

dry. When cells are crumbled up they cannot hold the wax when pressed. I use a small round wooden mallet to crumble up the cells, placing the comb on the work bench. When crushed I sweep it into a box for melting. Mr. Editor, what do you or your readers think of this plan?

JOHN BAILEY, SR.

[The idea seems to be a good one, and should be followed up. Its only drawback appears to be the labor involved where one has a very large quantity. But this could be met by using a heavier-weighted tool—a posthole-packer, for instance. Have any of our readers experience along this line?—Ed.]

We took a drive to our outyard a few days ago. About half of the colonies were hanging out, with large clusters, and the balance very strong. It was a nice and pleasing sight at this time of year. We have no loss out of one hundred colonies, and the home yard has the same record. If there be any honey in the flowers this season we expect to get our share.

D. ANGUISH.

[We congratulate you, friend Anguish. That is a splendid report.—Ed.]

THE DAIRY AND COLD STORAGE COMMISSIONER'S REPORT

The annual report of J. A. Ruddick, Dominion Dairy and Cold Storage Commissioner, has just come to hand in a volume of 174 pages. It deals with the work of four important divisions of the Department of Agriculture, namely, Dairying, Fruit, Extension of Markets, and Cold Storage, is well illustrated with half-tones, and contains maps showing the various fruit-growing districts of the Dominion.

In the section devoted to dairying, the Commissioner reviews the dairy industry, and gives some interesting figures bear-

ing on the trade. A large amount of space is devoted to a complete report of the Cow Testing Associations. A review of the apple industry of Canada by Mr. McNeill is a feature of the section devoted to Fruit, and the working of the Fruit Marks Act is dealt with at some length.

The methods which are employed to improve the handling of perishable products receive considerable attention, and the report shows what is being done along this line.

Under the head of Cold Storage the various services are described and some general information on the subject is also given.

There has been prepared along with this report, but published separately, a map showing the approximate location of all the cheese factories and creameries in Canada. The report makes interesting and instructive reading for any person connected with the industries touched upon. Copies may be secured by application to the Dairy and Cold Storage Commissioner, Ottawa.

YORK COUNTY ASSOCIATION

The spring meeting of the York County Association will be held in Markham on May 23rd. Mr. Holtermann and others are likely to be in attendance. A good attendance and an interesting meeting is expected.

ADVERTISE IN THE C.B.J.

It pays to advertise in the C.B.J. when you have bees to sell. I sold my bees a few days ago to Mr. Wm. Abbott, a young married man, of Centralia, Ont. Mr. Abbott is an intelligent, enterprising bee-keeper, and we expect to hear a good report from his apiary next fall, when the honey season closes.

GEORGE L. OTT.

Arkona, Ont.

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