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Well, after all, now was my time. I sliced this two-storey eight-frame Langstroth hive into seven other single storey hives, giving each one a frame with queen cells, and in less than three weeks' time had a laying queen in each one. Extra surplus combs were supplied to fill up. In the same note Mr. Byer admits the same trouble. Now his idea of re-queening is all right, but he does not wish to own up to the method. Now those old bees and queens that you have at the end of the honey flow is one of the particular reasons why one swarm will winter better than another.

Why not let the young queen lead those old bees away to the bush? The colony will certainly be better without them; as they will only die before the winter is over. Their presence will cause the colony to become overheated if placed in the same temperature with a less populous one. This is one of the reasons why a medium-sized colony with a young queen always winters best. This applies particularly to cellar wintering.

MAKING LABELS ADHERE TO TIN

By G. A. DEADMAN, BRUSSELS, ONT.

It still seems to be a problem to many to make labels adhere to tin. They look to be there to stay, but too frequently are not. When labelling tin boxes containing possibly some ointment in our drug store, we have had the annoyance of having the labels drop off. The difficulty may be overcome by either mixing a little acid in the mucilage or by brushing the surface of the tin with acid, over which the label is to be placed, preferably acetic acid diluted. Before I was told of a better way I have labelled tin pails of honey in a similar way, using sometimes a thin prepara-

tion of glue, or gum arabic dissolved in water, and a little vinegar or diluted acetic acid added. I am glad to be able to tell you that there is a better way, for which I am indebted to Mr. Chris. Grimoldy of Owen Sound, who was told of it by a party in the canning business. It is very simple, but worth many times the subscription to Canadian Bee Journal to those who have much of such labelling to do. Simply make a flour paste, the same as for wallpaper hanging, with the addition of a little powdered alum stirred into the paste while still hot. I have never experimented to know how little of the alum would do, but, as it is not dear, I make sure and have plenty of it. You will be quite safe if you make it as follows: Take one cup of wheat flour and mix with one cup of cold water; then add three cups of boiling water, stirring constantly, and bring all to a boil. Then stir in two large heaping teaspoonfuls of powdered alum. If too thick, add a little more water. If that indefatigable worker, N. E. France, will make a note of this, I think he will find it better than what he has recommended to the members of the National

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