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The peach and European fruit trees furnish the second harvest. This honey has no aroma; but that of the third gathering, on the contrary, yielded by late flowering heaths and other woody plants, has a very decided aroma. The Italian colonies, treated with varying consideration by the Boers, produce annually from 60 lbs. to 80 lbs. of honey. Under experienced and careful management they Would easily yield 100 lbs. per

During winter the bees often suffer from the attacks of a very small and very beautiful bird of the finch tribe, which catches them singly as they eave the hive.

When melting combs for wax, the plar wax-extractor is invariably used; with considerable success.

The wild bees which nest in hollow raal is rees and sometimes in the ground, winter roduce but little honey. This is August, apposed to be caused by their very ort tongue. The cross of this bee r nine ith the Cyprian results in a very illd with mpered variety. Crossing the bees chiefly ith the view of securing a variety th a longer tongue has become a nd of mania, especially in Cape om the olony, where in offering bees for Unfor e, the length in millimetre, is given bloom their tongne. European tradesand it en have sought to take advantage tesfron the great consumption of honey in e exce st Africa, and we see quantities of able honey," "Swiss honey," and r harve er artificial products on the marhich d s. The Transvaal and Orange on th ee State Governments have, how-1erally r, prohibited under severe penal-1 cels the sale of anything not the nes it ural product of the bee under the ly by he of honey. Syrups may be sold rood. uch so long as they are not called interle hich

L'apiculture," (Italy).—A girl in zerland suffering from poverty of d could get no relief through medicine; at last she tried a honey cure, which restored her to permanent health in rather more than a month. The treatment was as follows: Morning and evening honey dissolved in hot milk; honey water ad libitum. Honey taken during the day in all about 2 lbs. each week.

"Le Rucher Belge" (Belgium).—It has been suggested that the larger producers of honey should co-operate and form an association for the special purpose of extending the sale of honey to the public without the assistance of the middleman. The association would keep a register of the names of honey producers, and would thus be able to afford the buying public all information on the subject, thus bringing buyer and seller together. Through advertising, some good might, no doubt, result.

"L'Apiculture," (France). - Independently of the common bee, there are several other varieties more or less valuable. The Italian bee is distinguished from the common bee by two yellow rings, and the hairs which form a slight down are yellowish, especially when young; she is somewhat larger than the black bee, her scent is more delicate, and her buzz These bees defend their is gentler. hives better than the others, and never permit a strange bee to enter. They are gentle and easy to handle, and generally winter successfully. They raise more brood than the ordinary black bee, but for that reason they consume much more food in the spring. This race crossed with other varieties is not so gentle as the pure Italian, but these workers are very active and robust.

Then there is the Cypriot bee, somewhat more yellow than the Italian, the queens smaller, but very prolific. They are very industrious, but not good tempered and they slaughter bees of other races unmer-