looking through the hives in which the bees died find all the combs and frames on the inside of the hive covered with filth and mold, some of the frames contained dead brood capped and in a larval condition, apparently rotten. The hives contained a large quantity of honey; they are of the Simplicity pattern and they contain nine and ten frames. What I should like to have you tell the if me if you can, is, what is the matter? Was my loss the result of bad ventilation or was the re-Pository too cold? The average temperature being 40 degrees.

East Linton, County Grey.

We think your colonies were too cold. It is pretty evident that the temperature must have run down much below 40 at times. The loss was not owing to the ventilation so much as warmth for if you had sufficient heat in your hives it would have raised a ventilation carrying off the moisture, unless your colonies were exceedingly strong, which we doubt. They had too much space to keep warm. Bees should not have more space in Wintering than they can keep warm in, and no more comb than they require to hold their food in, as uncapped honey away from the cluster, unless the temperature is sufficiently high, is sure to become thin by the absorption of moisture, and combs are liable to mould. Besides this, thin honey, sour or otherwise, is a sort of repository for moisture inside the hive.

AN EARLY SWARM.

W. Warner, Thornbury, has a hive of bees which swarmed on the 3rd of May, says the Standard.

WM: J. Robinson.—I have wintered 7 colonies and they came out strong, 5 in cellar which kept about 38 to 40 degrees all winter and two on summer stands in packing boxes packed with chaff. I took the five out of cellar on April 6th, and on the 10th they were carrying in pollen.
The 5 are in box hives and I am going to transfer the fer them in to frame hives right away, perhaps to morrow, they are beginning to cluster out on the factor of the factor the front of the hive and I am thinking I will the have a time transferring them, they are full to top with bees brood and honey. Last season was my first in bee-keeping. $O_{rangeville}$.

DAMAGING STATEMENTS

Concerning all producers of Honey, and which all are called on to exert every means in their power to set right.

We do not know whether the fraud to which we are about to refer has ever been exposed yet, but whether it has or not it will do no harm and perhaps good, to give it a taste of public light

In an advertising sheet called again. the "American Exchange and Mart," published at Boston, by Percival Gassett & Co., is an advertisement which reads as follows :-

"Receipts for making 16 colors writing ink, for any number of Puck, Life, Judge, also receipts for making honey, applebutter, cider, for same. Wm. Fretz, box 9, Stockton, New Jersey."

We wanted to see what sort of a recipe we would get so we had one of our hands enclose fifteen cents with the request for the recipe for making artificial honey and we received in reply: the following:

To 10 pounds Sugar add 3 pounds Water, 40 grains Cream of Tartar, 10 drops Essence of Peppermint and 3 pounds Strained Honey.

DIRECTIONS.—First, dissolve the sugar in water and take off the scum, then dissolve the cream of tartar in a little warm water, which add with some little stirring, then add the honey, heat to a boiling point, and stir for a few minutes.

One has only to read it to see the absurdity of the whole affair, but for the sake of being able to speak from experience we have a little of this same mixture in preparation and will be able to send samples of it to any of the beekeepers who have found their way into the "blasted hopes" column. liam" used to live at Lambertville, New Jersey, but left there for Stockton, his present residence. We do not know if he moves round the country the same as do some of the other characters who follow like businesses and make a practice of defrauding the public by getting off such recipes as this one for making honey.

THE CANADIAN BEE

D. A. JONES, Editor and President. . F. H. MACPHERSON.

Asst. Editor and Business Manager.

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BUSINESS DEPARTMENT.

We have a very few orders on our books at the present time that have not been filled, only three or four of which have been in over a week, and the majority of them all are for special goods. We are glad to be able to say this, as our cus-