

Henry and I will have all we can attend to.

I, for one, would be pleased if Mr. Cowan could pass through Ontario this summer. I had the pleasure of meeting Mr. Cowan, at Toronto in 1887, and, if he can make it convenient to be at a meeting within reach, I will try to be there.

I remain,

Yours truly,

R. H. SMITH.

St. Thomas, Ont.

[This came to hand too late last season. There are points of value in it, we therefore take the liberty of publishing now. —ED.]

Dietetic Value of Honey.

Probably most people consider honey as the equal in value for food of any sweet sauce—no better, no worse. All should know that it possesses one great superiority—ease of digestion. The nectar of flowers is almost wholly cane sugar. The secretions added by the bees change this to grape sugar, and so prepare it that it is almost ready for assimilation without any effort on the part of the stomach; in fact, Prof. A. J. Cook once styled honey “digested nectar.” It will be readily seen that honey is a most desirable food for those with weak digestive powers. If a person is very tired, too exhausted to eat, it is astonishing how a few tastes of honey will act almost like magic. Almost no effort is required to make it ready for assimilation. Persons suffering from some forms of kidney trouble will find that honey is a much more beneficial food for them than is cane sugar.

In eating comb honey, many strive to reject every particle of wax, fearing, that as wax is indigestible, nightmare and other troublesome consequences will follow an indulgence in warm biscuit and honey. It is true that bread is more easily digested than warm biscuit, as the latter is inclined to “pack” in chewing, but it may surprise some to know that comb honey is really an aid to the digestion of hot bread or biscuit. The philosophy of the matter is that the flakes of wax prevent the “packing” while the honey readily dissolves out, leaving passages for the gastric juice to enter the mass of food. The flakes of wax are indigestible, that is true, but when warmed are perfectly smooth and soft, and will not injure the most delicate membrane;

in fact, they act as a gentle stimulant, and are beneficial in some forms of alimentary difficulties. The unpleasant symptoms from which some suffer after eating honey may often be removed by drinking a little milk.—The Rural Californian.

THE APIARY.

Ventilation of Bee Cellars.

W. Z. HUTCHINSON, MICHIGAN.

A few years ago “sub-earth” ventilation of bee cellars are almost universally recommended. Nearly everyone who built a bee cellar also buried 200 or 300 ft. of drain tile, the outer end connecting with the open air and the inner end entering the cellar. To remove the air from the cellar, a pipe, connecting with a stovepipe in the room above, extended down through the floor within a few inches of the cellar bottom. The draft in the stovepipe “pulled up” the air from the cellar, and more flowed in through the sub-earth pipe to take its place. In passing through the sub-earth pipe, the air was warmed. If there was no stove pipe with which to connect the outlet pipe, it was extended upward until it reached the open air. The air in the cellar, being warmer than the outside air, flowed out of the upper ventilator and more air flowed in through the sub-earth tube.

In order to keep the temperature even, there was much opening and closing of ventilating tubes. In cold weather it was often necessary to leave the opening closed several days, or even weeks. At such times it was noticed that the bees suffered no inconvenience. Not only this but it was apparent that when the ventilators were opened, the inrush of fresh, cool air aroused the bees and made them uneasy. Finally the ventilators were opened less and less, and, at last, they were left closed all the time. The amount of air needed by the bees varies greatly according to circumstances. When they are excited and full of honey, as is the case with a swarm, the amount of air needed is very great. If they can be kept quiet a very little air will suffice. In winter bees are in a semi-dormant state, one closely bordering on hibernation, as that word is popularly understood, and