

last summer he dipped off his storing can 60 lbs of honey nearly as thin as water, and after placing it in a very warm place it soon became quite equal in body and color to that in the bottom of the storing can—equal in appearance but not by any means in flavor. This, Mr. Dunn says, would seem to indicate that the color and the body may be present and the best flavor absent. The reason why the flavor was absent was because the body was absent at the time he extracted it. He admits himself that it was nearly as thin as water when he took it off the top of the storing can. That honey of Mr. Dunn's would have had a good flavor if he had left it with the bees until it had a body then it would have been dead ripe, and it would have had a very nice fine rich smooth flavor with both color and body. Thin, raw, unripened honey, nearly as thin as water never will have a good flavor. It will always be very poor honey and never should be sold for any more than second-class honey—in fact it is hardly second-class. I see Mr. Dunn speaks well of buckwheat for wintering his bees on. I used to like it for my bees too, and used to think that I could not get on well without it and for the sake of my bees I sowed four acres of buckwheat near the bees each year for six years so that I have had enough experience with that black trash to do me. Bees that are wintered on the summer stands should always have the very best of stores. Very much depends upon the quality of the stores and every beekeeper should provide his bees with nothing but the very best of stores for his bees to winter on. I have wintered many on the summer stands with buckwheat, and have found that very much depended on the winter. If it was a winter that the bees could fly often, all would be right, but if it was a winter that was very cold, during which the bees did not fly for over three months my losses would be much more among those that were wintered on buckwheat honey than those wintered on clover. I know from years of experience with buckwheat honey that it is not so good for bees to winter on as clover honey. I don't want any of that black trash to winter my bees on, and it will kill sales every time it is sold for table use, and a little of that black trash will stain a great deal of bright choice honey.

WM. McEvoy.

Woodburn, Jan. 18th, 1888.

We cannot be too particular in putting our honey in the market in the best possible condition. There can be no mistake if honey is allowed to ripen in the hive. There are, we believe, others beside Mr. Dunn who claim that honey ripened after it is extracted may be first class honey, and you say it can be ripened as thick after as before, in

fact thicker. While some might like the flavor others might not care for it, the flavor being slightly different.

Buckwheat honey is often gathered late in the season, and being very thin may not be ripened thoroughly before being sealed over. Now clover or basswood are gathered very early in the season when there is long continued warm weather, and must therefore be thoroughly ripened. If this same clover or basswood were stored a month or two later in the season, how much less body it would have when the bees are put in winter quarters. One reason why sugar syrup is preferable to late gathered honey, syrup is thick almost ready to be capped over, while the nectar from flowers is so very thin it requires much more ripening. The above points are well worthy our consideration.

SUNDRY SELECTIONS.

THAT NEW REVERSING APPARATUS.

DR. WM. S. ADAMS.—Enclosed find my subscription to your spicy weekly. I am taking four bee journals, and, did business justify me, would take more. I am only a beginner. If you have commenced delineating your inventions, please date my subscription back to cover the whole. I want to get a section case that I can transfer the outside to the centre at will. This I am doing now having the case in two sections, and *inverting*. While it works well, it is too complicated. I am anxious to see if you have not something that will "take me out of the wood."

Greys, Md, Jan. 10, 1888.

We believe that we will be able to guide you "out of the woods" as you put it, Doctor, just as soon as our engravers get their work done. We have not been so hurried as we might have been. In a week or two, however, bee-keepers will all be "waking up" after the "hybernation" for the winter, and will be looking out for their requirements for next season. By that time we will have our engravings ready, and with them will be given a full and explicit description of our invention, which we trust will meet with a fair amount of approval. We want all the criticism going too, so if it don't "strike" you as "just the thing" we want you to speak.

ITALIANISING—HAVING QUEENS ON HAND.

ROBT. KENNEDY SR.—I wish to do some Italianising in the spring. I want to put Italian queens in three or four hives of German bees; cannot get the old queen, but when they swarm I thought of putting Italian queens in the parent colonies, if I could have them on hand at the time. Now, can they be kept ready for an emergency like this and how?

Bethany, Ont., Jan. 5, 1888

By using a queen nursery you could without difficulty keep queens on hand