

ood queen is allowed to dwell in a hive at a time."

"That will be easy, as I do not know that one is better than another, but suppose that, when I have the colonies all united, and the honey all fed up, they do not have enough stores for winter. What then?"

"Then you will want to feed them all they do have enough."

"What shall I feed for this?"

"I would use a syrup made of granulated sugar, as I consider such ally as good as honey, and, as a rule, is cheaper."

"How do you make this syrup?"

"Some simply pour boiling water over the sugar, and stir it till the sugar is dissolved; but for fall feeding, or feeding for winter stores, after the honey harvest is past, I prefer the following to any other mode of making syrup: Fifteen pounds of water is weighed out and put into a tin vessel of suitable size. This vessel is then set over the fire till the water in it boils, when 30 pounds of granulated sugar is poured in, the water being stirred briskly while pouring or sifting so that the sugar will not settle to the bottom, and burn, as such sugar is sometimes liable to do if not stirred. The stirring is kept up till the sugar is mostly dissolved, when the whole is left over the fire until it commences to boil again, when it is skimmed, if any impurities arise. After boiling and skimming, the vessel is set from the fire, when 5 pounds of extracted honey is stirred stirring for a moment or two till the whole is thoroughly mixed."

"What do you put in the honey for?"

"Before I used this extracted honey I found occasionally a batch of syrup would harden in the feeders and combs. This honey proved to be just what was needed, for syrup thus made remained liquid day after day, when not fed to the bees, and

never hardened in the combs, although with this formula the syrup is nearly as thick as the best honey when fed."

"What kind of honey do you use?"

"I first used basswood honey as I had the most of that; but of late years I have used that which has accumulated from the sun wax-extractor by way of a little honey being in the bits of comb and wax placed there for melting. This is the nicest kind for any feeding, no matter what the color may be, for the heat of the sun so ripens and thickens it that it is always prime for winter stores. But you will please excuse me now, as I have an engagement to meet at this time."—Conversations with Doolittle, in *Bee Culture*.

### Awards at Western Fair, London

Finest and most tastefully arranged exhibit—1st, Wm. Coleman, Blair Ont; 2nd, George Kemble, Bryanston Ont; 3rd, D. Anguish, Scottsville, Ont.

Best 200 lbs, Comb Honey - 1st, Wm. Coleman; 2nd, Geo. Kemble; 3rd, D. Anguish.

Best 200 lbs. Extracted Honey—1st Mrs Rudd, London; 2nd, Geo. Kemble; 3rd, D. Anguish.

Best 20 lbs, Comb Honey—1st, W. Coleman; 2nd, D. Anguish; 3rd, Geo. Kemble.

Best 40 lbs. liquid extracted Clover Honey—1st, Geo Kemble; 2nd, Wm. Coleman; 3rd, D. Anguish.

Best 40 lbs. Liquid Honey (not Clover)—1st, D. Anguish; 2nd, Geo. Kemble; 3rd, Mrs. Rudd.

Best 20 lbs. Extracted Granulated Honey—1st, Geo Kemble; 2nd, Mrs. Rudd.

Best 10 lbs, Beeswax—1st, Wm. Coleman; 2nd, Geo. Kemble; 3rd, D. Anguish.

Best Honey Vinegar—1st, Mrs. Rudd; 2nd, D. Anguish; 3rd, Geo. Kemble.