

coming in to be stored in them and put them on colonies which are in the right condition to receive them, not before or afterward; and so on with all of the work of the apiary, keeping an eye out for the time of blossoming of the flowers which give the surplus crop of honey, so that all of this work may be done with reference to them. Do not keep more colonies than you can care for and have everything done in good order. Better results can be secured with fifty colonies properly attended to than with one hundred partially or entirely neglected. What I want to impress on the minds of the readers of THE CANADIAN BEE JOURNAL is this, that a thorough practical apiarist will succeed with almost any of the frame hives now before the public, while a careless slipshod man will not pay his way with the best hive ever invented. In other words, the man has more to do with success than all other things about apiculture combined.

G. M. DOOLITTLE,

Borodino, Onondaga Co., N. Y.

The above valuable article covers so much ground and has so many valuable hints that one might write a score of articles on the various points touched. We are glad that friend Doolittle has put it so strongly as we think that there is too much stress placed on hives and too little on management. An experienced man is cheaper at fifty dollars a month in the honey season than an inexperienced one who works for nothing. We know this from experience ourselves, and we think anyone starting in bee-keeping who wishes to learn the business quickly and thoroughly, instead of pottering on and trying to educate himself, if he would just hire an experienced bee-keeper for one season, (that is, provided he had enough of colonies to keep them at work or had any other work suitable, connected with apiculture which would enable him to earn his wages) he would be getting his experience for nothing and making money at the same time. But in paying a high salary for a thoroughly practical man they should have from 50 to a 100 colonies if the expert is to devote his whole time to the work. Books and journals are invaluable as educators, yet it is difficult to manage successfully a large apiary with mere book experience. One good season's practical work in a well conducted apiary is worth a dozen years of such but both combined make the successful bee-keeper.

For the CANADIAN BEE JOURNAL.

### A Cheap Package for Extracted Honey.

I HAVE often seen letters in the transatlantic bee papers, asking for a cheap package to put up small packages of extracted honey, and in Gleanings, I have seen many ingenious, but far fetched notions, to meet the want, but all on the base of wasting 5 cents worth of powder to kill a one cent bird.

Does any one who reads the JOURNAL know what sausages are? They are meat chopped very fine and put in skins, which skins are, the membrane stripped off the intestines of pigs, sheep, bullocks, &c., they are very thin and light, much more so than the thinnest writing paper. When properly prepared there is nothing offensive about them. About here, I note the confectioners are selling them to the youngsters filled with candy, made to look like sausages, and it seems to me that honey could be very well filled in them too, when they could then be tied up into "links" and sold either in liquid or candied state, even in cent packages.

The skins, ready prepared can be got from the killing yards in Chicago and Cincinnati put up in tins, if local butchers cannot prepare them. I should say that a lb of skins will hold 500 lbs of honey, but I can't be sure about it. Any way, when a skin is twisted together it only makes a very thin string. If properly filled in and tied, and then allowed to candy, the honey could be sold in the smallest lots, and would keep for ever, as it would be air tight in the skins, and could not be objectionable on the score of stickiness, as the outside of the skins would always be clean to handle.

I may frankly say that I have never seen or heard tell of honey so put up,—we have no need of small packages of honey yet—but I have seen tons of candy done that way which is put in hot, so if sugar candy, why not honey, if need be? It seems to me calculated to be of service, 1st, for samples; 2nd, to educate the young generation to eat honey; 3rd, a very cheap and simple mode of making up small packages.

I have given the idea for those to develop who are interested in this sort of thing for fairs, &c., exactly my position in connection with it, so that there may be no dispute.

To fill the skins, I think all that is necessary will be a pipe on underside of tin can, which may have a tap in it, the skins are pushed on the pipe—one three inches long will hold a skin which is the length of a sheep's intestine—the end should be tied up fast, and the honey made thin with heat to make it run, the hand held on the pipe to hold the skin on, the tap turned on,