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too late for the honey harvest and too early for wintering, I am never fearful about having too many bees hatched before the honey flow begins and therefore try to encourage it in every way I can. The earlier I can remove the bees from the cellar the sooner brood rearing begins, so I intend this year at least to do this about the first fine day between the th and 10th of April or possibly before if any prospects of early spring, and then put them back again for say two weeks or so. Brood rearing will then have begun and in some instances young bees either hatching or soon to hatch when placed on their summer stands. weather then will be settled and very little loss from any being chilled in light. I am convinced that we can make no mistake in this, and if one as only a few colonies I believe it would pay to put them back more han once. I have had this convicon for sometime, but different things ave hindered me from always puting it in practice, or, I have not ared to undertake it because of the ork involved. It is true it is not ecessary, but where one desires to ake the most of his bees and to 1 out ave them ready for fruit bloom and a are hite clover, then it will surely pay. with ere is one of the advantages of cel-11 11 wintering. How I have frequentanl wished that there was some way of id 1 eping bees in their hives on unfur litable days for flight, but with ittl ose wintered outside it cannot be ne. Not so with those wintered in e cellar, which can be kept in their ves by having them in the cellar. ter giving them a cleansing flight, ey can be fed sugar syrup to advane while in the cellar. In the early ys of my bee-keeping I had some the hives and as I thought that y would easily freeze, I returned m to the cellar on the return of

cold weather, and as I was doubtful about the quantity of honey they had I took the precaution to feed them. It is unnecessary to say there was no spring dwindling there. As to the time of day best for taking out and other things pertaining to it I will reserve for the next issue of this journal.

## Honey Fruit Cake.

Four eggs, five cups of flour, two cups of honey, one cup of sweet milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda, one pound of raisins, one pound of currants, half a pound of citron, one teaspoonful each of cloves, cinnamon and nutmeg. Bake in a slow oven.

## A Business Change.

On the 10th inst., the Breeders' Advocate, a Poultry, Pigeon and Pet Stock paper published at Petrolea, Ont., purchased the Canadian Poultry Directory, a similar publication, of Woodstock, Ont. The two papers will be amalgamated under the heading of The Breeders' Advocate and published at Petrolea. This will add nearly 1,000 to The Advocate's circulation, and will materially benefit those interested in the fancy. Sample copies mailed for the asking.

There are now in the United States at least ten differnt kinds of agencies for the benefit of the American farmer and the Department of Agriculture alone has over two thousand persons engaged in scientific investigations looking towards improvement in the quality and quantity of farm produce. This great educational work is reviewed for The Youth's Companion by the Hon. James Wilson, Secretary of Agriculture—one of the many important announcements for the 1903 volume of that paper.