

## The Apiary.

### How to Italianize an Apiary.

As this is an important question to bee-keepers who have purchased Italian queens, I will state a plan which may be easily practised by the merest novice with success. As soon as spring opens and the bees commence to fly freely, feed your Italian stock a small quantity every day, which will have the effect of causing early breeding, and the rearing of drones much sooner than would otherwise be the case. If the Italian stock is in a cellar or other warm room, where it is convenient, it would even be an advantage to feed for a week or so before it was warm enough to set them out. In this case, however, they should be allowed to fly on some warm day before commencing to feed. A large amount of feed is not at all necessary, but would even be injurious. A small quantity each day is what is required. Half a teacup full at one feeding is plenty for any stock. The feed may be made of any kind of sugar, made into thin syrup. As soon as the drones commence to appear, the Italian queen may be removed and given to another stock. The Italian stock, finding their queen is missing, will at once start from two to a dozen or more queen-cells. On the tenth day after the queen is removed the queen-cells will be ready to cut out. It will not do to wait any longer, as one of the queens might hatch and destroy all the others. As soon as you are ready to cut out the cells, go first to a stock you wish to Italianize, find and capture the old queen, and destroy her; now cut out a queen-cell from your Italian stock and introduce it into a card of comb near the centre, or where the brood is located, doing the same with as many stocks as you have queen-cells; for it is advisable to leave two or three cells in the Italian stock, and not cut them out until you know whether the stocks to which you have introduced queen-cells receive them. This may be determined the next day by examining, and if any cells have been destroyed they may be replaced with those left in the Italian stock. One queen-cell, however, must be left in the Italian stock to hatch, otherwise it would be queenless. About one out of every ten or twelve stocks will destroy the queen-cell, and another may be given it. It will at once be seen that these queen-cells will hatch pure queens, and there being no drones in the apiary except Italians, they will of course meet with them and be pure, or should there happen to be other drones, and they should meet with them, they would produce hybrid workers, and what is generally considered pure drones. By following up this plan you will be able to get all your stocks into hybrids, at least, the first year, and many of them may be pure; the second year you may get them all pure.

### Wintering Bees in Quebec.

To the Editor of THE CANADA FARMER:

SIR,—In the matter of wintering bees in this cold corner of the Dominion, those seem to do best who are not too fussy over them. Some of my friends put them in cellars where it never freezes. This is wrong; it keeps them lively, which makes it necessary that they should eat. It is better to put them in a place where they may suffer enough cold to bring them to a half torpid condition, for bees can bear a great deal of dry cold. The best plan is, however, to place your hives on boards covered with hay or straw, pack them round, and cover them over with the same. Shelter them from the north and north-west winds by a back of boards; and if you have a roof of the same, it will be as well. This last is in case it rains, and should not be close to the hives. Over all shovel plenty of snow, a protection that will ensure their comfort till the end of April. We have

not yet attained to the refinements of bee-keeping down here; but we keep bees successfully nevertheless; and I hope soon to see double the number of people engaging in the interesting occupation. One man appeared on our market who possesses sixty hives, and took one hundred and fifty boxes of honey from them this season, worth about ninety cents the box, making a total value of \$135—a nice haul for the mere trouble of looking after them. Honey in the comb sells at fifteen cents per lb., and about thirteen cents in the liquid state. Our winters are very favourable to the bee, on account of their steady cold, and the abundance of snow. Our summers are so short that it astonishes me that they can collect enough honey for their support, yet the cheapness of the article is a proof that they can. We must hope that the CANADA FARMER will be the means of extending an interest in this direction.

PHILALA.

Quebec, December 9th, 1867.

## Miscellaneous.

### The First Practical Reaping Machine.

At a recent meeting of the "British Association," the Rev. Patrick Bell of Carnyllie, Scotland, who claims to be the inventor of the reaping machine, gave the history of his invention. A pair of shears suggested to him the idea upon which to construct the cutters, the fundamental part of the machine. Mr. Bell tells the story of his first attempt as follows:

After making my calculations as to size, etc., I joined a quantity of rough sticks together, and called them a frame. Then I made cutters of wood of every part that required to be made of iron and steel. I sent these pieces by piece, as I required them, to the blacksmith, with the instructions to make a thing of iron as like the wooden ones sent as possible. When I got a few of the pieces from the smith, I finished them with the file, and secured each to its proper place. I remember the cutters gave me a world of trouble and vexation. When they came into my hands they were in a very rude state, and required much filing, grinding and fitting. By dint of patient application I got the whole into a sufficiently perfect state, as I thought, for trial.

One day an eavesdropper might have seen me busily but stealthily engaged in conveying earth in a common wheelbarrow into my workshop. When the floor was covered to the depth of some six inches, I proceeded to compress the loose mold with my feet. I next went to an old stack that happened to be in the barnyard, and drawing a sheaf of oats out of it, and carrying it to the workshop, I planted it stalk by stalk at about the same thickness at which I knew it would have grown in the field. This done, I shut and barred the door, and then going behind the machine I pushed it forward with all my might through the planted oats. As soon as I recovered my breath I anxiously examined how the work had been done. I found that it had been all very well cut, but it was lying higgledy-piggledy, in such a mess as would have utterly disgraced me in the harvest field. Upon the whole, however, I was not discouraged, but rather encouraged by this first experiment.

HOME MIRTH—Don't be afraid of a little fun at home, good people! Don't shut up your houses lest the sun should fade your carpets—and your hearts, lest a hearty laugh shake down some of the musty old cobwebs there. If you want to ruin your sons, let them think that all mirth and social enjoyment must be left on the threshold without, when they come home at night. When once a home is regarded as only a place to eat, drink and sleep in, the work is begun that ends in gambling houses and reckless degradation. Young people must have fun and relaxation somewhere; if they do not find it at their own hearthstones, it will be sought at other and perhaps less profitable places. Therefore, let the fire burn brightly at night, and make the homestead delightful with all those little arts that parents so perfectly understand. Don't repress the buoyant spirits of your children. Half an hour of merriment round the lamp and firelight of a home, blots out the remembrance of many a care and annoyance during the day; and the best safeguard they can take with them into the world is the unseen influence of a bright little domestic sanctum.

## Advertisements.

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