

d Paris green. An
 aer in which the
 apiary is given by
 mbridgeshire bee-
 ty-eight years' ex-
 10 possessed 160
 ntly strong and
 . About the mid-
 ed that the bees
 ongest hives were
 in front of it, and
 ff the ground. On
 brood was plenti-

hy, and there were
 he bees continued
 l were all dead by
 middle of July, the
 one affected show-
 there had been no
 d detect from the
 bees were dead by
 latter end of July,
 ed some distance
 began to be affected,
 a fourth, not very
 middle of August the
 dly, first affecting
 those that were
 and a good deal of
 n, and was impos-
 the end of October
 e, and the disease
 all through the
 he has less than
 id several of these
 affected.

es the symptoms of
 s: First, the Brood
 do not appear to be
 , the disease being
 t worker and drone
 a disinclination to
 in an aimless way,
 or alighting board.
 on becomes less and
 he insect is unable
 abdomen of an affect-
 looks swollen and
 uence of the enor-

mous distension of the colon with fecal matter. The foragers appear to be the earliest to become affected, and many have thought that robbers which enter infected hives are the first to be attacked. W. W.

HOW TO DISPOSE PROFITABLY OF THE HONEY REMAINING IN CAPPINGS.

Indexed

W. A. Chrysler.

In the February number of the Canadian Bee Journal, page 51, Mr. John Ramsey recommends making vinegar of the honey from cappings. He refers to my paper read at the O. B. K. A. at Toronto on "The Disposal of Cappings." I might say that I have not made it clear that the honey I obtain from cappings is good, saleable, and palatable, of a flavor that takes well with the public and fetches a fair price.

I have had some experience in making vinegar, and also of marketing it. I don't wish to go into the vinegar business unless I am obliged to give up bee-keeping, nor do I think that any body can make vinegar-making, or any other business pay unless gone into in a proper way, requiring capital and a proper knowledge of the business. Instead of taking 1½ ounces of honey to make a gallon of vinegar it takes 1½ pounds for a gallon of what we might call good vinegar. If I am not mistaken, from reliable information, received some time ago, it will take not less than two pounds of honey to make one gallon of vinegar that will stand a Government test.

Keeping a place at the same temperature for six months, from say 1st of September, would cost as much as the value of several barrels of vinegar. Vinegar should not be made or kept in a honey house.

My experience in selling vinegar to one's grocer has been that while he may value your trade enough to give twenty-five cents a gallon for a barrel or two so that you don't catch on to the price he usually pays.

If you started out to sell to the trade you might find out that thirty or forty cent vinegar was bought nearer fifteen cents per gallon than twenty-five cents, and is subject, if I am not mistaken, to inspection by the Government.

Such being the case, I prefer to sell my capping honey for more money than if made into vinegar, saving cost of barrels and other expenses. Many may have a suitable place for making a small quantity of vinegar to advantage, for their own use, but I could not think of converting forty or fifty dollars worth of honey into vinegar and not making anything out of it.

LEEDS CO. BEE-KEEPERS' ASSOCIATION.

The first regular convention of the Leeds County, (Ontario) Bee-keepers' Association was held at Delta, a little place about 30 miles from Brockville, up near the centre of Leeds County, on the 30th of March. It is encouraging to see the live interest that is being taken in bee-keeping in the eastern part of the Province of Ontario. At this convention there were present in the afternoon some twenty-five bee-keepers, whilst in the evening fifty or more persons gathered to hear the lectures and look at the lantern views of bees and their work. The gatherings were addressed by Col. J. B. Checkley, Linden Bank; M. B. Holmes, Athens, and Morley Pettit. The President of the Association is W. A. Coon, Plum Hollow, and the Secretary is H. E. Eyres, Chantry, both of whom we desire to congratulate on the success attending their efforts.