

"yellowish, not very firm but crisp, with more flavor and juiciness than is usual in long keepers. In flavor it is mildly and pleasantly sub-acid, and is a good dessert fruit.

"Compared with a well-colored and well-preserved specimen of Northern Spy on 13th March, I find it to have the crispness and remarkable freshness of that variety, with quite as much and perhaps rather more flavor.

"In our city markets there are long keepers it cannot compete with, but for local markets and home use it is well worthy of a fair trial."

BEE CULTURE.

THOMAS VALIQUET, ST. HILAIRE.

Before the discovery of the reproduction of bees by Dzierzon, and that of the mobile light by Langstroth, beekeeping was altogether conducted in an empirical manner. Each apiarist had his own notions, each more faulty than another, as to the manner of treating his hives so as to make them a profitable source of income. The greater part of these erroneous ideas had been handed down from father to son; for ordinarily the hive was transmitted from generation to generation, and lived as long as the son desired or knew how to apply the instructions given by his father. Unfortunately, the son was not ways capable of tending the hive, notwithstanding his unscientific way in performing the work; so the hives became extinct, and the family persuaded themselves that this loss was occasioned by negligence in not having made known to the bees the death of their master, or not having made them go into mourning. It was superstition, and this superstition should have disappeared as all others before the discoveries of science. We know now that a hive does not become extinct if conducted in a proper manner. I say a hive—I should say that a simple colony of bees should never die in the hands of an apiarist who understands his business, and who will give himself the trouble to put into practice his knowledge.