely to die before spring. P.H.G.

To be continued.

Bee Culture.

Comparatively little attention is paid in Canada to the care of bees, probably because few people have ever thought how profitable the industry is, or how extensive an export market it could command. During the past year about fifteen tons of honey were exported from New York to Great Britain and the continent, and the indications of the present season are that the amount this year will be greater. Bee-keeping is not expensive, and is highly remunerative. A good hive should not cost more than from \$5 to \$10, and the average yield ought to be 100 lbs., which will sell for about 20 cents per pound. Some yields are much in excess of this. Last year Messrs. Thurber & Co., New York, received from Mr. Doolittle, of Borodino, Onondago County, N. Y., 550 pounds of honey as the yield of one hive. The cost of the hive was \$6, and the value of the honey \$110; but this is an exceptional case. Another exceptional case is that of the Rev. Mr. Cooper, of New Jersey, who paid \$5 a swarm for 10 swarms. In a single season they increased to 15 swarms, and he sold \$500 worth of honey from them, besides having all he wanted to use in his family.

The London *Free Press* says: "Hitherto, two-thirds of the labor of a bee has been taken up in making the combs. A process has been invented by which the honey is forced from the cells by centrifugal force, and the combs restored to the hives as good as new. The bees take naturally to the new order of things, and devote their energies exclusively to the production of honey, with a result two or three times as great as formerly. Owing to the presence of adulterations many people prefer to have the honey in the comb. It is evident that this is a wasteful practice, as the comb is lost, and with it the greatest portion of the labor of the bee. There is no reason why honey should not be tested for quality. Good brands would go forward into the market as flour, potash, cheese, etc., do at present. The trade would, no doubt, fall into the hands of a few firms, who would act as between the producer and the consumer, to the benefit of each. The multiplication of bees is so rapid, and they pursue their industry so inexpensively, that the time and care devoted to them is well rewarded. As we are all seeking for new outlets, by which our "raw material" can be converted into marketable commodities, the facts adduced and hints given may be valuable to some. Europe stands ready to receive the honey Canada may send