

J. that Mr. Hand practices what he preaches.

Changing Convention Programs.

Shameful! Is the verdict reached by the jury, after hearing of the annoyance caused our "fleaologist" friend by the British Naturalists' Association. Mr. Pettit was present at the Chicago Convention. Is it possible he is giving the N. B. K. A. a thrust? How thankful we should be that nothing like that would occur with our own Ontario Association. Seriously, friend Pettit, are you not afraid of being tried for contempt of court? The aforesaid jury allow you to go on suspended sentence this time, pending your good behavior in the future.

York County, Ontario.

A MANITOBA BEE-KEEPER'S REPORT.

The past season has been a splendid one for bee-keeping in Manitoba. I had five colonies, increased to six, and got 1,093 pounds of honey, besides raising a number of queens. I think that having good queens had something to do with my success. I purchased a "red clover" queen, and this summer I extracted 297 pounds from the hive she was in. I believe also in having plenty of honey in the hive for winter, as the bees will push brood-rearing in the spring for all they are worth if they have lots of honey. I have been selling my honey at from 10c to 12c a pound.

My bees are in eight-frame Langstroth hives, but I find them altogether too small. The queens keep laying until October, and it is almost impossible to get enough honey into the brood chamber when cold weather comes on, and, besides, the bees seem bound to swarm, and swarm again when they get their brood nest filled.

The past two wet summers have been favorable to the growth of clover, especially white clover. Alfalfa will grow with us, but the bees do not seem to work on it much.

C. LANGILL.

THE GRANULATION OF HONEY:

Translated from the French in "Les Abeilles et les Fruits."

(By Morley Pettit.)

In What Does Granulation consist?—

Honey that is harvested liquid and properly ripened will almost always granulate in a time which varies according to the blossom which has produced it, and the temperature and condition of the surrounding air.

The honey of sanfoin and lucerne granulate more rapidly than those of linden and fruit trees.

Good honey properly harvested has a granulation which makes it resemble finely ground table salt. Honey candied in coarse, irregular grains is of inferior quality.

Causes of Granulation—Honey harvested in July candies less quickly than that which is harvested in September. Some honeys harden in a fortnight, others take several months. The cause of granulation seems to be cold. When honey is slow in solidifying it is a good plan to put it in a cold, dry place, but never in the cellar with the idea of keeping it fresh.

Means of Hastening Granulation—

We have just given one of them. The best method in our opinion is to mix into the liquid honey a little honey that is already granulated, and stir the mixture violently.

The formation of crystals takes place spontaneously in many substances, but it is always more rapid when some already formed crystals are placed in the liquid. Then they only have to reproduce themselves, whereas they would be born quite alone only under certain favorable conditions.

Some Causes Which Hinder or Retard Granulation—Honey put into poorly sealed vessels, in a damp place, absorbs moisture from the air, becomes thin and almost valueless.