

hive, with a tag on it, thus: "Extracted honey;" they fill the jug that night and cap up the hote.

I have a honey plant, but not a tree; its foliage is good for cattle. Its honey is simply in the blooms. It is a five-bloom, and has a kind of sack or bag, the middle of which is full of honey. The bees have nothing to do but bore in its sack and draw all they can carry. It is already evaporated. I seal it at night after taking it in that day. The roots of the plant are famous hog-feed, as they draw considerable from the honey parts, and are a sure cure for various diseases.

J. J. B. McELRATH.

Center, Ala.,

Prairie Farmer.

NECTAR.

HONEY IS NOT MADE, BUT GATHERED FROM FLOWERS.

IN an old book that my father used to read from as I stood by his knee, are these words "My son, eat thou honey, because it is good."

Yes, indeed, "it is good;" not only for the young, but the old, decrepit, and middle-aged. It gives warmth to the system, arouses nervous energy, and gives vigor to the vital functions.

After the closing of the North American Bee-Keepers' Convention during the fall of 1880, a number of bee-keepers, myself among the number, called at the home of General Withers. We walked through and admired that beautiful palace, with its many stained windows, perfect ventilation, and hard-finished interior, furnished with every convenience, for the comfort and health of the horses, which were to be its inmates. In the course of conversation this genial gentlemen said the horses had paid for their home, and among other things, that his father, who lived to be a very old man, always ate a little honey every day.

People have said to me: "I thought honey was all the same; that bees made it, and you bee-keepers call it bass-wood, clover honey, etc." It is true, that all that the bees collect and store in their combs is honey, whether it is the product of the leaves or bark of trees, honey-dew or sweet juice oozing from corn-stalks, wheat-stubble, or distilled in the corallas of beautiful flowers.

Bee-masters now endeavor to keep the different kinds of honey as distinct as possible, and they do it in this way: All the honey gathered in the North and the West, up to the time of the blooming of white clover, is used in brood-rearing. There may be exceptions to this, in the vicinity of large apple orchards, but in this locality there are but few trees, and what there are, are crab apples.

During some seasons, very large colonies, at near the close of fruit-bloom, will have their combs built out white with new wax, and the bees rich in wax, so much so that the scales are visible with the naked eye, and occasionally a swarm issues. These are the right conditions for colonies to be in when surplus boxes are to be put on; but instead of putting them on we removed two or three frames of brood and honey,

as the circumstances may favor, and fill their places with empty comb.

I do this because I know that honey from this source is of short duration, and it is better to remove this brood and honey, and give it to weak colonies, so that they may all be strong, at the advent of white clover.

Apple honey is dark, but has a rose flavor which is agreeable, but bees are not strong enough when it blooms, to store any amount of surplus, as it requires so much to support brood-rearing at this time of the year.

Raspberry honey is fine, but there is not enough of it in this locality to yield much surplus, and at about the same time wild cherry blossoms, which secrete bitter honey. Some seasons, locusts and dandelions are rich in nectar, and it is much better to have these honeys made into bees, than mixed up in surplus.

WHITE CLOVER HONEY.

When the spring flows of nectar are passed, and the apiary has been managed intelligently, every colony will be ready for business, with its hive full to overflowing with workers, anxious for the fray. Where there are acres upon acres of white clover, with millions of blossoms, and the electrical conditions are favorable for the secretion of nectar, comb will be built so rapidly to store the flood coming in, that it will be so delicate as to be almost imperceptible, as it melts away in the mouth. When there are millions of nectar-bearing blossoms of white clover, there is no need for bees to roam among other flowers to get honey to mix with clover.

It is evident that white clover honey is simply the nectar secreted in the blossoms, gathered and evaporated by bees. I have eaten the white sage honey of California, the orange of Florida, yet I have never seen the white clover of the North excelled in delicacy of flavor—a real ambrosia, fit food for gods.

BASSWOOD HONEY.

This is a fine white honey, with a flavor peculiarly its own. In this locality, there is little of this honey to be had in its purity, as it blooms before the close of the white clover, and usually lasts only for a day or so. In northern latitudes the bloom lasts for three weeks, and the trees are very plentiful. More honey has been gathered in one day from this source, than from any other.

About twenty years ago a bee-keeper in this vicinity knowing the reputation of these trees, erected a monument to his memory, by planting largely, and in order to prolong the season of bloom, planted both the American and European varieties. His planting was a success, as far as the trees are concerned, for they grew finely, but he did not take into consideration the difference of soil and climate, and they are a partial failure as to honey. In this dry, sandy soil, the bloom all opens at once, and the bees hold high carnival while it lasts, for a day or so.

GRANULATED HONEY.

At the National Bee-Convention at Detroit, there was on exhibition a square block of extracted, granulated, basswood honey. I was requested by the owner to sample it, and I never enjoyed eating any kind of confectionery as I did this magnificent sweet. The honey had been stored in a barrel, and, when it was used, it was taken