

heavy in bud the buds of this tree are from fifteen to eighteen months from time of forming to bursting) he allowed--or rather encouraged his bees to swarm, hived all first and after swarms on comb foundation, and by April had 90 colonies when the trees burst into bloom, and before the end of June 7,000 pounds of honey were extracted. This is very encouraging, is it not? Now for reverses. The past season has been very wet. That same bee-keeper started with 172 colonies, from which he did not get one pound of honey, and then had to feed some of his stocks for winter.

In some seasons the trees seem to arrange their time of blooming to make one continuous flow from August to the following June, with very little break between, and during such a season with proper management, I believe it is quite possible to average 500 pounds of extracted honey per hive. These seasons are scarce, but taking one season with another, an average of 150 pounds per colony in bushy (forest) country and 40 pounds when bees have to depend entirely on cultivation, is obtained. The statistics below do not paint things brightly but it must be remembered that at least 80 per cent. of the hives are boxes, in which a swarm is placed to take its chances.

The hive most generally in use is the Langstroth. With simplicity, size of frame with all its modifications, a large number consider this size of frame too large, and have adopted the three-fourths size, to take six sections instead of eight. The eight-frame hives, with Root-Hoffman frames, is now being very much used. A small number of bee keepers use the Berlepsch hive. The honey produced is mostly extracted, comb honey having very little sale. It is varied in quality. The color varies from water white to the dark color of golden syrup. Flavor may be very mild or very strong. Some of the finest looking honey is so rank in flavor when first extracted as to be almost unpalatable, but this rankness disappears after a time. The quantity of this rank honey produced is small. Most of the honey produced is of excellent quality. The largest quantity and the best qualities are produced during fairly dry seasons. Very little regard is paid by consumers to the color of honey, and when it is put on open market a dark kind of honey will generally realize as much as a lighter colored kind. The price varies with the locality and the state of the market, varying from 2½ to 4d (5 to 8 cents) per pound. It is mostly sold in 60 pound tins.

At present fully as much honey is produced as a market can be found for, but as foreign markets are being opened up our home markets will be much relieved.

The wax produced is of the very finest quality, and is varied in color from a pure white to every shade of dark and canary yellow, and some even has a pinkish color. The white wax direct from the combs is very tough and quite different from that made white by bleaching. What is it that gives wax its color? I frequently find my bees build and seal their stores with wax quite a canary yellow in color. Now, seeing that our honey is so varied in color and that wax is a secretory production, is it not most reasonable to expect that the difference in color is due to the difference in the food rather than impurities?

Propolis the bees must have more or less of, and varies in color and appearance from a dark red to a dirty brown, sometimes granular, hard and brittle, other times soft and sticky, and will draw out in threads several inches long before breaking. I find that only certain colonies do much propolis-ing, and these will gather more propolis than all the rest in the apiary, bridging over all spaces between frames, etc. Where mats are not used I find propolis reduced to a minimum.

Bee keeping as an occupation is quite practicable here. There are a number who follow the pursuit wholly as a business, and others are going into it,

For One-Legged-BeeKeepers

Anson S —, of Shelton Centre, a wooden-legged veteran, set to work to make a frame for the support of his tomato vines. To keep the posts steady while nailing the slats he placed his left, or wooden, leg against them, and drove the nails home with a vim.

After nailing one end he started to go to the next post, but found, to his surprise, he could not move. Visions of paralysis flashed over his mind, but on examining carefully he found he had driven the nail through slat and post into his wooden leg, and that he was nailed fast to the tomato frame.

I have to report a very good crop. From a spring count I have weighed up 1,040 pounds of extracted honey, pure Italian. Pure Carnolian did very much better than crosses this time with me. I had very few swarms. I like Carnolian, only they will swarm. I am packing 12 swarms of Carnolian.

AARON SLY,
Gardener and florist,
Port Hope.