

would return laden with honey and pollen to one that would go to the field from the hive. This convinced us that this hive must have swarmed, whether this cluster was the one that belonged to it or not, so putting a little flour in a tin dish, dipping a few bees into the flour, we took them to the centre of the yard and tossed them up in the air. After flying about for a short time some of them returned to this colony. Occasionally one would light on another hive, but the majority of them either returned to the swarm clustered on the tree or to this hive which had so many bees returning from the fields. Right here let us say, if our memory serves us rightly friend Doolittle or some other good brother has mentioned throwing the bees with flour on them up to tell from what hive they came. We have sometimes taken the queen from the swarm and allowed them to return themselves, as they will usually do after finding themselves queenless, but there is a risk to run in this matter, and that is this, if it is a second swarm that issues there is very frequently a number of queens, and though we should find several, it does not prove that we have found all and should one queen remain with the colony they would be liable after clustering a short time to leave for the woods and the colony would be lost. So it does not do to take any chances in this matter. Where there are one or two hundred colonies in a yard, even though they have got second storeys on them or plenty of room, it will pay to keep a large number while the honey flow continues, as there are sure to be more or less swarms issue almost every day. Very frequently from colonies that least expect, where queens are being superseded or the old queen has been killed and they have raised young queens, the first that hatches, if not allowed to destroy the others, is liable to issue with the swarm. We hope to have more encouraging reports in future after the fine rains and favorable weather which we are now having.

KEEPING COMB HONEY.

BELOW we give an article by Dr. C. C. Miller on the subject which forms the heading of this article. We haven't got much comb honey to keep this season but what it will keep

all right, but all the same we must remember that "all seasons are not as this season," and the article will be treasured for future use.

As a general rule, comb honey kept till it is a year old, or older, will not sell for as high a price as new honey. It is likely to be somewhat leaky, the combs cracked, and the honey candied. Yet I have seen some very fine specimens of old honey. I was in the habit of sending some honey each year to my mother; and one time when visiting her she said, "Charles, you needn't send me any honey next fall, for I have plenty to last over."

"But," said I, "you must use up what you have, and let me send you some new. Comb honey is not so good kept over from one year to another."

She assured me that it was just as good, and showed me some that certainly was very nice; and when asked what she had done to keep it so nice she said she had done nothing; that it had kept that way itself. I asked her to let me see where she kept it, and she led the way up into the garret. A bee-keeper near Rockford showed me some honey that was 18 months old. Close inspection showed a little cracking of the comb away from the wood of the section; but I think not such as would cause leaking. At any rate there was no sign of leaking, and no cracks across the face of the comb. (Did you ever notice that sections cracked by freezing are generally cracked diagonally?) Upon being cut into, this honey showed no sign of granulation, but was very clear and very thick. There was no appearance of any impairment of flavor. On the contrary, it was unusually fine, there being perhaps the same difference between that and ordinary comb honey that there is between ordinary extracted honey and that which is extra thick and well ripened. This honey had also been kept in the garret. Now, what was the secret? Was it in the character of the honey or in the way in which it was kept? I suspect that the whole secret lay in the fact that the honey had been kept directly under the roof in an intensely hot place, giving it a thorough evaporating or ripening. Both lots of honey had been subjected to a very low temperature, probably much below zero at times. It is, I think, the common opinion that freezing injures honey, and causes it to candy. Is the common opinion correct? Partly, I think. The effect of freezing upon different liquids is by no means the same. Perhaps I ought to say the effect of cold. If water freezes, when it again thaws it is again water. If ink, such as was common years ago, freezes, upon thawing it is no longer ink