the dropping published this ific men have a d to observe it

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on of honey in troduced lately. only allowed to oure honey from

feeding sugar to lared as sugar

can be brought ing the country ges with foreign have to show in of production ad accounts the ationed. Honey ney has to be

chemical connell and flavor

e marketed.

wise spoiled or wed to be sold. I honey have to so. The term ar names can natural honey.

lors, or mineral used in artificial

ney; a small percentage of sulphuric id may be used.

9. Artificial honey is not to contain ore than 20% water.

10. All impure and spoiled artificial mey is forbidden to be sold.

11. All packages of artificial honey we to be labelled as such with large, ain letters.

2. In advertisements, accounts, freight is, table cards in hotels and restaurts, trtificial honey has to be so named.

3. Whoever manufactures artificial ney has to notify the board of health count has to be kept of all the raw manal coming in and the kind and quant of product turned out; also list of mes of buyers. The board of health a right to inspect the business at any the right to inspect the business at time.—P. Wegweiser, F. B.

. Mona, of Bellinzona, Swiss., reports Parisian Apiculture, to have a colony bees with three queens. He found n living peacefully together on one b.—Lux, Bienenzeitung.

FEW COMMENTS ON RECENT ARTICLES.

R. B. Ross, Jr.

e careful reader of our apicultural must often be surprised at the ments and advice which frequently published without editorial comment arning, and which seem to be dans in their teaching, if not indeed utely wrong. A strong desire to off a letter on the subject is fretly overcome by indecision as to her the "oversight" on the part of ditor was accidental or intentional—e latter, then no doubt for the purof calling out comments and progressively useful discussion.

foregoing thoughts have been gobrough my mind rather frequently, pted by the late discussion on Foul between the editors of "Gleanings" and "The Canadian Bee Journal," but as I have had no experience of bee diseases I'm not going to "butt in" between you on that subject. I cannot feel easy, however, without asking the editor's attention to Professor Surface's writings under the head of "The Preparation of Bees for Winter," page 437 of the C. B. J. for December, which, while written primarily, no doubt, for the needs and conditions of bee-keeping in Pennsylvania, have a very direct influence on people outside that state.

On page 441 he recommends "thick" syrup for winter stores, but one would infer from his directions that a "one-toone" mixture was correct. As this is "for the one purpose of giving stores in winter," and need not be given as early in the fall as for stimulative feeding, it leaves the impression, if I am not mistaken, that an equal amount of sugar and water by bulk formed into a syrup is a suitable food for late feeding to bees for winter stores. Is this safe advice? If so, why do such good authorities as E. R. Root and G. M. Doolittle (see "Gleanings" Sept. 15, '09, pages 556 and 561) insist on so much thicker material for feeding at this time and for this purpose? Dr. Miller goes so far as to recommend two and one-half parts of sugar to one of water, but I may say that I have not found it any advantage to use a thicker food than two sugar to one water. But is a one-to-one mixture as suggested by Prof. Surface safe? I question the advisability of letting this teaching go unchallenged until a sufficient amount of evidence has been produced to show that it is safe.

Now while I'm at it I want to tackle the article on page 426 by that good Canadian F. P. Adams. From a careful reading of the bee-papers during many years I doubt if Mr. Adams will find many of the big men endorse what he says in his third to last paragraph.

"Bees will not use up sealed stores for brood-rearing to any extent, and the pres-