

place the extracting combs at each side of them, so as to have little or no unfinished sections when the honey harvest ends. I always fill my sections with foundation because it pays me far better to do so. When I followed the crate system and also the filling of the top storeys with broad frames with sections in, I was sometimes caught with many unfinished sections by the sudden closing of a honey flow. This combination system of taking both section and extracted honey from the same colonies and the tin frames with separators on, that I got up to suit it works fine.

WM. MCEVOY,

Woodburn, April 14th, 1896.

Foul Brood.

HOW WE MAY KNOW THE DISEASE.—It is difficult to diagnose this malady. As the name implies, the germs only attack the larvæ or brood. In case the larvæ are affected they do not develop but really putrefy, for putrefication is only the attack of organic matter by some bacterium. Usually, unless the disease is well under way there will not be many diseased larvæ on a comb, and so the odor about the hive will not be so manifest as to give warning of the presence of the evil; yet the observing apiarist—and no apiarist can afford to be other than observing when this disease about—may still detect the presence of the malady. The cells with the diseased brood will either not be entirely capped over,—that there will be a small central hole in the cap—or else if capped over, the cap will be concave like the capping of the honey cell instead of convex. Thus when brood cells are seen with small holes in the capping or with the caps sunken, we should at once examine to see if the cause is foul brood. The best way to make the examination is to take a pin, push the head into the cell and pull it out and if it brings with it a brown stringy mass, looking like decayed organic matter which when it lets up from the head of the pin, flies back as if elastic, then surely the disease is present in the hive. The new bee disease of the last few years is entirely different. In that case, the larva turns black but keeps its form and does not turn to a decayed salvy mass. Thus I have given a description which will enable every person to easily determine the presence of this dreaded disease.—Rural Californian.

The Markets for Honey.

The report of the Secretary of Agriculture just issued contains the following paragraph of interest to honey producers:

The English honey market is supplied by the home product, from the United States, and from Chile. There is a large and steady demand, and, though sometimes exceeded by the supply, this is an unusual occurrence. The English honey harvest has been very good this year, and it is selling upon the retailer's counter at from 20 cents to 25 cents per pound. Wholesale prices at the latest date obtained are as follows:

English: Earthenware pots, finest, per doz.....	\$1 45
Earthenware pots, finest, $\frac{1}{2}$ pound, per doz.....	90
Flint glass jars, 17-ounce, per doz.....	1 70
Transparent honey, in glass jars, nickled plated, screw top, per doz.....	1 57
United States: Thurber-Whyland's white sage, strained, 1-pound jars, 2 doz. in a case, per doz...	2 30
California, in original cans, about 56 pounds per cwt, of 112 pounds.....	9 60
Chilean, in original cwt. kegs, per cwt.	8 75

The American white sage commands the top price. It is delicious honey and most attractively put up. All honeys sent to England are strained except a nominal quantity that reaches there in the comb from California. California shipments of strained honey are made in 56-pound tins, two tins in a case. Chilean usually comes in 60-pound kegs, but sometimes in 112-pound barrels. It is not a matter of great importance, as to size of packages, etc., though it would be well to conform to the California practice. It would be ruinous to send adulterated honey to England.

Our agent in England has had several inquiries as to honey market this year, especially from Texas, and he has supplied inquirers with names of importers in England, and with information as to how to approach them, and this he will be pleased to do for all inquirers.

The department has knowledge that some years ago a large honey maker in California found in China a profitable market for some 20 tons of honey annually.—The Rural Californian.