

believe it very likely if they have nothing else to do at the time; because I know for certain they are most destructive to ripe raspberries. I have a fine lot of Cuthbert raspberries, and last year the bees came in with great force, and spoiled a great many of the ripe berries. This year they came earlier and kept at their work of destruction as long as there were any berries worth while remaining. I estimate the vermin destroyed half the crop at least. A remarkable thing was I had a large collection of flowers in bloom very near the raspberries, but the bees did not care for flowers—they wanted raspberries only. It appears to me that many keep bees and raise nothing to feed them with; when the pests go forth and steal their food from those who get no benefit from them. Some acts have been passed for the protection of bees and bee-keepers. It is time some provision were made protecting people against the ravages of bees. I think it ought to be a punishable offence to keep bees without growing food for them."

Mead Making.

Recipe 195 years old.

The following recipe is given by Dr. Warder's work on bees, published some 195 years ago, and, having personally sampled a mead made from the directions given, we can testify to its being one of the best honey beverages we ever tasted. Extract from Dr. Warder's book *aid* thus:—

HOW TO MAKE ENGLISH CANARY
BEEHONEY, NO WAY INFERIOR TO THE
BEST OF SPANISH WINES.

"One hundred and twenty pounds
will make a barrel of, very good mead;
if you make it of clear honey,
then your best way is to allow 4lb. to

every gallon of water. Let your quantity be much or little which you ought to govern yourself by either considering the bigness of your cask or the quantity of honey you have to make up into mead, mix it in your copper, and then boil it an hour, and scum it well, which scum you may strain through a 'Hippocrate's sleeve,' or a taper bag, made of swan skin, with a hoop at the broad end, letting the narrow end come to a point. This bag will make it as fine as the other, through which you may put it. When your mead is almost cold, tun it up, clay it down, and let it stand till it is fine, and old enough to drink, which sometimes will be sooner than others, according to the time of the year and weather that comes upon it after making. This liquor is one of the choicest of wines, as well as the most wholesome of all vinous liquors in the world, and ought to be drank and made use of in possets, &c., as canary; and thus used, it is impossible to know whether the posset was made of your own mead or canary.

"Thus for making of mead with clear honey. But if you do it with the washings of combs, or dissolve all your honey from the combs, then you must dissolve it in warm water, till an egg will swim in the mead the breadth of a shilling. But here you must be very careful, that before you break your combs into the seive, or strainer, you separate all the young bees, which you may easily know, from the honey, and also the Sandrach (or bee-bread), which is a yellow substance, with which some of the cells are filled, which otherwise will give your mead an ill taste, and then proceed to boil, scum, and tun as before. It is best if it is kept till a year old; and if you make it well (as before) it will keep as long as you please."—British Bee Journal.