

in hand. Experience proves that bees in sheltered positions thrive far better than those in exposed situations. If the hives are protected the bees can take exercise every sunny day during the winter months, and this exercise is very essential to their well-being, as it is only in flight that bees can properly rid themselves of their excreta. Where sufficient shelter is not provided numbers of bees are lost through being beaten down by cold winds and rendered unable to return to their hives. Apart from the benefit to the bees, the beekeeper will find his work much more congenial when he himself is protected by permanent shelter. Shelter-hedges should be grown to a height of 8 ft. and no higher, and this will afford ample shelter for a large apiary. Of the many quick-growing hedges giant privet and tagasaste are perhaps the best. These trees have been tested throughout the Dominion with good results. In the South yellow barberry holds pride of place as a hedge for beekeepers, because, in addition to affording ample shelter, it yields an abundance of pollen and nectar in the early spring. Whatever trees are used, plant with the idea of forming a thick hedge, and do not set out to form a plantation. If tagasaste or giant privet are planted, see that they are protected from stock.

LIQUEFYING GRANULATED HONEY.

That honeys granulate and become solid in a certain time is well known to most beekeepers. This phenomenon has given rise to much speculation among consumers as to purity, and consequently producers of pat honey have had to educate the public, who formerly were suspicious that granulated honey was mixed with sugar. The crystallization of honey may be taken as a test for purity. Practically all the honey produced in the Dominion granulates, and the beekeeper may find it necessary to liquefy his honey when bottling. Many beekeepers are unable to procure small vessels in the extracting season, or their time is so much taken up attending to the bees that the honey is run off into larger vessels for the time being. Where the work of putting up the honey in retail packages has been postponed it may now be done. Liquefying is an important part of the producer's work, and must be carried out with great care, as neglect in this direction will lead to a poor article being put on the market and an injury to his trade. It must be understood that honeys brought to high temperatures become darker in colour and lose their flavour; besides, the higher alcohols which give honey its aroma are driven off. When honey is heated to 170° to 180° F. and over, decomposition of certain sugars sets in, and as a result an inferior article is produced. Such honey is