

2nd. I think that a Bee-Journal should honestly publish failures, when I was at the Guelph convention, I learned for the first time that honey was a failure that year in the vicinity of Ottawa. Why were the readers of the C. B. J. not made aware of that fact, many of us had good crops and thought they were universal throughout the Province. The full extent of the failure this year has not been made as plain in the columns of the C. B. J. as it should have been. Here is my report and I think it is a sample that will apply to most of the Province this year. Spring count 97 hives, fall count 102—honey taken 250 lbs. of dark honey sold for 7c, \$17.50; outlay for labor, hives, etc., \$51.50—loss over the year's operations, \$34. Let us have the dark side of the business and not always the sunny side.

3rd. I think the reports of conventions especially those of the O. B. A., which are printed and distributed among its members, should not be printed in full, but only a synopsis containing the practical points brought out, should be published, and thus leave more room for the discussion of matters affecting the profession. These are only a few suggestions that occur to me now, and not by any means covering the whole question. I think we should, in any case, try to sustain a Bee Journal in Canada, and I hope to see your paper better patronized in the future, no matter who publishes it. The Bee-keepers' of Ontario have themselves largely to blame if their paper is uninteresting.

Yours truly,

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J. D. EVANS.

The Old Homestead.

"Some Common Sources of Impurity in Country Houses" is the subject of a paper by Harvey D. Ashmore, M. D., in *The Sanitarian*. Of cellars and wells he speaks as follows:—

"Cellars in country houses furnish another source of impurity, not only by being pervious and damp, but by being the receptacle of decaying wood, vegetables, etc. Then, too, the absence of sunlight—a characteristic of cellars—favors bacterial growth. The housewife keeps her cellar dark because in summer it will be cooler, and in winter the so-called windows are boarded up to keep out the cold. Cellars should be kept as clean as any other part of the house, and should have proper-sized windows to let in the sunlight. The sun is one of the greatest

germ destroyers we have, and is superior to all other germicides in that it costs nothing.

So much has been said about the country well that it needs only a word in this purview. The country people love their 'old wells.' They always tell you: 'Why, nobody ever got sick from our well!' I came across just such a well within the last few months. Three generations back this old well furnished water for the same family, and no one, in fact, ever became sick from it. At last the old folks died, and the second generation started on its way with a large family of sons and daughters. Still no one became sick. The third generation became men and women, and still resided at the old homestead; then, at last, after so many years, the old well began its deadly work. One after another of the family was stricken with typhoid fever until four were ill at the same time, and that homestead will never be the same it once was, for there are two vacant places, and this old well, which before had 'never made anyone sick,' yielded on chemical examination, 170 parts of chlorine per 100,000 not far from dilute sewerage.

The ailments of the 'Old Homestead' seem very enticing on the stage or on canvas, but under the exacting eye of the sanitarian, with his increased angle of vision, 'things are not always what they seem.'

The vine-clad porch, with its wistaria and fragrant honeysuckle, where 'mother used to sit,' resolves itself into a damp, musty, sunless nursery of the chronic rheumatism which made 'mothers life a burden.' The old well, with its 'pure, sweet water,' has become a vast test-tube of colon bacillus at least, if none other, and the delightfully pure air, redolent with the perfume of flowers, has become an air surcharged with moisture reeking with the gasses of decomposition, from a befouled soil and a cellar soil and air saturated with the mouldy debris of decayed vegetables. Such is not rarely the true story of the 'old homestead.'"

Grape Catsup—Stew 5 lbs. of grapes over a slow fire until soft. Then strain through a sieve. Add 2½ lbs. of sugar, one tablespoonful each of cinnamon, allspice, cloves and pepper, one-half tablespoonful of salt, one pint of vinegar. Boil until a little thick, and then bottle. This makes an excellent sauce for cold meats.