

Thoughts andComments

ON CURRENT TOPICS

By a York County Bee Keeper.

CARBON-BISULPHIDE FOR
FUMIGATING COMBS

Much as I have read about this drug in the different journals have had no chance of testing its efficacy until a few days ago. Having a few hundred extracting combs stored away at an outyard, that had been left off the hives at last extracting as there is no fall pasture, I noticed at my last visit that the moths were bothering them a little. Having nothing at my disposal but a large empty box made of matched lumber, but minus a top, I stacked the combs on the floor, placed a dish on top of them with about two spoonfulls of the drug and then turned the box upside-down over all.

Forgot to say that the combs were in an upper room of a dwelling house, and although the floor was matched, lathed and plastered, the intolerable odor of the carbon bisulphide penetrated through all and made things quite unpleasant for a while. Did it kill the moths? Believe it would kill anything that was forced to inhale the horrible stench that it emits. Nevertheless it is a handy way of fumigating combs; away ahead of the old sulphur plan.

RIPE, VS. UNRIPE EXTRACTED HONEY.

Sometime ago one of the extensive handlers of honey (beleive it was Mr. Burnett of Chicago) had a vigorous article in "Gleanings" condemning the practice of certain bee-keepers in extracting their honey unripe and putting it on the market in that condition. Mr. Burnett drew attention to the fact that through this practice, manu-

facturers had given up the use of extracted buckwheat honey; to the detriment of the sale of that article. Commenting on this, Mr. Hasty in the American Bee Journal, page 618, offers the following pertinent remarks:

"We were mighty lucky that it was only buckwheat extracted honey that got killed. Had there been no chance to discriminate I fear the big users that were bitten would have abandoned the use of all honey. And still the seller is going to continue to think that if he can make a sale he is all right. Far from being all right if he has killed a future sale. This specially affects those who retail in their own fields; We must nurse our customers instead of poisoning them. Very little indeed do many of them know about honey, and we if we understand where our bread is buttered, will post them honestly and truly, that there is a difference between ripe honey and unripe honey, and how that difference comes about—I suspect that even some of the big buyers need instruction sorely on the point."

No doubt every practical bee-keeper will sanction the foregoing most emphatically, the great trouble has been and is yet to a certain extent, that the bee-keeper who takes pains to produce an A. I. article does not always get the credit deserved. With some buyers "honey is honey," the only test being that of color; if white in color never mind if it is as thin as water. Have in mind a wholesaler who some few years ago bought a man's crop which fermented in a short time and had to be turned over for manufacturing purposes. However the next season he bought the same man's crop without asking any questions, paying the highest market price for the same.

COMPARATIVE "STRENGTH" OF SUGAR
AND HONEY AS FOOD FOR BEES.

In answer to a questioner, Dr.

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