

opposite direction and partially fill the entrance with sulphur, will puzzle the robbers and prevent further mischief.

4th. Keep all your colonies strong and at the latter end of the season, or when robbing starts contract all your entrances to a two-bee space, and robber bees will not get a chance to start, or if they do the entrance to their own hive and the hive being robbed, will be so small that they can't get around in sufficient numbers to do any harm. When there is 100 colonies in your apiary, and robbing starts, you will think it a hard matter to find from which hive the robber bees came. But it is quite an easy matter. Simply fill up the entrance of the hive being robbed with flour, and keep a sharp lookout at the other hives. In a few minutes you will see the floury bees, (robbers) entering their hives. Having found the robbers, reverse, and contract their entrance, filling up the entrance with sulphur. Do the same to the hives being robbed, and in my experience robbing ceases. Some bee-keepers suggest placing the hive being robbed on the stand of robbers, and vice-versa, but I find such a plan, especially at the latter end of the honey season, disconcerts the bees, and spoils what were otherwise fine colonies. You might, if the robbers are very persistent, open their hives at nightfall and uncapped all their honey frames, placing back again, which takes them a few days to fix up again, by which time they have forgotten all about robbing. Robbing will start, now and again, in the best regulated apiaries, but we can do much to prevent it from starting, by keeping all our colonies of one strength, not allowing any cappings or honey to get about to annoy bees when there is no honey flow. And not to extract too late in the honey season. I have seen bee-keepers extracting late in the honey season, and every hive they op-

en, in pop about a hundred robber bees, and in a few hours the apiary is an angry swarm of roaring bees that will sting everything and anything within a hundred yards of the apiary. The bee-keeper has his extractor and uncapping pan full of hungry robber bees, and his extracting room full of bees flying all around. The Bee-keeper will perhaps desist for a day or two to allow his apiary to quieten down at their own sweet will. He again makes a start with the same result, and go into winter with from 15 to 30 per cent less hives owing to the ravages of robber bees.—C. U. T. Burke, Prize Article in The Australasian Bee-Keeper."

HONEY VINEGAR

If you simply mix the honey and water so that an egg will fairly float at the top, showing about the size of a dime out of water, it may be sufficient or it may not, according to the amount of ferment contained in the honey, and also according to the temperature after the mixture is made. To make vinegar there must be an alcoholic fermentation previous to the acetic, and the more thorough the first fermentation is, the better the acetic fermentation will be.

In order to hasten the fermentation, it is best to add some fresh fruit-juice to your honey water. Then, if the liquid is cold, or if the temperature is low, it is best to heat the liquid till it reaches about 90 or 100 degrees. If it is kept warm, the fermentation will soon begin, and if it remains exposed to the air, it will be but a short time till the sour taste begins to show.

We never allow any honey to go to waste. The washing of the cappings in a well-regulated apiary will fur-