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The busy bee. Vol 8, No 6 June, 1897

St. Joseph, Missouri: Rev. Emerson Taylor Abbott, June, 1897

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Vol. 8.

No. 6.

JUNE, 1897.



THE BUSY BEE.

Successor to
The Nebraska Bee Keeper.

Emerson Taylor Abbott,
Editor and Proprietor.

Published the 15th
of each Month at

St. Joseph, Mo.

Price, 50c Per Year.

A Monthly Journal devoted to
Farm Bee Keeping, and other
Minor Interests of Progressive
Agriculture.



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CHAS. DADANT & SON,

Please mention The Busy Bee.

HAMILTON, Hancock Co., ILL.



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Smoke Engine	largest smok- er made	per doz.	each.
Do tor	3 1/2	\$13.00—Mail.	\$1.50
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Dear Sir?—I have used the Conqueror 15 years. I was always well pleased with its workings, but thinking I would need a new one this summer, I write for a circular. I do not think the four inch "Smoker Engine" too large. Yours,

Cuba, Kansas, Jan. 27, 1896.

W. H. EAGERTY.

Corning, Cal., July 14th, 1896.

I have used Bingham Smokers ever since they came out. Working from three to seven hundred colonies twelve months in the year. I ought to know what is required in a smoker. The Doctor 3 1/2 inch just received fills the bill. Respectfully,

O. W. OSBORN.

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Please mention The Busy Bee.

T. F. BINGHAM, Farwell, Mich.

THE BUSY BEE.

Published Monthly.

Vol. 8, No. 6.

ST. JOSEPH, MO.

June, 1897

June.

Mrs. M. J. Meads-Smith in Western Garden.

The roses are red on the bushes,
The lily bends low on the stem,
And sprays of the sweet scented briar,
Are glittering with many a gem.

The sunbeams are hide and seek playing,
With leaves that so merrily swing;
And under the branches are shadows,
That deeper are growing since spring.

I sit by my window and listen
To the song that the Bobolinks sing,
And hold up my cheeks for caresses,
The warm breath of summer doth bring.

I list to the musical humming,
The buzzing of numberless bees,
And wonder much whether they tire,
Or carry their burdens with ease.

To me there's new life in the breezes
Whose breath bears the sweetest perfume

I drink in the fragrance of blossoms
The hawthorne and crab apples' bloom.

I welcome the tiniest flowret
That peeps from the green growing sod,
And join with glad nature in praising
An all-wise and bountiful God.

USE OF SEPARATORS.

C. P. Dadant has the following to say on this subject in answer to a question in the American Bee Journal:

When separators are used, it is, of course, as well to use closed up top and side sections. Personally, however, we are opposed to separators. The only advantage, that we can see in these implements, is that they compel the bees to build within the inside of the section, and that sections thus built may be transferred from one box, or so from one case to another, without any regard to the position they occupied; so none of them can bulge out and protrude so as to be scratched or bruised. This is indeed an advantage in shipping or selling; but is this a sufficient compensation for the loss incurred from the repugnance of the bees to work in so divided a super?

That bees dislike to work in small

apartments, where they cannot cluster in large numbers, is an averred fact. Mr. Oliver Foster, we believe, was the first to give us the reason of this. Mr. Foster says, in substance, that bees, in a state of nature, store honey for the winter months, and that it is necessary that it should be placed where they may reach it with ease in cold weather. Hence they place it above their brood-nest. Their instinct teaches them that it is not safe to have it divided into small apartments, because this compels the cluster to divide when it becomes necessary to consume the stores, and they become much more liable to suffer from cold, or even hunger, when the outside clusters have consumed what is within their reach. Experiments have convinced us that there is a positive loss from compelling bees to work in such divided receptacles.

The use of separators has not been confined to supers alone. They have been used in the body of the hive, and Mr. Colvin, who was Mr. Langstroth's main agent, when the movable-frame hive was first patented, had discovered that the separators secured straight combs of uniform thickness. But the devices proved unavailable in the broad-chamber, for the swarms deserted, in most cases, so Mr. Langstroth told the writer, rather than build in such divided-up brood-chambers.—Is not this sufficient evidence that bees dislike separators?

There is, however, quite a point in the warmth of the compartments, where separators are used, and for this reason: If we used separators, we would use tight-top and tight-side sections. If we must put up with the nuisance, for nuisance they are, we must take advantage of what is good in them, and there is no doubt, when the nights are cool, that bees work better in a warm compartment than in a cool one. They

will carefully avoid placing their honey where there is the least draft or escape of air. This is another evidence of the correctness of Mr. Foster's argument, for it is evidently for fear of the winter's cold that they avoid placing the honey where it might be unavailable. The experience of years among bees concurs in proving this correct.

* * * * *

Our advice, therefore, would be: Avoid using separators, if possible; and in that case let your sections make as nearly a complete single apartment as possible; but, if you must use separators, use closed-top sections, so as to derive, at least, from the separators, all the benefit there is in them. Hancock Co., Ill.

HOW TO BUILD UP A REPUTATION

Question—Is it any advantage to put your name and address on cases of honey which are to be shipped on commission to commission men? If so, what?

Answer—Each year, from 1871 to 1877, I sold my honey to a dealer in Syracuse, N. Y., delivering it there by wagon, so that it always arrived in first-class condition. As the merchant always took all the honey I had, both extracted and comb, together with all the dark honey, I considered it a good thing for me, and would still think so if I could thus sell all my honey now; but death removed him in the early part of '78; and although I have several times tried to have other parties in this city take his place, yet not one was willing to do so, as regards buying and selling honey. However, there was one thing I did not quite like, which was that he insisted on my bringing the honey to him in cases having nothing on them except the gross weight, the tare, or weight of the crate, and the net weight of the honey. When I asked him the reason for this he showed me stencil-plates bearing his own name and address, and said: "I put my name and address on every case of really fine honey which I buy, thus securing a name second to none; for all inferior honey I leave this stencil-mark off, so that

none but the very best bears my name, and thus I am gaining a reputation year by year which is growing constantly to my benefit. If I allowed you to put your name on the cases it would not help me a bit; and as long as you sell to me each year it could be of no benefit to you." After a year or two I saw that his line of reasoning was correct; for every year gave him a larger range of customers, until, at the time of his death, he handled honey by tons to where he handled it by ten pounds when he began. After his death I began shipping my honey on commission, and wrote my commission merchants, asking them if they would allow me to put my name and address on each case. To this they objected; but a few said they had no objection to my putting my name on the sections inside the case if I wished to do so. I accordingly procured a rubber stamp with the words "From G. M. Doolittle, Borodino, N. Y., on it, as well as a dating apparatus which would remain good for ten years. I could now, in a moment, put my name and address on anything I wished, from a postal card up to a bee-hive, and give the date of so putting on, if desired. Outside of the first object, as originally intended, I have found this stamp of great benefit to me in many ways, and I would advise everybody who reads this to procure such a stamp and see how much in time, money and temper it will save them.

Taking the hint given me by the honey-merchant, I put my name on only the really nice honey, and let all the "off grades" go without it. And right here I wish to throw out a suggestion. We have heard much in the past from commission men and others about some sending them honey, putting all sorts of inferior honey into the same case with the fancy honey, putting the fancy on the outside, and the inferior in the middle of the case where it would not be seen until the case was opened. I never blamed commission men for being out of patience with those who would work against the interests of all con-

cerned enough to do this thing; and the suggestion I would make is this: If you will procure a rubber stamp, and use it as did the honey-merchant spoken of above, no one will ever have a chance to say aught but words of praise for the even appearance of all honey which you put in any case. To return again:

After the sections were all in the shipping case, and before the cover was put on, it took only a moment or two of time to stamp all the sections in that case, thus letting the consumer know by whom such fine honey was produced, while the commission merchant received all the credit with the retailer, unless, perchance, such retailer desired to deal direct with the producer. And thus it came about that I got many letters from different parts of the country something like this: "I purchased of Mr. So-and-So a splendid article of honey bearing your address. As it gives the best of satisfaction, for how much could you send me — cases of such honey?" And so it has often come about that, after my honey was all disposed of, I would have many calls for honey which I could not supply, but which gave me a "leverage" for the next year. So it will be seen that the plan of a shrewd merchant has not been lost, even if he did keep me where he wished me while he was living. Why I said in the fore part of this article that I should be glad to sell as I formerly did was that there is an advantage in selling the whole crop to one person, for cash on delivery, not gotten by selling the crop out in small lots, or by shipping it on commission. All will think of some of these advantages, without my enumerating them. However, it so happens that most of the large producers can not sell to one party each year, and for this reason I give the above plan, as I believe it to be a good one, and just the one to work upon when we cannot sell our whole crop to one person, or all of it in our home market. And by this plan many are induced to eat honey who do not generally buy, by the advertising done by those who are pleased by a really nice article of honey. It takes all of these little kinks as going toward a whole to make successful bee culture.—G. M. Doolittle in *Gleanings*.

Letters from the Field.

Niobrara, Neb., May 25.

Editor Busy Bee:

I have been much interested in your articles in last two numbers of *Gleanings* regarding alfalfa and sweet clover, and am heartily glad to see you coming to the front in the effort to set some of these things right before the public, and help correct wrong ideas. We can get to the bottom of these things, if we will, as earnest research in the end must bring all hidden truths to light.

Permit me, then, to add my mite. I find the belief quite prevalent that our Lucerne is a native of Switzerland, based principally on the fact that a canton of that country bears the name. My husband, himself a Swiss, formerly believed this. Nothing could be more erroneous, as I will prove further on. Our lucerne is alfalfa; alfalfa is one of the Medicagos, but all Medicagos are not alfalfa. Gray named four, all adventive from Europe. Three are annuals with yellow flowers, the fourth, alfalfa, a perennial with purple blossoms. Lucerne (*M. sativa*), meaning cultivated, is a Median grass said to have been brought to Greece during the expedition of Darius. In France the word is spelled luzerne, but Littré says that the remote origin of the word is unknown. The Swiss Lucerne is *Medicago falcata* (sickle shaped), a coarse plant growing on poor soil in Switzerland.

Medicago (Medick), is found in Europe, the west of Asia and the north of Africa. Known species, forty.

M. lupulina, the hop-trefoil, sometimes called shamrock, though erroneously, and in Norfolk non-such is occasionally cultivated with other clovers.

M. arborea, the cytisus of the ancients, grows in the south of Italy, Greece and the Archipelago. The Turks

use the wood to make handles for their sabres, and the Greek monks for making beads. It is described as a shrubby kind of clover. Now, through inadvertency of the typesetter, carelessness of the proofreader, or even slips of the pen, it is not difficult to see how *Medicago arborea* might be made to read *Mellilot arborea*. Some author may include *Mel. arborea* in his list of sweet clovers; it could very consistently apply to *Mel. alba*, and maybe it is that variety, but I never heard of it, and it is my present opinion that there has been a mistake in classifications, and that *Medicago arborea* is the plant referred to.

I supposed I had the latest edition of Gray's Manual. You mention the new one revised by Prof. Bailey. Mine is the edition of 1890, and Prof. Bailey helped in that revision. If there is a later one I shall be glad to know it. In conclusion, it would seem that with alfalfa for honey and tea, and the sweet clovers for honey and medicine, leaving out the hay and forage qualities of both, which are not to be gainsaid, the farmer and the beekeeper have pretty nearly what may be reckoned as a full team.

Yellow sweet clover will be in full bloom with us in three days from date. Stray heads are blooming now, and it stood the past winter and spring, far better than alsike.

Wishing you success in the capacity of editor of *The Busy Bee*, I am yours respectfully,

MRS. L. E. R. LAMBRIGGER.

Editor *Busy Bee*:

Dear Sir: I see in the *Bee Journal* that the brother beekeepers are still fighting the bee moth. They drove me out of business in good old Missouri. When I commenced here I heard no complaint of the moth, but soon found we could raise them here to perfection by leaving old comb and dirty hives lying around in the apiary. Now I will say to the brother apiarists that one ounce of prevention is worth a barrel of cure. The first thing is to leave no comb around for the millers to deposit their eggs in. Never leave a hive after having had bees in it without thoroughly cleaning it. Clean them by holding over a light blaze until all the wax is melted on the

inside of the hive. I will give you my way of destroying the miller. My honey house is near the center of the apiary, with doors and windows screened. When the miller is on the wing I open the doors and set a lamp in a pan with about one inch of water in it, and one-half pint of kerosene oil. I use a lantern in the apiary and also in the cellar. I use insect powder on the window and in places where they are wont to hide. I have not seen a moth in my honey in three years. I see Dr. Miller still uses sulphur. I used it when I was a younger boy than I am now.

I will tell you something about my little bees, and what they did for me last year. I had a hundred and twenty-seven colonies. The first of May I doubled back to 106; transferred 45 from old rooks into the "St. Joe" hive. I had but two swarms and caught one, making 107 colonies. They averaged about 60 pounds of section honey to the colony and 80 pounds of wax. When I closed down for the winter I found one queenless hive with about 40 pounds of honey. I shook the bees out into another colony, and have bought since fourteen colonies, making 120. They are all in fine condition, with full stores. I shall transfer all into the St. Joe hives in the spring.

I see in the *Progressive* that Dr. Miller had a colony that made 192 pounds of section honey. I think I can go him one better. I transferred one last May, about the first. The 23d of June it cast a swarm. At the time I had four supers on the hive, four nearly finished. I hived the swarm on full brood with one super, 24 pounds. I took from the first 192 pounds, and from the swarm 72 pounds, in all 264 pounds. This may look large, but the man who catches the last fish catches the biggest one, if it don't get away, and I have mine yet.

With many thanks for past favors, I am,

Yours truly,

SILAS R. FULCHER.

La Plata, New Mexico.

P. S.—This is my sixty-first year in the apiary. I have met lots of ups and downs, but more downs than ups.

S. R. F.

The above letter was written last February, but it is just as valuable now as it was the day it was written.—Editor.

AGRICULTURAL EDUCATION.

Should be Taught in the Common Schools.

By Emerson T. Abbott, St. Joseph, Mo.

(This address was prepared to deliver at the January meeting of the Kansas State Board of Agriculture, but owing to the illness of the writer it was not delivered. The substance of it was also given at a number of Farmers' Institutes held last fall in Missouri. It is hoped that its reproduction here may reach a much larger number of people.—Editor.)

The prosperity of the country and all hope of future success rests, in my opinion, upon the push, energy and especially the intelligence, of the people who are engaged in rural pursuits. This being true, it seems to me that no more important subject could be assigned to me for discussion. It is important because it not only has to do with the cultivators of the soil of this day and age, but it has to do with the prosperity of the rising generation—nay, with all the untold millions yet unborn who shall rise up and fulfill the divine injunction to till the soil and multiply the fruits of the earth.

It is a favorite saying of one of the members of the Missouri Institute force that the farmers of today owe it to those who shall come after them to hand down the land in a better condition than it is at present; that we have no right to exhaust its fertility and render it barren and unproductive; that it belongs not only to the present generation, but to the inhabitants of the earth as long as time shall last; that we who are here only hold it in trust for those who shall come after us, and that we have no right to betray our trust by destroying the value, or any part of it, of that which has been committed to our care. So it has been said that "Education is a debt which the adult generation owes to that which is to succeed it."

It would seem hardly necessary to discuss the question of the state's right and duty to educate. This is generally admitted, and may be taken for a settled conviction in the minds of the masses. There can be no question but what the adult portion of this generation owes something along this line to those who shall come after them. Had I the time, I think I could prove, beyond a doubt, that it is of vital importance to the whole of society that each individual member be intelligent and prosperous—in a word, that each individual be placed in a condition where he can make a success of his chosen calling. It costs much less to

educate than it does to build prisons to to restrain the vicious and almshouses to provide for the unsuccessful, needy and improvident.

Having recognized the importance of education, the question arises along what lines this education shall be directed. The sum of accumulated knowledge is too great for any one man or woman to compass it in the threescore years and ten allotted to human life; and even if by strength the period is lengthened out to fourscore or more, life is all too short for a single individual to gather up the wisdom of the ages. It is true, that by industry and close observation one may learn much about many things, but there are always unexplored and almost illimitable fields beyond. A consciousness of this fact has led the present generation to what may be called specializing, and some have devoted their entire life to the pursuit of one line of thought. One of the great drawbacks of this tendency is, that while it may make men and women very learned and proficient in some special direction, it is apt also to make them narrow, with a tendency toward selfishness. At the same time the other tendency, which has become quite prevalent in this age, that of engaging in any line of work without due preparation, is apt to make men superficial and inefficient. If I may be permitted to digress, let me say that this, in my opinion, is one of the reasons why labor in many cases is so poorly paid: it is so thoroughly unreliable.

There is no question but what our children can learn all we have learned; but is it prudent to try to teach it to them? Why should education continue in old lines? We have made progress in other things, but the methods of teaching in our common schools in rural districts are very much the same as they were one hundred years ago. A writer in the *Britannica* says, in speaking of the education of public schools, that it is a medley of rules, principles and customs derived from every age of teaching, from the most modern to the most remote. This is putting it very strongly, but there is an element of truth in what he says. Especially is this true as to the methods pursued in rural districts, and I desire to confine my remarks more particularly to these schools. However, there can be no question but what there is a general awakening all over the country to the fact that the education of the future must be of a more practical character, as is evidenced by the interest taken in schools of manual training, and kindergarten in many of our large cities.

To be Continued.

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REV. EMERSON TAYLOR ABBOTT,

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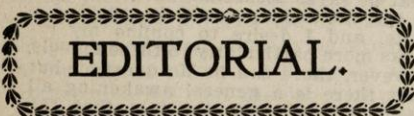
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COMMUNICATIONS.

The Editor solicits communications on the subjects treated in this paper. All such will receive careful attention and be given a place in the columns of the paper, if the Editor deems them of sufficient interest to the general public to warrant their insertion. Write on one side of the paper only, as plainly as you can. If you have something of real interest to communicate, do not refrain from writing simply because you think you may not be able to clothe your thoughts in proper language. Tell what you know the best you can, and the Editor will look after the rest.



EDITORIAL.

The price of comb foundation has advanced one cent per pound.

The outlook is very bright for a large honey crop in this part of the west.

Save all of your beeswax; it is worth 25c per pound if clean and yellow, and it does not take a very large cake to weigh a pound.

See that your bees have plenty of surplus room at once. They are now in the midst of the honey flow, and should have all the surplus room they can occupy to advantage.

Watch and see that they do not swarm and leave you. If they do swarm, hive the swarm on the old stand and move the old colony to some other part of the yard. Give the swarm frames filled with comb foundation, and put all of the surplus arrangement of the old colony on the swarm, and see how quickly they will fill it.

If you get any surplus honey, set it in a dry warm place where the bees cannot get at it, and let it cure thoroughly. Watch that the larvae of the wax moth do not make nests in it. If they make their appearance fumigate the room by burning sulphur in it until all the larvae are dead. A little precaution and watchfulness may save you a great deal of trouble.

Do not be in a hurry to sell your honey. It never brings as much early in the season as it does later on when it gets cooler and there is not so much fruit and other farm and garden products on the market. When you are ready to sell it, try the home market first, as it is generally the best. If you hurry it off to some large city before there is any demand for it you will be compelled to take what you can get for it, and the price is very apt to be lower than you expected.

On general principles it is better not to consign your honey to a commission merchant, especially if you do not know him personally. Better sell it to him outright, even though you do not get so much for it, and then he will have to take the chances of selling on a poor market and not you. More, you are likely to think more of each other at the end of a cash deal than you will if the business is transacted on a commission basis. That is, if I can form an opinion from what I hear and read. I know nothing of it from practical experience, as I never bought or sold anything on commission. Cash deals make long friends, and will save the families of the land a great deal of money, if they will only conduct their business all in that way.

When you order your hives or other goods from your supply dealer, do not write or send him word that you want the "same kind that you got before," or the "kind he sold to John Smith a year ago." He may not remember John Smith. If he does, the chances are he will not know what kind of hives he got. Neither can he remember "the kind you got before." When you send an order call everything by the name given in the price list from which you order, and repeat this every time, if you send an order every day. You know what you want and it will save a great deal of trouble if you say so every time you want it. Do not neglect to put any stamp on your letter and then wonder why you do not get your goods. Do not neglect to sign your name, either, the man to whom you send may not know your writing well enough to guess who you are. You may think such advice is unnecessary, but the Editor is in

a position where he knows that such things occur almost every day.

Handling your bees at times is all right and will do no harm, but it can be overdone. When the bees are busy do not disturb them any more than necessary. I may say that it is not necessary to take the hive all apart every time any one calls to show the difference between a drone and a worker, or that the queen does not do anything but lay eggs, and that she is an expert at the business. Just let your callers take your word for it, and you will have more honey at the end of the season than you will if you are constantly "fooling with the bees." This note is intended for the enthusiastic beginner with one or two colonies. When he has more bees and more experience, he will find something else to do beside air "what he don't know about bees" every time a friend calls.

Here is another note for the beginner. Do not invent and get a patent on a new hive the first season you keep bees. That is, do not do it unless you want to real bad. A patent costs money, and one of the peculiarities of the bee business is that all men, and most women, who embark in it think that they know some new kinks about beehives that no other one knows, or has thought of, and the result is there is no one left to buy your new and wonderful (?) invention. Do you see the point?

Do not think, however, dear reader, that this Editor will object to your inventing anything you want. No, no; he will not do anything of the kind, for he is a firm believer in human liberty, but please do not ask him to at-

attach your invention on as a kind of "annex" to any hive that he has tried to invent (?). Do you see the point?

Send in Your Contribution.

Every reader of The Busy Bee can aid the editor greatly, and add to the value of the paper by sitting down and writing out any thoughts he or she may have about bees. Tell how they are doing in your locality; from what plants they gather nectar, and when they bloom; what kind of bees are kept mostly; what kind of hives are in use; how bees are wintered, on the summer stand, or in caves, cellars, or any other way; in fact, anything of general interest. If you feel like discussing any special subject, do that. The columns of The Busy Bee are wide open for any useful information.

I hope the ladies will not forget the Home Department, as its utility depends upon their co-operation.

The Last Number.

I desire once more to call the reader's attention to the fact that this may be the last number of The Busy Bee which he will receive, if the copy sent him before this had the paragraph at the head of this column relating to the expiration of subscriptions marked with a blue cross. It is not the publisher's purpose to force the paper onto any one, neither does he desire to be in haste about discontinuing any subscription before the subscriber has had due notice, as he is well aware of the fact that many who desire to continue their subscription often neglect to renew from press of other matters, or from an oversight. This paper cannot live very long without subscribers take

sufficient interest in it to send in their subscriptions promptly, therefore I urge upon every reader the importance of attending to this little matter at once. Get three of your neighbors to join you and send in \$1.00, and I will mail each of you a paper the rest of the year.

Please give The Busy Bee credit. I notice that some of the agricultural press have thought enough of the articles in The Busy Bee to copy them into their own papers. Now, friends, this is all right, and we are glad to know that you thought our articles of sufficient value to merit repetition in your columns, but we do insist that you give the proper credit for such articles. It is not sufficient to credit the article to the one who wrote it, but we insist that you say that it is taken from The Busy Bee. All articles, not credited to some other paper, which appear in The Busy Bee are our property, and if you want to borrow it, it is no more than fair that you give us the credit of the loan.

Be a Little Patient.

This is one of the seasons which is apt to try the patience of those who have bees, and send off for supplies. All of the manufacturers and dealers in apicultural goods have gotten behind on their orders, owing to the unusual demand which has sprung up all at once. The result has been that many have had to wait several days longer for their goods than they expect. Most of these, so far as the writer knows, have understood the situation and offered no complaint, but occasionally there is a man who seems to forget the fact that, according to the estimate

given out by the United States government, there are about 299,000 other beekeepers who may have an order in ahead of him, and he becomes very impatient, and writes his dealer an imperative and petulant, if not abusive, letter. I want to say to all such that I know from personal experience and observation that the men who handle bee supplies are just as anxious to get them off promptly as the people who order are to receive them, but there is a limit to all human endurance and all men reach a point where they can do no more. Please remember that it is possible that your supply dealer has reached this point. Perhaps you may say "Why does he not hire more help?" If he does, you may be doomed to a greater disappointment than you would by waiting a few days, for it is not everyone who can pack bee supplies all day for weeks and not make any mistakes. So I say in this connection, just be a little patient, and do not think or say hard things because you cannot get just what you want when you want it—others are in the same fix.

Defunct Bee Journals.

Of late the editors of the old established (?) bee papers are having a great deal to say about "defunct" bee literature, and the folly of anyone entering a field that is now occupied. Say, brethren, did it ever occur to you that publishing a bee journal is purely a private enterprise, and that there is no law, written or unwritten, that prevents any man or woman or child from engaging in it, if he, she or it, feel so disposed, and has brains enough to think?

There is no such thing as an "occu-

pled" field. This is all a humbug, and is based on the old idea that a periodical of any kind is a public benefactor, and the community owes it a living on that ground. Go to! The public does not owe a paper a living any more than it owes a blacksmith a living, or the maker of tin horns with which boisterous boys and girls sometimes make the night hideous.

Brethren, this editor suggests that you do not waste any more time on "defunct" papers, but just let them rest in peace, and remember that nothing ever really dies that has the elements of permanent life in it, namely, utility. So far as The Busy Bee is concerned, it is no "spring chicken," and it cares but little about what has been, or the dead past, but it does have a vital interest in all that belongs to the living present. Any paper has a right to begin when it wants to do so, and it has the same right to stop, and no man can say it nay, provided it pays its honest debts. Do not let us get the idea that a very great weight of responsibility rests on our shoulders as to the success or failure of journals other than our own. Most people have all they can do to carry their own burdens.

A paper has the same right to begin that a store or shop has in a large city where there are hundreds of the same kind now. Or the same right that a boy has to set up as a farmer when his father declares that he is now selling all that he produces on his farm below the cost of production. There is just a possibility that the boy may not farm that way. I am reminded of T. B. Terry and his run-down farm, and of a grocer who rented a stand where several had failed, and stuck. Then, I

would like to ask just now, for fear I forget it, if you did not begin once, and if you are right sure that you have outgrown your swaddling-clothes even now: I have seen some quite old people, that is, those who have been in the world quite a long time, wearing quite juvenile dresses. You see this is a lively young bee, and he is no drone, either, for he—she, I mean, carries a sting, as well as a honey-sac, and knows how to use it when occasion demands. A little formic acid is good, you know; it is antiseptic, it keeps the honey sweet and palatable! Requiescat in pace.

Introducing Queens.

The Editor of The Busy Bee has been asked a number of times lately about the best methods to introduce queens, and he thinks that he cannot do better than to repeat here an article of his which he wrote for another paper some time ago:

I am daily led to wonder why it is that all of the bee books and circulars issued by queen breeders, and writers for bee journals insist upon the importance of making a colony queenless for three days before a new queen is introduced. I have before me one of Mr. Alley's circulars, in which he says, "I find the three days plan the safest for general use. A colony that has been queenless for three days, or seventy-two hours, will usually accept a strange queen." Now, Mr. Alley is an old and experienced breeder, but notwithstanding this, I venture to assert that a colony that has been queenless three days will not accept a queen any more readily than will a colony which has not been queenless three minutes, if properly managed before and at the time the queen is released.

Not only this but I go farther and say that making the colony queenless three days before the queen is released, always increases the danger of the bees killing the queen, to say nothing about the loss of young bees, which is bound to take place, if a colony is left without a queen for three days during the time in which queens are busily engaged in laying eggs. Since this method of introduction is absolutely unnecessary, I cannot see why this greater risk and loss should be incurred. I might remark, however, that the above instructions are in full harmony with the general teaching upon the subject, but I think I can show the reader a "more excellent way," and I will endeavor to make it clear to any one, even though he has never seen a queen in a cage.

When your queen reaches you, if ordered by mail from any queen breeder, she will be enclosed, with some attendant bees, in a small wooden cage divided off into two or three apartments, one of which should contain food enough for her and the bees which accompany her for several days. Over the open side of the cage will be tacked a piece of wire cloth, and over this a thin board. the board should be removed, and the queen examined at once, to see if she is all right. Then examine and see if there is plenty of food in the cage to last the bees two or three days. Tack a piece of thin wood over the other end of the cage which contains the candy, but leave the other end uncovered, so the bees in the hive where the queen is to be introduced can get at the wire cloth.

Pay no attention to the old queen until you are ready to release the new one, as per directions given below.

Place the cage containing the new queen on top of the frames of the hive containing the colony to which you wish to introduce the queen. Place the wire side down, between two of the frames, so that the bees in the hive will have opportunity to communicate freely with the queen and bees in the cage and thus enable them to become acquainted with each other. If the frames are covered with a board, it will be better to substitute a heavy cloth for this until the queen is released. Leave the bees and queen in the cage on the hive for two or three days, and then open the hive and hunt out the old queen, being careful to disturb the bees as little as possible. Just as soon as the old queen is found, cage her or kill her at once, and close up the hive as expeditiously as possible. Remove the board from over the candy and turn back the wire cloth just a little ways, so the bees in the hive can have access to the candy, and then place the cage back on the hive the same as before. Some cages have a plug in the end containing the food, so that it is only necessary to remove this to give the bees access to the candy. Close up the hive and leave it alone, and in a short time the bees will eat their way into the cage and release the queen and bees, and the work is done.

A colony treated in this way will not be queenless to exceed two or three hours and but little time will be lost, as the new queen is very apt to commence laying the next day. Queens can be introduced in this way at any season of the year, and there is no danger of loss if these instructions are carried out properly. Dealers, if they desire, can keep several queens on a

hive, in the way suggested above, for a week or more at a time, and then introduce any one of them they wish, after the third day, as the bees would accept any one of the queens thus kept on the hive.

As to making a colony queenless three days, I simply say, do not do it, unless you want to increase the danger of having the queen killed and lose valuable time besides.

I might say, in conclusion, that there is less danger of loss by any method of introduction when the bees are storing honey rapidly, and there has not been any robbing going on in the apiary for some days.

KIND WORDS.

The Editor of Gleanings has the following to say about our paper:

"The Nebraska Bee-keeper has been merged into The Busy Bee, with Emerson T. Abbott as editor and proprietor. It is monthly as before, and published at 50 cents a year. The new series starts out well, for its editor is a practical man of experience. The journal will be devoted to 'farm bee-keeping and other minor interests of progressive agriculture.' Mr. Abbott is, I believe, employed by the state every fall and winter to deliver a series of lectures on rural subjects at farmers' institutes. If he can throw himself into his paper as he does into his talks his venture will be a success."

This from the Progressive Bee-keeper: The "Busy Bee," (successor to the Nebraska Bee-keeper,) a sixteen-page, monthly bee journal, published at St. Joseph, Mo., is at hand, with the name of Emerson Taylor Abbott at the mast-head. It is a neat, well-edited, and instructive journal, and we bespeak for it a cordial reception among the ranks of our fraternity. Here is our hand, Bro. Abbott.

Editor York of the American Bee

Journal has this to say:

The Busy Bee, edited and published by Emerson Taylor Abbott, of Missouri, is on our desk. It is a continuation of The Nebraska Bee-Keeper, and will be issued monthly at 50 cents a year—"devoted to farm bee-keeping and other minor interests of progressive agriculture." Mrs. Emma Ingoldsby Abbott conducts the "Home Department." It is 6x9 inches in size, and contains sixteen pages.

Thanks for your kind words. We, wife and I, shall make the best paper we know how, and offer it to the public. If there is a demand for that class of literature, The Busy Bee will live. If not—well, we will not discuss the if now, but patiently wait for what the future has in store for us, trusting to hard work and a kind Providence to make the future what it should be. If the reader has an interest in the future success of The Busy Bee, he can aid it materially by sending in his name with 50c to pay for the paper for one year.

Home Department.

Conducted by Emma Ingoldsby Abbott.

This page is open to all lady readers of the Busy Bee. Any woman who has found anything helpful in her work is invited to give others the benefit of it through these columns.

Bee Keeping for Women.

There comes a time in the experience of many a woman when she is left to her own resources and must answer the question, "What shall I do to earn a living?" If she be widowed and with little ones to care for, or a daughter needed at home by aged parents, she must have some business or employment that can be carried on at home or else she must give over the care of her precious charges to hirelings, who are often

careless and indifferent to their trust.

However much of a "new woman" she may be, the fact remains that she is still wife, mother and daughter, and whether or not she is capable of holding her own in all pursuits and professions, her duty to the helpless little ones given her and to those who nourished and watched over her in her own years of childhood is above all calls of inclination or ambition.

Her knowledge of her own capabilities must guide her in her selection of a pursuit. If she has a taste for out door work, let her consider the business of bee-keeping. It is not impractical, if carried on intelligently and with modern improved methods. More than one woman has found it a pleasant and profitable occupation. One brave little woman, widowed in her early womanhood, with two children and nothing for their support but 60 colonies of bees which her husband had cared for as a side line to his regular work of farming, went to work with the bees, and with the help of a boy part of the time, made a comfortable living for the three and had some to spare for schooling when the boy and girl were large enough to send away to school.

Another, well known to bee-keepers all over the country, was left at her husband's death with a mortgaged farm. She has not only paid off the mortgage, but gained a modest competency with the aid of the busy little honey gatherers.

What these and others have done can be done again. A favorable locality is the first requisite. Wherever alfalfa is largely grown for seed, bees will do wonders in honey gathering. Wherever basswood and white clover are abundant the conditions are favorable for obtaining large crops of marketable honey.

The second requisite is, of course, strong colonies of bees.

The third, which should be first and last and all the time, is a knowledge of their habits and of modern methods of manipulation. I might add a fourth requisite, which is good sense and judgment, but this not a peculiarity of

bee-keepers alone. It is as necessary in any other line of work.

In order to insure against failure, it is better to start with one or two colonies and work up, as one gains experience and confidence by so doing and is better able to take care of a larger number as they increase. There are many good books on bee culture, and at least one of them should be studied carefully before embarking in the business.

A book or two, a bee paper or two, a colony of bees or two, and two other articles, a smoker and bee veil, are all one needs for a start. These are all inexpensive, and two good colonies of bees well looked after might easily pay for the whole outfit in one season.

There is but little about the work of bee-keeping that is not suited to a woman's strength. The aid of a man or stout boy with a cool head may be required at swarming time to climb trees, lift hives, etc., but I have known of a mother and daughter working together who managed all this themselves. Stings? Oh, yes; plenty of them, sometimes; but the worst part of them usually is the nervous dread of them, and one soon grows accustomed to them and they cause but little pain after the system gets inoculated with the poison.

My aim in writing this is not to give a treatise on bee culture, but in the hope that it will suggest a way out to some woman who is struggling with the problem of living.

Honey in Cooking.

Honey is a much healthier sweet than sugar, and it is especially recommended for children and for older people with weak stomachs. The objection some make to it in cooked food is that the flavor of the other ingredients is covered up by the tang of the honey. This is true only of basswood and other strong flavored honey. Alfalfa honey is so mild that it sweetens without flavoring, and white clover honey is nearly as good for the purpose.

Canned Fruit—Can your fruit without sweetening. When opened, turn into a

saucepan, pour over honey to taste. Heat over a slow fire until the honey is warmed enough to mix with the fruit.

It is then ready to be served.

Custard—A custard made with two, or better, three eggs, to a pint of milk, sweetened with honey, with or without any other flavoring, and baked, makes a good desert for warm weather.

Baked Pie Plant—Wash the stalks and cut into inch lengths without peeling. Place in a baking dish and pour over it honey sufficient to sweeten. Cover and bake in a moderate oven three-quarters of an hour. This is delicious. Sugar may be used instead of honey.

It is hardly necessary to state that extracted honey should be used in the above receipts.

Beef should have a smooth, open grain and be of a good red color, the fat rather white than yellow. Ox beef is the best. In old meat a streak of cartilage runs between the fat and the lean of the sirloin and ribs, the harder the older.

Asparagus, the queen of vegetables, is now as prized by the physician for its curative virtue as by the epicure for its incomparable daintiness of flavor and melting tenderness.

When clothing becomes wrinkled, either from packing or traveling in crowded cars, the wrinkles may be taken out by hanging the garments over night in a heated room. The kitchen or laundry will do, provided all disagreeable odors from cooking have escaped. Hang the garments on a line or clothes-horse, stretched to their utmost width.

I like girls who can make up in sense what they lack in beauty. A pretty face unaccompanied by a bright mind loses half its charm, and sometimes veils a multitude of disappointments.

Genuine whalebone can be used a second time by soaking the bent pieces in boiling water for a few moments and then ironing them straight while warm and pliable.

A soft woolen cloth, plenty of rubbing, and one tablespoonful of vinegar with three of raw linseed oil, will make a mahogany table shine like a mirror.

All rugs when shaken should be handled by the middle, not the ends.

Piano keys, when in need of cleaning, should be wiped off with alcohol.—Western World.

Uses for Salt.

Salt puts out the fire in the chimney.

Salt in the oven under baking tins will prevent their scorching on the bottom.

Salt and vinegar will remove stains from discolored teacups.

Salt and soda are excellent for bee stings.

Salt thrown on soot which has fallen on the carpet will prevent stain.

Salt put on ink when freshly spilled on a carpet will help in removing the spot.

Salt in the whitewash will make it stick.

Salt thrown on a coal fire which is low will revive it.

Salt used in sweeping carpets keeps out moths.

Millions of Gallons Wasted.

M. A. Barfield in The Southland Queen.

There are millions of gallons of honey lost each year, for want of bees to gather it, simply from the fact that men will not handle the bees, and if they would take the bee industry in its true light, and work as hard at that as they do in a political campaign, they could have all the honey for food and medicine that they could ask for. But I look at those campaigners as something like the drone; there is a time that they are not needed, consequently they make nothing and eat all the time. There is a time for drones, and after that time I think the bees are wise in disposing of them, as they eat and do not work. Now is the time for a man to begin apiculture—when the business is in its infancy. Look back, say forty years, and see what a great change there is in the business.

Stone Point, Texas.

Poultry Notes.

Effects of Cold on Incubation.

The French Minister of Agriculture has published a report of certain experiments upon the effect of cold upon incubation of eggs. It was found that the fowls hatch larger and stronger broods during the months of February, March and April than during the warm months of June, July and August. It was also found that the eggs of fowls which were at liberty hatched better than those of fowls which were confined. In tests made with an incubator it was found that eggs which were repeatedly cooled and warmed hatched much better than those which were kept at a warm temperature all the time. In one experiment the eggs were cooled by exposing them to the air for 1-2 hours daily during the whole period of incubation. This treatment retarded the period of incubation for three days. The eggs became quite cold, and it required about twelve hours to bring them up to 104 degrees F., the temperature of incubation. In this experiment 13 out of 16 hatched vigorous chickens. The incubator had previously been used with unsatisfactory results.

From a second experiment it was inferred that the gradual heating of the eggs was as essential as the process of cooling. Twenty-five eggs which had been laid on very warm days were placed in the incubator and exposed to air as in the preceding case. The temperature was such that the eggs were warmed up to 104 degrees in two or three hours. This temperature was maintained until the brood hatched. The chickens pierced the shell, but they were so weak they died before leaving the egg.

It was found that the eggs upon which a fowl is sitting are not all of the same temperature, those upon the outside being cooler than those which lie inside.—Poultry Advocate.

Preventing Dysentery.

In starting off your chicks just from the shell, especially those that are consigned to a brooder instead of the mother hen, the main thing to do is to guard against dysentery. This is a dreadful disease amongst the little ones, and will clear out a brooder full of them quicker than anything else. We know this from experience that saddened and half discouraged us at the time.

The dysentery which we speak of manifests itself in the swelling of the bowels and the stoppage of the vent. It is highly contagious and spreads rapidly among the brood. Chicks in brooders seem more liable to it and are more frequently attacked by it than those with hens. This would indicate that it is caused, in part, by imperfect heating of the brooder, or too long exposure to the outside temperature at feeding time, when the weather is cold. While it is natural for the chicks to come from under their mother and eat, yet it is not natural for them to stay out more than a few minutes at a time. Hence, in feeding brooder chicks, they should be replaced in the hover as soon as fed. They don't usually know enough to return themselves during the first few days of their existence—the very time that they should be looked after the most carefully, in order to prevent chilling and the after result, dysentery.

What they eat has a good deal to do with it, too. Chicks fed on this, and that and the other all mixed up, are liable to take dysentery. They are not in a condition for promiscuous feeding the first week from the nest. They come from the egg, and the yolk of the egg, enclosed in the abdomen, is the first nourishment they get, and all they need for the first thirty or forty hours after coming from the shell. Being created from the egg, we take it that egg should be good for them while their digestive organs are in an imperfect or untried state. At least, we have found it so. In our first experience with little chickens we followed Mr. Wright, the well known English writer, who said to feed chicks just from the shell, and for

ten days or two weeks thereafter, chiefly boiled egg and oat meal. In following his advice we had success. In departing from it we had dysentery time and again in a malignant and destructive form. We find he was right. Boiled egg and oatmeal together make the very best primary food for newly hatched chicks. After several days add onion or apple, finely cut up with the eggs and meal. Tender sprouts of grass would be better, but are not often obtainable in winter.—H. B. Greer, in *Epitomist*.

Eggs Flavored to Order.

Thomas Hendricks, a farmer in the town of Lisle, N. Y., thinks he has made a discovery regarding poultry and egg producing which will prove valuable. Recently Mr. Hendricks sold a quantity of eggs to a family in Binghamton, who complained that they were almost worthless owing to the strong taste of kerosene. He could not account for this, but when a bakery that he had been supplying refused to receive any more eggs for the same reason, he began an investigation.

He found that the chickens had eaten a quantity of corn left lying in the vicinity of two kerosene barrels. This gave him an idea, and he began to experiment. He confined three hens in a coop and fed them on corn that had been soaked over night in water strongly tinctured with extract of vanilla. The result was that the eggs could not be eaten, but when used in cooking imparted a delicate flavor to the cake or pastry without the use of other flavoring. He took some of these eggs to the bakery, where they were tested and pronounced superior to anything in the flavoring line.—*New York Press*.

The above sounds very much like a newspaper yarn, but it hints at a truth of great value to every poultry raiser, namely, that the eggs of fowls are flavored by the food they eat. This is unquestionably true, and the fact needs to be impressed upon the minds of all those who have anything to do with feeding poultry. Laying fowls, nor any other, for that matter, should not be

fed musty grain of any kind, for musty food is just as sure to flavor the eggs as leeks are the milk of a cow—a fact which I presume none will deny. Give your fowls clean, sweet food, and they will give you eggs of the same character.

SOME POULTRY NOTES.

Grow a Crop of Sunflower Seed.

Every farm can be made to produce a crop of sunflower seed. Its advantages should not be overlooked at planting-time. It is claimed that in any climate where corn will grow the sunflower can thrive. In Russia it is a staple crop. The seeds may be fed whole or ground as meal. All classes of stock will accept the meal as readily as they will cottonseed meal or linseed meal. It is necessary to have the soil rich, but the yield is from twenty to forty bushels an acre, and as food the value is much more than that of grain. If one desires to grow a special crop for poultry, try a field of sunflowers, which can be grown and cultivated in the same manner as corn. The seed also produces a valuable and nutritious oil when ground and pressed.—Farm and Fireside.

Nitrogenous Foods for Fowls.

Mary V. Norys in American Gardening.

The list embraces milk, lean meat, peas, beans, wheat, clover, and grasses.

Feather-making and egg-laying both call for large proportions of this class for fowls.

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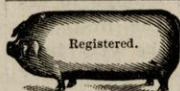
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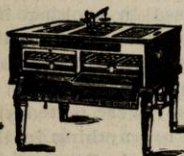
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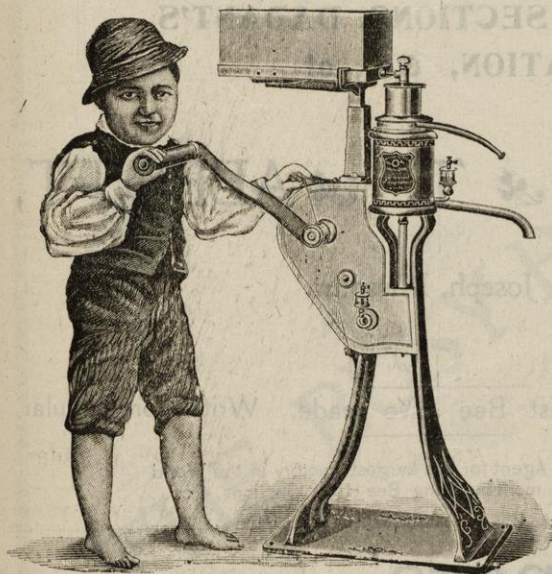
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JOHN L. BARTER,
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J. H. BROWN,
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