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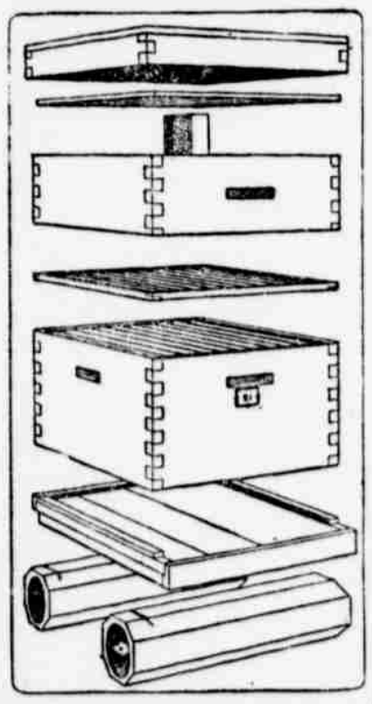
H. D. LINDSAY, Manager.

Beekeeping for pleasure and profit is carried on by many thousands of people in all parts of the United States. There are many places where an experienced beekeeper can make a good living by devoting his entire time and attention to this line of work. It is usually unwise, however, to undertake extensive beekeeping, the U. S. department of agriculture says, without considerable previous experience on a small scale, since there are so many minor details which go to make up success.

The average annual honey yield per colony for the entire country, under good management, will probably be twenty-five to thirty pounds of comb honey or forty to fifty pounds of extracted honey, the latter being more productive owing to the fact that the comb is used repeatedly instead of being made anew by the bees each time. The money return to be obtained from the crop depends entirely on the market and the method of selling the honey. If sold direct to the consumer, extracted honey brings from ten to twenty cents per pound, and comb honey from fifteen to twenty-five cents per section. If sold to dealers, the price varies from six to ten cents for extracted honey and from ten to fifteen cents for comb honey.

The location of the hives is a matter of considerable importance. As a rule it is better for hives to face away from the prevailing wind and to be protected from high winds. In the North, a south slope is desirable. It is advisable for hives to be so placed that the sun will strike them early in the morning, so that the bees become active early in the day, and thus gain an advantage by getting the first



A Ten-Frame Hive With Comb-Honey Super and Perforated Zinc Queen Excluder.

supply of nectar. It is also advantageous to have the hives shaded during the hottest part of the day, so that the bees will not hang out in front of the hive instead of working. They should be so placed that the bees will not prove a nuisance to passers-by or disturb live stock. This latter precaution may save the beekeeper considerable trouble, for bees sometimes prove dangerous, especially to horses. Bees are also sometimes annoying in the early spring, for on their first flights they may spot clothes hung out to dry. This may be remedied by removing the bees from the cellars on days when no clothes are to be hung out.

The plot on which the hives are placed should be kept free from weeds, especially in front of the entrances. The grass may be cut with a lawn mower, but it will often be found more convenient and as efficient to pasture one or more head of sheep in the apiary inclosure.

The hives should be far enough apart to permit of free manipulation. If hives are too close together there is danger of bees entering the wrong hive on returning, especially in the spring.

As a rule, it is not considered best to keep more than one hundred colonies in one apiary, and apiaries should be at least two miles apart. There are so many factors to be considered, however, that no general rule can be laid down. The only way to learn how many colonies any given locality will sustain is to study the honey flora and the record of that place. The beekeeper must then decide for himself the best number to be kept and where they shall be placed.

Hives.

The type of hive most generally used in this country consists of a plain wooden box holding frames hung from a rabbet at the top and not touching the sides, top or bottom. Hives of this type are made to hold eight, ten or more frames.

Whatever hive is chosen, there are certain important points which should be insisted on. The material should be of the best; the parts must be accurately made, so that all frames or hives in the apiary are interchangeable. All hives should be of the

Spring Bee Escape.

same style and size, and should be as simple as it is possible to make them, to facilitate operation. As a rule, it is better to buy hives and frames from a manufacturer of such goods rather than to try to make them, unless one is an expert woodworker.

Hives should be painted to protect them from the weather. It is usually desirable to use white paint to prevent excessive heat in the colony hot weather. Other light colors are satisfactory, but it is best to avoid red or black.

Hive Stands.

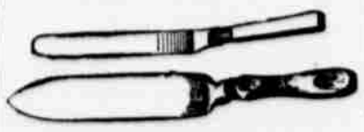
Generally it is best to have each hive on a separate stand. The entrance should be lower than any other part of the hive. Stands of wood, bricks, tile, concrete blocks, or any other convenient material will answer the purpose. The hive should be raised above the ground, so that the bottom will not rot. It is usually not necessary to raise the hive more than a few inches.

Directions for Manipulations.

Bees should be handled so that they will be little disturbed in their work. As much as possible, stings should be avoided during manipulation. This is true, not so much because they are painful to the operator, but because the odor of poison which gets into the air irritates the other bees and makes them more difficult to manage. For this reason it is most advisable to wear a black veil over a wide-brimmed hat and to have a good smoker. Gloves, however, are usually more an inconvenience than otherwise. Gauntlets or rubber bands around the cuffs keep the bees from crawling up the sleeve. It is best to avoid black clothing, since that color seems to excite bees; a black felt hat is especially to be avoided.

Superfluous quick movements tend to irritate the bees. The hive should not be jarred or disturbed any more than necessary. Rapid movements are objectionable, because with their peculiar eye structure bees probably perceive motion more readily than they do objects. Persons not accustomed to bees, on approaching a hive, often strike at bees which fly toward them or make some quick movement of the head or hand to avoid the sting which they fear is to follow. This should not be done, for the rapid movement, even if not toward the bee, is far more likely to be followed by a sting than is remaining quiet.

The best time to handle bees is during the middle of warm days, particularly during a honey flow. Never



Knives for Uncapping Honey.

handle bees at night or on cold, wet days unless absolutely necessary. The work of a beginner may be made much easier and more pleasant by keeping gentle bees. Caucasians, Carniolans, Banats and some strains of Italians ordinarily do not sting much unless unusually provoked or except in bad weather. Common black bees or crosses of blacks with other races are more irritable. It may be well worth while for the beginner to procure gentle bees while gaining experience in manipulation. Later on, this is less important, for the beekeeper learns to handle bees with little inconvenience to himself or to the bees. Various remedies for bee stings have been advocated, but they are all useless.

PRETTY THINGS FOR SUMMER

Home Accessories Are Designed to Give Effect of Daintiness—Much Cluny Lace Is Used.

For furnishing the summer home cretonne table covers and pillows of oblong, round, square and roll shapes are new. Patterns have white or natural grounds, with bright floral designs for the various accessories for the summer home. Other cretonne sets have the flowered fabric combined with a band across each article of heavy filet or cluny insertion, or hand-crocheted insertion. Table scarfs, cushion covers, bags of various shapes and sizes and dresser covers in cretonne with red, pink or delft blue designs, and ivory or natural filet lace are finished with a tidy braid of passementerie having a fringe.

Art rep in natural shades forms an artistic cushion cover edged with a beading and fringe of a deeper shade than the goods. The design consists of graceful scrolls and long sprays of tinted leaves. Beautiful samples of stamped goods in rep and rough and smooth linen have unusual scrolls, large flowers, fruit, etc. French knots, satin and stem stitches are worked with large silks. Dainty samples have rosebuds in stripes on English-looking trellises.

Much cluny lace is used with white linen. Net motifs on linen pieces are new. The work is done through the net, which is basted on and the linen cut away, leaving the net parts sheer.

Luncheon sets made of Japanese toweling are quaint and effective. Narrow widths of this material are fagoted together with edges hemstitched. They are especially attractive for outdoor or porch use or summer cottage purposes. Sets can also be made from Japanese cotton crepe, which comes by the yard, edged with a narrow gimp in white and dark blue.

SUMMER CURTAINS OF NET

Wide Variety Is Offered, and Prices Are Not Beyond Reach of Moderately Filled Purse.

In selecting made curtains in pairs, it is difficult to keep to the ideal of simplicity for the summer home, for the designs lead by insidious graduations from the plain bobbinet to most elaborate curtains of imported, hand-made lace. To begin with, there are the net curtains with tiny edges and a two-inch insertion. The net is finer in thread this year, the lace daintier in design and the heavy cluny is discarded for better thread lace, yet prices vary little from last year. Then there are curtains with plain grounds and woven borders which suggest German influence; while some of the copies of old lace borders, on plain net, are so well done that the beauty of effect wins pardon for the imitation. Another imitation worthy of acceptance is a narrow insertion and edge of venetian point lace, which is made by machine on curtains of plain net.

A hand embroidery which has the appearance of lace is that which decorates a new style of net curtain. It resembles shadow embroidery to some extent, and is done with soft, flat threads of silky cotton. The design is first outlined and then entirely filled in with a sort of darned work. These curtains have a delicacy that suggests expense, yet they are less in price than many which have heavy cluny embellishment. They are finished with a simple hem in order to keep their effect in lightness.

DAINTY ACCESSORIES

The group above shows some dainty furbelows which may be made from the new embroidered chiffon ribbon. This comes in many different dainty colors and is embroidered in white with a plain chiffon edge. This edge is shirred and wired to form the butterfly wings, the body being made of self-tone silk or satin which has been tucked and padded to the required shape. The little cap is of the embroidered and plain chiffon, with ruffle lace.

Laced Boots Little Worn.

Laced boots just now are a negligible quantity. They are worn only on the tennis court and yacht's deck—with heelless soles of rubber. All boots for general and formal wear have beautifully fitting buttoned tops, and most of them have high heels also. The gay tailleur of the season does not accord with "sensible" footwear and the boots positively must be dainty, trim and more or less frivolous to give the correct ensemble.

FOR THE BEST SHORTCAKE

Recipe From New England, Where It Is Said the Delicacy Was First Made.

It is said that strawberry shortcake originated in New England and wild strawberries were first used in it. If you have eaten such a shortcake, made where "the wild strawberries grow," you know how superior it is to the ordinary kind. However, we must content ourselves with cultivated berries. Reserve enough of the finest berries from two quarts to cover the top of your cake. Cut the remaining berries in half, or slice if large; sugar well and stand for an hour, at least. Make your cake with three pints of sifted pastry flour, three teaspoonfuls of cream of tartar and a teaspoonful of salt sifted in. Rub in two tablespoonfuls of butter and one of lard. Mix it with a pint of milk with a teaspoonful of soda dissolved in it. Three teaspoonfuls of baking powder may replace the cream of tartar and soda. Roll or pat out half an inch thick, and bake in either one or two cakes in a quick oven for fifteen or twenty minutes. Split the cake open—do not cut it—as soon as baked, as cutting while hot will make it heavy. Butter both top and bottom portions and spread each with a thick layer of berries; put together and serve with good rich cream—plain. Use whipped cream only for sweet strawberry cake.

FOR BUSY HOUSEWIVES

Knives which have been used for onions and smell of them can be cleaned by drawing them through a piece of carrot two or three times.

To remove hot-water marks from japanned trays use sweet oil. Rub it in well till all marks disappear, then polish the tray with dry flour and a soft cloth.

When gilt frames or molding of rooms have specks of dirt from flies and other causes upon them they may be cleaned with white of egg applied with a camel-hair brush.

Peel onions from the root upward and they will not make your eyes smart.

Save cold tea left from supper and use in place of water on your house plants.

Starch should be mixed with soapy water, for thus the linen will have a more glossy appearance and be less likely to stick to the iron.

Silver teapots that have not been used for some time get musty and so give a peculiar flavor. This can be prevented by putting a lump of sugar into the pot before putting away.

Poor Man's Mushrooms.

Radishes have always been considered good only to eat raw. Try the following when mushrooms are at a premium: Peel and slice large radishes, and when you put your steak in the pan turn in the sliced radishes and allow them to cook in the juice of the steak until quite brown. Before taking them out put in a generous piece of butter. Season with salt and pepper. They can hardly be detected from the real article.

Radishes are always very good when boiled as turnips. Boil until very soft, season, mash and cream.—Delineator.

Cornstarch Fig Pudding.

Three cupfuls milk, one-half cupful cornstarch, one-fourth cupful sugar, one-fourth level teaspoonful salt, whites two eggs, six figs sliced and cut in small pieces. Scald the milk in double boiler. Mix cornstarch, sugar and milk. Add to the hot milk and stir until thick and smooth. Add the figs, cover and cook for 20 minutes, stirring occasionally. Beat the whites of eggs stiff and add the hot mixture gradually, beating it in. Pour into mold wet with cold water and chill. Serve with cream. May be served hot if desired.

Scalloped Mutton.

Cut cold mutton into thin little pieces. For each cupful of meat add one-half teaspoonful of salt and bit of pepper. Butter a baking dish, cover bottom with bread crumbs, then a layer of meat, with a little gravy or tomato sauce. Continue until dish is full. Cover top with thin slices of raw potato, dot with butter, cover close and bake 45 minutes; uncover and brown 15 minutes.

Baked Sliced Ham.

Place in baking pan a slice of ham cut one inch thick; if the ham is not mild it should be soaked in cold water an hour. Sprinkle on top a little powdered mustard, two tablespoonfuls brown sugar, two tablespoonfuls vinegar, add little water and bake about forty minutes, basting often. Add a little boiling water to the gravy, but do not thicken.

Sausage Sandwiches.

Put small sausages on a baking dish and set in a hot oven. Turn occasionally until brown on all sides. Cool slightly and split lengthwise with a sharp knife. Butter a thin slice of brown bread lightly, lay on a crisp lettuce leaf, then the sausage and last another slice of bread.

Grapefruit Salad.

To use grapefruit as a salad remove the pulp from the rind and add to lettuce leaves with chopped nuts or celery. Serve with either mayonnaise or French dressing.

Arrowroot for Fruit Juices.

Use arrowroot to thicken fruit juices. It cooks clearly and does not destroy the color, nor cloud the transparency of the fruit.

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