

# ...The Canadian Bee Journal

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BRANTFORD, ONT., MARCH, 1904.

WHOLE No  
469

## ANNUAL MEETING OF ONTARIO BEE-KEEPERS' ASSOCIATION

(Continued from Page 155).

Mr. Chisholm: Would it granulate providing the mixture was made?

Mr. Holterman: Some of us saw a specimen of that kind recently. It was partially granulated in the sections and part of it was liquid, and, without saying anything, that specimen was handed to man after man and simply asked his opinion of it, and I think without exception all pronounced it as being partly honey and distinctly with syrup in it.

Mr. Morrison: Two or three years ago some firms sold a great amount of honey through the northern part of this Province which they called "honey syrup", in jars, with comb in it. That syrup, while it was mixed with some honey could be told by any one who tasted it.

Mr. Pettit: On the other hand I have had pure clover honey that had been extracted several months and had lost its flavor so that really if you did not know you would almost have thought it was sugar syrup. Chemists can analyze so as to distinguish the sugar from honey.

Mr. Holterman: Has not syrup made from sugar a peculiar sugary flavor?

Mr. Hall: There is a vast differ-

ence in the flavors of sugar. There are scarcely two sugars alike, each one has its flavor.

### REPORT OF HONEY EXCHANGE COMMITTEE.

Presented by H. G. Sibbald.

The Honey Exchange Committee, appointed at Barrie, held a meeting in the office of G. C. Creelman in April last. Present; Newton. Chrysler, Couse, Sibbald.

It was decided to sell the honey of members through a reliable wholesale house. To collect reports and advise members as to crop and probable prices. All members to have right to sell retail and wholesale, as per circular issued.

Committee met again at Woodstock on August 15th. Grading Committee also present. Decided that price of honey in new, clean, sixty pound tins should be 7½ cents F. O. B. Toronto, comb honey \$1.65 to \$2.00.

Grading rules were drafted. Committee of President and Secretary were appointed to confer with Rutherford & Marshall, Toronto, with a view to their handling honey for members. We were led to believe that our arrangements would be agreeable, but only one member of that firm had been consulted, and when the matter was talked over by them, they decided not to handle the honey, and gave the following reason:—5% was not considered sufficient, especially on comb honey.

That members had already sold to firms in Toronto, contrary to their understanding of our proposal, namely, to give them sole agency for members product in Toronto, and other places named in prospectus.

While we failed to handle the honey this season, your committee have done considerable work, collecting and distributing reports, which was an object of the committee. Grading rules were also drafted, which ought to be of lasting benefit to bee-keepers.

Our membership has increased to 62 and after paying traveling expenses, and printing, a balance of \$7.65 remains.

Mr. Sibbald: This is a short concise report and if any of the members wish to ask questions some of the members of the committee will try to answer them.

Mr. Gemmell: Do you think from the present state of affairs we had better do anything further in the matter?

The President: I should not think we should ask the committee whether they want to give it up or not. Make them do what you think they ought to do. If you want to let them out of it I guess they will be willing but if you want something done I think you ought to leave the matter with them. I would like to hear from Mr. Post.

Mr. Post: Unfortunately for myself I was not in a position to attend the meetings at the time they were held and I did not hear the discussions and did not know any more of what had taken place than the other members who are here this evening. For my part I would like to see it go on; if anything can be done I would like to see it accomplished.

The President: Would you suggest any different way for the committee to work than that which they have been following?

Mr. Post: No, I certainly have nothing to suggest.

Mr. Gemmell: My object was to find out. I have taken an interest in this matter ever since I was in California. I thought if there was no prospect of doing anything further that we need not waste any time discussing it. I am not one of those who would like to see it given up, I thought probably the Committee would tell us some of the difficulties they had in organization.

Mr. Sibbald: One difficulty we met with was this, a great number of bee-keepers would say to us, "We are in favor of the idea and believe it a good one, but further than that they would leave us to go ahead and work the thing out; they would not tell us what we would do and 'we will work with you if you get along alright'." The ideas that of co-operation, an exchange cannot be very successful unless all bee-keepers come in. That is the idea I have held about it from the first. Some of our members think that a number of bee-keepers joined together ought to do something. I don't see it that way.

Another thing, when we struck the rules as well as we could, some of the members did not think that the rules were right and with reference to selling, they thought they ought to have the right to go into Toronto and any market and sell their own honey as they wished. It is difficult to get any man to take an agency for those who sell all they can themselves and only give the agent the balance.

Mr. Gemmell: There is no doubt if we want this thing to succeed there must be co-operation.

Mr. Pettit: There is always room for criticism and we can all find fault and I am afraid I am a little to go at that. I think a great work for the honey exchange is the gathering and distributing of crop reports and

ly have putting the members in a position to know the situation as it is. So far it was controlling the output goes, we an intel know that it is a very difficult I was matter because there are so many small there producers throughout the country ng fur and they can put their honey on the 7 time market at any price they like and it is e of the ard to get them to join in. The ven up first and greatest thing for the honey ommittee change to do is to give us an idea ifficult the crop and the probable price and the grading rules. This would culty be an excellent thing. I mentioned umber criticism. I am not blaming any- , We body, I suppose the best that could believe be done was done this year, but the han the grading rules and the prices we got head a come too late for the most of us.

The President: Would you suggest e will workable amount of capital?

alright Mr. Pettit: That is a point I have ion, and my mind. We can't do anything success without money, The honey ex-keep- change could not be expected to do I ha anything this year with the money Some they had. The only way I see the nber honey exchange could handle the ight honey would be to form a stock at wa company as has been done elsewhere. tuckt This dollar membership fee that has ome been given in would merely help to at the other statistics, as was done in a ferent all way this year.

right Mr. Couse: Mr. Chairman, and nto e gentlemen, I felt a year ago on being hono appointed on that committee you to ge ere giving us something to do that r me you didn't know how to do yourselves s an we felt a great responsibility in aking hold of it. The moment I foun was placed upon that committee I the didn't see daylight through it. I can tell you I met Mr. Sibbald on roo several occasions through the sum- fau ber. We spent a few hours trying you to think what we could do. I always felt a weak point in this, we were n't get anything from the simple fact at that we were not incorporated We

were not responsible to any member nor any member responsible to us. They could do as they pleased and we could do as we pleased. That is a weak position to be in. My own idea is crop reports can be got as they were got this year, which I think was a considerable benefit to the members of the exchange. I might say along with the grading rules Committee we spent quite an interesting time in Woodstock for half a day. It wasn't any idle time there; we didn't go there to spend our time foolishly at all. We were all busy. I felt every member was trying to do something for your interests. I am satisfied they were. They had a hard road to pull. We found that there was a good crop of honey in the country and a good crop of fruit. We felt we must reduce prices a little. We felt that we would not go over 7½ cents for honey; around 7 cents was pretty near what it ought to be and we were pretty near right. I think you will find the thing has been carried out pretty near to the Committee's idea. They got all reasonable reports; they knew pretty well the situation and I think that kind of thing is useful to bee-keepers. I think it can be done more extensively and if this Association does not wish to form a joint-stock Company my opinion is they can only go as far as making reports and giving them to the members. I am satisfied that some day there will be an incorporated Company formed to handle honey and I am satisfied it will be a great benefit to the country, because once you can supply large orders for honey from other places, carload lots, you will do business. Supposing we were to quote honey in the Old Country. Why, we are not anybody until we are incorporated. We could not refer them to any bank or concern or to anybody. When you

become incorporated and hire a manager and pay him a good salary then you can go on and do a good business. It is for the bee-keepers of Ontario to say whether they will do that. I should think perhaps you would need \$50,000 to run a good business and if you do it will be alright; it will be a good thing for the country.

Mr. Morrison: I move that we print those grading rules in the report of this Association and every member will then have them where he can use them.

Mr. Holtermann: Were those grading rules for both comb and extracted honey?

Mr. Sibbald: Both.

Mr. Lowey: I second Mr. Morrison's motion.

The President put the motion, which, on a vote having been taken, was declared carried.

Mr. Chisholm: Is there any honey handled in the Old Country from here to any extent, and what is it worth?

Mr. Dickenson: I have not much to say about the price of honey in the Old Country. I just know what I am doing myself and what I feel in connection with the honey industry in the Old Country. I have shipped for six years and I have not had any any trouble to get what I call a pretty fair price. I think it would average in the six years what I could do in Ontario and in the North West Territories with the same quantity of honey, or perhaps a little better. Six years ago they were prejudiced against Canadian honey. I think I will not have to come up against that in the next six years. The price of honey, like everything else, varies according to the crop reports from all over the world. I find California is Canada's greatest competitor. I don't know that I

could just tell you what the price of clover honey in England is to-day.

The President: I don't think that would be required of you. You have been at the trouble of working up your own market.

Mr. Dickenson: I have nothing to keep back. I welcome every bee-keeper to come into my market: it is an enormous market.

The president: You have an idea that there could be great quantities of honey disposed of in the English market?

Mr. Dickenson: I think there could be, of clover honey. I don't think it would be wise to try to educate the people of England to take linden or basswood honey. I think they are much prejudiced against that honey, consequently I have never tried to sell a pound of that kind in England. There are one or two reasons why I say that. Our basswood is getting less all the time; the trees are being cut down and I am getting less basswood honey every year. I think possibly by the time we got them educated up to take basswood honey in any quantity we would have none for them and so I believe it is best to stick to the clover honey. I honestly believe that there is a good market. You may have to take six cents net some times in England but if you get nine cents three years after you have taken the six you can average it up. I have got more than the nine and I don't think I ever got as low as six. If you are going to stay in the markets you have to take the market prices but that depends on what honey is in other countries that are producing honey in large quantities. One man buys all the honey I have got. I can't get two strings to my bow. I tried to reserve ten cases this year for another firm and they snapped it up and gave two shilling

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more than I expected to get and that stopped me. I am satisfied to-day if I had twenty-six thousand pounds of clover honey in sixty pound tins I could get 2½ shillings a hundred more than I got for my last shipment.

The President: The ways and means of getting it on the British market, there is our greatest difficulty. Could not Mr. Fixter inform us on this subject?

Mr. Fixter: I have not thought of it at all. I don't think our bee-keeping friends had much trouble in getting rid of their honey in our district this year. I believe as Mr. Dickenson says if we produce a good article we know of no difficulty in getting rid of all the honey in the English market that can be produced in this country. All we have to do is to put it up right.

Mr. Holtermann: I believe the subject under discussion is that of the honey exchange. That committee has no doubt done good work in this matter of the grading rules. The thought has been suggested as to the necessity of having money to do something with. I have no doubt of that and did not have from the very first, and when it was first spoken of I never dreamed that there was any other thought than that there should be a stock company formed—a chartered and limited company which should act in that direction and get stock as far as they could. I doubt very much if \$50,000 could be secured for that purpose. I don't know that it would be necessary to have that much. In this direction of trying to, as it were fix a price and control the output, I doubt if any organization in this country will ever succeed. When we go to California or take the Citrus fruit exchange for instance where the areas for producing lemons, oranges, and so on are limited, and

where they are, as a rule, long distances from the market, it is an easier matter to control outputs and fix the prices. No man who is producing a large quantity of honey can afford to trifle with this question. Our own output this year has been nearly 30,000 pounds and I have no doubt there are many in this room who have produced as much: we cannot afford to fight one another, neither can we afford to do that which is not honestly right in this matter and if we are trying to work in a direction that is wrong we are wasting our energies. We should look at all these points in a common sense way. See the directions in which the dairymen have worked; they have not tried to fix the prices of butter and cheese and make people pay that price. They have had some of the best men in the Dominion given to the development of these lines and among them I do not hesitate to say is Professor Robertson, and the direction in which they have worked is this: They have aimed at organization in production more or less; they have aimed at better methods of producing; they have tried to get a more equable and better article upon the market and as they increased the quality of that product they have had a greater market at home and they were able to get into the foreign market to better advantage. I do not hesitate to say, ladies and gentlemen, that that is the direction in which we must work. That is the right direction.

Just let us see what the Government has done for the fruit industry. They have helped in spreading it, in giving out better qualities, in producing a better article, in giving cold storage and more rapid transportation. In the beef line and so on they have helped in cold storage and are helping it in directions along

that line and I am sure if we would do what would be in our best interests we would unite and ask that more be done for the bee-keeping industry. What we are after is not so much to produce more bee-keepers, that will look after itself, but we want to reach bee-keepers more widely by better organization and get them to produce better articles. I was in Ottawa quite recently and I happened to know that Mr. F. W. Hodson, Live Stock Commissioner considers that bees are live stock and as live stock comes properly under his department; a shipment of honey has gone to England to see what can be done there and he is anxious, if we will organize and get into business-like methods, to get in touch with this Association and to help us to develop our foreign market.

What Mr. Dickenson has said is quite correct, that basswood honey will not do in the English market and only the best articles should be sent over there and we should be cautious that bee-keepers do not send all kinds and qualities there; if we do that at the very beginning the honey will get a reputation which we should be anxious to avoid.

Mr. Dickenson: I cannot agree with what Mr. Holtermann says about going to the Government for everything. I think we should do something for ourselves. I don't see what the Government can do for bee-keepers so far as selling honey in England is concerned; we have that already established. Clover honey is what is wanted there. We can get four or five shillings a hundred more than California people can get. What more do we want than to find out men who can handle it and buy it and get it there.

Mr. Holtermann: I would like to ask Mr. Dickenson how he can prevent this situation, we know that

there are all kinds of clover honey on the market and a great deal of very inferior honey. As soon as it is sounded out that honey can be sent to England how is he going to prevent this poor honey being shipped? There is our trouble. The fruit men do not hesitate to ask for Government help; the dairymen do not hesitate to ask, but we cannot get our heads together close enough to ask that they should help us and yet we are paying taxes to help the fruit men and others.

Mr. Dickenson: I think Mr. Holtermann does not take a broad enough view in connection with this industry. You must not put this bee-keeping industry in the same class as cattle, sheep, poultry and hogs. Farmers feed their cattle and and they feed their hogs and they produce them for the English market. Our bees roam the fields and they get from their neighbors. There is our surplus honey. Eight or ten farmers with as many bees as I have could cover the ground in my township. What are we going to do with the other fellows. Are we going to get up and advise them to go into that industry and say it is in a class with the men who raise and fatten cattle and hogs? The Government will not take hold of it in the same way they will poultry. That is the way I feel in the matter.

Mr. Lott: I think it is a subject worthy of discussion but I do not think I misunderstand Mr. Holtermann and I do not think I can agree entirely with him or Mr. Dickenson. But what I think Mr. Holtermann is leading up to is this, honey that is put upon the English market should have some method or system of handling and inspection before being sent there. Our apples that are sent there are branded Canadian and they are marked according to the quality.

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I presume that is what Mr. Holtermann means, that all classes or grades of honey should not be shipped to the English market. I think either it should be under supervision of someone appointed by this Association or an inspector under the Government. I see no reason why the Government could not assist us when they are sending their experts along other lines for other commodities. Our butter has to undergo a certain inspection; our cheese has to undergo a certain inspection, and our fruit, and I see no reason why honey should not come under the same heading. I think my friend Dickenson will agree with me if you send an inferior class of honey to the English market it would have the same effect as a bad firkin of butter.

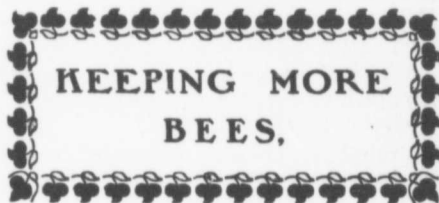
Mr. Dickenson: I do not claim that linden honey is inferior honey by any means, but it is not the flavor the English people like.

Mr. Lott: Possibly not. I am not disputing you on that, but take people who have not the time to devote to it and will let their honey run together and extract it and put it upon the market. What would be the result if that honey should go to the English market?

Mr. Byer: I think we should lay special emphasis upon the point Mr. Lott has brought out with regard to having inspection. Mr. Dickenson sends his honey to England every year and he is meeting with figures that are remunerative and I feel quite sure if every Tom, Dick and Harry would send their honey indiscriminately he would soon lose the market he has there. Take the apple market, and it has been one of the best things for even the under-shippers that they should have Government supervision. If it was withdrawn our apple market would

be ruined in a few years. We want not necessarily Government supervision but some form of inspection. The York County Bee-Keepers almost to a unit asked me while I was at Trenton to impress upon the Association the urgent need of trying to establish foreign markets. One very difficult point to solve is to know where to send it to. Mr. Dickenson is very fortunate; he knows a firm that is reliable. If I had 50,000 pounds to ship to England I would not be able to ship it because I would not know where to send it. There is a risk before we get there, and if it gets in the hands of an unreliable firm that would soon spoil our taste for sending it there.

(Continued next month.)



## KEEPING MORE BEES.

W. Z. Hutchinson, Editor of the Bee Keeper's Review who has been "preaching the gospel of, keeping more bees" as he terms it, replies in his paper to our friend W. H. Kerby, of Oshawa who has been taking some exceptions to the Editor's doctrine in last C. B. J. He says he "never dreamed that any one should oppose it, but it has been done and over in our sister country Canada." Evidently friend Hutchinson has not been trying to sell honey over here this fall. We copy Editor Hutchinson's views on the subject from the "Review" as follows.

"When there has been a full crop, and prices decline in consequence, it is a little difficult to see the philosophy of keeping more bees, and I will frankly admit that if every bee-keeper should double his number of

colonies, and this should result in doubling the crop, with no extra efforts put forth in marketing, and the price should go down one-half, there would be nothing gained in "keeping more bees." But the real fact is that not every bee-keeper will keep more bees. It is only a few of them that will wake up to the opportunities in this direction, and, if this enterprise among a few bee-keepers should help to depress prices, it will only help to drive out of business those who are not so enterprising. It is always the man who produces at the maximum profit who succeeds, while he who produces at the minimum profit fails. Here is the real point of the whole argument: Where is the bee-keeper with 100 colonies, who produced 10,000 pounds of extracted honey last year, who would not be better off, financially, if he had kept 200 colonies, and produced 20,000 lbs? As I have already said, if every bee-keeper in the country had doubled his colonies, and his crop, and this had reduced the price one-half, there would be no gain to bee-keepers but this is supposing something that will never happen.

Even if the honey crop should be doubled by the keeping of more bees, there is no assurance that prices would drop in proportion. As a commodity drops in price, it is used more largely, which has a tendency to bring prices back again. All things eventually find their level.

Then here is another point: The proper distribution of the crop in marketing is something towards which scarcely any organized effort has been directed. It is expected that the National Association will do something this year in the way of gathering statistics in time to have them available when marketing honey. This question of marketing is really the most important question before

us, and the Review expects to do its hardest work in that direction the coming year. When we consider the number of people in this country, and the number of pounds of honey produced we are astonished at the small amount per person. We should keep more bees, and, at the same time, improve our methods of marketing. Let no one imagine for one moment that he can increase the prosperity of the bee-keepers by persuading them to keep fewer bees in order to cut down the amount produced, and thus raise the price. That is beginning at the wrong end of the problem. Let us keep more bees, produce more honey; reduce the cost of the production, and improve our methods of marketing.

Just a word in closing, in regard to how I would have bee-keepers keep more bees. I would not do it by increasing the number of bee-keepers, but by increasing the number of colonies now kept by those already in the business. I am working to increase the prosperity of existing bee-keepers, instead of adding to their numbers. If a man feels that bee-keeping is his calling, he will be welcomed into our ranks, but I never believed in hurrahing in every Tom Dick and Harry. By so doing we often do a wrong to all concerned."

In the American Bee Journal "experts opinion column" out of twenty-seven replies to the question "If for some reason you were to start in anew to keep bees and were obliged to get an entirely new outfit, what section would you choose". Seventeen were in favor of the ordinary bee way 4½ x 4½ sections.

The Canadian Bee Journal and Toronto News (daily by mail) one year for only \$1 50, don't miss this offer.

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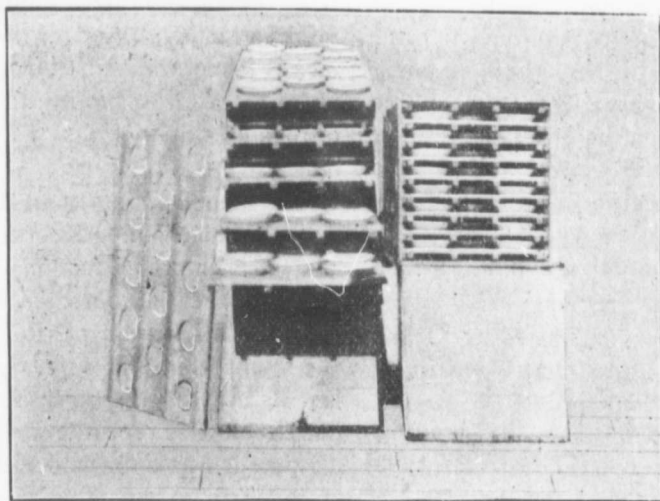
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**Mr. Deadman's  
Sampling  
Dishes.**

Through a delay on the part of our engraver we were unable to give the illustration of Mr. Deadman's sampling dishes referred to by him in his "notes" in the December issue of the C. B. J. We have pleasure in showing them here and for the con-

venience of our readers repeat part of Mr. Deadman's article explaining the packages.—"The illustration will give a fair idea of the sample dishes and the cases for holding them. The cases are made of basswood and measure twenty-six inches long, fourteen inches wide and fifteen inches high. Each contains eight trays or shelves and these hold fourteen dishes each. The case on the left has one of these empty trays leaning against it. It has holes in it in which to place the sample dishes. A tray with dishes placed in position can be seen on the top and some others partly withdrawn from the case. The case next to this shows an end view with the trays and dishes in their places. The door which hangs at the bottom is let down. Two shawl straps are used in carrying the package; when two persons carry it the handles are pushed apart otherwise the two are



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close together and used as one. The whole outfit weighs forty-four pounds. Each tray has cleats underneath not only to strengthen them but when nailed so as to project over the edge of a row of dishes, serve to keep them from getting out of place so that no matter which way the cases turn they may move a little but not sufficient to do harm. These cleats allow the necessary room when serving comb honey."

THE  
CANADIAN BEE JOURNAL

Devoted to the Interests of Bee-Keepers,

Published Monthly by

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(LIMITED)

**BRANTFORD - CANADA.**

Editor, W. J. Craig.

MARCH, 1904.

**EDITORIAL NOTES.**

A few weeks more should tell the tale of how the colonies outside came through the winter, they certainly have had a very severe test, three months and a half,—probably four months, and for weeks of that time at a temperature below freezing, sometimes 20° and 25° below zero even here in Southern Ontario.

We had an incident related to us the other day by Mr. A. W. Smith of Harrisburg which proves very conclusively that bees can exist in a much lower temperature than is generally supposed. Last summer Mr. Smith had a colony that exhibited some peculiar symptoms like bee paralysis. In the fall he fed them a quantity of dark poor quality of honey that he happened to have on hand not caring whether they lived through the winter. One very cold day a few weeks ago he took off the cover and top packing (it was a chaff hive), thinking perhaps they might be dead and if not that this would be an easy way to destroy them and

get rid of them. They were left uncovered for two days and three nights, the temperature being from 5° to 15° below zero. On Mr. Smith's return he found them alive and clustered, apparently as when he left them.

We would direct especial attention to the article on the "Honey Trade in Great Britain" in this issue, by W.W. Moore, Chief of Market Division, Department of Agriculture, Ottawa.

We are indebted to Mr. Moore for his report and on behalf of Canadian bee-keepers would thank him for the information given, and for the interest he has taken in this matter. Also for his proposition to supply the names of reliable British firms who handle honey.

**Dr. Lambotte and Foul Brood.**

York County Bee-Keeper, in his "notes" in this issue has made reference to Dr. Lambotte's theory regarding the origin of foul brood. We might state in connection that the British Bee Journal dealt with Dr. Lambotte's report very fully at the time it was published and in one of the articles on foul brood by Professor Harrison translated from the Belgium by the Editor's of that paper the Professor appoints a table comparing the two organisms, *Bacillus Mesentericus* and *Bacillus Alvei* and says in connection—

"A brief glance at the above table shows that there are important and wide differences between Dr. Lambotte's isolated germ and *B. Alvei*. The morphological differences are important, *Mesentericus* is a stumpy bacillus, *Alvei* is a stumpy bacillus, and the fact

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that spore formation is so different in the two species is quite sufficient to make them different species, as is also the method of spore germination. The gelatine cultures are so entirely different.

Hence I am forced to believe that Dr. Lambotte started out on his experiment, not with *B. alvei*, but with *B. mesentericus vulgatus*, and hence all his experiments are misleading.

Dr. Lambotte's experiments with *vulgatus* cultivated in bee larvae bouillon are not convincing, as the larvae were killed by pricking, surrounded with a culture of *B. m. vulgatus*, and naturally putrefaction would set in when *vulgatus* was thus introduced. The ropy or viscous character of cultures of *vulgatus* is well known, and we would expect this phenomenon.

Although *B. m. vulgatus* is one of the most ubiquitous bacteria, and is present in most soils, whether European, American, or Australian, I have never heard of foul brood being indigenous. All cases in new countries (especially in this the case with Canada and Australia) may be traced to infection from bees, or bee-keeping supplies brought from countries or localities where foul brood was prevalent. If Dr. Lambotte's contention that *B. m. vulgatus* and *B. alvei* are the same is true, we should naturally expect to find cases of foul brood occurring spontaneously in countries which have never imported bees or supplies from infected places.

As a matter of fact, we know that the chief method of carrying the disease from one hive to another is by bees from healthy hives robbing colonies that have become weak and diseased, and the traffic in bees and bee-keeping supplies probably favors the spread of the disease.

**Brant and Adjoining Counties Convention.**

The Bee-Keepers of Brant and adjoining counties held a very profitable Convention in the County Council Chambers, Brantford, February 2nd and 3rd.; there was quite a representative gathering notwithstanding the severe weather and difficulty of travel. We hope in a later issue to give some notes of the discussions which were exclusively along the lines of production and marketing of honey.

"Chunk honey" as it is called received rather a "black eye" by way of a resolution 'that we are opposed to the introduction of the mixture of broken comb and extracted honey usually called "chunk honey" as being a retrograde movement, and because much adulterated honey has been placed on the market in this way.'

We would take the liberty of drawing the attention and sympathy of our readers toward a very excellent and deserving institution that we have in our midst; the Toronto Hospital for sick children, space will not permit us to describe the treatment or to speak of the many hundreds of little deformed bodies made strong and well and natural in its wards; sufficient to here state that the Hospital cares for every sick child in the Province of Ontario whose parents are unable to pay for treatment so that the child from your neighborhood has as much claim upon the Hospital as the child from Toronto. The Hospital has a wonderful record. Last year there were 293 children from 216 places outside of Toronto. The general character of the work is in the opinion of physicians and surgeons, the best of its kind. The smallest amount is acceptable. Contributions may be sent to J. Ross Robertson, Toronto or to Douglass Davidson, Treasurer, Hospital for Sick Children, Toronto."

## Hints For Beginners

R. F. HOLTERMANN.

In an experience covering more than twenty years a striking feature to me of the bee-keeping business is the fact that the bee-keeping of a great many is short lived. True there are many names to be found on the list of bee-keepers who were there when I began in 1881, men who have been and are engaged in bee-keeping today; men who have made a living out of bee-keeping exclusively and who have even brought up a family and given them an education quite the equal of the average farmer. Yet with all these are too many changes, too many who engage in it for a time and then fail or become discouraged. Why? To wisely engage in and succeed in any enterprise one must sit down and count the cost. What are the difficulties to be overcome? Can I overcome them and how? Many a man who might have succeeded in an undertaking had he been prepared, has failed for lack of forethought and that preparation. The individual, the country and the bee-keeping is none the better off for money invested and then lost in bee-keeping, unless we except the value bees are for the polonization of blossoms. Since man fell and that decree has gone out "by the sweat of thy brow," no one can produce good fruit without battling against difficulties resisting natural tendencies. Bee-keeping is no exception. Bee-Keeping is a business and application, skill, thought and enterprise will in it be rewarded, this is the specialists safeguard; the sooner we realize this

the sooner bee-keeping will be placed upon a business footing. Whilst there may be some hindered from engaging in bee-keeping, there will be a larger number successful in it and the general average quality of honey put upon the market will be better, there will be less of selling honey below the cost of production and our markets will be improved.

There is of necessity much that must be left unsaid for want of space. One of the first points which meets the beginner is, "shall I produce comb or extracted honey?" A great many rush into the production of comb honey thinking that it will be less care and that it requires less experience. Such action is the first step towards probable failure and clearly shows that the individual has not "counted the cost." In the production of comb honey colonies must be strong at the beginning of the honey flow. When that flow is likely to begin and end must be known to the successful comb honey producer, and this requires years of experience and careful observation. I have known hundreds of cases where sections, foundation and supers have been bought and put upon the hive where there was not the least hope of securing any more honey. The hive must be very clean, with old comb a good color of honey cannot be secured. The fact that bees are far more likely to swarm when run for comb honey alone puts comb honey production out of the reach of the novice and this excessive swarming lays the foundation for queenless colonies, weak swarms and deficient stores for winter and accompanying loss.

The comb honey when any is secured is in such a shape that it cannot be sold to advantage and it is a source of dissatisfaction and loss to everyone who touches it.

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By all means arrange to go into the production of extracted honey. Buy good bees, good hives and proper equipments. If you buy second hand goods be sure they are right and not odd sized frames; the the Langstroth is the standard frame. Many a person has bought old goods and had the germs of contagious disease thrown in making failure a certainty. This may be done by the seller through ignorance and not wilfully.

#### SETTING OUT BEES

Many may ask when shall I put my bees on their summer stands? If the bees show signs of spotting and, are restless and, not clustered quietly and are, flying readily to the light, put them out anytime after the 10th of March that the snow is off the ground near the hives so they can get a good cleansing flight without chilling. If the bees are quietly clustered and not showing any of the above symptoms allow them to remain until the first pollen appears when in no case would I leave them in the cellar. Protect well the top of the hive; in this respect the covers generally in use are painfully deficient but they are all that the average bee-keeper is willing to pay for and it is a case with the supply dealer paraele to the butter maker who said, 'as to butter color, give your customers just what they want, if green I will color my butter with paris green.' A two inch rim can readily be made the length and width of the hive, this rim shou'd have a piece of cotton tacked on the under side forming a tray the tray should then be filled with old wool, rags, felt, dry forest leaves or chaff. The rim is then placed between the cover and brood chamber. Owing to the prevailing strong winds in spring the various parts should be clamped together or all kept down by a heavy

weight on the cover. As to the entrance, each entrance should be adjusted according to the strength of the individual colony. This adjusting can be done with the best judgement at the time of day when the bees are flying freely, then adjust so no hive will be crowded. Of course it is better to contract the entrance according to the weather but this is perhaps more attention than a person with other lines of business is likely to give, as it may require several adjustments during the day.

We hope to have a series of articles for beginners from Mr. Holtermann. Those desiring it may have questions of general interest discussed under this department—Editor.

### Something About Bee-Keeping in the North-West

Some five years ago, when I was just starting bee-keeping, I received a courteous request from the Editor of the C. B. J. to let him have an article on the "North-west for the Apiarist". I replied at the time, that I should be glad to do so when I had a little more experience. Recently, I received a second request from the same quarter, and though, in the meantime I have only attained to a knowledge of my own ignorance I will endeavor to throw what light I possess on the question.

A leading American bee-keeper has defined the conditions of successful bee-keeping as: 1st, Locality; 2nd The man; 3rd, The hive.

In Manitoba and the North-west Territories, locality is undoubtedly the great factor. Though I have

never tried bees on the open prairie, I know others who have and the result has been failure, partial or entire. Wind is the main cause of this, but the comparative scarcity of pasturage may have a lot to do with it. Pasturage here depends entirely on wild flowers and it may be easily understood that highly cultivated wheat land is altogether unsuited to the needs of the apiarist. In the neighborhood of timber, bees get protection from the prevailing winds and gather lots of honey and pollen in the early Spring from willow, soft maple and wild fruit bushes. The first super honey generally comes from the raspberry. From the end of June till frost a slow but steady flow is obtained from various wild flowers. Until comparatively hard frost, a certain amount of winter stores are gathered from the wild aster.

The summer crop of honey is of first class quality, not quite as white as white clover, but very clear and pleasant to the eye and taste. It sells here much more freely than Eastern honey, which is suspected; in many cases, I fear, justly so. Certainly I have tasted "honey" peddled around here and purporting to have come from Ontario, which had never seen the inside of a hive. Eastern producers should look to this, or they may lose a good market.

In certain parts of Manitoba, I believe a considerable quantity of clover is grown and that probably alters condition. In this part of Assiniboia there is not a single acre of clover, nor do I think it probable that there will be in the near future, as even the hardiest varieties are winter killed.

The foregoing, I think, practically covers the locality question. Now to take the second item: The man.

It is no use saying that to be

successful a man must be able and willing to use both brawn and brain, because every person thinks himself capable of fulfilling those conditions. In the first place anybody who has little or no knowledge of the art must be content to lose money for a year or two, or, shall we say, to invest it in the "bank of experience." Bees themselves are not cheap here, (a colony of Italians costs from eight to ten dollars f. o. b. and supplies and freight charges soon mount up. While he is learning his business, the beginner must not expect large profits.

Then he must make up his mind that bees are not to be a side issue. A great deal of nonsense is occasionally talked in farming papers about "bees working for nothing and boarding themselves." While this is literally true, the assumption deduced from it that bees will give profitable returns without attention is entirely false. At certain times of the year, they require more looking after than any farm stock. A man who has got to be away in the hay or harvest field at these times, will be well advised to buy his honey and leave raising it to others.

The third item: The hive. I use the standard eight frame Langstroth. Larger hives may perhaps be better as some assert, but they are not so convenient to handle, especially in putting them into and taking them out of the cellar.

The wintering problem has never caused me any trouble. I simply put every colony into the cellar under the house. I keep roots in the cellar and am frequently down there with a lantern, but this seems to affect the bees very little. The outside ventilators have to be kept closed in the winter and the trap leading into the house is the only source of fresh air. I am quite

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aware that this is contrary to the accepted rules of cellar wintering, but I have never lost a colony in this place. I may add that the floor is clay and very damp. I am told that bees may be successfully wintered here, by scraping out a trench on a hillside, placing the hives in it covering everything with straw. I have not tried this plan or seen it tried, but similar experiments have succeeded in the States.

In conclusion I would say to people who think of trying bee-keeping in this country: Dont start on a big scale; go slow and make the bees pay their way; don't trust too much to enthusiastic reports and finally dont try to crowd an established apiarist. That form of 'hogging' meets its just reward—a short crop.

William L. Couper.  
Assinaboia, N. W. T

Prevention of After Swarms.

Continued from last month.

which makes a break in the usual emerging of bees for that length of time, so that, when the bees from the young queen begin to emerge from their cells, the hive does not contain bees of all ages, hence such a colony rarely ever swarms again that season unless more prolonged than we generally have it in most parts of the United States and Canada. But where a virgin queen is given, or a laying queen supplied immediately after the prime swarm issues, this break in bees is not very pronounced; hence colonies having such queens when they are quite likely to swarm with a prolonged honey-flow."

But with a honey-flow of shorter duration would it be an advantage?" I cannot think so. Where the

honey-flow is mainly from one or two sources, as it is this locality, I think such giving of a queen a positive disadvantage, for the larvæ from her eggs are fed on honey which the bees are gathering from the fields, which otherwise would go into sections, that these larvæ, when matured into bees, may become useless consumers of the honey of the hive, they having come on the stage of action after the honey harvest from bass-wood is past, and before fall flowers think of giving any honey."

"Well there is more to this subject than I had any idea of. But explain a little further how it works in your locality where the bees are allowed their own way."

"Where a colony has its own way, no honey is consumed by larvæ for twenty days; hence that much more is saved to the beekeeper, and the break in bees comes just at a time when their labor is not missed, no honey harvest being on at the time they become field laborers, while there are enough bees remaining in the hive to care for all the brood the young queen produces, and this brood matures into bees in just the right time to take advantage of the honey-flow from fall flowers."

"I think I see now. You think the advantage comes in raising the bees to meet the honey-flows as they come."

"Yes that is the point, exactly. A 'weather eye' sufficiently skilled to secure the maximum of bees just in time for the honey harvest, and as few at all other times as is consistent with this object is something worth coveting by every practical apiarist. And this can be done only by a thorough understanding of the inside working of a colony of bees, in connection with an equally thorough understanding and knowledge of the location or the locality we are in,

bringing both so that they just dove-tail in, just in the 'nick of time,' when the best possible results will accrue to the apiarists who can so bring things together."

Conversations with Doolittle in  
Gleanings in Bee Culture.

## The Honey Trade in Great Britain.

Editor Canadian Bee Journal:

For the benefit of your readers I venture to submit herewith a few facts relative to the honey trade in Great Britain, with special reference to the position of Canadian honey in that market.

In the calendar year 1902, Great Britain imported honey to the value of £27,126 Sterling of which Canada supplied £316 worth. In 1901 the British imports were valued at £43,138, in which Canada participated to the extent of only £222. The British West Indies, Chili and the United States were the chief sources of supply; but I do not know of any good reason why Canadian honey should not successfully compete with those countries if an export trade along proper lines were initiated from Canada.

In the census year 1901, there was produced in Canada 3,569,567 pounds of honey, of which Ontario and Quebec produced 3,456,743 pounds, leaving 112,824 pounds from the rest of Canada. Last year Ontario produced a good crop of honey; but I understand that large quantities are still in the hands of the producers, for want of a remunerative market.

I have had some correspondence with a number of our honey producers, and they do not appear enamoured with the methods of

doing business as practised by British commission firms, claiming that the expenses charged in the returns eliminate any chance of profit to the shippers.

Not long ago I wrote the agents of the department of Agriculture in Great Britain asking them to investigate the possibilities of the British markets for our honey, and to inform me as fully as possible regarding the way in which our competitors conduct their export trade, the kind of packages most in demand for extracted honey, whether the foreign honey is handled by commission firms or not, and the difficulties that appear to stand in the way of developing a Canadian trade. Following are replies that I have received:

From Mr. A. W. Grindley, Liverpool.

"In reply to your letter of January 7th, with reference to the export trade in honey, I have gone into the matter carefully, but there is little to be added to the report which I sent you August 22nd, 1903.

"The greatest difficulty appears to be in getting the Canadian exporters and British importers to agree. Canadian shippers wish to sell outright, as they claim that the expenses charged by British commission firms eliminate all profits. The British importer objects to buying goods in Canada by sample, as it has been found that the bulk when shipped has not been up to sample.

"The most satisfactory way would be for the Canadian honey shippers to have a representative in Great Britain. He could then effect sales by sample, and when the goods were delivered, if not up to sample, disputes could be settled on the spot.

"'Californian' honey is chiefly sold through New York houses who have long established connections with British importers. 'South American' honey is chiefly sold through representatives in Great Britain. 'West



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Indian' (British) honey has in the past been sold through a representative sent to Great Britain by the Association of bee-keepers.

"The lack of uniformity in quality of Canadian honey is what the trade here object to. White Clover honey is well liked, but the trade object to Buckwheat or Basswood honey. Californian honey is more uniform, being chiefly sage. There is only a very limited demand for honey in the comb. Choice White Clover extracted honey should be shipped in well-made tins holding 56 lbs. net. Place two tins (1 cwt. net) together in a strongly made crate in order to prevent the tins being damaged during transportation."

From Mr. John Brown, Glasgow.

"With reference to the export trade in honey I have obtained the following particulars which, though perhaps meagre, may be of some little use to the Department. The kind of package most in demand for extracted honey is the 56 lb. tin (with screw stopper) protected by sparrd wooden case. Most of this is handled by commission houses who prefer to buy outright if color and quality is right. The difficulties in the way of developing a trade in Canadian honey seems to be in the fact that it sets very quickly and gets tallowy in color; some of it also has a pungent, strong flavor which is very objectionable. It would take much better if in a more liquid form and free from any strong taste. As one man described it to me, what is wanted is 'a grainy honey with a sparkle in it'. This same man informs me that Jamaca honey has come very much to the front during the last year, it being cheap and good, present price being 21/- to 23/-. He considers it will prove a keen competitor in the future with California,

honey, the present price of which is 30- to 32/-.

"As regards the way the export trade is conducted with other countries, this is entirely a matter of arrangement; the trade is a small one and the market very narrow."

From Mr. Thos. F. Davis, London.

"The Canadian honey imported here is practically nil, the imports being chiefly from California, Jamaca, France, and some from New Zealand; the price varies according to quality—the whiter the honey the more money it will fetch. Honey from California and Jamaca is chiefly shipped in tins of 28 lbs, 50, and 56 lbs. It is chiefly sold through brokers on commission, but merchants also buy direct."

The names of reliable British firms who handle honey on commission can be obtained from the undersigned; also the names of a few firms who are prepared to buy Canadian honey outright, provided the quality is guaranteed to be regular and up to sample.

W. W. Moore,  
Chief of Markets Division,  
Dept Agriculture, Ottawa, Ont.

LIVE A DAY AT A TIME.

It is a blessed secret this of living by the day. Anyone can carry his burden, however heavy, till nightfall. Anyone can do his work, however hard for one day. Anyone can live sweetly, patiently, lovingly and purely till the sun goes down. And this is all that life ever really means to us, just one little day. Do to-day's duty, fight to-day's temptations and do not weaken and distract yourself by looking forward to things you cannot see and could not understand if you saw them. We cannot see beyond. Short horizons make life easier and give us one of the blessed secrets of true holy living. - Christian Work.

## Notes And Comments

By a York County  
Bee Keeper . . .

### SEASON OF 1903 A BUMPER ONE IN CENTRAL NORTHERN STATES

From reports of apiarists living in above mentioned States, one is led to wonder at the phenomenal yields of honey harvested last season. Dr. Miller from 124 colonies spring count, secured over 20,000 sections and increased to 284.

Many other bee-keepers report an average of from 150 to 300 pounds per colony with an abnormal increase. White clover bloomed continually and yielded surplus up to September.

Dr. Miller says he never expects to see another crop like it again—unless it be this coming season, as the great carpet of white clover has been covered over with snow since early winter.

Our wish is that the Dr. may have many good crops again, they have not always had good crops in that section of country.

#### SUGAR HONEY

A firm of honey dealers in San Francisco, report arrival at that port of 121 cases of honey from the Hawaiian Islands. They say the bees of the island feed mainly upon the sugar cane. Talk of "Beekeepers Paradises" Hawaii must surely be one, just turn the bees loose on the sugar cane. No failure of crops there.

#### SWEET CLOVER AGAIN

"It (sweet clover) is really one of the hardiest and most valuable of all the clovers." (Editorial comment A. I. Root.)

The first named quality admitted by all: the second, diputed by a great majority. In connection with this matter, Water S. Pouder, the well-known supply man of Indianapolis, says: I have been guilty of carrying the seed in my pocket and scattering it in waste places and others have done likewise till it has increased wonderfully. We have wished for sweet clover and now we have it." Now for results, "Blooming as it does at the same time as our white clover, and being inferior in quality, it has greatly lessened the value of our white clover crop in Central Indiana and Southern Ohio this year. It is inferior in taste, in color and in thickness; in color it is of a greenish tinge. I have known but two seasons in thirty when it yielded a surplus in this part of the country."

Commenting on Mr. Pouder's remarks, the outspoken Mr. Hasty in A. B. J. offers the following: "Some years ago a Western beeman owned up to scattering sweet clover seed, and now Mr. Pouder confesses also. Two guilty parties eh? But when he tells of the poor flavored honey etc, it reminds me of the old saying. They used to say that the sinner would work harder to get to the bad place, than the saint works to get to Glory. Does that about fit us? Haven't we been sewing ourselves out of pocket? And might not we profitably quit our meanness? The rest of mankind are pretty nearly unanimous against sweet clover, and indignant against those who spread it. How came so small a section of the race as we 'uns to have all the wisdom?"

A short time ago we had information to the effect that a Canadian company was conducting experiments as to the value of the fibre of sweet clover for making binder twine. Hope experiments prove successful,

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#### PREMINISCENCES OF CALIFORNIAN BEE KEEPING IN THE EARLY DAYS

Report of the Los Angeles Convention, particularly talks by the veterans on the above theme, form very interesting reading.

Mr. Harbison told how in the face of many difficulties, and discouragements from friends, he prepared 116 colonies in Pennsylvania, took them away south across the Isthmus of Panama and thence by steamboat to California. On arrival at destination six colonies were dead and the rest greatly depleted in population. However they soon built up and Mr. H. found ready sale for all he wished to dispose of at \$100.00 per colony. The total cost of transportation from Pennsylvania to California, was about \$1800.00. His first crop of honey sold readily at \$1.00 per pound, so the venture turned out well notwithstanding all the "advice" given him by his friends.

Only another example of what "grit" and determination will do by way of overcoming obstacles.

#### WAX PRESSES—THAT BIG DAYS WORK

Since scribbling that comment for February C.B.J. re Mr. France's big day's work of rendering 2,000 combs into wax, have received further light on the subject. In the report of Chicago, North Western Convention published in A. B. J. Mr. France explains how he did it. Two large kettles were used to melt up the combs and then the mass was put through the press. No doubt a great volume of work could be accomplished in that way; but is it not giving the German wax press a little too much credit? Would not the Hatch-Gammel press do about as much work under similar conditions?

#### FOUL BROOD <sup>5</sup>TREATMENT, WHERE ARE WE AT?

With Messrs McEvoy, France and other experienced apiarists telling us that foul brood is always communicated by infected honey; and others claiming that the disease originates otherwise, how is the novice to govern himself?

In a lengthy article in February American Beekeeper, Mr. Weber (one of the first men to recommend the formalin treatment) makes some rather startling assertions.

He seems inclined to accept the theory lately advanced by Dr. Lambotte, in effect that *Bacillus alvei* is identical with *Bacillus mesentericus vulgaris* which if found abundantly on potatoes, milk, stale bread etc. Have not certain scientists already disputed Dr. Lambotte's assertion?

In speaking of an experiment re infecting a colony with foul brood, Mr. Weber says, "In spite of all this larvae developed into bees in due time; only when we introduced the pure foul brood to the food in the cells the larvae died, but the colony did not become affected with foul brood on that account, for the dead larvae were removed by the bees, the colony had been previously a strong one. Some bee-keepers claim that they gave frames affected with foul brood to strong healthy colonies in order to re-clean them without any sign of the disease being perceptible later on."

In a nut shell the gist of Mr. Weber's argument is that the disease spores are everywhere and the safety of a colony is just in proportion to its strength and sanitary surroundings such as ventilation, good or bad wintering, etc, etc.

Even if foul brood should get a start in a powerful colony the bees

would clean out the dead larvae and end the business.

I know comparatively nothing about science, have had little experience with foul brood, yet I feel quite safe in cautioning the beginner not to put foul broody combs into a healthy colony to be cleaned out.

Believe that ninety-nine cases out of a hundred the "cleaning out" would take place all right, not with the comb, but the colony itself.

Many have done this thing unwittingly and thereby ruined their apiaries. Would also add that in nearly every case of foul brood that has come under my notice, the disease has been easily traced either to robbing of foul colonies or using of diseased combs.

While I do not wish to belittle the experiments of scientific men, nevertheless I think that for the time being the safer method for the rank and file is to err on the safe side and use heroic methods in dealing with foul brood. If combs have never had brood in them (super combs) and you are suspicious as to their being free from disease, fumigate them with formalin if you wish, (chances are they are alright anyway) but combs with foul brood matter in them consign to the wax press every time. While I agree with Mr. Weber that a strong colony would not succumb so rapidly to foul brood as would a weak one, yet I would feel quite confident that if I placed a badly diseased comb in a strong healthy colony, that each subsequent inspection would find it in a worse condition than what it was when last examined.

#### YORK COUNTY WEATHER

Since February report the weather has changed a little,—slightly colder if anything. Fourteen weeks to date, with only four days that the

mercury has went above the freezing point. Nine Mondays in succession with below zero temperature. And yet some of the bees out doors are still alive.

#### TYPOGRAPHICAL ERRORS

Somebody "ran amuck" with copy furnished C. B. J. for January. Result such mistakes "worst part" for most part, "elated" for elected, etc, etc. Can't explain, unless scribbling was worse than usual or probably type sticker had not recovered from Xmas dissipation.

No, there was nothing the matter with the copy. The printer's devil is usually blamed around the printing office, it seems that a new one has recently been added to the staff. On our part must confess that the proof sheets for that issue were not as carefully read as they should have been owing to the pressure of other business. [Editor.]

#### German Honey Cakes.

Eight cupfuls sugar, two cupfuls honey, four cupfuls milk, one pound English walnuts, three cents' worth each of candied lemon and orange peel, five cents' worth citron cut fine, two large tablespoonfuls soda, two teaspoonfuls ground cloves, two teaspoonfuls ground cinnamon. Put the milk, sugar and honey on the stove to boil fifteen minutes, skim off the scum and remove from the stove. Put in the nuts, spices and candied fruits. Stir in as much flour as can be done with a spoon. Set away to cool, then mix in the soda. Cover and let stand over night, or a few days if possible. Then stir in enough flour to make a stiff dough, roll out little thicker than for ordinary cookies and cut in fancy shapes. Will keep for months; in fact, they are not good until they have been made a few weeks at least. Mabel Peele. In Rural New York

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