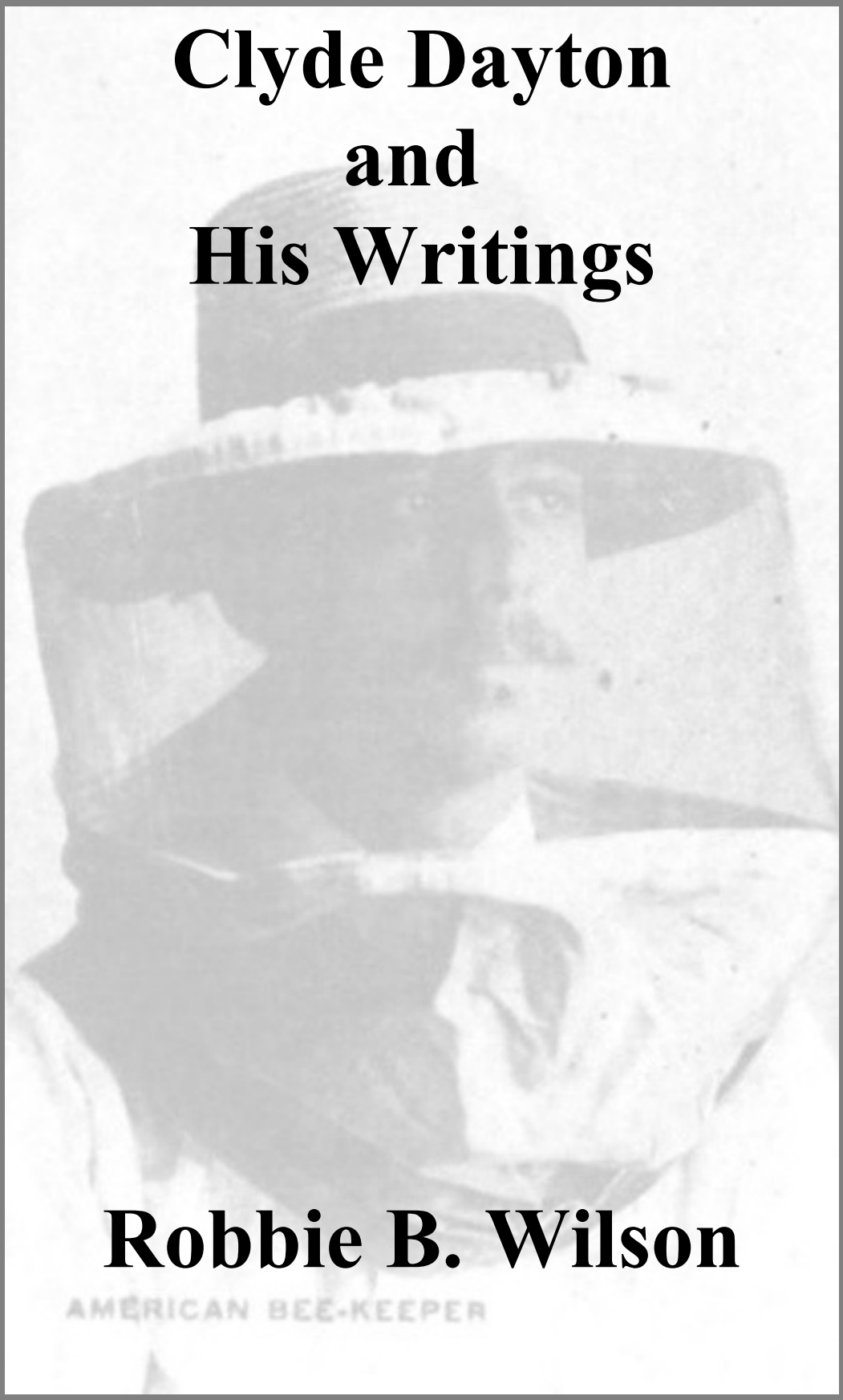
Clyde Dayton and His Writings



Robbie B. Wilson

Clyde Dayton
and
His Writings

Researched, Written, & Edited by
Robbie B. Wilson

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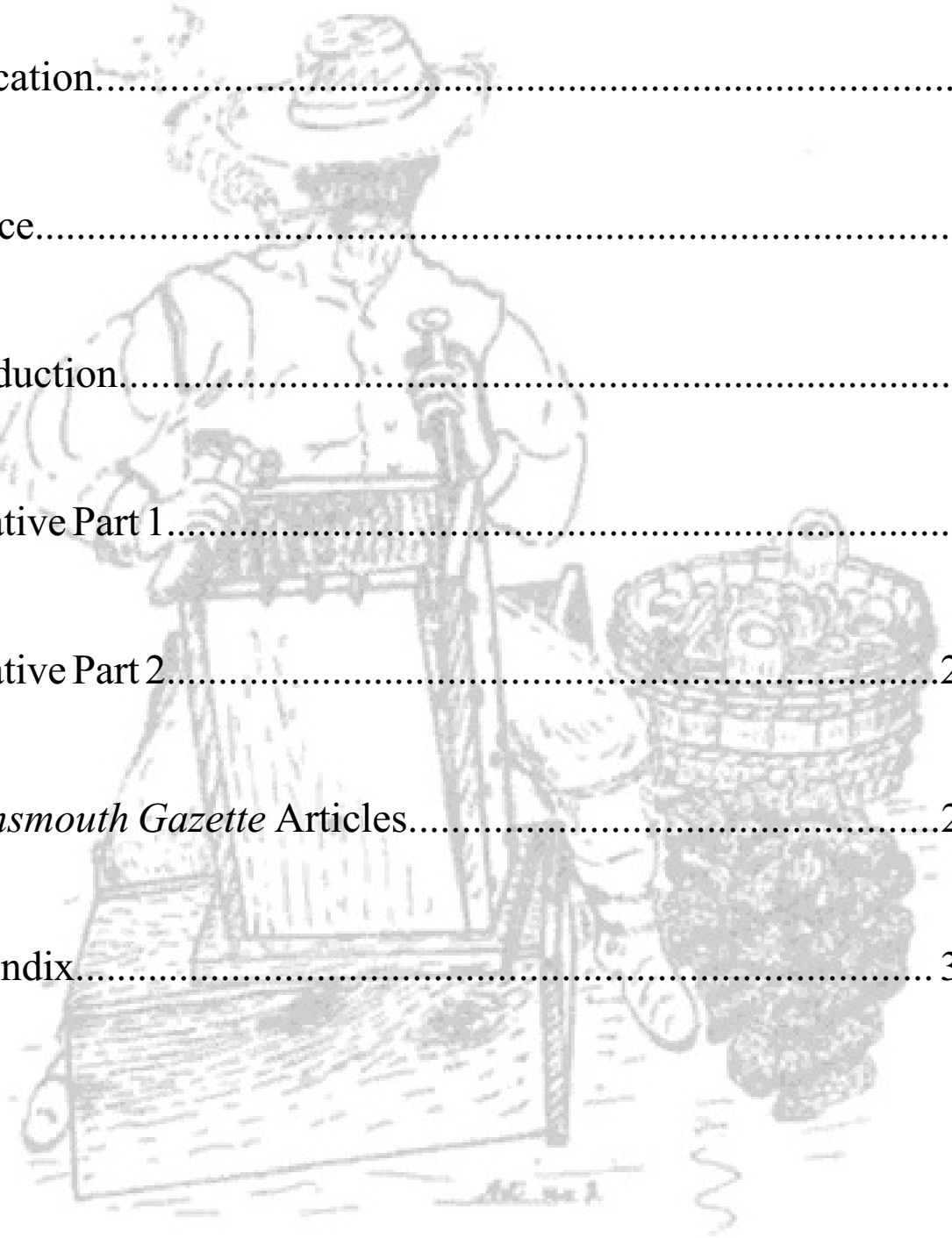


DEDICATION

This book is dedicated to the late Catherine Mulholland (1923-2011) who would have been energized by the discovery and preservation of the 1916-1923 *Owensmouth Gazette* issues and further appreciative of my latest effort to withdraw Clyde Dayton from the obscurity of the past and to deposit him into the light of the present.

I took this picture of Ms. Mulholland at her Chatsworth, California, home on June 17, 2003.

PREFACE

Just when I assumed I had reached a finis to the Dayton history via my *The History and Mystery of Dayton Canyon* in 2014, the year of 2018 proved otherwise.

At its onset, I discovered the uploaded 1916-1923 *Owensmouth Gazette* issues on the Chatsworth Historical Society's website and decided that I would transcribe all of Clyde's articles. Afterwards, I would print and bind them in a single volume as a supplement to my 2014 book and thus allow for a more convenient readability and perusal.

However, while I was engaged in the transcriptions during periods of leisure in 2018, I began to do random internet searches for "C. W. Dayton" and was surprised to discover various links to digitized articles that he had written for apicultural journals during his lifetime–journals that were likewise available for purchase in printed formats.

Consequently, between March and June, I ordered a few of these volumes that had specifically included articles in which he discussed his migratory history prior to California (the key "deficit" of *The History and Mystery of Dayton Canyon*).

That April, I located his *The Queen-Restrictor* online–his book that had been written in 1890 in Iowa–and ordered a hardback copy (followed by a paperback edition in May).

In May, I e-mailed Ray Vincent of the Chatsworth Historical Society about my new discoveries, and he wrote a follow-up about Clyde for the society's June 2018 *Smoke Signal* newsletter. To my surprise, he had included two pictures of Clyde's Dayton Canyon apiary that had eluded my aforementioned internet searches (these pictures can be found on pages 174 and 235). Therefore, I wasted no time in ordering a copy of the 1907 and 1917 volumes in which these pictures had originally appeared.

While I continued to do more internet searches about Clyde, I finally discovered digital libraries (see the sources on pages 255 and 256) that included chronological accessibility to the journals in which Clyde had submitted his numerous articles.

Moreover, the availability of these volumes was due to the fact that they were now in the realm of "public domain" and thereby free of previous copyright restrictions. The key factor, however, that allowed me to locate the articles that have been included herein was the corresponding search engines for each volume. Without those aids, it would have been impossible to find my articles of interest.

I then decided to engage in a systematic search of these journals from 1883-1922 and retrieve articles that were more aligned to the human-interest aspect of Clyde's personal history and beekeeping (I like to think that I've included the best).

Thus, my original goal of a single volume that would include Clyde's *Gazette* articles and a brief supplement of his migratory route was expanded to include these articles from 1883-1922 that have allowed Clyde to articulate his own history and ideology. In other words, this latest book can be viewed as his mouthpiece.

Finally, my former ambiguity about the storage of his honey for "seven years before eating" (see page 56 in *The History and Mystery of Dayton Canyon*) was clarified by the research of this book in relation to his storage tanks (my great-aunt Glenna consequently scored another point for accuracy about this particular honey being stored "in the ground").

INTRODUCTION

Our gentle bees that never sting–
Thus angels float on downy wing.
~ C. W. Dayton[1]

In the summer of 1908, Clyde recollected the following in one of his articles:

As I was in Los Angeles several times lately my cousin, who is working on a factory building, tells me that sugar is to be manufactured from charcoal. He takes delight in giving me a jibe on that score and argues that it will come into competition with honey and I will be put out of business. While he insists that carbon can be manipulated much the same as boards and shingles, his brother who is a medical student maintains that it will be more like mortar or mud and also maintains that it will require hair, rope or stubble as ligaments to make it hang together after it becomes a part of the human anatomy. Perhaps that part of the regime is yet unsolved. Inventions precede necessities nowdays [nowadays] and we are supposed to wait. However if the carboniferous man is careful to hold himself plumb over the foundation and does not lean a bit I see no reason why it would not be a success. So you see the old saying still rings true that "man's days are few and full of troubles."[2]

However, a year earlier, he had admitted the potential downside of beekeeping in the same journal:

THE REPORTS we see in the bee-papers [bee papers] for this year and last do not point very favorably toward giving up every other line of dependence and embarking in the sole business of bee culture. While a bird in the hand may be worth several in the bush there is a possibility of no bird in the bush, sometimes. . . .

Now while bee keeping [beekeeping] is not farming the general principles are much alike. Most failures in bee keeping are caused through neglect to enrich the colonies of bees, by providing more and better stores, by rearing better queens, by obtaining better stock, giving better protection in winter or by adopting some side line [sideline] which will lift a part of the burden of expenses from the apiary which means–give the bees a better chance.[3]

Yet, his love for bees concluded the preceding excerpt:

To those who enter the vocation as a snap game and crowd their neighbors with an unreasonable number of colonies which consume the forage to no benefit to anyone, or run their affairs in a manner where they and their bees are pinched all the time and "close out" at a ruinous price at last there should be small encouragements held out. The larger share of our skill is of the unseen, unrealizable order which, from mutual contact with the simple affairs of life constitute a degree of second nature. What the unskilled do for bees must be thought out on the strength of memory of books or other instruction. The bee keeper [beekeeper] should do for the bees because it is a part of his inside life–the activity of sympathetic nerves–that disturbs one's repose. It should enable us to think and act from the standpoint of the bees and not our own. By this plan we lend to the bees our intelligence, yet we ourselves obtain all our intelligence from the study of the simplest laws in nature. We gather and store the knowledge and deal it out again in a different form or quantity.[4]

Clearly, Clyde still espoused an inherent belief that he had expressed in an article twelve years earlier in 1895: "By failures and difficulties, characters, as bee keepers [beekeepers], are formed" (see page 85).

Thus, his perseverance at beekeeping could be summed up twenty-three years later via the terse advertisement in the August 30, 1918, *Owensmouth Gazette*:

DAYTON'S
RED HONEY
Best on Earth.[5]

Interestingly, Clyde Dayton was born the same year as the inception of the *American Bee Journal*: 1861.

In the May 4, 1917, *Owensmouth Gazette*, he referenced his childhood at six years of age (i.e., 1867-1868) when he lived in New York: "I began raising grapes, plums

and apples for the purpose of originating new varieties when I was six years old; and studied physics, philosophy, chemistry, mechanics and religion."[6]

Then, in the aforementioned 1907 article, he shared another recollection from his youth (after moving to Iowa):

> I once knew of about twenty-five farmers who settled on a tract of new land in Iowa, in 1870, and went pell mell [pell-mell] into wheat growing as a specialty. I was ten years old [i.e., 1871-1872]. I was herding cattle on adjoining prairie and read in a scrap of newspaper that land would "wear out" and become sterile by continuous cropping. One day as one of these farmers stopped to rest his plow team I galloped my horse over to where he was and asked if he was not afraid the land would sometime fail to grow wheat. "No," he said, "never".["] But in a few years their wheat crops began to fail to materialize and they borrowed money to buy more seed and pay for machinery, and bear living expenses until their property and land was totally overwhelmed with mortgages and they were all compelled to move. Four or five farmers, who came into the locality after the wheat land had been taken by others, settled down on the river flat where they were obliged to clear off brush and stones in order to raise small patches of corn, oats and grass and sell eggs, butter, hogs and occasionaly [occasionally] a fat steer. These farmers are there still and by constant, slow accumulation are now wealthy.
>
> There were several older men in the neighborhood who had been sturdy farmers "down east [East]," (New York, Mass.[,] etc.), but they were considered as of the old fogy class, so their advice was unsought and unheeded when proffered. If they all had been "old fogies" their wheat growing might have told a different story because they would have taken time and care to keep the land in proper order though their wheat crops might not have figured so many bushels.[7]

According to the above accounts, Clyde was a highly intelligent and precocious boy (actually, I think that he possessed a genius intellect)–characteristics that his mother undoubtedly recognized and which likely led to her enrolling him at the Bradford Academy (see page 31).

Apart from the invaluable insights that readers gain into the mind of Clyde Dayton via the numerous articles that he submitted to the bee journals of his day, the *Owensmouth Gazette* articles of 1916-1918 belong to a singular class and are included in a separate section in this book.

Readers will likewise acquire additional insights into the flesh-and-blood Dayton of "the latter years" via these newspaper treatises whose philosophical platforms primarily encompassed diet, exercise, and health. Occasionally, some were laced with references to World War I, scriptural allusions, humor, and condescension.

Nevertheless, the following excerpts offer some introductory gleanings about the purpose of the *Gazette* articles, red ripe honey (I wish I could have tasted this "best honey on earth"), his work ethic, and even a few elements of extremism.

His Purpose

1) "When people don't understand the nature of the growing plants I cannot impart to them knowledge pertaining to the living cells of the body. They have no soil for my philosophy to take root in."[8]

2) "I am not writing these articles because I understand medicine but to show how the body is like a live vegetable plant."[9] (See page 205.)

3) "If you understand the nature of plants you can understand health."[10]

4) "You know enough to go over the ground with drags and harrows to break the clods and uproot the weeds but the stomach is used as a dumping ground for the vilest corruption that human ingenuity can invent."[11]

Red Ripe Honey

5) "You must walk for leg exercise, climb hills for lung action, dig with a heavy mattock for arm exercise, carry a load to get back exercise, do some thinking to get brain exercise, eat raw vegetables to give the stomach, liver, kidneys and intestines exercise, drink honey cider (Aquasun) to give the nerves exercise, and drink water to warm and invigorate the skin and heart. Honey is the prominent link in the chain."[12]

6) "My process of ripening honey red is the same, requiring four years."[13]

7) "Any beekeeper can change honey to a dark red by subjecting it to a heat that kills the life, but my process makes honey a bright red by exposure to cold, which adds life."[14]

8) "I poured red honey into a turbid stream and it colored the leaves and sticks and gravel bright red for several rods both below and above while the water became very clear and sparkling.

"If I poured white honey into the stream in like manner the water became slimy and the sticks and gravel became covered with white, greasy, mealy substance like the curdled part of milk, as if soap had been put in."[15]

His Work Ethic

9) "A positive person will choose the most difficult crop to raise and then continue to practice and experiment until he succeeds but the negative person tries this, that and 'tother [t'other] and in the end they fail in everything."[16]

10) "The aims of our schools and colleges for the last half century has been to elevate young men and women into positions where they could avoid muscular work. As their heads have filled up with fantastic ideals bodies have accumulated laziness and bad digestion."[17]

11) "Organization is good at the start but at the end is to help a few bums to live without 'sweat.'"[18]

12) "Automobiles, trains, horses, and manufacturing, machines, and, to buy and sell without the labor and experience of production cuts out and robs the blood and

brain of the most necessary element. Exercise coupled up with brain action arouses the positive and negative forces of the body into action which enables the mind to distinguish between right and wrong. When the brain and muscles are not working in harmony a person cannot judge of their own craziness, and they think the craziness should be charged against the other fellow."[19]

Extreme Statements

13) "The cookstove is an invention of Satan's."[20]

14) "The best way to cook food is to not cook it at all."[21]

15) "Aren't all cooked or other heated foods contrary to the vital, living forces.[?]"[22]

16) "'TWOULD be better to keep children at home and feed them on radishes, cactus and honey until their mind is developed and then let them go out amongst people. People who do not labor with hands are merely charity patients, clothed and fed by those who work. It is a good deal better to begin low and grow up, instead of start high and fall to the bottom of the cellar."[23]

17) "To remain young we have to eat food that is young. Cooking, cold storage, impoverished land, and so forth causes food to develop the cells which hasten old age."[24]

18) "One crop of olives from one tree kept me eating olives every meal for five years, and many meals I ate nothing else besides olives; and I never spent 30 minutes in caring for the tree."[25]

19) "People of today lack sufficient courage to go to the soil to supply their wants, and the wants are far in excess of what the soil could produce. Cities and towns act as cancerous tumors to a nation. Railways are the roots which feed the sores and automobiles are the cabbage lice that suck the fertility out of the soil and return nothing but luxurious waste."[26]

As for his chemistries of the human machinery, apiculture, and horticulture that

are interspersed throughout the *Gazette* articles, readers will have to form their own appraisals. That is, they will either regard Clyde Dayton as a brilliant individual or view him from the perspective of Dr. A. F. Bonney (see pages 222-227).

Yet, despite potential reservations about some of his views, I think readers would agree that he was an exceptionally intelligent individual, as well as a man of many talents: apiculturist, artist, author, carpenter, engineer, entrepreneur, horticulturist, innovator, inventor, mathematician, pioneer, and printer.

In closing, I would like to share a fitting quotation about bees with which Clyde would have found a kinship:

> The bee is more honored than other animals, not because she labors,
> but because she labors for others. ~ Saint John Chrysostom[27]

NOTES

1. “Bee Escapes and How to Use Them,” *Bee-Keepers’ Review*, June 10, 1894, p. 158 (written on May 10, 1894, from Florence, California).

2. “Acetic vs. Honey Vinegar,” *American Bee-Keeper*, Aug. 1908, pp. 198 and 199 (his location wasn’t listed).

3. “Bee-Keeping as a Specialty,” Ibid., Sept. 1907, pp. 194 and 196 (written from Chatsworth, California).

4. Ibid., p. 197.

5. Page 3. (This same ad appeared in the Nov. 11, 1918, issue on p. 2.)

6. “The Spine,” p. 4.

7. Page 196. (See notes 3 and 4.)

8. “Tooth and Nail,” Apr. 26, 1918, p. 4.

9. “Armageddon,” Oct. 12, 1917, p. 3.

10. “How Honey Heals,” Mar. 30, 1917, p. 4.

11. “The Funny War,” Apr. 20, 1917, p. 3.

12. “Honey Cures Everything,” Feb. 2, 1917, p. 6.

13. “What Is Fruit,” Mar. 29, 1918, p. 4.

14. “A Millionaire In Health,” Apr. 5, 1918, p. 4.

15. Ibid.

16. “The Funny War,” Apr. 20, 1917, p. 3.

17. “Dog Jealousy,” July 6, 1917, p. 3.

18. “Bumology,” Jan. 25, 1918, p. 4.

19. Ibid.

20. “Delinquency,” Apr. 12, 1918, p. 4.

21. “Membranes,” Sept. 21, 1917, p. 3.

22. “Exaltation,” Aug. 24, 1917, p. 3.

23. “Stop the Leak,” May 18, 1917, p. 3.

24. “Real Stuff,” Sept. 20, 1918, p. 2.

25. “Delinquency,” Apr. 12, 1918, p. 4.

26. “Bumology,” Jan. 25, 1918, p. 4.

27. Deb Kastner, “The Bee Collects Honey,” *All God’s Creatures*, Apr. 5, 2021, p. 41.

Narrative Part 1

When the 1900 Census was taken, Clyde Dayton's parents, Ralph and Filetta, who were residents of Los Angeles, California, indicated that they had been married for forty years (i.e., since 1860).[1]

According to the 1860 Census, Ralph, a farmer, and Filetta (listed as "Erastus" and "Antoinette") were living in Catlin (Chemung County), New York. When the New York state census was taken five years later on June 23, 1865, Ralph, Filetta, and Clyde (aged "three and seven months") were still residents of the same locale. Therefore, one can infer that Clyde's specific place of birth was Catlin. However, if it wasn't Catlin, then the state census of 1865 at least indicates that Clyde and his parents were natives of the same county. (While Clyde's sister Clara was born in Chemung County on October 18, 1865, her specific place of birth was *Horseheads* according to her death record.)

Filetta Dayton's parents, John and Clerisa (Sherwood) Woolsey, and her two younger brothers, Elijah (the eventual undertaker) and John F., had likewise been stationary residents of Catlin in 1865 (Filetta, the firstborn and only daughter of five children,[2] was living in her parents' Catlin household when the 1850 Census was taken).[3]

At the time of the 1870 Census, the Ralph Dayton family, including Clyde's baby sister, Lottie (aged "two" and who later died), were still residents of Catlin;[4] and

farming was still Ralph's livelihood.

On the other hand, Filetta's parents (and youngest brother, John F.) had left New York and were living in the household of their son and daughter-in-law, Harrison S. and Emma (House) Woolsey, and four-year-old grandson, Paul, in Battle Creek, Michigan, when the 1870 Census was taken (Harrison, a Seventh-day Adventist, died in June 1874 and was buried in the Oak Hill Cemetery in Battle Creek).[5]

As for Filetta's brother Elijah, he was living in the Washington Township (Chickasaw County), Iowa, household of their brother Philander G. Woolsey and his family in 1870.

According to Clerisa Woolsey's obituary, she and husband John (and presumably son John F.) would have moved from Michigan to Iowa no later than 1872. Consequently, this relocation would account for her death in Chickasaw County on December 15, 1875, and burial in the Greenwood Cemetery in Nashua. Clerisa was a Seventh-day Adventist, and her daughter Filetta, also of the same faith, wrote and submitted the following obituary for the church's official organ, *The Advent Review and Sabbath Herald* (now called the *Adventist Review*), that appeared in the February 17, 1876, issue:

On the 15th of December last, our dear mother, Mrs. C. I. [A.] Woolsey, aged 62 years, fell asleep, to rest from her labors until the Lifegiver appears. She left her home and numerous friends in Chemung Co., N.Y., where she had resided forty years,

to have the care of the last of her four sons who had emigrated West [i.e., Harrison]. Her constant and faithful attention in sickness and in health, ever refusing to allow any one [anyone] to debar her of the sacred pleasure of service, will leave an indelible impression on her surviving ones. Her disease was an abcess [abscess] on the lungs. As soon as she was apprised of danger, she found comfort in repeating the hymn, "Jesus can make a dying bed," etc. She died while with her only daughter, who had followed her West, and with whom she resided most of the time for the last four years. She was patient in her sickness, and we have reason to hope that in that glorious day, when we shall know as we are known, we shall see her, to part no more.[6]

("F. A. DAYTON" concluded the notice.)

Besides explaining why she left New York (with her husband and son) for Michigan, Clerisa's obituary likewise confirms that Filetta, Ralph, Clyde, and Clara moved to Iowa after the Woolseys relocated to Michigan. Specifically, an 1892 editorial narrative about Clyde's background (see page 42) indicates that the Dayton family had actually been residents of Bradford Township in Chickasaw County since Clyde was ten years old (i.e., December 1871 or sometime in 1872).[7]

Nevertheless, by the time of the 1880 Census, Filetta's father, John Woolsey, had returned to his former locale of Catlin, New York, and was living in the household of his son Philander. In contrast, Ralph, Filetta, Clyde (aged "eighteen"), and Clara (aged "fourteen") were still residents of Bradford Township when that census was taken (it isn't known whether daughter Lottie passed away in New York or Iowa); and Ralph's occupation was now that of a "usurer."

Without question–due to Clyde's recollection in his self-published book of 1890 from Bradford, *The Queen-Restrictor*–the permanent migration to Iowa unequivocally set the stage for his lifelong occupation as an innovative and a progressive apiculturist. In the introduction of his book, he recounted the origin of his eventual beekeeping when he was over seventeen years of age:

As I was engaged at binding wheat in July, 1879, a swarm of bees passed over our heads and settled upon a bush at the edge of the field. The farmer, by whom I was employed, left his work and put them in a hive he chanced to have near at hand. By this occurrence my attention was drawn to a half-dozen other hives of bees belonging to the farmer that before had remained unnoticed. This was the first that I had ever paid any attention to honey bees [honeybees], whatever.

From this time onward, as long as the binding lasted, I spent my spare moments by the hives, morning, noon and evening, studying the habits of the bees, and the more I studied the greater was my interest and curiosity.

Two years more passed when I again found employment with a farmer who owned fifty to sixty colonies of bees. Here I assisted in the work of fixing hives, putting together sections, etc. in the absence of other farm labor. Here, also, I became acquainted with King's Text Book, which, in my opinion, is the best instructor for beginners yet out. This book was nearly committed to memory, as also was Root's ABC of Bee Culture, and Cook's Manual of the Apiary, obtained later in the season.

The next June (1882) eleven colonies of bees were purchased, and with that event began my practice in apiculture, though I continued at farm labor as before, handling bees only at odd times. I devoted my apiary to the increase of colonies, and with what was earned working for others I was enabled to build new hives, purchase an extractor and other needed supplies so that the season of 1883 found me engaged my own employer and a specialist in bee keeping [beekeeping] and I subscribed for the Amrican [American] Bee Journal and Gleanings in Bee Culture.[8]

His first submission to the *American Bee Journal* (written on his twenty-second birthday, November 28, 1883) appeared in the December 12 issue and consisted of

three questions to a James Heddon from Dowagiac, Michigan, who answered inquiries in a "What and How" column. Clyde's questions which concerned the cellar wintering of bees were as follows:

1. Will a pipe 6x4 inches be large enough to ventilate a cellar containing 50 colonies?
2. Would the above pipe be sufficient unjoined to the stove-pipe [stovepipe], but 25 feet high?
3. Do bees always hum more or less when they are wintered in the cellar?[9]

As for *Gleanings in Bee Culture*, his first submission, dated December 24, 1883, consisted of an expression of appreciation and appeared in the January 1, 1884, issue: "I have just placed the last number of GLEANINGS for 1883 in the binder; and if I ever made a better investment of a dollar, then I am sure there is something I have forgotten."[10]

His next write-up for the *American Bee Journal*, "Steady Cold Weather," dated January 15, 1884, was simply a cameo about Bradford's extreme temperatures and appeared in the January 30 issue: "I have 3 thermometers, and all agree that the following were the degrees below zero, from Jan. 2 to 11, inclusive: 15, 22, 31, 33, 34, 15, 27, 4, 6, 26. How is that for cold?"[11]

Five weeks later, his third write-up for the same journal, "Bees Confined 102 Days," dated February 22, 1884, appeared in the March 5 issue:

My bees have been in the cellar 102 days. The temperature was never below 43°

or above 45° after they became settled. Feb. 4, diarrhoea appeared in one colony; to-day [today] it is alive, and as quiet as the others. A year ago saw 2 dead and 20 afflicted; with the same preparation for winter, and temperature from 32° to 40°.[12]

Consequently, he launched his career as a regular contributor and prolific writer in the apicultural world that spring with his submission of "Tests in Cellar Wintering" in the *American Bee Journal* of April 2, 1884,[13] followed by his "Observations in Cellar Wintering" in the May 21 issue.[14]

A year later, when the Iowa state census of 1885 was taken, he was no longer listed in his parents' Bradford household (his sister, Clara, aged "nineteen," was still living in the home).[15]

Reminiscing in the *American Bee Journal* of October 12, 1893, he shared an experience of selling honey in Hampton, Iowa, in the fall of 1886:

In the fall of 1886, I took a load of 700 pounds of extracted and 300 pounds of comb honey to sell in Hampton, Franklin county [County], Iowa. The market was bare of all honey except a small quantity in the comb. After a canvass of the seven or eight groceries, it was found that 250 pounds of comb and six one-pound jars of extracted abundantly supplied the dealers.

At last a groceryman, to whom I was trying to sell more of the extracted, broke out, "What do you '*raise*' that stuff for, any way [anyway]?" "For the money it brings," was the reply.

"Well, you can't sell any of it in *this* town. Nobody wants it at *any* price. You'll have to haul it home again." Such information might be discouraging when I had come with the intention of finding sale for a wagon load [wagonload].

About 9 o'clock I had finished with the dealers, and hitched my horses to one of the liveliest business corners. In about five minutes a farmer came along and asked what was on my wagon, if it was for sale, etc., and from this time I was constantly busy with weighing and making change, so that before sundown I started for home

with every keg and can empty. In this instance, the dealers "knew in exact proportion to their experience."[16]

Shortly thereafter, in January 1887, he was elected as the secretary of a joint beekeepers' association that included four Iowa counties. Its formation was mentioned in the *American Bee Journal* of February 2, 1887, under the heading of "Joint Bee-Keepers' Convention":

> For mutual and individual benefit the bee-keepers of the counties of Butler, Floyd, Chickasaw and Bremer formed the joint bee-keepers' association of Nashua, Iowa, on Jan. 12, 1887.
>
> The meeting was called to order by Mr. George Stocks, of Chickasaw county [County], upon whose motion Mr. Thos. Tracy, of Bremer county, was elected President; G. H. Potter, of Chickasaw county, was elected Vice-President; and C. W. Dayton, as the Secretary.[17]

Nearly three months later, Clyde's maternal widowed grandfather, John Woolsey, passed away on April 1 at the age of eighty-four[18] in Elmira, New York,[19] where he was likewise buried (in the Woodlawn Cemetery).

When his estate was probated, his four surviving children were residents of the following locales: Filetta A. Dayton and Philander G. Woolsey,[20] Bradford, Iowa; Elijah W. Woolsey, Burden, Kansas; and John F. Woolsey, New Hampton, Iowa. Grandson Paul J. Woolsey, the fifth and final heir, was still living in Battle Creek, Michigan.[21]

Clyde would remain a resident of Bradford for three more years (he wrote the

preface of his *Queen-Restrictor* in February 1890) before moving to Clinton, Wisconsin, no later than the fall of 1890.[22]

Writing from Bradford in the July 5, 1890, *American Bee Journal*, he described his "favorite method" of selling honey in a "prize essay" article that was entitled "Extracted Honey–Origin of the Extractor, its Use, etc.":

> When honey is a luxury, it is mostly eaten in the fall–perhaps on Thanksgiving or Christmas, and is soon gone, not to return until another year. To treat a staple article in like manner, is comparable to using up the winter's supply of fuel in one week, and sitting by a frosty stove the rest of the time. . . .
>
> My favorite method of selling quickly, is to load a wagon with 100-pound, 50-pound and 25-pound kegs, and drive over a certain route once or twice a month. Upon the wagon-box is printed in large, plain letters the word "HONEY." It is best to take more than one grade and kind, and, in selling, full explanations should be furnished for the use to which it may be put.[23]

Moreover, writing retrospectively from Pasadena, California, nearly four years later in the February 1, 1894, *Progressive Bee Keeper*, he shared another account of selling honey that dealt with competitive prices ("home" in this article was evidently a reference to Bradford):

> ONE year, after the honey was harvested, I sent to Chicago for quotations, and received an offer of six cents a pound for extracted. This was less by two cents than what I thought it ought to bring, so I concluded to fix the price at eight cents a pound, and peddle it around. That was about what honey retailed for around home. As I continued to drive about, my field of operation enlarged, so that I visited towns as far as forty and sixty miles away. Trade seemed to be the most flourishing toward the northwest, which was more of a prairie country, and few bees were kept, so I continued to work more and more in that direction, until I received a letter from a bee keeper [beekeeper] in one of the towns, stating that I had greatly disturbed and

damaged his honey market by selling honey there below the customary price.

As I afterward found out, there were two bee keepers in the town with a combined crop of four to five thousand pounds of comb honey, neither one of them owning an extractor or using movable combs in the brood chamber. They had determined not to raise honey for less than sixteen or seventeen cents per pound, and where the bees must be crowded or allowed to take their own time to work their way through a few auger holes into the surplus department, honey is worth all they asked for it. With the most approved fixtures, the amount produced can be doubled or the cost of production reduced one-half.

Their honey was used as a luxury, but extracted honey at eight cents approached the reasonable, insomuch that I disposed of nearly a thousand pounds in two days. It is probable that those who bought extracted, seldom or never bought honey in the comb.

In the opposite direction from my home was another town about the same size, where extracted honey sold at six cents, and comb honey at ten and sometimes eight cents a pound. Here I tried to sell extracted at eight cents, but never made a special effort to visit the town a second time.

Round about the former town were broad farms devoted to the raising of special crops extensively. Such farming includes heavy marketing and heavy trading of all kinds, and where much money circulates, expensive luxuries may be successfully offered. In these localities gardens are neglected.

Around the latter town were small farmers engaged in mixed husbandry–a few acres of wheat, the same of corn, oats, barley; a few hogs, two or three cows, poultry, and a garden well cared for. Money came in small amounts, ond [and] they let it go in a careful way, not investing a cent until they can see some gain to come from it[.] As they raised nearly everything they wanted, merchandizing was also in a sluggish state and the honey market nearly dead. Here the local bee keepers had lowered the prices of honey until it should compete with the local produce of the farms and gardens, and it was about as economical to buy honey as to eat the vegetables from their gardens or butter from their own cows.

Where the raising of special crops is carried on or people are largely engaged in a single industry, they are obliged to sell the products of their labor and buy the necessaries of life which they do not produce. This exchange cannot be made except by addition or middlemen's profits, which often amount to more than the original cost of the articles themselves. Honey fares the same. The bee man fares the same as his neighbor producer–buys the necessaries of his table with middlemen's profits and shipping expenses added. . . .

In the instance of the above mentioned location, my own was poorer than that of the troubled bee keeper, but I could better afford to sell comb honey at ten cents a pound, than he at eighteen cents, because of the larger amount obtained by means of better methods and hives for securing it.

Still, no amount of argument could convince them that a T super was any ahead of a flat board with three auger holes in it; in fact, most of these old fogies who still retain such traps, (traps which are not only moth traps, but their use traps a large amount of the honey crop,) do not believe in discussion, and take no bee papers.

I interviewed another one of this sort here last June, in the act of unloading seven weak colonies from a car, after a shipment by rail all the way from Michigan, when better ones could be had here for fifty cents each; and he also brought along a peculiar patented chaff hive with patent insides and what was still more interesting was that he was confident the bees would get honey located in the fruit belt, a month after fruit bloom was past, five miles from sage, and with nothing to come but tarweed and pepper.[24]

After his initial move to Wisconsin, Clyde submitted an advertisement about his "Book of Discovery and Invention," *The Queen[-]Restrictor*, that appeared in the October 15, 1890, *Gleanings in Bee Culture*. The price was 25¢, and his address of "Clinton, Wisconsin," was included.[25]

Two months later, in the December 15 issue of the same journal, he submitted the following advertisement from Clinton: "WANTED.–Apicultural offers in exchange for plain and fancy job printing."[26]

In the August 1891 *American Bee-Keeper*, a July 10 letter to the editor by Clyde's mother, Filetta, who was still a resident of Bradford and an amateur beekeeper, was included that made references to Clyde and mentioned his move to Wisconsin "to work at printing":

EDITOR AM. BEE-KEEPER [BEEKEEPER], Dear Sir: Inclosed please find pay for your paper. It has come asking me to subscribe. It is well printed on good paper, neat in appearance, full of instruction and far ahead of the *Advance* (its predecessor) and the price is only a trifle. We that keep bees ought to be willing to support our friends and institutions. Last year was a poor one in northern Iowa for bees, as they were hardly able to support themselves, but it looks now as if this year would make up for the loss.

Some have said that it does not pay to publish a bee paper as there are so many, but bee-keepers increase, the business enlarges, and why not help the children. The old have been helped and will soon pass away, and let us not be partial but give the young ones a chance that are coming up to fill their places. We do not wish to lay aside the weekly paper that has kept us posted so long, nor will we go without *Gleanings*, as there is where we exchange views about bees and religion, having a sermon twice a month to bring us a knowledge of the truth that secures us a home after we are through keeping bees.

Four years ago I started alone with 30 colonies of bees and was entirely ignorant of how to keep them. My son gave me the bees saying I could have them to earn money for myself if I could save them. I had not realized that I needed a paper much, as John Bird, a pioneer bee-keeper of this county, lived about one-half mile away and I used to inquire of him, but finally concluded that it was not right to bother him so much, besides I found it hard to travel back and forth so much and so I subscribed for a paper. I kept the bees two years saving $300.00, raising all extracted honey and doing all the work myself, although I was a broken down [broken-down] woman 55 years old. I increased to 50 colonies and Mr. Bird told me I was the only woman in the world that could have done as well. This greatly encouraged me as I knew he was a man competent to judge. I think a lack of encouragement while my son kept the bees was one of the causes why he left them, as I had esteemed it a very ordinary business and had been disappointed that he had chosen such a poor vocation, when I had educated him for a teacher or some literary profession.

A year ago this season was a very good year to build up; my son came home and raised queens and we multiplied the bees for the honey harvest and in doing so had to feed a thousand pounds of honey. The honey harvest was very light so that we had no honey to sell, and my son went to Wisconsin to work at printing leaving many nucleus colonies to build up on the Fall [fall] honey. But the Fall flow was also short, and while $100 worth of sugar would have saved all my bees, I did not feel able to spend so much and run the risk of another poor year, so fifteen of the colonies died last winter leaving but thirty-five now, which are doing well.

The honey is coming in freely and I am working for comb honey mostly now. My son has not returned but has gone to keeping bees away, and I will have to learn the business more perfectly, and these new papers are coming in very handy. Having had La Grippe this spring am not able to do much but read and write. We read that "All things work together for good to those that love God." Then let us seek first the kingdom of Heaven and its rightousness [righteousness] that all things may be added lo [to] us. Not that we may be millionaires in this world but the world to come.[27]

During the latter part of Clyde's residence in Wisconsin, a George E. Hilton of Fremont, Michigan, submitted a December 24, 1891, write-up, "Officers for the Union," that appeared in the January 1, 1892, *American Bee Journal*. In it, he stated that Clyde, in addition to others, should be nominated for offices in the National Bee-Keepers' Union:

"I don't know" but that Dr. Miller has expressed my views in regard to the National Bee-Keepers' Union as well as I could do it myself. When I sent my annual dues I did not vote at all, for, said I, the majority will vote for the old officers, because they do not know who else to vote for. Now, I do feel that the general amnagement [management] should stay where it is, but the other offices could be passed around, and I believe that it would give new life to the Union. . . . so here goes for more nominations: W. Z. Hutchinson, Hon. R. L. Taylor, Dr. A. B. Mason, Samuel Cushman, C. W. Dayton, E. L. Pratt. These may not all be members of the Union, but they are good men, and ought to be.[28]

Incidentally, subsequent issues of the *American Bee Journal* (e.g., 1894-1896) show Clyde listed as a nominee for vice-president with no more than 2 votes.[29]

Clyde subsequently resided in Clinton, Wisconsin, until the late spring of that year and then relocated to Greeley, Colorado.[30]

In the June 16, 1892, *American Bee Journal*, he began his article "Bee-Keeping

in Colo., Iowa and Wisconsin" with these words:

Hearing much about Colorado as a bee and honey country, about the middle of April I sold my apiary in Wisconsin and came to work in an apiary this summer in contemplation of moving my Iowa apiary here by another season.

Having been here, now, a little more than a month, and as we are nearing the honey harvest, I can begin to look back over the records of the colonies and see how they compare with those of Iowa and Wisconsin.[31]

Interestingly, Clyde's mother, Filetta, submitted a July 11, 1892, write-up from Bradford, "White Clover in Abundance," for the same journal that appeared over a month later in the July 21 issue:

The spring here in northern Iowa was very late. I took my bees out on April 10, and there was not an average of more than one day a week that bees could get out in several weeks–either cold, windy, or rainy; but the many heavy showers and long rains have brought on the clover in great abundance, that had been set back by drouths in the five former years, and I hear that Mr. Bird, our pioneer bee-keeper [beekeeper] that has had a large apiary for 20 years here at Bradford, says that he never knew such a clover harvest as we are having now; so I think such men who never rob their bees of winter stores, and have good ventilated cellars or chaff hives, must have a good crop, as basswood is yet to follow.[32]

While living in Greeley, Clyde was employed by a Charles Adams whom he recollected favorably.[33] In the June 15, 1893, *American Bee Journal* (when he was living in Pasadena, California), he passed along some collective advice to individuals who had written him about apicultural employment in his "Employment in Colorado and California Apiaries":

Several different parties in the East have written me about obtaining employment in apiaries in Colorado and California, and ask my advice, etc.

I would say that my experience is limited, so that they should go and experiment as I have done. But I have done with this kind of experimenting now.

First, I answered a "Want" advertisement in the AMERICAN BEE JOURNAL or *Gleanings*, and secured a position during last season with Mr. Chas. Adams, in Colorado, and a most agreeable position it turned out to be; but since responding to another "Want," I concluded that all are not Adamses, or believe and do as Adams does.

Mr. Tefft, sometime ago, stated that on answering a "Want" advertisement for a skillful apiarist, he received the answer that when they noted his age they had to smile, as they "wanted a young man to handle the bees and knock around the farm." This smiling may be fun for one party, but to the one who pays his money in railroad fares for a thousand miles and misses a job, it is less fun, so I say to those seeking jobs, beware of the "Wants" where such smiles come in. These smiling folks had best experiment near home by employing a skillful carpenter, and then set him at "knocking around" the wood pile.

In reaching the last position mentioned, I traveled 1,100 miles by rail, and arrived just as the family were departing on a visit to relatives. Bound not to interrupt their plans, I agreed to keep "bachelor's hall," and do the chores until their return, beginning about 11 o'clock in the forenoon. The rest of the day passed off smoothly, and I was beginning to settle my thoughts down most comfortably after taking a survey of the farm, surrounding country, and 150 colonies of neglected but well populated colonies of bees that I was to manage. There was plenty of good bee-country, and no bees nearer than six miles.

About an hour after retiring, there came a nibble from behind my ear, and I sent something about the shape and size of a gold dollar whizzing against the farther wall, with the exclamation, "That's the first interruption I ever had from one of those varmints!" On striking a light, a whole assemblage went scrambling seven ways from Sunday off the pillow. I had about concluded to start for a hotel, when the thought struck me to experiment a little, so I spread over the bed about 12 to 15 thicknesses of newspapers, and allowed them to project over the edge. I don't think I was molested until morning, except by a dreaming, half-awake kind of sleep.

I thought the varmints always nested in the wall, so the next morning all the clothing was hung on the fence all day. The next night I camped on the floor in the opposite part of the room, and I felt nothing, and heard nothing, but on striking a light I was equally surprised to see them scramble off the clothing full fourteen ways from Sunday, and disappear in the cracks of the floor.

On undoing my grip, some had gotten inside, but I shook some garments, put on

an extra amount of clothing, and went out and slept well in a wheat-shock [wheat shock].

The next day, when I took up a paper or book, I looked well on all its sides, even the supers and honey cans were suspected, and not unnecessarily, either, for I found the varmints entrapped in the bowls in the pantry, and swimming in dishes of cooked food. Some had fallen in the muzzle of the shot-gun [shotgun] that stood in the corner, and in the shaving mug on the corner bracket, and if I pulled a sliver from the gate-post [gatepost] I looked to see what was under it.

Now, this one particular fault is all I could make out against this job, but this one was so weighty that a day after, and some time before the return of the family, I put another thousand-mile ticket well down into my vest-pocket, leaving no explanation whatever. So I say to those who want a job, do not go to a job unless you can afford to pay your fare both ways, and lose it.[34]

In the continuation of his "Indications of the Honey Market–Some Experiences" that appeared in the October 19, 1893, *American Bee Journal*, Clyde, still writing from Pasadena, shared an experience that was linked to his employment with Charles Adams in Greeley:

In the apiary where I was employed, the instructions were to extract when the combs were sealed one-third of the way down, but toward the end of the harvest, negligence allowed several colonies to seal their combs *all* of the way down. When the harvest was over I thought to try my hand at peddling honey in Colorado. A wagon was loaded up, and I started for Cheyenne, about 50 miles distant. After going about 10 miles in the hot sunshine, I looked back at my load and saw honey getting out through some of the screw caps; I laid it to the jolting on the rough roads.

A few miles farther I came to a railroad section-house, occupied by a family of "old country" people, and as I climbed off the wagon, I mentioned that I had a load of honey, and the hot sun and rough roads made it pretty hard traveling.

"Oh," said the lady of the house, "we don't want to buy any; we don't any of us like honey."

Then I said, "I did not stop to sell honey. I am going to *sell* the honey in Cheyenne; but I wished to get a drink of water and inquire the way."

I proceeded to get plenty of water, and make complete inquiries as to the routes,

and if there was any water, etc., and returned to the wagon as if to depart; but before doing so I stopped to wipe up the honey which had gotten out of the cans, and to re-arrange [rearrange] other things which had jolted out of place; in doing this, crates of sections, packages of extracted honey, and other peculiar utensils were brought up in sight or piled upon the seat while I continued to mutter aloud as to the difficulties of handling honey and hauling it long distances to market, giving the parents and children time to arrange themselves alongside the wagon.

While they were thus viewing the menagerie, I carelessly remarked that there was a difference in honeys, and although the honey they may have eaten may not have been good, they might again find some which they liked, continuing that nearly all Colorado honey was gathered by the bees from the blossoms of alfalfa (a plant with which they were intimately acquainted), the principal feed for horses and cattle, and which, like red clover in the East, is plowed under so that potato and wheat crops may be raised afterward. Alfalfa is a God-send [godsend] for Colorado. Then I spoke of the honey resources of the East, and the poor season.

The lid of a pail had some honey on it, and I gave it to a little girl to lick off–my hands were *so* busy elsewhere. Presently she spoke up, "Mamma, this is good honey;"[";] and straightway the other children advanced for a taste, and finally the mother.

Here I shot off in another direction, about the people of Cheyenne being isolated, as it were, in the midst of the plain, and must buy all eatables which must be hauled long distances to them (all of which fitted their own case); the high prices of butter, eggs and meat, and scarcity of sauce, and I was taking a load of honey to them as a change.

But the lady soon spoke up in an exclamatory manner, "Why, that is not honey! That is white sugar and water melted up, and something sour put into it. That don't hit me like honey, and it bites my tongue. Besides, bee-honey is not so white like this. I never saw any."

I declared it was identical to that in the combs, meantime removing three or four sections from a crate. I explained that alfalfa yielded the whitest and best honey of any plant, and that buckwheat, sumac, etc., were a dark color. Combs could not be imitated, consequently the honey was just as put up by the bees.

Then she poked her finger into a section and said, "Yes, *this* tastes like honey, but it is the color of water, just like the other" (as though the color was an objection). Then she asked to taste of the extracted again, and volunteered to say that she *might* take four sections of that in the combs.

I made no haste to get out the four sections, being considerably "rattled" over the

probability that there was not a pound of extracted in the lot that was sweet instead of sour, and as I tasted from can to can, as a fluent spokesman I began to lag, and she "chipped in," "They used to have good honey over in Germany, and it was never so white nor sour like this. If there was a dead bee or the foot or wing of a bee in it, I would be more certain that it was *bee*-honey."

Finally, I admitted, "Well, I guess you are right; this extracted honey is a little sour, but I can't account for it unless it is because we did not let it remain in the hives long enough;" and went on to explain the method of extracting, the ripening process by the bees, etc., which would only be a botched piece of patchwork at best.

As I drove up the road out of sight, I began to think, "That was, indeed, a most checkered transaction;" and while I was somewhat elated because I made a sale where it was neither "liked" nor "wanted," I was also mortified to think that part, if not all, of my extracted honey was well along on the road to fermentation, and I stopped to examine every can. If it was all alike, the sooner I turn [turned] toward home the better.

Only about two-thirds of it was found to be of this sloppy, frothy kind, which was distinguishable by color as well as taste from its whiteness produced by the small bubbles of air floating in it.

Cheyenne was found to be like other towns I have visited. Being isolated from the bee-districts, many neglected their local markets to rush there with a load as soon as it can be gotten off the hives, and if there is any objectionable honey on hand, such is sure to go. As a consequence, the market is not only overstocked, but is slaughtered; so I found adulteration all the talk, and many who would not even examine honey. Where they could be induced to examine, a sale was made, and the neighbors hearing that there was a load of real honey in town, the demand increased, so that each day I went over the same route selling a greater quantity than before. With extracted at 10 cents per pound, and comb at 15 cents, four pounds of extracted to one of comb were sold.

On returning to the apiary, it was found that the ripe honey in the load was of that which was neglected until it was all sealed, and as the cans were stored in the honey-house, this came on the top of the pile, and my load took down through it and included four or five cans which were only one-third sealed when extracted. If "old hands at the bellows" are going to cut such "fool capers," what may we expect from those newly entering the business, unless we furnish a more absolute rule to follow.

My opinions as to extracted honey are still the same as were expressed in the AMERICAN BEE JOURNAL for July, 1889, viz.: That honey for table use should remain in the combs sealed up until we are ready to take it to market. If liquid honey

deserves a price that is twice or one-half more than the same grade of sugar, there must be some characteristic beside its *sweet* taste, which the consumer pays his money for. The mere fact that honey is honey, or, was gathered by the bees, counts for nothing. A pound is no more than 16 ounces. Take the flavor away from maple sugar, which sells here at 12 to 20 cents a pound, and I would as soon take common brown sugar, which could be had a year ago at 22 pounds for a dollar. Now, the question seems to be, shall we sell honey for what it "*is*," or for something else? Color of the combs, for instance.

From the foregoing illustrations, there appears to be two classes of consumers of honey–one paying particular and just regard to the *taste* of the honey, and the other class, the trade of the dealers (and who, with the aid of the dealers, are blindly leading the whole bee-keeping [beekeeping] fraternity in the case of comb honey, and are about to kick extracted honey out altogether), buying the whitest colored combs with little or no regard for taste; and, while we are producing honey by the carload, and devising plans whereby the quantity may be increased, which shall we be governed by, the consumer who buys a stingy little section, takes it home to be placed on a high dish away over in the center of the table to be nibbled at in a mousified way for two weeks, or, the consumer who buys five pounds to turn loose in a family who attack and devour it in two days? This latter class are engaged in the gee-haw business, spike-driving, pushing the plane, shoving the brush, etc., while the former are as extensively engaged in fondling poodle-dogs, chewing tutti-frutti, dreaming over dime novels, shifting spectacles, and attending the theatre. Honey being one of the concentrated and heavier classes of food it is not so well suited to their appetites or digestion as pearl oats, tapioca and angel food.[35]

In his "Bee Escapes and How to Use Them" that appeared in the June 10, 1894, *Bee-Keepers' Review*, Clyde provided some additional details of his employment with Mr. Adams: "The season of 1892 I worked an out-apiary of 144 colonies for Chas. Adams, of Colorado, where we aimed to get all comb honey, but as that season was not a good one we were obliged to run most of the weaker colonies for extracted. Not only did I watch the workings of escapes in the out-apiary, but in the home-apiary

also, managed by Mr. Adams."[36]

In his "Bee-Escape" that appeared in the January 1, 1895, *Gleanings in Bee Culture*, he, again, made reference to Charles Adams in Colorado: "I used escapes very much as toys or curiosities until the season of 1892, when I engaged with Mr. Charles Adams, of Colorado, where about five dozen Porter escapes were to be utilized in our regular work."[37]

Likewise, he shared two experiences linked to Denver and Longmont in the first part of his "Indications of the Honey Market–Some Experiences" that appeared in the October 12, 1893, *American Bee Journal*:

> In Denver, as I was filling a lunch basket for a journey in the mountains, I stepped into a grocery for a section of honey where several grades occupied one show-case [showcase]. The first section the grocer took up was much travel-stained, and he said, "You don't want that one;"[";] and he took up another unstained one. I inquired what was the fault with the first one.
>
> "Oh," he said, "the bees have worked and fussed with it until they have spoiled it." Said I, "I think the longer bees work with honey the better it becomes, and I would rather have that section than any other one in the case."
>
> "Yes," he answered, "I presume the *honey is* best, but our trade demands the lightest colored combs."
>
> On leaving the store I added, "I have often noticed the same of those who come for honey, and have wondered why they do not prefer butter to be white instead of yellow, as well.". . .
>
> In the case of honey there is no trouble. Ripe honey is relished more and more as it is eaten and the appetite for the flavor increases. When the honey is unripe, or the flavor impaired, it is still palatable, and can easily be swallowed, but the wishes for more mouthfuls become less and less imperceptibly. After awhile it is not brought from the pantry at all. Finally, to make room for other things, it is doomed to a shelf in the cellar, and when the honey-man comes around next year they tell him, "We

don't any of us like honey, and have a quantity on hand which was obtained last year.". . .

At Longmont, Colo., about the middle of the honey harvest, I inquired at a leading grocery for new honey, and was handed a pail containing a piece of comb honey which was granulated solid, and which was surrounded by new extracted honey. On examination, I remarked that the liquid was new, but the comb in it had been broken from a section left over from last year. At this he grew vehement, and offered to bet $20 that all of it was new.

When I told him that it was too early in the season for honey to be sealed, and explained the nature of granulation, and said I would sooner bet my "whole pile" than anything less, he concluded that I knew what I was talking about. Then I went out on the street and a laborer told me he had once obtained some real honey, but of late he thought that bee-keepers [beekeepers] stirred sugar into it!

I suppose the producer of this pailful thought that if he hastened it upon the market before other bee-keepers brought their ripe new honey, it would be as forced to sell as the people were crowded off the Brooklyn bridge [Bridge]. In the language of Rambler, such honey occupies the whole railroad, side-tracks [sidetracks] and all; and as to moving, there is a smash-up [smashup] ahead with the wrecking crew on a strike.[38]

By September 1892, Clyde had left Greeley and was residing in Berthoud, Colorado. An advertisement that appeared in the September 15, 1892, issue of *Gleanings in Bee Culture*, read as follows: "ALL who wish my Restrictor books should address C. W. Dayton, Berthoud, Col., and not Clinton, Wis. The first edition is all gone, but I will print another edition as soon as the honey harvest is over, and mail one to all appplicants [applicants]."[39]

Although he wrote (in 1895) that he had "kept bees from a 'bread and butter' standpoint in Wisconsin, Iowa, Colorado and California,"[40] he pointed his readers (over two decades later) to the 1892 season in Colorado as the "baseline" of his

apicultural career in his "Feed the Soul" article that appeared in the August 3, 1917, *Owensmouth Gazette*:

> The first trade I took up with was brick-mason [brickmason]. When the men laid down their trowels one day and walked out on-strike [on strike] I went. But I was offered a chance to learn telegraphy and after railroading as operator, fireman and finally, engineer I stepped out of the cab one day, a care free [carefree] man. But it was not long until I struck an opportunity to learn printing and so into printing I went with both head and heels.
>
> When there came a strike of the printing trade again I packed the grip and "hit the grit" all of the way from Cincinnati to Colorado and took up bee keeping [beekeeping].[41]

Evidently, there were two reasons why Clyde referenced Colorado instead of Iowa as the locale of his apicultural origins. First, the year 1917 marked the twenty-fifth anniversary of his residence in that state; and secondly, his employment there was the first time his sole livelihood had been dependent upon his beekeeping (minus the "supplemental" trades of 1879-1892 that preceded his move to Colorado).

For example, in his "The Working of Bee-Escapes in General; The Philosophy of the Matter" that appeared in the July 10, 1894, *Bee-Keepers' Review*, he mentioned the following: "I first began experimenting with escapes, to get bees out of supers when I worked all day in the printing office, putting the escapes on the hives in the morning and carrying the crates of honey into the house in the evening."[42]

Moreover, in his "The Use and Abuse of Smoke in Handling Bees.–Some Excellent Hints" that appeared in the August 10, 1892, issue of the aforementioned

journal, an editorial biography accompanied his article that indicated "he [was] handling bees in Colorado as a rest from too constant office labor." Nonetheless, this biographical narrative, which is highly informative, read as follows:

> C. W. Dayton was born in Chemung Co., N.Y., in 1861. When ten years old he came with his parents to Iowa and lived on a farm, where he attended the district school and afterward Bradford Academy two years. After a thorough study of Quinby's Mysteries of Bee-Keeping, Cook's Manual of the Apiary and Root's ABC, he, at the age of 20, began the keeping of bees. Average number of colonies kept, about 85; largest number[,] 190; smallest, 52. Largest honey crop, 9,000 pounds. His bee-keeping [beekeeping] has been managed in conjunction with other avocations, principal among which may be mentioned that of printing, stereotyping and engraving, with no less enthusiasm than apiculture. Although the most study has been placed upon sketching and engraving, the typo's case lends no insignificant charm, and 7,997 ems of solid brevier (an ordinary ten-hour's [ten-hours'] work) in four hours and twenty minutes is his "best mark" at composition. After being constantly employed for six year [years] as foreman of a combined newspaper and job printing office he is handling bees in Colorado as a rest from too constant office labor.[43]

After writing for the *American Bee Journal* from Greeley in June 1892 about his intention of eventually moving his Iowa apiary to Colorado, Clyde would, instead, find himself submitting articles from the southern California locale of Pasadena a year later.

In his "Honey Flora Of [of] Southern California" that appeared in the January 1905 *Progressive Bee-Keeper* ("Bee-Keeper" was hyphenated in later issues), he provided an interesting and a detailed recollection of his arrival in California from Colorado:

After working in an apiary in Colorado during the season of 1892 I spent six weeks traveling over mountains and valleys and discovered an unoccupied and almost unbroken expanse of alfalfa about three miles wide by ten or twelve miles long between the beautiful and thriving cities of Boulder and Longmount [Longmont], which seemed to be an ideal location for an apiary; where Mr. Morehouse located his apiaries about ten years later. But before tying myself up to an apiary I could not forgo the opportunity to tramp upon some of the sage covered hills, and mountains of far away and still farther famed California. When I dropped off the train at River Station in Los Angeles it was nine o'clock in the evening. I had not gone far from the depot until I saw an unoccupied switchman and among other questions I asked him:

"There is quite a good many bees kept in this locality, isn't there?"

"Yes," he said, "you will see bee-ranches [bee ranches] most anywhere you go."

"And they get all the honey from the sage I suppose?"

"Yes the hills and mountains are covered with sage; even those hills over there adjoining the city."

So I [decided*] to go up on one of the nearby hills and get a branch of sage, and bring it down to a street lamp to see what it looked like. After climbing a half mile or more, I found nothing but dry grass; but the hill farther on being a darker shade I thought might be sage. After a half hour's climb down one steep hill and up another I found it to be young eucalyptus and pines that now help to beautify Elysian Park.

I journied [journeyed] on higher up and farther away and finally came to a patch of growth which Nature planted but could not decide between several kinds of shrubbery and concluded to camp there until morning. At break of day I saw a wide, deep canyon skirted with dense brush growth, up the middle of which ran a road with houses all along. I was soon down in the road and inquired of one or two women and several men but no one I saw could distinguish sage from greasewood, and I continued to go on until I reached Lincoln Park some six miles out. Here I inquired of a man who was working on the lawn if there were any bee-ranches near.

"Yes sir; right over there on the flat, about a half mile, is about six hundred hives."

"Ho! there [There] is more than that," exclaimed his wife.

"Well, how many is there, then?" he returned.

"There's eight or nine hundred at least."

In about fifteen minutes I was amongst the hives of Mr. Shattuck. He showed me the first five banders I had ever seen. When I asked him how many colonies there were, he said, "three [Three] hundred and fifty."

As Mr. Shattuck's apiary was situated in the widest part of the canyon I did not trouble him to go to the hills to point out a sage plant, but in answer to an inquiry he

said, “I would find sage on the large mountains.[”]

From there I rode by train to Pasadena and afoot struck out for the largest mountains, about six miles distant. From an eminence I saw, in one of the small canyons, a house with a good sized apiary beside it. I was soon at the door and told the lady that I was a bee-keeper [beekeeper] from the East and wished to inquire if this plant having the white blossoms was the sage of which we read and hear so much about.

“Yes, oh yes that is the white sage. It has such beautiful white blossoms.”

Says I, “it [It] grows so plentifully about it would seem to take the place of the garden flowers.”

“Yes,” she said, “it is so grand to live in the mountains in California; there is a profusion of most beautiful flowers all the year round.”

I began to feel better now and mumbled, sage, sage away here in far off California. I picked a blossom, smelled of it, sat down on a rock and admired it, and it finally came to me that it was time for breakfast, which was in the valise which I carried.

I spent two days along those mountains, ascending three trails and several canyons and following the washes out into the valley to observe where the sage was most likely to grow until the morning of the third day I turned into the mouth of San Gabriel canyon [Canyon] and seeing a board bearing the advertisement of a bee ranch and home for sale, and a man amongst the hives, I stopped to interview him. When he mentioned that it was a good bee location I suggested that there did not appear to be much sage.

“Why,” he exclaimed, “there is sage everywhere. A short distance below it is so thick and tall you could hardly walk through it;”[it”;] meanwhile breaking off a stalk six to eight feet long. He pulled off several corollas and pressed out the honey, each of which showed a drop about the size of the small o of this type, or perhaps one-fifth of a bee-load. I looked about and showed him what I supposed to be sage and he pronounced it wild buckwheat and nearly valueless to the bee.

Wild buckwheat, in size of bush and appearance of flower, very much resembles tame buckwheat, but the stalk of the wild is tough wood and remains to bloom from year to year. Every season white sage starts from near the ground, new stalks succeeding the old and in suitable soil attain the height of six to twelve feet.

Returning to Los Angeles by way of Verdugo Canyon I came across an apiary of 300 or more colonies, the owner of which declared the plant which I pointed out as buckwheat to be no relation to it; and that white sage only made a pretense of yielding honey.

When I journied to get apicultural knowledge it was time wasted because of this

confusion as those bee-keepers who were located in white sage localities thought the white sage was best for honey, while others praised the black and boll sages, and even the buckwheat is the main honey producer in some localities. Sumac, oranges, ice plant, alfalfa and eucalyptus are too important to be ignored in others. But there is no more diversity of the honey yielding plants in Southern [southern] California than of the variations of climate, which exerts a corresponding influence on the honey flow. It is divided by numerous mountain ranges, the sides of which may present exactly opposite aspects in honey flora. Then the coast winds have their influences, and the desert winds their's [theirs]. And there are other locations which are desirable on account of the absence of these winds.[44]

According to a statement in an October 10, 1893, article in *Gleanings in Bee Culture*, he relocated to California in October 1892.[45] Nevertheless, he indicated (via the *American Bee Journal*) that the bee season in the spring of 1893 was his first season in that state.

On July 5, in his "Self-Hivers Discussed–The Season in California," he wrote in retrospect:

This season, out of 150 colonies, I had two swarms. Last season, in Colorado, I think there were about six out of 300 colonies. In 1891, I had eight swarms out of 100 colonies. In 1890, one out of 40, and in 1889, one out of 100 colonies.

In the earlier seasons of my bee-keeping [beekeeping] I used to have considerable swarming, and I think now it must have been caused from the lack of understanding as to when and how the surplus room should be given. There are apiaries here which have this season cast one swarm for every two colonies they contained, but it was caused from the lack of space to rear brood or store honey. . . .

My bees began to swarm this year on March 25th, and there were about 40 swarms in the following 35 days. They were headed for the honey harvest about May 5th, after which date only two swarms issued. The honey harvest began on May 18th to 20th, and ended June 25th.[46]

Earlier, on May 20, he had written about some observations in his "Something

About the White Sage of California":

That renowned California white sage is now (May 20th) approaching an endless sea of bloom, and why the bees do not gather honey from it is a most profound mystery to me. I examined it this morning, yesterday, day before yesterday, and several other times before that, and honey is so abundant in the flowers that I could plainly see and taste it–in fact, there is a small drop in each blossom, and from three to five blossoms would make a good load for a bee.

In all I have only seen two bees at work on it, while this morning, in ten minutes time, I saw four humming-birds [hummingbirds] and two very large jet-black bumble-bees [bumblebees], and they were very busy, so busy that the humming-birds continued to visit the blossoms right close to me. Ants are also busy on it.

The bees are gathering honey very slowly from wild alfalfa, which is about like heart's-ease [heartsease] in quality, and amber in color. Black or burr sage has been in bloom for some time. The bees work on it considerably, but I can see or taste no honey by examination of the tubes. I believe if my bees were in a location where there were was nothing but white sage (and such locations are hard to find), perhaps they would work on it, and they would be able to fill the hives rapidly where it is more a matter of waiting and hoping than anything else to see them fill up from wild alfalfa, horehound, oranges, etc.

If white sage is so beneath the notice of our common honey-bees [honeybees], and so attractive to humming-birds, bumble-bees and ants, I wonder what *Apis dorsata* [i.e., the giant honeybee] would think of it. Several colonies of Punic bees I know in this neighborhood have the reputation of storing more honey than other bees last season, and I suspect it was from white sage.

That nameless disease, or bee-paralysis, has attacked about 15 of my colonies. In the colonies attacked, the bees all wear yellow stripes, while out of 60 colonies that show no yellow stripes at all, all are healthy and vigorous.[47]

Seven days later, on May 27, he submitted a brief follow-up, "The Season in California":

Some bee-keepers [beekeepers] have extracted a little green honey to catch the early prices.

As this is my first season in California, I can only guess at what the future will be. White sage is beginning to "give down" slowly now, but wild alfalfa is holding out

well. About half of the colonies seem to prefer sage, and the other half alfalfa, which makes a poorer quality of honey than clear sage, and better than all alfalfa, and I have extracted some 20 or 30 pounds to the hive to make room for something better.

It was impossible to get any surplus from orange bloom. It all went into brood. I think that orange bloom is a swindle. There is about enough to secure fertilization, and that is all.

Fruit-bloom here does not yield as in Iowa, but in Iowa it is nearly always cold and cloudy. Horehound also gets mixed in with the fruit-bloom honey, and has remained to make the earliest sage bitter. I believe the horehound is what causes bee-paralysis here. It affects most of the bees more like St. Vitus' [Vitus's] dance than paralysis, because they shake and shiver, and cannot stand still. It uses a colony up as far as surplus is concerned.[48]

While Clyde's "I can only guess at what the future will be" is a clear reference to his potential success at beekeeping in a new state, this admission is likewise poignant when one considers his first marriage to Katie in 1896, their settlement of Dayton Canyon in 1902, her death in 1905, his marriage to my great-great-aunt, Lou, in 1909, and their tragic demise in 1922.

But back to his July 5 article:

The bees are still gathering a little honey, but it appears to be impossible to make them swarm. My crop is about 80 pounds of extracted honey to the colony, or about one-third of what it should have been. One-third is dark and unsalable, and the best quality commands only 4½ cents per pound in Los Angeles. My increase is 130 per cent. . . .

California bee-keepers [beekeepers] are great for "keeping in their shell," and it is hard to find out by them what the crop has been, but I am able to keep my honey until they come out without coaxing.

The dealers say there has been a great crop, but it is almost all in some other locality, or county, and I don't put much confidence in that kind of "taffy."[49]

Earlier that spring, on May 10, he had written another article on the necessity of

bee houses (from a California standpoint) that appeared in the June 10 issue of the

Bee-Keepers' Review:

SOME eight or ten years ago, in June, I experimented with house apiaries. One difficulty that I could not overcome was the loss of young bees when brushing them off the comb inside; but the bee escape has almost entirely done away with the brushing of combs. Another thing, the wind and chilly air on the sides of the house away from the sun, on cloudy days, or late in the afternoon, caused many bees to remain out over night [overnight] and perhaps never get into the hives again. All these, and more, prevented my using a larger structure than for four or six colonies. These were very satisfactory.

Here in California there is a little wind, so, if the bee house is located in a warm place, or not on the north side of a hill or mountain, the bees have no trouble in getting into the hives.

Summer nights in California are much colder than they are in any Eastern States [states]. They are really very chilly; so much so as to drive all the bees down out of the sections into the brood nest. Then the middle of the days are very hot, and it is seldom an unshaded hive gets through the summer without its combs melting down.

These difficulties, and others, have turned my attention toward bee houses in California as being as beneficial as in any country, and I have read and re-read the articles published in regard to them. We need them to keep the hives warm nights, and cool days.

Another very useful feature of the house plan is in locating an apiary. Good locations where the bee hives [beehives] may be spread over a space of 100 feet square are scarce here. There are thousands of acres of unoccupied land but it is nearly always mountainous and rocky. If it is level some one [someone] has fruit or grain on it or it will be where the sun does not shine favorably, and bees want all the sun there is during January, February, March, April and May, because these months here are all alike, and are about like May in Iowa or Wisconsin on the 43 parallel. I always dislike to have hives on unlevel ground, as it makes the work much harder–if you use a stool in examining hives it is slanting; the smoker will tip over; if a hive gets off its foundation it may roll over, etc. Now, in using a bee house a level place 16x20 feet may be made with pick and shovel against the side of a hill or mountain out of the way of everybody and in a warm sunny position, and I have, accordingly, constructed two after the plans of Messrs. Taylor and Langdon.

Here there is no need of packing of any kind, so I have left that part out; nor is

there any need of Mr. Taylor's wide eaves to keep off snow and sleet, but just common eaves.

Mine are roofed with tin and there are escapes and ventilators in the gable ends. Instead of windows, as Mr. Langdon uses, I have constructed the outside boarding in sectional parts, and when light is wanted a section 2x3 feet above the hives may be removed in the opposite side of the building from the hive I am manipulating. There is need for all the light we can get when examining for eggs in a comb. . . .

I can run this house apiary by visiting it about once a week. A building not only protects the bees and admits cheaper and more lasting hives, but suffices for a honey house and extracting room.[50]

Later that fall, Clyde, writing from Los Angeles (instead of Pasadena), submitted an article in the November 1 *Gleanings in Bee Culture* that complemented some of the information he had previously discussed in his May and July articles:

Up to May 15th the bees were kept in the valley, where they gathered honey from willows, eucalyptus, oranges, and pepper, at which time all but 60 of the weaker colonies and the latest hived swarms remained, while the rest of the apiary was taken into the mountains. On returning, in the latter part of July, the hives in the valley were found to contain 50 to 80 lbs. each of dark, unsalable honey, and it was thought, "What a fine winter supply!" But it was about the 8th of August when streams of honey were noticed creeping out of the entrances, and running off down the hill, and the new occupation was begun of wheeling hives up alongside and dumping the contents, combs, frames, brood, honey, bees, and all, into the solar wax-extractor. . . . Shading the hives seemed to be of little use. . . .

But this season, having more work than usual, the valley apiary was neglected, with the foregoing result. . . .

Had the colonies been taken to the sage-fields in March, they would not have built the new combs until the opening of the honey harvest in May.

When an apiary has been established long enough to have surplus combs already built, it may be advised to keep the bees in the sage region permanently; but even in that case, when sage yields honey only now and then a year, and as the valleys yield honey every year, it seems to be highly advantageous to have an apiary readily movable; . . .

These matters may seem to be of little moment; but it is found that there is scarcely

an hour in the morning or evening best suited for the loading of the hives on the wagon, to say nothing about fastening of bottoms and covers, frame-fastenings and entrance-stoppers. When we once get off on the rough roads, it is very comforting to be *sure* that no comb can break down, no colony smother or bees get loose. I may speak about ventilation and entrances in another communication.[51]

Concerning the matter of bee paralysis that was briefly mentioned in his May 20 and 27 articles, he described his "cure" over a year later in the October 10, 1894, *Bee-Keepers' Review:*

My experience with bee paralysis runs thus: In the spring of 1893, as the colonies began to get strong, I noticed the disease–the stronger became the colonies the more disease–the larger the heaps of dead bees before the entrances. When it had attained fair headway, four or five colonies were re-queened [requeened]. In ten to twenty days the symptoms were gone. In about two months later four or five more colonies were requeened with like effect. Then late in the season, too late to rear queens, I bought six queens and introduced them to as many diseased colonies and that ended the disease there. Several, some five or six, remained diseased through the winter. Three of these I kept, and a party to whom I sold twenty-five colonies insisted on his own choosing, picked out two of these paralytic ones. Those I kept were re-queened early and have been among the best in the apiary this season. Those sold, still have their old queens, one dwindled out entirely; while the others have been the cause of vexation and worry all summer. I told him how to cure it but he knows nothing about queen rearing or introduction.

Last season (1893) two diseased colonies did their own re-queening, in one of which I found both the old and young queens laying eggs in the same comb. Finally the old queen disappeared. The colony containing this young queen is *the* best, in 160, this season–casting a swarm which stored 140 pounds of honey in one-pound sections. Fifty daughters show no disease so far.

Last year I knew the disease to be present in numerous valley apiaries while a number of mountain apiaries only a few miles away had none of the disease. In the valley, different from the mountains, there was a continuous supply of honey yielding flowers to keep up constant breeding from February to October. So I say stay out of such localities or else re queen [requeen]. For my part, I would not vary my course any to avoid the disease. In every case I have seen, the queen was an unusually

prolific layer.[52]

As 1893 was drawing to a close, Clyde wrote another article from Pasadena that appeared in the December 1 *Progressive Bee Keeper* and could rightfully serve as a "summation" of his first year at beekeeping in California:

California apiaries are famous for reports of large yields, but after studying the matter for a year at close range, I do not consider them above the results obtained in Iowa and Wisconsin, or, as may be said, they are not so large as they seem.

The largest yield I know of is in Ventura county [County], where 35,000 pounds were obtained from 140 colonies. Last spring about fifty colonies died from starvation, and the spring before, more than 100 colonies were lost by starvation, so that for years it has been a case of the "survival of the fittest" in that apiary. The same rule is well followed in nearly every other apiary. Losses by starvation are as extensive in California, as losses from wintering in the north [North]. Starvation culls out the poorest working colonies, while winter losses take good and poor alike. Strong colonies make a living, where weak colonies starve, and the most prolific queens always keep the strongest colonies, so that what remains after a dearth of honey, is the very best in workers, queens, and numerical strength.

One season in Iowa, from an apiary of eighty-six colonies, I moved forty picked colonies to a basswood forest. From these forty colonies, 7,600 pounds of honey was extracted, while the forty-six remaining colonies only yielded 1,700 pounds. All this difference was not due to the location, but the forty colonies comprised those colonies which had been able to come through a long winter and cold, rainy spring, and build up strong in time for the harvest, while the others were weak when the harvest began. . . .

Then there are also instances where very weak colonies have built themselves up into strong ones, and gather a surplus. . . .

There are also other surprising differences. Two colonies, both in the same yard and working in the same fields–one colony gathers light colored honey, while the other gathers honey one or two shades darker. This year there was a cent a pound difference in the market value of the different colors. In extracting, it would have been necessary to examine and extract all the colonies which stored honey of one color first, and then the others, in order to separate the honey.

In Iowa, Wisconsin or Michigan, the bees often gather from white clover a week

or two before basswood comes into bloom. Then they gradually let loose of the clover, and go almost entirely for basswood, in a sort of blending fashion. White clover and basswood are so near alike in color and taste that it is hard to tell which kind they are getting the most of. Perhaps the bees leave the clover for basswood because they can get a load from basswood with less labor. Basswood is supposed to furnish a bee load from a few blossoms, but white clover takes hundreds. Then, also, they may continue to visit the clover from habit. On this account it would be impossible to tell a customer whether it is clover or basswood we were selling him.

In some locations in California, the bees commence to gather honey from wild alfalfa some time [sometime] before sage begins to bloom[.] Alfalfa is almost like buckwheat in color, while sage is almost water white; so to blend sage with alfalfa is a positive injury. Alfalfa and sage are nearly alike in furnishing a bee load, although sage is a greatly more generous yielder per blossom. It is as easy for a bee to sip the honey from a basswood blossom, as from clover. It is about as readily obtained from alfalfa as clover, but white sage, as if jealous of its contents, has a flower provided with a long lip that curls up in such a manner as to effectually close the entrance like a door. To get the honey, the bee is not only obliged to exert nearly all its strength to lift this door, but it must reach as far as possible with its tongue. Strains of large Italians have the reputation here of getting more honey than common hybrids or black bees. I thought the same of Italians in Iowa and Wisconsin, but after testing them side by side for several years, I could detect no preference.

Here, during the past season, it was very perceptible that Italians gathered the lightest colored honey and a little larger quantity, probably because they were better able to work upon white sage. The tongue of an Italian is calculated at about one-twentieth longer than the tongue of common blacks, which in conjunction with greater size and strength, and industrious disposition, makes them a truly preferable bee.

I know of one apiary of black bees, which produced amber honey, and another of Italians, which produced water white, and they are situated only one mile apart. One of my own apiaries was located upon the same field of forage, and consisted of about the same number of colonies of each variety, and the honey was about half amber and half white.

As near as I can estimate, the Italians have done the most satisfactory work, to the extent of about one-eighth the amount of honey stored, and at least one-half cent per pound better quality. Figuring at this rate, on a yield of 100 or more pounds to the colony, it shows that it is profitable to Italianize for a single season's operations.

While my apiary is surrounded by white sage and alfalfa, forty miles northwest the

forage is an endless sea of blue and bailed sage, and blacks as well as Italians, can get none but white honey.[53]

Interestingly, nearly twenty-four years later, Clyde still maintained his preference for Italians (in relation to clover or alfalfa) but preferred a hybrid Italian (in relation to sage or basswood) when he wrote his "What Is Life?" article that appeared in the August 31, 1917, *Owensmouth Gazette*:

> WERE we going into stock-raising we should first decide as to whether we intended to raise beef, or milk and butter, and select our breeding stock accordingly. If we wanted beef it would be best to choose of the Durham or Holstein, and if we want milk and butter then get something in the line of the Jerseys or Guernseys.
>
> Now if it was bees instead of stock, if we expected the bees to gather their honey from clover or alfalfa we should choose Italians, but if the honey is from sage or basswood, then we should get a cross breed [crossbreed] between Italians and Carniolans. No bees left for a number of years without attention can continue to be good at honey gathering. They rapidly run down into mongrels.
>
> A colony of mongrel bees may be full of bees and apparently at work hard all summer and yet not have six ounces of honey for winter. While another colony, not six feet away, may store up a surplus of 400 or 500 pounds of honey more than they will need. This is why I keep a very close tab on my best working colonies. I am constantly destroying the queens of these poorer working and putting in queens reared from these better working colonies.
>
> In thus changing the queen the disposition of the colony is changed in the course of a few weeks and the combs begin to be filled rapidly and bulging with honey. A few colonies of bees with these fine queens is a veritable gold mine while a whole yard full of the other kind would only be a nuisance to have around. Beside this faculty to store honey these better bees are not dispositioned to sting, and if they are fed a teaspoonful of honey once in a while they become as gentle and domesticated as the most petted kitten.
>
> You can tame bees just as well as cats or dogs if you have some sense and patience to learn their likes and dislikes. But you can't tame bees unless they are good workers.[54]

Incidentally, in the January 1, 1894, *Progressive Bee Keeper*, a detractor took issue with Clyde's December 1, 1893, article concerning the almost indistinguishable similarity between white clover and basswood honey: "C. W. Dayton is away off when he says white clover and basswood are so near alike they cannot be told apart, (see December PROGRESSIVE BEE KEEPER). Did he ever see any pure basswood honey? If so, and he cannot tell them apart, he is certainly a poor judge of honey."[55]

Yet, he had received an affirmative in the December 1 issue about the premature extraction of honey:

> C. W. Dayton is of the opinion that bee keepers [beekeepers] extract their honey too soon after the bees begin to cap it over, and spoil their honey market. We have been crowded with work every fall, so that our honey was left on the hives until it was so thick we could not extract it without keeping it in a warm room for several days. After extracting some Spanish needle honey ripened in this way, it was found to be of a fine flavor, and sold as readily as the white clover honey![56]

According to the apicultural journals that have already been referenced throughout this narrative, the year of 1894 would find Clyde submitting articles from the following locales: Pasadena, Downey, and Florence. Without doubt, these residential contrasts were linked to his quests at finding the ideal location for the sustenance and expansion of his apiaries. After all, he was a "transplanted beekeeper from the East" who was astutely adapting to the southern climate, terrain, and vegetation of the West that would be best suited for bees.

In relation to this matter, Clyde wrote a January 10 article from Downey that appeared in the April 1894 *American Bee-Keeper* in which he mentioned the transportation of 160 colonies of bees into a habitat that was predominant with willows. It was entitled "The San Gabriel River.–Moving to the Willows" and follows in its entirety:

After wandering about for sixty to eighty miles in the San Bernernadino [Bernardino] range of mountains and being joined by smaller streams, the San Gabriel plunges out of its canyon and takes its course across a gradually sloping plain to the sea forty miles distance.

The land in close proximity to the mountains is composed of large and small boulders mixed with gravel. These boulders, which are rounded and smooth, were once roughly broken rocks which became detached from the sides of the canyon and were worn smooth by grinding against one another as they were hurried down the rock-bound [rockbound] stream.

In some instances when the water and stones fall from a precipice or jump from some high ledge, I have seen round holes worn into the solid rock where they strike at the bottom fifteen or twenty feet deep and ten to fifteen feet in diameter. These cavities filled with pure crystal water form the homes of the mountain trout, and are wonderfully interesting. That part of the rocks which wears off becomes a sand and is carried further away to the sea.

The river flows through an extensive bed of sand for about twenty miles. Underlying the sand and the stony land by the mountains, and perhaps extending under the mountains there is a broad level apron of hard-pan [hardpan]. Against the mountains the rock and gravel have accumulated to the depth of two or three hundred feet; while the sides and bottom of the canyon are unbroken rock.

The San Gabriel is a rushing and roaring torrent even in times of low water. Usually the descent is rapid, but there are accasional [occasional] stretches where the force of water is less and there are deep accumulations of rocks and gravel into which the water entirely looses [loses] itself to reappear again further down the canyon. Thus it is after this river emerges from its mountain crevice, it is lost in these accumulated rocks and gravel lying outside, and filters itself away down to the hard-pan, and on this creeps out toward the sea.

The great amount of rock and gravel and porosity of the material, causes the river to move under ground [underground] for ten miles or more leaving a dry cacti field above it. The sand being less porous and less in quantity, the water reappears and flows in a visible stream. The country through which it flows is very flat, and the sand is constantly filled with water. In the dry season the stream is small with low banks. When the rain comes the volume of water increases perhaps a hundred-fold [hundredfold], and in consequence it overflows its banks and spreads over the adjoining country, carrying sand and debris over the tilled and pasture lands [pasturelands], reaching the sea by two or three channels often several miles apart.

From December to April, the rainy season, this land is very damp and especially suited for the growth of willows so that there are lines of willows around every farm and field, and a wide solid belt on both sides of the channels. The whole breadth of country would soon grow up to a dense willow forest were it not for the plow and axe.

Nearly all locations in Southern [southern] California are very unsuited for the production of apples because it is so dry that they become a juiceless and leathery growth. In these damp lands more apples than all other fruits are raised.

In such a location I have moved 160 colonies of bees. The willows have been blooming now for about ten days, and I have seen the bees as busy on them as on basswood, clover or sage. Apple bloom is the best honey yielder of any of the fruits. It blooms about the 15th of March. I expect willows will last until apple bloom.

I left twenty to forty pounds of mountain honey in the brood-nests for winter and since the bees are making new honey, I am extracting the old honey as fast as possible. What the outcome will be I will be able to say later. The bees are in reach of a good quantity of oranges also.[57]

Continuing his insights about apicultural habitats that were based on his first annual cycle of beekeeping in California, Clyde shared the following in the February 22, 1894, *American Bee Journal*:

In Iowa (my former location) where the spring nearly always hangs on late, rainy and cold, the colonies are at their lowest ebb about May 1st, at which time the brood increases from three or four small patches (not enough to fill one comb full) to seven or eight combs full by the beginning of clover bloom, about June 15th, a space of about 45 days.

In California bees enter the most dormant state during October and November, and from this I conclude that it is as well to put bees into the cellar in the month of October as to wait until late in November or December.

If we begin about December 15th to feed one of those extra thrifty colonies in California, it would cause it to rear brood as rapidly as in the North in the middle of June. The great drawback in the North is the cold, rainy weather through the last of April, May, and the forepart of June, so that it is nearly impossible to rear enough young bees to take the place of the rapidly-disappearing old workers. Here, in December and January, these old bees are still young and in their prime, so that one of these extra-promising colonies may be easily encouraged to rear the 14 to 16 combs of brood in the 45 days from December 15th to February 1st. . . .

If the bees are in a willow or eucalyptus district, during January and February they will be able to find their own feed. Then by moving them into the fruit-belt to pass March, April and May, they will feed themselves again.

In Iowa and Wisconsin there were only a few scattering clusters of willows along the streams, but here are localities where willow exists in a continuous, unbroken jungle several miles in extent. Orange and other fruit blossoms continue to open for three months or more, and every day as the weeks go by is a perfect honey-gathering day.

When the sages begin to bloom there is need of another move, and another for the fall crop. One colony, or even a dozen colonies, may do a thriving business getting honey from a single orange grove or a few willows, where a hundred colonies might starve. In Iowa there often came a cold, cloudy spell that lasted all through fruit-bloom, and it was seldom there were three days at a time that the bees could visit the flowers, so that just about the time the colonies began to pick up a little the flowers were gone. . . .

We often see big reports of increase, and of hundreds of pounds of honey, gathered by single colonies, and though it may mislead or deceive the inexperienced, the experienced always know that there is no telling *how* big the results until the attendant particulars are understood.

The inexperienced, who have only watched a bee-keeper [beekeeper] manipulate bees a little, are easily amazed, take up reports and spread them unreservedly. Some six or eight years ago extracted honey sold here for less than 3 cents a pound. That was an amazingly low figure, and was so thoroughly reported that consumers are still expecting to get honey at that price, presumably because California is an amazing country.

When the experienced bee-man [bee man] is offered 3 to 4 cents a pound for his

honey, and the same is retailed at 10 cents a pound by the gallon, he begins to conclude that it is better fun to amaze than to be amazed.[58]

Writing from Florence in the early fall of 1894, Clyde provided the following "gleaning" about his second season in California that appeared in the October 10 *Bee-Keepers' Review*:

THE bees have gathered sufficient honey for household use each day since last January. From Feb. 1st to July 1st they were near starvation, because it held out foggy until ten o'clock and then was cloudy from two o'clock until night. But they lived on the daily gather, then. One colony starved. Those moved to the sage belt got a light flow about the first of May. I am located ten miles from the sea shore [seashore]. . . .

It is poor management where 175 pounds of man spends his time turning extractors or putting up sections when a 12-year-old boy would do the same for $1.50 per week. Let the man sit out in the apiary and study how to improve his queens, and figure out why it is that one colony stores four times as much as another, why certain colonies cluster out or refuse to enter the sections, etc., etc. Allow him no newspapers but plenty of bee books and journals and shade.

Those colonies which were the gentlest and and [repeated twice in original] would allow any kind of rough handling without veil or smoke before the harvest are, since the harvest, as cross and mean as yellow jackets. The purer the Italians the worse the temper. The opposite is the case with blacks and hybrids. October, November and December seem to be of the greatest dormancy in this climate (of the bees.)[.][59]

Yet, a conclusion of his about seasons versus habitats in the aforementioned article (on the same page) was extracted and quoted in Dr. C. C. Miller's "Stray Straws" section of the December 1, 1894, *Gleanings in Bee Culture*: "'IT IS BECOMING apparent that hives should be sized according to good and poor seasons rather than poor and better localities.'–C. W. Dayton, in *Review*."[60]

Earlier that spring, Clyde, still writing from Florence, mentioned the following about his then-current season in the June 10 *Bee-Keepers' Review*:

REFERRING to Mr. Woodley's remarks on using escapes or, ("super clearers,") on page 99, I would say that my article was written mainly from last season's (1893) experience which was confined, almost entirely, to the removal of combs for extraction. . . .

This season I have changed so that if the bees get any honey it will be in the comb in one-pound sections. . . .

When I used escapes for removing comb honey I put them on in the forenoon as soon as I arrived at the apiary and removed the crates when ready to go home in the evening. This was simply a matter of convenience. As to the management of the bees inside the hive I prefer the middle of the day when they are busy enough not to need smoking and active enough to get out of the way. Yesterday I looked over about thirty strong colonies with neither smoke or veil and that in California means more than it does in the eastern or northern States [states]. While the bees of strong colonies are more apt to volunteer an attack distant from their hives, it is the weaker ones which fight worse when the hive is opened. Being surrounded by the flying bees in examining a strong colony it serves as a protection from the attacks of the angry bees of the rest of the apiary.[61]

Previously, Mr. W. Woodley of Newbury, England, had submitted a write-up in which he mentioned the inferiority of Clyde's approach:

Bee escapes (we say "super clearers,") are made the same size as our supering crates which are fairly uniform in size throughout England and take twenty-one sections with dividers. My method of putting them on differs somewhat from Mr. Dayton's, and I consider my way superior to his from several points of view. 1st, I kill no bees; 2nd, have both hands at liberty; 3rd, it is a quicker way; 4th, have no robber bees around; 5th, don't disturb the colony; 6th, no smoke drives the bees to the sections which may possibly get badly perforated.[62]

Still writing from Florence over a year later, Clyde shared some additional "gleanings" from the 1894 season in the June 13, 1895, *American Bee Journal*:

The past season (1894) I used four different kinds of escapes in removing 6,000 pounds of comb and extracted honey. Also several colonies were kept busy going through escapes from May to October, and it has become my opinion that the escapes so far brought to notice are no more than stepping-stones to the finally perfected implement.

That escapes are an advantage is not theory with me, for throughout the season of 1894 I kept an apiary of over 100 colonies within 54 feet of a much traveled highway to the city of Los Angeles. To open a hive and brush bees from the combs of one colony would send angry bees after teams and people to an extent as to block the passage. Escapes, on the other hand, prevented a single molestation, and where the presence of bees were looked upon as a terror, a friendly disposition was gained for them.[63]

Promoting an innovative escape, he submitted the following advertisement from Florence in the September 1, 1894, *Progressive Bee Keeper* that read as follows: "1000 BEES per minute go through my escape–twelve bees abreast. None return. Has been tested with other escapes. Sample by mail for six 2-cent stamps."[64]

Moreover, he acknowledged this advertisement with a reference to the British Mr. Woodley at the close of his "The Stampede Bee Escape" that appeared in the September 10, 1894, *Bee-Keepers' Review*: "O yes, my adv't states that 1,000 bees per minute may go through. These are three inches long. A gate on each side of auger hole. The capacity of escape I send is 500 to 700. After adjusting escape, spread carbolized cloth (prepared *a la* Woodley) over top of frames and put cover down upon it. They will stampede."[65]

Over two months later, his stampede bee escape received notice in a November 23

apicultural journal from "down under": the *Australian Bee Bulletin*: "C. W. Dayton, in the *Beekeepers' Review*, describes a new Stampede Bee Escape. A gate of wire cloth, hinged at its upper edge, under which the bees pass to endeavor to reach a screen through which they see light, but immediately in front of which is a hole leading straight down into the brood nest. Put carbolised cloth over top of super frame, and the bees will (so Mr. Dayton's advt says) go down at the rate of 1000 per minute."[66]

As for the details of his marketing profits in 1894, he submitted an article from Florence, "Los Angeles Market–Selling Honey at Retail," that appeared in the January 31, 1895, *American Bee Journal* and follows in its entirety:

The first honey I took into Los Angeles, in July, I expected to sell readily at a good price, because I had visited many apiaries and not found a ton of new honey, while many were feeding the bees. But, lo! a [A] whole row of merchants stood up and declared independently that there was a *big* crop! But where? "In the mountains!" "In the mountains," thought I. Well, I should like to know what mountains. "All of them, the nearest,–about ten miles out."

As my price was 11 cents, and their price 8 to 9, it was not difficult to understand this piece of taffy, and the bulk of my load was stored in the house of a friend, except enough to peddle my way home again as I peddled on the way out.

Of all the ways to dispose of the crop this one of turning it right into the receptacles of the consumer suits me the best, and as a rule they will buy about as large a quantity at the country houses as at the retail store. And the more honey there is produced in a country the easier it sells. In this year of scarcity any one [anyone] would naturally expect a brisk call for honey, but it is not the case. It takes a host of small producers to make a demand. It was nearly as easy to dispose of honey last year as this. The price then was a little lower, but there was more honey and the market alive. Other luxuries and most necessaries, are risen in price much higher than honey,

while honey is also a substitute. There is not only a better price in the retailing, but the original receptacles are usually retained or exchanged. These are worth a cent a pound on the honey, besides shipping and cartage. Then to produce honey by the carload one has to locate so far from settled country that it costs at least a cent a pound more to get it out to railroad. To this add expense of help, rent and numerous other incidentals, and off years, and deduct the same from 4½ cents a pound, or less, and you will be able to receive what remains without the trouble of putting forth both hands.

Los Angeles is a city of 100,000, and a one-horse load of honey taken there and sold at the stores would cause a complete inundation, where, to distribute a like amount around to families would not amount to a taste. Then the dealer would show the next honey man a 12 or 24 pound case with a half dozen measley [measly] sections in the front end, and tell of the great deluge about to move down from "the mountains." Then, if the honey man was not posted, or accustomed to taffy in sections with no sharp corners missing, or could be induced to speculate with the aforementioned lazy bees, he might think himself lucky in arriving ahead of the great inundated and offer his at a still less price. This would convince the dealer of a certain deluge, and bring visionary carloads into all but fingers' grasp.

So it shows that to force honey upon the market is like pouring oil upon water, while delivering it to the consumer is literally taking it out in blocks as deep as broad. The one is big show and little profit, while the other is big profit and no one pinched, but many benefitted. And by the removal of cubes some one [someone] is rendered uneasy and kept so until other material, or more of the same, is secured to fill the breach.

If it is worth three cents a pound to produce five tons of honey (and I produced it for less last season), I look for at least three cents a pound more in the disposal of it. The trouble is that a great many prefer to work hard for a short time and then rest, when there should be enough love for their avocation to stay with it, or at it, the year around, or, at least, as long as possible to be employed thereby. It is becoming the custom of the age to shun constant industry, so that when labor must be performed it is done hastily. When, on the other hand, to be moderately engaged the year around, it transforms into habit and enjoyment, which causes no more displeasure than an every-day [everyday] coat. The commonest excuse is that they do not believe in "falling in love" with animals and things that way. A little consideration often reveals that they possess a *deeper* love for the "almighty dollar," or something else of corresponding level.

After all, the constantly employed way is, in reality, the surest way to obtain the

mighty dollar, and for more than one reason; the principal one of which may be mentioned as creating an inexpensive and profitable enjoyment at home which dispels the desire for outside and expensive ones. A division of employment means division and reduction of enthusiasm, and with the loss of enthusiasm goes the enjoyment, although by the transaction hard dollars may crop out here and there, but of the kind which are very liable to be recklessly traded off for some enjoyment, to the exorbitant profit of some one else.[67]

Twenty-three years later, Clyde reiterated the same premise about "employment for sole profit" in the introduction of his article, "Making Money," that appeared in the February 8, 1918, *Owensmouth Gazette*:

BEFORE launching out on the subject proper I would say to the readers that while the people in general have all interest in the accumulating and holding on to money I found it far more advantageous to let loose or keep the hands undefiled by money. The advantage in having money is that it enables us to hoard up the means for obtaining our daily provisions without a constant study and working for it. . . .

Money cannot buy health or enjoyment except of the kind that turns into bitternesses.[68]

Finally, Clyde reserved the following pointed remark for those beekeepers who lacked the ambition to sell their own honey:

I believe if bee-keeping [beekeeping] is worth dabbling with at all, it is worthy of our undivided attention. If after producing a crop of honey a man has not the time, interest or love for the pursuit, to load his honey into a wagon and sell it to those that would consume it, he is not the man to find out what consumers want, but he *is* the man who would shut both eyes just before the time to pull the trigger.[69]

Throughout his second season of 1894, he occasionally sprinkled his articles with unfavorable contrasts between Western and Eastern beekeepers. In his "Ripening Honey–Where to Keep It" that was written from Pasadena and appeared in the

February 8 *American Bee Journal*, he included an observation about the focuses of California beekeepers and how a transplanted Eastern beekeeper eventually assimilates the ease of the Californian's "majority" approach:

On page 663 of the BEE JOURNAL for 1893, Mr. Geo. F. Robbins says that on pages 470 and 496, in my article, I "miss the mark" as to the proper care of honey, and that I "seem to think that honey should be left on, or in the hive, in order to become best ripened and flavored. . . . . .[. . . .] In the case of the honey that soured, the error was not in extracting when one-third sealed, but in the after treatment."

By some study of the above-mentioned articles, it will be seen that Mr. Robbins favors an artificial plan of ripening, while our intention was to wait until the honey was entirely ripe before extracting, thus making the bees do all the labor. But the trouble was intimated in my first article–*we did not wait long enough*. That is where they all "miss the mark.". . .

The "spec" of difference lies in whether we shall allow the bees to do their work alone, or we are to turn in and assist them. One is a question of hives, combs and bees; the other, buildings, vessels, and time of the apiarist. We may have plenty of bees, combs, etc., and still not be able to forego the expense of constructing buildings or the purchase of ripening facilities. In Illinois a building would be absolutely necessary, and in California an equally expensive platform in order to keep the honey from ants. In Iowa, my former location, ripening-pans might be used without danger. Here, in fifteen minutes, ants will find it, and by an hour's time, they will move into it by platoons. In fact, the California apiarist's mind is pretty thoroughly taken up with ants, spiders, gnats, dust, weeds, brush, rocks, stings, melting, heat and dilapidated hives and frames, and freight bills, and if his honey-house is as good as a cloth tent without a floor, he feels blessed.

When the Eastern bee-man [bee man] comes here and looks at an apiary he invariably says, "How soon I would construct hives of planed lumber and paint them, build a honey-house, grub out the brush, and introduce order." One or two trips in a rocky canyon shakes this superfluous energy out of him. He may jostle along a bit, as a second effort, but he soon settles down into the smoothly worn rut pursued by the majority. He avoids everything but the absolutely necessaries, and leaves the labor as much to the bees as possible, and transfers the honey from the combs into the receptacles in which it is to remain by the easiest and quickest possible plan. . . .

Mr. Robbins quotes rightly in that I "think comb honey should remain on the hives

long enough to become travel-stained." That is not expressing any particular liking for the stain. I believe travel-stain is nothing less than propolis and dirt. For combs to become travel-stained requires a considerable lapse of time. During this time it is covered with bees, which keeps it warm and dry, and in a ripening condition. The honey departs from a raw, watery consistency. How much stain there is upon it will depend upon how far it is situated from the entrance. The nearer the entrance the more stain, the same as a carpet in a room is worn most nearest the door, yet it may be just as warm and pleasant back in some corner where feet seldom go. So with combs of honey, which may be situated as to receive little travel-stain, and still receive a benefit from the warmth of the bees. The greatest warmth is high up in the hive–the most travel-stain, low down. . . .

The keeping of honey in the condition afforded by the bees would be compared to hanging the meat in the smoke-house [smokehouse] with a smoldering cob-fire underneath. There is a need of judgment throughout the affair, as it may be as easily overdone as underdone, Colorado and California not excepted.[70]

One "live nuisance" of a California beekeeper's apiary that Clyde didn't mention in the foregoing article was that of skunks. Instead, he devoted an entire article to the subject, "Skunks in the Apiary.–How to Exterminate," that was written from Downey and appeared in the March 1, 1894, *Progressive Bee Keeper* (it is included in its entirety):

IT is after the spring rains have ceased and the earth has become dry and hard so that it is laborious to dig for other insects, when skunks turn their attention toward the bee hives [beehives]. In Iowa, (my former location), where rains come occasionally all summer, I never knew them to molest bees. Here in California the last rains come in March and by the last of June, or July we may look for the visitations of Mr. Skunk. As the bees are likely to cluster out at that time, all he has to do is to walk up and pick them off the alighting board or front of the hive until he gets enough for a supper. If there are any bees in reach, I have never known him to jar or scratch on the alighting board, but go quietly about the eating, and when he had obtained enough, frisk quietly out, to return the next evening, leaving no indication of his having been in the apiary; and the only way to detect him is to watch in the evening, or to stroll

through the apiary at different hours of the night. I have driven them out in the evening, and supposed they had changed boarding places, and afterward found they had learned to avoid me by coming an hour or so before daybreak. Later in the season, when all the bees cluster inside, he will scratch on the hive or make other commotion at the entrance, to cause the bees to come out. While he may pick up those that get tangled in his fur in trying to sting, the usual way is to pick them from the hive or ground singly, as a chicken picks up a kernel of corn.

Of all the plans to get rid of them, trapping is the poorest. The best way is to use strychnine in a small piece of tough beef. Sharpen a small stick, about seven inches long, on both ends. Stick the meat on one end, and stick the other in the ground three or four inches from the entrance of the hive. The kind of beef I use is called "flank." Five cents' worth will make thirty to forty baits, or enough to exterminate all the skunks for miles around. When Mr. Skunk finds a piece of tough meat on a stick, he straightway carries it off into the adjoining thicket, or into his burrow, to enjoy the eating thereof without interruption. If he goes into his burrow, he is buried without our assistance; but care should be exercised that there are no holes where he can crawl under buildings, hay stacks [haystacks], or piles of brush or logs. I have used poisoned brood and hen's [hens'] eggs, and know them to be good, but they nearly always made me the job of burying the carcass, when by the meat plan there was a sudden end to their depredation, and I always found the carcass from three to forty rods away from the apiary.

Again, meat is easier to carry to the out and isolated apiary, (on the bicycle for instance,) than eggs, and brood in August and September is scarce in the hives, and if the matter is attended to on cool days there is a danger of losing queens in opening hives, and I cannot trust a smoker to remain at an out apiary. Thus the brood plan necessitates carrying a smoker and having a sunshiny day. These matters may seem of small moment, but when we give the apiary a chance call, while doing some other errand, or at evening, they are worth considering.

Eggs and brood would not be so liable to poison cats or dogs, but still again, I have seen several skunks at once in my out apiary, while at the home apiary where dogs and chicken roosts are plenty, skunks have not troubled, and my directions are intended for out yards.

I know that many apiaries are visited by skunks, without the owner's knowledge, from not knowing when and how to detect them, and others knowing of it, through a dread of the animal, permit them to continue their depredations; and for these I have reduced the job to the simple fastening of meat on a stake. Make an incision in the meat with a pen knife [penknife], drop a small particle of poison in, and close up

again.

How much real damage skunks may cause by picking off the old bees from the hive, I am yet undecided. It is nearly always after the spring honey harvest before they begin. We seldom get a fall crop. I think it was Judge Andrews, of Texas, who advised destroying a part of the bees in the colonies to save their consumption of winter stores. Also Mr. O. O. Poppleton, one of Iowa's successful bee keepers [beekeepers], I think practiced the plan. Even if it is a correct method, it would seem ill advised to leave to Mr. Skunk the choosing of the colonies wherein there is a surplus of bees above the requisite amount for wintering.

Placing the hive up at least six inches from the ground, will prevent their getting but few bees, though they may continue to scratch in the earth just below lhe [the] entrance.[71]

Writing that fall from Florence in the October 10 *Bee-Keepers' Review*, he contrasted other live nuisances that had affected him during the season of 1893 as opposed to the then-current season:

In my last year's location there was much bother with hornets meddling with honey, fruit, meat and even killing hive bees and carrying them away. This year, only twelve miles away, I have not seen a hornet. Last year I did not see a mosquito. This season they have existed in clouds. Kingbirds are very numerous and until last spring I did not know that there were any in the State [state]. With so much variation in the visible insects in so short a distance may it not explain why bees would not be so necessary for the fertilization of fruit blossoms on the islands in Lake Erie as far out on the dry mainland?[72]

But back to another critique about the lack of commitment by California beekeepers that had been written from Downey earlier that winter on February 18 but appeared in the March 15 *Gleanings in Bee Culture*:

Placing hives near together saves travel, and land where space is limited; but when every thing [everything] is considered, it is advisable to space them about seven feet apart, and face the entrances in one direction, which is, toward the honey-house or

work-shop [workshop], that all the entrances may be seen at the same time.

Thus arranged it forms what may be termed a face or countenance for the apiary, and is of equal importance to having the scholars in a schoolroom facing the master. If a queen is lost, the store of food is gone, or a colony is preparing to swarm, there is usually an indication of it in the maneuvers of the bees at the entrance. Much can be learned as to the state of the colonies by walking along and glancing at the rows of entrances in the evening. If some colonies roar louder than others it will be found that it is because they either are stronger in bees or are gathering more honey; and it is not always necessary to take the combs out of the hives, but, it may usually be determined by the dropping of loaded bees at the entrance, or the appearance of bits of new wax on the combs, on simply removing the covers.

When it is dark, and all the bees have retired within the hives, and a colony is heard to mutter in a restless fashion, it should be made a subject for examination the next day.

Again, in the early morning it may be noticed that some colonies are exceptionally lively at the entrances, and have brought out dirt, pieces of comb, and dead bees. This may indicate that the brood-space or space for new honey is being enlarged. Strength of colonies, or the evaporation of honey, is also denoted by the amount of moisture which condenses on the alighting-board–the breath of the colony, so to call it.

A few bees at the entrance, in a disturbed mood, when all the rest are still, may be caused by the loss of their queen, which may be carried out and dropped near by [nearby], and be easily discovered in the morning; and, later in the day, when the bees come to fly, a little bunch of "mourners" will collect around the dead queen, and more bees than usual stand idly about the front of the hive.

As the apiarist reviews the colonies some morning, he might be heard to remark in surprise, "Well, those bees in this hive are rustlers," noting an entrance where the bees are passing out and returning much more lively than at others. Examination of the combs shows that they are getting honey or pollen, continuing right on, even in the rain–utilizing every minute of sunshine, while many other colonies are doing nothing, and are slow to put on business airs when the sun shines and honey has become quite plentiful in the flowers.

In the season of 1891, while mowing before the hives early in the morning, one hive was noticed where the bees seemed to be *always* out. Continuing to rise earlier and earlier, these bees were found dropping down upon the alighting-board with heavy loads, while it was yet quite dark–so dark that the incoming workers could not be seen until they had alighted at the entrance. They held out thus industrious all

through the fall; and where no other colony laid up above two or three pounds of fall honey, this colony stored between thirty and forty. When one-half or less of the entrances in the apiary are visible we do not record these exceptional colonies, because of the liability of the other half containing several even more industrious ones.

By observing the progress of the colonies all the time, from early spring up to the honey-harvest, the surplus-receptacles may be placed on the right colonies at the right time instead of watching the progress in the receptacles and making numerous changes and surprising mistakes after the harvest begins. The peculiar traits of the different colonies from which to rear queens will also be known.

[Mr. Dayton makes an excellent point here; viz., entrance diagnosis from day to day will determine better than any other means what colonies will be likely to require supers before others.–ED(.)]

In no country is this study of the bees more neglected than in California. If the bees are not managed entirely by hired help, the owner seldom spends more than four or six weeks in the apiary, during the harvesting of the annual crop–a season of fatiguing labor, stings, and perspiration. The apiarists, or bee-owners, are mostly nurserymen, fruit-growers, shoe, harness, and dry-goods merchants, grocers, hotel-keepers, tradesmen, dairymen, stock-buyers, small capitalists, etc. The bees, fixtures, and land occupied is called a "bee-ranch." The prominent distinction between a ranch and a farm is, that a ranch is a place where laboring people and animals stay, while a farm includes a home. An apiary *may* be a place where bees are *kept* for love, study, and improvement. A ranch is a place where bees *stay* so long as they are a profitable speculation. If they are black bees it is all the same–stings belong to the hired help, and starving colonies to dry years, not always.

The bee-keeper [beekeeper] who spends no more than six weeks in a year with the bees can not [cannot] learn enough about them to create a desire for the improvement of stock or fixtures, any more [anymore] than the boy can get an education by attending school but six weeks in the year. . . .

[The main reason why we have the entrances face different directions at our apiary is, that the bees may be better able to mark their entrances. The similarity of the grapevines, the absence of other foliage or stumps, and other distinguishing objects, render this necessary; but in many localities a stump here, a shrub here, a mound there, trees of various sizes throughout the apiary, serve to mark each locality, and hence there would be a big advantage in having the entrances all one way. We have diagnosed colonies at the entrances in much the same way as Mr. Dayton speaks of; and was and is quite a hobby of ours.–ED.][73]

At this juncture in the narrative, it should be readily apparent that Clyde Dayton truly loved and respected his bees. In the June 10, 1894, *Bee-Keepers' Review*, he made this admission: "I do not mind killing a bee, or a few bees now and then, but just as few as is consistent with getting through the work. We cannot cultivate a patch of corn without pulling out or covering up some plants, or harvest it without missing ears, or else our carefulness would be more than the gain."[74]

Nearly two months later in the August 1 *Progressive Bee Keeper*, he relayed a potential cause that underlay the insufficiency of "hired help": "I doubt if hired help would be as satisfactory because they would need to have a heart for the welfare of the bees, as well as a hand for the work, to be a success."[75]

Then, there was the following statement that appeared in the November 1, 1893, *Gleanings in Bee Culture* that had been based on his earliest observations after relocating to California in 1892: "When I came to this State [state], and visited apiaries a year ago, I was shocked at the way the bees were literally robbed of their winter stores by their merciless owners; but after this experience [i.e., the melting down of the combs] I have changed my mind, as it is better to lose bees by starvation than by the melting down of the combs."[76]

Yet, the strongest affirmation of his bees appeared in his "Feed the Soul" article in the August 3, 1917, *Owensmouth Gazette* in which he collectively termed his

Dayton Canyon fruit trees, vegetables, and bees as "true friends."[77]

Besides his previously unfavorable descriptions of California beekeepers, Clyde also viewed the Western fraternity as being a "decade behind" the Eastern fraternity in apicultural progress. Writing from Downey in the May 24, 1894, *American Bee Journal*, he mentioned the underlying cause: California's mild winters:

> It would be a puzzle for nearly any beginner to distinguish honey-gathering from robbing, and it would also be impossible to give a certain rule for putting these empty frames in the hives, because we would need to be on the spot to examine each individual hive, and seldom do two colonies need to be treated exactly the same. Some colonies may receive three empty frames, another two, and some none at all, and still the one which receives none may appear to the inexperienced as the colony to receive the most frames, judging from the amount of bees. . . . Experience will enable one to see these things by a glance.
>
> If old bee-keepers [beekeepers] did not write of such peculiarities which are encountered, a learner would not know what to look for, and after years of mistakes and groping in the dark he may of himself learn it from experience, and then perhaps imagine that he has made a discovery; in fact, become much bolstered up in his own acquisition of knowledge, until all records in the bee-papers [bee papers] and books are considered unworthy of his notice, when in truth it is a measure of his own ignorance.
>
> So to-day [today] we find bee-keepers of experience not knowing of bee-escapes, or perforated zinc, or reversible extractors. Of course it is admitted that there have been many inventions which might better never have been heard of, but to renounce all inventions and forsake the instructive literature of the times, is to go right back into the darkness of box-hives and strained and chunk honey.
>
> Many bee-keepers progressed far enough to adopt movable combs and the honey extractor. They constructed hives after any fashion, and with the all-prominent feature of shifting the combs from the hive into the extractor. Thus obtaining honey and selling it at the prices which had previously existed, was a money-making business.
>
> The honey-producer who adopted those improvements in season to catch the big prices did as well as the man who ran his horse to death and secured a claim in

Oklahoma. The price of honey has sought its level, and those bee-keepers now say the business does not pay. This is because they are standing in their old tracks, and are waiting for the old prices to return.

While they waited, time went on; the progressive bee-keeper invented system and applied it to his manipulations, and minor inventions, brought out since, and is as much as ever receiving a dollar for a dollar earned. As California bee-keeping does not suffer much from the effects of winter, California bee-keepers thought that the movable comb and extractor were all that was necessary, and they exchanged their books and papers for elbow-grease [elbow grease] alone, in consequence of which they are fully a decade behind their Eastern brethren, and are now making a special move to the adoption of the Langstroth frame, so as to use standard appliances. Had they been subject to effects of winter losses and short crop, they would have studied as they worked; where, as it was, they simply sat by, waiting for another rainy winter season–the requisite for a honey crop. The present step of progress is caused mainly because of a sprinkling of more scientific bee-keepers coming into competition with them.[78]

"That which is rightly done is easily done. Flurry, fume and perspiration simply show that we have not found the right way." The foregoing quotation, which Clyde used as an introduction to one of his earlier articles,[79] could have easily served as a prologue to his "Apicultural Conveniences" that was written from Florence and appeared in the October 1, 1894, *Progressive Bee Keeper*. This particular article details personal innovations that simplified his apicultural oversight and includes a description of a "toolbox seat," his hive entrances, and his system for identifying hives and colonies minus the burden of copious notes:

IT may be an hour of pleasure to examine eight or ten colonies, but to examine a hundred or more, curiosity and pleasure change into days of toil. Unless ways are devised to make this toil easy and smooth, they will be days of fatigueing [fatiguing] and vexatious drudgery.

A hundred colonies may cast a dozen swarms in a day. Some will be large, while others will be small. Some have old queens, others young queens. Some are black bees, others yellow. Some bees roll in the honey at all times, (reasonable) while others do scarcely anything in the best of times. Then, again, there may be queen cells, virgin or queens to introduce or take away on different days to different colonies scattered promiscuously through the apiary. Each and all to receive particular but different treatment which the unaided mind cannot hold, for, in two days the whole routine of conditions and requirements may have changed. The diligent and successful apiarist must leave nothing slighted.

First in importance in the line of conveniences is a good seat. I have seen many employers who object to using seats for no other reason that I could discern than that it would not look so much like work. Then, again, an employee would not use a seat for the same reason. And on several occasions I have known that far less headway was being made than there would have been had seats been provided. First get a good strong box about ten inches in measure of each of its lateral dimensions. It needs a back which is sloping like that of a rocking chair. Cut an inch-thick board, eight inches wide at one end and taper to three inches at the other. Put the wide end down and nail firmly to the lower edge of the box. As it passes the upper edge of the box it is nailed again, but an inch-strip is put under to maintain the backward pitch.

The back should extend above the box about twenty inches and the upper end contain a two-inch hole as a handle to carry it by and grasp without stooping. The upper half of the front side is left open to hold tools which may be tossed into it while sitting. I also bore a hole in the upper end of the back to receive the handle of an umbrella after the crook has been screwed off. Then, to secure stability, four pieces of three-eighths rod iron are inserted into corresponding holes in the bottom, so that placing a foot heavily upon the seat the rods are driven into the ground. These rods, when not needed, are carried inside.

Next follows in order of usefulness, a hoe for clearing away the general accumulations of rubbish, and more especially from about the entrances every week or so. This part of apiary management is quite liable to neglection, when the bees might say of the apiarist: “He worked well until he got his pay, but then allowed our door yard to grow up with grass and weeds.”

I have dispensed with the alighting boards of former use and changed to entrances of three three-fourths inch auger holes in the center of the front of the hives, thus making the front of the hive serve the purpose of an alighting board. One hole is equal to two or more inches of usual entrance, and still one bee can defend it from robbers. Up away from toads, mice and lizards, and, in moving, can be instantly

clogged with a piece of paper or rag. I used to have a wagon load [wagonload] of alighting boards to move. Then a load of brick and stones. Now I set hives on condensed milk cans, which are three inches high and three inches in diameter, and when sacked, may be thrown upon the load of bees. Nor do ants harbor about hives sitting on cans. This is an astonishing locality for ants about hives that sit on the ground, and I have often found whole colonies in perfect frenzy by molestation by ants.

Such an entrance almost demands a loose bottom-board, and many there are who will object to loose bottom-boards. The only difficulty I have experienced in loose bottom-boards is in moving to out-apiaries, when it mutilated hives and caused other numerous annoyances to nail them. Where cleats are used, as in the "Missouri" hive, (to complete the rabbet), a loose bottom can be as easily and as securely fastened as a tight bottom. . . .

In this tool box [toolbox] is also a hammer, a case knife, queen cages of two kinds, etc. My pocket-knife [pocketknife] has a stout blade suitable for prying apart the stories of hives. Also a small, thin blade for queen cells, and a blade with beveiled edge for scraping propolis and bits of comb from frames and covers or moving frames on rabbets. In a left vest pocket is the queen's wing scissors, and I clip every queen I come across without catching. Clip while they run. It is quicker to clip than to catch and then clip, because by the catch plan there is required a double operation. . . .

Keep a small oil can of honey in the tool box to replenish the cages by thrusting the spout through the meshes of the wire. Keep the can in the tool box, and feed is always instantly ready.

All hives are numbered, and those needing attention at a future time are marked on a piece of section box and this is tossed in the tool box. This is all the use I make of numbers. Anything farther requires a book, and is slow, fussy and tedious. Other record relating to bees, honey and queens is denoted by pieces of pasteboard or oiled paper one and one-half inches square, secured to the hives with a furniture tack pushed through the paper into the wood. A square white paper means that the colony has a laying queen of this season's rearing. No paper means an old queen. A sharp point cut out, as of a star, means there is a caged queen under way of introduction. One side of the point to the lateral side cut away means queen liberated but needing further examination to be sure she was accepted. All four corners snipped off means no queen but also that one is needed to be given. For virgin queens I use colored cards in the same way. A round notch in the corner means queen cell. Two notches more than one cell, and the center is used for dates.[80]

That same month, Clyde, still writing from Florence, made another mention of his toolbox seat in the October 10 *Bee-Keepers' Review*:

The principal use of a seat is the tool box [toolbox] it may contain for queen cages, escapes, cell protectors, register cards, etc. As a honey producer, four-fifths of my time is devoted to rearing queens. I do not want to run into the shop for every little trinket. Nor leave cages scattered about the apiary lying on hive covers. They not only get lost but they soon rust. To transfer larvae by the batch, and cage fifteen hatching virgin queens, and not slight the job, requires ease and shade. To get the best, cells are to be sorted before hatching and queens must be sorted before and after fertilization. Watch the manoeuvres of every new queen for a month or two and know how to distinguish a business queen. Queens which start out poorly almost invariably prove to be poor. Bee-keeping [Beekeeping] may be compared to poultry keeping. It requires some dexterity to make hens lay but any ignoramus can gather up the eggs.[81]

A month earlier, Clyde's hive entrances and toolbox seat had been reviewed favorably by the editor in the September 10 *Bee-Keepers' Review* (the editor had evidently received his October 1 *Progressive Bee Keeper* before the deadline of the September 10 issue).

Under the heading of "HIVE ENTRANCES," subscribers read the following:

C. W. Dayton, in the *Progressive*, advocates the old-time fly-hole in the front of a hive, in place of the entrance at the bottom that we have so long cherished. He uses three, three-fourth-inch auger holes, in the center of the front of the hive, thus making the front of the hive answer as an alighting board. We have been so accustomed to seeing bees drop down upon an alighting board that at first thought it seems as though it would be awkward for them to alight on the front of a hive, but a little thought shows that it would not; and whoever has had "fly-holes" in the front of his hives knows that many of the bees use those openings from choice. Friend Dayton says that one hole is equal to two or more inches of usual entrance, still one bee can defend it from robbers. Another thing, such an entrance is away up from the reach of toads,

mice and lizards, is not so easily clogged by grass growing up in front of it as is the case with a lower entrance, and when we are moving bees it is so easy to stop these entrances with a piece of paper or rag. Although friend Dayton does not mention it, there is another point in their favor, there is no danger of their clogging up with dead bees in the winter. This is quite an item in out-door [outdoor] wintering. Such an entrance almost demands a loose bottom board, but there are many who prefer them any way [anyway]. I do.[82]

Under the heading of "EXTRACTED," the mention "A Seat for Bee-Keepers" read as follows:

I have never yet had a specially prepared seat to use in the apiary. I often use a hive cover, sitting upon its edge; of course, this is not the most comfortable seat in the world, but there is such a dislike, perhaps it is a prejudice, against having anything to carry around the apiary, to have to look it up and bring it where wanted each time it is needed, that I have never attempted anything of the kind. When rearing queens I often felt the need of a seat. I would get down on my knees, then sit on my feet, and finally sit flat down on the ground just as a baby sits on the floor, and finally, rather than be bothered with carrying around a seat, I put all of my queen-rearing hives up on stilts or tall legs, and thus was able to manipulate them in a standing position. I once made a sort of stand, with a handle to carry it by, to use in hanging frames on when examining a colony. I used it a little while when it was "new," but time soon found me setting the first frame removed on end or edge by the side of the hive, and the stand went into the rubbish heap. I have always felt that a seat would share a similar fate. I will way, however, that I have just read the description of a seat that almost tempts me to make one another year. It is given by C. W. Dayton in the *Progressive*, and reads as follows:–

"First get a good strong box about ten inches in measure of each of its lateral dimensions. It needs a back which is sloping like that of a rocking chair. Cut an inch-thick board, eight inches wide at one end and taper to three inches at the other. Put the wide end down and nail firmly to the lower edge of the box. As it passes the upper edge of the box it is nailed again, but an inch-strip is put under to maintain the backward pitch.

["]The back should extend above the box about twenty inches and the upper end contain a two-inch hole as a handle to carry it by and grasp without stooping. The upper half of the front side is left open to hold tools which may be tossed into it while

sitting. I also bore a hole in the upper end of the back to receive the handle of an umbrella after the crook has been screwed off. Then, to secure stability, four pieces of three-eighths rod iron are inserted into corresponding holes in the bottom, so that placing a foot heavily upon the seat the rods are driven into the ground. These rods, when not needed, are carried inside."[83]

Nearly three months after the foregoing editorial reviews, Clyde, still writing from Florence, made a second case for his toolbox seat in his "Apiary Conveniences" that appeared in the last issue of the *Progressive Bee Keeper* for 1894: the December 1 issue:

SOME bee keepers [beekeepers] have "passed the stage of lugging around a tool box [toolbox]." I would inquire where they keep their small utensils. In the shop, I expect. Then when a queen is balled and they want a cage, they make a special trip to the shop. Of course the queen is secure. The bees will hold her. But suppose a colony has swarmed out and united with another colony, or is trying to enter a neighboring hive. The visiting queen is likely to be on the outside of the hive and the other inside, but in the midst of a ball of strange bees. On arriving at the shop the cages are not so soon picked up as they might be. A short search gives time for both queens to get inside the hive and become balled. Then when they are caged, it is impossible to tell which from which. Then when the intruding bees miss their queen, they will take wing again and perhaps try to join another colony. If they succeed, another queen will be balled, and perhaps killed. At this point comes the idea of having a plentiful number of cages on a convenient shelf.

My experience with such shelves reminds me of a mixture of queen cages, dust, honey, and many other tools. Many cages necessitate a box to retain them, or they gradually spread out until they drop off the ends of shelves and are kicked about the floor. If they are kept in a box, why not have the box follow after the apiarist, instead of the apiarist following after the box? There is nothing which is obliged to go out or in the shop beside supers of sections or extracting combs, either empty or filled. The care of supers and honey is shop work. Four-fifths of the outside work is queen rearing, and nearly all of queen rearing is yard work. Then the handiest place for a box of cages is sitting on top of one of the central hives. It not only needs an opening on the side when the same is used as a seat, but there is advantage in a hinged cover

to admit of easy access to several apartments, so that different utensils may be kept separate and be readily taken out. It must be absolutely dry, and if a hinged cover is not provided, a flat piece of tin may be attached with a nail and in a manner to be pushed to one side. . . .

I reared queens by forties this season, and although but 150 queens were wanted for supersedure by a rigid method of sorting, it required nearly 400 in order to get the 150.

By this method of queen rearing it requires about thirty-five introducing cages, seventy-five cell protectors, 150 zinc entrance guards, sixty escapes, several shipping cages, nails of several sizes, a bee brush, a long bladed knife, etc. A man with an apron to carry all these things would put Santa Claus in the shade, and amuse outsiders equal to Friends Dibbern, and B. Taylor with their swarm catching apparatus in full blast.

After orange bloom there came a spell when the bees did nothing. A few days later, I discovered some extensive fields of mustard which were yielding an appreciable quantity of honey. It was concluded to move ninety colonies into the vicinity as soon as possible, and in finding a satisfactory location to place the hives, it took about twenty miles of travel on foot, and I arrived at the apiary at two o'clock. The queens were to be clipped before moving, and I went about the clipping that afternoon. By using the seat for four or five hours, I became thoroughly rested from my long forenoon tramp, so that by evening I was ready to wrestle with hives and take a load to the new location. Now the point is here–one is not obliged to use a seat unless they want to do so, but a standing posture long continued or much travel is sure to divide and absorb muscular and nerve force that should be concentrated upon the one particular part of the work.

Cages, cell protectors, escapes, entrance guards, and record cards, should have a particular apartment. The brush, knife, pencil, chisel, and scissors, pockets. Then a large apartment for a "catch-all".[."] Nails for attaching entrance guards and drone traps, and tacks, for queen cages and record cards, should there be kept in separate boxes. To make these boxes, take two screw caps, together with the screws, place the concave sides together in the manner of two cymbals, and solder together at the points of contact. There will be a screw cover on either side. These boxes may be carried from hive to hive, and are not easily tipped over when sitting, and instead of wearing away the finger nails [fingernails] in picking small nails from the corners of small apartments, they may be shaken out like powder from a flask. With covers screwed on they stay there, and keep the nails there, and when the tool box is overturned and water gets in, the nails will not rust and stick together. Toss the nail boxes into the

"catch-all" apartment.[84]

By 1895, Florence had become Clyde's stationary residence (as evidenced by his annual articles). Moreover, that particular year also marked his third season of beekeeping in southern California. Interestingly, he concluded his "The Best Capacity and Shape for Brood-Chambers" with the following admission that appeared in the July 15, 1895, *Gleanings in Bee Culture*: "I did not expect to keep bees when I came to California; but the ease with which they could be managed induced me to start with 43 colonies in the spring of 1893. Since that I have purchased none, but have disposed of (by sale and trade) 120 full colonies, and produced 12,000 pounds of honey, and am now extracting from 125 colonies."[85]

In highlighting his goals for the 1895 year in the January 1 issue, the editor of the *Progressive Bee Keeper* (i.e., R. B. Leahy) informed his subscribers that Clyde, in addition to a few others (whom he designated the "best apicultural writers"), would be one of the journal's regular contributors:

> Like a new toy to a small boy, a new doll to a little girl, so has been the PROGRESSIVE to me. The kind words from its patrons, and a rapidly increasing subscription list, has, I assure you, given me much joy–not so much from a financial standpoint as from the gratification of knowing that my efforts are a success, that perseverance and promptness have their reward, and Hope ventures forth today smiling and serene. Oh, blessed Hope, what would we poor mortals do without thee?
>
> In the past year, we have paid for about all articles used for the PROGRESSIVE, except the "Letter Box," and we intend to pursue this same course through 1895. "Something for nothing," is not what we are hunting for. We have already made

arrangements with some of the best apicultural writers, such as G. M. Doolittle, W. Z. Hutchinson, C. W. Dayton, Dr. C. C. Miller, and others, while "Somnambulist," that mirthful and graceful writer, will continue his strolls in his "slumber robe," and report what he sees. "Observer" will continue to crack nuts on the toes of people who do not walk in the right path. New contributors will drop in we suppose, while the old ones will be heard from "as the spirit [Spirit] moves them." New devices of merit will be illustrated and explained as they come up, and all in all, it is our intention to give you a first-class journal for only fifty cents a year.[86]

That Clyde had an articulative ability via the written word has been aptly demonstrated by the many articles that have been thus far included in this narrative, and an 1894 and 1895 testimonial of a Mr. B. Taylor from Forestville, Minnesota (despite disagreements), likewise corroborates the *Progressive* editor's January appraisal:

EDITOR Review: I have been studying that article of Bro. C. W. Dayton's on bee escapes in July REVIEW. I regard friend Dayton as one of the most philosophical and interesting of theoretical as well as practical writers on apiarian subjects, but I cannot agree with him on the need of a large outlet to escapes, and I have reason for believing that his idea of the bees crowding through a Porter escape "four abreast and two deep" is purely imaginary. My reason for so believing is that after many year's [years'] trial of an escape in which the passage is so small that only one bee at a time can get through, I find it will empty a super of many or few bees as quickly as an escape of any size or shape.[87]

Then, a year later:

I always read Mr. C. W. Dayton's articles with interest, whether I agree with him or not. Bro. Dayton is both a thinker and experimenter, and always has some demonstration to back his opinions. I am not surprised that he has come to the same conclusions in regard to hives, nearly, as myself. *He has been at work.*

I remember that, at the national meeting at Chicago, in 1893, a vote was taken, both for and against double brood-chambers. Some fifty votes were cast. Nine-tenths

of them condemned such hives. Those who had tried such hives were then asked to stand up. Some four or five arose; the other forty or more had nothing but *prejudice* and lack of knowledge upon which to base an opinion. Thus we go blindly through life, condemning those who have *searched* for truth, and in religion and politics, honestly believing that things that are right are wrong, and that things that are wrong are right. Let us prove things by investigation, and hold fast to the things that prove true.[88]

How is it? Look with eyes and see,
And not within thy study chair
With restful heels thrust up somewhere,
Decide just how it ought to be.

This verse of Clyde's that introduced one of his past articles[89] can lead right into his January 15, 1895, "Some Notes and Kinks From California" that appeared over a month later in the February 28 *American Bee Journal*:

HUMMING-BIRDS [HUMMINGBIRDS] AND BEES.–I have a small colony of bees in my study window. These are all the bees near. Several times a day humming-birds notice the flying of the bees and alight on the edge of the alighting-board of the hive. They watch the bees going and returning but do not molest them.

GATHERING RAPIDLY.–Day before yesterday (Jan. 13) the bees were gathering pollen and honey so rapidly as to tumble in heaps before the entrances. In walking amongst the hives the scent of honey was as noticeable as the perfume in an extensive flower garden. But the time for honey-gathering during this month is limited on account of much cloudy weather.

NAILING HIVES.–In nailing hives use common 6-penny nails. Then first make a hole before driving the nails wherever there is liability of splitting. For the size of nail mentioned use a 3/32 twist drill adjusted in the ordinary brace. A drill will "drop" through a knot, leaving a smooth and perfect hole. This method is especially recommended for nailing dovetails. As hives are nailed up once, and last ten years or more, it ought to pay to do it well.

WATER FOR BEES.–In many places unless we provide water for the bees they will bother the neighbors' water troughs. It is often difficult to get them to work upon the water we arrange for them. Some sweeten the water a little. A little better plan is to keep some wet crushed barley in one side of the water so that the bees can alight and sip the water from amongst the barley.

RAIN MEANS HONEY.–We have already had three times as much rainfall as during the whole winter of 1893-4. It comes slowly, too, so that it soaks into the ground. In Southern [southern] California rain means honey. With what we have already received, if we get a rain any time [anytime] in March, 100 pounds to the hive on the average is sure. Nine-tenths of it will be floated off on the distant markets.

SEEMED LIKE PARALYSIS.–About ten days ago I discovered in three colonies what appeared like the disease paralysis. In one of the colonies nearly every bee was in a Saint-Vitus'[s's]-dance condition. Also prostrate and bloated bees were piled out before the entrances. At present the colonies are rapidly recovering, while no remedies have been applied. It looks exactly like the spring dwindling in Iowa or Wisconsin, with their bodies distended with pollen feces. For two or three weeks past the bees had been gathering pollen very rapidly. Then there would come three or four days which would be cloudy and the bees were confined to their hives. Now I wonder if the bees did not consume large quantities of pollen, then remain quietly clustered and become constipated. Had these colonies befouled their hives I should have called it diarrhea.

Some writers have called paralysis constipation. I cannot believe, as yet, that constipation is or is not the cause of paralysis. I do not think that constipation is diarrhea. Constipation seems to be caused by an accumulation of pollen. Diarrhea is the opposite condition, or, want of accumulation. Yet the accumulation causes constipation, and the constipation kills the bees. I think that constipation or diarrhea might wear upon the vitality of the bees as to cause them to die sooner than where they remain healthy. While there were different causes, the death might be ascribed as spring dwindling, which dwindling in fact, was only the result.

Some writers have said that the bee-diseases were varied by localities and environments, and it begins to seem like it. My bees have had paralysis in other years but never as early as this attack this year. But I never have known them to gather such quantities of pollen so early, nor rush into brood-rearing so suddenly. The nameless dead-brood disease which was so abundant last year has entirely disappeared. The last I saw of it was in September, and in some colonies where I

thought it would be likely to be carried over, the new brood is very healthy.

If what I have seen here lately was a condition of bees which bordered on bee-diarrhea, then I am inclined to believe that the diarrhea caused by the consumption of pollen in the vicinity of Dowagiac, Mich., is considerably different from the kind of bee-diarrhea which I was acquainted with in Iowa or Wisconsin.[90]

Two weeks later, his "Apiary Conveniences" appeared in the February 1 *Progressive Bee Keeper*. An expanded version of his October 1, 1894, "Apicultural Conveniences" that had appeared in the same source (see pages 72-74), this article focused on the entrances to his hives, the "three three-fourths auger holes," that he identified as a primary concentration:

I HAVE spent more time and study in devising a satisfactory entrance than any two other things in the whole apiary outfit. After using several different sized holes, the three three-fourths auger holes suit me best of any entrance. Three of them is sufficient for a large colony, and by closing two of them, the one is all right for quite a small colony. If robbers are bad and it is a very small nucleus, it is a good plan to put a piece of excluder zinc containing one perforation over the entrance. An inch and one-half piece cut from a three-fourths wide strip will be right. With the three-hole entrance I often find the bees nearly all going in at one hole and nearly all coming out another, while the third is held more often in reserve. I tried one one-inch hole, and also one one-and-one-half inch hole, and the bees get in one another's way very badly. It can be easily told when the entrance is too small, or in any way not right, by putting the ear to any crevice of the hive and hearing the rattling, crackling sound from within. If you never heard this noise, close the entrance to any colony for a little while on a busy day, and then listen. If it is closed by a block, the bees will push it away unless it is quite heavy. By noticing the entrances in empty hives, some will be noticed to have been gnawed into irregular shapes from which they were when first made. This gnawing represents a great waste of honey, not only in the strength and time of the bees which do the gnawing, but they are in the way of the others which are carrying honey. When the bees are getting honey, I go along to each hive occasionally and listen for this crackling noise, and when I hear it, I get the brace and bit and make another hole.

Another advantage of the auger hole entrance is in moving the bees. I move four or five times a year. Three-fourth inch holes can be closed with corks better than a larger hole. It requires no nails; no hammers to madden the bees by their pounding; no strip to prepare, or get lost, or become loosened from insufficient nailing. Simply corks and a pocket to contain them. If one gets out and is lost, there is more in pocket. Then on arriving at the destination, the releasement of the colonies is easy. At the bottling factory I get second-hand [secondhand] corks of the proper size at twenty-five cents per gross. Second-hand corks are better shaped than new.

In moving five or ten miles, I do not, and have not for the last few years fastened the bees in the hives at all. Do the moving in the evening. On approaching a hive to set it into the wagon, smoke the sentinels back away from the entrance. When the hives are all in and having driven twenty rods, smoke them again, and they usually remain quiet the rest of the trip. Occasionally a few bees may cluster out, but can easily be smoked in at the time of taking off the wagon. . . .

In starting out with a load of bees, be sure the nuts to the wheels are all on. Recently I drove about eighty rods when a hind axle came to the earth so suddenly as to nearly throw the hives out. It was a mid-day [midday], and the bees were stopped in and screens on top, but there were supers on the hives which were not fastened down. Several of these were dumped out in the middle of the street, entirely liberating the bees, as they landed bottom upward. The bees just poured out. One thing noticed was that while so many bees were liberated only eighty rods from their old location, not more than a gill returned, but staid with the hives on the wagon. This might suggest the hauling of bees a distance on a wagon when desiring to re-locate [relocate] the hives a short distance, say, ten rods or so, from the old location. The jarring seems to be such as would cause them to mark their new location surely. The nut was turned off by backing the wagon a short distance at the time of loading.[91]

Two months later, in the April 1 issue of the same source, the optimism of Clyde's previous "Rain Means Honey" note (see page 82) was further elaborated in his "Rainfall.–Handling Hives and Frames" that read, in part, like a diary account in its discussion of the link between past and present rainfall amounts and the corresponding honey yields:

UP to present date we have had twelve inches of rainfall. Six inches more in March or April, and we can count upon a heavy crop of honey with considerable certainty. In the winter of 1893-94 there was only three and one half inches, which all came before the 10th of January. Our coldest weather comes in January and February–not intense enough to freeze earth, but frosty enough to nip the tenderest plants. Then the middle of the days do not get much warmer than the nights, which kind of weather is rather retarding to vegetation. It wants rain and warmth, as well, to make plants grow. Where the rain comes in December, the cold of January is pretty sure to hold back vegetable growth until the moisture is lost in evaporation. When the weather warms up in March, the sages are soon choked out by the heat of the sun. This year we had showers in December, more in January, and a good shower in February, which started vegetation nicely. This, without more, cannot bring a bountiful harvest–not more than twenty-five or fifty pounds to the hive. In some particularly well favored localities, like the north side of a steep mountain, the yield might be a little more because the moisture would not be dried out in such places. There is bound to be honey in such localities except in seasons like that of 1894, when we had next thing to no rain at all. In some localities white sage is the more plentiful, and in others black or blue sage. Black and blue grow on the north sides of mountains, but white prefers the south slopes.

Fully one-half of the bees of this country died during 1894, and I have examined apiaries where I had to rap upon many hives before receiving the response of a live colony. I doubt if there was a season in the past fifteen years which would not have yielded at least twenty-five pounds of surplus to the hive. Only one season failed, and I believe if I could try that season over again, there would be a yield of fifty pounds to the hive. I prepared to get a big yield, but got nothing. Had I prepared to get a little, I would have gotten it. Many bee keepers [beekeepers] center all their energies upon getting a big yield; others upon selling; others, economy of time. Either of these practiced to excess will bring failure sooner or later. The one which is being practiced to excess now, is economy of time. It is advised to handle hives more, and frames less. This advice may be good for him who is thoroughly up or posted on the business, but if adopted by those who are coming into the business, it leaves them no chance to become posted. Such bee keepers cannot succeed except under the most favorable conditions. By failures and difficulties, characters, as bee keepers, are formed.

I was reading lately of the "helps" which had been provided to study the "lessons" in schools and churches, and the denunciation of such "helps" because it does not afford to the learner the same degree of understanding as the "good old way." While

there is truth in not handling the bees at every time the notions of the beginner might suggest, beginners are as liable to neglect exactly that part of the work that a veteran would deem very necessary, and where the veteran would enjoy the necessary manipulation, the less experienced would hold more or less dread. For example, I have known several beginners who would keep a small amount of honey in the hives, not so much but it was necessary to examine and supply food every week or so. Their method involved the opening of hives and the disturbance of the colonies. Besides, if there were 200 colonies, it would take a large amount of time. A better way, and, in fact, the only practical plan, is to keep enough honey in the hives that it can be ascertained by hefting the hives whether the colony has enough. Just lift the back end of the hive with one hand. In moving the bees to a new location, I would set the lightest hives in a row by themselves, so as to give them special attention.[92]

Despite the *Progressive's* editorial accolade about Clyde's writing ability three months earlier, exceptions to some of his previous articles appeared in the *Gleanings in Bee Culture* issues for 1895.

The first criticism (by R. and E. C. Porter of Lewistown, Illinois) dealt with Clyde's "bee escape" (see pages 60 and 61) and appeared in the February 1 issue. It was entitled "Bee-Escapes" (with the initial subtitle of "The Dayton Escape Criticised") and read as follows (in sole relation to him):

Mr. Editor:–In reference to the Dayton escape, and his articles regarding it and escapes in general, permit us to say that, when the article describing it appeared in GLEANINGS, and you asked for the experience of others with it or similar devices, we refrained from responding because we dislike exceedingly to do any thing [anything] that savors of "ax-grinding," and do not now wish to say any thing for publication; but in view of what he says in Jan. 1 GLEANINGS we think a few words with you personally regarding the matter may not be out of place.

Mr. Dayton's theories are, perhaps, plausible; but some of these, as well as the claims he makes for his device, and his statement of the results of his experiments with the Porter escape, are at variance with our experience. . . .

On August 4, 1893, after reading Mr. Dayton's criticisms of escapes in the *Review*, we took the pains to send him by mail four Porter escapes of the usual form–two similar to these, but having exits at both ends, and one with fifteen exits in which the bees passed out under the springs, and we wrote him, asking him, if he cared to do so, to place the four in a board, and test them comparatively, with one of the same kind in a board, and also with the other forms sent, and favor us with the result. But as yet he has taken no notice of either the escape or the letter. We can not [cannot] doubt that both reached him, as both have request for return if not delivered.

At the same time, to Mr. R. C. Akin, of Colorado, who had also been criticising escapes, we sent a package of escapes identical to that sent to Mr. Dayton. Mr. A. made the test wished for, and reported that he could see no advantage in the large forms, or in using more than one to a board. . . .

[If Mr. Dayton received the package of escapes referred too [to], perhaps he would have no objection to reporting the result of his experiments with them in these columns. I should be glad to have him do so whenever he is prepared to make such report.

It occurs to me that it would not be a bad idea, to send a similar package of escapes to R. L. Taylor, to be tested at the Michigan Experiment Station. We will pay the expense of the escapes, and also of those sent by Mr. Dayton to the same place.–ED.][93]

In the March 15 issue, a mention "The Bee-Escape Fad and Bee-Escape Inventors" appeared in the "Editorial" section (by E. R. Root). It was slightly more positive in that it acknowledged Clyde as being one "idea" ahead of his colleagues:

IT seems as if almost every mail was bringing in a bee-escape that some fellow has just invented. The ground has been so well gone over that none of them, so far as I know, contain any new idea other than that recently advanced by C. W. Dayton–the flood-gate [floodgate] principle *combined* with the going-toward-the-light idea. This combination, I believe, is new, though the two separate ideas are old.

Well, how about these fellows who are sending in their escapes? I have to write and tell them that their idea belongs to so and so, as described on such a page of GLEANINGS. One man wrote that he had an escape that would rid supers of bees in two hours' time. I somewhat doubted it, and the more so when I came to examine critically his escape. If I am correct, the most we can expect of any escape, on the

average, is to get the bees out of the super over night [overnight]; and I am inclined to think that those who *think* they have something that is away ahead of the Porter, the Dayton, or some of the other well-known forms, that will do the work in a half or a sixth of the time, will find, upon further experimenting, their mistake. The bee-escape fad has assumed, within the last six months, or year, something of the nature of the reversing-frame fad of a few years ago. Our older readers will remember that almost every thing [everything] conceivable, in that line, was invented. Well, that condition of affairs is pretty nearly true of the escape. The old forms may be improved some, but that is about all we can expect.[94]

Two weeks earlier, in the March 1 issue, a Dr. J. P. H. Brown of Augusta, Georgia, wrote an article "Bee-Paralysis.–A Critique of Pending Theories" in which he referenced an 1894 article of Clyde's (see pages 50 and 51):

Bee-paralysis seems to be one of those occult diseases whose etiology is beyond the ken of the bee-keeper [beekeeper]. I have never, to my knowledge, seen a case of it, but I have read the writings of others upon the subject, with much interest. . . .

Mr. C. W. Dayton, a correspondent of the *Review*, p. 272, from Florence, Cal., observes, when speaking of queens in hives affected, that "in every case I have seen, the queen was an unusually prolific layer." Mr. O. O. Poppleton says, "My nuclei with young perfect queens have suffered much more than old colonies with old queens." Now, how can the idea be entertained that a queen whose ovaries are infested and swarming with *bacillus Gaytoni*–whose vitals are being continually preyed upon by microbes–can be "an unusually prolific layer"? The idea is absurd. It would be just as rational as to suppose that a person infested with the spores of yellow fever, cholera, consumption, etc., would be physically able to perform a full day's work.

Mr. Poppleton says, "It is an exceedingly erratic disease. At times it seems to follow no rules; at other times it works in well-defined limits." Mr. Getaz remarks, in *American Bee Journal*, that "the malady is much worse some years than others, and generally much worse in the spring." Mr. Dayton says, "It usually attacks a colony about the time it gets populous enough for the surplus-receptacles." Mr. T. S. Ford observes, in *Review*, p. 240, that "the disease does no harm except in the spring and during the honey-flow. At that period the bees die in such quantities that I have seen as many as a peck of dead ones in front of a single hive. When warm weather sets in

during June it disappears in nearly all the colonies, and only an experienced eye can detect it."

Sifting the various reports of the disease as given in the bee-periodicals, they all show that the symptoms of the disease vary very much during the season–at one time being very prominent; at another, scarcely if at all perceptible. These erratic conditions of the disease are incompatible with the theory of *bacillus Gaytoni*, and we must look elsewhere for a cause. . . .

I have penned the above to elicit thought, and to prompt observation. Our experiment stations should take up the subject: it is a field for the scientist. Scientific observations should be conducted at different points, and notes compared. This is the only satisfactory way to determine the cause of the so-called bee-paralysis.[95]

The statement of Clyde's, "It usually attacks a colony about the time it gets populous enough for the surplus-receptacles [surplus receptacles]," had been lifted from his "Bee-Paralysis–Another New Disease. Supposed Causes and Cures" that appeared in the September 20, 1894, *American Bee Journal* (the first three paragraphs follow):

I notice your mention of sulphur for "bee-paralysis." Sulphur was no cure in my hands, and I tried it in every conceivable way and extent; also salt. A change of the queen has cured in every instance of some 30 colonies–last season and this. Some diseased colonies which went through the winter showed it again last spring. It appears to be caused by imperfect queens, which become imperfect through extensive egg-laying.

I have seen the disease in Iowa, but it was slightly different from the California kind. Here it usually attacks a colony about the time it gets populous enough for the surplus receptacles. Then the colony gradually weakens until the surplus receptacles will not be occupied, and they are taken off as empty as when put on. Even in an abundant honey-flow they are unable to get much ahead, and often are unable to gather their daily food. It begins gradually, so that by keeping a few newly-reared queens they may be introduced as soon as the first symptoms appear, and avoid very great loss.

I do not discredit the statements of those who have recommended salt and sulphur,

but I write this for those who having tried those remedies with failure may try the supersedure. Caging the queen for awhile, or in any way restricting her egg-laying, seems to be influential. Colonies which lose bees rapidly in summer, lose none in winter. This was the same in Iowa.[96]

Five months after Dr. Brown's March 1 article, Clyde received two slights in Dr. C. C. Miller's "Stray Straws" section of the August 1 *Gleanings in Bee Culture*:

TWO THOUSAND cubic inches is the capacity of brood-chamber C. W. Dayton has reached in the last 13 years (p. 551). That's the figure Quinby settled on 40 or 50 years ago. . . .

C. W. DAYTON doesn't want to be "encumbered by unnecessary stores and combs in the hives in the busy season." What harm does an extra comb of solid honey do in the busy season, providing there is extra room for it in the hive? I don't know of any except the weight in handling. Do you?[97]

Nevertheless, the article of Clyde's that generated the most biting criticism during 1895 was his September 10 "The Bee-Keepers' Union" that appeared in the October 1 *Gleanings in Bee Culture*. In it, he asserted that half of California's exported honey to the East had been laced with glucose:

The amalgamation of the N.A.B.K.A. [North American Bee-Keepers' Association] and B.K.U. [National Bee-Keepers' Union] might turn out like uniting two colonies of bees–in a little time the united colony is no stronger than the single one. That there is need of a more powerful organization of bee-keepers [beekeepers], I do not hesitate to declare. What is meant by "powerful" relates more directly to the fatness of the treasury. An exhaustless treasury and an active executive constitute just such a team as we want. The present executive force would be very hard to improve; but if bee-keepers would rally for the protection of their interests only slightly there might be $50,000 in the treasury. I will mention some of the purposes for which such money might be used.

First, there are some counties in this State [state] where the keeping of bees is prohibited. Such laws were made on account of the supposed harm which bees do to

grapes. At that time there were thousands of acres of vineyards. A disease has since destroyed the grapevines, and the wineries are dilapidated and fallen down. But the laws against the bees still remain. Some of the worst-cut grapes I have ever seen were several miles from an apiary, and at the time of a honey-flow. There were many Mexican hornets, but no honey-bees [honeybees] working upon them. Last year a Los Angeles County supervisor impetuously charged all such depredations to honey-bees. He said that one hive of bees standing at the corner of a vineyard would destroy the grapes for several rods around. A bee-keeper may argue for the bees, and his arguments have no weight, simply because he keeps bees. A vineyardist may charge all the damage to the bees, because he deludedly thinks bee-keeping a lazy man's occupation. We need a union which is able to place three or five disinterested and competent men in the field, and keep them there until the facts are established; then fight the unjust laws until they are reversed. Bee-keeping is one of the useful and pure industries; but it has been stamped into the ground because it happened to come in the way of the wine industry. Next time we may be compelled to move because our bees sip at and get trapped in the emptied beer-kegs [beer kegs] standing by the saloon. The bees ought to be ashamed of this; but here in California, water is sometimes very scarce. The wine industry is a positive injury and nuisance, carrying debauchery and crime in its wake, while bee-keeping brings health and intelligence at every step of its progress. It is not only necessary that the facts be ascertained for bee-keepers, but they should be established by publication and circulation, so that any backwoods ignoramus like the Los Angeles supervisor can not [cannot] wield a contaminating influence. The more power and execution there is in the organization, the more regard and friendship there is cultivated for the industry itself.

In many cities, especially where the corporate limits include large scopes of farming lands, it is sought to prohibit the keeping of bees. This was the case in Los Angeles, either because the city fathers wanted business to indicate that they merited their present salaries, or because the bees paid an occasional visit to the fruit-stands [fruit stands]. I am uncertain which. But I do know there were one thousand flies to one bee; and while flies are filthy, such bees are extremely harmless and cleanly. The fear of an interference by the Bee-keepers' Union permitted the bees to remain.

Another line of occupation for such an organization is the detection and punishment of adulterators. First, there should be laws made to prohibit adulteration. The only way to get them is to put shoulders to the wheel, and push. The ground is smooth, and the axle well oiled, but the push is lacking. Just a bare willingness will almost start the wheel moving. It needs detectives to gather evidence, and lawyers to tell what evidence is. It is estimated than [that] one-half the honey produced by

California, has been adulterated with glucose, and sent east [East], by a few if not by a very few wholesale firms. Honest dealers refused to buy, because eastern [Eastern] markets have been ruined by the hand of the adulterator, and the best of honey now goes begging for 4 cents while there is only a partial crop. Thus the wealthy adulterator's coffers have been filled, and the pockets of the poor bee-keeper are now being emptied, and the eastern honey markets are stagnated to a corresponding extent.

Another imposition upon our welfare is the local retailer or grocer. He is the man who makes a living by constantly beating down all prices but his own. He tells the honey-man there is a big crop when it is very small. He tells the honey-man that his honey is of poor quality. Then when he sells it out he tells his customers how fine the quality is; docks two cents for propolis on sections, but sells it out as if there never was any such thing as propolis; pays 4 cents a pound for extracted honey, which he sells at 8 or 10, while he pays $5.50 per 100 pounds for sugar which he sells out at 19 pounds for one dollar, or ¼ cent per pound less than the purchase price. One is a local, neighborly industry, while the other is Spreckles' [Spreckels's] monopoly, of the Sandwich Islands. If the grocer will charge as much for selling sugar as honey, it will be eight pounds for $1.00. This will check the consumer's greediness for that foreign monopolistic commodity in favor of what may be obtained near home. That will make honey 10 cents in place of 4.

Still another complaint I have to make is in regard to the imposition of licenses upon those who peddle their own productions, by county supervisors and town councils. At the bottom of this will doubtless be found the merchants, in the endeavor to swing the retail business into their exclusive hands. Fruit, tinware, or notions is different from honey, because they can not be, or are not liable to be, adulterated. I believe that nine-tenths of the honey adulteration of the past was the work of dealers. Not only city dealers, but several country merchants, have boasted of how they did it. With their high profits on honey, and no profits on sugar, and their adulterating tendencies, are we going to submit without a murmur to their sitting down upon our humble vocation with a license? Such a law is a step in favor of capital and monopoly, both great and small. . . .

[I think you are quite right as to fields of work for the Union. I have, as you may know, advocated that it was high time for it to branch out, and one of these lines of work was the hiring of detectives to follow up suspected cases of adulteration, and not wait for outside sources to bring in a mountain of evidence, for such evidence will not usually come in of itself. But it seems to me the estimate is rather sweeping, that assumes that "one-half the honey produced by California has been adulterated with glucose." I don't believe it. While I do not call in question your veracity, I should

like to know the source or basis upon which such estimate is made, or the person or persons making it, before I could swallow it. You see, if it is not true, or is based on insufficient data or poor authority, the mere reference to it in print, *unchallenged*, does harm. Suppose, for instance, that the newspapers all over the land pass the statement the rounds, that half of all the so-called California honey is adulterated, and then back it up by saying that California bee-keepers generally believe it, what will be the effect on consumers? If such a thing is *not* true, a fearful damage will be done to California bee-keeping interests. Now, then, GLEANINGS wishes to be enlightened on this "estimate." Let it be sifted to the bottom; and if it is true, we will, with the help of the Union, try to remove the condition that makes such a statement true.–ED.][98]

In the same issue of *Gleanings*, another comment about Clyde's undocumented assertion regarding California's adulterated honey was included in the "Editorial" section by E. R. Root:

THAT half the California honey is adulterated (see article by C. W. Dayton, in this issue), is a condition of affairs that I can not [cannot] believe is true; and if not true, I'd like to see it disproven at once before it finds wings and flies like wild-fire [wildfire] all over the country. The bee-keeping [beekeeping] interests have suffered already fearful damage by false reports. Now, ye Californians, let's have the truth; and if you can not give us facts, give us honest expressions.[99]

The first response to Root's previous mandate was George W. Brodbeck's October 15 "The Purity of California Honey" that appeared in the November 1 *Gleanings in Bee Culture* (it had been written from Los Angeles):

Friend Root:–I am very much disposed to take exception to the publication of such a sweeping statement as the one made by C. W. Dayton, in GLEANINGS, page 729, that "half the honey produced by California has been adulterated with glucose, and sent east by a few, if not very few, wholesale firms." A statement of this kind, and of which you yourself say, "I can not believe is true," ought to be consigned to the waste-basket [wastebasket] unless accompanied by at least some substantiating

evidence in support of it; and yet this does not contain a single shadow of evidence in support of it. In spite of your assertion, "I don't believe it," the very fact of its publication in one of our leading bee-journals [bee journals] will result in a reproduction in other papers, minus your footnote.

Our situation in connection with this case is a rather peculiar one; for, to sum up, we of necessity become the defendants, and the burden of proof is demanded of us, which, as a rule, devolves on the plaintiff; but necessity compels us to avoid any exception to this unusual mode of procedure, and we trust the truth and nothing but the truth will be forthcoming.

Our home market is so limited, and our product some seasons so great in quantity, that our only source of disposal is the honey markets of the East; consequently, whatever is said or done reflecting on our product destroys confidence, thus limiting the demand and lessening the price; and if this is true, any reflection or insinuations as to the purity of California honey, be it true or not true, is a question of vital import to every California bee-keeper [beekeeper].

'Tis true, I have heard something of adulterations in California, and I have endeavored, as far as possible, to sift out and digest these circulating rumors as far as it has been within my power to do so; and, with one exception, I have yet to glean any evidence in support of adulteration in this, the largest honey market in California. You, in all probability, know something in regard to freight rates to this coast, and in consequence can form some idea of probable profit in shipping glucose out here to adulterate honey with (glucose is not manufactured out here), and then reship to the eastern [Eastern] market, and this when honey has been selling as low as 3¼ to 3½ cents in any quantity; and as probable gain would be the only inducement to do this, I fail to figure any possible profit at present prices.

Since reading Mr. Dayton's statement I have consumed the greater portion of two days in this city in search of glucosed honey, even going so far as to trespass on the domain of the "exception" referred to, and thus far have failed to find a single ounce of glucosed honey.

From evidence gleaned, I candidly believe that, in years past, when our product commanded a higher price, one establishment in this city was guilty of adulteration; and from this, more than all else, have sprung the rumors of the mythical millions of adulterated honey. Furthermore, allow me to inform you that the last session of our State Assembly passed two laws bearing on the subject of adulteration–one bearing directly on honey, and the other indirectly, in connection with the "pure food" law, in both cases making it a misdeameanor [misdemeanor]; and I can assure you that, whenever any evidence of honey adulteration is produced, the Los Angeles County

Bee-keepers' Association will see that guilty parties will get their just deserts. . . .

[The first thought that came to me on reading the item with regard to the extent which California honey was said to be adulterated, in friend Dayton's article, page 729, was that it should be struck out. And then I remembered that I had seen various allusions to the same effect in agricultural papers; and I had heard it whispered around at conventions and elsewhere that California honey was so largely adulterated that it seemed to me it would be better to give the thing some intelligent consideration; that if it should prove to be only a man of straw we could easily knock it over.

I am very glad indeed to get such an explicit, and, as I regard it, satisfactory, denial, of the statement. I am glad, also, to know that there are two good laws in California, bearing on the subject of making the adulteration of honey a misdemeanor. Surely, with the help of the Los Angeles Co. Bee-keepers' Association, and in connection with the Union, we should be able to sift these things down to a pretty fine point. But here is another article from the Rambler:][100]

Rambler's "California Honey Not Adulterated and Sent East" that was written on

October 12 from Bloomington, California, follows:

In Mr. Dayton's article, on page 728, there are several statements with which California bee-keepers [beekeepers] can not [cannot] agree, and one in particular that calls for a word of protest. He uses these words: "It is estimated that one-half the honey produced in California has been adulterated with glucose and *sent east* by a few if not a *very few* wholesale firms."

I have italicized the words open to criticism. It is a bare possibility that half of our honey is adulterated before it reaches the consumer; but if it is, there is insufficient data to support the assertion, and it resolves itself into a mere guess or conjecture. But when Mr. Dayton uses the term "sent east," implying that the honey is adulterated to such an extent here in California, I do emphatically protest against the insinuation, and not only say with the editor in the footnote to the article, "I do not believe it," but, while I do not charge the writer with a willful desire to deceive, I can prove that it was too lightly considered.

The honey in all this region is sent east [East] in various ways. A number of producers market their own honey, either through commission houses in the East or by direct sales. There is no suspicion of adulteration, and is none in these shipments. Next a great amount of honey is purchased by local dealers. Every locality has one

or more local buyers. These buyers pay cash to the producer, and the honey is loaded upon the car at the nearest station, and shipped directly east. The scores of carloads of honey that will be shipped from this (San Bernardino) and Riverside Counties, will go directly east, virtually from the producer, and will not even pass through our large trade centers. All of the honey in Ventura and northern Los Angeles Counties is served the same.

Mr. Dayton's remark, "very few," narrows the charge down to certain wholesale firms in Los Angeles. There have been various charges well sustained against certain of these firms and their practice of adulteration; but the reader will readily see that the idea that these few firms adulterate half the honey in California is not only fallacious but ridiculous; and the writer of such a statement must have been laboring under a violent nightmare over the anxiety to get a better price for his honey.

If it were really desired, I could show by railroad statistics that but a small portion of our honey finds its way into the warehouses of the wholesale firms of Los Angeles or even San Francisco.

That our local dealers send out the pure article can be attested to by the A. I. Root Co.; for I know (if they do not) that their carload of California honey was shipped by a local dealer of Riverside.

That there is plenty of work for the Bee-keepers' Union to do along this line is not disputed. I believe the present stagnation of our honey markets is, in a certain measure, due to this evil. The hush-up policy will only aggravate the evil by giving the criminal the idea that he can pursue his calling without fear of prosecution.

We have an example before us in the manufacture of oleomargarine butter. Suppose the farmer had adopted the hush-up plan as a remedy for the evil, how much pure butter do you suppose we should find the markets? Any one [Anyone] can easily answer the question. But the farmers are a strong factor in this country; and when they acted as a unit against the adulteration of their product, legislators were obsequious to their will, and strong laws protect the dairy interests. The bee-keeping [beekeeping] interests are weak beside the dairy interests, but need the strong arm of the law quite as much; and that it may be applied with thoroughness and wisdom in behalf of our beloved pursuit is the desire of the Rambler. . . .

[We can testify to the fact, as Rambler says (and he ought to know, for he has traveled all over the State [state]), that a very large portion of the California honey is sent from the producer in that State direct to the buyer in the East. We have several times bought from producers in that way ourselves. Much of the honey is marketed by the bee-keepers' associations. Of course, the honey may be adulterated after it gets here; but we "wise men of the East" surely ought to be able to keep it pure while

it is here.

Rambler's fourth paragraph is somewhat of a clincher, and I regret that it shows that Mr. Dayton, who usually writes very carefully and cautiously, was in this case very indifferent or else careless.–ED.][101]

Finally, "Pickings by the Way.–No. 1" by a correspondent known as "Skylark"

appeared two weeks later in the November 15 issue:

Some people here call me the "literary giant," and others an "idiotic giant." Besides, there are still others who say I have the "big head." The two latter classes have a large majority. The term "giant" refers entirely to the large amount of undeveloped intellect stored away in my mind, and not at all to my person, which is not over ordinary size, and very *elite* and distinguished. When one aspires to high literary honors, the public wants to know who he is and whence he came. I sent my brother to the Mexican war [War], and he whipped the Mexicans. My father was in the war [War] of 1812, and whipped Great Britain. My grandfather *would* have whipped the Tripolitans in 1804 if he and two other lieutenants had not voluntarily blown themselves up. They took a fire-ship into the harbor of Tripoli, loaded with 100 barrels of powder, to blow up and burn the enemy's shipping. Being discovered and overpowered they voluntarily set fire to the powder and blew their enemies and themselves into the air. Congress passed a resolution of sympathy for the families of these "noble men," and advised all their noble descendants to follow their example.

Now, I love my country. I love the old flag, and I love Congress, and I want to obey it. Do you, Mr. Editor, know any easy way that a man could blow himself up and not get hurt? The only way I can think of is to go to war in GLEANINGS, and I shall be blowed up often enough, I suppose, and Congress will be satisfied.

Did you ever see a mule try to kick himself to death with the agility, perseverance, and self-determination that Bro. Dayton evinces on page 729? He is actually trying to do that very thing. I do not intend to reflect on his moral character. The mule is a gentle, docile, patient, and useful animal–when he is good. But with all these excellent traits he is not to be depended on as a bosom friend. I say this with deep regret, for I once had a mule that I slept with–about forty yards off. Neither do I intend to reflect on his (brother Dayton's, I mean) intellectual abilities. He may have an intellect *almost* as stupendous as my own, but–but I have my doubts.

I only wish to illustrate the eagerness with which he rushes on to self-destruction. When a professional bee-keeper [beekeeper] asserts "that half the honey that leaves

this coast is adulterated with glucose," can he blame outsiders for taking up and echoing the cry? This is the wildest assertion I have seen in any bee-paper [bee paper] for a long time. It is not only *not true*, but, at the present price of extracted honey here, it is absolutely ridiculous.

Glucose is not produced on this coast. It must be brought from the Missouri River. It could not be made here with profit, where corn meal [cornmeal] is retailed at 2½ cents per pound. I suppose glucose would cost 2 cents per pound; freight overland, 1½ cents; drayage at both ends of the line, handling, and mixing, at least ½ cent more. Then each 120 pounds of glucose would take a new case and cans–say 80 cents more. This would run the cost up to 4¾ cents, while pure honey could be shipped at 3½ cents. Even if glucose could be bought for *one* cent a pound, the mixture would still cost as much as pure honey. More than two million pounds of extracted honey have been sold on this coast this year for 3½ cents; and even now they are offering only 3¾. No large house could stand up under such transactions as friend Dayton describes. No house of that kind would last more than one year. Moreover, it would not be a financial success unless they would *steal* the glucose. I know they have not done that. I am sure of it. I am known in San Francisco to be the most successful remover of large quantities of goods, when the owner is not there, that there is on the Pacific slope. None of the large honey-shippers have made application for my services.

I do not believe that one case of honey in 20,000 that leaves this coast is adulterated. No double-geared idiot, standing on his head, would think of it. Really, I believe the man wants to blow himself up. Look here, Bro. Dayton, don't you do it. I am the only man in all these United States who has the authority of Congress to blow himself up for the good of his country and his fellow-men [fellowmen]. Don't you do it. I don't want to see you shot, imprisoned, fined, and hung! Look at the awful prospect before you. Look at the court, the crowd, the scaffold, and the grave!

The latter part of Bro. Dayton's letter is an absolute wail of agony against the retail grocer for selling sugar too low and honey too high–against the Spreckles [Spreckels] monopoly, the county supervisors, town councils, merchants, adulterators, etc. Bro. Dayton, if you survive the catastrophe I have indicated above, why not get aboard of a Kansas cyclone and run the whole "bilen" of them down?[102]

Incidentally, the pompous tone and verbosity employed by Skylark in the foregoing rebuttal makes me wonder if he belonged to the class of individuals who

were referenced a year later in the October 1896 *Pacific Bee Journal* (published from Los Angeles): "Some writers are jealous of Dayton, because they can't write as well. Do you see the point? They ought to get more pointed bee stings, and learn some sense."[103]

Nevertheless, true to his characterization in the January 1, 1895, *Progressive Bee Keeper* (see pages 79 and 80), "Observer" did indeed "crack nuts on the toes" of Clyde Dayton by writing the following in the *Progressive's* final issue for that year, the December 1 issue:

> A NEW star in the apicultural firmament, "Skylark," in Nov. 15th Gleanings–and the way he makes the wool fly from the back of C. W. Dayton is a caution. It reminds me of a little story I read not so long ago: A large dog was left in a room with a parrot, and the latter to have some fun at the expense of the dog, called out, "Sic him! Sic him, Bob!" The dog sprang to his feet, but could find nothing to "sic." This was repeated several times until the dog refused to respond. The parrot then descended from his perch, and getting close to the dog, again called out, "Sic him! Sic him!" This time the dog saw something to go for, and the result was the parrot was pretty well done up. Climbing with difficulty his perch, torn, bleeding, and minus his feathers, he remarked as if to himself: "I talked too much." That's the way I guess Friend Dayton feels at this present writing, since Rambler and Skylark got after him.[104]

The negative responses that were generated over Clyde's assertion about the adulteration of California honey most likely account–at least in part–for the paucity of personal articles in the aforementioned bee periodicals during 1896. Moreover, two additional factors might have likewise contributed to this communicative lapse:

the relocation of his parents, Ralph and Filetta, from Bradford, Iowa, to Florence (no later than August) and his marriage to his first wife, Katie (in September).

Meanwhile, he submitted a March 6 defense of his position to the *Bee-Keepers' Review* that appeared in its April 10 issue:

I NOTICE the remarks of Mr. Hasty relative to that adulteration matter. He terms it flying reports. The fact is that I have spent several months each year looking up this glucose matter. Whole days and weeks at nothing else. Why should I not discover something? Gleanings asked for "honest expressions" from Californians. Now I ask where is there one individual who has devoted one week to the matter? Some are disposed to call 2½ cts. a low figure for glucose. It is my opinion honestly expressed that glucose can be manufactured at ½ cent a pound or less and shipped here for ¼ cent. To associate glucose and the price of corn is the worst old chestnut with which bee keepers [beekeepers] can be fed. One editor wished me to get sworn affidavits attached to the quotations furnished by those who offer glucose on sale. I inaugurated a piece of strategy in order to get their names. I obtained their written quotations but when I pressed then [them] for a signature they sarcastically smiled and asked me what I took them for?[.] I reassured them is [it] was all right. "Very well," said they, "we do not put our name to glucose quotations for our best known customers."

No sir, it is not necessary to send shiploads in order to insure the named rate. Nor is it to use the glucose in adulterating alone. Yet I believe a shipload is consumed in Los Angeles in a comparatively short space of time because it is used in so many different ways and by different manufacturers. This commercial glucose of the present age is not glucose at all but just an imitation. Even glucose itself is imposed upon by adulteration. Out of hundreds I have questioned since this matter came up not one had ever knowingly seen or tasted glucose. Still, I can go into the candy, confectionery, cracker, breweries and preserving establishments and find barrels, barrels and barrels just opened up and the contents being removed and used in the different manufactured articles. I saw four 600 pound barrels open and being scooped from in one candy establishment at one time. I have mixed half honey and half glucose so that the glucose taste was plainer than broad day light [daylight] and still I have had persons professing to know sage honey to choose the mixture as pure honey in preference to pure sage. Yet I do know the mixture would not "wear" like

the pure honey.

There was not so much in changing my punctuations, but the heading of my article was entirely changed by the editor, which entirely changed the aspect of my article. I wished to join all the bee-keepers in the land to run down and stamp out forever the gigantic glucose fraud but the heading under which it appeared made it look as if I were out of sorts at every body [everybody], bee-keepers included. Instead of us all joining for brotherly preservation, all the writers made it a point to dive into me and destroy me, omitting to take up and carry out the truthfulness of any of the weighty subjects my article contained. My article was dispositioned to point out the foes to our industry. I did not dream of bee-keepers fighting against one another as has been done. In the self same [selfsame] paragraph with my "statement" there is language which very clearly shows that my estimate did not apply to the honey of 1895. Yet that is the year it has been saddled upon; but, besides a very strong grit, it requires all the strength and agility of the operator to keep the truth down. My original article shows for itself, and very plainly too, with is own heading "Will bee-keepers never organize![?]"

Now to close I would say that what I have learned about glucose has cost me a large amount of time and over $100 in cash, and I am not disposed to give it gratis to be trifled with or misconstrued. It will keep. If I know of barrels of glucose just behind a partition it is not a matter of life and death that I tell it to my brother bee-keepers. I will never quarrel with a man because he is bound to believe he is not eating glucose when I know he is, because if he *did* know about it he might choose to keep on eating just the same. . . .

[Only an editor knows of the difficulty of always putting exactly the proper heading or title over an article. It is self-evident that the title to an article should show in the fewest words possible the subject of the article. It should be a true index to its character. This seems the simplest of simple matters, and so it is, but to put it into practice often requires a lot of thinking. As a rule, correspondents do not put *any* head on their articles. Even if they do, they are often changed. I do not think that an editor does this because he thinks that he is any smarter than his correspondents, but practice makes perfect, even in such a matter as writing headings for articles. To be sure, editors sometimes make mistakes. Then, again, an article often strikes one man differently than it does another. What seems the most important point to the writer *may* seem insignificant to the reader. In this case it seems that friend Dayton had seen the need of organization among bee-keepers for the purpose of fighting glocose (glucose), and he brought out the glucose so strong that, to the editor of Gleanings, it seemed the most important thing in the article.

I know exactly how it feels to have the heading of your article changed to something else that you don't think as good as the title that you have given it. Every mother likes to name her own baby. When I wrote that article for the Cosmopolitan, I gave much thought to the choice of a title. Name after name was considered and laid aside. Finally, I chose "Modern Bee Culture." In that article I tried to live up to the title I had chosen–to describe modern bee culture. After the editor came to read it, it is evident that he thought modern bee culture was a very charming occupation, so he changed the title to "The Pleasant Occupation of Tending Bees." When the proof came I protested strongly, and gave my reasons, against the change, but it did not avail me anything.

I am well satisfied that both my friend Root and my friend Dayton had the best of intentions. The organization that friend Dayton so earnestly desired has been effected, and I think that all members will find him ready to work with them for the common good.–Ed.][105]

Five weeks later, the following editorial response appeared in the May 15 *Gleanings in Bee Culture*:

C. W. DAYTON, in the *Review*, writing on the subject of glucose in California, intimates that, by the heading I put on an article he sent in, and which was published some time [sometime] ago in these columns, I entirely "changed the aspect" of said article; and that, by that heading, I made it appear as if he, Mr. Dayton, was "out of sorts at everybody, bee-keepers included." When I first read the *Review* article, I was quite inclined to believe that I had, unintentionally, slightly changed the thought of the article; but upon looking it up I can not [cannot] see but that the heading clear through is a true index to the whole article. I would say, in explanation, that Mr. Dayton intimated in letters that I had changed the wording of the manuscript itself, and therefore requested that I return one of the pages, which I did. Before doing so, I carefully compared this page with that part of the article which he thought had been changed; but I found that we had printed in verbatim–word for word. If Mr. Dayton said some things that he wishes now he had not said, as seems to be indicated by the fact that he could not believe he had written what the cold print shows, he should not try to saddle the blame on the editor who put the heading on his article. The fact of the matter is, his statements were a little overdrawn, and I said as much in my footnote at the end. I did not then and do not now believe that honey is adulterated in California, with glucose, to the extent that Mr. Dayton would have us believe; but

if there is adulteration there, I believe most heartily in ferreting it out and bringing the guilty ones to justice.[106]

Two months later, Clyde found an ally via the editor, B. S. K. Bennett, in the July issue of the *Pacific Bee Journal*, a quarterly publication (again, from Los Angeles) that had debuted in 1896:

ADULTERATION, IN "GLEANINGS," by C. H. Clayton, June 15th, reminds me of a fine article on this subject written by C. W. Dayton of Florence. But as there has been no adulteration of honey here in California for a number of years, I thought I would let those Easterners do all their talking about their sweet mixtures. Bro. Dayton has the enmity of many beemen [bee men] on account of his adulteration writings. If anyone wants this article of Dayton's published, they will kindly speak out. The following is an extract from the article:

"THE USE OF GLUCOSE.–After six months of consideration and reconsideration, I am more firmly grounded than ever in the belief that the article in October 1st number of *Gleanings* on bee culture for 1895 is true throughout. The article is a true statement of my present position, but it is not a true statement of the position in which I have been placed through misinterpretation by several, and perhaps many, readers. The article did not state, and I never have supposed, that our honey in seasons like 1895 was largely adulterated. Moreover, I claim exactly the opposite condition, and I know of two very good reasons why it is not." [Now, friends, do you want this fine article? It is long, but a good one.–ED.][107]

In addition, the same issue of the *Pacific Bee Journal* included an article of Clyde's "Amalgamation of the B.K.U. and N.A." that was a follow-up of his former "The Bee-Keepers' Union" that had appeared in the October 1, 1895, *Gleanings in Bee Culture* (see page 90):

In my former article on the subject of the Bee-keepers [Beekeepers] Union, I suggested the necessity of $5,000 in the treasury of the union, and then I enumerated the different directions in which it could be used; also the amalgamation of the Bee-

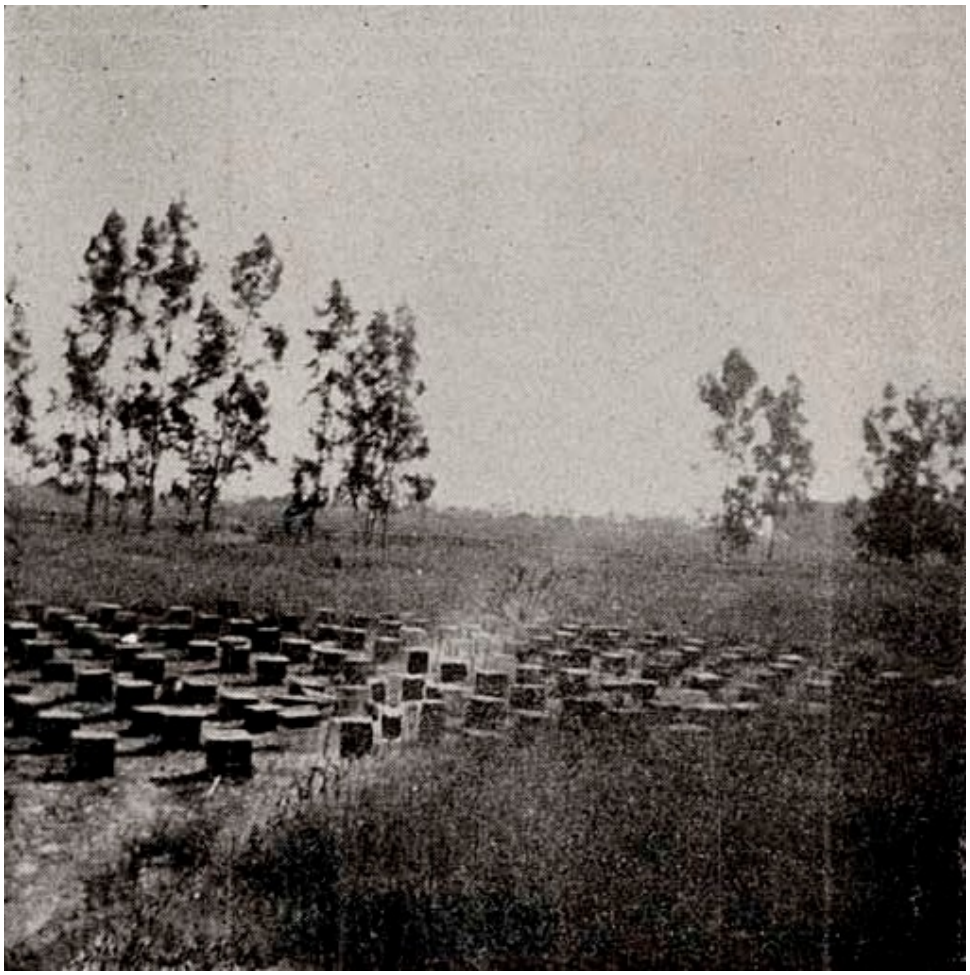
keepers Union and North American. This seemed to me like uniting two colonies of bees, one of which colones [colonies] is weak and the other strong. The union represents the strong colony. Each bee in the strong colony may represent a dollar, whether it be a 5000 bee colony or a 1000 bee colony. It seems to me if we had no Bee-keepers Union, we would want the North American Association, surely. I cannot see how the union of the two colonies would weaken the strong colony any. It might add a few bees, which represent a few dollars, and the weaker colony might contain the best queen. Colonies having the best of queens are often weak because outside conditions or treatment cause the weakness. What makes the union stronger in numbers is because its purpose of organization is more practical to the average bee-keeper. If it were not for railway fares, the North American might be as strong in numere [number] as the Bee-keepers Union. When the Bee-keepers Union ignores the North American it is putting on airs, or is becoming high-headed. This is the kind of pride which goes before a fall. The Bee-keepers Union ought to accept all the assistance it can get, even if small. Most of the members of the North American are also members of the Bee-keepers Union, and desire no ill, but perhaps do not wish to turn all interest towards the more practical organization, and leave the other to die a dishonorable death. We had no great benefit from father Langstroth of late years, but we owe him an everlasting and honorable debt for what he did in early times. In early times was the North American's great usefulness. Forty years ago the Bee-keepers Union would have been valueless for the purpose for which it was organized; but at that time the North American flourished most. Even the Bee-keepers Union has been reconstructed to suit the times. The Bee-keepers Union was constructed for a specific purpose. The North American could have been made thus specific; but as I understand amalgamation, the large colony is not to partake of the ways and methods of the small colony, but rather the small colony is to forsake and help the strong colony to better pursue its wiser course. The Bee-keepers Union should be delighted to have so honorable an association as the North American to crawl under its mantle. The North American has simply outlived its usefulness, and now, in place of buying a grave stone [gravestone] proposes to turn the treasury box over to help the Bee-keepers Union. The amalgamation would give to the Bee-keeper [Bee-keepers] Union the honor of the North American, and give to the North American a new constitution.

If the North American has been a thorough mutual admiration society, then it should receive great respect and credit, for this is the highest quality for any organization. "A fool can find fault, but it takes a wise man to discern excellence." Then the members of the North American have all discerned for excellence, and the

fools staid at home. But that objectionable kind of admiration society is where a few absent themselves into the most comfortable place while others are shut out in the cold. I do not look upon amalgamation as a scheme to be sprung as a trap, but rather as a brotherly union for augmentation of strength. We need and must have an organization for the defense of our rights, and there must be sociability along with dollars to keep out quarreling. If we get to disputing amongst ourselves, it will give our enemies an opportunity to upset our entire machine. It should be our disposition to follow the direction of a friend if we think he is wrong, rather than the direction of the enemy if we think he is right.[108]

When the Iowa state census was taken in 1895, Clyde's parents were still residents of Bradford.[109] However, by August 1896, they were living in Florence[110] prior to his marriage to Katie McNeil, also a Florence resident, on September 13 in Los Angeles.

In the October 1896 *Pacific Bee Journal* (which was to become a monthly journal after January 1897[111]), a picture of Clyde's Florence apiary was included on page 6 (a larger image of the original follows):



Original Caption: “A Part of C. W. Dayton’s Apiary at Florence, Cal.”

On page 5 of the same issue, editor B. S. K. Bennett had this to say about Clyde:

Mr. C. W. Dayton called and showed us two sample frames of honey. One water white the other dark amber. Both are produced at the same time, but by different bees. The light sample by very hairy, light-color Italian bees reared by Dayton; the amber by black and Italian. Here's a big improvement for us. Who says no? . . .

C. W. Dayton is a great bee man. He is getting quite a crop of honey this year. *But it's nearly over now*. He makes his own hives; has an entrance trap which catches all the bees any time [anytime] of day and in one-half hour's time; only cost one cent. He has an escape that beats the Porter. This can be made for five cents. And a drone trap that lets the queen through to mate; this trap is kept in all *but* select drone hives. And best of all, he has a home trade for more honey than his bees produce. How's that? . . .

Some writers are jealous of Dayton, because they can't write as well. Do you see the point? They ought to get more pointed bee stings, and learn some sense.

But back to the adulteration issue. On page 14 of the same issue, Bennett included an open September 3 letter (from Los Angeles) to George W. Brodbeck (of south Los Angeles) who had opposed Clyde's assertion about California's laced honey (see page 93):

I have been informed of your remark against my honesty and integrity, made at the Board [board] meeting of the Bee-keepers Exchange, namely, that I would beat said Exchange out of the money I owed them; when I have at present a charge in my favor of $200 against them; now have you any reason for that remark? Have I ever been dishonest with you? On the other hand have you been honest with me? Was not the first transaction of yours with me dishonest? and I can prove it; have I not favored your orders for less than cost, at least 40 per cent [percent] lower than list prices? What have you done for me? Now this is the way you are repaying me.

Have I not always sent my energies toward the advancement of bee-keepers [bee keepers'] interests? You know better than any other man, what have you done? only [Only] broke up the best Bee Association we ever had. Have you ever made a success in California with bees? If so I'm not aware of it.

Now because you can not [cannot] run the paper, and slander people as you have

done Mr. Dayton, when he does not deserve it, you are my enemy; is not such opposition as this degrading our industry.[?]

In his "Editorial Comment" section on pages 21 and 22 in the same issue, Bennett wrote the following under the heading "The Editor of the Bee-Keepers Review":

Claims to have received several vigorous protests against the publication of the Dayton articles. Some protests go as far as to assail Dayton's character; one letter came from one of California's most prominent bee-keepers [beekeepers], who tries impartially to do justice to all parties. It would seem from the above, that the man who makes himself so prominent in California, by his amalgamation writings, and worthless Bee Association organizations, has found he is unable to write Dayton out of the apicultural field, and stoops to the lowness of slander to gain his ends. That man is unworthy of honest men's attention. Dayton is now trying to get the users of glucose to buy honey. One candy firm of Los Angeles uses 35,000 pounds of this stuff a month; the price of it is 2½ cents a pound. See what a market this would make for honey; nearly 600 tons a year in Los Angeles is used in candies and crackers alone.

In the same issue, Clyde submitted two articles that had been written on September 3, ten days before he and Katie were married.

The first article "The Entrances to Bee-Hives" was reminiscent of his October 1, 1894, "Apicultural Conveniences" and his February 1, 1895, "Apiary Conveniences" that had appeared in the *Progressive Bee Keeper* (see pages 72 and 83); and excerpts from this initial article follow:

The inexperienced in bee-culture [bee culture] think that all that is necessary is for the entrance to be large enough for a single bee to pass. This would be comparable to a small door to a very large church, except that the throng passing in and out through the hive entrance is constant all the day long. . . . but in the practice of migratory bee-keeping [beekeeping] it is preferable to have the hives always in

condition for transportation, and this necessitates fast bottom boards and a different entrance. . . .

The size and number which I prefer is three one-inch holes located exactly in the center of the front board of the hive and about two inches apart in the horizontal direction. After a test of three years with over one hundred hives this entrance seems preferable to any other. The size is most in accordance with the notion of the bees as to what an entrance should be, and they simply throw themselves into it without any maneuvering. If it is filled with bees the incoming bees drop right in amongst them. Less bees miss the inch holes than forward projecting alighting boards.

Many object to an entrance halfway up the front of the hives as hindering the removal of rubbish from the bottom boards. It was thought at first that it would be necessary to have the bottom boards loose in order to assist the bees to keep them clear, but though there have been none removed for two years they are now as clean as with any kind of entrance. A little shelf just beneath the auger holes has been suggested. In this case when a bee missed it would have more difficulty than ever to gain the upper side of the shelf. In fact a shelf is a real detriment, because the bees would be in fear of striking against it. The auger hole is the mark they aim for and they think as much about alighting and crawling onward to the entrance as an arrow would of alighting on a level surface, and then jumping up against the target. The disposition of the bee is identical with that of the arrow. A base runner might slide in on a level platform at a risk of getting slivers in his pants because he learns to adapt himself to varied conditions. A man alights upon his feet but a bee alights upon those feet which correspond to a man's hands. A man may jump and grasp the limb of a tree with his hands, which is the way a bee prefers to alight, but a man, when he alights from a wagon to the ground, does not land upon his hands unless there is some mistake or miscalculation. So when a bee is compelled to alight upon a level platform before entering the hive it thinks it a mistake. Often when they alight upon the alighting board not more than six inches away over an unobstructed course they will rest awhile and then take wing and alight an inch or less above the entrance on the perpendicular side of the front of the hive. It is not so with the auger holes. Man would arrange such an alighting board for the bees as he himself would desire. It is a wonder he does not correct the bees by arranging the honey cells with their mouths upward so the honey will not run out; and furnish little lanterns to assist the bees to work in their windowless hives.

Many of the bees which alight upon the level alighting board performs what the boys would term a cart-wheel [cartwheel] hand-spring [handspring]. That is, when they grasp with their forward feet their load being in the rear part of the body, its

momentum whirls the bee around with its face turned away from the entrance. . . .

As all bee-keepers [beekeepers] know it is the disposition of bees to keep brood in the combs nearest the entrance and store the honey in the most distant part of the hive from the entrance. The reason the honey is stored far from the entrance is to get it in the most inaccessible location for robbers. The bees know that robbers will not carry away brood, yet that is not the main reason why it is located near the entrance, nor is distance the main reason the honey occupies the particular location. The brood is located near the entrance so that it will fall within the limits of the cluster of bees which bees will be in position to guard the entrance from invasion by enemies. . . .

[I have often witnessed the failure of bees to gain the alighting board and its greater exertions to get up on it again. Have noticed that the bees in our glass hive, although the entrance is at the bottom, they carry dead bees up half way (halfway) of the comb and then go down to the entrance. Why this is I account for the natural entrance. Dayton failed to say that the front of his hives below the entrances was, when freshly painted, sprinkled with sand, thus assisting the bees to gain a footing; also that the bees struck square in the entrance holes almost always. Dayton has no entrance alighting boards, thus he can load close on the wagon. Dayton is the only man that I know of making a good crop of honey this year, though dark. The amount is two tons.–ED.][112]

His second article "Notes From Marble Apiary" that includes cameos from the season of 1896 follows in most of its entirety:

QUEEN REARING.

In the season of 1894 I reared queens quite extensively by the Doolittle method, and had some difficulty, so that when some of the Eastern brethren mentioned that they had gone back to the old plan of cutting holes in a comb full of eggs or larvae and letting the bees do their own choosing, I felt like endorsing their sentiments. After trying the old method last season and a part of this, with its attendant difficulties, I have again settled down upon the Doolittle method with a disposition to stay.

PARALYSIS.

There were about twenty cases of paralysis this season, the first appearing in

January and the last in August. Nineteen were easily and surely cured by destroying the queen and introducing a new one. The twentieth case, and the one upon which no cure was attempted, came about in this wise. In July a very strong and industrious colony cast a swarm from cells reared to supersede the queen. The colony, with its own comb, was divided into seven neuclei [nuclei], and each given one of the cells. All of these neuclei are today prosperous and healthy, except one, which was attacked by paralysis before the queen began to lay, and dwindled entirely away. . . .

SETTING BEES ANGRY.

There has been, all summer, thirty to forty colonies sitting close to the house, six feet from the driveway and thirty feet from the highway. No trees or other landmarks to define the territory belonging to the bees, yet never has man or beast been molested. Sweaty horses have been allowed to stand for hours within six feet of the hives without molestation, often when the hives were covered with clusters of bees.

The other day was hot and sultry, and the bees seemed more quiet than ever. About ten o'clock I threw out a pail of slop in which were a quantity of fruit pealings, which had fermented. It was thrown upon the windward side of the hives, and spread over considerable space of ground. Within thirty seconds thousands of bees went on the warpath. They flew so quickly that it was thought that a dozen hives were being robbed in a wholesale way. It was necessary to stand guard over horses one hundred feet away, and under the shelter of trees. In half an hour all was quiet again. Bee-keepers [Beekeepers], take warning what you do.

NAMELESS DISEASE.

The new nameless bee disease has been more plentiful than ever this year. In July I reared a young queen in a colony which had not had any of the disease. Just before the queen began to lay all the combs were removed but two. Then the hive was filled up again with the worst diseased comb of brood to be found in the apiary. In some of them two-thirds of the brood was rotten. The young queen filled the two healthy combs first, and seemed to have a reluctance to lay in the diseased combs. But now those diseased combs are full of hatching and larvael [larval] brood without a trace of the disease, and still the disease is as prevalent as ever in other colonies.

SILVER AND SINGLE TAX.

I hope all bee-keepers will vote for both silver and single tax. It is easier for monopolists to make a corner on one metal than two, and we should make their road a rough one to travel.

I remember the time when I had honey to sell in Iowa, when there was a cornering of fruit jars, so that quart Mason jars were fifteen cents each. Jars might have been like gold then, but it happened their purses were not long enough to include tin plate, so we were able to crawl out of the trap by adoption of tin cans. Then, when these great ranches are divided up into small farms there will be numerous small cities and towns located over the fertile valleys, and the inhabitants will consume the honey the mountains send forth. . . .

SELLING HONEY.

In Iowa I used to peddle all my honey. Then, when my own was exhausted, I bought from my neighboring bee-keepers, and when theirs was gone I bought from abroad.

The reason peddling honey is dead in California is because it is so often that it is five to ten miles from one house to another, and on the great Miller ranch in the San Joaquin valley [Valley], there is sixty miles of such country. There is enough fertile land in this one cattle farm to make one million farms abundantly able to support a home and happy family.

How much honey ought one million average families to consume? Well, I do not know; but there is one old bachelor in East [east] Los Angeles who has had two sixty-pound cans during the past ten months, and his last orders were to bring him fifteen pounds more.

Even when we find an inhabitant on these big farms they are not of the class to buy honey. Their diet is bacon and wheat-flour pancakes unmixed. Most of the time there are no women or children around. Their house is of rough sun-bleached boards. There is no parlor or sitting-room; no flowers in the front yard or garden in the back yard [backyard]; in fact, there are no yards or fences or trees in sight, but the cattle and hogs flourish all around, and close up to their domicile, which often has no floor other than the hard-tramped earth.

Some people, by such a method of living, by selling everything they raise that there is any market price for, and feeding to the hogs what will not sell, and themselves eating what well-fed hogs would not eat, manage to pay high rents.

When a decent citizen complains of hard times, poor crops or high rents, the landed monopolist points to the above class of tenants as a fitting example to follow.

They pay their rents! But how? At the expense of comfortable homes, loving companions, churches, schools, and beautifully attired villages and towns. What towns there are have two or three mammoth monopolistic stores, a blacksmith and harness-shop [harness shop]. The saloons are kept open all night, while on Sunday the town is groaning under the pressure of business caused by the rustily-dressed country people for many miles around, rushing in to obtain groceries and supplies on the only free day they have, because the other six, if not the whole seven, are sold to their money-grasping and grinding employer.[113]

Four months later, the February 1897 *Pacific Bee Journal* included an interesting article about Clyde's apicultural entries at the southern California state fair (back in October), as well as those of his supportive rival, the Bennett Bee-Hive Company. Moreover, B. S. K. Bennett's demonstration of placing his bees on his unprotected face likely served as the origin of Clyde's subsequent imitations that would earn him the lasting epithet of "bee wizard."

In the October issue, Bennett, in writing about the approaching fair, had made the following offers:

I will offer an order for $25 worth of hives to the man who comes the greatest distance outside this county, and exhibits at this fair; will give $5 cash to the man who sells the most honey at the fair and in the exhibit building, and $3 to the man who will handle my colony of bees in the wire cage without being stung. Now all come and see the fun on Saturday, October 17th, at 10 o'clock. Will give $3 to the man on Saturday who comes from the greatest distance.

I will try to get a special prize for the best exhibit. . . .

Exhibits must be in place by October 10th.[114]

"Southern California's Great Fair" now follows in its entirety:

Our October number of last year contained arguments pro and con of the profits

of fair exhibits. Quite a little space was placed at the disposal of this subject, as well as the prize-list [prize list] of premiums of the exhibition, in the department of bees, honey and apiary supplies. Despite the arguments of Mr. Jno. G. Corey, there was quite a bit of interest manifested in the exposition, there being two full entries made, besides a smaller one. C. W. Dayton and the Bennett Bee-Hive Co. were the main exhibitors, and strongly competed against each other for a fine display. Mr. Dayton's exhibit of comb in most marketable shape received second premium, and though not a large display, showed great care in putting up. His display of extracted carried off second prize. His display of comb, quality to govern, received first premium, while the extracted 20 pounds in glass, quality to govern, received second premium. This display of extracted was very tastily arranged on a little stand covered with comb foundation. The first tier of honey Mason jars having a shelf placed on them of plate glass, and a second row of glasses, then a plate-glass [plateglass] shelf and a fancy display of pretty tumblers on top. His best granulated, a little dark in color, received second prize. His colony of bees was displayed in a glass hive, the top being arranged with a space above the brood frames, in this way leaving room for the bees to hang from the top of the box, and of course attracted a great deal of attention. This received second prize. Mr. Dayton had a very pretty display of queens. The display case was made in little squares, the groundwork of which was covered with very white paper. In a little corner of the square was a hole in which the candy was placed, the whole case being covered with a light clean glass. There were five queens of different kinds displayed and a few drones, which drones were the largest and brightest in color of any drones we have seen, and the fact of their being kept at this late season of the year, shows clearly that Mr. Dayton understands the handling of drones and queens. Beeswax, Mr. Dayton received second prize. Comb foundation for surplus, second prize. Comb foundation for brood, second prize; and honey vinegar, second. Of the diplomas received by Mr. Dayton, though quite numerous, the writer does not recollect all of the articles; suffice to say that his hive received one, being very unique in pattern; his comb foundation machine, honey extractor, foundation mill and package for retailing honey, received the only diploma awarded.

The Bennett Bee-Hive Co. had a very tastily arranged booth close to the main entrance of the hall. The background was arranged with a glass cage, wherein was placed a hive with glass sides that contained a colony of pure Italian bees. The back part of this cage had a pair of spring doors so as to allow the admittance of a person in such a way that when the doors were closed none of the bees could escape from the cage, the operator being free to manipulate the colony of bees. Mr. Bennett got into the "lion's [lions'] den" nearly every day with his little pets, as he calls them, took the

hive apart, showing the visitors the interior of the hive, as well as handling the bees in his hands, and placing them on his bare face, but no harm came to him as he and the bees were great friends. Adjoining this cage on either side was a great bank of comb honey nearly eight feet high, with its clean, full glass cases and white capped honey, was a pretty sight to be sure.

Bennett's display of queens was quite interesting, as he had one in her little apartment with her dozen attendant bees, that had cost him $10, as also a couple of compartments containing pollen gatherers, with the bright color of the pollen on their baskets. These pollen gatherers were a pretty sight, as the shades of pollen varied in color as much as the colors of a rainbow.

Bennett's display of apiarian supplies, bee-hives [bee hives] and honey, attracted quite its share of attention. The October number of the BEE JOURNAL marked "sample copies" disappeared quite rapidly, and it was found necessary to replace the stacks quite often. The Bennett bee hive exhibit carried off all the first prizes with the exception of one, and six or seven diplomas, which now adorn the walls of their office.

The exhibit hall at the fair grounds was well filled with agricultural displays, and not many visitors failed to review the interesting sights of the Pavilion, though we believe Mr. Bennett will admit that too much interest is being made manifest in the horse races to make the exhibiting of agricultural products as great a success as it should be. Mr. Bennett himself being after a week of recreation, forsook his exhibit quite often to view the races, and his wife, having a complimentary pass, was sure to be found in the front seat of the grand stand [grandstand] every day, picking out her favorite horse.

On the whole, Mr. Bennett thinks that the fair was a success from his standpoint, the premiums and diplomas, and that possibly, by a little different management, the fair next year could be made more instructive and interesting to the fraternity. We should by all means encourage these fairs and to use them to keep before the people the fact that there is a large industry back of honey production.[115]

Surprisingly, online 1897-1902 index searches for "C. W. Dayton" in the principal apicultural journals of this narrative yield scant results.

Even so, an interesting cameo about Clyde and his mother, Filetta, was included in a September 1, 1898, *Gleanings in Bee Culture* article by "former critic" Rambler

(see page 95):

While the State Bee-keepers' [Beekeepers'] Association was in session in Los Angeles in January the members expressed real pleasure in meeting Mr. Thos. Wm. Cowan, editor of the *British Bee Journal*, and the Rambler tried to be just as sensible as the rest in that respect. Mr. Cowan sojourned several days in the city; and soon after the meeting adjourned, he, Mr. C. A. Hatch, Mr. M. H. Mendleson, and the Rambler enjoyed a day's ride along the hills that border the Cahuenga Valley and out toward the ocean. A plentiful supply of water has been developed in these hills, and is used largely in the development of market-gardens [market gardens]. Scores of Chinamen are seen laboring, and the succulent vegetables find a ready market in the city. . . .

A few days after our delightful drive in the Cahuenga I suggested to Mr. Cowan that we make a sort of international alliance, make a sortie on Florence, in the suburbs of the city, and capture bee-keeper C. W. Dayton. I knew we should find quite a number of valuable improvements here that might be of use to us.

The British (Mr. Cowan) had command of the artillery, and carried the rapid-fire magazine battery (camera) slung over his shoulder. The American force (that's I) had command of the infantry and the skirmish line. We made a rapid descent on Florence by rail, and captured the station with ease. We deployed our forces up the railroad track, about half a mile, and made an easy capture of the Dayton residence. C. W.'s mother was the only occupant. We were courteously treated by this lady, and found her to be one of those good American mothers, well posted upon all of the affairs of the day; and from her manifest knowledge of bee-keeping [beekeeping] I have no doubt she could manage an apiary with almost as much success as her son. She had no objections to our capturing C. W., and even gave us the information that he was building a new fortress just a few rods down the street.

As we deployed our forces under cover of several houses and a fence, Mr. Cowan thought the capture would be easy, for he saw a man at work on the identical fortress when we were marching up the railroad.

We made a gallant charge through the fence and field. The British unlimbered the artillery ready for action, while the American skirmished ahead. But the man we thought sure to capture had evidently abandoned his fort and retreated. We surrounded the entire fortress, and instituted a thorough search. I glanced into the little shop. The plane and the saw were there, but they were silent. There was no pusher behind them. After a further search we were about to withdraw our battalion when I thought it would be a good plan to look into that big honey-tank [honey tank]

which was standing a little to the rear. I thought there was a faint noise proceeding from it. The British artillery was again ready for action. I silently approached, and, getting on my tiptoes, I peered into the tank, and, lo and behold![116]

However, in the February 9, 1905, *American Bee Journal*, Clyde recollected a dialogue between him and a Mr. Williams that took place in July 1899 when he and Katie were living in Florence. An interesting muse, "Bees, Birds and Fruit in California" follows in its entirety:

FIVE years ago last July a man came into my honey-house, and while I was filling his pail with honey, casually remarked with a smile: "Mr. Williams, up there, who owns the big orchard, is badly worked up because of the bees working on his apricots, and is making all kinds of threats".[."]

"Is that so? I did not know that 'cots were ripe yet," I answered.

"Yes, they are ripening pretty fast. I suppose on account of the four or five days of hot weather we have just had. I was up there yesterday and got some."

As he stepped out of the door I remarked, "I guess I also will have to go up and hit Mr. Williams for some apricots some time [sometime] to-morrow [tomorrow]".[."]

About 10 or 11 o'clock I called on my wife for the largest pail in the house, as I was going after some 'cots, and, I assure you, it was not slow in forthcoming.

Near the side of the orchard I inquired of a picker where I could find Mr. Williams, and was directed up a road toward the middle of the orchard, where I found him and some 50 or 75 boxes of fruit from which he was sorting out the occasional mutilated ones which had been mistakenly thrown in.

"Good morning, Mr. Williams. I came up to get a few 'cots. You seem to be getting an abundant crop of fruit this year."

"Good morning, sir; good morning. Yes, we will get a good deal of fruit if we succeed in getting it off the trees before the bees do."

"Indeed",[,"] said I, "it does *look* that way."

"May I inquire your name? I do not remember having seen you, although I am acquainted with nearly all the neighbors around here."

"My name is Dayton, but I am quite commonly known as the honey-man, but possibly bee-man [bee man] would be easiest for you to recollect."

"Dayton–Dayton",[,"] he repeated; "I do not remember having heard your name."

"I live a quarter of a mile below the post-office [post office], and own those white hives you may have noticed; and since I have more bees than any one [anyone] else about here, I suppose most of these in your orchard came from my hives."

"Well–yes; I believe I do remember the place; and–how many apricots did you wish to get, Mr. Dayton?"

"I guess I will take the pail full."

"[]When he had poured out of one of the boxes of marketable fruit enough to fill the pail about one-third, I said to him, "That will do of that kind, Mr. Williams. If it will be agreeable to you, I would prefer to fill up the pail with those which the birds have pecked".[."]

"Birds!" he exclaimed. "We have not seen any *birds* around, as I know of."

"Well, I always *supposed* the mutilation of fruit in this manner was the work of birds."

"*John*–JOHN!" called he, to the spokesman of a band of five or six Chinamen, "have [Have] you seen any birds in the orchard?"

"Nope–na, no any." After a long pause, he added, "Yick, yick. Two[,] four, six placee" (meaning nests). "Ober 'im cook 'ouse. Us eat 'im 'fore'efix' 'im wing out. Muchee gone".["]

After a good laugh by several bystanders had subsided, I ventured, "If you will listen closely, Mr. Williams, I think you can hear a chatter of birds in that row of eucalyptus along the side of the orchard".["] After listening a moment, he said, "Yes, I wouldn't wonder if there were a thousand birds up in those trees".["]

As he turned around to fill my pail from the box of mutilated apricots, which were lately sorted out, I interrupted him with, "Mr. Williams, if it would still be as agreeable to you, I should prefer to go out and pick the mutilated ones from the ground and trees".["]

"[]He said, "Yes, take your pail and pick up as many as you want. We do not consider them as worth anything".["]

As I started out, thinking that he might conclude that I possessed about as much "cheek" as my bees, I returned, "That is, from your standpoint; but from my position they are worth even more than the marketable ones, and I shall be quite as glad to pay for them".["]

When I returned and had paid for them, he gave vent to his curiosity by saying: "If it is a fair question, I should like to know the reason why you prefer the mutilated apricots?"

"Well, Mr. Williams, there are several reasons instead of one. Had these in my pail not been mutilated you would have picked them for market, partially green,

several days ago. And, again, if the bees had not removed the fermenting portion wherever it occurred, they would now be entirely spoiled. Also, they are the largest and sweetest in the orchard. As you well know, the earliest and largest apricots grow low down on the tree. Their blossoms came out earliest, last February, and by the last of March were the size of hickory-nuts [hickory nuts], while those which are beginning to ripen out towards the ends of the limbs could scarcely be seen. They did the most of their growing during the moist weather of winter and spring; and they grew to the limit, so when hot summer began there was not much else to do but hoard up sweetness for the time of ripening. Being down in partial shade their skins are tender, while those more exposed are thick-skinned and tough, like soggy potatoes; while those in the pail are so mealy and tender that they can readily be broken into a bowl of milk, together with two slices of bread and one-half pound of granulated honey; just makes a meal."

"Well, I declare",[,"] said Mr. Williams, "I don't think I should kick very hard against a dish like that myself. Guess I'll bring out the children to-morrow and have them pick a box of that kind. Those that I have always taken home were out of the market boxes, but our folks did not seem to care much for fruit."

"As to these mutilations which the bees are working at, some were mutilated yesterday morning, but more of them the morning before, and considerable several days ago.

"Now, most persons think that bees choose the sweetest, but in my experience this is a mistake. Sugar is sweeter than honey, and yet they choose the honey. They are attracted to fermented juices in preference to unfermented. In fact, a person can prove this to his satisfaction by simply walking out amongst these trees. We often see a cluster of bees which entirely hides an apricot, and if we attempt to examine it it will be found to be so rotten that it can not [cannot] be handled, while the freshly mutilated ones on the trees are scarcely noticed by the bees.

"Those which were picked into this morning are still sweet, but those of yesterday, after being exposed to the sun, and then the dew falling on them during the night, are now beginning to ferment, and if you should taste of such a one you would say that it is gone beyond all hope of redemption. But not so with the bees. When a bee alights on a mutilated apricot, or peach, or fig that is still sweet, it does so by mistake, and thrusts its tongue in only long enough to taste, then runs all over the apricot to see if there is not another opening; and, if not, it goes to another apricot, and so on until it finds one of the right flavor, or, sourness.

"An apricot, or peach, or fig does not ferment all through at once, but only at the exposed and ragged edges of the mutilation, and if there is not more mutilated fruit

than the bees can manage, they will remove the fermented portion just about as fast as it forms, so that a mutilated apricot will be eatable so long as a remnant remains. To maintain that bees bite into fresh fruit while there is decaying fruit lying about, is as unreasonable as to say that a rooster continued to jump up against a cornstalk with the hope of once in awhile knocking a kernel out of the ear, when the ground around about was strewn with better corn already shelled.

"But if you should walk along beneath those trees over there, Mr. Williams, those birds would become as hushed as a flock of quails; because they may mistrust you had come to demand the return of your fruit. Those birds are like domestic fowls–they want their breakfast as soon as it is light enough to see, and this is some two or three hours earlier than any one comes into the orchard to work; and, besides, it is difficult to see the birds working on fruit, because they are enough like quails to put out sentinels. These are the red-breasted fellows which perch on the topmost twigs and appear to be singing, but, in reality, are only chirping to their brothers and sisters which are creeping from branch to branch among the leaves in the densest part of the trees, selecting the tenderest and sweetest apricots. If you get within ten rods they chirp out that a suspicious biped is stalking down through the orchard at an unusual time of day, and the birds begin to sneak out singly from the far side of the trees and go to the far side of the orchard or to some secluded place; but the sentinels continue to chirp on even until you begin to disappear under the outer branches of the very tree they are perched upon."

"Well",[,"] says Mr. Williams, "I will bring out a cot and blankets and stop here nights and see what is going on in the orchard in the early morning."

I have not seen Mr. W. since, but as he has allowed some bee-keeper [beekeeper] to keep an apiary in his orchard throughout the past and one other fruit season, it can be pretty certainly guessed what his conclusions were.[117]

More than two years before the preceding article had been written, an E. Archibald of Los Angeles County submitted a brief May 25, 1902, write-up, "Discouraging Outlook," to the *American Bee Journal* that appeared in the June 19 issue. In it, he undoubtedly referenced Clyde and Katie's imminent settlement of the 18.82-acre tract of Dayton Canyon almost three months later on August 10 (see my *The History and*

Mystery of Dayton Canyon, page 22):

I will write a little about the honey crop that some of the good people with supplies to sell told us about. Mr. C. Dayton, who was around among the bee-men [bee men], says no one has extracted yet, and is not likely to do so. He has moved his bees back into the valley, so he can watch them.

Bee-keepers [Beekeepers] say they will be lucky if they do not have to feed. There are lots of flowers, but it is too dry for nectar. Of course, we can tell what bees might do with alfalfa in central California. The sumac bush may yield some nectar for winter stores. There is more brood than honey in our hives now. Black, white and silver sage are in bloom, and so is wild buckwheat, but it yields very little this year. It is possible that along the ocean, where the fog is more dense, they may get a little honey.[118]

Nearly two years later when he and Katie were residing in Dayton Canyon, Clyde described a similar outlook in his February 18 "Looks Unfavorable for Honey" that appeared in the March 24, 1904, *American Bee Journal*:

We have had only 1½ inches of rain. It looks the most unfavorable for a honey crop I've ever seen it at this date. However, we have about 8 tons of last year's crop left, and also 4 or 5 tons of the season farther back. We are selling it at 7 and 9 cents, according to quality. I left them 40 to 60 pounds to the colony; that ought to pull them over all right.[119]

Nine months later, he submitted a November 20 article "A Few Opinions" that appeared in the December issue of the *Progressive Bee-Keeper*. In it, he shared information about operating a smoker, queen bees, and some apiary improvements in Dayton Canyon:

In lighting the smoker I whittle a few shavings of off a piece of board or rail. Light them with a match and carefully place them down to the bottom of the fire barrel; at the same time working the bellows slowly with the other hand to keep up

a slight draft. When it begins to going, I continue to throw in anything from carpenter shavings to rotten wood or chips from the wood pile. This is a much more delicate operation than it seems. . . .

When I read about Mr. Laws having the virgin queens fertilized the same or next day after they were introduced to the baby nuclei, I exclaimed, "Eureka!" But when he began to talk about using ripe cells I began to lose faith, as I have used these cells for many years. It requires a day for a cell to hatch; four or five days for the queen to become old enough to become fertilized. Before that length of time I usually find such little bunches of bees hanging on a bush. In five days a queen may acquire the notion that so small a colony is not worth returning to.

I used to daub queens with honey to introduce them, but finally decided that it would be about as well to put on a little oil also and "finish them." Nothing surpasses the old standby method which is to put the queen in a wire cage between the combs. In twenty four [twenty-four] hours examine to see if the bees are friendly enough to pass food into the cage. If [they*] are, let the queen run out of the cage on to a comb brood amongst the bees. If she moves off regardless of the bees and the bees pay no attention to her she is accepted all right; but if she stops as if caressed by the bees, or if she remains still for some other cause she should be returned to the cage for another twenty-four hours.

As most all know, we have had no honey in Southern [southern] California this year. The sage did not even put out blossoms, something which, probably never happened before. It has taken twenty to twenty-five gallons of honey per month to carry a hundred colonies. By feeding that amount I find the hives contain about the same amount on November,[November] 20, that they contained on June 20, ten to fifteen pounds. In the valley, 40 miles away and where they had access to some oranges, fruit, cucumbers and hoarhound [horehound] they were fed about 50 gallons in the whole time. Eucalyptus will be in bloom about December 15 and will last until April and will yield about half enough to keep them going, but of course, it will take more then because of brood-rearing.

If Texas has warm nights all over I think the nights in Southern California must be equally as warm at least in spots. The tops of hills and small mountains, (not high mountains) in California are always warm through the night and hot as soon as the sun rises. Indeed the variation is so great that the city of Los Angeles is said to have two quite distinct climates. As a rule apiaries are located in the bottom of the canyons where there is a draft of chilly air. But on the broad, flat valleys the nights are cold also. The warmest places are on the ridges between two canyons. I have a ridge situated thus on the top of which is about an acre of flat land which I have been

preparing for the reception of an apiary. It will be several hundred feet higher than the apiary already located in the canyon below. I will send the honey from the extractor down a pipe to the storage tank of the lower apiary. Since Mr. Atchley's and Mr. Swarthmore's writings in regard to warmth as effecting queen rearing, etc., I have concluded to begin carrying bees up immediately.[120]

Thirteen years later, Clyde still utilized storage tanks for the preparation and preservation of his Dayton Canyon apicultural masterwork, "red ripe honey," and described their purpose in his "War's Prices" article that was included in the December 28, 1917, *Owensmouth Gazette*:

I WENT into the store the other day and traded seven quarts of honey for a 50-lb. sack of flour. It was an even, square, cash deal. The season I produced the honey it was selling at 2¼ cts. a pound or less. The next year the dealers would not buy honey at any price. The market in honey was dead.

I had to devise methods for the storage and keeping; and also the proper methods for the eating of honey. I put the honey into tanks of a particular size and form and keep the tanks setting in the sun in an open field, where the soil is rich in iron. Then I [ke]ep the soil moist and cultivated all about the tanks of honey. Honey requires the same treatment that is required to keep a tree in thrifty, growing condition.

Unless the iron of honey is kept active it dies and after the iron is injured a different form of life is developed in the honey that is in the form of sulphur, which is a gas. It is the moist earth and its tillage that drives the sulphur out. The moist gas from the stirred soil operates to chase the sulphurous germs away and attract those of iron. Iron produces red. Red indicates that the molecules are active. Yellow indicates that the molecules are about to die, and the white indicates that the molecules have already died.[121]

These innovative storage tanks, however, weren't linked to his settlement of Dayton Canyon but had their origin in Iowa in the early 1880s[122] (see pages 116 and 117). Moreover, another characteristic that a reader might overlook in the newspaper

article of December 1917 is that his tanks were buried beneath the soil's surface.

In "Ten Tons Extracted Honey. What to Do With it if We Get it," that appeared in the July 15, 1905, *Bee-Keepers' Review*, we read the following summation:

In an excellent article, under the above heading, and published in the Progressive Bee-Keeper, Mr. C. W. Dayton, of Chatsworth, California, urges that honey be fully capped before it is extracted, even left on the hives a few days after it is capped; then he would store it in tanks that any thin honey might rise to the top, drawing the rich, heavy, ripe article from the bottom. These tanks Mr. Dayton makes of galvanized iron, waxing them thoroughly on the inside, painting them on the outside, after which he buries them in a mixture of ¾ earth and ¼ lime. He says that the lime takes up the moisture from the outside, besides absorbing any that may escape from the honey. Burying the honey keeps it of an even temperature, thus preventing granulation.[123]

The "excellent article" that appeared in the May 1905 *Progressive Bee-Keeper* was actually titled "What to Do With Ten Tons of Extracted Honey–If We Get It" and read in part:

On page 134 of the American Bee Journal for Feb. 23, 1905, Prof. Cook says "I think however, that it is generally best not to extract until the bees commence to cap the honey."

Now from my standpoint and in consideration of the present condition of the honey market, I call the above a pretty "tame" way of expression. I should say that it should not be extracted before it is capped all over, both sides, and clear down and around the bottom of the combs. And even then it should be left in the hives a few days longer until the bees have time to build a pretty good supply of brace and burr combs and fill them [with*] honey. Even then, after it is extracted, it should be left for several days to farther ripen in the tanks. In the tanks there will be a considerable portion that is thin and will rise to the top and will require several days to become sufficiently ripe to be put in cans. But even then I would not dare seal it up in 5-gallon cans.[,] for I know from experience that some of my trade would suffer. I put all in 600 pound tanks. These are thoroughly waxed with two coats inside and painted on the outside. Then it is buried in a bank of earth that is composed of one-

forth [fourth] lime. Keep all sand away from it. Either tin or galvanized iron is fit to store honey until they are thoroughly waxed.

A bee keeper [beekeeper] may think if his 5-gallon cans keep the honey until he disposes of it at the R.R. station or wholesale house that is enough. Well, it may be enough to suit him, for he may be contemplating going out of the business, but I entered the vocation of keeping bees twenty five [twenty-five] years ago and I never expect to go out of it. And we must care for our product in such a way that it will be rich, ripe and thick when it comes to the consumer's table. Damp sand or earth or air will send moisture through galvanized iron or tin and if the honey does not sour it will be greatly injured. The lime takes up all moister [moisture] from the outside and beside absorbs any moisture which may still escape from the honey.

Again the changes of temperature is very conducive to granulation also. By the above plan we have no granulation, even if the honey is kept five years. I can go to any tanks any time [anytime] and draw it just as or even more limpid and crystal clear than when it was extracted from the hives two years ago. I began putting honey in tanks in this way in 1882 and have never sold to dealers but one barrel in 1895 to C. F. Muth and two 125-pound kegs sent to Kansas City in 1896. We never try to teach people any notions about honey.[124]

The remaining content of Clyde's May 1905 article was included in its entirety with the *Review's* July 15 summary and follows (via my excerpts):

It costs eight cents per 5 gallon to store honey in tanks. Each tank takes one sheet of 30x96 in. galvanized iron, and another piece of 24x24 in. off another sheet. I have just enough time to make one tank while my wife is reparing [repairing] breakfast. And one tank is sufficient to hold one day's extracting. The caps to the 600 pound tanks are arranged so that moisture can continue to escape for two or three months through the hot weather; then the caps are screwed down and the tanks buried in the lime earth about a foot over their tops, to await orders. When I receive an order I go with a clean 5-gal can or other receptacle and draw from the bottom of the tanks. Only unearth one tank at a time. I do not use any expensive honey gates but a special gate which it to be soldered on the side of the tanks.

I should have mentioned that the pipe from the extractor leads to a tank large enough to hold a week's extracting. I suppose those many-hived, shortcut bee men will adhere strangly [strongly] to anything relating to big tanks full, but there are four requisites in the production and disposal of a crop of honey. First is quality and

ripeness; second is price; third is full weight; fourth, always keep it on hand. The failure in any one of these things will bring any market "to grief." The price should not be too low nor yet too high. . . . With sugar from five to seven we find that honey will rest easily at seven to nine cents. At this the laboring class and most of the well-to-do will buy it, and buy it often and with regularity. . . .

I used to produce and sell as much of comb as extracted honey. After a customer bought once or twice and thought of the lower price of extracted and tasted and considered they invariably decided to take extracted and continued to call for it. As one customer did another did. I never put in a word in favor of either kind. Now after twelve years he would not sell one case of comb honey to ten tons of extracted.

It would be impossible to turn them back to honey in the comb. If I kept bees for fifty years I could find no reason to run one hive to its production. My customers would not accept jars of extracted with chunks of comb honey floating in it as some bee keepers put it up. They prefer the clear extracted at the same price. Many have said that they want the honey to eat, not to look at. And by paying strict attention to this before mentioned requisites it found a position in their culinary departments that nothing else can displace. We have just three things to look after in our apiary management viz: Good queesn [queens], "elbow grease" and tanks.[125]

Writing two years later from Chatsworth in the April 1907 *American Bee-Keeper*, Clyde had this to say:

My honey is kept on hand the year round. If a consumer wants honey they always know where to get it. If the honey is right they will never buy anywhere else. I never urge them to buy more than they call for. I respect their judgment. To do otherwise is to treat them as if you considered them foolish. I have not asked a person to buy honey in twenty-five years. I show what I have. If they need, they know.[126]

While settling Dayton Canyon, Clyde and Katie retained their Florence residence and apiary (until it was eventually sold–likely in conjunction with the granting of his Dayton Canyon land patents). This tract, incidentally, was the additional property that Clyde mentioned in his homestead application (see Question 13 on page 39 in my

The History and Mystery of Dayton Canyon) and would have been the place of Katie's death. Nevertheless, in his May 1905 article, he mentioned his customers in Florence (to whom was sold his Dayton Canyon honey[127]):

When I was at Florence a few days ago a new customer came to my apiary and said he had waited for days to catch me to buy some of my honey. Then she [he] gave me the name of a friend at Los Angeles and insisted on my taking a 5-gallon can there. First I went to the place without the honey to be sure if they really wanted to buy honey. "To be sure, they said, if it was satisfactory." It was a boarding house and the landlord and several boarders, some of them lately from the east [East], gave me a perfect jumble of stories about machine comb honey and glucosed extracted. I gave no answer. It would have made my case worse if I had. When I brought the honey the next day they gave it the highest praise from the start. Now this was not first class, water white but it was a medium grade of amber in a high classed boarding house. And they insisted on having my name and address to get more. In the first twenty-four hours after I arrived in Florence fourteen 5-gallon cans were sold to persons who found out that I was at the apiary and they came there for honey. I can find customers about Florence who have bought honey regularly, every two weeks for seven years, without a miss; unless we neglected taking it to them as per order.

I am not arguing in honor of our methods or salesman ship [salesmanship] any farther than it conforms the natural way of treating honey. There is another big crop almost in sight and the question is what effect it will have on the present "dull market." I expect that the price will go pretty low. I will not be very active in the market until the storm has gone over. Seven cents per pound for amber and eight cents for water white will be our figures. Most of our old customers will stay "with us" as they have done before. The storm will be mostly over by December or January.[128]

Writing about the spring bee season of 1905 in an article that appeared in the August issue of the *Progressive Bee-Keeper*, Clyde described the environmental floras of his Dayton Canyon honey and the role of his tanks in its storage and preservation:

Our honey harvest started about fifteen days ago and from present indications will be all the bee man could wish for. Honey, honey, honey from noon to night, sunshine or cloudy weather alike. It is not a heavy yield say, ten pounds to the hive, per day, like basswood, but about three to four pounds a day, and usually lasts three months or more.

We fed the bees every day until the harvest began, when there were probably 160 good colonies remaining out of 200 last July. By swarming they are rapidly nearing the 200 and getting the empty hives full again. I have them all in one apiary now and expect to do all the work with my own hands so what I may say relative to my management need not be second hand [secondhand] or hearsay.

We have, first, black sage, lasting about two months, literally raining honey, as there is a small drop in every blossom. One month after black sage comes the boll or purple sage. This yields abundantly but it is more difficult for the bees to get the honey out of the blossoms because they are obliged to open a sort of trap door to the honey tubes. These trap doors require the strength of a large and stout bee to raise them. But when they are once raised there is the largest and most delicious flavored drop of honey of all. About midway of the blooming of this sage came the white sage. Wherever the coast winds strike this does not amount to much but our location is protected by high mountains so that we count on it somewhat. This honey is mild like black sage but has another very distinguished quality of that thickness or stickiness. If left in the combs very long it often will tear the combs before it will extract. In fact it is sometimes difficult to tell which is honey and which is wax of the combs. I have put it out in the sun and it evaporated to such an extent that it would not run out of a dish for sometime when turned upside down.

Before any of the sages are ended along comes sumac and wild buckwheat. Both of these are amber in color but of fine quality and pleasant flavors, and of the very best sellers when consumers have learned that color is not the only distinguishing characteristic of honey.

In the above five honey plants we have the equivalent to about their ordinary honey flows like white clover on about the 40th to 45th parallels[.]

I look, really, for a four-months [months'] harvest. During the winter there was plenty of rain* and now, even into May, we are having showers which should lengthen out the harvest until the 15th of August or later. In 1901 we got two inches of rain early in May. We got 200 pounds to the colony. Without the rain I doubt that we would have obtained 75 pounds per colony. In 1895 we got barely enough rain in the winter to make the sage begin to yield. Sage often blooms when there has not been rain enough to make it yield honey. . . .

As I stored all honey in the 600 pound tanks described in my last article I have always left them open where they contained dark honey and the poorest has risen to the top of the tanks and the best went to the bottom. This included alfalfa, sunflower, orange eucalyptus and one or two other kinds which I could not name. All of the valley honey would granulate in a week, even in hot weather, and I think some of it began to granulate in three days. I never tried burying it in lime earth, though what remained in the combs when the bees were moved to the mountains was extracted with the first extracting of sage. A few tanks contained about one-fourth part of valley honey and when buried in lime earth did not granulate in four years. When such tanks were uncovered and exposed to the air and temperature they granulated in one or two months. . . .

These dark honey mentioned were stored in 600 pound tanks and after a year the poorest part rose to the top and was taken off for bee feed while the bottom two-thirds would be readily saleable in the granulated from [form]. Liquid it would not go at all. Melting spoiled its delicate flavor and increased its poor qualities. Granulated it gives better satisfaction than granulated sage. We always sell sage in the liquid form. About one-fourth of the customers will use the dark granulated on account of the lower price and because they labor and have better appetite and know the man they get it from.[129]

Five months later, in the January 1906 issue of the *Progressive*, Clyde described the type of lime in which he buried his tanks:

In foregoing articles I told how to get honey properly ripened before it is extracted. How to can it up so that it will remain in the liquid state indefinitely. The lime I recommended was not such as the plasterers use. It is crushed rock containing lime which is unburned. When the lime in crushed rock comes in contact with the atmosphere it will slowly burn itself, continuing the performance for years, when, in case it was plasterer's lime it would air-slack and be worse than none.

The earth selected to store honey in should be warm and dry naturally and sheltered by a roof. If it is in a cold climate the temperature of the earth should be kept from falling below the freezing point by some artificial arrangement, such as pipes of heated air passing through the earth around and underneath the tanks of honey. This may require some labor and expense to construct, but you should be aware that in many cities now-a-days [nowadays] there are elaborate and expensive arrangements for the keeping of meats, fruits, butter and eggs. Do you think honey

is not worthy of a corresponding outlay for its preservation? Then you had best go back to mule driving and shoveling dirt, as a honey producer you are too much "hide bound [hidebound]".[."][130]

Then, in the April 1906 issue, he had this to say about his tanks:

My tanks are 30 inches high and 24 inches in diameter and holds 700 pounds. I have 42 of these tanks full now. It looks as though we were going to have a year of scarcity during 1906 which may bring an opportunity to get a price for honey. Possibly 10 cents a pounds.[131]

In the conclusion of this article, he provided some additional information about his Florence customers (see page 127):

I have been in the honey market here in Los Angeles for twelve years. For ten of these years there has been disposed of an average of six tons per year. In 1898 we sold between eight and nine tons and in 1900 about three tons. This was the third year of a string of three poor years for honey. Our supply was about run out; At [at] first we would drive out several miles from home and back home again, getting a consumer here and there along the route. After awhile we begin to dread so much travel and began to see that more customers could be licked up nearer home and so we began to drop out these far away. It is not always that we get the most satisfaction from mere money but sometimes it may come by experimenting to see what can be done. So we made the attempt to sell our six tons per year as few customers as possible. In four year [years] we were selling to every house within two miles and to 125 to 140 customers[.] To several of these we delivered a jar of honey every week for six or seven years without a single miss unless it rained or some one [someone] was sick and then they nearly always took two jars the next trip around. We delivered the honey in such a shape that there was nothing left for the consumer to do but to unscrew the cap and dip his spoon in. There were three grades and three prices but two thirds [two-thirds] was of the highest grade, or water white all extracted.

Counting five to the family, we supplied about 750 persons[.] If the whole city of Los Angeles had used honey to a corresponding amount it would have averaged 1800 tons or 90 carloads and returned an income of $800 per year to 300 bee keepers [beekeepers] and occupied less than one half [one-half] their working hours. Four cities within the state would consume one half the state could produce in the best year

California ever saw. And the wole [whole] United State [States] would consume the product of over 90 such states in the best honey year that ever came. What we have done any one [anyone] else can do.[132]

The methodology underlying Clyde's preservable storage tanks was definitely highlighted by his following ad (from Chatsworth) that appeared in the *American Bee Journal* of December 1911 and January 1912: "SAMPLE OF HONEY 10 years old, and Best Mailing Case–free."[133]

Three years prior, he mentioned honey that had been stored since 1901 in two articles that had been submitted to the *American Bee-Keeper*. The first excerpt, from the April 1908 issue, follows:

THE TANK here shown is of the kind which I have been using for about 25 years. At present there are about 90 of them filled with honey. Fourteen are of the crop of 1901 and if there is any granulation in any of them it is very close to the bottom that I cannot discover it from the top. It is very thick and limpid and water-white, and when I sell any of it it [repeated twice in the original] is easy to fetch the top of the market price. The tanks are wax-coated inside and painted on the outside. It costs about 90 cents per sheet for 28 gauge galvanized iron, 30x96 inches, and each sheet completes the sides and bottom of one tank. A row of rivets is put in along the side seam and the bottom is soldered in in [repeated twice in the original] a manner to avoid leaks or breaking loose. It will be described hereafter with drawings. I have made a tank in one and one-half hours, but that is a faster gait than I usually work.[134]

The second excerpt appeared in the May 1908 issue:

DURING THE past two months I have emptied several of these tanks as shown by the sketch. Sometimes there will be about one-half pound of flinty granules resting on the bottom of a tank, but no farther signs of granulation. The honey was put in the tanks in 1901 or 1903, and now it is the first of March, past the cold and damp part of the year when granulation is likely to occur. This on the bottom is

nearly pure carbon. I have put into one of these tanks from a quart to a gallon of granulated honey at different times, but in a few months the granulated portion was converted into liquid.[135]

As Clyde wrote in a juxtaposed article at the end of 1908, "My honey never needs liquefying because it is put into tanks and in a manner so that it never granulates. It was described in the American Bee[-]Keeper. Give it ventilation."[136]

Interestingly, nine months before her death on December 16, 1905, Katie Dayton submitted a letter that appeared in the March 9, 1905, *American Bee Journal*. The title "Increasing the Home Demand for Honey" preceded her letter that follows in its entirety:

The Editor [editor] asks, "Why do not more families use honey? What can be done by bee-keepers [beekeepers] to induce them to use it more than they do?"

I believe there is only one answer to the question, and that is the majority of bee-keepers must first produce and sell their honey differently than they do now. I believe they are largely in the fault why honey is not used more.

The bee-keeper must not be above his business, but sell his own honey in his own city or village. Many a man ships his honey in his own city or village. Many a man ships his honey when the people in his own town or neighborhood ought to be eating it, but because it is not brought to them and their attention called to it they do not use it.

People like good food to eat, and will buy and use good honey just as they will fresh eggs and the best butter, and will be steady customers of the one who brings it to them. The most important of all is that the honey be ripe; not extracted until it is all sealed over; for honey taken any other way will not build up a market on a firm foundation that will grow and enlarge with time.

We have worked up a market in this way, and created a demand for honey in our part of the city and country where there was none to speak of before we came here. We are not dependent upon commission men or grocery stores to sell our honey. They do not know how to keep it, nor how to create a demand for it–they sell only to

the demand already created.

We are happy that we can supply people with so healthful and delicious a food. The one that comes for a dime's worth is waited upon as pleasantly and carefully as if he had bought a gallon. I feel it a privilege to tell any one [anyone] the many uses of honey besides using it on the table. How they could make their own vinegar, at small cost, and know it was pure, instead of buying the adulterated stuff at the stores that never ought to be eaten.

We never tire of honey, but eat it every day in the year; yet we know of bee-keepers who do not save enough for their own use, but sell it at a lower price than they pay for sugar. Surely, such bee-keepers ought not to expect other people to use it. There are months at a time without a pound of sugar in our house. On account of honey being the most healthful, we use it in all places where sugar is used except making jelly.

Fruit canned in sage honey is delicious, and when I mention it to others they wonder that it can be used for that purpose. I use enough to make a thick syrup on the fruit. Satsuma plums are especially nice that way, and usually opened when we have company. They are of a beautiful blood-red [bloodred] color. I never have any fruit spoil, but use only ripe honey, that was all sealed over before extracting. Unripe honey would not keep the fruit.

The Germans are the best honey-buyers, and the ones most likely to use it for cooking. They probably learned to use it in their native country. People learn more readily to use honey on the table than for cooking, and unless the price is a little lower than sugar there will not be much inducement to use it, so long as the market abounds in unripe honey. Sugar is always the same quality, but honey, bought from the stores, is almost always different in quality and flavor. One time it may be white but thin; sometimes sour; next time may be thicker, but dark and strong. Often it is granulated. Few know how to liquefy it, or want to be to the trouble of doing it. And some I have met had supposed it was spoiled when in the granulated form. Most people prefer mild-flavored honey because they are used to sugar which has no flavor. At first some do not like the flavor of honey in cooking. I did not, but after years of using it I have learned to like the flavor. We are afraid to use sugar.

About nine years ago we thought we could increase the sale of our honey by putting a label on every section, jar and pail of honey we sold, stating it was "Pure Mountain Sage Honey",[,"] and our name and address so they would know where to get more. We gave away hundreds of "honey cooking recipe" leaflets, but saw no increase in sales on that account. They probably regarded them the same as any other advertising leaflet. A part of the people do not read much. Another part do not heed

if they do read. But the bee-keeper who retails his honey has a chance to educate all classes. Finally we dropped the extra labor of putting on the labels, as the honey was always sold by taste and did not seem to need them. Now I give the leaflets only to those who are interested sufficiently to use some of the recipes. The honey has always made the demand for the leaflets instead of the leaflets selling the honey.[137]

("MRS. C. W. DAYTON" concluded the communication.)

Katie's letter was included in a column "Our Sister Bee-Keepers" that was attributed to an Emma M. Wilson of Marengo, Illinois, who was evidently the one who wrote the following response to her letter:

Mrs. Dayton has given us many helpful suggestions in her very excellent letter. She tells what they have actually done, so she knows what she is talking about. If we all did as much as she has done about using honey for cooking, canning, etc., and trying to get others to use it, too, it surely would help materially in increasing the sales and prices of our honey. She says, "We are afraid to use sugar".[."] Perhaps more of us ought to be afraid to use it, too. We might be if we were wiser.

No doubt she is right about people having to learn to like the flavor of honey in cooking. You know we have to learn to like many things we eat, and afterwards become very fond of. Why not the flavor of honey, especially if it is so much better for our health to use it?[138]

Nearly three years after Katie's death, Clyde submitted an article (or letter) to the November 1908 *American Bee Journal* that appeared in the same Emma M. Wilson section, now renamed "Our Bee-Keeping Sisters." In his "A Sister Queen-Breeder–Moving Bees–Taking Off Honey" (that follows in its entirety), he shared some interesting recollections about Katie's involvement with beekeeping (while living in Florence)–and in spite of her tuberculosis:

I have been purchasing from 5 to 20 queens every year for the last 25 years, and the best queens I ever received came from a lady residing in Illinois. I was then residing in Rock Co., Wis. These queens were extra-well behaved, only moderately yellow, and good workers. So that I requeened a whole apiary with them, which averaged 125 pounds of comb honey to the hive the next season. I had 2 of the queens sent to California, where several thousands were reared, of nearly the same stock. I could at one time count up 15 apiaries which were established with this stock. Several of these apiaries we have read about, in the bee-papers [bee papers].

As these bees were continued to be bred here in California, they became of the lemon-yellow shade; or, a sort of watery-grey. The workers were so unusually large as to cause astonishment. I exhibited them at fairs where there were others from different States [states], and there was never a bit of trouble in walking away with all the premiums. They were extra quiet at the fairs. That is, they did worry over their confinement. A 2-comb observatory colony finished up a row of 17 queen-cells while perched on a standard in the exhibition room, and after sealing the cells they added the little combs to the cells as they often do in strong colonies. It requires either very correct management, or else very well-disposed bees when they complete every cell under disturbed conditions.

I always sold the queens for $5 each. Several hundred have been stolen from the apiaries when I was away. For several years it was quite common to miss several of my best colonies in the spring. And three or four who stole colonies or queens wrote me letters of confession, years afterward. And those bees actually gathered lighter colored honey than any other stripe of bees I ever saw. I have never been able to buy as good stock as I was able to produce from home stock. The only way to get or keep good stock is to keep rearing and selecting. The bees of the best established breeders in the United States are all the time changing, in color and other characteristics.

One day as my wife was returning from the post-office [post office] she saw a small swarm on a fence-post [fence post], and an old man and several other persons looking at them. Our apiary was about 2 miles away. She looked at the bees and said that she knew they were from our apiary, although there were other apiaries nearer. This made the old man so angry that he scolded and went into the house in a hasty way, and confident that she could not get them. She folded her lap-robe [lap robe] in a manner as to make a sack by the aid of a few pins, and pinned one of her bee-gloves, which she also used for driving, on the inside of the sack. As she expressed it, those bees got on the inside in post-haste [posthaste]. In 5 minutes there was not a single bee outside. They had been traveling and clustering so long that they were anxious about the matter. She said she would not have taken them if the man had not

acted so spitefully.

When I kept less bees than now, I practiced moving them several times a year to catch the honey-flows from different sources. In the spring of a good season my bees would be located in the valley so that their removal to the sage-fields [sage fields] was the first thing to be done at the approach of a good season, or, a good honey harvest. A part of this operation is different from the usual methods which are followed by other bee-men [bee men], which is that my bees are always loaded on the wagons at midday and the trip is made during the afternoon and evening. The bees endure the confinement better, and begin to work in better disposition the next morning. I have hauled 48 colonies 35 miles between 12 o'clock noon, and 12 o'clock midnight, with one horse, and the horse did not sweat, although it was a very hot day in July. And most the hives were double stories and full of honey. It requires an expert knowledge of the roads and horsemanship to do such things. For 4 to 6 weeks before moving the bees I began to fit the horses for it, by better and heavier feed and exercise at heavy work. I prefer to use 2 wagons, each drawn by one horse, rather than 2 horses on one wagon.

Well, what I am trying to get around to say is that one time I loaded up 2 wagons with bees and drove them up in front of the house, in the street, and hitched while I ate dinner, expecting to engage a young man a short distance up the road to drive one of the loads. My wife had been in bed for a week or more, but when she saw the loads of bees through the window she began to make up her mind to go along and drive, as she had often done before. The interests along the road, the camping out, and the cares which came swiftly into mind, entirely dispersed her disease. She took all of the honey out of the 200 or more colonies, amounting to 10 or 15 tons, and managed the hiving of hundreds of swarms, and when the harvest was over she was strong and hearty, and weighed 16 pounds more than at the start.

She always chose the removal of the honey from the hives as her part, even if there was hired help. We often hired women to do the housework, and men to uncap combs and turn the extractor, but never to remove honey from the hives or manage swarms. That part requires skill and judgment, which is not so easily picked up. We could better afford to have inexperienced help waste honey, or abuse the machines, than to misuse the bees in removing the combs from the hives. I believe the nature of the bees is varied very much by the way they are handled.[139]

Wilson's response follows:

Heartiest thanks to you, Mr. Dayton, for your interesting letter. No doubt many

of the bee-keeping [beekeeping] sisters are doing excellent work in a quiet way, keeping in the background, just as the good sister you mentioned seems to have done. But she has "made good," nevertheless, as you say the best queens you ever received came from her. Tally one for the sisters.

Your wife's exxperience [experience] ought to prove an incentive to more women to go into bee-keeping. You say, "she always chose the removal of the honey from the hives as her part of the work, and that part requires skill and judgment which is not so easily picked up." Let me add that aside from that, it is the most delightful part of all bee-keeping, at least to me. One is kept alert and expectant all the time, and it surely is as good as the best tonic, to take off super after super of snowy-white sections.[140]

Two months later, a response to his November 1908 article by a William M. Whitney of Evanston, Illinois, appeared in the January 1909 issue of the *American Bee Journal*:

I read with much interest articles appearing in Miss Wilson's department of the Journal, and especially so with those appearing in the November issue. Comments by Miss Wilson on Prof. Cook's reference in Gleanings, to poultry-keeping in connection with bee-keeping [beekeeping], is timely, and should interest bee-keeping women generally. It has been my observation that women, because of the greater care and attention they give to details in whatever they have in hand, are especially adapted to the occupation of bee-keeping, poultry-raising, cultivation of flowers and small fruits.

I have given instruction to many, who, at first, seemed timid, and who hesitated to approach a hive of bees, but soon got entirely over their fear; and the gentleness, dexterity and care with which the frames of bees were handled, was surprising to me. I really think that intelligent women, who may be situated favorably for a combination of bee-keeping with any, or all, of the occupations above mentioned, with a little help for the heavier work, ought to make a success of the business.

The statement by Miss Wheeler, of her perseverance under difficulties–those stings she uncomplaining bore–my! where [Where] is there a man who would have done that? It shows the right kind of spirit to make a bee-keeper, or to do anything else, where nerve and endurance are requisite to success.

The same thing is exemplified in the statement by Mr. Dayton respecting the work

done by Mrs. Dayton–the taking off tons of honey, and the management of the bees–showing that gentleness and care are essential qualities in the proper management of bees.

That abundant success may attend the bee-keeping-sisters, and that more may be encouraged to engage in this most fascinating pursuit, is my wish.[141]

Then, a month later, Clyde's medley "Thoughts Stirred up From Reading The [the] December Review" appeared in the February 1, 1909, *Bee-Keepers' Review*. In this article that almost follows in its entirety (minus the one paragraph about his tanks that's included on page 132), he shared additional recollections about Katie when they were living in Florence (notice, too, that he mentions the ownership of an automobile with a slight disdain):

EDITOR Review–Your flat-packed paper has always arrived here in good order, and I am as far away as I can get without jumping into the pacific [Pacific]. As I have said at other times, the journals in bee keeping [beekeeping] are operated better than the business itself. It is like glass floors covered with mud. Or, like mud with frost on it. You are not the only one who has constructed home made [homemade] cases for type, or honey. Indeed, I am threatening an automobile. The men who make the present automobiles are not the men of necessity.

Mr. Foster's article and name reminds me of the old times in bee writtings [writings] of twenty years ago. Mr. Foster was my near neighbor at Florence, near Los Angeles, for several years, being then entirely out of the bee business. It is a rare instance where a man quits bees and does not come back into it again.

You editors have no occasion to growl if there *is* a dog at the other end of the carcass. An article which gets down flat to business finds its way into the waste basket [wastebasket]. Not even a few thanks when we read a lengthy, dry description in one journal, then walk five miles to the post office to get another journal, and find the same long story repeated in that. If one borrows, can't another?

Yes, I like to mix bees with other things. I want and need something heavier than bees. Such as chopping wood or grading roads, especially when I can wear mittens. It needs something to send a flush of blood to the muscles, on the crisp, frosty

mornings when the ax rests lightly on the shoulder.

This making bees gentle by shaking I think is *cruelty*. It turns the contents of their stomachs up side [upside] down, produces a sudden inflation of gas, and saturates their breathing capillaries with raw honey. Throw your head backward and pour some honey down into your lungs and see how it feels.

Now, Mr. Editor you are hobbyized with specializing. I believe you like to keep bees awhile, and then print awhile, because you like to ride on the train better than either. You will want to be engineer or conductor, if you keep getting worse, so you can stop along the way and fish. . . .

Say, now, I thought that bees chose larvae instead of eggs, which is contrary to Mr. Pritchard's idea, on page 371. Mr. Hershiser expresses my appreciation of the oil stove; only I give it one more kick than he does after I get it out of doors.

Then you ask, page 362, why we like the Review. Didn't I have the pleasure of a half hour's "sitting on the fence" with my old neighbor, Mr. Oliver Foster? Then wasn't there Mr. Getaz, Leffingwell and Williams, all neighbors but living a little farther away because they are somewhat less known to me. Isn't that half-hour chat better than a cigar or glass of beer?

Nearly every time I go to the post office [i.e., at Chatsworth] I find a crowd occupied in neighborhood gossip. I seldom stop there more than ten minutes, but hasten down the road to a dense shade tree, and make a hasty examination of the letters and papers, occupying about an hour. I went on foot when I had three horses standing idle, and I still go on foot since obtaining an automobile. I can *think* better.

The distance to the post office and back is nine miles. I do not go every day. These gossipers are there nearly every day. Always hanging on, but never getting enough. When I eat I want a *full meal*. It is better for the stomach to come up to its full exertion. It satisfies for awhile–until I have thought out my thoughts and then I get hungry for more–more food for thought.

I take enough papers of various kinds to keep my thoughts busy. When my wife was alive I always realized that she would want me to hurry home, so that she could read, too. She often came to meet me along the way. She always asked, before she reached me: "Well, what did you get?" This would refer to what we had talked and meditated over in some previous paper. Yesterday I should have answered;[,] "We'll have Mr. Foster's picture, now. It's in the Review."

"Is that so?" she would have said, "I always wondered where the Fosters went."

"O-o, they went back to Colorado to keep bees again.[,]" I would have said, as she grasped the paper out of my hands; and, as she leafed it over to find the picture, she would say:

"I guess it must be good business, then, or Mr. Foster would not have gone into it; because they were able to go into anything else."

Is it not worth something to have "two hearts that beat as one?" I used to ask her, to test her faith in bees, what she would do, to "make ends meet," if I should die some day [someday].

"Why," says she, "I would not quit the *business*, I *guess*?[.]"

Her mind was so occupied with propagating flowers and vegetables, shooting game and trapping foxes for rugs and furs, that she scorned the cramped city life. The country and the mountains, especially, form a continuous park, to those who understand enough about forestry, botany, geology, natural history, entomology, apiculture, etc., to realize what they are walking on or treading underfoot.[142]

The following comment appeared at the end of the foregoing article: "[I have often wondered if there were other men, besides myself, who found more pleasure in their own thoughts than in the small talk of the 'corners.'–EDITOR REVIEW.]"[143]

Again, the address of 970½ East 10th Street on Katie's death record, where she died and where her funeral was held,[144] was actually her and Clyde's Florence residence.

Nearly three months after her death, Clyde's "What I Do With a Crop of Honey" appeared in the March 1, 1906, *American Bee Journal*. This article, which I consider one of my most interesting discoveries, definitely underscores the necessity of his Florence residence and customers while he was still preparing and expanding his Dayton Canyon apiary, an apiary that took "five or six years" in the making.[145] In this lengthy article that follows in its entirety, he mentions his brother-in-law (William A. Blinn) and employs the plural possessive pronouns of "our" and "we" in the first

paragraph as if Katie is still living:

IT is 32 miles from our place here to Los Angeles, and 6 miles farther to Florence, in the southeast part of the city, where our other place is located. At Florence there is a completely furnished 7-room house, shops, honey-house [honey house], barn and wagon shed, and usually a fair-sized apiary amongst grape-vines [grapevines] and numerous fruit-trees [fruit trees]. We own both places–no rents, no debts. We produce our honey at Chatsworth, and take it to Florence to sell it. If the distance was 500 miles the same tactics would be followed. When we bought, at Florence, 9 years ago, it was in the country, but it is now thickly settled–houses and stores all around. Then land was $150 per acre; now $2,000, or more.

When I get ready to sell some honey I put it on the train here at Chatsworth, so that I can get it from the freight depot as I pass through Los Angeles. I pay 15 cents per 100 pounds to ship it rather than haul it over the 32 miles of rough and dusty roads. I choose a time when the roads are good, and the moon lights the way. I retire at 7 in the evening; and awake at 12 or 1 o'clock; hitch up and start out, coming into the city at 10 or 11 o'clock in the forenoon, and go to my brother-in-law's for dinner.

After dinner, of this trip, I took a stroll around amongst the commission and wholesale houses with a quart jar of honey in hand. I took this time 48 quart jars of honey to the city by wagon. The best that was mentioned was 4½ cents for water-white, and they were not disposed to buy at that price. Everybody seemed to have plenty of honey on hand.

As my friends urged me to remain till morning before proceeding to Florence, I set out to devise some way to "while away" the afternoon, so I unloaded most of the cases of honey and started from near the center of the city to peddle out the four dozen quart jars and six 60-pound cans in cases. These last I took along to make my load "show up."

The city is "lousy" with truck-wagons carrying vegetables, fruit and a large share [of] honey also. Everybody knows the contents of these wagons, but mine was different, and drew some curiosity. I want no letters–let them come and see what my wagon contains. They recognize the cases as "original packages" as honey comes in from the mountains, and if it is allowed to pass their houses and reach the dealers' hands there will several middle-mens' [middlemen's] profits to pay. My wagon-box [wagon box] is small and low-down [low down], so that a few cases of honey appear like considerable of a load. These trucksters buy only a case or a single can at a time; keep it at home, from which they pour out from two to six jars full of honey, sufficient for a day on the wagon.

It was 2:10 when I started and 5:45 when I returned in the evening. Entirely new territory. I sold 39 quart jars at 25 cents each for the honey they contained, and one 5-gallon can divided among three families at 7 cents a pound, by the gallon. I received $13.95, net, for all. If I had sold that 177 pounds at the wholesalers' it would have brought $7.08, net, after deducting the cost of cans and cases–a difference of $6.87. Besides, I was paid 5 cents each for a number of jars for which I paid only 3 cents each.

It has been pretty well settled that it costs 4 cents a pound to produce honey, yet 4 to 5 cents are amongst the high figures which have been prevailing here! Now, if I keep on selling 177 pounds a day, and working only 3½ hours a day, my 12 tons will all be gone in less than 6 months, and will have rendered a profit of more than equal to a crop of 50 tons at 5 cents a pound. It takes hired help to handle 50 tons and about five times as many bees to produce 50 tons as to produce 12 tons.

It used to be said that "bees work for nothing and board themselves." When that was true the woods swarmed with venison, the pasture on the clearings was free to anybody's cattle which could find it, and fences were built with walnut rails.

I waited in a new store 40 minutes while the store-keeper [storekeeper] waited on several customers, hoping that I could sell him 10 jars, which would entirely clear up my four dozen; but he took only one jar for his own family, and said that his trade seemed to demand nothing larger than a 10-ounce tumbler, a few of which he already had.

To procure, wash and fill three dozen jars to replace those sold kept me till 9 o'clock the next morning. On the way to Florence I sold $9 worth, arriving about 11:30 a.m.; but I went to two boarding houses where I sold 5-gallon cans last April. At one there was about one-fourth of the can unused. The landlady said they got down to the sugar it was adulterated with, and stopped using it! I offered to buy it at the same price they paid me. While she went to ask the landlord about selling it, the hired girl said they would not sell it–the man told her to leave it off the table because the boarders ate it so greedily!

When the landlady returned she talked about anything but selling their can of honey, and asked me to come again in a week or two, when they would probably want another can. But I am tired of the 5-gallon-can deals. If they had bought it by quarts they would have used three times 20 quarts by this time, and I would have $5 per can instead of $4.20 and the loss of my can; better satisfaction, and especially, no granulation.

I ached to build up a market there by my brother-in-law's. It would be my delight to stay and sell out a nice little load of honey every day. How it pleased those people

to get something wholesome! Nearly every one [everyone] warmly invited me to come again. I gave them much logic along the lines of apiculture and health, which they freely grasped and looked forward to learn more. After a man bought a jar I was more courteous to him than ever. The longer you can cause a purchaser to stand around your wagon with a jar of honey under his arm the better. Remember that people like to buy honey, but do not like to have it sold to them. It is hard to be obliged to forsake people after such delightful chance acquaintanceship. But I must do it. Los Angeles is too large a city. I have my market at Florence awaiting the delivery of the same goods.

Although at my brother-in-law's I sold enough to make wages, still I drove from 10th to 28th Streets (Florence is 80th Street), a distance of 1½ miles and return. It was like Mr. Root going to Xenia–"hit the road in the high places." So I hit the demand for honey only in the high places. I could have sold it within a distance of a few blocks. In fact, there are 150 houses in the same block in which my brother-in-law lives. In a few years' time I could induce every family in that block to use honey regularly. We sold to every family at Florence. It took four or five years to "fetch" some of them. We did not give up because a family refused honey once. We kept the stone a-turning, and in time the constant grind wore away all obstructions. We laid our plans for a long job.

One of the apparently hopeless cases at Florence consisted of the old people and three sons-in-law, living separately. They moved there from a part of the United States where there was not much honey produced, but much pork and molasses. Honey went particularly against their "grain." They saw us sell to others until they got a hired man from a honey-eating family. This hired man *would* have honey if he had to pay for it out of his own purse. So they bought honey for the "hired man." The 5-year-old boy took a liking to the "hired man's honey"; and when the hired man went away the child begged for honey. The mother also began to suspicion that honey was good. We got them all.

Honey is easy of digestion, and better digestion improved the tone of their stomachs. A healthy stomach reviles sugar, glucose, meat, grease and pastry sooner than a stomach which is not so healthy. It may not receive so much injury as a poor stomach, but it gives more pain, and pain is what the consumer is most likely to judge by. The longer they continue on the nutritious food, the farther they get from being able to return to the less nutritious, and the butcher, the baker and candyman [candy man] all seem to be striving to get the consumer into his coffin. Any bee-man [bee man] who half understands his job can see that he has the consuming public at his mercy. It is simply "come to honey, or go on dragging out your miserable lives."

Gab and appearance count for a whole lot, but quality is the "drawing card."

Take the cap off the jar, and while they are tasting with a lead-pencil [lead pencil], tooth-pick [toothpick] or knife-blade [knife blade], lay the open jar down on the step and roll it over once or twice and take it up again before the honey runs out. If you waste no time and make no fumbles you may learn to do it with quite thin honey. But I did not need to hurry, and purposely made a few fumbles, and they took me for a very ordinary sort of "mossback," and needing *a little money*.[146]

Writing "along the lines of apiculture and health" a year later in the March 1, 1907, *Gleanings in Bee Culture*, Clyde shared some interesting background information about the status of his health before and after the adoption of a vegetarian diet that was based on one meal per day and the staples of honey and canned fruits. Accordingly, he described his methodology of canning fruits (using honey instead of sugar) that would have been linked to Katie when she was living:

To read of families of five or six persons using a five-gallon can of honey a month, or such a matter, is causing some smiles in this quarter of the globe. I have worked for several bee-men [bee men], and none of them "made free" with honey on the dining-table [dining table]. Families who eat much meat do not care much for honey, or, for that matter, any kind of sweets. I have always been a great meat-eater [meat eater]; but several years ago I began to have an almost constant headache, backache, neuralgia, rheumatism, paralysis, etc. These diseases affected me by turns, lasting from a week to months. I began to study health, and soon left off meat and sweets and fermentation foods. This did some good, but there was nothing of very decided benefit until I went down to one meal a day. From a life of almost constant misery I began to feel "like a boy," with no pains or ill feeling, and could work all day and not be tired at the end of the day. But it required an awful effort to master the artificial appetite which had been gaining a foothold in my system for many years, and I could then realize the kind of a "fight" the liquor-drinker [liquor drinker] must "put up." I had had a headache from twice to three times a week for years and consulted fifteen of the best physicians I could hear of, but only temporary relief came. But my headaches went and have not returned from that day to the present.

My folks looked for me to lose flesh and become weak; but I gained 16 pounds the first month, and I was handling the pick and shovel and a ten-pound sledgehammer, and a constant gain in muscular development resulted.

Well, after I got my system and digestion corrected I found that I could return to my old diet of foods, but I had to control my appetite to the needs of my system.

On August 31 I brought into the house and set down by the dining-table a five-gallon can of black-sage honey having the top cut out. I set it on another five-gallon can so that the top came just even with the level of the table so as to be handy to dip my spoon into it, just about four inches from my elbow. When I got GLEANINGS from the postoffice [post office], Sept. 23, and sat down to read, and came across the picture and Mr. Gilstrap's letter on page 1186, I simply reached for the ruler and measured my honey-can [honey can], and it has been lowered 8¾ inches in the 24 days–36 to 40 lbs. No one has been here to eat besides my individual self, and the marks on the can show where the honey was when I began. Besides, I have been eating more or less by chunks when working about the honey-house [honey house]. The first five months of this year I ate exactly three five-gallon cans. But I ate also a quantity of canned fruit–blackberries, strawberries, plums, apricots, figs, grapes, peaches.[,] pears, apples, etc.–perhaps four or five dozen jars. All of these were canned with honey. We always put up from 100 to 200 Mason jars of fruit every year. Fruits possess tart, which honey lacks. I bought 50 cents' worth of sugar in 1898 and nearly half of it is in the honey-house yet. It was carried there to be put in bee feed, but it has been neglected. I never knew a jar of fruit to spoil with honey. But any canned fruit will spoil if not properly attended to. My neighbors often spoil a half, and that in using sugar. Sugar is somewhat safer than honey. But I found that sugar would make my back ache (kidney trouble) in four or five days, but honey took two weeks. I tested both many times. One spoonful of vinegar took me seven months to cure the effects of. I almost despaired. Sugar was nearly as bad. When we find *the remedy* it requires *time* to make reparation of the injured organs which bad diet and habits cause. Nature does the repairing or rebuilding, but not instantly. Now, since I have allowed my digestive organs to repair themselves I can see that even vinegar with such foods as cabbage and meat is necessary. It aids digestion if not used to excess; dissolves uric acid; prevents crystallization of uric acid, I suppose.

Now I come to the canning of fruit with honey. I can not [cannot] remember when we lost a can. First the can must be hot before the fruit is put in. Then the fruit must be thoroughly heated through before it is put into the cans. These particular points must not be slighted, but they often are. Better boil the fruit more than necessary rather than too little. Boiling extracts the color from the fruit more or less, but that

is only "looks." Put the honey in at the last, and fairly heat it through. Suit the taste as to the amount of honey to use. Put the caps on the jars while the fruit is hot. Have the caps hot, right out of hot water. Screw them on with a cloth to prevent the hand from being burned, then the air within the cap will be hot. Set the jars aside to cool, caps down, on the table. Examine them every hour as they cool, and turn the caps on tighter. As the fruit gets cooled it occupies less and less space within. It must draw air in in [repeated twice in original] order to fill the vacancy which would occur. This must be prevented. If no air can get in, the cap will be drawn into a concave shape on the outside. This may indicate the perfectness of the work; but not always, because the caps may have been concave before being put on. Watch this so as not to be misled by it. By the following morning the fruit will be cold, the jars standing on their caps. Examine for small air-bubbles [air bubbles] passing upward next to the glass. If there is, it gets in between the cap and rubber and will spoil the fruit. Do not wait until the day gets warm, nor take the jars to a warm room to make this examination. Do it in the coolest part of the morning. That is when the contents would be the most contracted, and would be drawing the hardest to bring air in. When the fruit warms up a little the draw would be in the other direction–from inside outward. It is impossible to can fruit and not leave a small space to be filled with air. But air is no injury if it is hot. If the cans are set right end up, the air-space [air space] would be situated at the top of the jar next to the cap where the air would be admitted. If the caps leaked air, the air which came in would join with the air already in the jar, at once, and there would be no chance to observe its entrance or progress. But with the jar standing upside down, the admitted air will traverse the whole length of the jar before becoming settled at the uppermost portion. If you see small air-bubbles following one another upward, just get the "old man's" beeswax and rosin-dish [rosin dish] and brush which he uses to fasten foundation in brood-frames [brood frames] (3/5 beeswax and 2/5 rosin melted together), and put a good coating all around over the rubber, covering the edge of the cap. After this, keep the jars standing upside down for a week or more. Watch for bubbles on cool mornings; and when the day warms up, look the jars over to find juice sizzling out from under the edge of the caps. They can not drive air out, because the fruit is next to the cap, but fruit juice will be forced out instead. Put on more wax. Finally the fruit juice will become thickened also, and thus all openings will be closed.

It is preferable to keep jars of fruit in an even temperature.

Do not say you followed the above directions and fruit spoiled. Under my table, against the mop-board [mop board], is a row of Mason jars of tomatoes and beans that have been there two years, and they are in perfect condition, and tomatoes are the

most difficult of all things to can.[147]

The following editorial note concluded the foregoing article:

[We shall have to award the palm to our correspondent as a honey-eater (honey eater); and the fact that the quantity consumed had no unpleasant results speaks eloquently of honey as a food, especially when we take into consideration the fact that Mr. Dayton had previously been suffering from indigestion before he went on to his simple diet of fruit and honey.

In this connection perhaps the editor had better let out a little secret. For many months back he has been living on two meals a day–a substantial breakfast in the morning, a little fruit or nothing at all at mid-day (midday), and a dinner in the evening. Food tastes better, and he never enjoyed better health. But when traveling we eat three meals a day so as to be "like other folks;"(";) but on returning home we skip the mid-day meal.

The suggestions in regard to putting up canned fruits in honey are excellent, and we would suggest that our bee-keeping (beekeeping) friends lay this article aside and put it into application during the canning season next summer and fall.–ED.][148]

Over a year later, Clyde's brief but complementary "Trouble With Our Digestive

Organs" appeared in the December 1, 1908, issue of *Gleanings in Bee Culture*:

I wish to suggest that the cause of Mr. Bischoff's sore stomach, as described on page 1272, Oct. 15, is that he is slightly overeating. Let him go without breakfast until 11 o'clock, or noon, and in a week or two his stomach will recover.

If the stomach feels very faint at about 9 o'clock, when doing without breakfast, take a small glass of water and put into it four tablespoonfuls of milk, and honey the size of a hickorynut [hickory nut]. Mix them well and sip slowly with a teaspoon. This should satisfy the stomach until 12 or 1 o'clock. Sometimes going without breakfast causes a headache. If the omission of breakfast is *continued*, the headaches will finally stop.

The best remedy I have ever found for dyspepsia, or the disagreeable indigestion of food, is to eat a piece of raw cabbage at the close of the meal. Eat the stump and some of the green leaves on the outside. Get the cabbage fresh from the garden, and one of the smaller-sized ones, say a head about 4 inches in diameter. Cut it into quarters, and eat about one quarter. Use a little salt if it tastes better. I consider the

cabbage a great deal deal [repeated twice in the original] better than any kind of fruit. If we use milk with our meals it should be mixed with four-fifths water, and slightly sweetened with honey. Sugar and bread cause the sore stomachs, most likely. Their carbons are dead.

In regard to the boiled wheat mentioned by Dr. Miller in the sixth paragraph on page 1243, I would say that, if the wheat is soaked through the night, it will boil in an hour or less instead of 2½ hours. After boiling the wheat let it stand in a warm place until it begins to *smell* of fermentation. It should not ferment enough to be perceptible to the taste. Taste and smell are two different things. Then grind it through a mill and boil it in a vegetable soup for five or ten minutes in fitting it for the table. After the fermentation the heat splits up the starch-cells [starch cells]. I have used wheat in this way for years.[149]

The following commentary appeared at the end of this write-up:

The above reminds me that years ago I read that cabbage is more digestible when raw than it is when cooked; and oftentimes when I was running a market-wagon I found a small head of Jersey Wakefield cabbage that had just burst open would often afford me quite a luscious lunch. In fact, I used to put these cracked heads on the table, saying that I preferred them in that way to any of the various cooked cabbage, and this raw cabbage always agreed with me nicely. You see this is a strong argument in favor of "uncooked foods." Raw apples seem to me now to agree with me much better than any kind of cooked apple. I feel sure that most of us will find we can get benefit by using a certain amount of uncooked fruits and vegetables at every meal. And just see what a saving it is in time and fuel for the good wife![150]

(Years later, Clyde continued to advocate a similar diet via his articles in the *Owensmouth Gazette*; however, by that time, the consumption of his specialty, red ripe honey, had been elevated to an essential "mandate" of optimum health.)

In the February 1906 issue of the *American Bee-Keeper*, his "Locating Apiaries in California" that had been written on November 15, 1905, from Chatsworth (a month before Katie's death), was included. The excerpt that follows specifically

relates to his description of their Dayton Canyon tract of 58.82 acres, as well as the outlying terrain (keep in mind that his apiary was still in its developmental stages at that time; see page 140):

THE ORDINARY mortal coming from the East out here to keep bees in California would be considerably disappointed at the difficulties in obtaining an apiary location; and the more so when he sees the miles and miles of rocky and brush-covered mountains, much of which brush is first-class honey yielding plants.

Since residing here twelve years I am in [a] position to inform the prospector in a short space what might require many years to find out, and, maybe, end in failure or loss of means already possessed. Our ranch or tract of mountain land consists of about 60 acres, taking it as though it was level, but, on account of the up and down lay of the land there may be 80 to 90. At our east line begins a grain and stock farm or ranch comprising 120,000 acres. Across the section line on the north side is another very nearly the same size. When we go to the city we traverse this farm, and it is ten miles to the first house and four miles farther to the second. Northwest we are joined by a 90,000-acre farm and southwest at first is a 5,000-acre farm, and extending around that, like a horseshoe, is a larger one of 500,-000 [500,000] acres. None of these large farms will sell off a small slice, and, besides, it is held at what would be considered a very exorbitant figure.

In this locality, 20 or 30 miles from the market city, it could not be bought for less than $100 per acre. Some of these large farms contain one farm house and others several farm houses, according to the size of the farm and to the devotion of the land to grain or stock raising. A farm or ranch usually occupies a valley between the ranges of mountains, and extends up against the mountains all around so far as there is any tillable or grazing land. Where it is so far back and so rocky as to be considered worthless for any purpose it remains in the possession of the government. This usually leaves a more or less narrow strip in the center of the mountain ranges that can be occupied by homesteaders, but it is usually a lifelong job, and sometimes more, to make a road to such homesteads. It is not only a lonesome life, fraught with privations, but the scarcity of water often forbids the enterprise altogether. For several years we hauled water in the dry part of the season about eight miles. In the rainy season it could be had at one and a half to four miles. But this would contain either sulphur or alkali, so that we occasionally went the longer distance to secure better water.

The strip in which our land is situated is about fifteen miles long, one-half mile long at one end and one and one-half miles at the other. The canyons which run up into the mountains cut this strip at right angles. These canyons are the only places where the mountains can be entered on account of their abrupt contour, and are one-half to three miles apart. Some contain springs of water and others no water at all. Wherever there is a spring it has been secured many years ago and held as securely as a gold mine [goldmine]. Not only would it have been secured by settlers, but it would have been included in the large farm, because it is very favorable to stock to get water without traveling several miles for it, and then, perhaps, it would have to be drawn by artificial contrivance.

In earlier times if it had been known that these rocky, precipitous mountains contained such fruitful bee pasturage no doubt it would all have been included within the large ranches. But the usefulness of the sage brush is a comparatively recent discovery. On the first discovery that there were profits in bees and sage brush, as well, or even better than grain and cattle, many of these large farmers engaged in extensive bee culture. Lower prices came one, more dry seasons and bee diseases crept in, which shut out the unscientific producer. The large ranchman managed bees about the same as stock, which consisted of buying a few cattle for a start, branding them, turning them loose to choose their own pastures, and increase. Persons born and brought up scarcely outside the saddle, roping steers and lassoing wild horses, could not be expected to tone down, in the course of a few years, to the careful, painstaking methods necessary to bee management.[151]

That same month, Clyde wrote a note about the link between the current rainfall and the upcoming honey crop. "Not Expecting a Great Crop," however, appeared nearly two months later in the April 5 issue of the *American Bee Journal* and read as follows:

We can report a very fine rain, 4 or 5 inches, just now. If we get as much toward the last of March, we shall get some honey this season, unless it turns very dry from now until that rain of the last of March. But even without it, a rain of 2 inches in the middle of April would make a honey-yield. But I have not known 2 honey crops in succession since I have been in California. The prospects hang by a thread, as it were.[152]

In the May issue of the *American Bee-Keeper*, Clyde's "Early Spring Swarming" provided, as its subtitle read, "An Interesting Account of California Management." This article, written during his first bee season as a widower, is more attuned to the mind-set of a layperson in relation to its depictions. In addition, he mentioned another apicultural innovation near its conclusion: "homemade amplifying horns":

IN THE SPRING I keep right straight ahead, building the colonies up as strong as possible, without turning aside to clip queens, tear down cells or shake swarms. Of course, where one colony is weak and has a good queen and another is so strong as to be in advance of the season I sometimes exchange combs of brood, but where the colonies go into winter with young, vigorous queens there is seldom much of this to do. Yet there is considerable attention required to get all the combs solidly filled with brood. Overabundance of stores of honey in the brood nest, a solid comb of pollen, or an old or moldy comb which the bees are tearing away may be in such position as to retard the depositing of eggs by the queen.

The first swarm which issues is hailed with gratitude, and with many colonies of near equal strength there will be more soon to follow. How to treat these swarms and the old colonies from which the swarms issue accounts for a large share of our success. The requisite amount of surplus receptacles and clustering space should be on the hives and the swarms should be placed back where they came from. If the swarm issues, say, at eight or nine o'clock in the forenoon, I shake the bees from the limb into an empty hive-body, having the entrance closed and a screen over the entire top to give plenty of ventilation while the bees are confined in it. The caged bees should be set in a shady place. After they have been in this box an hour or so, or long enough to become clustered, I can usually raise the screen without many bees taking wing and cage the old queen. Take the queen away entirely. This will make them very uneasy. Late in the afternoon, or after they have been in this uneasy state five or six hours, I raise one edge of the screen slightly to allow the bees to get out slowly and return to the old hive of their own accord, but queenless. After this short season of confinement and queenlessness they will resume work with the energy of a natural swarm, and that is what we want. If the old queen is returned with them they will sulk and swarm again, and the queen would not lay enough eggs to amount to anything if preserved.

Seven days later the issue of second swarms may be expected. I begin a record of the swarming colonies so as to distinguish between the first and second swarms. Second swarms are allowed to issue as unrestricted as firsts. Their energy is wanting also. Second swarms are of large size, as they comprise all the bees which issued with the first swarm and those which hatched during the intervening seven days. If first swarms having old laying queens issue and both kinds cluster together it facilitates the work, as the bees will immediately ball all strange queens. And all queens will be strange. The queens can be easily picked out of the balls and caged or destroyed. While we will have a somewhat merry time considerable of the day, we can devote the time quite steadily to other work, as it requires only an hour or so to take care of ten to twenty swarms.

Second swarms are caught in screened hive-bodies, the same as first swarms. They will bring out virgin queens. These mixed swarms are released the same as before, except that a wood-zinc queen excluder is substituted in place of the screen to retain any remaining queen should there be one which I did not find by search. The bees usually get back into their respective hives the same evening or early the next morning and go to work as industriously as if nothing had happened. After the second swarm issues, and while the bees are clustering, I go to the hive and destroy every queen cell. Four or five days without a queen, or any larvae with which to rear one, divests them of all desire to swarm. Then introduce a young laying queen or insert a ripe queen cell, and they are in condition to proceed to the end of the harvest.

Extra hives and supers are not needed. All old colonies; all full of bees, and all at work in the supers all the time, except for a few hours, and that few hours of idleness a real advantage. There are eleven days during which the swarmed colonies must remain queenless. There can be no system but that the queen must slacken the speed of egg-laying for several days. If the colonies are caused to rear an equivalent of eight well filled combs of brood before swarming the fertility of the queen is so much exhausted that she is of little account for the rest of the season. Hived with a swarm she is only able to maintain a colony sufficient to utilize a brood chamber. True, work progresses swiftly when the swarm is first hived, but that is the energy of the bees, not of the queen. The work of the bees is of more account in the hive from which they came than anywhere else. The advancement becomes less and less as the old bees of the swarm die of old age. Some old queens when first hived will get up a considerable amount of brood, but that is what I choose to call a dying effort; later there will be less brood and the colony will hardly be worth wintering. We might as well try to get a good second crop of peas on old vines, or make hens lay eggs in August, as try to get a profitable quality with a queen which has once reached the

height of her laying capacity. If she does much after hiving it is nearly always because her laying was restricted before swarming.

If the honey harvest lasts two months or more, or comes late, as in the buckwheat localities of New York, it may give time to increase the colonies and get all in shape for the harvest. But even in such locations it will require but a short time until the number of colonies will reach the extreme limit the locations will support.

When increase by natural swarming is desired, queens of first swarms are caged and the cage left with the confined bees, but the queen excluder is put on in place of the screen as previously. If the queen still retains a good measure of laying ability the bees will stay, but if the queen is not of much account nearly all the bees will return to the old hive. Such swarms are not worthy of the use of a hive. If they stay, leave them until they begin to construct several pieces of comb. Then put in the frames of starters, or foundation, but compel the bees to use the excluder as a hive entrance for two or three days more, or they may play a trick by coming out and going to the woods.

My retaining screens are adaptable to any screens in the apiary.

That the lower story may be entirely occupied with brood, a half-depth story is used over the brood chamber which contains the winter store of honey. At the beginning of the harvest these are extracted, and on account of their containing a quantity of old honey the product is somewhat off-color.

Instead of watching for swarms by eyesight I depend upon hearing nearly all the time, using homemade amplifying horns, which increases the ordinary hum of bees into the roar of a railway train at a distance of 40 rods. Swarming is distinguished by the pitch rather than by the volume of sound. Out of sight and hearing of the apiary a cheaply constructed telephone line is necessary, with horns arranged at the outlying points of the apiary.

Near the center of the apiary I have a bee house, into which I accumulate all kinds of work, which can be done while I am needed there to watch for swarms.[153]

Two months later, Dr. C. C. Miller referred to Clyde's philosophy of swarming in the second paragraph of his front-page "Stray Straws" column that appeared in the July 1 *Gleanings in Bee Culture*: "C. W. DAYTON is the first man, I think, to give a plan whereby a dozen swarms in a bunch can be automatically returned to their own

hives, page 812. Looks feasible, too."

The article that Miller referenced had been included in the June 15 issue and follows in part (Clyde included another brief description of the surroundings of his Dayton Canyon apiary):

I find on page 571, in the article by Mr. J. E. Crane, the following: "Destroy all old queens of first swarms, allowing them to return." Indeed, that *is* brief management. If the swarm is allowed to return as soon as they please, the bees will *still* retain the swarming fever, and realize their disappointment, and will sulk more or less, sometimes for several days, even until the virgin queens begin to hatch, or until the issuance of the second swarm. The right way is to put the swarm in a screened cage or hive for eight to ten hours, queenless, then they will forget about the queen they came out with, and these hours of uneasiness will divest them of the swarming fever or mania, and when they return they will go to work as industriously as if they had not swarmed.

Mr. Crane also says, "There would likely be but little trouble with a few colonies; but when you try to manage a hundred colonies in one yard in this way, your patience will be sorely tried." I find the opposite of this to be the actual fact. The more swarms there are, and the more they mix up, the better the system works. One swarm separate is far more trouble than five swarms all in a bunch. I *want* the queens to be balled. That will show me where the queens are, so that they can be picked out. Queens in mixed clusters are very seldom balled in a vicious manner, and "soon stung." They are balled only lightly to show them they are not befriended. Then if the queens persist in staying they may be stung, after a time. This gives the apiarist time to attend to them as he likes. . . .

If a single swarm comes out it may settle down in a quiet cluster with the queen in the middle of the bunch. This will depend upon whether they have their future location already picked out. If so they will remain clustered only long enough to be sure the queen is present. The queen makes her presence known by running through and through and over the outside of the cluster, leaving her scent on the bees. With more than one swarm in a cluster it causes matters to be very unsettled. Then when bees from several swarms are caged together it is all the more confusing in their swarming. The more confusion the better. It abstracts the bees from their own intentions. When first caged they will buzz and bump against the screen for awhile,

but finally settle in a compact quiet cluster, and the queens will remain quiet. Then the bees can be poured out of the box on a smooth space of ground, and the queens picked up and caged in a few moments. When all the queens are secured, set the box down on the ground, open side down, and in an hour or so the bees will cluster in it again. Then put the screen on to confine them until it is time to let them go home, which should be near night. Wait until the bees find out that they have no queens, then they will *want to get out* and return to *their own* hive, thinking that their own queen did not issue with them. Open the screen only partially so that they can escape slowly. Do not throw them out in a pile on the ground. They are now dissatisfied with the strange cluster they are about to leave, and they will not go in with another cluster of strange bees unless it is by the confusion of a mass of bees together. They will not cluster "on other hives."

I began this season with over 300 full colonies in one apiary. On three sides are hills or mountains, but the ground on which the hives stand slopes upward on three sides, amphitheater-like. When the swarms issue they drift toward the center and cluster upon some small-sized trees all together, usually. If I am nailing frames or putting in foundation I do no stop my work until I see the swarms settled into a cluster, sometimes 50 pounds or more of bees. Then the cage is enlarged sufficiently to hold the whole bunch. I lay the screen on the ground while I hold the box or open cage in my hands. Give the body of the tree a good sharp kick, which knocks the bees off on the ground. Then set the box, with open side down, right in the middle of the pile of bees, and in an hour the bees will be on the inside, nicely clustered. Then turn the box right side up so quickly that the clustered bees do hot have time to fall out, and clap the screen on. In an hour or two more they will be quietly clustered again, when they are ready to pour out and secure the queens. All this takes but a few moments.[154]

In addition, Dr. Miller mentioned Clyde a second time in the eighth paragraph of his foregoing "Stray Straws" column:

C. W. DAYTON says, *American Bee-keeper*, "The size of the first swarm is varied a great deal by the amount of reverence the bees possess for their old queen–a good one more and a poor one less, almost down to nothing. This is governed by her age, and ability to lay eggs for the future prosperity of the new home." That's a new one. Will those who have natural swarms tell us how much there is in it?[155]

In his elaborative "Testing Swarms Before Hiving Them" that appeared in the November 8 issue of the *American Bee Journal*, Clyde reiterated the foregoing premise in part (see page 45):

I would remind those who are so often expressing the wish that bees would not swarm, that the probability is that if bees would not swarm they would breed only enough to keep the colony intact–that is, enough bees would be reared to protect the queen and store only enough honey for the wants of the small colony. In other words, if they would not swarm they would not prepare for swarming. Like the dogs in Massachusetts, when shorn of their tails there became a race of dogs which neglected to grow tails. So when we call swarming "the bane of bee-keeping [beekeeping]," we are not sure that it would not be a greater bane not to have swarms. . . .

When a swarm is hived and there is fear that it may not stay hived, it is customary to give it a frame of brood. Brood will cause the swarm to stay even though they have no queen at all–probably to care for and protect the brood. This is artificial, and not in accordance with Nature's way. The brood being the cause of the swarm's staying in the new hive and new location, we are deceived as to the real value of the queen; for if the queen is poor, and the bees are allowed their liberty, they will mostly return to the hive they came from. The only swarms that it is advisable to hive in a new location are those where the bees all stay. These are the swarms which do the best work–those that can not [cannot] be induced or driven back to the old hive, and will stay "hived" on a fence-post [fence post] if their queen is confined there.

Now, we arrive at the kernel of the matter: "The size of the first swarm is varied a great deal by the amount of reverence the bees possess for the old queen." This does not refer to the size of the swarm as it issues from the old hive. It refers to the number of bees that will stay after hiving, and without brood or other inducement. It may have been an induced swarm through lack of ventilation, restriction of the queen's laying space, or an aged queen which should have been replaced the previous season. Then, again, swarms may be delayed by the sudden addition of room for brood or stores, ventilation of the hive, or unfavorable weather, and many bee-keepers [beekeepers] destroy the queen-cells [queen cells] one or more times. All these things tend to make swarms artificial and unnatural.

I have the following from a prominent Eastern bee-keeper [beekeeper]: "A clustered or clustering swarm is not fussy as to the queen it has, as you know, as 'afterswarms' not infrequently have many virgin queens, and I have seen 'prime'

swarms with the old and several young queens."

I have often seen the same. For several years I clipped queens. Several times I saw the old, clipped queen come out and hop about on the ground, until finding that she could not go with the swarm, turned to re-enter [reenter] the same hive she came out of but a moment before. As soon as she approached the alighting-board [alighting board] she was seized, and although she moved lively to get past the guards, she became balled, and would have been killed had I not opened the hive and rescued her. And the cage I placed her in was balled for one or two days. Is that not somewhat "fussy?"["?] It shows that the young queens which go with a "prime" swarm are not in their intended place, although the bees of the swarm would not object to the young queens. If the swarm is hived, however, and no brood put in, most of the bees would desert and return to the parent hive during the following few days. Such are not natural swarms, because the procedure is not in accordance with what Nature intended. It is two swarms in one.

After we find out a successful method for the treatment of natural swarms, by a slight variation we can manage the freaks. When there is less tampering with the colonies to prevent swarming, there will be less freaks. Freak swarms are apt to be more or less freakish in their work and call for freakish management, which is the complete annihilation of system.[156]

Two years later, Clyde wrote about his use of "swarm-catchers" to contain swarms and to prevent them from mixing with other swarms. His article "Swarm-Catchers" appeared in the December 15, 1908, issue of *Gleanings in Bee Culture* and is included in part:

I have never seen the need of a long pole for a swarm-catcher, and it was long ago when I began to use the kind which I am about to describe. It is convenient, as we are passing to and fro, busy at other work, when we see a big swarm beginning to issue, to pick up a light cage and clap it over the front of the hive. It saves their mixing with other swarms which may be already out, and prevents their going into high trees or drifting into the yard of some pettish neighbor. This cage that I use has wire cloth upon five sides, while the other side is open. The open side fits so closely against the hive that no bees can get out. The bees will cluster rather compactly in the course of an hour. After that the catcher can be handled in almost any way. If I

am not ready to hive the bees I put the catcher containing the swarm into a sack, and hang it up on the shady side of a building, or the bees can be shaken out into any confining box. . . .

Besides swarm-catchers I have about 20 boxes of simple and cheap design into which I can shake bees. It is no use to put the bees in a hive until they are in want of it. They will realize the need of one sooner if they are clustered without hive or combs. The object of the catcher is quick adjustment. When we see a swarm beginning to issue we need to get there quickly. I usually set my extracting-house or work-shop [workshop] as much among the hives as possible, and the hives facing toward it as much as possible. Instead of using one or two small screened windows I have a 24-inch screen extending entirely around the building. I set the extractor and capping-cans so that the operator faces the hives so that his eyes can glance out across the bee-yard [bee yard]. A woman or even a child can manage the swarms from 200 or 300 colonies if they have a good equipment of catchers; and they can sit in the shade and sew or read most of the time, no matter how fast the swarms come out. There will be no mixing. In some large apiaries it is often that a small-sized swarm may issue, and by the time it clusters it will be the size of a bushel basket. It happens more often in California than it did in the East, unless the East has changed since I lived there. It is because the flying bees coming from the fields join the swarm. It makes trouble with the queens when these strange bees "mix in," and perhaps a very valuable queen is lost. It injures a queen to be balled or attacked.

I have 150 drone or queen traps, and have used them several years to control swarming, but I consider them a hindrance to the bees. If I wish to leave home for a day or two I go through the apiary early in the morning, and put traps on those colonies which are roaring loudest. If the entrances are large there will be no roaring. My traps are arranged so as to hook on nearly the same as this swarm-catcher. It takes only a few moments to arrange a hundred colonies so that we can safely leave the apiary. I have kept from fifteen to forty colonies for four or five years having no bottom-boards at all, and those colonies on the average have swarmed first and as frequently as any of the other colonies.[157]

As for the bee season of 1906, the following four inclusions that are presented in chronological order provide some glimpses during June through September (all written from Chatsworth). While the first is abridged, the other three are included in

their entirety:

I NOTICED the statements relating to Mr. Andrew's bees, honey and hives on page 180. Simply for mutual examination I wish to compare conditions.

Mr. Andrews had 250 colonies, and I had 160, spring count. His yield was 25 tons, and mine 12 tons. Mr. Andrews moved to oranges. I did not have oranges. Sage alone. But if he has oranges and sage both in one location it would not be any better than sage alone, except that oranges might give 2 or 3 extractings before sage came in. I did not extract until May 15. Oranges, as I understand, yield water-white, or very light amber at Riverside (or Corona). Here, oranges give dark amber, and it will not pay to mix with sage. Mr. Andrews may have extracted several times before I extracted at all. It may be that sage would last longer here at Chatsworth on account of the damper location. It was damp and cloudy here from April 10 to May 20. The clouds came over the mountains from the coast. Riverside and Corona are so far inland that there is far more clear weather when the bees could gather honey earlier in the season. . . .

From my 160 colonies there were 350 swarms, but only 100 were hived.[158]

We have obtained about one-third of a crop of honey, nearly all from wild alfalfa, a mountain plant. The honey is a very poor grade, dark and ill-flavored. Alfalfa continued to yield about six weeks this year. Other seasons it comes and goes in a week. Sage yielded very little. Sumac is also yielding some honey and there are one or two plants yet to bloom. It takes about 30 to 40 days to fill a super of 25 pounds. There is considerable old honey in the Los Angeles market, mostly comb.

It is just the kind of honey (this year's) that the mixers like to get hold of. I saw some adulterated last season. It shows there is tendency that way yet, after all that has been said.[159]

Bees have been getting a little honey all along and will probably continue for two months. Good colonies add a little to their present stores and poorer colonies get a living: not from the mountains, but from the stubble fields. A small weed about 12 inches high, with a blue blossom, or a raceme of blossoms, about the style of an alfafa [alfalfa] blossom. It is called, here, vinegar weed. The honey is light in color and insipid in taste. From my gate I can look across 50,000 acres of such stubble fields, and beyond is seen San Jacinto mountain [Mountain], a hundred miles away.

Then on the grass lands [grasslands] is another late honey yielder resembling a milk weed when a stem is broken. Its growth resembles asparagus after the asparagus

has run to up seed. It has many slim, long branches bearing flowers about the size of a dime and about three inches apart closely set on the branches. It looks like sticks with purplish-white stars distributed here and there. It looks very odd. The bees hum to it every morning for two or three months and they leave the apiary with a busy roar. I can't find anyone who can name it. It is not described in any of the botanical books I have examined.

Lately I received several queens from eastern [Eastern] breeders and I have introduced them by the hatching-brood plan. The first ten days in September was so cold that I had to keep them in the house in a tank with quilts over the tank and a lamp under it. The last four days have been just the opposite–a hot wind from the desert, direct. I had severed my water pipe about a quarter of a mile away to change its course so I have to tie the horses nearly half a mile away to keep them from being pestered by bees alighting on their noses and eyes in search of water. Bees will rob on water nearly as bad as on honey in these dry climates. A five-gallon can of honey having the top cut out is kept sitting by the table on a box to save trips to the honey house. I notice this dry spell has formed a crust on it, as if it had been boiled–like candy near the "stringing" point.[160]

We are having, and have had, a lingering honey-yield from fall weeds, that keeps the bees at work very beautifully. The best colonies add a little to their stores, and the poor ones get a living.[161]

During the last year of Katie Dayton's life, Clyde submitted three Chatsworth articles about the environmental friends and foes of his apiaries: primarily, lizards and skunks. Although he had described his method of "skunk control" more than a decade earlier (see page 65), the following unabridged articles relate additional history of a personal nature that complements the narrative's scope at this point.

The first submission "Lizards and Bees" appeared in the January 1, 1905, *Gleanings in Bee Culture*:

The lizard described on page 658 as "at least a foot long" is an entirely different

kind of reptile from the one referred to in your footnote as being "very tame," or the one that "would rather watch the apiarist," mentioned on page 981. The lizard "a foot long" does not possess either of these traits. When this lizard sees a person it gets out of sight as soon as possible, but would eat bees as soon as not. It crawls over the ground leaving a crooked track like a snake, except that it has four feet to help propel its body along, and lives mostly under ground [underground], while the other lizard lives mostly above ground. The "tame" or smaller kind seldom attain to a length of 8 inches, and do not crawl, but hop over the ground as clearly as a bird, leaving only the prints of its feet. It can climb up the side of an unpainted building, but the larger lizard can not [cannot]. The small lizard can creep to within about three inches of a house-fly [housefly], and, by a flying jump, take in the fly before it can move; but the larger lizard must restrict its operations to a less wary kind of prey–a honey-bee [honeybee], for instance.

The small lizard I consider a very good friend of the bee-keeper [beekeeper], unless, perhaps, they might become too numerous. Then they might possibly learn to eat bees on account of a scarcity of other insects. But I have watched them for over ten years, and only once have I seen one molest a bee, and that was owing to peculiar circumstances.

I have never seen a cat that would not catch a lizard of the small kind as soon as it would a mouse; but cats do not catch the larger one more than once or twice before they pay no more attention to them. Chickens will catch either kind whenever they can. But if the apiarist has no chickens or cats, let him place a warm board (either soft wood [softwood] or a board which has some fuzz on it) on the ground on the warm side of a building, and another board on top of this, but separated by ½ or 5/8 inch blocks. Then place around three sides a rim to close the cracks up except on one side, which should be left open for the lizards to creep in. This will soon be used by all the lizards on the place as a roosting-place. As lizards hibernate through the night, in the early morning the top board can be lifted and the lizards picked up in a dormant state unless it should chance to be an unusually hot night.

To show how the lizard may be a friend to the apiarist I will describe a few instances.

For two or three months last summer there was a lizard which came into the house regularly between noon and one o'clock to catch flies and ants from the floor. There was a very industrious nest of ants located about thirty feet from the house, which formed a black line of foragers to the porch, and went up one of the porch-posts [porch posts] and down a wire into our wire-screened safe for fruit. I put tar on the wire, and then they marched in across the kitchen floor to a can of honey that was

there for use on the table. Whenever honey was drawn into a dish a little would stick to the cap, and thus attract the ants. I noticed that, when the lizard caught a fly, it always turned and picked up from two to four ants, so I made him welcome. At the end of five or six weeks the ants seemed to be entirely cleaned out.

At another time an open five-gallon can of granulated honey was set on the stove to melt. A coarse cloth was thrown over it to keep robber bees out. The honey boiled up suddenly on one side and oozed through the meshes of the cloth. As I was at the dinner-table [dinner table] the honey was set off the stove on the floor a few feet from my chair, and about a dozen flies and five or six robber bees pounced upon the oozed honey at once. The lizard came in as usual, and immediately hopped up on the cloth among the bees and flies, and, after catching a dozen flies and not molesting a single bee, it climbed down as quietly as it came in, and disappeared out the door.

Although these lizards eat house-flies [houseflies] and ants, yet they prefer the larger flies, spiders, cockroaches, crickets, moths, canker and cut worms, and grasshoppers, all of which I have often seen them catch.

At the apiary, in the mountains, near the town of Chatsworth, it being a somewhat desertlike locality, spiders are scarce, I suppose because flies are scarce. There is one representative, however, and this of an unusual size, being about 5/8 or ¾ of an inch in length. It spins webs like a bunch of cotton, only to hide in. It approaches its prey stealthily, and springs upon it unawares. If it were not for lizards these spiders might become a formidable enemy to bees.

At Florence, forty miles away, and in the damper coast atmosphere, we are troubled by at least three varieties of spiders. Our hive-covers being of the ventilated kind, in the spaces two kinds of spiders establish their homes. The small one is not more than ¼ inch long, and lives on flies; but it often spins its webs before the entrances of the hives, and entangles the bees; but its webs not being strong the bees usually kick themselves free. The other spider is about 5/8 inch long, and has a bright-red spot on its thorax. This one makes a business of eating bees, and a bee seldom gets out of its net if once entangled. I often find its web before the entrance, so as to make it almost impossible for a bee to enter. It also constructs a mass of webs like a small bunch of cotton, with an entrance on one side, in which it hides from its enemies. I have seen lizards pull at one of these nests until the spider ran out and then catch it.

But last of all is the worst spider of all. This one is brown all over, and its body is about ¾ inch in diameter when full grown, and has a small thorax, and head attached to one side. This spider does not spin a web to hide in, but secludes itself by creeping closely into a corner and depending on its resemblance to the surrounding

material. Thus on a dark surface it may be of a dark-gray brown; on redwood, the exact color of the wood, while on a brick its back would be a red brown. As soon as night comes, this spider begins by casting a web from the eaves of the building under which it is secreted all day, to the branch of a tree–often from the ridge-board [ridge board] or chimney–to other parts of the house. In my apiary were 150 grapevine-trellises [grapevine trellises], eight feet high, and rows of trees around the outside, making good facilities for attaching their webs. They do not weave a net, but cast five or six threads near by [nearby], with one or two extending to a distant object. These webs are strong, and very sticky. When an insect strikes a single strand its fate is fixed. They will hold a bee by a single foot or the end of a wing, and it is only a few seconds until several feet and wings are caught. As the bee struggles, the single strand separates into several fine strands which have the quality of finally inclosing a bee so thoroughly that it is difficult to determine whether it is a bee or some other insect. The spiders remain secluded until about sunset, and then draw in the webs, which they devour, together with bees, flies, and other insects. During the following night they arrange more webs. I have often found five or six bees in the web of a single spider. Those which are caught are the earliest and most industrious bees, as one or two hours of sunshine dries the stickiness out of the webs so that they are entirely harmless.

There are several buildings adjacent to the apiary; and, after an absence of a month, I have found more than a hundred of these big fat spiders located about them, but never one below the eaves within reach of the lizards. Lizards regard them as such a rare delicacy that they are taken before they are half grown. I go at the high fellows with a board about four inches wide, and a handle on one end, and land a good number clear over into the street or against another building "on the fly." The greater part of them can be crushed in their hiding-places [hiding places] in daytime; but a few secrete themselves in inaccessible places, which can be poisoned by dusting a small amount of Paris green on a captured insect or on a moist web.

At one time these spiders became so numerous, and were so persistent, that I began to despair of maintaining the apiary in that location. Before my courage entirely failed we sold the chickens, and the old cat died, which allowed the lizards to increase so that the spiders have hardly needed any of my attention during the past summer.[162]

The next article "Skunks as Enemies to Bees" appeared in the March 1905 *Progressive Bee-Keeper*:

Until I was ten years old I lived on a farm in the state of New York. At evening it was my duty to bring up the cows from the pasture and place them in a yard that was situated some ten rods or so from the house. Extending from the cow yard along the path leading to the house was a rail fence of the worm pattern of construction. Many an evening as I was passing along that path did I notice a small animal with two white stripes along its back and a bushy tail frisking along on the top rail and creeping around the stakes at the corners. I presume it was afraid to veutre [venture] upon the ground because of dogs. The rail fence ended against the hog pen and then the fence was continued by pickets to the barn. In a corner of the rail fence a few feet from the hog pen and on the opposite side of the the [repeated twice in the original] path, were four or five colonies of bees. They were in the old box hives and rested on a bench formed of sawed-off chuncks [chunks] of logs and planks, which came near the fence, so that the animals could step handily off onto them. There were notches sawed in the lower edge of the box hives to provide an entrance for the bees. Our bees never swarmed or had any honey to spare but my father often bought of neighbors by "patent pail" full.

I remember of once accompanying him to a neighbor's for a pail of honey. A part of the hives which were a very tall kind were sitting in front of the house, on the lawn, as it were, while there was a long line of hives to the right of the house along a rail fence, with brush and woods just over the fence. The pail was filled by opening the side door of the hive and cutting out chunks which whre [were] thrown inpromiscuously. In the conversation my father remarked that those hives sitting out in the open were in danger of being upset by the wind. The bee-keeper [beekeeper] answered that while that was true still those were the hives from which he obtained the most honey.

It was thirty years later, and after coming to California before I came to realize that there was a method in the actions of the little animal that I saw on the fence, and I suspect there may be a hundred thousand farmers in the United States who have a few hives of bees that do not seem to be any more [anymore] account than my father's; and, as they have heard that bees do best when "let alone," they have practiced the plan until the bees are almost totally neglected, especially during the harvesting, corn-husking and fall plowing season. If it is the custom of the farmer to keep the corners of the fences or garden ever so clean, as soon as a few hives of bees are placed there, they are nearly sure to be allowed to grow up with briars and weeds which furnish excellent protection for these little animals to creep toward the hives or to retreat from them if pursued. These animals secrete themselves during the day under piles of boards, logs or wood, hay-stacks [haystacks], stone piles and under buildings. In

woodchuck, badger, and wolf holes and hollow logs or stumps; and in the evening begin to search the fields for insects and the vicinity of human dwellings for anything suited to their appetite. I suspect there are a hundred thousand persons in the United States today who are keeping a few colonies of bees with the expectation of getting a little honey from them now and then who are allowing them to be exposed to nactural [nocturnal] visitation and distruction [destruction] by these little animals, by setting the hives in an out-of-the-way spot, but easy of approach from one or more of the above mentioned hiding places. There are probably few farmers where several of these animals do not live; not excepting those of the prairie states.

In Iowa I knew them to visit with considerable regularity the wood shed [woodshed] to inspect the slop buckets for milk and remnants from the kitchen table. Here in California, in dry times, they come into the porch for water and when the door remained ajar have often come into the house and proceeded to nosing about for eatables. In some cases pieces of brood from the hives were placed where they could find it. They continued to take it time after time, finally becoming tame enough to take it from the hand.

Of the sixteen different apiary locations which I have occupied in this state nearly all required attention to protect the bees from skunks,[.] Even the two locations which were near the city limits of Pasadena and Los Angeles were not exempt. One year an out apiary of 43 colonies remained unmolested until about the middle of August when they came in suddenly, five or six together, as soon as it was dark. Having no other means of defense at hand, and knowing the benefits which they were in catching mice [,] worms, grasshoppers etc., in the field I thought to dissuade their intentions by throwing stones and sticks. This was tried ten or fifteen evenings. While they were frightened out for the moment, they returned in an hour or so or late in the night and worked at the most outlaying colonies until I finally was compelled to use strychine [strychnine].

So far as my observation goes I beleive [believe] that skunks become bee enemies from the standard of intelligence, and not instinct, as is supposed by some writters [writers]. They learn to attract the bees out of their hives by scratching on the fronts or otherwise creating a commotion before the entrance. Then when the bees come out, they smash them against the hive with their feet or pick them out of their fur with their long claws and stamp them in the ground to kill them. Still I have seen them stand before the hive and pick them up in their teeth, but do not believe [spelled correctly] they continue by that method very long. These nocturnal visits can usually be easily detected by the appearance of the earth before the hives, but not always.

One fall noticing signs before a hive I went out several times with a lamp in one

hand and a gun in the other but saw no skunk. Knowing that they are not cunning and seldom move until a person approaches within ten feet or so, I concluded that that [repeated twice in the original] one must be an unusually smart skunk. One day, late in the afternoon I happened to go out in the apiary at a very lively gait and found a silver gray fox snapping up the bees as fast as they came out of the entrance. "Don't beleive it!" do you say? Well, you may beleive it when you are told how they do it. But they do not "gobble them up" as the A. B. C., of Bee Culture says skunks do. Nor have I ever seen a skunk that did not handle bees in a most cautious, painstaking, one-at-a-time manner. And I never expect to see them operate in any other way before I find a man that will take a running start and attempt to jump through a barbed wire fence. They do not roll them under the tongue, the first instant, on account of the actual "fear of stings."

Farther along in the same paragraph it says that skunks "get hold of the bee with its sweet morsel of honey in its honey-sac [honey sac]." I doubt if there is a dozen skunks in California or any other state that ever got hold of a bee having a full honey-sac. As has been already said, in this article, skunks do not molest bees until the ground becomes too dry and hard to dig for other insects. At that time it is so dry that that [repeated twice in the original] plants have nearly ceased yielding honey. There is no likelihood that the hives contain bees having their [honey-sac*] filled with honey at such a season; and if there were such bees in the hive, they would be the last ones to come out to attack an enemy.

If you have ever seen a dog catch a fly that was pestering him by trying to alight on his nose you are to understand that it is the way a fox catches a bee, except that the bee is picked from the front of the hive or off the alighting board. He secures the bee between or just within his front teeth. Then a downward convex movement, (with the same force that throws the honey out of a comb when in the extractor,) holds the bee against his front teeth until his nose reaches a downward direction. The fox opens his mouth and the bee is thrown on the ground with a force that knocks the life out of it and the fox proceeds to gobble it down. Should there be some life left a little pressure of a foot will finish it.

About two months previous I had put a good swarm in this hive and took away the old queen the swarm had and introduced one of the finest of young queens. [The*]fox had been catching bees long enough to ruin the colony, as there were not more than a jill of bees remaining. There were eggs and brood scattered through six or seven combs, which indicatec [indicate] how rapidly the colony had been depopulated.

As trophies of the affair we have two tanned fur skins which brought more smiles to my wife's countenanee [countenance] than the harvesting of several tons of honey.

On farther examination I found several colonies at another corner of the apiary to which skunks were paying regular visits; one very fine colony having only about a pint of bees remaining. The only outside indications being a spot of dirt plastered on [the] hive just above the entrance. Foxes are most likely to enter the apiary from the rugged mountains or dense woodlands, preferring the undisturbed leaves rather than beaten paths. When pursued they may travel beaten paths or walk the fences or enter the most impenetrable thickets. Skunks choose the beaten paths following them to the apiary a mile or more distant. In the absence of paths they may travel long distances on the narrow edge of a board fence. Still, if they are compelled, they cultivate boldness and cross the open fields.

Many a reader, perhaps the bee-keeper, who prides himself in the belief that he is taking the so-called "short-cuts [shortcuts]" of the business will read the foregoing and cast it aside as worthless trash. Now I have written it because it has been a part of my dollar and cent experience. I have put in such examples as I thought may have been the experience of others in other lines of business, in which the reader may have attained more skill than in the present instance. This was for the purpose of arousing his enthusiasm so that he will begin to look closer and get hold of the same or even more experience than I did. His colonies may not be troubled by these animals this year, and yet, a few years hence he may change for a locality where such trouble may come by the wholesale. To this he may answer that he never expects to change locations. This is as much as to be invulnerable to all conditions and all agents. May be [Maybe] his neighbors are raising corn, grain and poultry now. The mice which harbor in the corn shocks and grain stacks and stubble, and an occasional visit to a poultry yard will keep a number of skunks well fed. Let the farmers turn to dairying, putting corn into the silo and buying feed for the poultry and the skunks will soon turn their noses toward the bee hives. The turning of a stream into an irrigation ditch; or the change of a tract of timber into cultivated land may bring an army of skunks right up around an apiary. And they do not sit out on the fence in plain view like a flock of crows. Then any article about skunks may be worth a dollar a line.

But it is not advisable to wait until trouble comes before studying up the matter, lest when it arrives you may not be able to recognize it. We must not only be able to recognize trouble itself but we must be able to recognize the preceding signs that indicate that there is trouble coming. The fastest setters of type are not those who pick up the little pieces of metal and arrange them in the stick in the shortest space of time, but those who can look ahead and see at a glance, and know from experience with the same thing a hundred times before, where the grammatical and typographical errors are liable to occur; else in the correcting, they will be obliged to go back, take

time and disarrange the type, whtch [which], with anything short of resetting, can never be as good a piece of work as if the errors never were in it. And the fact that the error was in the written copy will not make its correction any easier.

It is a somewhat longer job to search out and manipulate all the errors which may be made in the line of bee-keeping [beekeeping] but we should not spurn the the [repeated twice in the original] attempt to work or to be led along in that direction.[163]

The final submission "Some Mistakes of Bee-Keepers–Pests of the Apiary" appeared in the *American Bee Journal* of December 7, 1905, nine days before Katie's death. In the first part of this article, Clyde briefly discussed his inventive "Queen-Restrictor" of 1890 (see page 30) that he had since discarded in principle:

I NOTICE the mention of "Prevention of Swarming by Inversion," on page 517. This was one of the operations performed with the "Queen-Restrictor," which I de-described ["de-" precedes "described" in the original] in Gleanings in 1889 or 1890. When we first begin to experiment with a contrivance we watch it daily, or even hourly, sometimes. But when we get a large number of the new contrivances in use the colonies increase, and corresponding profits invested in more "irons in the fire," our experiments are liable to be conducted by the "lick and promise" fashion.

I believe the "Inversion" system failed because it was too much labor. During the several years since that time I have looked upon the "Queen-Restrictor" as a waste of thought. But last year when the colonies bred up so strong that they clustered all over the fronts of the hives when there was no prospect of there being a pound of honey for them to gather, I wished then that I had a "Restrictor" for every queen.

OUTDOOR FEEDING OF BEES.

On page 553, Mr. Hasty suggests in regard to my outdoor feeding, that I could have exchanged a few full combs from the strong colonies into the weak. So I could have done, but I was very busy at other kinds of work, and supposed if the feed was supplied all the time the strong would get stronger, and the weak would get enough to live and build up somewhat. It seemed that about 50 would not even carry it home. I thought that I could spare no time so much as to raise the covers, and did not go amongst the hives more than once in 10 days. I did not know there were more than

a dozen dead until I needed the hives to put swarms in, and that was often not until the swarm was already on a bush. Though there was lack of attention there was no lack of feed put out, and I had 7 or 8 tons of honey to draw on, and it was not used grudgingly.

As it turned out, there were 30 to 40 swarms about two weeks earlier than in other apiaries, and kept nearly one extracting ahead of other apiaries.

Now, attention is usually the cheapest article in the whole apiary management. I have a very large stock of attention, but there was not enough of it where it ought to have been. I think Hasty, Doolittle or Miller ought to have warned me beforehand. As it is, I can not [cannot] use their advice until it happens again.

We see bees so anxious to rob at sometimes of the year that we take it for granted that they will rob at all times. I had been reading of "short cuts [shortcuts]." The "cut" I chose was very "short." One day last January, with the thermometer at 76 degrees in the shade, I went to one of my apiaries of between 60 and 70 colonies, and at about 7 o'clock in the morning put out several feeders of half honey and half water boiled together. I put this feed right in amongst the hives. Then I went into the shop to await developments. I expected to hear the sound of robbery in a few minutes.

Eight o'clock came, and 9, and at 10 o'clock I went to see what was doing. Only 5 or 6 bees around the feed! Said I to myself, "Is it possible that this whole apiary has 'gone up?'"[up'?"] I kicked a hive; a roar of bees came. I kicked another; a roar. Another; a roar. And so on along the line.

"Well," says I, "this shows that bees do not know things all of a sudden and without previous experience." It took me 4 days to teach those bees to rob and take the amount of feed I expected to give them in 6 hours.

If I had put out feed in that manner in August or September, it would cause such a furor as to cover the hives black with mad bees, which would attack people in the streets and nearest houses within an hour. Since there were 160 colonies in good order when the present honey harvest began, we were somewhat satisfied, having set the mark several years ago not to keep above 120 colonies.

SKUNKS IN THE APIARY.

But there may be other mistakes made besides those along the line of feeding. In September, two years ago, it was found that skunks were working about some of the colonies. By the use of poison and traps there were 8 destroyed during the fall. This seemed to clear them out so that there were no more about our apiary during the next season also.

A near-by [nearby] apiarist having 225 colonies, when I asked him if his bees were bothered by skunks, said he did not care if they were; it would clear out some of the bees and save feed. He lived about 50 miles away, and left the bees in charge of a neighbor, but with no instructions as to skunks. It could be readily seen that there were plenty of skunks about.

As nearly as I have been able to determine, a skunk will work at a colony for 2 or 3 weeks until the colony becomes weak, then go to another hive, and so on for some 6 months or more. In this way a skunk will depopulate 6 to 8 hives during one season. It leaves the colonies too poor in bees to last very long.

Eight skunks would get away with 64 colonies. If undisturbed they will breed the next spring, and in the following fall return with the increase. This was what this apiary went through, between the good season of 1903 and the spring of 1905, when there were 89 colonies left. When the owner was asked how he lost so many, he said by robbing. This bee-keeper [beekeeper] fed sugar. I fed honey. He contracted the hive-entrances to ½ inch. I contracted none at all, and saw no robbing. His loss, figured from our yield, would amount to 10 tons of honey; that is, 135 colonies at 150 pounds per colony. At 5 cents a pound it would amount to $1000. Just what part is chargeable to skunks is a question. A half pound of beef and a little strychnine would have "settled their hash" in short order.

When skunks cost a bee-keeper $100 a head, it ought to attract his attention a little. He might stoop to take a few, if for no more than the hide and tallow. It might add variety to life, and set his blood to circulating during an off year.

One day last June a bee-keeper came to my apiary about 7 o'clock in the morning to borrow a smoker. He had set his smoker on a bee-hive [bee hive] while he went into the house to extract. A spark fell out and set the hive on fire and then burned the smoker. He intended to start for the city the same evening, but had 500 pounds of honey to take off his hives to complete his load and give the bees storage-room [storage room] during his absence. In some apiaries one can extract without smoke, but this apiary is the other kind.

At sunset the smoker I was using tipped over, setting itself on fire, burning the bellows all off. By dark I had a new bellows completed. The next morning I attached it to the barrel in 5 minutes.

Only for a few tanned skunk hides lying around I should have been obliged to make a trip of 30 miles, or wait for the mail to bring a smoker from the city. So I have come to regard the skunk not as a detestable animal, but simply a walking smoker-bellows!

After cutting out the two pieces to form the bellows, the odds and ends are used

for hinges and latches to the baby-nucleus hives; a latch for the honey-house door; a strap for the hive-opener; a small part on the back of the neck is of the right thickness for the leather part of the screw-cap honey-gates. But the best of all is a patch of leather on each knee, padded underneath so as to drop upon the knees when examining colonies. This is about as good as a seat, and more handy. The blacksmith wears an apron. An apiarist might wear a part of one. It is very restful to change from the long-continued walking and stooping position. I have sometimes thought that I could do one-fourth more work by these change-about positions, especially in examining brood-chambers and in queen-rearing.

Then the oil of the skunk is useful. It will keep the hinge-end of a jack-knife [jackknife] blade from wearing off round so it will shut up in an unexpected moment and cut a gash in the apiarist's finger. It is good on the cogwheels of the foundation mill. A clock may run too fast in summer and too slow in winter, and the bee-keeper is continually trying to regulate it. At last he becomes disgusted and throws a good clock away as worthless. Or he takes it to some tinkerer, who, if he were a bee-keeper, would extract his honey before it is sealed. The clock runs about as long as unripe honey will keep, and then gets back at its same old tricks. Look at the clock, and then at the sun, to tell the time of day. Poor or adulterated oil will harden and retard the speed of a clock in cool weather, and do the opposite in warm weather.

The gun should be kept as bright as a new silver dollar throughout the inside of the barrel. It takes oil. We can not [cannot] buy oil and be sure of what we are getting every time. While some oil will appear to be all right, it has often been mixed with an adulterant that spreads a tarnish in the gun that shot and powder can not remove. When we aim at a bee-bird that is perched above our hive of best drones, we want the bird to fall instead of lying away unharmed. Bee-birds (not king-birds [kingbirds]) will lurk for hours around a baby nucleus in which we may have a dozen hand-picked [handpicked] drones.

OTHER PESTS OF THE APIARY.

There are pests as well as climate in Southern [southern] California, and rats and gophers are no trivial affairs. If we keep a tank of honey 3 feet from a tree, rats will climb the tree and make a flying jump into it. If we spread a cloth over a tank so that the corners hang down, rats are sure to climb up on the under side [underside] and get into the tank. I have known them to carry away a bushel of side-bars [sidebars] to make a nest, and cut large holes through the sides of hives. They delight in carrying away files, bits, nails, hinges, nail-sets, screw-drivers [screwdrivers], etc.

When I bought an acre of land in southeast Los Angeles, I set a row of eucalyptus around the outside, then 12 feet inside another row of cypress, inside of which to place my 120 colonies of bees. There were about 300 trees in all. By fall they had all been destroyed by gophers except a dozen or so.

Before I purchased the land it was planted with pumpkins. A man came along one day and called out (I think he was lately from the East): "What will you take for that patch of pumpkins?" "How much will you give?" "Five dollars," he answered.

When he came to gather them he found them to be merely skins filled with dirt, the seeds and meat having been removed by gophers. I bought lumber and kept a tight fence around the bees until I could learn to protect trees from gophers. I have known a gopher to gnaw a hole through the bottom-board of a hive and completely fill the hive and super with earth.

The aspects of neighbors toward gophers is about the same as the above-described bee-keeper toward skunks. I might continue describing their peculiar antics until it would fill several bee-papers [bee papers]. The main thing to impress upon the reader is that when we see a pile of fresh earth and a gopher's head sticking up beside it, out in the middle of the neatly-dressed lawn or bee-yard [bee yard], to make it the last time he ever pokes his head out anywhere.

Due respect for the business demands that we learn to steer clear of all difficulties, or, in fact, change many difficulties into advantages. Watch for my article on trap-setting.[164]

Anticipating a positive honey season for 1907, Clyde expressed this outlook in his brief "California Prospects Good" that appeared in the January 1907 issue of the *American Bee-Keeper*. It had been written from Chatsworth on December 12, 1906, four days before the first anniversary of Katie's death:

We have just had several days of rain which is very favorable for a crop of sage honey. That is if there comes a few rains later we will be sure of a crop next year. Nothing but a long spell of unusually dry weather could prevent. In 1893-4 there was an abundance of rain in December, but scarcely any all the rest of the winter. In 1904-5 there was no rain until about the 1st of February, when it began to rain. But it was so late that sage did not have time to grow.[165]

In the April 1907 issue of the same source, readers received a partial glimpse of his Dayton Canyon apiary via a picture that was included on page 91 (a larger image of the original appears on the next page). According to the following pictorial description of Clyde's, the snapshot had likely been taken two months earlier since his explanation was dated February 16, 1907:

Dear Editor:–The picture is of my extractor-house and apiary cookhouse. The shop is beyond the hill. These hives are of overflow swarms. The tank among the hives is like I use to store honey in. I have 50 of them, 40 of which are at present filled with honey. They hold 600 pounds each and are constructed of a single sheet of 30x96 galvanized iron, waxed inside and painted outside. I usually keep that amount of honey for off years and to always have the cup right side up rain or no rain.[166]

Original Caption: “One of C. W. Dayton’s Apiaries.”

Moreover, the following unabridged article of Clyde's "Liquefying Honey on a Cookstove" that appeared in the February 1, 1907, issue of *Gleanings in Bee Culture* might have had a connection to his "apiary cookhouse" in Dayton Canyon (his illustration that accompanied this submission is included in the appendix):

Mr. Root:–You gave so many interesting pictures in the last two issues that I came near forgetting to read the articles. Although there have appeared descriptions and pictures of several honey-heating devices, there was none which seemed to hit my case so well as the plan I am already using; and as I belong to the list of small producers–that is, producers of from two to ten tons, I will send you a rough draft of my outfit for melting honey after it has once become granulated solid. If we have a trade in the middle of winter, or the following spring when consumers are slacking off from their pork-and-beef diet, and before strawberries, currants, or other fruits arrive, it is advantageous to have a quantity of honey left over to supply such demand; and it also keeps them in remembrance of the good taste; so that they will look forward to satisfy further their taste from the new crop.

In the illustration six square five-gallon coal-oil or honey cans are shown, with their tops cut off so that a part about 10 inches in depth remains. They will hold about 35 pounds of honey apiece conveniently. I usually pay 5 cents each for coal-oil cans; and when the top is removed so that we can get at the inside they are easily cleaned. The large pan to cover all the cans is what I call the hood. This comes down and rests on the stove all around to confine the heat, as will be easily understood. Under the cans will be seen coils of stout hoop or band iron, ¾ or 1 inch wide for the cans to rest upon so as not to come in direct contact with the stove. Over the reservoir of the stove none of these are needed.

Now as to results: The eight receptacles will melt about 200 pounds in three hours–about enough to fill 60 quart jars, and that is about all I care to deliver in a single day–that is, to private houses. If they went to dealers, by the dozen, I should need more; but I do not put much on dealers' shelves in winter or spring, as they sell so slowly and are so liable to granulate again. But even for such a trade, two or three meltings would suffice. The honey being put into several receptacles, leaving spaces for the hot air to circulate around or between, greatly hastens the operation above what can be accomplished in a single large tank. About every ten minutes the honey should be stirred so as to mix the melted and unmelted, and this doubles the rapidity

of the job; and it can be melted this way without heating it above 100 degrees. The less honey is heated, the better.

Often I melt a batch and put it into cans during the evening. Rainy or cold days can be nicely utilized this way; and the women folks [womenfolks] are usually glad to have their fire kept in good order–that is, where wood is used. The housewife can bake without interference with my honey-dishes; and if I leave one dish out she can put on a kettle of meat or vegetables to boil; and ironing clothes can be carried on by using one or two spaces and raising the hood when putting in or taking out the irons; and during it all I get considerable time to read a bee journal besides digging out the candied honey, attending to it while on the stove, and pouring it into jars. I put it into jars while warm. It is made somewhat thicker by this heating, and when it becomes cold it is very thick. The air-bubbles [air bubbles] rise then more readily, leaving the jars very bright and sparkling. So you see there is quite a round of economy connected with this outfit. The outfit shown is such a one as I have. If the stove were smaller I would use fewer dishes of honey on it, and make the hood to correspond. I have used a single can for melting beeswax, making a hood for that. [167]

The following editorial response appeared at the end of the preceding article:

[The scheme here shown of utilizing second-hand (secondhand) square cans that almost every bee-keeper (beekeeper) has around home is most excellent. In fact, there is a great variety of useful articles that can be made out of such cans. For instance, by attaching a wire bail to the opposite sides of one of these cans from which the top has been cut off we get a first-class pail. By cutting a can horizontally or vertically through the middle we get two pans. One set will be oblong and the other square. One of the former, when placed on an oil-stove (oil stove), would make an excellent heating-pan for honey-knives during extracting. Such pans also would come handy for wash-basins (washbasins) at out-yards, and if they should be stolen there would be no great loss. They could be used for cooking and baking at out-yards, up in the mountains, or out on the plains, by bee-keepers who are "baching it," and there are many such.

The melting-tank idea here shown is only one of the many uses to which these honey-containers can be put. Very often bee-keepers pay a good price for special apparatus (and any thing [anything] special always costs), when the common article around home, by a little ingenuity, can be used almost as well, and at very little cost. A dollar saved is a dollar earned–ED.][168]

As for the bee journals that Clyde would have had "considerable time to read" while melting his honey, he was the prolific peruser of six publications, in addition to numerous others that were unrelated to apiculture. Relevant excerpts from an *American Bee Journal* article of April 5, 1906, follow:

It is said of man that one hour of sleep before midnight is worth several after midnight. Man will put his nerves in a tension and go without this early sleep. But bees do no imitate man. They obey Nature. I have consulted with neighboring bee-men [bee men] who did not know, or else gave reasons, which, if they had given fair attention, they would have known could not be so. There are some 20 bee-men at Chatsworth, and I am the only one I can find who takes a bee-paper [bee paper]. I look to the bee-papers for verification of my observations. These bee-men must be oblivious as to what is agog in the bee-world [bee world]. . . .

I am a subscriber to 6 bee-papers, 3 fruit journals, 3 farm papers, 3 iron and wood-working [woodworking] journals, 2 health journals, several religious papers and 2 popular magazines. After studying some of the other papers for awhile, and then coming back to bees, I find the mind rested and clear, and this study often brings ideas into the bee-line [bee line] which are commonly used in these outside operations, but were never thought of as being applied to bees.

Every evening I engage in an interesting chat in some of these papers. But when it comes to work, I depend almost entirely on books. Not papers. Papers I give away. In the books I expect to find the cream. Everything sorted out and boiled down in better shape than I could spare time to provide the ability to do. Of course, different compilers have different views or systems, but I soon see which is best suited to my needs, and I know exactly in which book to look for the plan. I liken the bee-papers to crucibles in the assayer's workshop, but books should be the store-chests for the fine gold–or the summing up of the whole matter.[169]

A response to the above excerpts appeared in the same journal over a month later on May 24:

Twenty bee-men [bee men] in Chatsworth, Calif., and only one takes a bee-paper [bee paper]. Sad–and the saddest of it is that it's not much worse than other places.

What shall we say to these 19 men? Good to be self-reliant; good to lay your own plans and conquer your own difficulties; but not good for one man to cut entirely loose from the accumulated wisdom of mankind. The most brilliant and self-contained man in the world *needs to know when he is in the beaten track and when he is out of it*. He can not [cannot] well know this unless he reads what the rest of the world is doing. If he didn't adopt one single idea from the paper, the paper would pay him by helping him direct and judge himself.

And I note with interest that C. W. Dayton abandons the use of the baby nucleus after having used 50 of them for a season. Page 297.[170]

In the fall of 1907, Clyde reiterated the same train of thought in the second paragraph of an article that appeared in the October issue of the *American Bee-Keeper*:

Some twenty years ago when I went about the country to visit with other bee-keepers [beekeepers] they always showed me their yellow striped queens and methods of rearing them. Urged me to sample and decide on the quality of their honey and took me into the house where there were many bee journals lying about of three or four different kinds and were specially interested in articles which they contained. Seldom, and I could not well go wrong if I say that there were no bee-keepers who did not read three or four papers on bee-keeping [beekeeping]. Now times have changed. Not more than one in ten takes a paper and I doubt if that. Three in twenty here at Chatsworth and those subscriptions I obtained after years of inducement.[171]

Back in the summer of that same year, Clyde submitted two brief write-ups from Chatsworth about the corresponding bee season that appeared in two separate issues of the *American Bee-Keeper*.

The first paragraph of his "California Notes" with its subheading of "The Season" had likely been written in March due to the context of subsequent paragraphs: "March 20." Even so, this note ended up in the August issue and read as follows:

WE ARE STILL having much rain, and every prospect of a good crop. I still have about ten tons of old honey in tanks which I have not sold. I am going to write you an article soon in which I expect to show that honey improves with age, and that it is the most healthful after it is a year old, and that honey which is taken from the hives before it is entirely sealed over is an injury to the system.[172]

The second write-up that was dated August 1 was isolated and appeared under the heading of "It Means Work" in the September issue:

The harvest set in on May 8th and ended June 28th, during which time I extracted 36,000 pounds from 306 prime colonies. There were four rounds made averaging about 30 pounds to the colony. That is just about 1-3 or 1-2 an ordinary yield. As I had no assistance I had to "hump" to provide room for a few days. Once they filled and sealed the supers in four days of the cloudiest kind of weather. On the 11, 12 and 13th of June I took out of the hives, uncapped and extracted, over 2,000 pounds each day. There were 350 swarms which were all sent back. I was so tired many times that I was glad to crawl into bed with overalls, boots and all, and daubed with honey from head to feet.[173]

Interestingly, the second paragraph of his foregoing "California Notes" dealt with the subject of horticulture and was subtitled "Gardening in California":

One of my correspondents speaks about coming to California on account of being able to raise winter vegetables. Please tell him that I sowed onions, radishes, lettuce, peas, etc., on December 12th, and there are none of them large enough to eat yet, and here it is March 20th. It said on the packet that the radishes could be pulled in twenty days from the planting. The onions are about the size of knitting needles. We have had no frost to hold them back. If they do not hurry up I could go to northern Iowa or Michigan and beat them. Don't say it was the gardener's fault.[174]

In contrast to his previous write-up about a potentially favorable bee season for 1907 that appeared in the January 1907 *American Bee-Keeper* (see page 172), a subsequent article that was featured over a year later in the May 1908 issue of the

same source expressed an opposite outlook. His "Short Crop for California" that had been written from Chatsworth on April 4 read as follows:

We are not going to have any "new crop" honey in Southern [southern] California this year. It is so dry that the sage has gone on a "bum." I wrote you to pretty near the same effect last year at this date (April 8), and the weather turned so that we got a fair yield. It was continuous cloudy weather last year which did the work of prolonging the little moisture which was already in the soil. This year even that little moisture is wanting.

Nothing short of a rain will give enough honey to feed the bees, to say nothing about any kind of a crop. During the past 15 years, I saw two inches of rain the 2nd day of May in 1901, and another year there was three and one-half inches the 4th day of April. These were the only rains in 15 years after March 26. We might be favored with a downpour even yet, but it is very improbable. I believe it was in 1884 that there was the most rain during February and March, and then there came one and one-half inches in a sudden downpour in June at the close of the extracting season. There was twelve and one-half inches of rain in March, three and one-half in April, so when this June fall came, it practically almost doubled the extent of the honey yield. That was the year when the colonies averaged about 300 pounds each and that in the yield upon which nearly all the California reports or estimates are based. The report from California which knocked out all comers for that season, was sent in to the American Bee Journal in the fall of 1884, by S. W. M. Earlay, and was 172,000 pounds.

That was before the expression of tons of honey came into vogue–about the commencement of apicultural "big things." The report was straight when it went East, but, on its return, so small a thing as thousands was forgotten, so the thousands went to tons without a question. So it requires much rain and imagination to maintain California's assumed position, don't you see?[175]

On July 27, 1908, over two months after the debut of the foregoing admission, Clyde received his patent for his Dayton Canyon property of 58.82 acres.[176] By that time, his apiary would have been completely finished (see page 140).

More than a year later, on September 24, 1909, he received his final patent for the

additional tract of 80 acres that was isolated from his Dayton Canyon homestead.[177]

Then, the following month, on October 22, he and my great-great-aunt Lou were married in Los Angeles.

Three weeks later, Clyde's "How Far Do Bees Fly for Honey?" appeared in the November 15, 1909, issue of *Gleanings in Bee Culture*. This unabridged article was based on his Dayton Canyon locale and also referenced the bee season of that particular year:

In 1894 I had about 40 colonies of pretty good Italians in an apiary, together with about 175 colonies of mixed stock. The bees of nearly every Italian colony brought honey from a distance of 4½ to 5 miles, and filled one or two comb-honey supers. There was no chance for mistake, for, immediately adjoining the apiary, in the direction of the orange-groves [orange groves], were alkali patches about two miles in width. After this was about a mile of alfalfa that was pastured short, and then at least a mile of vegetable-gardens [vegetable gardens]. After these gardens there began to be occasional half-dozen orange-trees [orange trees] in the dooryards for a distance of another mile, before the orange-groves became general. A mile and a half from the apiary I could hear the roar of the bees overhead, and near the orange-groves I could seen [see] them flying toward home. They flew slowly, because there was a coast wind that hindered them to such an extent that they would often alight on my clothes to rest as I drove along. These bees were decidedly yellow. There were no other bees that I know of, but these bees of the golden-yellow variety. Why bees do not always search the country over for that distance from the apiary, I can not [cannot] tell.

Running east from our place here is a road which is nearly parallel with the Santa Monica range of mountains for about sixteen miles. The road is about a mile from the foot hills [foothills], and these foot hills are pastured, so the apiaries are located about a mile further up in the canyons. This makes a distance about two miles from the road. Down the slope from the road is the Los Angeles River, along which there are plenty of willows.

When the willows are blooming in the spring I often see large numbers of bees

crossing the road going back and forth from the apiaries from these willows three miles away. These bees are the ordinary California bees. The land between the apiaries and the willows is always stubble or plowed, there being no trees or growing plants whatever, and only one house in the whole sixteen miles. There is an almost constant coast wind which blows the scent of the willows in a direction away from the apiaries. It would seem to me that it would require a very close search on the part of the bees before they could find the willows. Considering the naked fields and the adverse winds, if there were any enticement to lead them they ought to go two miles further. I believe it requires some incentive to make bees work. Bees are not much more inclined to gather honey when they are not in immediate need of it than they are to rear a nice row of queen-cells when they already have a young thrifty queen.

Last spring, other bee-keepers [beekeepers] obtained supers of new honey earlier than I did. There had been a great deal of starvation reported before the new honey came. Last year was an off one for honey, so I gave the bees almost no attention; but in February and March I was a little afraid they might be starving, so about ten days before I expected the new honey-flow to start I began to clear the combs, with the extractor, of the odds and ends of old honey that might be found. Instead of odds and ends, however, I found the combs in nearly every super, and nearly all the brood-combs, solidly sealed with dark inferior honey. Some of this I extracted; but from about a hundred supers I cut out the combs and let the bees build new ones from the starter of the old comb which the knife had left along the top-bars. The strange thing about it was that I extracted the first new honey from the colonies which had been compelled to build new combs in their supers. Later, however, when the bees were in the notion of swarming they left these frames, practically, or drew the combs only in a scanty way.

When I got the supers empty there was about two tons of poor-grade honey in the tanks that I actually wished was running in a stream down the canyon; yet the lower stories were so full that many colonies did not have more than one comb space for the rearing of brood. It must be that no work and no worry prolonged the lives of the old bees which were reared the year before, as the swarms seemed to be of the customary size; but the hives they came from did not have a pint of bees left behind to keep things going. The swarms would often pile up together and wait for days with no queen to hold them. Most of the time when they broke cluster on account of the queen not being with them they scattered throughout the whole apiary instead of returning to their own hive which they came from. I was lucky in having about 75 four-frame nuclei which were formed for an emergency, and these were transferred into the deserted hives, making the best honey-gathering colonies for the honey

harvest, since the honey-flow did not start as soon as we calculated, some apiaries being nearly starved. It seems to be the safest to have enough honey to last, but not much left over to darken the new crop.[178]

In the December 15 issue of *Gleanings*, Dr. C. C. Miller voiced the following objection about Clyde's November article:

C. W. DAYTON, you practically say, p. 708, that bees are not inclined to gather honey when they are not in immediate need of it. Out upon such naughty talk! According to that, the Dadants, who leave all honey on until the close of the season, ought to have very poor crops. As a rule, my colonies that have the most honey, and so "are not in immediate need of it," are the very ones that hustle the hardest to get more.[179]

Nearly two years later, Clyde's "The Situation in California" appeared in the October 1, 1911, issue of the same journal. While this article dealt primarily with the bee season of 1911, it also included a brief mention of the 1910 season:

I ascribe the failure of honey last season, 1910, to a freeze we had in February of that year that destroyed the fungoid plants. It showed its effect not only on the sage but garden and farm crops also. Bees in this locality gathered plenty of honey to live on and for breeding purposes, but they seemed to be unable to use it. I have about 20 colonies that have gathered very little honey this season–not more than 10 to 20 lbs., while many other colonies have stored from 300 to 500 lbs. each.

The honey-flow, in this vicinity at least, was wonderful. We had very poor rains last winter, but there was a very heavy crop of bloom from all the honey-yielding flora. There was such peculiar weather that both the moisture and bloom were held back until settled warm weather arrived. The honey-flow was short but very abundant. It came spasmodically; and where the colonies were not ready with plenty of supers on the hives, and the bees already at work in them, most of the opportunities for storing were lost.

No colonies were kept on scales; but my supers average from 27 to 30 lbs. each, and I took from six to ten supers from single colonies within one week. I kept count of most of the colonies. The weather also continued unusually favorable. After black

sage had yielded moderately for a few days, there came four or five days when honey seemed to be as plentiful as water. This slow yield developed the ripening ferment in the bees; and when the heavy flow came on, a colony of 5 to 12 lbs. of bees was able to "put away" honey very rapidly, so that there were from 10 to 30 lbs. stored during each of those days, just as I have seen them store honey from basswood in Iowa.

Black sage, balled sage, and mountain sumac all came separately, and had their heavy yielding days, and the hives were filled as if by magic. I never knew sumac to do as well unless it was in 1897. That season the yield was longer, but not as heavy as this year. What was lacking this year was bees and alert bee-keepers [beekeepers] who could see ahead and prognosticate as to what might happen.

As I look backward over the past season I realize that there is nothing else in bee culture that is as important as plenty of bees and plenty of super room so arranged that the bees can or will use it quickly, and then await developments of the honey-flow. California yielded the honey this year, but the atmosphere harvested it.

With the very best of intensive management the colonies could have been built up so as to harvest 200 lbs. to the colony. But there was lack of faith all around. Bee-men [Bee men] were looking for something better than bees; but now many of them see that there was nothing as good as bees. What they lost would pay for two failures and disappointments. When there is such dwindling as there was last winter, the big bee-man is not in it. It requires skill and love for bees, and attention to little details, to nurse small and dwindling colonies. And the most abundant honey-flows often follow directly after such conditions of weather as produce weakened colonies.[180]

Two months later, in the December 15 issue of *Gleanings*, J. E. Crane of Middlebury, Vermont, posed a question to Clyde about the foregoing article:

Page 589, Oct. 1, C. W. Dayton speaks of the ripening ferment in bees. Can he tell just what this is? It is new to me. He closes his article as follows: "The most abundant honey-flows often follow directly after such conditions of weather as produce weakened colonies." That is a fact that Eastern bee-keepers [beekeepers] will do well to remember next spring.[181]

A month earlier, Clyde's "A California Apiary Location" had appeared in the November 1, 1911, issue of the *Bee-Keepers' Review*. This interesting write-up that

was devoted to the origin and description of his Dayton Canyon bee yard included a personal sketch of the mountainous site:

IN the first place, where the extracting house and shop stand, it was so steep that a hive would almost slide down the mountain. All the level land (about an acre and a half) was made with the pick and shovel. No one had ever seen the spring which now sends out a constant stream, even in the driest times. It took me about five or six years working three or four hours a day to grade the ground. There is space enough for 600 or 800 colonies. I have kept over 400, and at present there are about 200 colonies. I have known this location to yield 75 tons in a single season, and then it did not seem to be more than half what might have been gathered.

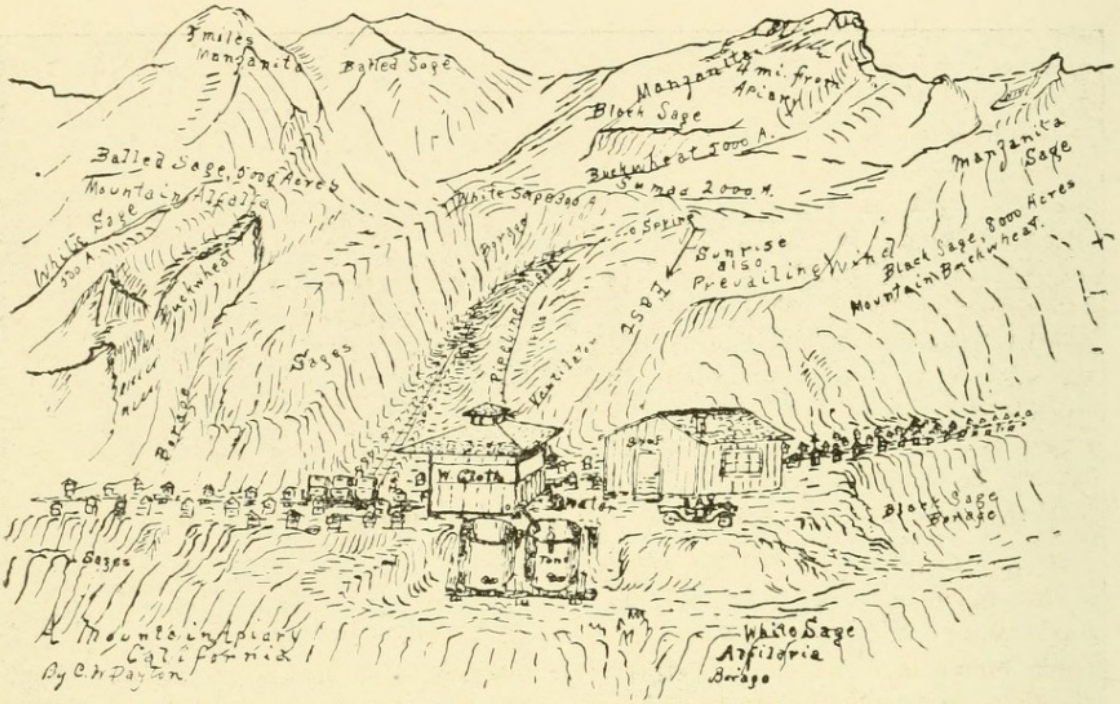
I desire to call attention to the arrangement of the extracting house and its ventilated roof; also to the 24-inch strip of wirecloth [wire cloth], extending all round the outside. This provides a cool place in which to work, though the days may be hot.

The early sunrise strikes here as soon as the sun is up, and the winds help the bees to carry their loads of honey down the mountains. The sage extends about a half mile east of the apiary and the mountains extend to the north (not shown) several miles.[182]

The following editorial note appeared at the article's end:

[To work three or four hours a day for five or six years in order to have a place to establish an apiary requires more patience than the most of us have, but probably no more than we ought to have. However, a location that will yield 75 tons of honey in a single season is worth doing a lot of work to secure.][183]

Clyde's sketch appears on the next page (notice the automobile in front of his shop [see page 138]).



It took 5 or 6 Years to Build this Apiary. Location in California.
(Drawn by C. W. Dayton.)

NOTES

1. The 1865 New York state census (source: Ancestry website) indicated that Ralph and Filetta's marriage was their *first* and that Clyde was their firstborn. These facts at least confirm that the Marcus Dayton, aged fourteen, who was listed in their 1860 household was not Ralph's son by a previous marriage (his relationship to Ralph wasn't stated). Too, Filetta was thirteen years older than Marcus (according to her age in the 1860 Census).

2. The 1865 state census indicates that Clerisa Woolsey was the mother of *five* children.

3. According to the 1865 state census, Elijah and John F. were natives of *Chemung County*. (Elijah's 1935 death record listed Beavers Dam [i.e., *Schuyler County*] as his place of birth. Elijah's name was mistakenly listed as "John F. W." in the 1850 Census.)

4. While Clyde was listed as the first child in this census, his age was mistakenly listed as "one."

5. The year before his death, Harrison was a Michigan delegate at the Eleventh Annual Session of the General Conference of Seventh-day Adventists in Battle Creek on March 11, 1873 (source: *Transcription of minutes of GC sessions from 1863-1888*, p. 66). He had been living in Catlin, his place of birth, when he enlisted at nineteen as a private in Company K of the 23rd New York Volunteer Infantry Regiment on May 6, 1861, at Elmira (source: Ancestry's New York, Civil War Muster Roll Abstracts, 1861-1900). Just over two years later on July 1, 1863, Harrison, now twenty-two, was still single, working as a laborer, and residing at Wellsville, New York (source: Ancestry's U.S., Civil War Draft Registrations Records, 1863-1865). Earlier, in May 1863, the Seventh-day Adventist Church had become an official organized body; and over a year later on September 30, 1864, Harrison was appointed to a "committee of six" by the New York and Northern Pennsylvania Conferences of Seventh-day Adventists at Adams Center, New York, "to act with the Executive Committee in the settlement of accounts with ministers for the preceeding [preceding] year" (source: *Reports of the New-York State Conference for the Years 1862, '63 &*

'64, Together With the Constitution for State Conferences, and General Conference Address, p. 12). When the New York state census was taken in 1865, he and wife Emma, a native of Onondaga County, New York, were living in Catlin, and his occupation was that of a "shingle maker" (he was a "carpenter" in the 1870 Census). When their son, Paul, was born in May 1866, they were living in Elmira (source: Paul's 1935 death record on Ancestry*). Harrison was also listed among Seventh-day Adventist donors for the 1869 and 1870 *Report of the Book Fund for Tract and Book Distribution* (p. 17 in both sources). He and Emma lost an infant daughter in April 1873 who was buried in their family plot in Oak Hill Cemetery. (*An oversight on Dr. Paul Jean Woolsey's death record was *1876* as his year of birth. It should have been 1866 as is inscribed on his headstone in the Oak Hill Cemetery family plot.) (A picture of Harrison is included in the appendix.)

6. Page 55. According to her headstone, Clerisa would have been "sixty" when she died (the date of birth on her headstone only includes the year [1815]). (Her headstone information and interment location come from *Gravestone Records of Chickasaw County, Ia.*, p. 138 [via Ancestry's Iowa, Cemetery Records, 1662-1999].)

7. *Bee-Keepers' Review*, Aug. 10, 1892, p. 203.

8. Pages 7-9.

9. Page 636.

10. Page 39.

11. Page 75.

12. Page 153.

13. Page 218.

14. Page 325.

15. Iowa, State Census Collection, 1836-1925 (source: Ancestry website).

16. Pages 470 and 471.

17. Page 72.

18. The date of birth on his headstone is August 30, 1802.

19. His probate record on Ancestry includes his place of death (Iowa, Wills and Probate Records, 1758-1997, p. 231).

20. Philander had died by the time of the 1900 Census since his wife, the former Lorinda Dunham, was a widow and living with their daughters in Elmira, New York, when this census was taken. (The New York Death Index for 1852-1956 on Ancestry indicates that Lorinda died on October 16, 1901, in Horseheads.)

21. Iowa, Wills and Probate Records, 1758-1997, p. 232.

22. *American Bee Journal*, Oct. 4, 1890, p. 666.

23. Page 446.

24. "Selling Honey.–Differences in Apiary Location," pp. 41 and 42.

25. Page 727.

26. Page 872.

27. Pages 121 and 122. (See the appendix for a group picture that includes John Bird.)

28. Page 23.

29. The specific issues: 1) Feb. 15, 1894, p. 201 (one vote); 2) Feb. 28, 1895, p. 136 (two votes); and 3) Jan. 23, 1896, p. 59 (two votes).

30. "Clinton, Wisconsin," was his residence in the May 12, 1892, *American Bee Journal* (p. 644); and "Greeley, Colorado," was his residence a month later in the June 16 issue (p. 801).

31. Page 799. (This article was written on June 3.)

32. Page 118.

33. "I spent last season at Greeley, Colo." (This statement was from his May 10, 1893, "'Langstroth' on Inversion, Contraction, Etc." that appeared in the July 20, 1893, *American Bee Journal*, p. 84. He was living in Pasadena, California, at that time.)

34. Pages 756 and 757.

35. Pages 496-498.

36. Pages 158 and 159. (This article was written on May 10 from Florence, California.)

37. Page 8. (This article was written on December 1, 1894, from Florence, California.)

38. Pages 470 and 471.

39. Page 712.

40. "Best Capacity and Shape for Brood-Chambers, and How Obtained," *American Bee Journal*, Aug. 22, 1895, p. 534.

41. Page 3.

42. Pages 184 and 185. (This article was written on June 15 from Florence, California.)

43. Page 203 (his article was written on June 22 from Greeley, Colorado). (See the appendix for further information about Bradford Academy.)

44. Pages 7-9 (**decided* in the original had an upside-down "e"). (This article was written on January 1 from Chatsworth.)

45. The article, from which the following statement comes, was entitled, "California," and appeared in the November 1 issue: "When I came to this State [state], and visited

apiaries a year ago, I was shocked at the way the bees were literally robbed of their winter stores by their merciless owners; but after this experience I have changed my mind, as it is better to lose bees by starvation than by the melting down of the combs" (p. 816). (It was written from Los Angeles.)

46. *American Bee Journal*, Aug. 3, 1893, p. 149.

47. Ibid, June 8, 1893, pp. 720 and 721.

48. Ibid., June 22, 1893, p. 790.

49. Ibid., Aug. 3, 1893, pp. 149 and 150.

50. "A Combined House Apiary and Self-Hiver, and a Combined Hive and Self-Hiver," pp. 171-173.

51. "California," pp. 816 and 817. (It was written on October 10.)

52. "Entrances; Brace Combs; Introducing; Economy in Labor; Blacks; Seat Tool-Box; Bee Paralysis Cured Through the Queen," p. 272. (It was written on October 15 from Florence.)

53. "Surprising Differences in Bees, Colonies, and Apiary Locations," pp. 224 and 225. (It was written on November 20.)

54. Page 3.

55. Page 10.

56. Page 230.

57. Pages 54 and 55.

58. "Brood-Rearing and Increase of Colonies," pp. 242 and 243. (It was written from Pasadena.)

59. "Entrances; Brace Combs; Introducing; Economy in Labor; Blacks; Seat Tool-

Box; Bee Paralysis Cured Through the Queen," p. 271. (It was written on October 15.)

60. Page 895.

61. "Bee Escapes and How to Use Them," pp. 158 and 159. (It was written on May 10.)

62. "Molded Foundation.–Advantages of Carbolized Cloths and Bee Escapes," *Bee-Keepers' Review*, Apr. 10, 1894, p. 99. (Mr. Woodley had written his article on March 10.)

63. "Operating and Operation of Bee-Escapes," p. 373.

64. Page 252.

65. Page 242. (His article had been written on September 8 from Florence.)

66. Page 182.

67. Pages 66 and 67.

68. Page 3.

69. "Indications of the Honey Market–Some Experiences," *American Bee Journal*, Oct. 12, 1893, p. 470. (This article was written from Pasadena.)

70. Pages 176-178. (An article of Clyde's that was devoted to ants is included in the appendix.)

71. Pages 76-78.

72. "Entrances; Brace Combs; Introducing; Economy in Labor; Blacks; Seat Tool-Box; Bee Paralysis Cured Through the Queen," p. 272. (This article was written on October 15.)

73. "Entrances to an Apiary.–Diagnosing Colonies from Outside Indications; Some

Good Suggestions," pp. 221 and 222.

74. "Bee Escapes and How to Use Them," p. 159 (written on May 10 from Florence).

75. "The Best Size and Shape for Bee Hives," p. 219 (written from Florence).

76. "California," p. 816 (written on October 10 from Los Angeles).

77. Page 3.

78. "The Progress Made in Bee Culture," pp. 658 and 659.

79. "Extracting–Bee-Escapes–Wide Top Bars Prevent Brace Combs," *Bee-Keepers' Review*, July 10, 1893, p. 204. (This article was written on June 27 from Pasadena.)

80. Pages 267-269.

81. "Entrances; Brace Combs; Introducing; Economy in Labor; Blacks; Seat Tool-Box; Bee Paralysis Cured Through the Queen," p. 272. (This article was written on October 15.)

82. Page 244.

83. Pages 245 and 246.

84. Pages 322 and 323.

85. Page 551. (This article was written on June 25.)

86. Page 30.

87. "Bees Can Escape Pretty Lively When Going One at a Time,–Poor Seasons To Be Expected," *Bee-Keepers' Review*, Aug. 10, 1894, p. 215. Mr. Taylor was referencing Clyde's statement from his June 15, 1894, article (written from Florence), "The Working of Bee-Escapes in General; The Philosophy of the Matter," that appeared on p. 185 in the July 10 *Bee-Keepers' Review*: "Now I have known a swarm to begin to issue from a hive and in order to adjust a swarm catcher a block of wood

one inch square and a foot or more in length was placed against the entrance to stop the bees for a moment. This block was quickly pushed away and even rolled over when it was an inch or more away from the entrane [entrance]. This is the kind of force and energy we have in a swarm of confined bees and I have seen them go through a single-exit Porter escape four abreast and two deep, or at the rate of 500 per minute." (See p. 78 where Clyde mentions Mr. Taylor in his article.)

88. "The Hive Question," *Gleanings in Bee Culture*, Sept. 15, 1895, p. 693. Mr. Taylor was referencing Clyde's June 25, 1895, article, "The Best Capacity and Shape for Brood-Chambers," that appeared on pp. 550 and 551 in the July 15 *Gleanings in Bee Culture*.* Clyde had mentioned Mr. Taylor right before his article's conclusion: "I have arrived at this 2000 cubic inches capacity of the brood-chamber from two different starting-points [starting points] in the last 13 years, while Mr. B. Taylor has occupied 45 years, and is not quite there yet. His frame is 8¾ inches deep. Had it been 8½ inches, a wide frame of the same dimensions might accommodate two rows of 4¼ sections. I should like to know of the advantages of that ¼-inch." (*This article preceded a revised article, "Best Capacity and Shape for Brood Chambers, and How Obtained," that appeared on pp. 533 and 534 in the Aug. 22, 1895, *American Bee Journal*.)

89. "The Working of Bee-Escapes in General; The Philosophy of the Matter," *Bee-Keepers' Review*, July 10, 1894, p. 184. (This article was written on June 15 from Florence.)

90. Pages 131 and 132.

91. Pages 47 and 48.

92. Pages 98 and 99.

93. Pages 90 and 91. (This article was written on January 5.)

94. Page 226.

95. Pages 177-179.

96. Pages 372 and 373. These first three paragraphs were extracted for the Sept. 10,

1894, *Bee-Keepers' Review* and appeared on pp. 247 and 248 under the title "Salt and Sulphur Don't Cure Bee Paralysis–The Fault is in the Queen." (This article had been written on July 7 from Florence.)

97. Page 583. (See note 88.)

98. Pages 728 and 729.

99. Page 744.

100. Pages 805 and 806.

101. Pages 806 and 807.

102. Pages 841 and 842.

103. Page 5.

104. "Rose Hill Notes," pp. 292 and 293. (This article had been written on November 25.)

105. "Glucose in California–Mr. Dayton Explains his Position–Changing the Heading of an Article," pp. 114-116.

106. Page 396. (The title and subtitles of Clyde's Sept. 10, 1895, article as they appeared in the Oct. 1 *Gleanings in Bee Culture*: "The Bee-Keepers' Union–Much Needed and Important Work for It to Do; Adulteration in California; The Truth of an 'Estimate' Questioned.")

107. Page 16.

108. Pages 18 and 19.

109. Ancestry website.

110. California, Voter Registers, 1866-1898 (source: Ancestry website). Some of the vital statistics for Ralph Erastus Dayton (of the Florence precinct, as well as the same

postal address) on August 10, 1896, were as follows: was a 78-year-old farmer, six feet tall, light complected, had gray eyes, white hair, was a New York native, and could read English and write his name.

111. Page 20: "Remember the PACIFIC BEE JOURNAL will be published monthly after January. The year's subscription if paid now is 50 cents; if paid before July 1st, 1897, 75 cents; thereafter $1 a year. We will make this the best Bee [bee] paper in the land."

112. Pages 19 and 20.

113. Pages 30 and 31.

114. Page 9.

115. Pages 11 and 12.

116. "Ramble No. 151–How to Use a 'Jouncer,'" pp. 648, 650 and 651.

117. Pages 102 and 103. (Clyde listed his residence as "Los Angeles Co., Calif.")

118. Page 395.

119. Page 237. (He listed his residence as "Los Angeles Co., Calif.")

120. Pages 324 and 325 (**they* in the original had an upside-down "e"). (Chatsworth was his residence.)

121. Page 3.

122. "What to Do With Ten Tons of Extracted Honey–If We Get It," *Progressive Bee-Keeper*, May 1905, p. 129.

123. Page 217.

124. Pages 128 and 129 (**with* in the original had a backward "t").

125. Pages 129 and 130. From Clyde's "Brood-Frames and Frame-Spacing" that appeared in the Aug. 3, 1905, *American Bee Journal*, p. 541: "I find it easy to shape a market according to what can be produced for it. When I came to Southeast [southeast] Los Angeles [i.e., Florence], ten years ago, all the stores were selling comb honey and no extracted. Now since we have been pounding away in the same spot and manner with extracted honey, there is not one case of comb honey sold there in a year. And the five stores there know better than to get any comb honey in stock. They all have a good trade on extracted. A pound of comb honey could not be found within three miles of Florence. Yet in all other stores about the city comb honey takes the lead. Now, while a hive arranged for the production of extracted honey costs about the same as for comb honey, I think a hive built for the production of extracted especially, can be run with one-third the labor" (written from Los Angeles Co.).

126. "Feeding Sugar," p. 92.

127. "What I Do With a Crop of Honey," *American Bee Journal*, Mar. 1, 1906, p. 188: "We produce our honey at Chatsworth, and take it to Florence to sell it" (written from Chatsworth).

128. Page 129.

129. "Producing, Keeping and Selling Honey," pp. 204-206 (written from Chatsworth). *Clyde included the following two cameos of the same title, "Rains in California," in the *American Bee Journal* of 1905: (1) Feb. 2 issue, p. 92: "We have just had more rain in the nick of time. If there comes as much in February and more in the last of March there will be a crop, either large or small, according to the amount of rain in March. In this locality about one-half, or more than that, of the colonies, are dead. But there are enough left" (written on January 17 from "Los Angeles Co."); (2) Mar. 23 issue, p. 238: "We have the February rains I mentioned a month ago, and now we look forward to the March rains. If we get them our season will be all a bee-keeper [beekeeper] can desire. We will show those Texans what California can do. We have just had such abundant rains that even if we did not get any in March, and but 2 inches or so in April, it would give us a good crop of honey. Our winter has been unusually mild–only one or two frosts" (written on February 23 from "Los Angeles Co.").

130. “Storage of Honey for Table Use,” p. 10 (written from Chatsworth).

131. “Dipping[,] Melting and Selling Honey,” p. 104 (written from Chatsworth).

132. Page 105.

133. Dec. 1911 (p. 378); Jan. 1912 (p. 23).

134. “Ripening Honey in Tanks,” p. 85 (written from Chatsworth). (His illustration appears in the appendix.)

135. “Emptying Honey Over the Side of the Tanks. Preventing Granulation,” p. 117 (written from Chatsworth). (His illustration appears in the appendix.)

136. “Thoughts Stirred up From Reading The [the] December Review,” *Bee-Keepers' Review*, Feb. 1, 1909, p. 47 (written on December 18, 1908, from Chatsworth).

137. Pages 182 and 183 (written from “Los Angeles Co.”).

138. Page 183.

139. Pages 331 and 332 (written on October 1 from “Los Angeles Co.”).

140. Page 332.

141. “Women as Bee-Keepers,” p. 24.

142. Pages 46 and 47 (see note 136). (Clyde submitted a picture of himself with this article that’s included in the appendix.)

143. Page 47.

144. *The History and Mystery of Dayton Canyon*, p. 105. The G. W. Reaser who wrote her denominational obituary (same source and same page) was Elder George W. Reaser, then president of the Southern California Conference of Seventh-day Adventists. (See the Sept. 7, 1917, *Owensmouth Gazette* article “City Life” in which Clyde mentions Katie’s death.)

145. “A California Apiary Location,” *Bee-Keepers’ Review*, Nov. 1, 1911, p. 306 (written from Chatsworth).

146. Pages 188 and 189.

147. “Eating Honey,” pp. 333 and 334 (written from Chatsworth).

148. Page 334.

149. Page 1454 (written on November 7 from Chatsworth).

150. Page 1454.

151. Pages 26 and 27. (This article, with some slight revisions in wording, paragraph arrangement, and numerical figures, was included with the same title in the March 1906 *Progressive Bee-Keeper* on pp. 73-75.)

152. Page 310 (written on February 15 from Chatsworth).

153. Pages 95-97 (written from Chatsworth).

154. “The Control of Swarming,” pp. 811 and 812 (written from Chatsworth).

155. The article from which Miller quoted was entitled “Swarms and Swarming” and had been included in the June 1906 issue, pp. 107-109 (it was written from Chatsworth). The actual quote appeared on p. 107.

156. Pages 931 and 932 (written from Chatsworth).

157. Pages 1509 and 1510 (written from Chatsworth).

158. “Small vs. Large Hives and Supers,” *American Bee Journal*, June 14, 1906, p. 503.

159. “The Season in Calofornia [California],” *American Bee-Keeper*, Aug. 1906, p. 168 (written on July 5).

160. "California Notes," *American Bee-Keeper*, Nov. 1906, pp. 240 and 241 (written on September 20).

161. "A Lingering Honey-Yield," *American Bee Journal*, Oct. 11, 1906, p. 868 (written on September 24).

162. Pages 28 and 29 (written on November 10, 1904).

163. Pages 67-69 and 74 (**honey-sac* and *The* in the original had an upside-down "e").

164. Pages 840 and 841.

165. Page 13.

166. Page 102 (written from Chatsworth). (A picture of Clyde donning the Latham-Miller bee veil appeared in the Feb. 1907 *American Bee-Keeper* on p. 35 and is included in the appendix; moreover, the picture of a hand showing the veil rolled on p. 33 was evidently Clyde's and is likewise included in the appendix.)

167. Pages 182 and 183 (written from Chatsworth).

168. Page 183.

169. "Baby Nuclei–Feeding Bees–Reading Bee-Literature–Cleaning Oil-Cans–Hives and Spacers," p. 297 (written from Chatsworth).

170. "Sad that So Few Read Bee-Papers–Baby Nuclei," p. 448. The introductory paragraph of Clyde's Apr. 5 article: "REPLYING to Mr. Doolittle, on page 46, I wish to say that although that second paragraph sounds rather harsh, it was written in a spirit of admiration rather than censure. I remembered Mr. Doolittle's article on "Drifting From Our Moorings," and in studying Dr. Miller's book I was surprised to see that he has been so conservative as not to be drawn after the later methods we read so much about, especially those relating to queen-rearing. It is my belief that the whole business has progressed entirely too rapidly for its own good. I tried from 50 to 75 baby nuclei the past season and I have given it up, and gone all the way back to the plan that was in use in 1880. I shall continue to operate a few in coming

seasons in order to be sure my decision is a wise one, and also to test any new ideas which may come up. I have been obliged to do the same in respect to hives and selling honey or else my business would have 'run aground' long ago. I have seen bee-men [bee men] sink thousands of dollars during the past ten years simply by following the prevailing methods of doing business. Or, to put it in a nut-shell [nutshell], let some one [someone] else do their contriving at two ends of their business."

171. "The Production of Amateur Bee-Keepers," pp. 218 and 219 (written from Chatsworth).

172. Page 167.

173. Page 191.

174. Page 167.

175. Page 127. (Incidentally, the Aug. 1908 issue of the *American Bee-Keeper* was its last. From the first paragraph of editor Harry E. Hill's "Good Bye!" on p. 208: "To everything earthly there must be an end. So far as the present publishers and editor are concerned the end of the American Bee-Keeper has been reached. This is the last edition of The Bee-Keeper and I wish to sincerely express my appreciation and gratitude of and for the courtesies of my numerous readers whose kindnesses enabled me, during the first eight years of my connection with the paper, to increase its subscription list from six hundred to nearly three thousand copies a month. Memories of these friends will always be recalled with pleasure.")

176. *The History and Mystery of Dayton Canyon*, pp. 39 and 139.

177. Ibid., pp. 47 and 140.

178. Page 708 (written from Chatsworth).

179. "Stray Straws," p. 755.

180. Pages 589 and 590 (written from Chatsworth).

181. “Siftings,” p. 745.

182. Pages 305 and 306 (written from Chatsworth).

183. Page 306.

Narrative Part 2

In addition to Clyde's numerous articles, he also submitted unique advertisements in the same apicultural journals that have been referenced throughout the first part of the narrative.

Moreover, certain ads that were run during the time frame of 1910-1914 reveal a progressive emphasis on honey as a necessary staple for optimum health. In fact, 1914 was the first year that his "red ripe honey" was mentioned.

Nevertheless, as early as 1908, we read the following testimonial about Clyde's focus on honey in relation to health that appeared in the January 15 issue of *Gleanings in Bee Culture*:

> THE JANUARY *Bee-keepers' Review* comes as near being a "health number" as any issue yet printed, or that probably will be published. Health is The Foundation of All Success, and two important points are covered in this issue. Many of our ills come from imperfect digestion, and C. W. Dayton, who has studied medicine as well as bee-keeping [beekeeping], points one great cause of imperfect digestion and faulty assimilation, and tells how to make and use a drink, with honey as a basis, that will almost prove a cure-all for headaches, colds, neuralgia, and the many ills that result from indigestion.[1]

The article on which this testimonial was based was entitled "A Medicinal Value of Honey that Is Little Understood" and had appeared in the January 1 issue of the *Review* (it had been written on September 17, 1907, from Chatsworth). Due to its content, it can rightfully serve as a precursor of his ensuing advertisements:

> THERE are two methods by which the system secures fermentation. One is by the use of salt, or hydrochloric acid, and the other is by the consumption of fruits which

contain the constituents for the production of the vinous ferment; such as grapes, currents [currants], apples, etc. In order to have enough strength, the juices should be evaporated into more density. Otherwise exposure to air will cause it to amount to acetic fermentation only. Honey and pollen produce active fermentation. Honey without pollen needs the assistance of yeast. Pollen is nitrogen; the same as the coloring matter and flavor in honey is nitrogen. The darker the honey the more nitrogen. The more nitrogen the greater activity in the ferment. Activity is life. The ferment in honey will work itself to an end and become worthless unless given more substance to work by. Honey vinegar will keep only a short space of time. This is the reason store-keepers [storekeepers] will not sell honey vinegar. The other kind, which *will keep*, is pure *rottenness*, and, consequently, cannot spoil.

Although nitrogen does not furnish much to build up the system, it is what causes the other elements to act. It expands, thereby causing bread to rise or become inflated. It causes a mixture of honey and water to work or ferment' [ferment] though the bulk is not increased. The flavor of the mixture is changed or increased, however, as perceptibly as the flavor of butter or meat is changed when fried in the skillet on the fire, and, in either case, the mass is rendered more digestible and more desirable to the taste. Yet nothing takes place except the production and expulsion of nitrogen.

The distinguishing characteristic of the honey ferment which I shall describe is that it is both an actor and a substance of the building[.] There are few or none other substances in nature which possess both of these desirable qualities. The starch in flour or potato will ferment and build after a particular change has been made. This change must be made by a process to be accomplished by the digestion, and we are not sure that the digestive organs are capable of completing it. With a rapid and indiscriminate consumption of meats, breads, vegetables, sugars and sweet fruits, the seeds of which produce fermentation, are liable to be swept out of the digestive tract, and onward, entirely out of the system too rapidly for the consummation of their purpose; and in time all traces of fermentative action must be suspended. Now when the ingredient of our existence is lost, we become weak in muscle; also in nerve action. Easy to tire and easy to become agitated–barely able to drag around. Colds, headache, toothache, cold feet, neuralgia, rheumatism, boils, itch, blotched face, sun tan [suntan], putrid sores, unaccountable swellings and insatiable appetite and thirst. All these are only a few of the imperfections which pervade the system at the instance of faulty rations, and that fault is unbalanced fermentative and nonfermentative food. Here is the remedy infallible:

In one pint of water dissolve six ounces of amber honey and one-half cake of yeast. Let it stand in a warm place until that degree of ferment arrives which

possesses the most spicy flavor. Then in a gallon size stone crock put two quarts of water and two and one-half pounds of honey. Then put the fermented mixture into the crock with the honey and water and thoroughly mix them. Drink a small glass of the ferment near the close of each meal, and as much more forty minutes later.

If it is desired to produce activity of the lower bowels after breakfast, take half a glass of the ferment one hour before breakfast. If the contents of the crock works too rapidly so that the tartness prevails over the sweet flavor, take out about two-thirds and boil and skim it and return it to the crock; or it can be drank as a beverage, and additions made to that in the crock by putting in more honey and water. It should receive such replenishment daily, or, according to the rapidity of fermentation, which should be allowed to reach the beginning of fermentation merely.

It will require experiment and study to make this remedy effective, and then it should not be depended upon to the neglect of other ferment-yielding substances. Any food which is not used in its most natural state becomes a medicine (a drug) and is more violent than nature. Nature is always slow and sure but permanent. Nature's way of obtaining fermentation is through the fertility of the soil and through the production of such foods as the unperverted appetite suggests. If fruits, vegetables or cereals are produced on soil which is not naturally favorable for such products, there is perversion, that, in time, will show its influence.

After the successive changes which lead to and cause headaches are understood it can be seen that honey could not fail to be its cure. It opposes the conditions which induce headache. Nearly all of our ailments are induced by the confliction of the fruit (vinous) and salt (hydrochloric) ferments. A balance of the two ferments is the most active producer of uric acid. This acid frequently accumulates in the lower half of the body, where, forming into sharp cornered crystals, it causes rheumatism. Muscles are not sensitive to pain, but nerves are, and it is the irritation of the nerves by these crystals by which we are notified of the difficulty. A similar irritation of nerves may cause toothache.

Before disease sets up in any part of the system, that part of the system must lax into a weakened condition. If, by activity and exercise, we work some of our muscles up to a high degree of action and power, and then suddenly discontinue the exercise, it brings about a waste of muscle which constitutes weakness. The amount of nutrition which is accustomed to being required for use in that part of the body will be continued to be carried there, where it must remain unused, or, only partially or imperfectly assimilated, and in which condition it will soon be rejected as effete material. The removal of it is no more forcible or complete than the assimilation, or, the vitality of the wasting muscle. That particular locality becomes a general

dumping ground for refuse from other parts of the system. The increased eliminative action which artificial ferment sets up is the only means of relief for the congested state. If we choose the wrong kind of ferment, the disease will be made worse. The proper ferment must be determined through a knowledge of the food, climate, exercise, etc.

If, on rising in the morning, we work or exercise for three or four hours without breakfast, we may feel a somewhat painful emptiness in the stomach. If we pay no attention to it, after two or three hours a slight headache, toothache, backache, rheumatism, or any other ailment which we have been troubled with, will start up. This is the certain evidence of diseased digestive organs. The cause of the disagreeableness is mucus mixed with secretions from the diseased digestive organs during the preceding night, which form a very injurious ferment. If we eat breakfast it will stop the gnawing sensation in the stomach, and the food will absorb the contaminable substance, but only a small part of the food can *digest*. Undigested, it will contaminate the whole system, and excite to activity any old disease by which we may have been previously attacked.

Take a small bowl of water at a temperature of 50 to 60 degrees. Stir into it three tablespoonful [tablespoonfuls] of evaporated milk, or six of Jersey cow's milk, and a quantity of mild flavored honey the size of a walnut. Sip with a teaspoon. Do not think that if a little milk is beneficial, more is better. The efficiency of this mixture depends upon withholding the milk. More milk will cause it to be digested. Being neither food or drink it will quickly find its way through the digestive organs. Honey contains nutrition and imparts strength, but, being already digested, it excites no digestive activity. Pure water would be absorbed into the vascular circulation through the walls of the stomach if the system were lacking moisture. Milk cannot be digested in the stomach, nor can honey be handled in the intestines. The debilitated condition of the digestive organs causes the pylorus (outlet of the stomach) to remain unclosed until ingested nutrition, or else nutrition borrowed from other parts of the body and carried to it by the blood, enables the pylorus to resume its action. If a meal is eaten while the pylorus remains in this inactive state, a part of the food will go directly into the intestines and become a most contaminating material.

In twenty minutes to an hour after swallowing the above mixture, there will be a movement of the bowels by which you can detect the truth or wrong in the foregoing statement. In one or two hours later the natural hunger will assert itself in an unmistakable way, and the organs of digestion will be prepared to properly care for it.[2]

As for his ads before 1910, a lone antithetical one appeared in the March 15, 1906, issue of *Gleanings in Bee Culture* that read as follows:

CUE-YOUGH-TWOESE-EN-ESS.
Buy ower weigh trates ov swmers & sel bilders kant
b kohnveighed 2 quenes fhooud an thense two larvie,
& kweans plumpin erbout eeten ther phoowdd. Direct
strait 2 C. W. DAYTON, Chatsworth, Calif.[3]

When I initially discovered this advertisement, I assumed that it had been written in another language (since the rest of the ads on this page were in English) and therefore wanted its inclusion in this book. However, upon further scrutiny, Ray Vincent of the Chatsworth Historical Society suggested that Clyde had deliberately written it in the form of a riddle. At any rate, regardless of Clyde's intention, the ad's format obviously lends credence to a humorous side of his personality.

Even so, a sampling of ads for 1910-1914 now follows in chronological order (some were run consecutively):

1. (*Bee-Keepers' Review*, Oct. 1, 1910, [no page number]):

The flavor of richest apple cider
A table delicacy that has no equal
A beverage that refreshes and invigorates
The strongest health germs in Nature

Made from Honey and Water

In any kitchen, at any hour, at a cost of
5 to 7 cents per gallon. Process by mail $1.00

C. W. Dayton. Chatsworth, Calif.

2. (*Bee-Keepers' Review*, July 1, 1911, p. 192):

The flavor of richest apple cider
A table delicacy that has no equal
A beverage that refreshes and invigorates
The strongest health germs in Nature

Made from Honey and Water

In any kitchen, at any hour, at a cost of
2 to 4 cents per gallon. Process and right to
make it two years, 25c

C. W. Dayton, Chatsworth, Calif.

3. (*Bee-Keepers' Review*, Oct. 1, 1911, p. 295):

AQUASUN

One gallon of dark honey makes 200 to 300
gallons of Aquasun, which is finer in flavor
and more nutritious than any apple or grape
juice. Made quickly, by agitation, same as
buttermilk.

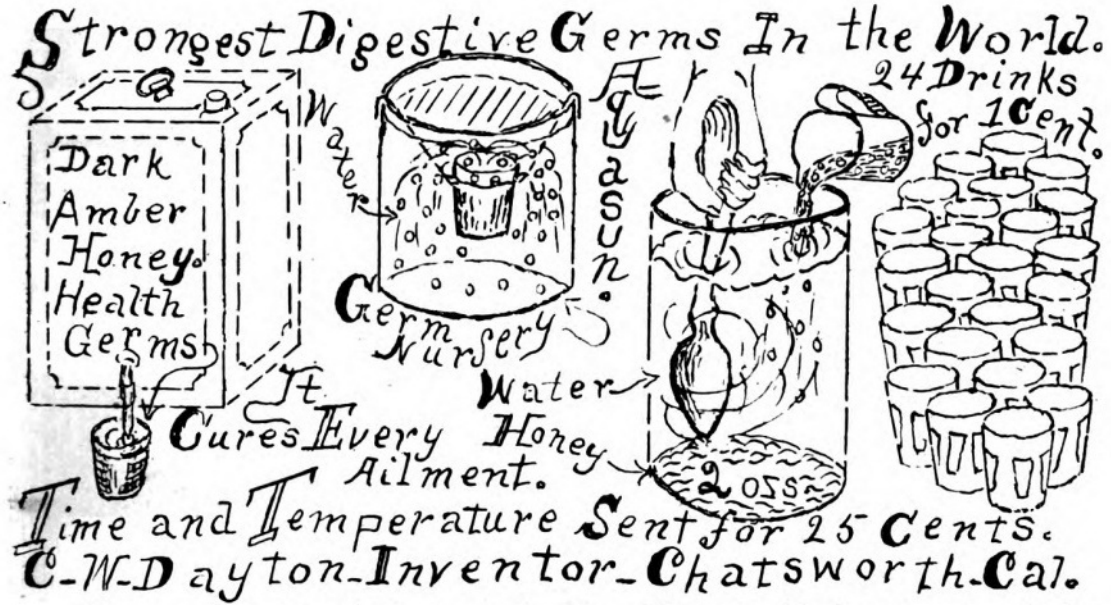
ANTABUM

One gallon of dark honey makes 20 to 40
gallons of Antabum, which, fed to bees, as a
spring tonic, enables them to digest and store
3 to 5 times as much honey as when not so
assisted. Either process, by mail, $1.

C. W. DAYTON, Chatsworth, Calif.

(The next ad includes Clyde's illustration that preceded his text.)

4. (*Bee-Keepers' Review*, March 1, 1912, p. 85):



Honey and water only is required. No additional acid, flavoring or coloring matter of any kind whatsoever. Aquasun is made of any sharpness that is desired. It pleases every palate and invigorates every system and the refreshing effect lingers two to four hours afterward. Aquasun contains no alcohol or other intoxicant. It is just crisp, crackling, lively fruit acid intermingled with a taste of sweetness that produces a flavor that is perfectly delightful.

Aquasun cools us in summer and warms us in winter by instantly dispersing acid (oxygen) and oil (carbon) to the parts where these elements have become lacking. The elements of Aquasun are strong in solor [solar] iron which enriches the blood and changes water to hydrogen, the all powerful disease fighter of this planet. Aquasun is not a mold or a ferment; neither brewed nor doctored. Its elements are selected and proportioned according to nature's law by the plants which yield honey.

C. W. DAYTON,
Chatsworth, California.[4]

5. (*American Bee Journal*, April 1912, p. 122):

MAKE PURE, delicious fruit acids from

honey. Cures all diseases, man or beast.
Patent allowed. Mailed, 25 cents.
1A1y C. W. Dayton, Chatsworth, Calif,[.]

6. (*American Bee Journal*, May 1912, p. 159):

AQUASUN

The flavor of richest apple cider.
A table delicacy that has no equal.
A beverage that refreshes and invigorates.
The strongest health-germs in Nature.

Made from Honey & Water

In any kitchen, at any hour, at a cost of
2 to 4 cents per gallon. Process and right
to make it, 25c. Circular Free. 5A12t

C. W. Dayton, Chatsworth, Calif.

(The next ad appeared in the Seventh-day Adventist journal, *Signs of the Times*, that is still in existence.)

7. (*Signs of the Times*, June 25, 1912, p. 13):

Mountain Sage Honey

Please send for sample (also price) of Aquasun
honey, the ripest of all honey. Recommended for
stomach and kidney disorders.

C. W. Dayton, Chatsworth, California.[5]

8. (*American Bee Journal*, Jan. 1913, p. 30):

FOR SALE.–1½ carloads of choice sage

honey by the can or case. Samples of honey
and desirable California souvenir free for a
stamp. C. W. Dayton, Chatsworth, Calif.

(The next ad listed Owensmouth as his location.)

9. (*American Bee Journal*, Feb. 1913, p. 40):

YOURS TRULY

"I have received the honey which is the
heaviest in body that I have obtained in my
22 years in the honey business.
"Yours truly,
"A. B. STEELE, West Hartford, Conn."

Samples and prices free.

C. W. DAYTON, OWENSMOUTH, CALIF.

(The next ad identified him as the "Ripe Honey Man.")

10. (*American Bee Journal*, May 1913, p. 175):

IF YOU are having trouble trying to
live by eating by eyesight,
send for my circulars and receive a slice of
eating by brainsight.

C. W. DAYTON, Owensmouth, Cal.

The Ripe Honey Man

11. (*American Bee Journal*, Dec. 1913, p. 425):

FOR SALE–Ten tons of sage honey nearly
as red as blood. Produced by correct ab-

sorption by infra-red [infrared] and ultra-violet [ultraviolet] rays
of sunlight,[.] No substance on the globe
equals solar carbonized honey as a disease
prevention and health builder. Send for
circular entitled, "Harnessed Sunbeans [Sunbeams],"
C. W. Dayton, Owensmouth, Calif.[6]

12. (*American Bee Journal*, Jan. 1914, p. 30):

$1000 (one thousand). I will pay the above
amount in cash for one pound of honey that
is equal to my *Red Ripe* (Harnessed Sun-
beams) Honey in digestibility, nutrient,
value or flavor. Samples and prices free.
C. W. Dayton, Owensmouth, Calif.

13. (*American Bee Journal*, July 1914, p. 219):

HOW RED RIPE HONEY SUITS

"C. W. DAYTON:–Please kindly send me some
more of your wonderful honey. I enclose $1.24 to
cover charges. This honey of yours is really grand,
the finest I ever ate in my life.
"GUS DARIES, Avalon, Calif."

At the time of Clyde's death, his trusty wheelbarrow had become synonymous with his memory, so it's fitting for one to expect an article that would have mentioned this mode of transportation. Interestingly, he did just that in his "A Home-Made [Homemade] Push-Car and Track for Use in a Large Apiary" that appeared in the July 1, 1912, *Gleanings in Bee Culture*. In addition, the six illustrations that he submitted with this article (Figures 1-6) are included at the end of my transcript:

Cut No. 1 shows how I arrange a rack on the Daisy wheelbarrow so as to carry an appreciable load. My frames are 13 inches long, and the barrow will carry 4 comb-boxes, or 8 two deep; but of the standard-size frames the barrow holds 2 comb boxes [no hyphen] side by side, and one crosswise. The Daisy is the best barrow I have ever found for use, either in or out of the apiary. I use a wheelbarrow for wheeling honey until the honey-flow comes on in earnest. Then I use the car constructed in Fig. 2. I made this car in 1899, and have used it six seasons. The wheels and axles are the same as are used in mining. It runs very easily, carries one or two tons when necessary, and costs $7.00 for the running gears. It requires about $50.00 worth of track, made of wood covered with strap iron, as shown.

Fig. 3 shows the loaded car partly inside the extracting-room, and the rear part covered with mosquito-bar frame to exclude bees. I do not run the whole car inside the building.

When the honey-flow is at its height I do not remove honey earlier than about 10 o'clock because the comb-builders are drowsy, and hard to brush from the combs; and I do not remove honey later than 3 o'clock, because the old bees are usually returning from the fields and will fight. But enough can be removed between these hours to keep us busy the rest of the day and the next morning. The car track is made in 20-foot lengths, and can be put down in an hour or two. When not in use it is piled up and covered with corrugated-iron sheets.

If the apiarist intends to use a car, the ground should be level; and there should be as few directions to travel as possible. My track is arranged in three directions as indicated in sketch 4. When I came here and adopted this location, every foot of the ground was so steep that a hive would roll down the mountain. These tracks are level; and the width of the embankment, including both sides of the tracks, is not less than 12 feet, and affords space for 600 colonies if necessary; but 350 are the most I have kept here. It was made with pick and shovel, which afford the best kind of exercise I know of.

Fig. 5 represents the turn-table [turntable], which cost about $5.00 besides the labor. Fig. 6 shows that the space in the track which the turn-table occupies is too short for the turn-table to turn. For this reason I use the bridge as shown, and give the table plenty of room. My track is made of 2x4 strips of wood, with straps of iron ¼x1¼ inches, and it will carry from two to three tons. Much lighter material could be used, so as to carry 500 to 600 pounds, and cost about $20 for enough track for 200 or 300 colonies. I would not do without the car, as it enables me to do about one-third or a half more work, and makes work a great deal easier. It is especially advantageous in the height of the honey-flow when every thing [everything] goes on

a rush and everybody is tired.

The apiary faces the east, so that the bees begin to work early; and the mountains for miles slope toward the apiary, and are covered with some of the best honey-yielding flora. It is also well protected from cold winds. When the hives are more than 200 feet from the extracting-room it is a little difficult to see the swarms, so I keep queen-guards or traps on the colonies which are furthest away. The canyon is very short. It seldom has any running water in it, although I arranged the ditch for it to run in, in case there should be a cloudburst directly overhead.[7]

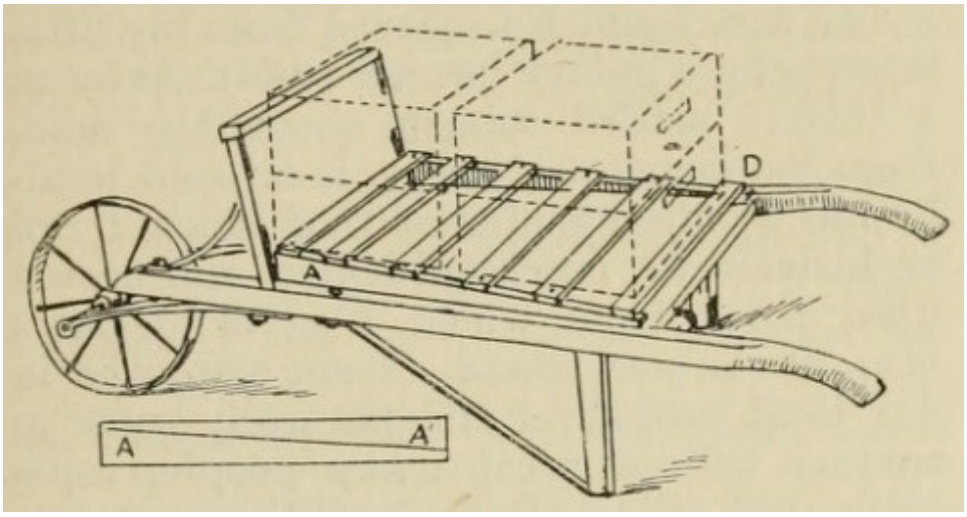


Figure 1.

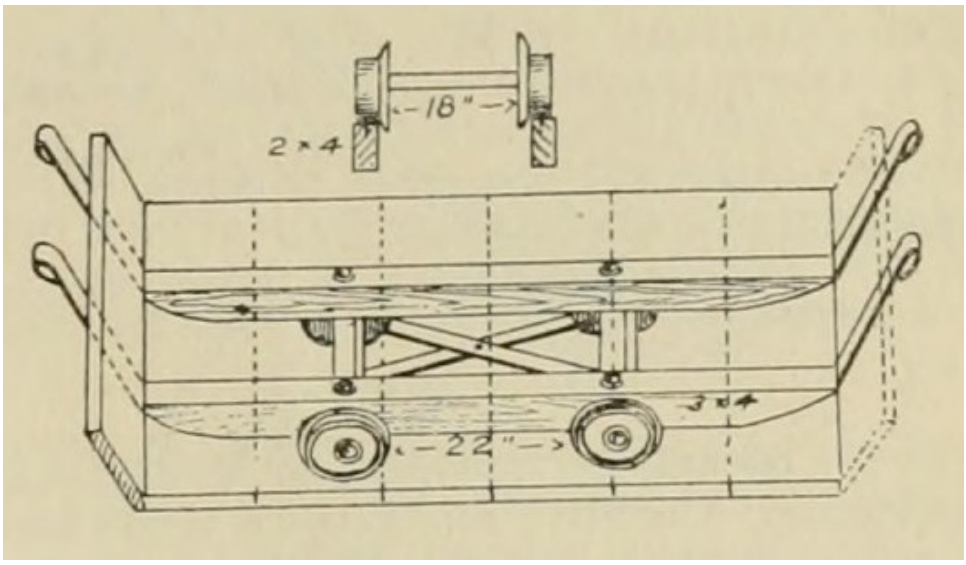


Figure 2.

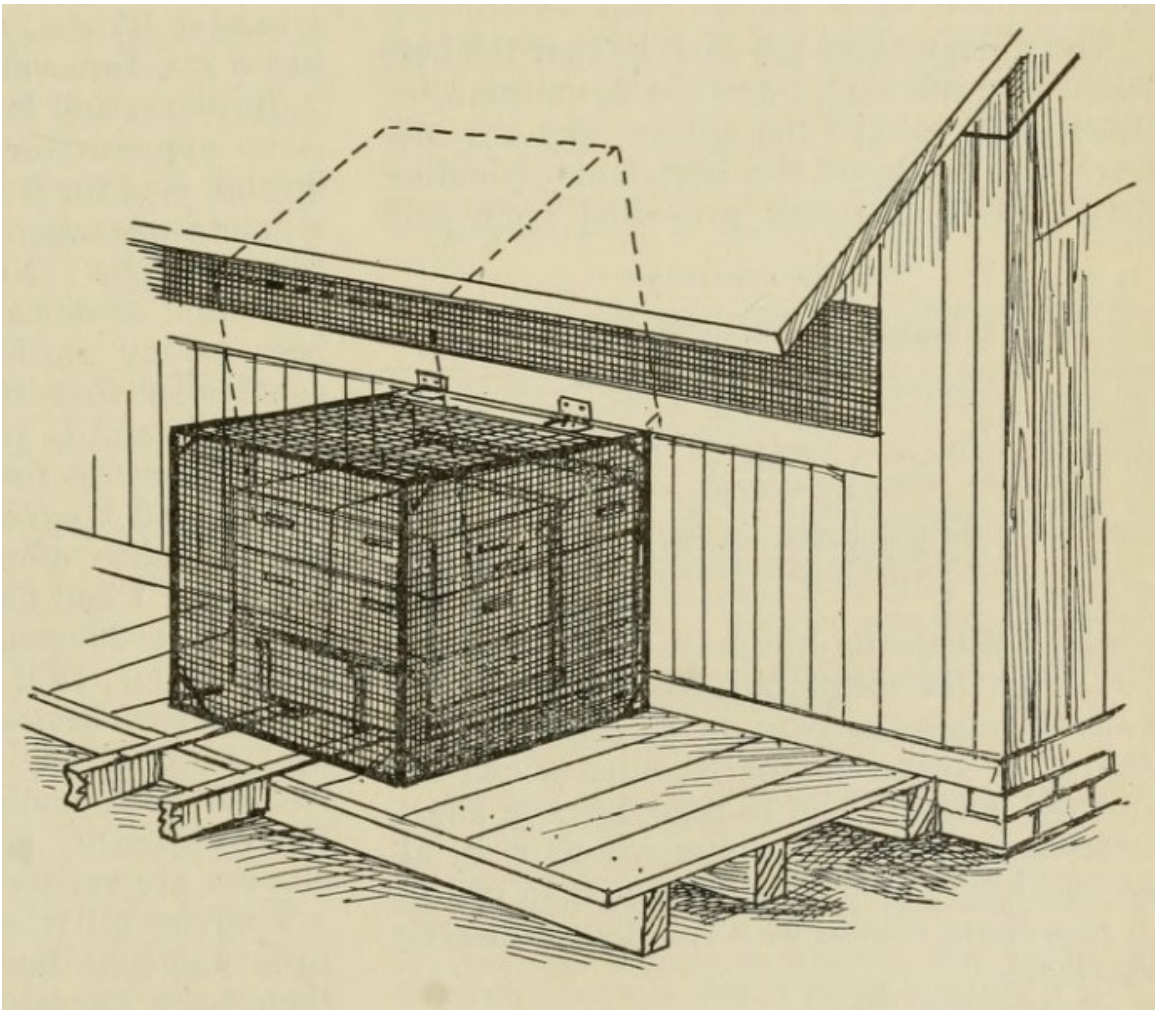


Figure 3.

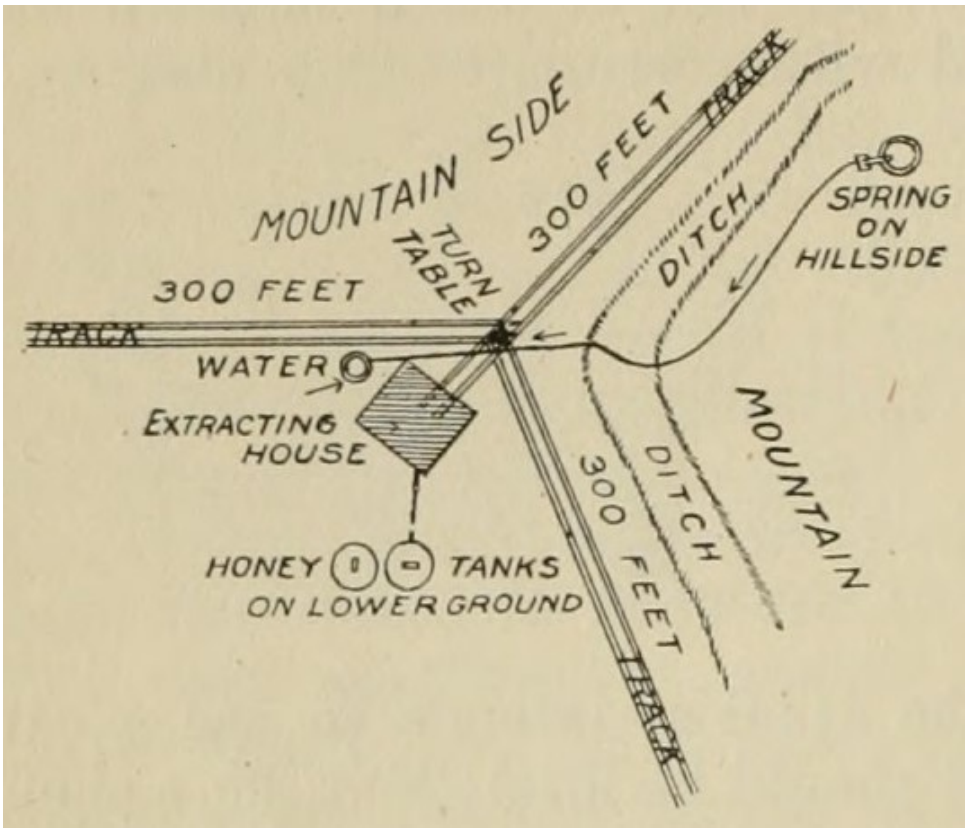


Figure 4.

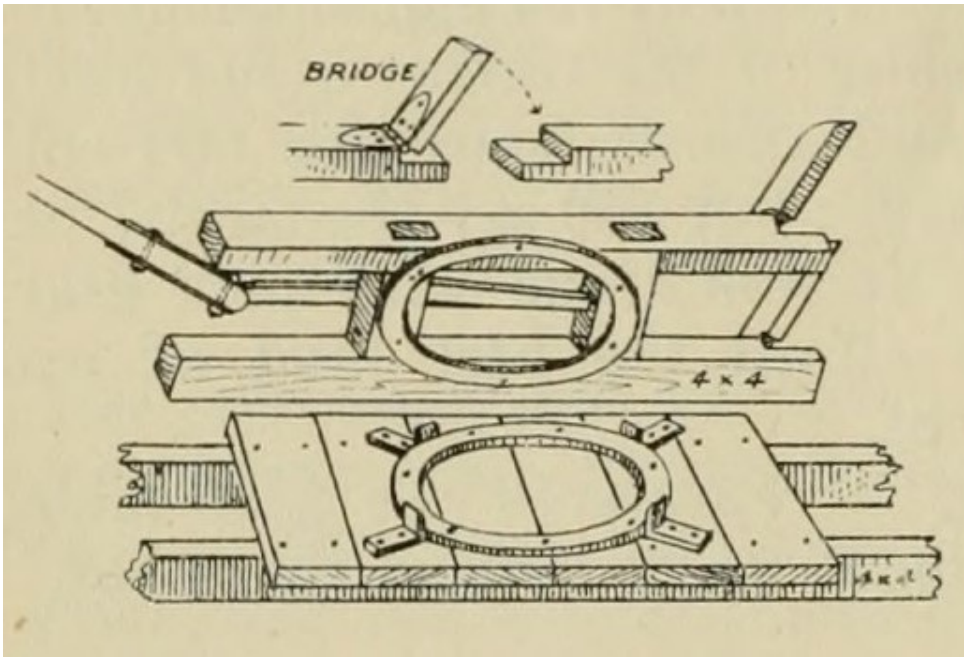


Figure 5.

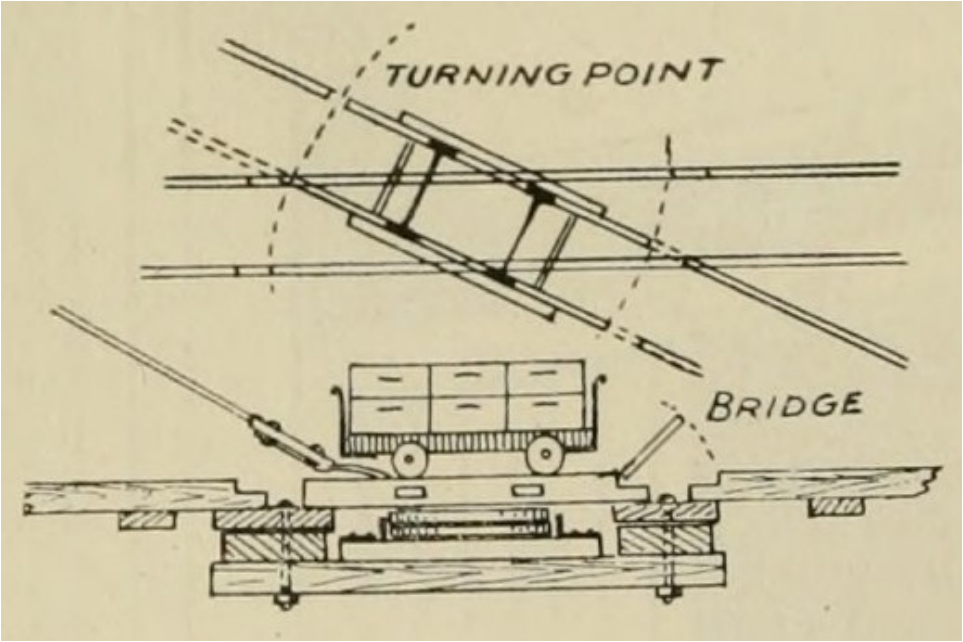


Figure 6.

Incidentally, another recollection about Clyde's wheelbarrow was related by Max Knapp during his September 29, 1977, interview by a Bob Edberg. Max (1907-1981) was an older brother of Walter Knapp whom I mentioned in my *The History and Mystery of Dayton Canyon* (see pages 56-58) and a younger brother of Frank Knapp Jr. (1900-1990) who was referenced in Max's account that follows:

Mr. Dayton raised bees and was a vegetarian. He would take his honey into town in 2 five gallon cans in a big wheelbarrow with a flat top and a heavy thick iron wheel. He pushed this rig several miles into town. Both Mr. and Mrs. Dayton were found dead in the burned down wreckage of their house in Dayton Canyon. Everyone believed that they had been murdered by someone who had heard the rumor that mr. [Mr.] Dayton had buried a small amount of money somewhere nearby, as there were no banks in those days. Max says Frank thinks he knows who murdered the Daytons.[8]

Despite being able to ship his honey by railway, Clyde, as evidenced by the following article, was beyond satisfied when the "parcel post" option became available. Written from Owensmouth, his "Honey Shipped Successfully by Parcel Post" appeared in the December 1, 1913, issue of *Gleanings in Bee Culture*:

Dr. Miller's experience, as stated on p. 333, May 15, and Dr. Moody's experiments as given on p. 653, Sept. 15, do not agree with my experience in shipping extracted honey by parcel post. I have shipped about 300 parcels, and have had but one leakage, and that happened where I put up three 12-oz. soldered cans in a sack loosely, without any other packing material for protection. And even then I believe the tin would not have loosened if it had been soldered as strong as it ought to have been. In soldering there should be enough solder put on to fill the groove nearly, not merely enough to stop the crevice. For 12 or 16 oz. tins I take 14 sheets of common newspaper, 12x8 inches, and wrap it around the long way and fasten with a piece of wire. Then I wrap four of these packages in another heavy wrapping paper and rope them tightly in all directions, twisting the twine at every crossing. I then put on the tag, and the package goes safely. Gallons and half-gallons I am sending out by mail nearly every day, and the recipients write me that there is safe and sound arrival.

The cans should completely fill the box. The gallons and half-gallons are the round-cornered square cans boxed with wood. They have 5/8 ends and ¼-inch sides, thoroughly nailed. Then I wrap around each end a strong wire and twist it up tight with pliers. Then another short piece is put on for a handle. I also paste on the box my honey price list and a red label giving directions to handle with care. The postmaster also puts the packages in a special sack intended for fragile packages. Beekeepers should look after these affairs when mailing honey.

I have shipped these packages up to 10 lbs. to all parts of the United States and several foreign countries, and have complimentary letters from the receivers of the honey from these distant countries on the safe arrival of the honey.

The finest thing that has happened to bee culture in many a long year is the parcel-post mail privilege. Beekeepers should appreciate it, since we were so long in getting it.[9]

Three months later, in the same journal of March 15, 1914, J. E. Crane of

Middlebury, Vermont (see page 184), submitted the following observation about Clyde's preceding article:

C. W. Dayton's experience in shipping honey by parcel post, as given on page 859, Dec. 1, would seem to show that it may be sent safely in this way. We have had no difficulty. We use corrugated paper, however, instead of wood for cover. Let us remember that the word "parcel" means "something done up," and for this purpose it should be done up securely.[10]

Then, in the September 1 issue of the same journal, Clyde included a brief follow-up about the shipment of comb honey (versus extracted) via parcel post. It was entitled "Sending Comb Honey by Parcel Post in Tin":

I notice what Mr. E. T. Bond says on page 560, in the July 15th issue of GLEANINGS about sending comb honey by parcel post. I wish to say that I am sending out many packages of comb honey by parcel post. I order the square syrup-cans to be sent to me, all made up except that the top end without cap or handle is not to be put on. The end is the same in the top as on the bottom. I cut the comb honey in pieces that very nearly fit the can. With these the can is filled up to within half an inch of the top, and the air-space [air space] left is filled with extracted honey. Then the end is soldered on with the ordinary soldering-iron. What is the use of shipping sections whole as long as the wood is to be torn off and thrown away? I have also had tin cans made with a large-sized screw cap. After the can of honey is sealed up, it is put into a wooden box for the mail. Tags are tacked on the side of the box.[11]

As for the honey season of 1914, Clyde's terse "Good Report" had appeared a month earlier in the August issue of the *American Bee Journal* and literally provides us with just a "glimpse" (it had been written from Owensmouth on July 8): "We secured a big crop of honey, and were glad when the harvest ended. It is the whitest I ever saw."[12]

Two months later, in the October issue of the same journal, he submitted an interesting commentary about the enhancement of hive exteriors in his "Making 'Clouded' Hives":

I notice in Mr. J. M. Killian's hive exhibit on page 418 of the December issue of the Bee Journal, some clouded bee hives in imitation of the smoke of the pine knots of about 50 years ago. In this picture it looks as though the clouded markings were done with paint and brush. W. Z. Hutchinson also used to paint hives in that manner. But the best way to do it is with a kereosene [kerosene] lamp. Make a chimney of tin to fit the lamp that runs up slim to the top, and having the hole at the top about 7/8 or ½ inch in diameter. Then after the hive is painted white and before the paint has had time to dry, hang the hive up on a peg so that the lamp can be passed back and forth under it. Keep the blaze of the lamp turned low until a hive is ready to be smoked, and then turn on the blaze suddenly and a cloud of black smoke will be produced. Raise the lamp up and down so as to make the cloud dark in some places and light in others. Keep the lamp wick turned low while arranging another side to be smoked.

In this way hives can be painted as beautifully as the frost on a window or the snowflake on paper or granite ware. I painted hives that way for about 20 years, but of late I have come to the conclusion that hives should not be painted at all. It is pleasanter to see fine healthy colonies than the neatness that paint produces[.][13]

In addition, the year 1914 also yielded some personal information about both Clyde and Lou via the Index to Register of Voters for the Calabasas Precinct. According to this data, Clyde, a farmer, and Lou, a housewife, lived "four miles southwest of the Chatsworth post office." As for their political affiliations, however, he was a Progressive, and she, a Democrat.[14]

Six months after the October article, Clyde's reputation was blatantly impugned in the April 1 and May 1, 1915, issues of the *Western Honey Bee* via a correspondent

named Dr. Albert Franklin "A. F." Bonney (1853-1922) of Buck Grove, Iowa.

Similarly, the language of Bonney's sarcastic and vitriolic allegations is reminiscent of the backlash that Clyde received nearly twenty years earlier when he made his assertions about adulterated honey in California (see page 90).

Surprisingly, an excerpt from a December 1913 *American Bee Journal* article about Dr. Bonney characterized him as follows:

> Dr. Bonney is constantly starting something among the bee men, either with his tongue or pen, and is always engaged in some good-natured controversy as to whether or not bees reason, or whether they can be improved, or some other of the many perplexing questions that are always before us. The writer [Frank C. Pellett] and the Doctor cannot agree for 10 minutes at a time, although we are the best of friends. It looks like the only way we can ever settle our differences is in a similar manner to the Arizona contest, but as the writer is a poor marksman, he will hardly risk such a challenge.[15]

Nevertheless, if Clyde was ever privy to the unabridged treatises that follow–expositions that can hardly be labeled as "good-natured"–he never allowed such caustic viewpoints to deter him from his beliefs and practices. (Subsequent issues of the *Western Honey Bee* lacked a response by Clyde.)

From the April issue (any text in bold appeared as such in the originals):

DELUDED DAYTON

Some Observations by Dr. Bonney

In this connection (advertising) I have before me a lot of stuff sent by a Mr. C. W. Dayton of Owensmouth, Cal. He is probably a bee-keeper [beekeeper], is probably

very wealthy, judging by the way he uses printer's ink, and the worst of it is, he spends some of it in "Advertising" (?) honey. He is doing all he can to make honey ridiculous, and as a protest I can do nothing better than quote a sticker, which is as follows:

"Redripe [Red ripe] honey contains vegetable iron in its most condensed form. Raw carrots contain vegetable sulphur in its most active state. The intelligent eating of these two foods will rout any disease that can come into the human system."

"Vegetable iron," and "vegetable sulphur" is the limit of chemical ignorance. This man Dayton is he of "aqua-sun" [aquasun] fame, and I should think he was joking in what he puts out, if there was not so much of it. He says in other places, "Honey cannot change its sulphur for iron unless there is oxygen in the air." "Smooth, aromatic honey checks the production of the digestive juices and destroys the ferment of digestion." "After honey is fully ripe it will not keep in good condition for more than two or three months, **because it begins to turn into carbonic acid**."

But listen to this: "Carbonic acid is produced by the development of its molecular cells and the cells die or wilt and throw off a poisonous gas. **The cells die for want of nitrogen and hydrogen**."

Keep on, for the best is to come. He states: "Honey that is ripe is almost pure oxygen. . . . . [oxygen. . . .] Its germoid (no such word to be found in the Century dictionary) seeds are ready to develop into living vital cells."

Now get your guns. Read what he says: "If honey was a food it would be a concentrated food. But honey is not a food any more [anymore] than a seed is a plant."

The warning, brethren, in the above mass of rubbish is, Do **not** go and do likewise, for people who know anything about chemistry or physiology, or medicine, or honey, will feel that you question their intelligence when they read the stuff, just as I did, but finally decided that the man is mildly insane and let it go at that.

Advertise honey, but be reasonable in your stories. Don't, I beg of you, go outside Webster or the Century for such words as "germoid." Don't lie (unless you can do it in such a way as to escape detection). I don't mean little white fabrications, but such rot as "Honey is not a food." "Honey is almost pure oxygen." Don't talk about such chemical absurdities as "vegetable iron and vegetable sulphur" for such things cannot exist except in a demented mind.

I am possibly going into this deeper than it deserves , but such things reflect on the whole bee-keeping [beekeeping] community. If we do not **deny**, people will believe we endorse, and we have nothing to spare in the way of public esteem. We are looked on with suspicion. Our comb honey is manufactured.[,] they say, our

extracted honey adulterated, and we have a hard row ahead of us to gain the confidence of the public. Once gained it can be kept, but **not** by telling the people ghost stories.[16]

An editorial response immediately followed Bonney's article:

Much obliged, Doctor, for providing an opening to ventilate this matter. I have often felt guilty in not exposing this man Dayton's delusive and injurious advertising, and have only refrained because, as you surmise, the man is eccentric to the verge of insanity. You will observe that the Honey Bee never contains his advertisements. A few details of his operations will be of interest:

Many years ago Dayton homesteaded this remote and barren mountain ranch, which is four miles from the nearest settlement and fit for only a goat or bee range. To the useless parking and ornamentation of this almost worthless property he has given the best years of his life. Pathways and "switchback" trails seam its steep slopes. At each angle of the switchbacks, where a level spot could be made, are located five or six colonies of bees. Beside them stands a home-made [homemade] galvanized-iron tank of 30 or 40 gallons capacity. When the season will permit, or after nightfall, a small portable honey-extractor is wheeled up there, the honey extracted, and dumped into the tank to remain indefinitely. When wanted, it is dipped out after dark and conveyed by wheelbarrow to the house. None is ever sold except to fill mail orders. Some of it has been thus stored for **12 years!** Do you wonder that it is both "red-ripe" and "high-flavored," soaking up zinc and simmering in the California sun for years?

Dayton tries out his dietetic fads and experiments on himself and his wife, and his acquaintances assert that both their mental and physical health has been seriously impaired thereby.

His wants are few and his extensive advertising has brought him ample returns. A fine auto stands shrouded in canvas for months, while he trundles a wheelbarrow four miles to the village for supplies, "just for exercise." He lives the life of a hermit and is hostile to visitors. Heaven knows we have enough to contend with, without having ridicule heaped upon our occupation by such conscienceless fakers as C. W. Dayton.[17]

(The *Western Honey Bee* underwent a change in editorship according to its October 1, 1913, issue. George L. Emerson, the editor of 1913, resigned and was

succeeded by J. D. Bixby [who wrote the above].[18])

From the May issue:

THE ABSOLUTE LIMIT

I find it difficult to approach this subject, knowing that everyone has an inalienable right to make a cussed ass of himself if he sees fit to do so, and I should not say a word now were it not that bee-keepers [beekeepers] are held up to ridicule, the purity of honey questioned and the sale injured by the vapourings of one C. W. Dayton of Owensmouth, Cal., he of Metheglin fame, under the title of "Aquasun," an intoxicating liquor made, as every bee-keeper knows, of honey and water. Yet this man offers the formula for sale. He will actually allow you to make it ("Aquasun") seventeen years for one dollar, and to stimulate sale he offers gems like this about the compound:

"Cells cannot hold magnetism unless they are formed of carbonates as well as nitrates. Aquasun, made from red, ripe honey is nearly pure carbonate . . ." But he wisely refrains from telling carbonate of what. Probably "red, ripe honey" which, I am told, he has stored in home-made [homemade] galvanized tanks for the past eight years, and out in the burning sun.

"Iron rust makes the skin fire-red, and copper sulphates make the skin white and colorless." As copper sulphate (blue vitriol))[)] is a deadly poison, a few doses of it probably **would** make the skin "white and colorless."

And for the love of Mike, read this quotation: "Perspiration is formed **by condensation of moisture from the atmosphere**, but the perspiratory glands (sic) must supply the nitric acid to condense it."

This, too, is a peach: "Cooking of food destroys the chlorine, **or the element of cold**." And what do you think of this? Read:

"Nitric acid can digest nitrates, but it cannot digest the carbonates. Without carbonates, food is formed into degenerated fats instead of fibrous tissues. In 24 to 36 hours the carbonates become formed into iron rust with copper sulphates, which (Oh, Lord!) are the **ashes of carbon**."

All this in advertising "Aquasun."

This "red-ripe honey," he says, "is produced by the collection and storage of the **infra-red** [infrared] **or violet rays of sunlight**." As red is at one end of the spectrum and violet at the other, one can easily judge how much the man knows about what he is writing of.

Here is how he is knocking honey continually: "Sulphur gives honey a smooth, oily feeling to the tongue, and a volatile, aromatic taste. This makes honey easy to plaster on bread, and makes the bread easy to swallow, but the starch of the bread will not be turned into sugar **because bread and honey eaten that way will produce no acid**.". . . . [. . .] "Smooth, aromatic honey checks the production of the digestive juices and destroys the ferment of digestion." . . . "**After honey is fully ripe it will not keep in good condition more than two or three months**." . . . "**If honey was a food it would be a concentrated food**. **But honey is not a food any more** [anymore] **than a seed is a plant**." . . . "**A few doses of cabbage or radish drove away the tendency to have headaches**. **The same remedy (Oh, Lord!) stopped toothache and tuberculosis and diarrohea** [diarrhoea]. . . . A little of this oxygen on the tongue will stop **pain in the bladder almost instantly**." (Wow!)

Here is some more Dayton chemistry:

"Vegetable iron and vegetable sulphur" must certainly be wonderful things.

But the culmination, the **limit**, the last word in incomprehensible vaporings, is a recent card entitled "**Intestinal Filth**."

He goes on to say: "Intestinal filth cannot be loosened by other honey than that which is **red ripe**. No other substance is so absorptive or has the carrying capacity of this intestinal filth and dregs, as the carrot. Raise the carrot on rich, dry land without any irrigation. This will increase the sulphur contents and also involve the sulphur with a **little atmospheric iron** (Gee!) **which makes the rectum active**. (Mine has been turning somersaults for an hour.–A. F. B.) After the removal of this filth the membranes will heal and cease to produce filth. **This process** (whatever it is.–A. F. B.) **will also stop tuberculosis and catarrhal secretions and dry up cancer**. It is cheaper and easier to live long than it is to live short."

I am writing to the post office department to see if such slush cannot be kept out of the mails, for it is a sort of an outrage that a business like bee-keeping [beekeeping] should be made to suffer just because a mildly insane man has money with which to pay the printer. It must do a real harm, for no one not acquainted with honey, its chemistry and uses, can read this slush and not be evilly influenced by it.

If the editor sees fit to use this, I hold myself personally responsible for any and all statements I have made.[19]

Less than two years before the debut of Bonney's articles, Clyde had submitted two back-to-back ones (written from Owensmouth) in the September 1 and October

1, 1913, issues of the *Western Honey Bee*.

The September article was entitled "New Opinion on Brood Diseases" that discussed his invention of the antibum bee remedy and included a brief mention of the 1913 season.

In contrast, the October article was entitled "How to Make Aquasun" (see the third ad on page 210) that included an explanation of how to circumvent the production of alcohol while generating this exclusively healthful beverage.

From the September issue:

I noticed what you had to say editorially in regard to the cause of paralysis in bees, and I think you are correct. It is caused by the bees not being able to feed all of the brood the queen can produce. And I believe that the same thing is also the cause of foul brood. It is probable that in paralysis a germ develops in the intestines of the old bees, and in foul brood there is a germ which works in the larvae.

Now the next question that comes up is, why the germ gets started? It is my belief that it is caused by the lack of digestive acid, or else the wrong kind of digestive acid. I used to have from five to twenty colonies afflicted with paralysis every season; others with dead brood, and other times with foul brood, but during the last ten years I have not had any colonies attacked with any kind of disease, while several apiaries that were situated near (within 20 rods) mine have died out with foul brood.

In one instance a man destroyed and burned about thirty colonies, and buried two or three hundred pounds of diseased honey. I had a bunch of bees located about a quarter of a mile away, and the next morning I went over and shoveled the honey out and let my bees rob on it for several days, and I never saw a diseased cell of brood from it.

This year there has been disease all around, but none in my apiary of 200 colonies. What have I done to cause this difference? Simply fed my bees antibum. Antibum is honey acid in a state of development. When honey combines with water it produces acid. Plain honey is just carbon, but when its acid is developed it is changed into an oxide. It is this oxygen which destroys the disease germs. These

disease germs are of the atmospheric order. I invented antibum over twenty years ago, and it took ten years to learn how to feed it in order to produce the effect required.

In the first place, bees get their digestion out of order or the wrong germs would not get started. The time when they get their digestion out of order is not at the time when they have disease, but in July or August of the season before. In other words, if you do not want your bees to have paralysis or foul brood next year, feed them antibum this year in July or August, when they would be likely to eat their brood and eggs. Bees will not eat their brood in the spring. They relish nitrogen food in hot weather, the same as people relish bacon and coffee in hot weather.

Whenever we open the hives and the bodies of the bees appear short and empty, they need to be fed. Or when we see several hundred bees crowded into the cells head foremost, they need feeding a mixture of half honey and half water. About three or four ounces three times a week. In very dry weather bees are not able to combine honey and water and produce larval food. When the bees are sufffering [suffering] from lack of acid, it can be noticed from the smell which comes from the brood nets when the hive is opened.

It is just as essential to keep the bees fat and plump as a driving horse or to keep an automobile in shining condition. I have known bee-men [bee men] to be dressed up "fit to kill," while their hundreds of colonies of bees were out in the brush starving and famishing day after day through the long dry season, without any attention whatever.

I cannot leave home long, because my bees need me, and when a good year comes I need bees–and I have them. When a dry year comes, it is a good time to breed and feed and try some new kinks. There is no time to study the business when there is a rush of honey coming into the supers faster then we can take care of it.

(Now, you of disease knowledge, I will leave it to you to write the foot-note [footnote].–Ed.)[20]

Interestingly, Clyde was so sure of his antibum remedy that he included the following advertisement in the same issue of the foregoing article:

I WILL PAY $25.00 FOR ANY CASE
of foul brood (European or American)
that cannot be cured with 5 cents
worth of Antibum (Honey and Wa-

ter). C. W. DAYTON, Owensmouth, California.[21]

From the October issue:

Get a gallon earthen jar and set it in a larger earthen jar so that the inside jar may be kept surrounded with water.

Then put about one pound of old honey in the bottom of the inside jar and then pour in about two or three quarts of good water on top of the honey. Stir up the honey and water until the water tastes slightly sweet, but do not stir it until all the honey is dissolved because there must be some undissolved honey in the bottom of the jar all the time. This undissolved honey prevents the production of alcohol.

Then let it be still until it begins to ferment. The fermenttation [fermentation] should start at the bottom close to the top of the honey, but any kind of fermentation will do to begin with. As soon as a sharp fermentation can be tasted stir up the honey and water again until it all tastes quite sweet. Then pour this sweet liquid out into bottles all but about a half pint, which should be left in the jar as a start for a second batch. Cork the bottles and set them into another jar where they can be kept surrounded with water.

Keep the bottles and jars setting in the pantry or on the porch where the temperature never goes above 70 or falls below 40 degrees, and is most of the time near 60 degrees.

If a batch is put in the bottles at 6 or 7 o'clock in the morning it will be ready to drink at 10 to 12 o'clock and may be kept four to six hours. It should be drunk at dinner and a second batch from the nursery jar put into the bottles which will be ready for supper.

At the time it is poured out of the nursery jar there should be more honey and water put in the nursery jar the same as at first. With the starter in the nursery jar, it will be ready to pour out at any time, whenever the bottles are emptied. In pouring it out of the bottles leave a small amount for a start for the next batch that is to be put into the bottles.

This drink can be made fresh three to four times every day and it contains no alcohol. It is three times as delicious as the richest cider or wine and costs about 5 cents per gallon to make it.

I offer $250.00 for one drink of any substance that is equal to Aquasun in deliciousness, nutrient value or any other desirable quality. I also offer $100.00 for any case of disease which Aquasun cannot drive out of the system. These offers are

open to all-comers [all comers] and are backed by several thousands of cash now on deposit in Los Angeles banks.

This is the only true temperance drink in the world except the fresh juice or fruits. The soft drinks are not temperate because they destroy the saliva and gastric juices of digestion and create a morbid appetite that is worse than the alcoholic habit. While they do not produce the outward indication of intoxication they sap out the vital energies by an equal degree of certainty.

If you learn to make Aquasun you will never have any more use for drugs or doctors. If you make Aquasun you can always treat your friends to a better drink than you could get in town if you paid $1.00 a glass, while Aquasun is absolutely temperate and nutritious.

Aquasun is better than any fruit that ever grew and creates an appeiite [appetite] for raw vegetables and other natural foods. If it is not wanted when it gets to the right sharpness feed it to the bees or poultry and it will cure their diseases. Or, by dropping a teaspoonful of honey in each bottle it will retard its fermentation 10 to 20 hours.

Aquasun is a living carbon. Other drinks which require cooking or bottling are dead materials. Aquasun is developed at the 60 degree temperature. When the temperature of the air rises to 80 or 90 degrees Aquasun does not change its temperature for two or three days. It stays fresh and cold the same as fresh picked grapes will stay fresh and cold during a hot day, unless the hot air can get in on every side of every grape.

Aquasun and fruits are living substances which give off carbonic acid gas and when this gas meets the cells of heat its chlorine is condensed into potassium and the potassium produces the temperature of 60 degrees, regardless of the weather temperature. Aquasun is a living vegetable ice that is a real developer of natural saliva when if ice water or soda is used the saliva will be destroyed and the whole system deranged by interruption of the digestive ferments.

If you have Aquasun in your system you cannot catch cold because Aquasun keeps the pores open by a constant outward draft and the germs of infectious diseases are held aloof or destroyed by its living oxide. Aquasun is produced by the collection and development of the infrared, or violet rays of sunlight and excluding all the other rays which are disease-producing.[22]

Two addendums of Clyde's appeared at the end of "Aquasun" article:

I have been using an extractor having removable comb baskets for the last eighteen years and made two of the same kind of extractors for other persons 15 years

ago. C.W. DAYTON.

Editor W. H. B.–You may state that I will give all new subscribers to the W. H. B. the right to use Aquasun 5 years free. C. W. DAYTON. Owensmouth, Calif.[23]

(More than three years later, Clyde was still advocating Aquasun in some of his articles that appeared in the *Owensmouth Gazette*.[24])

In 1915, the *Bee-Keepers' Review* became the *Domestic Beekeeper*, and in the January 1 issue for 1917, an article by a Homer Mathewson included some information about Clyde, as well as two pictures of his Dayton Canyon bee yard.

In contrast to the disdainful editorial assessment of the Dayton Canyon property that appeared in the April 1915 issue of the *Western Honey Bee*, Mathewson's mention was both positive and complimentary.

Even so, my transcript of Mathewson's "Sage Locations in California" includes the third division ("Distribution") and the sixth and seventh divisions ("Methods" and "Comparison") that specifically pertain to Clyde (the two pictures of the bee yard follow):

Distribution

California possesses a great number of different forms of plant life, this is to a great extent due to the diversified topography and the resulting influence which bears upon the climate.

Geographically speaking from the distribution of its melliferous flora the state may be divided into several districts, these districts although they contain many honey plants in common, yet possess enough different forms to materially change the

methods of beekeeping in each district. In some cases where a plant is a good producer in a certain territory, it may in one particular region be so influenced by climate altitude, soil, etc., that it will yield little of any nectar, an example of this is the alfalfa fields which are near enough to the ocean to be subject to sea breezes–they are very poor honey yielders. . . .

Methods

Most of the apiarists requeen each year, occasionally this is neglected. It would seem that the long breeding season in California exhausts the vitality of the queen sooner than in the more northern locations.

Most of the increase is by division method, at the close of the honey flow, there being a light flow to build up a nuclei after the surplus flow.

Swarming fever sometimes bothers, when conditions are favorable–larger hives, more ventilation, proper attention ameliorates this difficulty.

Some enormous crop yields are on record, in favorable years the season may last three months and even more, and an average of two hundred pounds in favorable locations might be possible.

Total failures are few, although the sage does not yield every year, there are enough other sources to make failures few. Mr. P. C. Chadwick of Redlands reports one failure in fifteen years, while Mr. C. W. Dayton of Owensmouth only one failure in twenty years.

Comparison

The apiaries of the east and those of the middle west present an appearance very different from those of the far west, nestled among the rocky canyons of Southern [southern] California.

From the illustrations here given the reader can form some idea of the roughness of the country's make up. Some of the photos fail to show any sky line [skyline], simply because of the steepness of the mountain sides.

To establish an apiary in this location one must find a locality or range which possesses sufficient pasturage, water must always be within short distance, should an amateur happen to see some of the water holes on a warm day he would surely see some swarm.

Photos Number 1 and Number 2 show two views of the apiary of Mr. Ebert located in the San Gabriel canyon, two miles from Ayusa, Cal. There is a large sage range,

also some few orange groves within reach of this yard. Number 3, that of Mr. E. S. Shaser of Newhall, Cal. This yard is situated about three miles west of Newhall, and is a pure sage location, and yields an enormous crop about every third year. I think Mr. Shaser holds championship for harvesting the largest per colony crop with no help other than himself.

Newall being on one side of the mountains and Chatsworth at the head of the famous San Fernando Valley being nearly opposite, here we find several apiaries of the California Honey Co., and that of Mr. C. W. Dayton of Owensmouth. Illustrations 4 and 5 show two of the rugged characters of the country's make up.

Mr. Dayton has a large apiary getting the major portion of his crop of honey from the sage and other native flowers, there being but few orange groves within reach.

The labor to make possible this apiary and its surroundings would overcome many of the stronger. From a rough mountain canyon, he has transformed the same to a "home with the bees" where the natural beauty of the mountain sides [mountainsides], with their cover of sage makes it a place long to be remembered, and all this by patient steady toil and the pick and shovel route.

The realistic looking fruit trees to be seen in the fourth photo bear fruit? but it's grapes, the vines having been pruned and trained like trees, a large post supporting them.

Photo Number 6 [5] shows a view of the extracting house and a part of the yard, notice the levels dug in the side of the mountain, these are planted with grape vines [grapevines].

With the hope that this article with the illustrations here given may be beneficial to members of the craft.[25]

The first picture of Clyde's bee yard appeared on page 26 in the January 1917 issue, and the second picture appeared on page 27:

Original Caption: “Apiary of C. W. Dayton, Owensmouth, California.” (The cabin appears to be situated in the center of this picture in front of the dark outline of trees.)

Original Caption: "Another View of Mr. Dayton's Apiary."

The year 1917 also brought an interesting admission of Clyde's to light via the August 3 issue of the *Owensmouth Gazette*. In his "Feed the Soul" article, he informed his readers that he was contemplating an exit from apiculture after "twenty-five years" (see pages 40 and 41) and, instead, wanted to turn his attention to horticulture on a full-time basis:

> Now, after keeping bees successfully for 25 years I am anxious to quit bee-culture [bee culture] to go into fruit and vegetable production exclusive of anything else. Fruit culture looks so fine from my distance that I would be glad to subsist on salt and potatoes if I could have the unrestricted privilege to devote my time and efforts to the tillage and care of the garden. I think it worth the living on grass with the hope of better times in future for my adopted vocation.[26]

In retrospect, however, we know that his plans were never realized, and he

continued to keep bees until his death in 1922.

Due to his lifelong focus on beekeeping via his vocation and numerous articles, some might be unaware of his mutual interest in horticulture. Thus, his "The Domestic Fig Tree" article that appeared in the March 1906 *Modern Farmer and Busy Bee* can serve as a prime example of his admiration for planting, cultivating, and harvesting:

You ask about figs in the January issue. Now I wish to inform you that no other fruit warms my heart equal to the fig. Figs are healthful, the trees are hardy in a dry climate, and they are sure bearers. Figs, honey and milk are fit for a king.

The tree is very easy to propagate and has few enemies. Possibly the gopher is the worst enemy; and if you learn how to set the trap a gopher can be stopped within six or eight feet.

To grow figs take off pieces of the timber about 16 inches long of the previous season's growth and having three buds on each piece. These are called cuttings. Sink the cuttings in the ground until one bud only remains above ground. Then keep the earth moist and mellow all summer. The best soil is sandy loam. In the fall the sprouts will be from two to six feet tall. In the spring transplant and cut the top of the main stalk off so that the stub remains above the ground about 12 inches. Allow three shoots to start out. One on each of three sides to balance the tree. When they have grown out three feet pinch the ends so aas [as] to make them throw out numerous side shoots.

Although there are many varieties the kinds I prefer are the old standbys. White Smyrna, Brown Turkey. There are others having certain peculiarities, but these are the best unless it is the Brown Smyrna, having a pink heart. All the Adriatics are too dwarfish.

Well, if your city lot is 50 feet wide let it be 30 feet from the edge of the porch to the front fence. Set a fig tree in the center of the plot each side of the walk leading to the front gate leaving a space of five feet for a passage along next the house or porch. Now, you can train the fig to occupy a space 20x20 feet and not be more than four feet tall. It will not obstruct the view from the street in the least. The fig has a strong body and strong limbs which will not drop toward the ground. It will be

loaded with fruit three or four months in the year. I have counted as high as 6000 figs on a four year old [four-year-old] tree at one time, and all of them ripened. For two months it furnished five quarts of fruit every morning. That amount would half feed two persons. All the neighbors' children will let their feet hang on the fig side of the adjoining fences, while their own yards are full of roses, chrysanthemums, lillies [lilies], etc. Children admire flowers but cry for fruit.

Figs are not ready to eat until they become very mellow. Two or three days before they get mellow they turn brown or water color. Then they should be gathered and placed in a cool, dry place to ripen, like pears or bananas. Then the birds will not get a chance to mutilate any of them. There will be a fig here and there on the tree which will be ready to pick every morning. Though figs are the easiest for birds to mutilate when ripe, if they are harvested in time the birds will not get any of them. While the fig requires loose sandy soil it also requires a rich soil. They do not do well in sod. The tree may grow but the fruit lacks sweetness.

I should much rather see fruit trees properly trained in the front yard than flowers. Grapes would be better wherever a vine is needed. Flowers are simply cultivated weeds, and the original specimens we often come across in the fields and mountains.

I have been known to ye editor many years as a bee keeper [beekeeper] but I have spent four times as much of my time propagating trees and fruit. I take as much pleasure in the fruit tree line as a sportsman does with his dog, or the fancier with the flock of fowls.

The fig can be caused to bear one or two crops a year, according to the cultivation and treatment. It may be caused to ripen fruit in June or September. The figs can be produced as large as your fist or the size of hen's [hens'] eggs, but the size of turkey eggs is the best because as the size is increased the sweetness is lessened. The fruit grower who is getting the highest value of enjoyment out of his trees does not hire much of his work done, and stores the most of his proceeds in the top of his head, and understands the individuality of his trees as thoroughly as a school master does his individual scholars. We see the duck hunter very particular to have his own dog swim in the pond and bring out the ducks. The lovers of fruit trees have the same partiality toward the eating of the fruit of the production of their own hands and enjoying it because it is their own production.

Their labors amount to such rare enjoyment that the days are all too short. The brain laborers of the city swarm toward the fields and hills on holidays and the country laborers swarm in the opposite direction or into the city–both in quest of relaxation. It indicates intense specializing. It is like a fig tree with a very large limb on one side while the other two limbs are only small ones–it is lop-sided [lopsided]

life–because it is a life that is never satisfied and the ultimate result is never accomplished, and while we say this or that man was successful because he accumulated a bank account his life was such a failure as many a busy fruit grower could scarcely endure.

If the tree gets too little moisture in the fall it is liable to over bear [overbear] the next season. This breaks down the constitution of the tree which may not be recovered for several years. If the tree bears too little fruit it may take more late growth. This may cause too little fruit to set the next spring and this again would cause too much growth in the early part of the season. All this can be regulated by cultivation, irrigation, pruning, and thinning the fruit. It requires judgment born of experience together with book "Learnin'" to know just when, just in what manner and just to what extent to apply one or more of these. So I say, if you are going to plant trees learn to love them, and then you will learn to administer to their needs and they will learn to love the husbandman to the full equivalent of care and mind.[27]

In a definitely overt contrast to figs, the cactus plant was a specific genus of horticulture that especially appealed to Clyde. Consequently, in a May 4, 1917, *Owensmouth Gazette* article that discussed the dietary benefits of cactus, he made the following statement: "I have experimented with fruit as a remedy for diseases 49 years and eaten cactus, off and on, for 25 years."[28]

Almost two years prior to the *Gazette* article, he had submitted a write-up "Spineless Cactus in California–A Good Report" in the November 15, 1915, issue of *Gleanings in Bee Culture*. In addition, it had appeared with another response pertinent to spineless cactus in Florida and Ohio in a section that was entitled "High-Pressure Gardening":

Mr. A. I. Root:–I have been reading all you have said about cactus in the last few issues of GLEANINGS, and would say that I have been propagating between one and

two acres for several years, and find it the most interesting plant I ever cultivated. Chickens eat it readily, and it is good cooked; and if it is raised on quite dry land it tastes very much like currants. It should be eaten with cream or milk, and honey on it.

I think the reason those rotted (see p. 826, Oct. 1) was because they were cut from the old stock a little too early, which caused them to turn to sugary sap and become yellow in color. In this condition flies will blow or lay eggs in them, and they will be eaten by the fly larvae.

Cutworms also eat the chits when they first start to grow if grass and weeds are allowed to grow among them. The cutworms should be dug out of the earth the same as where they eat cabbage or tomato plants. Army worms also work on cactus sometimes.

The ground must be kept loose by cultivation, and cactus will do well on the driest mountain land; but if not cultivated they soon fail. They do quite well without irrigation anywhere. As food it seems to be very healthful. I have about twelve varieties of the spineless, and two kinds of that having spines. I paid from two to five dollars per slab, and these have increased to hundreds.

I see no reason why cactus could not be eaten as much as bread or potatoes; and two or three square rods would furnish a large amount of food. The small spines or bristles on the fruit can be quickly brushed off with a whisk-broom [whisk broom]. I also eat the fruit with milk and honey, and it tastes like strawberries.

Cactus slabs should not be cut from old stock until it is about ready to put out shoots for new growth. Then they should be placed in a partially shady and dry place until they begin to start roots. Then plant in the field. They do well laid on the top of the ground without burying in the soil in planting.[29]

The following editorial response appeared at the end of Clyde's submission (on the same page): "I take it from the above that the cactus slabs when cooked are fit to eat as well as the cactus fruit. If this is true it is quite an important fact in favor of growing cactus."

Moreover, Clyde's interest in the production of reddish honey even extended to the "cross fertilization" of cactus plants that yielded fruit of the same hue. His

motivation? The *Owensmouth Gazette* article of March 8, 1918, provided the answer: "The white and yellow fruits produce pain in the stomach but blue and red fruits alleviate pains in the stomach. For that reason I propagated the red honey and red cactus fruit."[30]

Interestingly, in the March 29, 1918, issue of the *Gazette*, he described a new specimen of cactus:

I have just lately produced a new cactus by cross fertilization. The fruits are apple shape instead of pear, and average from 5 to 7 ounces in weight. Pulp soft, semi liquid [semi-liquid], instead of dry and seedy as in common cacti. Nearly as juicy as the lemon, so that bees can use it readily. This season, 1918, a 5-year-old plant bore 900 perfect apples, or fruits. The skin is thin as a cherry skin, and seeds are few. The leaves or slabs of the plant as well as the fruit are the most nutritious of all foods. The taste is acid, like a mild flavored lemon, and by crushing the leaves and spreading on a little honey it is better than strawberries and sugar. Leaves of cactus taken fresh off from the plant is an efficient remedy for the worst diseases. The method of application is to simply eat it as though it were an apple or a melon or eat it in any old way. I have originated and tested many varieties of cacti but this one is THE cactus. A few thousand of the plants are for sale at $3.00 each for the largest plants; $2.00 each for the medium size; and $1.00 each for the small size plants.

Small size plants are exactly as good as the largest, except that it would require a year longer to bear fruit. Any of the plants can be increased 20 to 50 the first season. With a little experience it is not difficult to increase one plant to 1000 in a single year.

A cactus can be grown wherever a rose bush [rosebush] can be grown, and the blossoms are more attractive than roses and the fruit appears like the largest, brightest red apples that hang on the plant six to ten months.[31]

Finally, in light of the preceding disclosures, one can easily understand why Clyde eventually changed his initial epithet in the *Owensmouth Gazette* from the "Red Ripe Honey Man" to the "Red Ripe Honey and Fruit Man."

*****

THE FIRE REVISITED

Since *The History and Mystery of Dayton Canyon* was initially printed and bound in 2014, I've discovered the inclusion of the Dayton case in Joe Donatelli's February 6, 2017, online article "The Locations of L.A.'s 100 Most Memorable Crimes by Neighborhood."

I've likewise learned that April 16, 1922, the day the remnants of the cabin and Clyde and Lou's remains were discovered, was actually Easter Sunday. That fact undoubtedly accounts for the "random visit" to the Dayton residence by Mrs. A. Rhoda and the two other women.

However, when I became privy to the newspaper articles back in 2002, I've occasionally pondered the significance of three details of the investigation apart from the letter by Mrs. Ellen Thompson: 1) that Clyde was "fully clothed";[32] 2) that Lou was "partially clothed";[33] and 3) the confinement of the livestock as being an indicator of the time of the fire.[34]

Due to the additional history that I've unearthed and included in this latest book, I would like to show in this section how the foregoing details fuse with my revision about that April 12, 1922, day–a day that I currently view as the aftermath of a double

homicide impelled by robbery.

Primarily, my former conclusion of a murder-suicide scenario shifted while I was transcribing Clyde's various articles from the *Owensmouth Gazette*. As I took note of these writings, I became especially mindful of those details that provided a glimpse into how a typical day in Dayton Canyon had been spent by him since such a view might yield additional inferences about the day of the fire.

Consequently, the following excerpts, which underscore his philosophy of health, reveal such a window (my emphases are in bold). That is, a day for Clyde verily centered on the cyclical maintenance of the human machinery (in which his red ripe honey played a role):

1) U EAT meat, eggs, coffee and white-flour biscuits in the evening but in the morning you feel lonesome, dejected and lacking in spirits. This is because those foods have interrupted the regular oxidizing cells and you are without force. You will want an early breakfast of the same kind of food to absorb your morbid feelings.

If you had eaten the living, vitality producing foods at supper **you would have risen in the morning in a happy, shouting mood** and your muscles would call for immediate action and exercise. As you engage in laborious work you can feel your muscles expand and developing under the strain until you become enabled to feel with the muscles and the worry is taken off from nerves and brain.[35]

2) A CONTENTED mind is the big initial that spells the bi[g] word "health."

The best garden I ever had was a moonlight garden–made while my friends were down town [downtown] at the picture shows.

It deserves **three to five hours muscular acting every morning** to clean the old, diseased, filth matters out of the system before putting any more food in.

Such as digging with a heavy mattock, or grubbing out trees, or carrying rocks. No light choring like walking, riding, plowing, hoeing, nailing, milking, or

inspecting, is sufficient to send the blood to the ends of the fingers and toes.

Besides, if you have any organ that is diseased you will never cure it until you work it enough to cause it to pain. Pain indicates that the old slime with which the organ was clogged has been swept away so that new oxidizing matter can find the way in to disinfect the ragged edges of the flesh.[36]

3) **IF YOU should carry 140 lbs. of honey four miles to the station at Owensmouth, as I do nearly every day, with a wheelbarrow,** or, if you went out and brought to the house a big stick of green and heavy oak to chop up to make the kitchen fire burn more steady, or, if you went for a 50-lb.-sack of flour to bring from the store, or, if you carry four or five gallons of water up a long, steep hill to irrigate some choice plants or vines you had set out, such muscular exertion would soon show you where your weaknesses are.[37]

4) FIRST in the morning the pores of the skin are clogged with bitter slime and you should take **one or two hours [of] brisk, muscle action** to force the blood out into the capillaries which reduces the slime into liquid and the liquid is taken to the lungs and eliminated by being taken up and carried off by the breath.

You can do twice as much work **during the forenoon,** with no breakfast, as when your pores are clogged with the filthy debris that is thrown into the blood while you are asleep. The muscles breathe through the skin and they cannot work free antil [until] you get this filth out of their way. More food at this early hour clogs thought action also.

About 10 o'clock, when the stomach begins to feel empty, take about one third teaspoon of honey and, after sucking it slowly down, then drink a glassful or more of cool spring or well water. **Just before noon,** or breakfast, drink again, and take more honey, about a half teaspoonful. The water and honey sweats and soaks into the hard and dry tissues so that they can absord [absorb] the food and water you are to eat. . . .

When you eat your breakfast **at noon** eat often during the meal a half teaspoonful of honey alone by itself and then drink ¾ to a glassful of cool water following right after it. If you drink 6 or 7 glassfuls of water during the meal it is not too much providing you have had considerable muscular action as your cells will be dry and in the condition to take water freely.

The time to eat the breakfast, or main meal of the day, is while the rays of the sun are coming straight down to the earth. . . .

At evening eat more sips of honey and drink cool water after each half teaspoonful

of honey. For food take fruit; but water with the honey, is a strong food of itself. Never eat honey in any other way but with water; and don't eat any honey at all unless it is red ripe.[38]

5) Food don't produce gas until it has lain in the cells from noon today through the night until tomorrow morning, or the second morning after it is eaten. **In the morning is the proper time to work and exercise** to use the old food so as to be ready for the new food which is to be eaten at **about noon.**[39]

6) **AFTER a good forenoon's exercise, or laborious work,** here is the ration for dinner or the first meal of the day; that is to omit breakfast, only taking a drink of water **in the morning.**

Bread, 4 ounces; raw potato, 4 ounces; olives, 4 ounces; raw onions, 2 ounces; red ripe honey 1 ounce; grapes, or other fruit, 4 ounces; and 2 to 4 cups of water.[40]

7) SEVERAL times I have mentioned the "no breakfast" plan. Breakfast **at noon, 12 o'clock.** Because the digestive germs are not active until that time. If breakfast is eaten in the morning it fills the blood with gaseous germs and the germs produce diseases. Gas is what shuts off nerve stimula from the brain to the muscles. Nerve stimula drives disease germs.[41]

8) Gas producing food causes the air to absorb our reason and understanding so that reason and understanding are far away instead of near by [nearby]. **I run this wheelbarrow ten to fifteen miles every afternoon** to clear the gas out of my blood to change my mind from gas and fiction to reality and forethot [forethought].[42]

In the ninth excerpt, Clyde assumes an intimate tone as he explains why he was ideally suited for the isolated existence of Dayton Canyon:

9) As I go amongst the trees and vegetables **after the day's work is over** and see the trees and vines bending with great loads of fruit overhead and all around, as if stooping down to make me closer friendship, and all striving with each other to attract the most attention. This understanding between the trees and vines and myself is a silent and deep language; and as their branches reach together and shut out the clear vision of the stars and moon it seems like being enclosed in a gigantic and cavernous theater with innumerable friendly and living objects all around the outside.

The lower I sit down on the ground beneath the overspreading bows the more of nature's greatness there appears to be far above my head; and it seems to brush away the terrors and strife that is so prevalent in the outer world. By my trees and vegetables and bees I maintain a world of my own that exactly suits my planning. I never feel so well as when I get **an hour of peace and quiet at the close of a day of intense activity.**

Living amongst true friends heals and patches up the scars and thrusts which are received in the battle of life. It is in this **quiet, peaceful hour** that is the food of the soul.[43]

10) To cure diseases all that is required is to start the action of the molecules again. This is done by eating red honey or red fruits and drinking water following it. Life itself is nothing more nor less than the force of the sun's rays acting on the molecules.

When red honey is eaten along with cool, pure water it acts on the machinery of the body like taking out the old, run down [run-down] mainspring of a watch and putting in a new one that has just been wound up; and if you continue to eat wrong the "works" on the inside of the body will fail to respond to the attentions of a new mainspring. You will have "gone over the dam," so far as regaining health.

Instead of trying to plug up that hole in the front of your head try "taking" honey as disease remedy. For instance, **for supper,** take a small half-teaspoon of red ripe honey and sip it slowly. Then drink a glassful of cool, pure water out of a spring. Then "take" another half-teaspoon of red ripe honey and then another glass of water. Another half-teaspoon [of] red ripe honey, and another glass of water,[.] Keep eating and drinking until you can hold no more.

You will able to drink four or five quarts of water. Along toward the last eat five or six mouthfuls of cooked beans or raw onions. The food makes you drowsy and tired. **You go to bed and aleep [sleep] in five minutes; and do not wake up until 5 in the morning.**

On waking in the morning your first thought is, where all of that water went to? It's all gone, and yet you haven't been up during the night. But it shows the thirst of the cells for water. And the pain and aches were made by the want of water. No matter what the name of the disease is. Disease is disease no matter where it goes.[44]

From a perusal of the preceding excerpts, the perception of Clyde Dayton as a methodical man who was governed by habit, order, and structure is undeniable. And,

despite a "five-year" gap between these ten citations and the event of the fire, I believe that most would agree that the aforementioned rituals would have continued to dominate his day-to-day existence until his death.

Moreover, apart from the arson of the cabin, Wednesday, April 12, 1922, reflected a day that was highlighted by habit, order, and structure.

First, consider Clyde's wheelbarrow. It was still his habitual mode of transportation five years after 1917.

Second, he was spotted by Arch Cravens that particular morning transporting some "household goods" via the wheelbarrow en route to the cabin.[45] Consequently, his purchases support two inferences: 1) that he had been to Owensmouth (another 1917 habit) and likely traded some honey for essential staples (see excerpt 3 and page 123) and 2) that these said items indicated a mind-set of life beyond April 12.

Finally, that there was a "conclusion" to the day of the fire is evidenced by the parked wheelbarrow (in front of the cabin's porch[46]) and the penned livestock–actions that would hardly constitute a "prelude" to a maniacal episode of uxoricide and suicide.

In addition, Clyde's confinement of his livestock *after 5 p.m.* was evidently linked to habit since this act pinpointed a time frame for the arson that was coupled with the eyewitness accounts of the "alleged" Lon Gates and the Eller couple who recounted

seeing smoke from Dayton Canyon around 6 p.m. on the 12th.[47]

That being the case, what are my conclusive inferences about that final hour on April 12?

Whoever the assailant, I believe this individual (or individuals) was aware of Clyde's daily schedule and knew that the confinement of his livestock was the principal conclusion to a day's activities. Because of that, it was assumed that both he and Lou would be inside the cabin when the theft was committed.

However, when I first read the ninth excerpt in which Clyde described the welcome solitude *outside* at the end of a day, I was led to conclude that he had been outside at the time of his murder. Lou, on the other hand, would have been inside the cabin lying on the cot due to her heart condition[48] (this would account for her being "partially clothed") when the burglary occurred and therefore killed first.

Clyde would have been subsequently accosted and killed outside which would account for his being "fully clothed" and the blood on the trail in the cabin's vicinity.[49] Thereupon, the assailant would have transferred Clyde's body to the cabin and placed it on the cot beside Lou's, looted the dwelling in search of money, then drenched the interior and their bodies with a highly flammable liquid before igniting the fire.

Yet, despite my revisionist theory, I still believe that Clyde and Lou quarreled.

Materialistic progress was certainly the antithesis of his philosophy of life, and my aunt understandably yearned for something better–at least during the final years of their marriage. In contrast, the articles in this book that are connected to Katie Dayton reveal that she had been more attuned to Clyde's desire for rustic living–truly, a "dearly loved sweetheart wife" as he had inscribed on her headstone.

Hence, it's possible that a negative isolated statement of his that appeared in the March 15, 1918, *Owensmouth Gazette* might have been a censure of Lou: "Nothing can make a man feel more disagreeable than to work in the garden until he is tired and hungry and then, when he goes into the house, finds no one to appreciate his labors, the rooms cold and darkened, and a clammy, picked-up, cold supper."[50]

Furthermore, while I still view Lou's letter to Ellen Thompson[51] as valid, I now wonder if her concern for her life might have been rooted in a premonition (since the "cause" of her fears was never disclosed).

At any rate, Clyde was a convenient scapegoat for the tragedy of April 12 since his reclusive lifestyle and views on health and diet were clearly out of the mainstream. As the *Ventura Daily Post and Daily Democrat* article of April 20, 1922, admitted, "The officers who have been investigating the case have come to the conclusion that Dayton killed his wife and then committed suicide, a comfortable theory always for the investigators in as much as it does away with the necessity for

looking for the slayer."[52] In other words, the case of a man with Clyde's reputation wasn't worth the time and effort by the investigators.

Interestingly, an additional newspaper article that I discovered during the scope of my research was a notice about moonshiners who had squatted in Dayton Canyon near the time of the fire (see article 2 in the appendix).[53] Consequently, their temporary presence might have accounted for the "additional shack far back in the canyon."[54]

To conclude, a final reference to Clyde appeared in the April 1922 issue of *Gleanings in Bee Culture* in which his name was listed among the contributors to the Miller Memorial Fund (i.e., Dr. C. C. Miller). He, in conjunction with others, had donated a dollar.[55]

NOTES

1. Page 67.

2. Pages 15-17.

3. Page 393.

4. This illustrated ad appeared in the Apr. 1 issue on p. 125, but the words "PATENT ALLOWED" appeared underneath the text.

5. This ad appeared in the July 9 issue on p. 13.

6. His Dec. 29, 1916, *Owensmouth Gazette* article was entitled "Harnessed Sunbeams."

7. Pages 415 and 416 (written from Chatsworth). Figures 1-3 were included on p. 415, and Figures 4-6 were included on p. 416.

8. "Conversation with Max Knapp, Sept. 29, 1977," p. 3. According to the notes of the Chatsworth Historical Society, Max was living in Chatsworth Lake Manor at the time of this interview, and Frank Jr. was living in Canoga Park (currently Knapp Ranch Park). "Bob Edberg was an archaeology student at Pierce College in 1977, and was studying the Chatsworth Calera (Limekiln) in today's Chatsworth Reservoir (which was taken out of service in 1972)." (Max is buried in Oakwood Memorial Park in Chatsworth.)

9. Pages 859 and 860. (This article was reprinted almost verbatim in the Jan. 3, 1914, issue of the *Pacific Rural Press* on p. 12.)

10. "Siftings," p. 206.

11. Page 693 (written from Owensmouth).

12. Page 282.

13. Pages 353 and 354 (written from Owensmouth).

14. Ancestry website: California, U.S., Voter Registrations, 1900-1968.

15. Pages 414 and 415. (For an unabridged transcript of this article, including the two pictures of Bonney and his postcard sample, see the appendix.)

16. Pages 12 and 13.

17. Page 13.

18. Pages 3 and 4.

19. Pages 11 and 12.

20. Pages 15 and 16.

21. The page on which this ad appeared wasn't numbered. (See the appendix for an illustrated antibum ad from the Apr. 1, 1913, *Western Honey Bee*, as well as a complementary printed antibum ad that was from the Sept. 1, 1913, issue of the same journal.)

22. Pages 26-28.

23. Page 28.

24. "Honey Cures Everything" (Feb. 2, 1917); "Nature's Remedy" (Feb. 23, 1917); and "The Oxygen Man" (June 8, 1917).

25. Pages 22-25 (the headings were in bold in the original text). (An aside, the *Bee Keepers' Review* title in this 1917 issue no longer included a hyphen.)

26. Page 3.

27. Pages 10 and 11 (written from Chatsworth).

28. "The Spine," p. 4.

29. Page 958 (written from Owensmouth).

30. "Silicic Acid," p. 4.

31. "What Is Fruit," p. 4. (One can find additional references to cactus scattered throughout his *Owensmouth Gazette* articles. Two such examples are "Delinquency" [Apr. 12, 1918] and "Tooth and Nail" [Apr. 26, 1918].)

32. Article 4, *The History and Mystery of Dayton Canyon*, p. 114.

33. Ibid.

34. Articles 3 and 6, *The History and Mystery of Dayton Canyon*, pp. 111, 117, and 118.

35. "Laws Make Dogs," July 13, 1917, p. 3.

36. "A Millionaire In Health," Apr. 5, 1918, p. 4.

37. "Germs of Life," Jan. 26, 1917, p. 3.

38. "Eating Honey," Nov. 16, 1917, p. 4.

39. "Magnetism," Nov. 30, 1917, p. 4.

40. "A Noon Ration," Nov. 23, 1917, p. 3.

41. "No Breakfast," July 27, 1917, p. 4.

42. "What Is Gas?," Oct. 5, 1917, p. 4.

43. "Feed the Soul," Aug. 3, 1917, p. 3.

44. "War's Prices," Dec. 28, 1917, p. 3.

45. Articles 3, 4 ("household goods"), 5, and 6, *The History and Mystery of Dayton Canyon*, pp. 112, 115, and 117.

46. Article 6, Ibid., p. 117.

47. Articles 3, 6, and 12, Ibid., pp. 111, 117, and 127.

48. Article 11, Ibid., p. 123.

49. Articles 10 and 15, Ibid., pp. 121 and 129.

50. "Cause of Death," p. 4.

51. Article 12, *The History and Mystery of Dayton Canyon*, p. 126.

52. Article 18, Ibid., p. 131.

53. I found this article via the newspapers link at Ancestry on April 28, 2020.

54. Article 10, *The History and Mystery of Dayton Canyon*, p. 121.

55. Page 254. (Dr. Charles C. Miller had died at the age of eighty-nine on September 4, 1920.)

SOURCES

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3. Biodiversity Heritage Library
- *American Bee Journal* (Chicago, Ill.)

4. Chatsworth Historical Society Digital Archives
- *Owensmouth Gazette* (Owensmouth, Calif.)

5. Ecology and Natural Resources Collection (UWDC)
- *Australian Bee Bulletin* (West Maitland, N.S.W.)
- *Modern Farmer and Busy Bee* (St. Joseph, Mo.)
- *Pacific Bee Journal* (Los Angeles, Calif.)
- *Progressive Bee-Keeper* (Higginsville, Mo.)

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- *Domestic Beekeeper* (Northstar, Mich.)
- *Gleanings in Bee Culture* (Medina, Ohio)
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7. Miscellaneous
- *Los Angeles Evening Express* (Los Angeles, Calif.)
- *Pacific Rural Press* (San Francisco, Calif.)

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1. *American Bee-Keeper 1908* (Fort Pierce, Fla.): Google books

2. Dayton, C. W. *The Queen-Restrictor*

3. Fairburn, Robert Herd. *History of Chickasaw and Howard Counties, Iowa,* vol. I: Google books

4. Max Knapp Interview (Chatsworth Historical Society)

Owensmouth Gazette Articles

CONTENTS

November 24, 1916, p. 4

THE HYDRATES

ALL the sours and ferments are formed by the lines, not by circles. Red ripe honey is almost impossible to ferment but white honey is easy to ferment or sour. Substances ferment because they are composed of numerous varieties of germs and have no leading variety of germs. By ripening honey it obtains one leading variety.

The numerous germs are produced by the numerous variations of colors produced by the reflection of the sun's rays off from all kinds of substances, but the pure sunlight produces red. It is the red that the disease germs cannot endure and by introducing the red into the blood the bad germs are driven out. Red is iron and when iron strikes the microbes and germs of other colors, which are composed of sulphur, the circles of which the iron is formed changed into straight lines and the microbes and germs are immediately changed into stone.

Then the stone drifts out of the system as urea. There is no other way to get the bad foods out of the blood. If serums are used to kill the microbes they provide no means for the removal of their dead carcasses. It is the filth of the dead microbes that is so fine atoms that it can penetrate to all parts of the body without the least hindrance. In the muscular organs it produces catarrhal excretions but in the nerves and brain it weakens the electrical life by the evaporation of cell water leaving the cells dry.

The appetite then prefers dry foods–those foods from which water and oxygen are absent. A person is not stirred or moved except through fear or unusual excitement and as soon as the excitement is over they are dull and languid–the reaction that follows excitement. The nerves are excited from both within and from without–a double dose of poison.

Sunlight, as it is stored up in red honey and in the red pulp of the fruits that ripen in winter is the only exterminator of the microbes and germs by their enclosure in these stone caskets so as to remove both their dead bodies and their stench also. Every pain or ache that ever is felt is produced by these circles being changed into straight lines and then microbes getting in and producing an acid that eats nerves and kills the flesh.

The purpose of flesh and muscle fibre is to use out the fats of the food and send the chlorine to the brain. While the muscles are built up by activity the brain cells are

made strong by quiet. Swift action of brain makes weak brain. Brain is for fineness of its discernment. The muscles should be worked by the ganglia which are situated near the muscles. If the brain is used to operate the muscles it loses its finer elements by the absorption of fats from the muscles.

The necessity for the ripening of honey through cool weather is to remove the fats, or, protein, and produce the carbo-hydrates [carbohydrates]. White honey, sugar, syrups, or white fruits are carbons but they are not hydrates. Hydrates are for the purpose of connecting the water we drink with the ozone of the air we breathe. It is this ozone and water that enables the brain to see farther and discern more clearly than the eyes.

This world will be all sunshine and brightness when you learn to use your brain in place of the eyes. The more water, or hydrates the brain gets the clearer the vision but fats and cookery produce fogs and clouds. A person who fails to select hydrate foods can always be told by the ungraceful form of their muscles and bagging shape of the abdomen and their jerky, wormlike walk. Then their habits, also, appear to be set and unchangeable as if cast out of dead matter.

C. W. DAYTON,
The Red Ripe Honey Man.

DON'T MONKEY

READ and think and hold fast that which is good. Let your brain be a crucible to melt up, try out and cast away the dross. Don't wait around to see what someone else is going to do but focus your mind on some one thing and get busy. Let others follow after you if they are too indolent to think out a course of their own. There is so much to be worked over that you need a brain that is as strong as a blacksmith's arm.

If you are master over your own appetite you will eat what your brain tells you is suitable to eat and you will not listen to morbid taste nor follow after any of the fads that are so much in evidence now days [nowadays] for the best that can be said of them is that they are only dietetic rubbish.

All cooked foods, canned, manufactured and cold storage foods, animal flesh, grafted fruits, vegetables raised on poor soils, white honey or honey that has been heated, white sugar, syrups that have been boiled in the process of the mixing of their ingredients, are direct disease producers because they produce white and the white makes the blood a little colder than normal. A slight coldness turns the blood yellow which is the first step towards Death. The instant the temperature falls billions of animal microbes which are always present in air, food and water make haste to get into our blood. Cold changes the blood cells into spores and the spores escape with our breath and float in the air until breathed in by another.

Spores are seeds or germs that can develop into either the vegetable or animal form of life:–that is, to live in the air or in flesh. They develop on yellow which is flesh combining with air, or, white and red combined. Animal warmth is produced from green and fire heat is produced from white while human warmth is the product of red. Red is produced in the morning when there is the most ozone in the air and cells are expanding while green and white are produced afternoon while ozone is absent and gas is abundant.

It is this moist, morning ozone that makes the collodion of our brain cells receptive of sensation but afternoon the collodion turns dry and inactive. It is the eating of the foods which substitute white or yellow for red that is the cause of the germs and the germs produce diseases. Why monkey with other remedies for diseases while this red is the only real cure for diseases there is on earth and don't cost one fourth as much as the disease producing foods?

The purpose of chlorine is not to produce sleep. The purpose of sleep is to enable the brain and nerves to absorb chlorine. Fats and cooked foods make the absorption of chlorine so slow that 8 to 12 hours sleep is required. By excluding fats the necessary amount of chlorine is obtained in 3 to 4 hours sleep.

As soon as we change to meats and cooked foods the system immediately casts out from 1½ to 2½ quarts of cell water which is the substance needed to store chlorine in. This lying so long in the incumbent position to get chlorine deadens all of the faculties.

It is humus in the soil that enlivens the faculties. In Revelation it says: "the leaves of the trees [tree] were for the healing of the nations." The leaves which fall are to be buried to produce leaf mold. Mold causes the fruit of the trees to contain iron and produce the red color, but white or yellow is sulphur (from the air).

Iron enables us to assimilate water and the water heals all of our diseases. When we consume iron it returns to the leaves of the trees and thence into the earth again; but the sulphur vanishes away and leaves only stones.

C. W. DAYTON,
The Red Ripe Honey Man.

LEAF MOLD.

YOU SHOULD be able to see how man's sojourn here on earth should be an improvement instead of a vagrant and a robber of the soil of its fertility. Impoverishing soil destroys his own brain and muscles and brings degradation and disease into his own household.

It is required that man till the soil so as to bring the leaf-mold on the top surface after it has been buried a year or two.

The dark color of the rotted leaves increases the sun's warmth and the gas that rises is purest plant food that only needs reorganizing into vegetable structure. The more it is reorganized the redder it gets by intensifying its oxygen by casting out nitrogen.

It is humus of the soil that is the source of life and activity. It says in Revelation, "the leaves of the trees [tree] were for the healing of the nations." The leaves that fall are to be buried, instead of burned up, to form leaf-mold. Leaf-mold causes the fruit of the trees to contain iron instead of sulphur, (from the air).

Iron makes the cells fibrous so that they are able to assimilate water and water heals all of our diseases. When we consume iron and expel it from the body again as refuse matter it returns to the leaves of the trees and thence into the soil again; but the sulphur vanishes and leaves only desert ash and stones.

Leaf-mold consists of small, microscopic vegetable plants. These small plants gather the blue out of the air in the night time [nighttime] and change it into red during the day time [daytime], when the sun is shining warmest.

Blue is oxygen at rest and red is oxygen in action. Blue is the sustainer of the brain and red is the sustainer of muscle action. Cooking, cold-storage, poor soils, etc., destroy both of these colors and produce white. Red or blue are produced by a special size of water molecules but white is composed of seven. Red might be illustrated as having molecules the size of a loaf of bread while molecules of blue were the size of biscuits. With the large sized molecules formed within the muscle cells a small amount of brain matter is sent to the muscle cell and the large sized molecules are instantly divided up into smaller molecules of a size that is part way [partway] between the red and blue which expands and shortens, or, contracts, the muscle.

When the brain fails to obtain a sufficient amount of blue to do its work it stops working and the muscles are worked from the ganglia, or little brains, that are not connected with any of the five outer senses. The ganglia work on yellow. The fault with yellow is that a part of it stays and becomes part of the muscles. After a considerable amount of the yellow has formed in the muscles the muscles become weakened and unable to use brain matter.

By the use of yellow in place of the blue and red nerve and muscle tissue begins to be torn down and cast out as waste matter. As the cells are destroyed the person begins to lose appetite and relish for natural foods; the saliva becomes thin so they want pepper, vinegar, apices [spices], cake, candy and fried foods. Proper saliva has a mucilaginous consistency which neutralizes the acids of uncooked foods. By lacking proper saliva the brain and muscles are starved and made weak.

After we have pain and the pain has ceased we go back and do the same things that made the pain in the first place because a pain cell is formed neither of the air nor of the earth. If we eat our foods in their natural form and drink plenty of water when the sun rises the pains will stop but if we eat cooked foods the sunrise increases pains.

C. W. DAYTON,
The Red Ripe Honey Man.

December 29, 1916, p. 4

HARNESSED SUNBEAMS

THE REASON why honey should be ripened before it is eaten is that a portion of it is from the atmosphere and it is this atmospheric part that is necessary to be separated out. This atmospheric part of food is what produces feathers on chickens and hair and horns on cattle.

Bees use this atmospheric part for the feeding of their young, immature bees and for their own sustenance during the winter when they are not active. If the bees are fed on honey which has been ripened red it causes them to become active and rear their spring broods of young bees from four to six weeks earlier than the usual time. When unripe honey is fed to children it produces cartilage and tendons and soft bone but a deficient form of muscular tissue that does not show its effect until they are 35 or 40 years old and then it appears in the form of weakness of mind and muscles and the desire for stimulating foods.

When the kidneys are affected it produces but a slow, dull pain that is not much inconvenience except when some heavy, backbending work is engaged in and by a little care to avoid the moves which cause the catches or hitches in the back we can get about quite well and continue to eat the same food as usual.

When the kidneys are affected, or, obstructed, it is because the food is too dry which causes the urea to settle back into the blood and accumulate all over the body.

Urea turns the blood yellow in color like a sickly plant turns its green into yellow because yellow is about half way [halfway] between green and red. Green is atmospheric blue and blue sustains the brain while red is from the earth and sustains the muscles. When the two substances combine it produces a dead material like the white and yolk of an egg beaten by an egg heater [beater] [eggbeater].

This broken-down cell matter is floated along in the blood and produces froth and a roaring sound. When this froth meets with the iron of red honey and fruits it produces pains when the muscles are moved. This froth tears down the red fibres of the muscles and chages [changes] them into soft pasty fats.*

The way to remedy the waste of red fibres is to stop eating the foods which produce yellow and eat more of the red and green, or, blue. Yellow producing foods are all foods cooked by fire. Foods produced on sterile soils. Cold-storage foods and foods which have been canned or smoked. The foods which drive out urea are the

fresh green and red. Red is the only color that combines with water in the natural form. The combination produces cells. Cells produced from water are able to join with the ozone of the air. Ozone makes red blood by ripening the cells. When cells ripen they draw this froth out of the blood and carry out on the skin and send it off in the air. Cure the man and kill the war spirit. By this [?] -food process the body is [en- ped] with an atmosphere of [?] ozone through which [dis- ing] forces from without cannot penetrate. Red ripe honey and ripe fruits is the only remedy for demoralization of cells. If ripened honey is fed to bees bees become more gentle and indisposed to sting while white honey makes them irritable and [?]. The cause of the war in Europe was caused by this same [?] of white and atmospheric [?].

White foods causes irritation [?] the collodion of the nerves same as the white rays of light affects the collodion of photographic film.

C. W. DAYTON,
The Red Ripe Honey Man.

*The original article becomes cropped on the left in the seventh paragraph with the [partial] or omitted words [?] continuing until its end.

PHILOSOPHY of NATURE

THE BIBLE says the earth was made by separating the waters from the waters. Red is the only color that combines with water in its natural form. The natural form of water always produces the 60-degree temperature. Red is the purest of the elements of sunlight on which account digestion should begin with red.

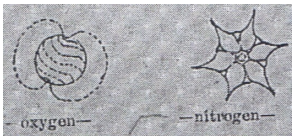
If you begin digestion with any other color than red it will cause the digestion to degenerate downward into gas and fats, and tho you think you are having a good time it is only because the belly is filling up and the body becoming fat and portly but the brain is emptying out its reason.

Flesh and reason are two opposite forces. The nurserymen and fruit growers for the past 50 or more years have propagated and selected those varieties of fruits which were large size, high color and sweetest in sugar because they were the most desired by the ignorant and crafty buyers and dealers. Commercial fruits, as a rule, are not fit for domestic use.

The large size, showy color, or aromatic sweet is obtained at the expense and waste of acids. After the expansion of their acids into sweet the fruit is valueless to digestion. Fruit should be selected for its smallness in size, dullness in color and sharpness in acid. Large size, bright color and sweet are elements of the nitrogen orders which consist of animal refuse and oils which are afloat in the air.

The acid of small, dull-colored fruits is composed of oxygen, and oxygen is sun-force actuating the molecules of matter so that dead matter becomes active, living matter. But sugar is spent sun-force. There is no fruit to be found in the market today but needs acid added to it to make it digest properly.

Sun-force is of a condensing nature. Oxygen is a condensed element. Nitrogen is an expanded element. Herewith is shown an oxygen cell; also a nitrogen cell alongside. The pointed, or, starry shaped cell is nitrogen:



Oxygen cells reorganize themselves over and over again and impart moisture and electrical life to the system and take refuse and worn out matter in* place of the

moisture and life that is imparted. Nitrogen is able to change but once, which is by expansion, and then falls down in the form of ashes or refuse that has no further power of action, except, to tear down healthy tissues and then pass out along with the disintegrated tissue matter.

All honeys are nitrogen sugars until after they have been ripened by cold, frosty weather. Cold changes honey from a nitrogen to the oxygen form of cells. Oxygen is able to absorb water by attaching it to its cells by mutual attraction.

A molecule of water and a molecule of honey taken together constitute each working cell. As these cells enter the digestive tract and intermingle with other foods the cells receive their finishing coat, in the same order as a hen's egg is formed of a yolk, then the white and lastly the hard shell is put on the outside. A tree, also, is formed by having its red wood on the inside, then, the whiter, sap wood, and last the bark, which is the outside protection. It is not until the cells receive this outer covering or bark that the cells become active.

C. W. DAYTON,
The Red Ripe Honey Man.

*The preposition "in" was repeated twice in the original.

FRUIT ACIDS

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I TOLD you last week about deficiency of acid in the fruits which are grown at the present time. Honey is guilty of the same fault until it has gone thru the process of ripening.

If you ask how we can make it more acid I would say, take out its fats and increase the water content, or, more exactly, increase its capacity to take up, or, combine with water. Less fat but more water increases the activity of the sun's rays and the sun's rays increases the acid.

Now, it is this acid that is produced by the sun that holds the temperature of the cells of the body at 60 degrees. As the temperature rises from 60 up to 99, the normal temperature of the body, there is a wider range of usefulness of the food eaten and of the water we drink.

Ordinary white honey or other white foods produce the temperature of 80 or more and where the foods have been cooked and cooled again they act as a stimulant, or drug, that has to be worked out of the system by the tearing down of a large amount of healthy tissue. The natural limit of white foods is from 80 or 86 up to 99. Besides the narrow limit of white foods their action is at first slow and tardy and at the end it becomes quick and jerky that operates as a kick or a thrust to the nervous system.

Kicking of the nerves makes sore muscles and stiff joints and the soreness of the muscles draws vitality downward out of the brain. It requires about three times as much lung capacity to subsist on white or yellow foods as when we use red foods because the red foods are much richer in oxygen.

To produce red foods requires rich, black soil. The black soil draws sun heat and sun heat produces red. To produce black in soil not only the leaves of fruit trees should be buried under the soil but the branches and limbs which are pruned from the trees should be cut up into short pieces from four to six inches long and buried in the soil six to eight inches below the surface.

Stable manure and commercial fertilizers make tree-growth but it is live carbon from the trees' own wood that gives the fruit its richness and food value. Every year the leaves and limbs of the trees are buried the fruit improves in quality. But without

this burial of leaves and branches the fruit becomes poorer as the trees grow older.

If meats, cooked foods, canned and cold storage foods are eaten they contain enough of greasy waste to plaster up the pores of the digestive germs the same as a little grease spread on an egg's shell would prevent its hatching. After the regular digestive germs are destroyed the digestion reorganizes on a lower scale of germs obtained from the air that produces molds and the molds throw down the iron of the foods in the form of rust that gives the blood a bright red color instead of the ruby red it ought to be. This rust is what causes the foul odor we so often smell on the breath.

After the stomach becomes occupied by these mold germs the person is always wanting but never satisfied because the brain is being depleted but not sustained. After the mold germs are established the appetite for raw fruits and vegetables ceases.

Ruby red is produced by those carbons which exist and flourish forever. We take the cells into the system and utilize their moisture and cast the germs out and they are gathered up and reorganized into cells again by plants but the white and yellow spend their force in kicking the nerves and wasting the red flesh.

C. W. DAYTON,
The Red Ripe Honey Man.

January 19, 1917, p. 3

FRUIT ACIDS

———

RUBY RED is liquid that is situated on the inside of the pulp of fruits or honey not as a thin, dry veneer over the outside surface. When fruits are raised on sterile soils the red is disposed upon the outside surface like a scum rises to the top when a kettle of food boils.

The red comes on the outside because the fruit cells are not strong enough to hold it. The cells are weak because the magnetic forces are too weak to separate the protein from the hydrate, (the fats from the water). Water is required by the muscles and fats, (vegetable fats, not animal fats, which are refuse.) by the brain and nerves.

If red honey, made into an acid, or, black grapes, or red cactus fruit, or plums, or blackberries, are eaten as they enter the stomach their acid affects the stomach nerves and the nerves disturb the brain and the brain begins to draw nutriment from the stomach.

After the brain begins drawing on the stomach the appetite for uncooked fruits and vegetables increases. Brain nutriment is transported through the nerves, not through the arteries. The nutriment of the muscles is hydrogen or living water but the nutriment of the nerves and brain is light, or, beams of sunlight.

Beams of ruby red light are formed of round balls while the white lights are formed of rods and spindles. It is these balls of sunlight that destroy the germs of disease but the rods and spindles of white light feeds germs and cause germs to be active. If we omit breakfast in the morning the brain action is directed to the muscles which causes the muscles to act to the greatest advantage and profit, but if we eat an early breakfast the brain force is changed into digestive ferment that is absorbed by the food in the stomach.

The brain is an electrical organ and produces power, light, heat, motion, color, taste, smell, feeling, hearing and so forth, by the extent of moisture it uses. By exercise of the muscles when the stomach is empty all of the old rubbish and trash that lurks in the blood and flesh from the night is swept out of the system.

Hunger is the first and the only symptom of a clean stomach. If the stomach is clean it is in condition to receive a fresh supply of organ sustaining substance. The

first organs that become exhausted and require nutriment is the muscles. Muscle tissue is reorganized and built by red–the ruby red. After the muscles have reduced the moisture, or hydrogen, produced by red then the nutriment substance changes to yellow, then to green, then to violet and from the violet the saliva of digestion is extracted.

When proper food is taken into a clean, hungry stomach the health can be easily modified or corrected.[,] provided you know what healthful food is. Cooking food or eating animal fats destroys the electrical action which supplies and adapts the food to be used by the different organs. It is like taking a telegraph wire apart and coating each separate molecule with grease so that the molecules become insulated from each other. Molecules work in series like electrical batteries. The electricity circle[s] round and round the molecsles [molecules] until it reaches the end of the series. It is the circular electricity that makes red fruits and red honey and the red fruits and honey makes red blood and muscles and red blood excludes diseases.

If you have used electric batteries you know what happens if a little oil or grease gets between the points of contact. Grease or oils in the blood breaks the contacts in the human machine.

C. W. DAYTON,
The Red Ripe Honey Man.

January 26, 1917, p. 3

GERMS OF LIFE

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IF YOU should carry 140 lbs. of honey four miles to the station at Owensmouth, as I do nearly every day, with a wheelbarrow, or, if you went out and brought to the house a big stick of green and heavy oak to chop up to make the kitchen fire burn more steady, or, if you went for a 50-lb.-sack of flour to bring from the store, or, if you carry four or five gallons of water up a long, steep hill to irrigate some choice plants or vines you had set out, such muscular exertion would soon show you where your weaknesses are.

Steering an auto or driving a team or doing other similar light work don't tax muscles sufficiently to cause pain in the weak [spots?] or, if you eat an early breakfast the food in the stomach would absorb the pain which would [leave?] you ignorant as to what is going on in your system.

Now it is not these pains [that?] should be stopped but it is [?] causes which make the pains [that?] need attending to. If fruit and honey and other hydrate foods are eaten along with meat, eggs and cooked foods, which are nitrogens, the hydrates cause the nitrogens to crystallize into sharp pointed crystals.

The crystals make the muscles hard but inactive. When people get inactive muscles they try to make up for their inefficiency by devising snares and deceptions to mislead and beat other people. If the muscles are allowed to remain inactive these crystals will become dissolved and the muscles turned into reservoirs of filth and corruption. Then the brain draws on these reservoirs to obtain its sustenance.

Eating meats and cooked food along with honey and fruits is the cause of two varieties of digestion being produced. Fruits and honey make the saliva thick, plastic and sweet and meats and cooked foods make the saliva thin, watery and bitter. To cover up the bitter flavor gravy, butter, eggs and sugar are required while with fruit or honey only salt is required to start oxidation.

Lack of oxidation causes destructive ferments to set in. The destructive ferments work contrary to reason because they use reflected rays of sunlight. Reflection causes people to see, hear, taste, smell and feel exactly opposite to the natural conditions produced by nature. The oxidizing rays of sunlight are absolutely invisible until they

strike some opaque object and are broken into fragments and scattered.

Honey collects the sun's invisible rays and intensifies them into its invisible cells. By soaking the honey in water for 24 hours this intensified sun-force is released and expanded through the water and then the vitalized water is to be drunk. Ten times as much water will be desired with red ripe honey as with white honey. White honey contracts the tissues but red honey expands the tissue cells by internal reorganization of molecules. Man lives by expansion of cells but germs, microbes, insects and all dumb animals live by condensation of cells into fats.

By expansion of honey or fruit acids by water the senses are able to discern the workings of nature as they really are, when, if there is a lack of vital fluid we can only see what appears on the external surface.

Honey is ripened by the removal of its fats or oils which releases its life germs, like removing the rind from a melon which releases and scatters the seeds. Then the germs of the honey circulate in between the droplets of water in the same manner as kernels of wheat would circulate through a basket of potatoes.

C. W. DAYTON,
The Red Ripe Honey Man.

February 2, 1917, p. 6

HONEY CURES EVERYTHING

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WHEN fruit trees have been grafted or budded fruit cells do not regenerate but they develop their old cells to mammoth size which makes the fruit pulpy but weak in acid, on which account all fruit when eaten should have some honey acid (Aquasun) combined with it. The reason why the acid of red ripe honey is better than the acid of fruits is that the honey has passed through the cold temperature of one or more winters and the cold weather removes the fats just like cold causes cream to rise on milk.

After the fat is out honey becomes a hydrate, or, electrical water. Electrical water causes fruit or cells of honey to be red on their inside while if the honey or fruits retain the fats the red will be disposed over the outer surface, leaving the inside white.

It is these cells which are red on their inside which set up an electrical connection with the brain, and from these electrical cells situated in the muscles the brain receives its power to think. If the red is on the outside of fruits or absent from the cells of honey the electrical energy is sent to the skin and other organs of sensation, as the eyes, ears, and smell.

When the mind is dependent on these outward sensibilities then the brain loses its reasoning power and the person will only be able to think and act for "self." Self interest makes people desirous of bringing other people and animals and machines into servitude instead of giving the muscles sufficient exercise.

There were millions of people on the earth besides Adam but there lacked a man to follow Nature in the tillage of the trees in "The Garden." There are no fruits which cure diseases except those that are wild. When honey is ripened to its red color the red is the wild. The original wild honey had its combs attached to, or built against, a rock or to the inside wood of a hollow tree so as to maintain its magnetic equilibrium with the earth.

To use red ripe honey as a remedy for diseases starve the blood until the cells are nearly famished by going without breakfast until noon, or until 4 o'clock in the afternoon. Then drink the honey in the form of a ferment or cider (Aquasun). All of the disease germs and microbes will hustle out of the flesh and strike for taller timber.

You must walk for leg exercise, climb hills for lung action, dig with a heavy mattock for arm exercise, carry a load to get back exercise, do some thinking to get brain exercise, eat raw vegetables to give the stomach, liver, kidneys and intestines exercise, drink honey cider (Aquasun) to give the nerves exercise, and drink water to warm and invigorate the skin and heart. Honey is the prominent link in the chain.

After two to five years of rebuilding you will be an Adam, or, a reproducer. As you are the flesh is but an unshapely mass of diseased pork. The only way to keep hogs out of war is to get before them and kick the snouts. You have become so accustomed to soaking with slime of animals and commercialism dope there is not language to make you feel the shame. You deserve to be fastened in stocks and spit on by all passers-by [passersby]. It is strange to see rich men fighting for more when no man could handle $1000 justly. Fighting don't change wolves into lambs. This fighting temperament is caused by the white and yellow rays crossing the path of the humid or red rays. Ripening honey to a ruby red removes the fault.

C. W. DAYTON,
The Red Ripe Honey Man.

February 9, 1917, p. 3

THE END OF MAN

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SCARCELY a man out of one hundred can plow, an even less number of women can prepare a meal of victuals for the table. Potato skins are peeled off and considerable of the best meat of the potato goes with the skin. The potato is cooked and its starch turns to glucose instead of sugar and then the potato must be doped with fat or it cannot be masticated nor swallowed.

If the potato was treated right it would have an acid flavor and no butter or other fat would be needed. Free, unorganized fats cover the walls of the stomach and arteries with matterating sores, like a slice of diseased liver, and after we begin to work or move around the festers, or little boils, are agitated and their pains and itching is mistaken for hunger.

Real hunger cannot come until 10 to 12 o'clock. Natural hunger is produced by rearrangement of the molecules of the blood and muscles by the sun's warmth. It is at the time when the molecules are being rearranged by the sun that the pores of the skin and other organs are open and ready to receive nutriment.

When acid food is taken into the stomach its electrical life is taken directly into the nervous system and the nerves open the pores and the pores take up ozone out of the air. While the skin is taking in ozone you will be warm but as soon as it stops you will be chilly. Cold to the skin is beneficial because it is immediately absorbed by the muscles and is transformed into power but when the skin becomes chilled from lack of nerve action it fills the skin and blood with poisons. If the poisoned cells become inoculated by a nitrogen form of germ you will be pretty certain to have a run of fever and be in bed for several weeks. If you have the oxygen, or, fruit acid, form of cells and germs in your blood and muscles the nitrogen germs cannot get in to do their deadly work.

Oxygen is a gas that contains enough water to prevent it from sticking the fibres of the muscles together and it also permeates all through our food in the form of circles, which divides the food up into rounded cells, after which the food settles down into a new kind of substance.

Greasy food, or food which has been heated, hinder the operation and forms food

into flat crystals. When the muscles and nerves become dominated by the straight sided crystals it produces the end of the man. Man becomes transformed into a machine and passes over into hell and eternal torment. Machines tear asunder but machines never reconstruct. Then the machine-like man acquires the habit of letting out the blood from others that he may feast the eyes upon it, instead of producing and eating food that makes blood.

By fasting, or, by eating strong fruit acid and drinking water with the acid these crystals can be soon starved out, as they only live from day to day while the rounded cells live on forever by the absorption of moisture and oxygen by the forces of the sun. This correction of the cells is the only remedy for diseases there is.

As the muscles are exercised the crystals cause pains and unhappiness. The true cells become happy when the sun rises. If the cells of the body are happy the brain and mind are happy.

Acid food in the stomach makes the blood red but ozone that is absorbed from the air by the skin makes yellow. Red and yellow makes green. Then the green is gathered out of the blood by the liver as bile and the bile is used to digest fats of the food that are in the intestines.

C. W. DAYTON,
The Red Ripe Honey Man.

February 16, 1917, p. 4

AIR NOT NATURAL

———

YOU CAN see as well as I the apples, peaches, grapes and so forth, that have their inside substance protected by their skins. If there is proper moisture in the ground the fruits get their acid from the earth, but if the ground becomes too dry, or if the roots run too shallow to find moisture, the trees change to draw their acids from the air.

Atmospheric acids make large but pulpy fruit while earth acids make fruits sharp in acid but less in size. To get this earth acid into the blood without being reduced to air, or gas, is the true science of health. Honey as obtained from the hives is atmospheric, or, its moisture is.

By keeping honey in contact with the moisture of the earth through cold weather the atmospheric moisture is condensed and the electrical forces of the earth are drawn up into the honey. It causes the honey when eaten, or mixed with pure water to combine with water. If electrics of the honey were atmospheric it could combine with water only in the atmospheric, or, gaseous form. It is expansion of water into gas which produces muscle power by the freeing of the electricity causing the molecules to stand farther apart, like the trees in an orchard require to stand a space from one another.

When the muscles are worked on gas there is a residue of solid matter left to clog the tissues but electricity goes out without leaving any residue.

By ripening honey or fruits by the earth moisture the air ingredients are condensed but when they ripen by atmospheric moisture the earth ingredients are expanded. After getting honey reduced to its pure carbon the next thing is to get it into the blood without its taking nitrogen (animal refuse) from the air and its foul gases.

Honey is to be added to acid which has the same electrical activity as the blood. This can be easily told by the agreeable taste when a little honey is stirred in water. The amount of sweet as tastes best will produce the exact amount of acid (oxygen) for your own special digestion. Before the honey and water are stirred together to form acid the honey should be soaked in water for 2 hours to dissolve the vegetable cellulose that encloses the cells which contain the life germs.

Then the honey and water are to be mixed and put into red colored bottles with

corks and the bottles immersed in water and the can or pail of water in which the bottles are setting sunk in moist, cool earth. In from one to three hours it will taste sharp and delicious like new cider or wine, and it is not intoxicating in the least.

If a digestive ferment contains animal substance the bowels, the breath, or even the skin, have a stench far worse than the carcass of a rotting dead animal because it is the destruction of oxygen by sulphur which disorganizes the substance into its minutest atoms and it is these atoms that are fine enough to penetrate the brain. This rottenness is produced by lack of fruit, or honey acid.

To improve on oxygen food you will be obliged to get out early in the morning at muscular labor in order to expel all of the old juice. New food mixed with old juice produces the vinegar fermentation, which is from the air. It tears food into atoms instead of building balanced cells.

To "dress" a garden or orchard (See Gen. 1st. Chap.) is to gather up all of the weeds and bury them, not burn them. Dressing means to put out of sight. Clothing is required to keep the white rays of sunlight away from the body.

C. W. DAYTON,
The Red Ripe Honey Man.

February 23, 1917, p. 4

NATURE'S REMEDY

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IF A SEED of a tree is planted it germinates, sprouts, grows and ripens fruit at the temperature of 60 degrees but a cutting or a graft from the same tree would sprout and grow and ripen fruit at 80 to 86 degrees. Sixty degrees produces the natural, or oxygen state of water–the dividing line between air and earth substance.

Gas is cells which have skins but no internal elements, which causes the colors of fruits to be thinly distributed over the outside surface and never produces perfect seeds. Fruit which produces imperfect seeds also produces imperfect cells when eaten by beginning the digestion at too high a temperature.

Wheat and corn have roots of white, woody texture.[,] without a potential root, which causes them to draw sulphurous acids from the top soil while their leaves are absorbing sulphurous moisture from the air which produces digestion at about 93 degrees. Sulphurous acid burns up the brain and muscles and produces loose, white fats so that people try to make a living without working. They eat and dress and ride in chariots and judge themselves by their outward appearances. Instead of drawing brain power from the food in the stomach it is drawn from the fecal matter in the lower bowel.

To make the brain draw its sustenance from the stomach it is necessary to eat acid fruits that are red on their inside or else eat red honey that has been made into acid. To make honey into acid proceed as follows:

At about 7 o'clock in the morning put aboul [about] ¾ lb. of granulated honey in the bottom of a glazed stone jar that will hold about a gallon. Then pour in on top of the honey about two quarts of water and let the honey soak for 24 hours, until 7 o'clock the next morning. Then stir up about half of the granulated honey with the water so that the water tastes a little sweet. Then pour out into two red colored bottles about two thirds of the sweet water.

Then put into each bottle about ¼ teaspoon of sour blackberry, or other soured fruit juice and then cork the bottles. Set the bottles to the necks in a pail of water and set the pail down in the earth, on the shady side of the house where the ground is moist and cool and cover with a board or box to shut out heat and light. In 24 hours

it may taste sharp like acid. If not leave it 24 hours longer.

When it tastes sharp like cider drink or use it all out of the bottles but about an inch in the bottom, which is to be left in as a start for a new batch.

To prepare the next batch put in about 1½ quarts of water and 6 ozs. [oz] of granulated honey into the stone jar. Stir up enough of the honey to make the water taste sweet. Then pour out about ¾ of the sweet water into the bottles. Repeat this last operation daily. The first method of preparing the liquid is to start the ferment but this last is to keep the ferment going day after day. The longer the ferment runs the purer it gets.

Toward bedtime put 2 or 3 ozs. of granulated honey in a teacup and set the teacup in a basin of water and heat the water slowly until the honey melts. Sip the hot honey slowly and between every three or four sips of honey drink a small glass of cold water. After drinking nearly all the water the stomach will hold drink a half a glassful of the ferment. (Aquasun). Then go to bed. In the morning, as the sun rises the diseased matters will be thrust out and pains will stop. Always use the granulated part of honey, the liquid is not effective.

C. W. DAYTON,
The Red Ripe Honey Man.

March 2, 1917, p. 3

GRAFTING PEACHES

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GOLDWIN Hatework; he was nicknamed "Win," just for short. When Win was about 31 he moved to town, married a stout woman and settled down. Then Win went around amongst the neighbors to solicit washings for his wife to do. He got more than enough to keep her busy. He kept an account, watched the clothes to see that they were done in apple-pie order, hired a neighbor's boy to call for and deliver the clothes. They were doing well, that is, Mrs. Win was.

The neighbors disliked this. They formed a committee, called on Win, told him they'd run him out unless he quit. "The idea of a great hulk of a man living off the earnings of a woman!"

Win was lazy but he had done some thinking and some observing. When the sentiment got to be so strong that he thought that he'd soon have to quit he went down town [downtown] and bought ten washtubs and ten washboards. Then he rented a store room [storeroom], hired ten women, and started a laundry.

When he lived off the earnings of one woman he was a scoundrel; but now he's living off the earnings of ten women he's a "business man?"[?] But you don't see it, you're so used to the profit system and booming big things.

You're like an old woman I knew over on Crooked Lake. She made a living skinning eels. She'd take these fish alive and vigorous out of the water, slit them under the gills with a sharp knife, insert the point of the blade and, with one pull, rip the skin from the quivering flesh. A humanitarian stopped one day and said:

"You shouldn't do that. It's cruelty to animals. Wait 'til they die. It hurts them."

Looking up at him the old woman said:

"It don't hurt 'em. I've bin doin it for thirty year' 'n' they're us' to it."

That's your stripe of sense. You've been "skinned" for ten, twenty or fifty years until you have grown used to the system. You cannot recognize the graft in the profit system.

This man was merely a husband in the first place. In the second he was in business?

"Well," you say, "these women don't have to work for him. They can quit."

Exactly. His wife could have left him too. But women are economically dependent upon men. If Win Hatework's wife had not worked for him she must have worked for some other man as laundress, or clerk, or stenographer, or some other capacity.

But, didn't Win take all the risks? Own all the machinery? Invest his money? Didn't Win buy all of the delivery wagons? Ten times as much as before? Ten times the risk? Ten times the machinery, etc.

In the first instance:

Didn't he go out and get the work for his wife to do? Didn't he keep her busy? How was she to get work if he didn't supply it?

Didn't he own the tub?

Didn't he own the washboard?

Didn't he give his time as manager?

Now, you say, "Leave him go on. He's a good, solid citizen?[.]"

And you go into the booth and vote, "Let it continue?[.]"

Every gunshot in Europe is a vote for the same system that produces human beings for gun fodder. Every boy or girl, woman or man that "drifts" to the city is another "peach" for the grafters. Grafters are the worms eating the heart out of nations. Why teach children to be good since war requires them to be villainous, blood-thirsty [bloodthirsty] robbers and dare-devils [daredevils]?

C. W. DAYTON,
The Red Ripe Honey Man.

March 9, 1917, p. 4

CONCEIVING

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WHEN people eat greasy or dry foods it fills their blood with gas and the gas connects with the air and they like to conceive. Conception is the discovery of some new idea or thought which don't have any real foundation. Women always wish a new style of garment rather than to correct the old. This is because their ideas of dress are incorrect. Conception causes men to plant annual crops and take the risk of their yielding a harvest, instead of raising those crops that only require pruning and dressing.

It is a simple act to conceive, but it requires knowledge and understanding to prune trees and correct their growth so as to cause them to produce better fruit. Conceived crops use up the fertility of the surface soil, but return nothing, while pruned and dressed crops draw vital elements from the center of the earth and from the sun, which is turned into fertilizer of the surface soil.

Conceived crops consist of silicates, or skins of magnetic cells.[,] but dressed crops consist of the hydrates, or vital part of cells. One makes brains and thought food but the other makes flesh.

Honey, if taken out of the hives and stored without regard to the earth and sun is a conceived crop, but after it is held in contact with the earth for two or three years it ripens into a dressed crop.

Conceived crops use water in the form of gas, or atmospheric form of moisture, while dressed crops use water in its natural state. Natural water carries magnetism from the earth while gaseous moisture contains the electrics of the air only. One is spent force while the other is reserved force. If a person who eats conceived foods should get married, in two or three months they would want to change, but if they ate dressed (ripened) food their ideas would be everlasting.

White honey, out of the hives is only atmospheric chaff while ripened honey is magnetized cells. When ripened honey is eaten with uncooked vegetables and fruits the magnetism is expanded into electricity. As the electricity is turned loose in water and circulated through the blood the electricity is condensed into magnetism again and held in the cells as reserve muscular power.

People stuff the stomach with anything that is smooth to the tongue. It is smooth to the tongue because it is deficient in the vital magnetics. You can't buy anything from a store that has the earth's magnetics retained in it, or that can produce electrical action except to produce a void electrical area, and negative action, and where negative action has once been it's liable to recur.

White honey, or white or yellow fruit is formed of the atmospheric electric suger [sugar] that is an exudation from the branches of trees as refuse matter. Red ripe honey and red fruit (red on the inside) are products of magnetism that comes up from the earth through the trunks of the trees. When there is an excess of branches and leaves the electrics of the air are carried downward into the earth instead of the earth's magnetics being brought upward from the ground.

When eating you should remember that balanced cells are made up out of heat and cold and in order to supply this heat and cold you must eat both acid and alkaline food. Red ripe honey and red fruit is the acid, and lettuce, spinach, onions, parsnips, bread, olives, figs, etc,[.], are the alkaloids. You should eat so as to properly combine and assimilate the two kinds of food.

C. W. DAYTON,
The Red Ripe Honey Man.

March 16, 1917, p. 3

ROCK-BOTTOM DIET.

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PROTEIDS [PROTEINS], or, fats, of vegetables causes the cells of the body to be alive and thrifty but protein of meat, eggs, milk and cooked foods cause the cells to be dry and work contrary to thought and understanding.

Vegetable protein causes the cells to use water, but, by the substitution of animal protein, water is not used except in the form of gas. Then the system changes to using the oxygen of the air in place of the oxygen of fruit. The gaseous proteins dry and shrivel the cells that causes the cells to change into seeds. Seeds are rudimentary cells. It is these seed cells afloat in the blood that causes excitement of the sexual passions, and checks healthy cell growth of both mind and body. Millions of young boys and girls are being systematically fed on these nasty, nerve-exciting, soul-destroying animal proteins. People whose cells are thus dried out and starving for vitality desire to be office-holders or governors over others while those whose diet is of the vegetable protein prefer labor that brings both mind and muscle into action. The purpose of red ripe honey is to maintain the appetite in favor of the vegetable proteins.

If you're wise on diet you'll quit frying potatoes in grease, baking bread and cakes and pies, and buying meats and coffee; simply walk out in the garden and pull up a handfull [handful] of lettuce, spinach, radishes, cabbage, onions, etc., and eat them with a little honey. Radishes and onions require a little salt. Two kinds of vegetable and one fruit is all that is necessary for variety.

To finish the meal eat a boiled potato, or parsnip, or carrot, or figs, or olives, or a little wheat soaked in water until it is soft, or begins to germinate, or grapes, apples, or other fruit. Potatoes and parsnips and carrots should be cooked enough to remove the bitterness, or free nitrogen which is gas. Vegetables should not be cooked over ten minutes.[,] and should be eaten while they are yet hard and before they have had time to get cold. Any vegetable can be chopped fine and eaten with the honey acid and its flavor is better than pineapple.

Eating meat and cooked foods causes people to thrive and grow fat on quarreling, dissention [dissension] and disputations, while the uncooked vegetables and fruits

produce peacefulness, joy and contentment, which are the truly natural effect of sunshine. People who eat cooked foods, or meats, want everything and would not be satisfied if they had everything, but the eating of raw foods causes people to be satisfied with such as nature provides because nature is the field, or vineyard, in which the mind and muscles expand and develop.

Should Germany conquer England, France and Russia she would want the Americas; then, Japan and China. Then the despotic rulers would kill themselves by gluttony, as Alexander and Napoleon did. Bad diet has been asserting itself after this fashion ever since Cain.

Honey is also animal protein unless it has been ripened by the sun until the animal residue is all out of it. This sin of desiring to devour one another is the stumblingblock [stumbling block] of our race. It causes persons to try to obtain by stealth and deception what we should obtain by exercise of the muscles and brain. Whatever is obtained without just recompense in labor and thought has a deleterious effect on the system, and it grows and spreads until it becomes a governing force. Appetite must be fought, inch by inch, to choke out greed and robbery.

C. W. DAYTON,
The Red Ripe Honey Man.

March 30, 1917, p. 4

HOW HONEY HEALS

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STIGMA from killing innocent people for earthly gain is worse than war itself. It's [Its] ugly scar never heals and is ready to suppurate whenever justice awakes. The only remedy for stigma is more killing.

When the cells of the blood lack for moisture they become sharp and pointed. A person having thirsty cells will fight until the flesh is all used, then sacrifice the skin, and then the hair will put on spines to inflict wounds.

After the sun rises toward 11 o'clock every forenoon and warms the sap in the leaves of such vegetables as lettuce, spinach, cabbage, beets, onions, etc., it produces acid, or electrical juice and which is the beginning of digestion. And there is no other substance that starts digestion.

Sun digestion rounds out the cells and prevents spines. Reason works round and round while sight, hearing, feeling, and other outward senses work in parallel straight lines. Outward sensations are produced by reflected light, such as moonlight. Persons who have the sunlight cells are never "in want" because the supplying of their needs affords them the opportunity to exercise and increase their reasoning.

If you will eat the leaves of vegetables at the start of every meal it will not be long before the taste nerves will become developed so that you can detect and enjoy this acid of the leaves. You may have to begin by doubts but it becomes a stern reality; since it is the only true road to health.

This leaf acid is delicate but it is the substance that starts the regular form of digestion by the arrangement of the seven colors. Cooking food, or cold-storage disorganizes these colors, or, mixes the colors, and produces white, and white is dead. There is not any kind of food that is nutritious if it is white, unless it is combined by its molecules with red or green. White is not used until it has been exposed to the cold of winter and afterward the colors collected by plants and stored in their fruits.

White honey is a conglomerate mass of colors until it has been ripened by cold weather so that its red is more intensified and the white eliminated. White is the color that disease germs thrive in.

This acid of leaves develops on vegetable sugars, and where the plants don't have

much sugar there will not be much of acid. Water is the soil the acid develops in and honey is the fertilizer. In the fertilization of land we cause fungoid plants to grow. Then when the fungi ripen and die they leave their sugar, which the roots of the larger plants take up and transport upward into the leaves. It is when there is an excess of this sugar that fruit is produced.

The lack of this sugar to produce acid is the cause of disease in plants and if we eat of the diseased fruit of the plants our bodies will soon become diseased. So it is, when the digestive germs start, honey fertilizes them into healthy growth. You can allay pain by local remedies but to remove the disease you must go clear down to the foundation and build up by the cells.

As soon as you fail to have the vegetable plant germs you will wish for cooked foods, and fat foods, and drinks which take the living elements out of food. The germs which are produced by red honey and red fruits, (red in their pulp) use the most water and also use the most sunshine which causes the cells to be the most active and thrifty; just the same as water and sunshine make plants strong and thrifty. If you understand the nature of plants you can understand health.*

C. W. DAYTON,
The Red Ripe Honey Man.

*This article is included in my *The History and Mystery of Dayton Canyon* on pages 137 and 138.

CHEESE vs. FIBRE

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AND on the seventh day God ended His work which He had made; and He rested on the seventh day from all His work which He had made. And n [in] the last verse in the chapter before this it says, "And the evening and the morning were the sixth day.[,]" consequently the seventh day did not begin until noon, the end of the sixth day.

According to this God ended His work as well as to rest from His work also on the seventh day. But what I want to find out is at what time of the day or night did the day begin or end. The Adventists and Jews claim that the days begin at sunset and close at the following sunset, and also that evening begins at sunset.

It says in the third chapter of Genesis that Adam called his wife's name Eve because she was the mother of all living. This name "Eve" is more than likely deduced from the word "evening," which would be the mother of the day. Now, the day, as applied to the making of the living things upon the earth began at noon, or as soon as the sun begins to sink towards the west.

At noon, or soon after, the new life cells are begun in plants or animals. Then these cells become fully developed before the noon of the next day. This indicates that the day begins and ends at noon, when the period of a day is applied to the making of material things. Men have been busy at changing the outlines or shapes of things but no one has ever made any thing. Even the making of money is only wresting it out of reach of others.

The cells of plants and flesh expand and increase during the forenoon, when there is sufficient moisture, but afternoon as moisture decreases the cells decrease and contract and start the formation of new cells, and these new cells complete their development by noon of the following day.

The germs establish themselves in the new cells during the afternoon; then are comparatively inactive during the night and become active when the sun rises. It is when the cells are active or developing, during the forenoon, that the muscles work best, because it is then that the cells are taking in moisture and eliminating gas. Moisture oxidizes and stimulates and expands the muscles and causes the muscles to

develop and enlarge.

In the eighth verse of the second chapter it says, "And the Lord God planted a garden eastward in Eden; and there He put the man whom He had formed." Here the question arises: Why was the Garden planted in the east instead of west? Because the forenoon sun expands the cells which produces growth and oxidation and purification while the afternoon sun contracts cells and stunts growth by withholding moisture.

If sunlight food is eaten the cells will be able to regenerate three to five times while cooked foods or animal products degenerate into gas at once. "In the day thou eatest thereof thou shalt surely die."–(2 chap., 17 verse). If a person should live on an entire fruit and vegetable diet for a month and then take a few mouthfuls of flesh food, or cooked food, or cold storaged, or canned food, or foods produced on poor, sterile soil the vegetable, or sun, digestive cells would be destroyed in less than five seconds and their wreckage thrown into the blood as a blood poison and the whole system thrown out of action until a new set of germs out of the air could get in and become established in changing the food to gas in place of cells. It is gas that burns out the red fibre and leaves flesh soft like jelly.

C. W. DAYTON,
The Red Ripe Honey Man.

April 20, 1917, p. 3

THE FUNNY WAR

———

ATMOSPHERIC forces are negative but earth forces are positive. Negative means, to run backward and positive means to run forward. The positive causes a person to prefer to climb upward but the negative force causes a person to desire to take the easy way at all times. A positive person will choose the most difficult crop to raise and then continue to practice and experiment until he succeeds but the negative person tries this, that and 'tother [t'other] and in the end they fail in everything. Positive causes people to choose the living food plants that grow in the garden but negative causes people to choose the artificial, manufactured dope that is done up under showy labels in all the stores. If you eat the flaked and crisp wheat and oats you will always feel too tired and sore to till the garden and you will not have sense enough in your head to prune trees so as to make them bear fruit properly.

These manufactured substances destroy the appetite for garden foods because they make the stomach and blood too cold to develop the living germs. There are negative plants, like beans, onions and spinach, but all manufactured foods are double negatives. In order to digest double negatives it requires double positives, like vinegar and alcohol. In requires more acid, in order to cut up their slime into segregated portions. You know enough to go over the ground with drags and harrows to break the clods and uproot the weeds but the stomach is used as a dumping ground for the vilest corruption that human ingenuity can invent.

The first food taken in the forenoon should be water followed by acid to clean the slime out of the throat and stomach. Acid alone would only cook it, like the cooked white of an egg, but water, with acid, reduces slime into perspiration. Vinegar and alcoholic acids cut slime but they also burn and callous the membranes and kill blood corpuscles. After this happens the appetite will crave cooked grease. Blood as cooked by alcohol or acetic acid is the same as grease, that is subjected to fire heat; and where the blood contains one the other will always be wanted.

But science has devised cheaper and more subtil forms of grease for the manufacturer to use than animal fats. Only the flavors, or spirits, of fats are utilized. The manufacturers are using extracts from pine tar and coal oil as substitutes for

animal fats; and also using wood pulp digested with sulphuric acid instead of wheat, oats and corn. These flavors are produced by a succession of oxidations; and can be produced by anyone that knows a little chemistry. After oxidization a fine, colorless, greasy oil resembling fine animal oil remains as residue because it has no structural cells to continue further oxidation. It reaches the bottom limit of life, and, therefore, it cannot get rancid, and is a perfectly merchandisable product but it knocks the natural digestive germs all topsy turvy–pills, pills, pills!

There are plenty of parents who are ready to flog their children for disobedience but the trouble is that the children haven't got brains and sinews enough to carry right thinking and produce reasonable acting. Their mothers are "on the gad" and only know enough to feed them on the funny dope out of the stores and the hoe lies rusting in the dense weeds in their back yard [backyard]. Such breeding only makes wild animals which subsisting on carrion, produced without hands, makes animals and children untamable and dispositioned to snarl and bite.

C. W. DAYTON,
The Red Ripe Honey Man.

THE FUNNY WAR

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AND do you know what acid is for? Don't acids cut grease? Don't the cutting of grease prevent the grease from becoming injurious? Don't the grease harden and become solid, and then microbes and worms begin to work in it? Don't grease get into the blood from brokendown [broken-down] tissue, and from foods which are too greasy to be cut by the acids of the digestive juices? Is not the acid from fruit the producer of strong digestive acids?

Coffee, tea, or any other warm drink, takes the acid out of the digestive juices and turns them into stiff, unpalatable wax, like fruit juice after it has been boiled down, unless there is excess of sugar, when the sugar caused it to form into jelly. This wax and jelly hardens into cellulose like the hoofs and horns of cattle or the feathers of chickens. Hoofs and feathers are produced by the excess of heat in the blood destroying the blood's acid. But if the blood lacks acid to cast out the hoof, hair and feather substance then it remains inside the skin until its alternate heating and cooling causes it to form crystals so that the body becomes a chrysalis, like the bodies of bees, butterflies and other insects.

When the body becomes transformed into the chrysalis state it has no way to regulate the temperature and every draft of air may destroy tissue cells so as to cause a person to take cold. It is when the cells change from acid and water to crystals and oils that the cells change from vegetable to animal life. Instead of adding water and acid to the old cells the life of the body is maintained by worms laying eggs from cell to cell to hatch out by heat. Vegetable cells, or seeds, are not germinated from the effects of heat, but from the effects of cold.

Persons who are filled with these worms you will find to be planting and sowing seeds and not pruning and correcting trees which are already planted.

Insect and animal life is perpetuated by the laying of eggs but tree, or fruit, life is perpetuated by enrichment of soil and pruning away the surplus foliage, to cause the trees to draw their water and acid from the ground. Worms live on the moisture and acids out of the air; not out of the earth. Those who prefer to till the ground rather than to prune trees should read the 23 verse of the 3rd Chap. of Genesis.

For data on worms as the cause of war see Mark Chap. 9, 13 to 50. I presume you haven't got a Bible so I will copy it here, verbatim: "Salt is good: but if the salt have lost his saltness, wherewith will ye season it? Have salt in yourselves, and have peace one with another." If you want to close down this war entertainment why don't you remove the original, or real cause of the war spirit?

Salt is cooling to the nerves. Cool nerves–cool brain–cool brain–cool acts. No one can eat a sufficient supply of salt unless they first eat a sufficient supply of fruit acid. Fruit acid supplies heat and salt cold, and these two elements are absolutely required to develop vegetable cells. You elevate your man of worms to high office because only a wormy man can attract the crowd.

When worms are hatched from eggs the worms are so numerous that the carcass or host is not sufficient food for so many and they are in want and strife and this sensation of starvation and want is conveyed to the nerves and brain of the individual. In the production of life from vegetable cells the material required is regulated and kept in exact proportion by the temperature which the food produce [produces] through the exercise of the muscles and brain.

C. W. DAYTON,
The Red Ripe Honey Man.

May 4, 1917, p. 4

THE SPINE

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IF YOU learn how to handle the spiny cacti you can handle the prickly slabs all the day long without getting any of the spines in your fingers. The spines of spiny cacti dissolve in the flesh and are carried away by the blood in about 24 hours, but the spines of spineless cacti are thorns that fester and pain for weeks, like the thorns of blackberry canes.

When the prices of potatoes and flour went up to 5 to 6 cents per pound I began eating cooked cactus slabs, which did not cost anything scarcely. Now, after eating cactus for six months, and more, my appetite is fine and my health has improved all the time.

I pick, or cut, off the tenderest shoots every morning as you do the new shoots of asparagus, except that the shoots of asparagus come up out of the ground while the shoots of cactus sprout out from slabs or main stalk. New shoots, or leaves, continue to come out about as fast as removed. It is quite possible to get twelve cuttings, or crops, of the finest food which ever tempted the palates of men, from cacti every year.

Cactus leaves should be removed from the plants, the rudimentary spines rubbed off with a cloth or whisk broom just before cooking, and they should be eaten within ten minutes after cooking; before they become cold. It is heat that ferments and removes the atmospheric elements of food but it is a cold ferment that removes the earth elements. And it is these atmospheric elements that produce our diseases and it is the earth elements which cure diseases of every kind. Or, if a person has a proper stomach the leaves do not require to be cooked at all, but eaten raw, like an apple or a pear, but, as stated, using a little honey with it to get the delicious flavor.

Cactus tastes like the old, wild, meadow strawberries, of 40 to 60 years ago, our grandmothers fixed up with cream and sugar, and set beside our plates. Cactus is the only food I know of that a person can eat three plates of, hand running, without tiring the taste or liability of sickness after eating; and after the food has been swallowed the hungry sensation has been satisfied; and desires nothing else.

I have experimented with fruit as a remedy for diseases 49 years and eaten cactus, off and on, for 25 years. I began raising grapes, plums and apples for the purpose of

originating new varieties when I was six years old; and studied physics, philosophy, chemistry, mechanics and religion.

When the starch of potatoes or flour is eaten it must first be converted into sugar and then into dextrose, but cactus is dextrose before it is eaten; thus having passed through the two first operations of the digestion while in the growing plant. If you have the digestion of a growing plant you will never have any of the ailments which afflict mankind.

There is no scarcity of food, but people refuse to eat the food the land produces. Farmers have abused the land by raising seed crops and manufacturers have abused the seeds by rendering them into artificial dope that is fit only to deceive. Seed foods digest on the ribs, bulb, or fruit, foods digest in the lungs, while all artificially prepared foods digest in the belly. If you eat to fill the belly you will become the belly's servant. The purpose of eating should be to prove the sustaining quality of fruits of the plants of our gardens. Garden means to garner or protect. If you do not protect your own food as it is growing you permit your body to be constantly robbed and plundered by wolves and thieves that call themselves men. Your belly digestion says "buy food."

C. W. DAYTON,
Owensmouth, Calif.

May 11, 1917, p. 3

THE VAGABOND

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THE smallest sized fruits and vegetables are always the best because there is the same number of cells in a small fruit there is in a large one. It is by introducing the small, undeveloped cells into the blood we obtain vitality. We should pick out the smallest radishes, the smallest potatoes, the smallest apples, as they are the best for food effect. You can live and enjoy the best health on radishes and salt alone, if you eat the little ones all the time, but you could not live on the big ones no matter how you eat 'em.

Last week I mentioned three forms of digestion of food. Lung digestion, belly digestion, and rib, or, flesh digestion. When the cells of food are carried to the lungs by the blood the cells are fertilized, or inoculated by germs out of the air and if the cells contain the right proportion of moisture the germs taken in will be of the color green. If this green is oxidized by a fruit acid the green changes to red but if there is less moisture or acid the oxidation produces yellow or white, which are cold colors, and the body becomes chilly, so that more clothing will be required. The purpose of eating green vegetables, raw cactus and so forth, is to furnish the green so that the acid can produce the red. Red is the warm color, because its cells are active in throwing out the cold colors, the yellow and white.

Labor and exercise purifies the blood by making the cells active, and the body should be warmed in no other way. Yet how many there are who think it a disgrace to labor with hands. Is it any wonder that they are so soon put out of sight in a hole in the earth? If we eat green food we get pure, living water but if we eat bread, meats, and other cooked foods, we get only the slime off from the water. Slime rejects sunshine but connects with moonshine, or reflected lights. The active rays of sunshine go to the center of cells while the reflected rays only affect the outside. Animals or persons who consume slime live by devouring one another, or by obtaining a profit off someone else's labor.

Slime is insects. Little fishes suck in the slime that forms on the top surface of the water and then big fish swallow the little fish. As persons eat slime the human part of their own bodies is destroyed. They become a vagabond on the earth and are a

slave to their own vices. If you consume slime your body is made filthier than your own dung, but if you eat living food then the body is made purer than the dung. It is up to you, whether your food makes you filthy or clean, and it depends upon whether you produce lung digestion, or belly and rib, or flesh, digestion.

This earth war is the just climax to the departure from the natural fruits and taking up with the artificial. War results from people setting a greater value on money than on human life. War is twin brother to capitalism and capitalism always leads us away from home where we would associate with bulls and bears.

Food that is pleasant to the sight of an understanding person is that which makes the most regular, sturdy growth, and not that which is the brightest in color or the largest in size, or most attractive in flavor; since these characteristics are produced by dead or dying substance, which sends gas outward; but living food takes gas inward and forms it into living matter. For this reason we should obtain our food directly off from thrifty, growing plants, ignoring taste and aroma but noticing strength and satisfaction during the several hours which follow after the meal.

C. W. DAYTON,
The Red Ripe Honey Man.

May 18, 1917, p. 3

STOP THE LEAK

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'TWOULD be better to keep children at home and feed them on radishes, cactus and honey until their mind is developed and then let them go out amongst people. People who do not labor with hands are merely charity patients, clothed and fed by those who work. It is a good deal better to begin low and grow up, instead of start high and fall to the bottom of the cellar.

People go to war because they lack blood in their own veins. If the land was set to cacti, as food, wars would never rage, because there would not be the animal excrescenses [excrescences] to deplete the cells of their living and growing forces. I told you last week about cactus being such excellent food, but, of course, you don't want cactus because you want to eat something that costs more. You think that money makes blood. You judge cactus by the soil it grows in, about as they judged Jesus Christ by the smallness of the village in which he lived.

The real reason why cacti are usually found growing on poor ground is that grass and weeds are poison to cacti, because grass and weeds live on nitrogen, or animal excretions that are afloat in the air while cacti live on the finer ethers which the sun's rays carry to the earth from the upper strata of the atmosphere. This animal ingredient prduces [produces] an excess of heat that makes fruit too tough and woody and separates the cellulose from the saccharine which makes the fruit very sweet but the sweet is only the spirit or essence of sugar and hard to digest because the higher heat alters the form of the cells.

Without the cell forms vital energy goes out like the substance goes out of vegetables when they grow amongst grass and weeds. Etheral [Ethereal] cells are small but compact but animal residues make cells large and loose. Etheral cells are green at first but become red, but animal ingredients make cells yellow or white. Dynamic force is produced by contraction of cells by cold while animal fats are changed by excessive heat.

When red ripe honey hardens and forms fibers the fibers are circular in form, like the hair spring of a watch and it is these circular fibers that form the rounded cells of our blood and muscle tissues. The fibers of cactus are unformed while the leaves are

young and tender, and if they continued to grow and form unhindered their fibers would be in straight lines. Now, it is by eating the honey, which has circular fibers, along with the cactus which has the straight fibers, that the straight fibers are caused to be circular.

The tissue matter of the muscular cells is composed of straight fiber matter, but the life or vital cell matter is composed of circular fiber matter; and it is by the eating of both varieties of cell forming and repairing fibrous matter that the cells of the body are repaired and built up in the natural manner.

It is these straight fibrous substances getting mixed in with the circular fiber matter and becoming solidified into cells without becoming circular that is the cause of all of our diseases and pains.

White honey, white vegetables and fruits which are red only on the outside surface of their skins are composed of straight fibers; but red ripe honey and fruit that is red all the way to their centers are formed of the circular or curved fibers and it is the curved fibrous matter that repairs the cells of the body. When the cell substance is out of order there is leakage of nerve force and the person feels weak and miserable for want of nerve action. Stop the leak and you arrest or, prevent the disease.

C. W. DAYTON,
Owensmouth, Calif.

May 25, 1917, p. 3

HOW TO EAT

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YOU shouldn't eat nor drink anything when you first get up in the morning, as it puts a load in the stomach before the stomach is prepared to use, or digest it. Hot water, tea, coffee, or other warmed liquid, changes the digestive cells from equal divisions into hundreds of seed spores and instead of making growth on the water and acids of fruits, the spores develop on the foul gases of the air which rise out of the rotting manure heaps and the dead carcasses of animals. These gases are the very essence of death, and seeds only accumulate and intensify their deadly power.

All fruits which contain seeds and breads; they sustain life but they do not develop and increase life. Life is increased when we eat the leaves of the plants which produce seeds. If we want to get growth, or vigor of health, we should eat the substances which are growing. If we eat the foods which are in condition of slackening growth and forming seeds we will feel tired and fretful and shirk from work when if the life producing foods are eaten we are glad to work, just for the doing, because cell growth calls us to give the cells food and exercise. Hot drink, or warm food revives vinegar or acetic acid germs which produces the cell temperature of the blood at 86 instead of the hydrostatic which forms at 60 degrees, Fahrenheit.

The stomach digests only the cold foods while cooked foods are passed onward into the bowels and sours and produces gas ferments instead of vegetable cells, and the gas from these souring acids is transported to the brain and other vital organs. The excreta is scant and mushy, in form, and lacks its natural shape, and produces no exercise of the intestinal muscles, but it plasters over the membranes and makes the bowels sore and inflamed.

When you omit breakfast and engage in some kind of muscular labor the filth of the stomach and blood will be drawn to the muscles and converted into force, so that the stomach membranes become bare and give a sensation of hunger. For this hunger sensation one or more glasses of cool water should be drunk. Cold water goes directly into the blood and the filth in the blood and tissues is instantly converted into thin liquid and the liquid is absorbed and carried off in the form of gas by the air as the blood is passed through the lungs. And the air forms and carries off the most gas

at about sunrise to one or two hours after sunrise. That is the time to work the muscles to tear down the weaker tissues and make the blood circulate through the lungs to give out filth. It is water and muscle warmth that separates good from bad flesh.

There is no other method that removes filth and dead matter from the system. The filth must first be formed into dioxide, and then the air is able to carry it out of the lungs, but never anything else. About an hour after drinking the water eat some sharp, acid fruit or vegetables, like radishes or mustard, or honey made into a ferment, (Aquasun). This will go into the blood and continue the "cleaning house."

When all the filth and slime has been removed from the blood and flesh then the muscles will feel weakening and the nerves tremulous. At this point if you breakfast on raw cactus, or beets, spinach, onions, radishes, etc., along with a little honey, and a little salt, your muscles will be active and powerful instantly, because the natural diet goes right to work. But before you can eat the natural, raw foods and enjoy the raw flavors you must remove the filths and slimes.

C. W. DAYTON,
The Red Ripe Honey Man.

June 8, 1917, p. 3

THE OXYGEN MAN

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ALTHOUGH the cactus is the most despised of all plants its cells are the most perfect and complete. By eating a small leaf of cactus you can apply a disease resisting food each meal; but you cannot eat much of the cactus without a little red ripe honey to expand its condensed oxygen. You can be eating cactus leaves within four or five weeks after it is set out.

All meats and cooked foods are disease producing because heat hardens the silica of the food cells before it has the time to be separated into muscle fibre and nerve and brain matter so as to be used by the body for their respective purposes. Muscles produce heat and nerves and brain are cold. These two elements are combined in the food cells; but when they are transferred to our bodies they must be separated into distinct forms.

Without this proper separation there will be no brain to control the nervous system and no muscles to fertilize or till the ground. Cactus throws out the excess of silica in its spines. That is the difference between wild and tame fruits–wild fruits throw out the silica, but increase the hydrate. There is practically no difference between killing and eating of animal flesh and the heating or the cooking of vegetable and fruit cells; its heat unites the silicates and hydrates into one inseparable mass so that neither one can act their independent part.

Cold-storage protects food from being attacked by outside germs but it causes the food cells to overheat, develop gas and mold and decay on the inside. Only the sun's magnetic rays which are plunged into the earth where the magnetic cells of moisture are found and gathered and carried upward and formed into the leaves of plants. The expansion of the magnetic cells causes the enlargement and growth of plants.

When food is cooled below 60 its cells become too dry on their inside; and above 60 the cells become too dry on their outside. The red fruits and green colored leaves are all produced at the temperature of 60 which exactly balances the heat and cold; and the balance of heat and cold exactly balances the brain and muscle forces of the body. This is why I recommend the honey ferment, (Aquasun)–it regulates the temperature of the cells at 60, because the ferment itself is produced at 60 degrees.

Food should be taken into the body in the form of oxygen and be passed out in the form of nitrogen, or fats. It is this change from oxygen to nitrogen that produces muscle fiber. As the food changes from oxygen into nitrogen the cells divide up and change from oxide to dioxide. In dioxide the cells become covered by films in order to be passed out through the eliminating organs; without the films the pure oxygen would produce sores and diseases of the eliminating organs. The same as a hen's egg before it is laid must be surrounded with a film, or shell. The shell on the egg don't become hard and brittle until after it is laid and comes to the air oxygen which dries it.

Films are fats. When the eliminating organs are unable to carry off the fats then the body gets fat. When the fats are retained as flesh there is no more use for the pores of the skin, or the rectum. The skin becomes protected with scales, like a fish, or lizard, or a snake; and under these scales vermin and parasites congregate and breed and multiply, and suck the life blood of their host. When the system produces and throws off dioxide (oxygen gas) it not only protects the body from vermin but the oxidized gas destroys the germs in the air.

C. W. DAYTON,
The Red Ripe Honey Man.

HEATED FOODS

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WHEN we eat fire or animal heated foods they have had all of their heat and action elements used up. After the heat producing part is gone out the nerves change their terminal endings from the inside of the cells onto the outside surface of the cells like it would be to change from an apple that has seeds on the inside to an ear of corn which bears the seeds on the outside of the stem.

The purpose of the nerves and cells is to produce seeds or germs. Cells are oval spaces like a leaf of cactus or the oval, hollow space between the joints of a stalk of wheat or corn. It is into these spaces that the gas from the air and the moisture from the earth are taken to be formed into seeds and germs. Seeds that are set on the inside of the fruit are produced from the moisture of the earth and require water in digestion and seeds that are set on the outside are from the gas of the air and require gas or heat in the digestion of food or drink.

It is the moisture of the earth coming in contact with the gas of the air that produces red; in the same way that a piece of iron is made red by being held against an emery stone. Earth forces are propelled around in spirals while gas of the atmosphere is formed by straight lines and it is only these straight lines that are discernable by the spectroscope. The circular rays can be felt by the taste nerves but not visible to the sight nerves.

Now it is these circular, invisible taste rays that destroys the disease conditions and sets the molecules a wabbling [wobbling] to the tune of nature, or health. When people are sick it is because they are out, or, in discord with nature. It is when we are part in and part out with nature that produces pains. You go to a drug doctor to have him relieve the pains and he gives you some dope that puts you entirely out and you say he cured you of this or that disease.

I don't blame the drug doctor. He's bound to not let his family starve. He knows that you've lost your common sense or you'd not be sick; and he knows you've got some money to lose and you may as well lose it to him as to some one [someone] else, and, besides, the possession of money keeps you lying in bed too long in the morning and when you work it is not of the real necessary kind and it gives the brain no

exertion. The brain cells are much like a rag that was never straightened out.

By the time that you find out what's the matter; and that you have got to exercise and think to keep your cells from rotting you want to turn backward rather than go forward and surmount the difficulties. The dope that don't require chewing cannot make one well. In order to chew it requires saliva. Saliva is produced by laborious muscular exercise, coupled up with thought and understanding of the purpose and outcome from the labor.

Force of mind seems to be able to kill out diseases of the flesh, if the brain and nerves have been made strong by exercise. Mind draws on the more magnetised [magnetized] foods by understanding how they grow, while wisdom distinguishes only by outside looks. But outside looks are made at the expense of quality.

Muscular action makes mind and mind makes muscular action, just like potatoes made the seeds and seeds make potatoes. Cold produces the potatoes and heat produces the seeds. The two forces work alternate. Muscle warmth makes thought germs and coolness of brain makes the thought germs develop into muscle cells. Honey produces cold until it is condensed by cold then it expands and gives out warmth.

C. W. DAYTON,
Owensmouth, Calif.

June 22, 1917, p. 3

GREED OF NATIONS

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MEN are unnatural because they eat unnatural food. A system that murders with food will soon employ other means to destroy. Unnatural life is destructive of natural life in order that the unnatural life may live. The producers and exploiters of unnatural foods are intent to destroy the men that tell the truth so that they can keep on deceiving and lieing [lying] to the innocent: as the Germans thought if they could only get the other nations out of the way they could have commercialism all to themselves. The strangest thing is that all of our youngest, most honest men are taken to protect a system of world-wide [worldwide] robbery. Nobody will escape; not even the dumb animals. The plants and soil also, are systematically robbed to satiate the greed.

The only way to make men natural is to feed and propagate them on natural foods. There is too much manufacturing, and cooking, and cold storage, and baking and so forth going on. Scarcely any kind of food finds its way to the consumer before some capitalist that owns a factory gets it and raises devil with it and then passes it on through a long string of dealers so that each one can take his turn in securing a rakeoff [rake-off]. They've got it reduced to a perfect system so that the production of food is to serve the manufacturer and exploiter more than to satisfy the appetite of the hungry.

The only way to get health, or to preserve health, is to eat your food right directly off from the thrifty growing plants, or trees. Our nations have been governed too much by tobacco canisters and whisky jugs. They're rotten at the core. They've actually become too filthy to live. The blood is composed of copper, sulphur and saltpetre, the substances most used to adulterate and solidify perishable foods.

If we eat heated foods they produce cold and if we eat cold food it produces heat, and if the heat is supplied with water the water carries the acids out of the body in the shape of round cells but lacking water the acids stay in the system and form spines.

The spines on cactus are caused by lack of water; so is the stings of bees; and dry weather also increases their venom. A few trees and plants which grow in moist locations draw only the dry gas out of the air and produce thorns or spines. Meats or

cooked foods increases the gas in the blood which thins blood. Blood is held together by capillary attraction of its particles toward each other but gas destroys this attracting force; and as the blood flows more easily through the arteries and veins the heart gets weaker. Meats and cooked food cause the skin to take in gas from the air but uncooked vegetables and fruits cause the skin to give off carbonic acid and this acid is strong enough to kill the disease germs before they can reach the body. Thus eating is medicine.

Eating foods raw causes the digestive ferment to begin at 60, as that is where the heat and cold are exactly balanced. The cells are divided into equal halves for an indefinite length of time, but other ferments of digestion where the cells have been thrown out of their balance of heat and cold join with heat out of the air and increase by spores, or seeds; and the seeds continue to degenerate to lower and lower forms of life[.]

Acid that is balanced in heat and cold can digest and reorganize cells but where the element of cold is lacking the flesh and blood carry only dregs and diseased substances. As soon as the cells lack cold they turn yellow and then animal germs and micribes [microbes] hasten to get in to finish the work of destroying the body.

C. W. DAYTON,
The Red Ripe Honey Man.

June 29, 1917, p. 3

THE NODES

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UNLESS you learn to cut out foods which have no digestive value through cooking or other process that alters their iron and changes muscle tissues into fats your fats will make you sick. Fats are sick flesh.

In white honey, before it is ripened, the germs or sprouts are floating in liquid a short distance apart just like the sprouts, or eyes, on a potato are spaced some distance apart. These eyes are electrical nodes. Nodes are vacuums. These vacuums take in the heat and moisture from the sun's rays and expand. We call this expansion germination, or sprouting. The moisture as it is operated by the sun's rays becomes active, or expansible, the same as a kettle of water boils by fire.

As the germs expand moisture rises and passes off in the form of gas. As the moisture passes off the nodes shrink and harden and split open like a bean pod. By the pods, or cells, splitting open another, but finer variety of electrical nodes, or germs, are permitted to fall out and begin to absorb water; and it is this second sized germs, or nodes which produces the red color in honey and blood and fruits and gives us the muscle and brain action of health.

Honey that is not ripened red has but few nodes; and these few are so wrapped up in the liquids as to be inactive, like a large potato has but few nodes, or eyes, and these few are almost too weak to sprout at all. Housewives think it wisdom to choose these largest potatoes, as it saves peeling so many, but the small potatoes have the largest number and the most active nodes, which imparts the most life to the body when it is eaten.

Unless honey is ripened red it reverses the rotary motion of the sun's rays and fills the system with uric acid, which is yellow. Yellow is a mixture of green and red and is formed by these nodes, or molecules, becoming disorderly arranged, so that they kick in the backward direction. In red ripe honey the nodes are of one special size, and it is the correct size out of which correct cells are formed. If we correct the cells we correct the whole system.

Red causes the cells to begin at the bottom, or smallest sized, and build upward until the cells are completed, like an apple or any fruit begins amall [small] and

enlarges by changing the size of their cells. Unless the cells of our bodies are began [begun] with red we will be unable to use water in all of its seven forms, which turns the appetite to hot drinks and gaseous stimulants. Every other color besides red mixes in gas which produces bitterness, and bitter destroys the saliva.

In order to explain the form and use of nodes I give the following illustration: First, you imagine a large sized cracker box. Then fill the large sized box with smaller boxes, say like spool boxes. Then fill the spool boxes with gum boxes; and the gum boxes with yet smaller boxes, and so on down until there is seven sizes, all enveloped by the one large box, and we have a representation of a cell and its germs, or nodes.

There are no cells produced that are not begun by red. If they begin by any other color they cease their growth and act like a yellow, sickly plant.

Some animals and some persons retain the nodes, or germs, longer than others because the red is used up in producing brain matter. If we do not supply the blood with red it does not take a long time until the brain begins to get weak. The cells or nodes do not go to the brain but the germs, or seeds, do, and produce the variations in the temper.

The Red Ripe Honey and Fruit Man.
Owensmouth, Calif.

DOG JEALOUSY

SCRIPTURE saith, He that don't work shouldn't eat. I was taught that this means that if we don't work and earn the food we shouldn't eat. In practice I found that it means, If we don't work we can't digest the food which we eat.

And the work must be performed before eating. The common custom is to eat first and then do the work. It is the exercising of the muscles that renovates and clears the blood of fats and slime so that the blood is able to take in water to invigorate the depleted tissues.

We see the light of the sun's rays, but the warmth we feel. While the light of the sun's rays is falsehood and error the warmth is truth. Truth is in the variety or, perfection of the cells.

We might assimilate food into the blood and yet it not be perfectly digested, and it might produce cold instead of warmth. It might fill the blood with gas. At first gas is too hot, but at last it is too cold, and cold chills the nerves so that we cannot feel. Light and feeling are opposing forces.

Oxygen, (fruit acid), should be passed through the muscles to remove the refuse matter before passing on to the brain, or the refuse would destroy truth. Animals eat acid, (oxygen), foods, and the acid, or oxygen, produces activity, but the refuse which remains constructs and enlarges the animal's muscles and body.

Oxygen produces truth but if it is mixed with refuse matters then truth must be mixed with error and discord. If the blood is starving for oxygen we use on the animal body which is composed out of the corrupt part of the food eaten. The corrupt part of food is air.

If the plants which produce the food are not provided with the necessary amount of moisture and fertility of soil they change their root and leaf glands so that they can finish development with the atmospheric substances, but the change don't convert error into truth. It mixes up error with truth so that they are hard to separate or distinguish.

Refuse matter hates health. To obey the flesh is to propagate the disposition of hate, malice, deceit, strife, and other productions of the refuse matters. As nations engage in war the gates of hell are thrown wide open.

Refuse matter performs according to the wants of the diseased and starved nerves

and brain. If plants are ill treated while they are growing it crops out in the mind and character of the eater of the fruits. Foods become all refuse matter if they are lacking in oxygen, or acid. Then cooking and manufacture adds to their abomination.

If we obey the demands of the flesh where is wisdom and understanding? Dogs have fears, but flesh food sets them to fighting. Flesh sets men to fighting because without oxygen it contains only the power of destruction.

Fighting is not a matter of nations but it is a matter of disease amongst the inhabitants by the neglect of the soil.

The aims of our schools and colleges for the last half century has been to elevate young men and women into positions where they could avoid muscular work. As their heads have filled up with fantastic ideals bodies have accumulated laziness and bad digestion. War and corruption have been gathered out of the air and brought down and deposited in the bodies of men through impoverishment of food. The eyes see not; the ears hear not; with the taste they taste not; in the brain they think not, the hoe and spade touch not, but disposing of the body with guns.

The Red Ripe Honey and Fruit Man.
Owensmouth, Calif.

July 13, 1917, p. 3

LAWS MAKE DOGS

U EAT meat, eggs, coffee and white-flour biscuits in the evening but in the morning you feel lonesome, dejected and lacking in spirits. This is because those foods have interrupted the regular oxidizing cells and you are without force. You will want an early breakfast of the same kind of food to absorb your morbid feelings.

If you had eaten the living, vitality producing foods at supper you would have risen in the morning in a happy, shouting mood and your muscles would call for immediate action and exercise. As you engage in laborious work you can feel your muscles expand and developing under the strain until you become enabled to feel with the muscles and the worry is taken off from nerves and brain.

You have to eat the raw vegetables while they are making their most thrifty growth. You are afraid of green of vegetables because you have sometime tried to eat some green fruit. But vegetables are hydrogen gas in the liquid form while unripe fruit is carbon in the gaseous form.

Cells of the body can take unorganized gas and organize it into cell matter but they cannot break down and reorganize that which is already being organized. Carbon is composed of sulphur but hydrogen is composed of iron. One takes water in but the other throws water out.

Iron causes the nerves to extend their rootlets onto the inside of the muscle cells like the stem of an apple extends to the inside of the fruit; but the stem of a potato or onion goes to the outside of the fruit, or bulb, because the potato and onion are formed of sulphur instead of iron.

If you thought life worth livin' you'd scratch your pate and do some thinkin' instead of shippin' your brains over to Europe to be shot at by people who eat dog, think dog and act dog. Don't the people of the nations make the laws? Don't laws make dogs? Don't the dogs follow their master because they are too lazy to do their own thinking? Then fight for crumbs their master throws out?

The same food that makes persons dissatisfied and grouchy also makes nations dissatisfied and grouchy. Dissatisfaction is a disease of the cells, or it wouldn't be there. The nerves have been transferred to the outside of the cells and the cells have rotted.

To produce iron we eat sulphur, and to produce sulphur, we eat iron. Iron absorbs

water and invigorates the cells but sulphur expels water and destroys cells. Then this loss of water and cell action causes the individual to think that his troubles are caused by some outside influence instead of originating in his own cells.

Eating of all sulphur changes all of the nerve force onto the outside surface of the body while the eating of iron turns the nerve force toward the inside of the body. But where the food is not obtained fresh from the plants and eaten at once it produces not either iron nor sulphur, but cyanogen, and cyanogen causes the cells to glow with white light that changes the nerve substance into brain matter. Brain matter produces forethought and understanding but nerves produce muscle action and self-preservation. This condition makes people rich in knowledge but poor in spirit.

Forethought and understanding are intensely destructive elements unless they are modified by the muscles and nerves, because they are composed entirely of the white lights,–without the green or red to soften their effect they are unsympathetic. White light enjoys to see the red blood flow and the green fields laid in waste–like a world goes mad.

C. W. DAYTON,
The Red Ripe Honey Man.
Owensmouth, Calif.

July 20, 1917, p. 4

SEPULCHRES

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THOSE boys which are being sent to Europe now are not to blame for the law but the votes the father has been casting has sent the sons into a rat-hole [rathole],–that the daddy might make hizself popular in the business world.

You might go into a popular place and get a meal of meat, egg, milk, bread, pie, coffee, fried potato and cheese at a cost of 50 cts. to $1.00 while another man that keeps a garden could take a leaf of cactus, onion, beet, red honey and water that costs nothing except a few minutes exercise each morning in a small garden. The cool of the morning would have shown the old man some better sense and formed a pattern for his negligent children.

Popular food makes you feel tired and cross and unable to do much but boss and attend to other folk's affairs, while the garden sas [sass] makes you want to do all the heavy labor yourself; and heavy labor is conducive to heavy thinking and heavy thinking leads to joyful feeling.

The fault with garden sas is that labor and exercise are required to digest it while the popular foods digest themselves. When you change from popular foods to garden sas it requires that the habits of labor and exercise also be changed. While those who eat popular foods are constantly seeking for enjoyment and ease the eater of garden sas wants something that is hard and difficult to tax his active muscles and brain to make the blood flow more perceptibly. It prevents the muscles or mind from stagnating.

Out of garden sas we obtain the muscle energy but out of popular foods and animal fat we obtain but little besides spirit, and that is murder and bloodshed. Spirit is a dry element. That is, it is not affected by any ferment that uses water. Spirit is not removed by cooking or evaporation. It comprises all of the prismatic colors combined so that it is not affected by any of the elementary colors. Colors represent certain degrees or quantity of moisture there is in substances, or, rather, the amount of moisture the substance can absorb.

Water contains cells, or droplets, and each droplet is divided into six eqaul [equal] segments like the spokes of a wheel. These divisions are produced by the direction

and intensity of the sun's rays. The most intense color is red because it is the purest in iron and can absorb and eliminate the largest amount of water.

Red forces the blood clear out to the extreme ends of the capillaries in the skin and the green part of the food makes repairs. This vegetable green is the only repair substance. Unless the blood is forced into all parts of the skin atmospheric germs carry away the skin's moisture and the blood carries sulphur and corruption to the heart and other vital organs which makes the vital organs too cold to work.

By eating popular foods you will be incapacitated from laboring and the cost of the popular foods is so high that you have to devise some way to rob, plunder and grab to get means to buy the high priced foods; and you think that the higher the price is the better the quality, when the opposite is the actual fact.

Atmosphere fills the blood with yellow by dissolving the red and the yellow hastens the working of the nerves while the red being turned into yellow slackens the action of the muscles. As the atmospheric forces get the control over the blood and nerves it causes persons to turn their whole mind and means toward acquiring a name or reputation that is to travel and spread afar, but the home is a "whited sepulchre."

C. W. DAYTON,
The Red Ripe Honey Man.
Owensmouth, Calif.

NO BREAKFAST

SEVERAL times I have mentioned the "no breakfast" plan. Breakfast at noon, 12 o'clock. Because the digestive germs are not active until that time. If breakfast is eaten in the morning it fills the blood with gaseous germs and the germs produce diseases. Gas is what shuts off nerve stimula from the brain to the muscles. Nerve stimula drives disease germs.

You want to live but you don't want to work your passage. The dollars are a poor makeshift in purchasing health. The muscles work on the substance which we obtain from the leaves of plants and the brain works on the substance we get from the roots of plants. These two substances are combined and must be separated. You can't change nature on the plan of digesting; you'll only be butting your soft head up against a mountain of granite if you try to change nature's time and laws.

The oxide that is produced by muscle activity is intended by nature to condense the gas as fast as it comes into our bodies. In order to condense gas considerable air pressure is required. The air pressure lasts until about noon and after noon the air pressure is broken by the sun's rays. During the forenoon the sun's rays compress air like we squeeze a sponge in the hand, but after noon the pressure is taken off like we open our hand and let the sponge expand. See?

We have to see these invisible facts with our mind's eye. We are unsafe to choose food with the visual eyes now days [nowadays]. It is more important to secure the right kind and amount of muscular exercise before mealtime than it is to select the food we are to eat. This fact cannot be observed but it can be plainly felt after it is practiced for some time.

We plant seeds in such a manner as to exclude the light from them and this causes the seeds to dry out and want moisture. The moisture of the soil soaks into the seed but the seed cannot use the earth moisture until it begins to combine with air, so as to split up into the right sized droplets. Air pressure causes the seeds to dry out and want moisture and when the pressure is taken off the seed gets the moisture and grows.

This same process must be followed to produce stomach digestion as in the germination of seed. Working the muscles causes the dryness, or pressure, and then if we eat the digestive germs use the food and drink which we swallow. While the

plant germs get green from the air our digestive germs get their green from the food we eat; so when you are eating do not forget the green.

If you forget your digestive germs your digestive germs will forget you by refusing to secrete bile. Without enough bile your muscles will become sore as pain after every little exertion; and if you undertake to stop the lameness by stopping working then you get fat and cumbrous and a rare tid bit [tidbit] for all parasites.

The time when the pressure is removed from the digestive germs is 12 o'clock, noon. Food eaten before that time is not only wasted but it produces diseases. At 12 the germs germinate which use the food and water. In the stomach the germs are white but on the surface of the skin the germs are red. Cold, chilly air is white and by the skin being red the white is repelled, which keeps us warm by oxide passing outward through the skin. If our blood is weak in oxide the nitrogen is passing inwardly through the skin. Warmth is produced by expansion of water, but nitrogen checks the expansion of water. Nitrogen is atmospheric fats but oxide is water from the earth.

C. W. DAYTON,
The Red Ripe Honey Man.
Owensmouth, Calif.

August 3, 1917, p. 3

FEED THE SOUL

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THE reason why we shouldn't eat meat, eggs, milk, cooked food, or manufactured food is because the animal, or fire, heat destroys the chlorine, the cooling element which the vegetable and fruits foods bring up out of the earth by their long and deep running tap roots [taproots].

The lack of cold causes muscles to be hardened and packed and crystalline so that the muscles can be worked in but one direction, and must be worked continually to keep them limber and active. When the muscles become set or stiffened the mind comes to a rest, and, after a time of inaction, the accumulation of gases in the brain and nerves produces a violent upheaval of thoughts because mind dies by lack of exercise. Without activity the mind decays and settles down to a low and depraved degree or level.

The first trade I took up with was brick-mason [brickmason]. When the men laid down their trowels one day and walked out on-strike [on strike] I went. But I was offered a chance to learn telegraphy and after railroading as operator, fireman and finally, engineer I stepped out of the cab one day, a care free [carefree] man. But it was not long until I struck an opportunity to learn printing and so into printing I went with both head and heels.

When there came a strike of the printing trade again I packed the grip and "hit the grit" all of the way from Cincinnati to Colorado and took up bee keeping [beekeeping]. Now, after keeping bees successfully for 25 years I am anxious to quit bee-culture [bee culture] to go into fruit and vegetable production exclusive of anything else. Fruit culture looks so fine from my distance that I would be glad to subsist on salt and potatoes if I could have the unrestricted privilege to devote my time and efforts to the tillage and care of the garden. I think it worth the living on grass with the hope of better times in future for my adopted vocation.

As I go amongst the trees and vegetables after the day's work is over and see the trees and vines bending with great loads of fruit overhead and all around, as if stooping down to make me closer friendship, and all striving with each other to attract the most attention. This understanding between the trees and vines and myself is a

silent and deep language; and as their branches reach together and shut out the clear vision of the stars and moon it seems like being enclosed in a gigantic and cavernous theater with innumerable friendly and living objects all around the outside.

The lower I sit down on the ground beneath the overspreading bows the more of nature's greatness there appears to be far above my head; and it seems to brush away the terrors and strife that is so prevalent in the outer world. By my trees and vegetables and bees I maintain a world of my own that exactly suits my planning. I never feel so well as when I get an hour of peace and quiet at the close of a day of intense activity.

Living amongst true friends heals and patches up the scars and thrusts which are received in the battle of life. It is this quiet, peaceful hour that is the food of the soul. When people go to war their soul is left behind. Torn forcibly loose from the body. It is necessary to learn to love and enjoy the works of the Creator instead of loving one another, because to love one another is to love the works of Satan. The outer attractions of the body are only the froth and scum that is produced by dying souls. Every man or woman, whether high or low in the estimation of the public, needs soul-sustaining food.

C. W. DAYTON,
The Red Ripe Honey Man.
Owensmouth, Calif.

August 10, 1917, p. 3

CO-OPERATION

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WHEN the muscles cooperate with the brain we develop power in a hurry, but if foods are eaten which are opposed to each other the size of the muscles and body is developed to abnormal proportion to their strength and a mind that wants everything in sight and also everything out of sight.

Like Emperor William thought all that was necessary to obtain Belgium and Poland was to just stretch out his strong military arm and take them without asking. If he'd gobbled some of the nations that have been bred on peace and freedom they'd stung 'm in the gizzard 'n' busted 's kingdom. I expect Emperor William inherited his disposition from his grandmother Queen Victoria. It is with people as it is with bees. While the first generation may be very gentle the third generation is usually very cross. Fats joined to fibre makes a bad combination. Where the fathers do not develop their fibre the inherited disposition comes from the female side. I would not think of breeding my select queens from colonies that destroy the drones, (which are the male bees) early. The colonies of bees which store the most honey and the best quality of honey let the drones live in peace until they die of old age.

The drones are a great deal the strongest fliers and the most active bees in the hives. The vital quality of bees or persons is dependent upon their activity. Action of the muscle fibres is what produces the electrical spark that is sent along the nerves to the brain. If the brain is not stimulated by muscular action then the moisture is reduced to a gas and the sensations received through the eyes, ears, nose, etc.

Muscle sensations are liquids while the eye, ear and nose sensations are produced by gas. It is the gas that tears down and produces waste of fibre and blood because the gas is too drying for the muscles to work on. Liquid is expanded and rises upward toward the sun but gas condenses and sinks downward toward the sea. If you have liquids your acts will overflow to the benefit of others while gas will make you contracting and withholding. It is always best to let go of that which we have so as to be able to get the exercise of mind and muscles in producing more. Or the mind and muscles crystallize and change the body into a chrysalis. That is the time when it may be truly said that the body has become too dead to stink.

All of the stored up, crystallized, canned, cooked, and foods produced on sterile soils produce crystals by digestion. At first the body is composed of earth, then of air, and then of stone.

It is the conflict between the earth and air forces that produces the smell or scent of the body. Adam and Eve never knew they were naked until after they had forsaken the earth foods and depended upon those that might be obtained without the required labor and tillage of the soil. By this change of food the atmospheric oxygen began to irritate and afflict their nerves and skin, so that the skin required protection from the air. In fact the want of more nourishing food caused their bodies to be weaker than the atmospheric elements.

If the soil is not properly tilled and fertilized the fruits and vegetables when eaten make gossip. Muscular action is produced from liquid but gossip is the product of gaseous foods, or foods which are not fresh, or, turning to gas. Shame is produced by the flesh being so weak as to be attacked or irritated by air gases.

C. W. DAYTON,
The Red Ripe Honey Man.
Owensmouth, Calif.

August 24, 1917, p. 3

EXALTATION

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RIGHTEOUSNESS exalteth a nation, so the book of all books tells us. Well, now, what is exaltation? Don't a person who has been held up as right or, as a leader, become so confident in himself that his mind cannot be altered or changed? Is life not a constant, everlasting production of changes? Don't life itself consist of changes? If we have life don't we give and let go so that others may receive the benefit? Don't life assist one another to do well? Isn't life an all-round-the-world commodity?

We cannot add life to life but we can change old life for new life. We cannot adopt the new life unless we get shut of the old. Isn't life a progression? When we get exalted and think that we know it all isn't our life to an end? Does life destroy life in order to exist? Or, where does life emanate from? Don't the plants get life; but we do not find them destroying one another. But they are allowed to grow up and scatter their seeds in opposite directions. Shouldn't life be a free-for-all race? When we are done with life shouldn't we lay it down for someone else to take up?

Can you support life on stolen riches? Riches may produce the leisure, so many desire, but by leasure [leisure] isn't the life slowly ebbed away, by less and less, as the time goes by without action?

Food makes might but water makes right. Nine times out of ten when we think we need food we only need water. Water corrects the cells, but food sets up an opposing and offending force to the cells which are already at work in our systems. Food not only kills the cells but it turns action in the opposite direction.

As soon as we take our desires away from the soil we begin to develop envy, strife and murder in order to obtain a sustenance, and isn't that the time when we desire the dead and cooked food? Aren't all cooked or other heated foods contrary to the vital, living forces.[?] Do you expect to create life out of death?

Reactionary forces work in hastening cell action but they are a dead failure in the production of new life germs. Dead substance hastens the ripening of cells but kills germs. Without germs we are without life. Germs develop on water but cells develop when moisture is withheld.

If people loved the ground they would till the soil on the back side [backside] of the house instead of setting out a few roses and geraniums in front of the house. All flowering plants are devices that attract the senses away from the nourishing foods; because blossoms are formed out of the air. Blossoms promise much but furnish nothing but the waste of labor and expense and divide and draw the mind away from the food yielding plants.

The attentions should be taken off from the things which are for ornamentation and devoted along lines of experimentation. This outside vanity destroys the inner consciousness. Righteousness is become rotten and its appearance upon the outside is gas and color.

No evidence can be given as to the benefits to be gained from the proper propagation of food. Its effect on the system cannot be felt, seen nor heard, but the temperamental nature changes. Water organizes food into cells so that the refuse portion is cast out. After the refuse has been cast out then the system feels renewed. The obstructions are removed. The muscles feel the need of exercise and the brain acts in sympathy with the muscles. But it is the muscles that must get busy first. The brain has a hard time if it tries to drive the muscles.

C. W. DAYTON,
The Red Ripe Honey Man.
Owensmouth, Calif.

WHAT IS LIFE?

WERE we going into stock-raising we should first decide as to whether we intended to raise beef, or milk and butter, and select our breeding stock accordingly. If we wanted beef it would be best to choose of the Durham or Holstein, and if we want milk and butter then get something in the line of the Jerseys or Guernseys.

Now if it was bees instead of stock, if we expected the bees to gather their honey from clover or alfalfa we should choose Italians, but if the honey is from sage or basswood, then we should get a cross breed [crossbreed] between Italians and Carniolans. No bees left for a number of years without attention can continue to be good at honey gathering. They rapidly run down into mongrels.

A colony of mongrel bees may be full of bees and apparently at work hard all summer and yet not have six ounces of honey for winter. While another colony, not six feet away, may store up a surplus of 400 or 500 pounds of honey more than they will need. This is why I keep a very close tab on my best working colonies. I am constantly destroying the queens of these poorer working and putting in queens reared from these better working colonies.

In thus changing the queen the disposition of the colony is changed in the course of a few weeks and the combs begin to be filled rapidly and bulging with honey. A few colonies of bees with these fine queens is a veritable gold mine while a whole yard full of the other kind would only be a nuisance to have around. Beside this faculty to store honey these better bees are not dispositioned to sting, and if they are fed a teaspoonful of honey once in a while they become as gentle and domesticated as the most petted kitten.

You can tame bees just as well as cats or dogs if you have some sense and patience to learn their likes and dislikes. But you can't tame bees unless they are good workers. Labor and industry removes the uric acid from the system of animals, insects and persons. It gives the nerves of the flesh a piercing sensation and the taste and smell a smudgy, sickening sensation. This different effect of the acid on the nerves of sense and the nerves of feeling indicates that the acid is a refuse part of the air. It is only those bees which have an excess of uric acid that sting.

Uric acid, or urea, is products of too much sunlight. Cells of reason do not grow nor thrive during the light of day. Bees living in a cave or hollow tree are almost

unable to sting. Uric acid unbalances the protein and hydrates of the food and sets up digestion by the using of atmospheric germs and animals and it turns symathetics [sympathetics] into vice and discord because the air is filled with animal fats and refuse.

Bees that gather the most honey are not vicious when we open their hives to take their honey. They are like the cow that travels a long way home for the purpose of being milked and receiving her customary ration of salt and provinder [provender]. Milk is a waste product to the cow and honey is a waste product to the bees. Cows eat grass and bees digest the nectar of blossoms in order to obtain the peptic acid to expand water into muscle force.

Anyone can open the hives and take the combs out and handle the bees as safely from harm as if they were a brood of young chickens; without smoke, gloves or face protection, if they will adhere to a few hard and fast rules which pertain to bee nature. As cross bees produce sulphurous honey and sulphurous honey produces sulphurous people.

C. W. DAYTON,
The Red Ripe Honey Man.
Owensmouth, Calif.

CITY LIFE

AFTER my first wife died and I had done my own cookin' long enough to get tired of farmin' in the house and out doors [outdoors] both, I gathered up spunk and went over to a neighbor's one day where there was five girls big enough to saw wood and dig potatoes; but all were out riding, except the hired man working in the garden. So I made an excuse that I came to buy butter, and he said he would be pleased to go in the house and get it for me, and as we neared the door, said he, "by [By] the way, you may as well take a pail of milk along, as there is more than we can use."

He began moving the milk out from a cupboard behind the kitchen stove, and setting the pans broadcast on the dining table, preparatory to skim the cream off as the pans were nearly all covered with a thick coat of blue and white mold. After the table was quite covered with pans he said to me, "now [Now] you see, there's some milk to be dumped before I can milk the cows."

And what do you say as to the likes o' that; or, don't you know enough about food to have an opinion? If food will not care for itself, now days [nowadays], people don't want it. Don't you think I ought to made a high plunge to capture one of these knights of the rein and spur before some popular pompadour poser had stalked the game? By the apathy of the women nearly all the jobs of food preparation have passed over the threshold into the factory to be operated by wheels and shafts and burrs, and do you suppose the spirit that is imparted to the food by these inanimate contraptions can have an equal influence on the mind and conscience of the child as where the food is prepared at home by the mother's hand, and regular, and often, so that the child takes a part in its preparation. Don't you owe the child any home-training at all? Don't you think that a daily round and choring gives a child a head?

Is it all done when the child is able to run and swim and ride and hoot and yell and fight and swallow and swell?

When we move into the country the first thing to do is to try to live in the country. But city people urge us to send our produce into the city so that they can take a slice off from it before we get it back. City folks also like to add to the food some of the artificial dope that is not produced from soil. City people not only keep the grist and return the toll but they send us back something that isn't the real food article. They change the cell food into salt. Soda, vinegar, water-glass [water glass], charcoal,

formalin, creolin, boozle, picture shows, and gymnastytrics [gymnastics] are salts.

Life is a current that flows in and out through the body. It goes in as plant life and goes out as air, which is germ life. Unless germs from the air take up the dioxide from the skin and carry it away it stays in the flesh and makes a person fat and unmuscular. All fat or unmuscular people want the food stewed down so that there is nothing but the original salt left in it. Salt is the dead element that starts life into action, but the life must be secured in advance or the salt would have the opposite effect. You steep the foods to make them palatable but at the same time it drops the digestion down from water to gas.

After a person has subsisted on the salts from the food for a time their outgoing perspiration winds up and the dioxide is held back in the system that makes the flesh more active and the brain dead, so that the person follows their outward sensibilities. And the moisture of the skin is condensed out of the air, instead of water that should be drunk.

C. W. DAYTON,
The Red Ripe Honey Man.
Owensmouth, Calif.

September 14, 1917, p. 3

GAS AND WATER

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GAS of the air condenses as the temperature approaches 52 degrees and forms itself into drops of water. Water expands at a temperature of 70 which produces gas.

Honey is produced in the blossoms by expanding water into gas and the gas absorbing atmospheric germs. Then the bees gather this liquid gas and remove the watery part for their own use in order to get the gaseous germs. Then the bees store the germless residue in the combs for their own winter use.

As colder weather comes on tho [the] honey that was in a condensed condition in the warm weather by the cooler weather it is caused te [to] be in an expanded condition, on account of greater air-pressure [air pressure]. Pressure of air causes the germs to change their form by the air becoming saturated with water.

Increasing the water supply changes the shape of the cells from long and slim like a cucumber to round and globular like an orange. In the globular form of cell there is the two forms of electricity, one positive and the other negative, working against each other, while in the long cells is all negative electrical action.

This globular form of cell and their internal electrical activity, is the cause of the blood being of the red color. Negative electrics fill the blood with white and yellow, and white and yellow are attractive to disease germs.

This increase of water by cold weather causes honey to turn red in color because it shuts out the negative current and increases the positive current. The current is increased by the increase of water and decrease of fats, or, nitrogen. The only way to increase the cell water of honey or fruits is by cold weather and contraction. We can add other water to cell water (hydrogen) but not without because cell water produces the proper electrical action to organize the molecules.

All white and yellow colors are negative. Negative means to be contrary to living forces. Blue and red are the living colors and increase the life forces. Blue organizes the globular cells and red expels the fats, which are the sulphates which overheats the blood. Then after the overheat the nerves relax and chills appear.

No honey or fruit can be ripe before its inside pulp is red because “ripe” means not only to change color, but to change the direction of the electrical current.

Red absorbs water because its germs were produced in the age when there was nothing else but water on the earth. White came after animals came so that there was gas in the air. White honey and all white foods always change water into gas before reorganization of the cells, but red ripe honey uses water in its natural state, at the temperature of 60.

Red ripe honey must be buried in water three days, but white honey but one day, to produce a ferment. Ferment is a change in the cells. White honey, because it changes so rapidly, produces much waste and the necessity for repairs; when, if only pure water was used the cells would continue forever without repairs.

White foods produce a high temperature that turns and callouses the tissues and destroys the natural means of lubrication so that the tissues and cells grind and the waste material cakes and clogs the natural working of all the organs. When the body is clean the least amount of this clogging material can be felt at once but after the gas begins to be produced to considerable extent the nerves become grown over with thick, bark-like coatings as a matter of self protection.

C. W. DAYTON,
The Red Ripe Honey Man.
Owensmouth, Calif.

MEMBRANES

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MEMBRANES are for the purpose of preventing atmospheric germs from getting into the blood. When we swallow cooked food or food that has been exposed to air the membranes are cleared away and the atmospheric germs may enter our blood and scatter their deadly virus to begin the work of destruction; such as, colds, fevers, paralysis, loss of appetite, etc.

Before women can cook they should study the membranes and if they can't or are too lazy to cook they ought not to eat. If people can't eat understandingly it's hardly as good as shoving of garbage down a hole, because it's the good food that rots in the stomach and bowels that changes the digestive organs into a belly and changes the belly into a pond filled with germs and maggots.

Many a tine [fine] gold watch chain and fob swings round a big bellyfull [bellyful] of worms at work as busy as a big hive full of bees, or busier. Even the flesh and blood are alive with the living animalculae [animalcula], and the worm life keeps their owner out of bed and able to move. It's a sort of mutual agreement betwixt the man and the maggots to go through the world in a co-partnership [copartnership] method–the maggots furnishing thinking energy for the man and the man supplying the food his worms call for.

The best way to cook food is to not cook it at all. Always pick your food from the tree that bears it or pull up your vegetables out of the ground, and drink the water fresh out of the earth; out of a spring is the best. But you may be too lazy and shiftless to supply the digestion with food fresh from the hand of nature. These worms tell us that potato swimming in gravy just suits.

These worms cause a person to dislike or even hate everything that moves or has life, because these worms are atmospheric, but life comes up from the earth. When one animal consumes another it gets only the life that is retained in the meat. Disintegrated meat fibre cannot be reorganized into living cells, except by making the cells smaller in size and the fibres smaller in size. Besides meat fibres are wound around the cells in the opposite way from the fibres of the fruit and vegetable cells.

Meat acid destroys the lining membranes at once and changes the saliva into thin,

watery juice. Old bread cannot be rebaked and made into a new bread. The dough cannot hold the yeast germs. It requires ammonia or other yeast that has been corrupted with air. Wheat, or the flour, are dead matters unless the wheat is soaked in water until the kernels sprout. And then the kernels obtain the life from the water, and the water obtained its life from the earth.

As the crawfish swims backward so the man eats hind end foremost. This meat, flour and cookery causes the vegetable and fruit food to pass through the entire length of the digestive tract and out into the drouth in an unused condition, while the offal that should be rejected is walloped around by the tongue and heaped into the belly.

Air is not life. Air is breath of life. Air passing into the lungs coats the cells that contain the life germs. The life germs are iron which was formed in the earth during the iron and stone age of the world. After these germs have remained enclosed in their cells for 24 hours, without air or moisture they produce gas and the gas bursts open the cells and then the germs are in condition to take in moisture and develop into new organisms. This prehistoric iron is the original fountain where life begins.

C. W. DAYTON, OWENSMOUTH, C[A]L*
THE RED RIPE HONEY AND FRUIT MAN

*The “A” in “CAL” is atilt in the original.

THE COLOR GREEN

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"AND to every beast of the earth, and to every foul of the air, and to every thing that creepeth upon the earth, wherein there is life, I have given every green herb for meat: and it was so."–Gen. 1,[:] 30.

I have found by experiment and practice that there is more nutriment and muscle action in the green, uncooked leaves of beets, carrots, radishes, cabbage, spinach, cactus, and so forth, than in the fruit or the seed, or in the bulbs of the plants. The seeds and bulbs are produced by the life stopping and turning to go backward; but in the growing plants the life is going forward.

Seeds are stimulating but after a time the stimulants fail to stimulate, and then what? You're "all in!" That is, what little there is left of you. But there's little left of you but leather and tallow. You'd make an ideal starting for a scrap heap. The war is for the purpose to determine who shall have control of the scraps of nations. Germany has been going to seed from the day she permitted herself to put faith in guns. Guns and powder dry up the blood. It makes the blood thinner but weaker. Weaker in electrics and bitter in flavor.

Green comes down out of the air and forms the protein, or, the solid substance of flesh. Then the liquid that comes up from the earth into the fruits produces the active part of the cells–the hydrates, or germs. Death is produced by failure to supply the system with these germs. Germ life is our life. Disease is caused by our failure to supply the germs with sufficient water to develop or grow. Then our germs change so as to use the atmospheric moisture which produces yellow and white. Atmospheric moisture joined to earth germs produces neither green nor red. Just the lukewarm color, yellow. To produce life we must have the green to produce cold and the red to produce heat.

When atmospheric germs multiply they split up suddenly, or, explode and annihilate surrounding materials, and finally vanish. And the explosive substance is constantly endeavoring to exert its power and make itself felt. It is the yellow and white in our blood that makes our pains. It tries to make our germs develop and go to seed before their time.

The cells become yellow because the germs take up animal fats out of the air, which are neither hot nor cold. After the animal refuse begins to be taken in and made into tissue then the flesh becomes fat and extended, and if the flesh is not extended then the nerve and brain cells become distended and out of reason. If you work the muscles the fat goes into flesh but if you work the mind more and the muscles less the fats go into the brain.

"An eye for an eye, and a tooth for a tooth." Of what advantagc [advantage] is war if it costs a man to kill a man? But the nature of animal fats is to destroy not to preserve. As they destroy their force and enmity increases until their spirit is ungovernable. And spirit flashes and sets the world on fire.

Green as produced in plants is from blue and blue comes down out of the higher atmosphere, or in Bible speech, from the third Heavens, where God resides.

Animal fats, or residues which rise from the earth only proceed for a short distance upward into the air before they condense and sink and float along close to the ground and are breathed by both plants and animals.

The German people by eating animal flesh and reducing their fruits into wine by ferments and cookery have dwelt between the two seas, (Daniel 11,[:] 45.) because meat is neither water nor air.

C. W. DAYTON, OWENSMOUTH, CAL
THE RED RIPE HONEY AND FRUIT MAN

October 5, 1917, p. 4

WHAT IS GAS?

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GAS is the substance which goes in by the mouth and comes out through the skin and lungs. Gas is the white and yellow part of food and also the white and yellow part of the fibres of the flesh. While the segments, or partitions of the flesh should be as round as an orange the gas produces the segments thin and flat like the leaves of trees.

When we are too cold then gas condenses and escapes from the system as urea, and if we are too warm the gas escapes as dioxide, or divided water. Before the water is divided it both pulls and pushes but after it is divided there is but one force at work. If both of the forces work they hold the temperature of the ferments of the body at 60 degrees, which is the temperature that divides water into fluids, but if the temperature is higher or lower gas is used.

Fluid is a substance that the sun's rays pass around the cells or segments while the rays pass between or through the cells of gas. As the sun's rays pass around the cells the thoughts and understanding are collected and condensed, but as the sun's rays pass between the cells the thoughts and understanding are separated and scattered. This is why all we see with the eyes, hear with the ears, smell and feel and taste are luminous rubbish from the atmosphere.

Gas producing food causes the air to absorb our reason and understanding so that reason and understanding are far away instead of near by [nearby]. I run this wheelbarrow

ten to fifteen miles every afternoon to clear the gas out of my blood to change my mind from gas and fiction to reality and forethot [forethought]. I have known men to want my little "pile" to add to their's [theirs], because they had a big "pile." They thot [thought] my little "pile" added to their big "pile," would be more important than

if continued in the form of a little "pile." It is the same philosophy when applied to nations.

All of this wanting to do bigger things is mere gas and bloat and instead of women trying to do big things to shine in the corruptness of this world they ought to disdain from it and breed a set of men to the future generation.* There'll be no honor except from the original source. What is mistaken for honor is but jealousy, which has spread from individuals to nations.

A generation of men must be bred that do not have gas in the blood before wars can stop. Red expands water into green and the part that is gas comes onto the outside of the cells like an egg is coated on the outside by a shell. Then the germs burst the coating and produce the red color in our blood. Eating our food at the temperature of 60 degrees causes the water to retain its fluid state but gas changes into a solid. In persons who are young and growing, it makes imperfect flesh, while in persons that have finished growing it swells up their head bones to several times the needs of their brain matter.

The gas should be expelled before it has time to get solid. As gas solidifies in the blood it clogs the muscles and coats the brain's cells so that thoughts cannot be taken in nor sent out. Then the person changes to following the eyes, ears, taste, etc. in place of reasoning from the two sides of every operation. At first gas obstructs the blood's circulation and makes people crafty and grasping and fearful and envious and false.

C. W. DAYTON, OWENSMOUTH, CAL
THE RED RIPE HONEY AND FRUIT MAN

*There are two periods after "generation" in the original.

October 12, 1917, p. 3

ARMAGEDDON

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JOSH Billings would say, "what [What] use is there in knowing so much, when that that we do know isn't so?" So with grub. You get out in the morning and move around a few minutes to an hour and you begin to feel hunger; and yet it isn't hunger at all. You ate biscuits, cake, fried potatoes and coffee for supper and it laid close and fermented in the stomach all night so that by morning the stomach is sore and weak and your movements irritate it. Your stomach walls are like a patch of sunburned skin. Supper food is a real sunburn by the energy that is in the food and no muscle action to carry it away. And the blistering matter gets into the blood and goes everywhere, so that you are a little sore all over.

I am not writing these articles because I understand medicine but to show how the body is like a live vegetable plant. By planting and tilling the vegetables and fruits so that they are healthy and then eating them we will continue in health. The body is a vegetable organism. After food has been consumed by an animal it is changed from vegetable into animal nature. Animal consumes vegetable and vegetable consumes animal. Thus if we eat vegetable it consumes the weaker part out of our muscles.

Vegetate is to develop on water. Grains and seeds develop on gas. Grains and seeds are dead. They stimulate life into action but the life comes from the water with which they are mixed. If we use grains in place of vegetables we shorten life because grains use atmospheric moisture. Atmosperic [Atmospheric] moisture contracts the cells while water expands the cells. If you want more health and strength drink more water. Ripening honey red changes it from a contractive into an expansive food.

You don't need much more of red ripe honey than you would use of pepper or salt, but that little is imperative, to correct the faulty varieties of digestive germs, the same as we would select seeds to plant in our garden. Without the correction all sorts of germs start in to digest the food, some high and some low, and the different germs oppose each other and fight it out to the bitter end; and that is what makes the air of your bedroom smell so bitter and filthy as you get out of bed in the morning.

The rising sun kills its foul germs and the bad smell disappears. You suppose that

the foul gas went out the door or window, but it did not. The germs, (bacteria) simply developed their seeds (spores) and will be calmly waiting to go down your throat when you get into bed the next night. Now a little of this red honey in the blood operates as fire to these gaseous germs. The mission of the gas germs is to prepare the way for the bigger and more voracious germs of the animal form. These gas germs only feast off from the membranes of the intestines and blood vessels but the animal germs consume the red flesh and drink the blood.

It is the combat between the bad and good germs that is the "battle of Armageddon." It's a battle that involves everybody where life exists. It isn't a commotion where a portion of the people take advantage of the others, and amass the wealth, and get rich, and become joyful, like a bird of prey. But what can be done when the mass of the people are so silly minded that they would rather fight and kill each other than to listen to reason and instruction.

The cause of the war is that the world is full of these gases, which have taken possession of people's bodies and minds. Don't you know that the destructive gases always burn themselves out like a grass fire? This is because gas germs thrive one night and go to seed, but vegetable germs that use water continue to expand for six days.

C. W. DAYTON, OWENSMOUTH[,] CAL,
THE RED RIPE HONEY AND FRUIT MAN

DIGESTION

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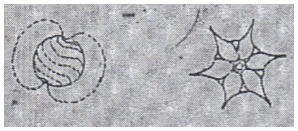
GRAPES that grow down in the level country, when eaten, require a little granulated red honey and water mixed with them, as they are swallowed, to produce the required amount of vegetable sugar to promote digestion. The grapes which grow high up here in the mountains need nothing but water added to them because they are already too rich in sugar for ordinary digestion.

It requires a sufficient amount of sugar to produce the digestive acid. Digestive acid is a fluid that goes through the sidewalls of the arteries and capillaries into the flesh to bring the diseased and worn out matters out into the blood. Then as the blood passes through the lungs and kidneys the worn out matter is expelled from the body. If the digestive juices are not sufficiently acid they will be excessively alkaline.

Alkalinity is a condition where the lining membranes of the digestive organs and blood vessels are coated and plastered over by a slimy, soaplike substance that excludes all interchange of the vital elements of the food eaten. A person is languid, stupid, tired, poor appetite, fretful and lazy acting, and miserable feeling. Sufficient sugar and water in the food would produce an acid that would cut up this slime so that it can be handled by the blood cells.

Cold is gathered during the winter by fungus plants and enveloped in globular cells. At the approach of hot weather the roots of trees find it and carry it up and store it in the fruits. When we pick and eat the fruit and the cells become warmed the cold expands and electrical sparks escape. If the cells are formed with these sharp points as represented in the accompanying drawing the electrical energy will flow out along the nerves and travel to the brain. In the brain the electrical fluid is split and divided up and scattered to all parts of the system through the blood.

But, if the cells are perfectly globular, as shown in this cut, the cold is transformed into electrical energy which flows out of the positive end of the cells and travels in circles as indicated by the dotted lines, and enters the cells again at the negative end of the cells. Af-



ter the cold has traveled around to the negative end until all parts of the cell are alike the cell is very much enlarged and is what we call “ripe.” Ripe cells are in condition to split up into spores, or, seeds, and the purpose of spores and seed is to start new cells and use new and more perfect material.

When cells become balanced in heat and cold their usefulness ends. To produce activity cells must be either hot or cold. In vegetables and fruits heat is produced by the amount of their electrical energy, but in fire and dry substances heat is produced by the acid that is let free in the air. Acid set free in water cannot burn. When we are pained and sore or even diseased it is because the blood lacks water, to organize the water and minerasl [minerals] into cells that will resist air, otherwise our flesh will be attacked and torn down.

But the water must be introduced into the blood at the natural temperature of the earth in order to retain the polarity of its molecules. Molecules that are polarized are required to construct cells that are polarized. It is the polarity of cells that enables our bodies to endure sudden changes of the weather, or to eliminate waste matter when we exercise or labor. Polarity eliminates the waste matters through the skin in the form of a volatile, lubricative oil.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

November 9, 1917, p. 3

THE FOUR RIVERS

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TO MY mind the four rivers of water mentioned in the 10, 11, 12 and 13th verses of the 2nd Chapter of Genesis is to describe the four forms of water which affect the growth of plants. One is cold, which produces yellow, and comes out of the north. Cold also produces gold. Second is the blue, or moist color, which is from the east. Then the red, or heat color, which comes out of the south. Then comes the dry color, that is from the west, which is white. It is the white that starts all these fires because it is gas.

Gas means water in which the cells have been broken up and the hydrates, or life, has gone out and leaves only the skins of the cells which ignite and burn so readily. After all of the four forms of water have passed their vacant cells unite and form white which is gas. After the colors are all united to produce white they occupy a central position. This is why it says that "the forbidden fruit" grew in the midst of the Garden of Eden. It was white but white was gas. Although white is considered the most cleanly of all colors it is really the most unclean because it has no power to resist germs. Blue or red are the clean colors.

You also read in the 5th verse that there never had been any rain on the earth. Rain is moisture that has lost its power to change from one form of moisture into another and so it all unites into one form and descends to the earth. It unites because it becomes confused with animal fats and other refuse it finds in the air. This is why that before the "Deluge" there were but four, but afterward, seven colors, in the solar spectrum.

The breaking up of the four colors into seven is the cause of the seven plagues described in Rev. 15. Also the seven vials of the wrath of God. It says in Ezekiel that God is everywhere; filling the whole earth, with His presence so that escape is out of question. The colors increased from four to seven because of the intrusion of animal fats and residues.

Eve selected the "forbidden fruit" by the size and color which are only the effect of the light rays but the acid and flavor of the fruit is the effect of temperature and the humid rays. If food is selected from size, form or color it is the exercise of wisdom

and supposition. Wisdom goes ahead of Nature–seeks perfection in outside appearance; but understanding always meekly accepts what Nature gives. Wisdom judges food before it is eaten but understanding judges food after it is eaten; the effect it has on the muscles. Until you work and tire the muscles you cannot test the sustaining qualities of food you eat. And the most sustaining foods are not the brightest in color on the outside, nor the largest in size, nor the most perfect in form. These qualifications are all produced by gas. And the gas flavorings are always the most attractive to the appetite because gas germs always start in ahead of the regular germs and use up the vitality of the food before the regular germs can come to it; so that the regular germs are choked or shut out. Gas germs never perform the first part of digestion, but they overdo the last part.

Gas germs tear down but they never build up; but the true digestive germs are constantly building up our bodies but never tearing down. When honey is ripened the gaseous ingredients are removed or changed by exposing the honey to the red rays or the sun's humid rays for two or three years while the white or gas producing rays are excluded. Gas can produce greater activity in the cells by its burning with excessive heat. Then the charred excretions go to the brain and set up gas intoxication of that organ. Then the brain becomes drunken with wisdom.

C. W. DAYTON, OWENSMOUTH, CAL
THE RED RIPE HONEY AND FRUIT MAN

November 16, 1917, p. 4

EATING HONEY

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FIRST in the morning the pores of the skin are clogged with bitter slime and you should take one or two hours [of] brisk, muscle action to force the blood out into the capillaries which reduces the slime into liquid and the liquid is taken to the lungs and eliminated by being taken up and carried off by the breath.

You can do twice as much work during the forenoon, with no breakfast, as when your pores are clogged with the filthy debris that is thrown into the blood while you are asleep. The muscles breathe through the skin and they cannot work free antil [until] you get this filth out of their way. More food at this early hour clogs thought action also.

About 10 o'clock, when the stomach begins to feel empty, take about one third teaspoon of honey and, after sucking it slowly down, then drink a glassful or more of cool spring or well water. Just before noon, or breakfast, drink again, and take more honey, about a half teaspoonful. The water and honey sweats and soaks into the hard and dry tissues so that they can absord [absorb] the food and water you are to eat. Without this softening food don't go into the tissues. It passes by the stomach into the lower bowel where the fats are extracted and the hydrates (fruit and water) are carried away by the blood and exuded on the skin and other points of exit situated about the body.

If you do no use your liberties and freedom some one [someone] else will use them in your stead. It is the honey and fruits and vegetables which we produce ourselves and place on our tables that makes us free. A knowledge of fruit and vegetable culture is an independent fortune to any young man or woman. The women have forgotten that Eve was created for a helpmeet to Adam.

It is the direct force of the sun's perpendicular rays that gives the food its sustaining or its disease resisting qualities. And it is the lateral rays that makes food too weak to eliminate waste matters or enervate the mind to healthy action. Nearly all of the conversation we hear is just idle, meaningless gossip produced by the effect of atmospheric gas on the skin. Even in business affairs the exchange of words is a deception and a snare.

When you eat your breakfast at noon eat often during the meal a half teaspoonful of honey alone by itself and then drink ¾ to a glassful of cool water following right after it. If you drink 6 or 7 glassfuls of water during the meal it is not too much providing you have had considerable muscular action as your cells will be dry and in the condition to take water freely.

The time to eat the breakfast, or main meal of the day, is while the rays of the sun are coming straight down to the earth. It is the glancing and crossing of the lateral rays that confuses and admits numerous varieties of digestive germs which breed on filth and slime out of the air.

At evening eat more sips of honey and drink cool water after each half teaspoonful of honey. For food take fruit; but water with the honey, is a strong food of itself. Never eat honey in any other way but with water; and don't eat any honey at all unless it is red ripe.

There is no other remedy for diseases in the world besides the sun's concentrated noon rays, and the sole cause of diseases is these scattered white and yellow rays. If dead foods are eaten you cannot be touched by any words; nothing less than a sharp pointed instrument. Diseases can be dislodged from one part of the body to another where it is less felt or where it can be easier endured, but its smoldering embers continue to develop until the whole system is involved with the fire of destruction.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

November 23, 1917, p. 3

A NOON RATION

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AFTER a good forenoon's exercise, or laborious work, here is the ration for dinner or the first meal of the day; that is to omit breakfast, only taking a drink of water in the morning.

Bread, 4 ounces; raw potato, 4 ounces; olives, 4 ounces; raw onions, 2 ounces; red ripe honey 1 ounce; grapes, or other fruit, 4 ounces; and 2 to 4 cups of water.

You will not like the raw potato unless it is eaten at noon, or eaten along with dry bread, and with a little salt. The potato should be sliced endwise and the cut part exposed to the air for a minute or two before it is chewed and swallowed. Exposure to the air makes the potato juice begin to hydrate, and hydrate tastes like mild grape juice. Then if the potato is eaten at about the time the sun is crossing the meridian, or, turning from east to the west, and the turning of the sun's rays is what produces the hydrates. Hydrates condense potato juice, and after the juice is condensed, then the starch can be warmed sufficiently to convert the potato starch into sugar. After the starch is turned into sugar it is prepared to go into the blood, but not before.

If raw starch gets in the blood it may depress lung action, or it may stop the production of bile, or, stop the production of urea which causes the urin [urine] to be clear like spring water. The materials of which bile and urea are formed become as waste matter and are thrown out on the skin.

Starch casts water out but sugar takes water in. Water is the substance which expands the muscles. If the muscles do not give out force by expansion then they will produce force by contraction. Contraction expands the muscle cells by a gas that is like smoke while natural expansion expands the muscles by gas that is like steam. Steam contains more moisture than common air while smoke, or fire gas, contains less.

In the first place you should consider honey as a lot of beans in their pods, and before they are shelled. When honey is first obtained from the bees these pods are green and watery and unripe and the watery part must be dried out or the honey would sour and spoil itself. This moisture is dried out by exposing the honey to the dry and cold winter weather. This is the honey that is so smooth and pleasant to the taste.

The smoothness is produced from the oily feeling of the pods.

When the next spring warm weather comes the moisture that is contained in the pods is broken up into gas and the gas rises out of the honey and floats away on the air. After the gas is out the honey becomes red in color; but before the gas is out the honey is of whiter color, toward amber.

After the gas is out the honey is ripe and it consists of the pure germs, or beans, as they are removed or shelled out of the pods. Fruits also ripen by expelling the gas from their pulps.

The original moisture or water that is in honey is from the air but after this atmospheric moisture is gotten out by the ripening then the honey is prepared to take up and unite with the water we drink out of a spring. Fresh spring water contains the earth's magnetics. Magnetics are condensed life, or, cell energy. Cell energy is growth and expansion. Wouldn't you like to expand and grow your life cells so that you would not need to grasp and heap up so much of the dead matters of the world to support you in old age, when to a person who has life old age never comes?

Wouldn't you like to exchange your troubles and fears for joy and happiness? Then change the atmospheric for the earth's moisture.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

November 30, 1917, p. 4

MAGNETISM

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WHEN people eat they think its purpose is about the same as a mason uses mortar to stop up the holes in the plaster; or, as a painter uses putty to plug up the nail holes; or, as varnish is used to cover up stains and scratches to make furniture look clean and new.

But the real object of food is to keep us connected with the earth. Cut the telegraph wire and the instrument stops clicking at once. If people were content to live in constant connection with the earth they might have been able to live as long as the earth lasts, but they choose to operate in discord with the earth's forces.

Magnetism is condensed motion. When magnetism is expanded, or set free, it produces force; the same as a clock spring unwinds and releases force. Instead of cogs and joints and levers magnetism works by fluids that flow into and out of the cells and tissues of the body.

The tissues and cells are formed like hollow tubes and sacks and the food goes into these sacks in the form of fluid and after remaining in the sacks for a space of time it is changed into moist gas, like a steam, and the steam inflates the sacks in the same manner as water turned into a limp, soft piece of hose causes it to straighten and be plump and full.

Then the steam condenses and falls to the bottom and leaks out and is carried away by the veins as perspiration. Food and drink are carried into the cells and tissues by the arteries and under pressure of violent exercise by the muscles. Food don't produce gas until it has lain in the cells from noon today through the night until tomorrow morning, or the second morning after it is eaten. In the morning is the proper time to work and exercise to use the old food so as to be ready for the new food which is to be eaten at about noon.

Magnetic force is released most rapidly early in the morning. As the air is getting warmer and the sun's rays are increasing in velocity. Digestion and health and labor are all progressive in a forward direction that is favored by the progress of the sun from east toward the west. If we have the element of progress in our blood we will not be found doing that which is contrary to progress. Contrary to progress is

contrary to reason. Unreasoning is dead thoughts.

As the cells, or sacks, are emptied of their contents the new food is drawn and forced in by muscular contraction. If you don't work or exercise briskly during the forenoon you have no need for food. Possession of means and wealth is a misfortune. It robs us of the necessity for labor, and relieves the mind from restraint and curtailment. And the mind only improves when taxed and weighted heaviest. Wealth causes us to not care whether the sun shines or not. If we do not appreciate the sun shine [sunshine] we cannot live by its effects as exerted on fruits and vegetables.

Magnetism is cold but electricity is hot. Cold is from the earth but heat comes from the air. The use of cold is to resist the heat of the air. When magnetism is set free in the body it produces activity of the body fluids but set free in air magnetism produces light.

Magnetism is a positive action but electricity is negative. Positive means to possess but negative means to neglect. The only way to possess land is to crop it in such manner as to retain its magnetism. To possess land is to keep it able to produce magnetic food crops. Otherwise the crops will draw the vital elements from the air in the form of electricity which is negative, or spent force, and the food will shorten our life and dispossess us of the land. If honey is ripened its electrical elements will be exchanged for magnetism.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

FERMENTS

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FERMENT is caused by food or other material that contains living cells which break up and form new cells of a different size from those already existing. The size of the cells is governed by the temperature. Above 60 degrees the germs, or life, of the cells are obtained from the air, but in a temperature at or near 60 degrees the germs are propagated and held in the blood from one day to another. This ferment that works in the blood uses all of the colors of sunlight but the atmospheric germs use but one color.

Colors indicate different forms of water and different forms of water indicate different grades of heat. In order to endure cold we have to produce different forms of heat to oppose and reform the different degrees and forms of cold. Cold is produced by heat cells which have been devitalized by inoculation by atmospheric germs. By maintaining the right amount of fertility of soil the vegetables and fruits will contain enough vegetable sugar to oxidize and drive out the cold.

Foods which have been raised on poor land cause the body to be cold and chilly because its weaker ferment takes in the atmospheric germs. If we plant seeds in a garden or field where the land is poor the plants will draw most of their moisture from the air and when the food is eaten it will produce the vinegar; or acetic, ferment in the stomach and then the atmospheric insect maggots could have a good home in your stomach. If the maggots were exposed to the sunlight they would develop wings, but by development in the darkness of the stomach wings were omitted.

Then their eggs drift onward in the digestive tract and produce the abominable stench which issues from the lower bowel. The stench is produced by the destruction and wasting of the vegetable or fruit part of the food. Then there are several sets or sizes of the maggots the smaller sizes subsisting on the refuse that is cast out by the first or largest sized maggots. As the food is consumed over and over its oxygen (acid) becomes less and less and the maggots become correspondingly small in size. Finally, after the oxygen of the bowel contents has been reduced to its finest atoms it gets into the spinal nerve trunk and rises upward and lodges in the brain.

Then the maggots also send the spores or eggs floating through the air which

entering the nostril find their way into the blood by way of the lungs. Thus by starvation of the soil we starve the brain by producing a wrong digestive ferment. We don't get the first, or prime, action of the food. Worms get it. After the oxygen becomes free it sets the brain afire. Brain afire is the cause of more faulty production in foods; more maggot.

People infested with these parasites have no ability to adapt the means to ends. They idle their time away waiting to snatch their sustenance from the supplies that move along. People of the world have become tired of waiting for the rapacious stomachs to become satisfied, and so long as the worms are present the stomach can never be filled. The state of want and strife are ever present.

The white cartilage the worms take out of the food to construct the framework of their bodies is the substance which the human body requires to cover and protect brains and nerves. By lack of the proper coating the nerves soon wear out and disease and old age come prematurely.

By supplying the foods the worms cause the appetite to crave the tissue cells of the muscles are emptied of their living water contents and the vacated cells filled up with a liquid that is composed of half water and half animal fats. And it is the animal fats which turns out the sun and lets the maggots in.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

December 21, 1917, p. 3

THE BLOW FLY

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THE blow fly smells a little of the gas from a dead animal and the gas fertilizes its egg nutrient and they hasten to deposit their eggs in the dead carcass. So the person also smells the gas of a hot room or frying meat, and dry gas germs cling to the blood cells to obtain some of their moisture and the blood cell is altered into a nest of maggots which gives the person his appetite for meat or other gaseous foods; and all cooked foods and foods raised on poor land are gaseous. If the stench from the dead animal is strong and you crush the body of the fly you will find that the eggs have hatched out into little worms before they were laid. So, also, if the smell of gas is strong, and there have been gaseous germs in the blood all night they are born in maggot form and then the person will be unable to resist the gas, or meat, and cooked food diet. When animal lives inside of animal the disposition is governed by the inside animal. If there are gas germs in the blood at the beginning of the day only gas germs will be produced for that day. The gas germs (maggots) can be gotten out only by starvation, but the vegetable germs can be altered by ingrafting; and grafting is but the changing of the water content of the scion.

The animal and vegetable germ are both alike in the beginning but the amount of water they receive at the start decides the direction of their molecular action. Animal is negative and vegetable is positive. When our bodies become negative they become infested with animals.

If you have the vegetable form of cells they will lead you in the right direction–to follow sunlight, pure air, pure water, exercise, mountain fruits, fertile soil, etc., but the animal germs will draw you away from these things.

The sunlight we see with the eyes is the reflected light that produces animal growth but the sunlight that penetrates into the earth and then follows upward and is stored in fruits in the form of sugar is the sunlight I refer to.

One kind of sunlight is produced out of the moisture out of the ground. When I ripen honey by my process the atmospheric, or gaseous form of moisture is changed for the earth form. The animal grows by the use of gas of the air but thought and action are produced by carbons.

Carbon is cells about to be expanded into light and understanding but gas is light that is receding into darkness. If we produce crops merely for the filling of the belly we are like unto the worms, because food should develop the understanding and turn us away from the vile.

When the bowels and rectum are irritated by worms of this microscopic size the stool will be at about sunrise in the morning. As soon as day begins to break the worms will loosen their hold on the inner lining of the bowels and fall to sleep during the daytime because sunlight, or, its actin, puts night workers to sleep. Their resting allows the bowels to relax. As soon as the worms are knocked off and get to sleep the bowels void their contents.

While the worms grow on the animal flesh we eat their irritation draws the blood to the locality and they suck their life out of our blood. As the anus is always irritated and sore when the atmospheric oxygen strikes it the sensation is conveyed to the tongue and the tongue calls for fats and grease to soothe it.

Thus, if we eat foods which soothe the tongue it will irritate.

C. W. DAYTON, OWENSMOUTH, CAL
THE RED RIPE HONEY AND FRUIT MAN

December 28, 1917, p. 3

WAR'S PRICES

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I WENT into the store the other day and traded seven quarts of honey for a 50-lb. sack of flour. It was an even, square, cash deal. The season I produced the honey it was selling at 2¼ cts. a pound or less. The next year the dealers would not buy honey at any price. The market in honey was dead.

I had to devise methods for the storage and keeping; and also the proper methods for the eating of honey. I put the honey into tanks of a particular size and form and keep the tanks setting in the sun in an open field, where the soil is rich in iron. Then I [ke]ep the soil moist and cultivated all about the tanks of honey. Honey requires the same treatment that is required to keep a tree in thrifty, growing condition.

Unless the iron of honey is kept active it dies and after the iron is injured a different form of life is developed in the honey that is in the form of sulphur, which is a gas. It is the moist earth and its tillage that drives the sulphur out. The moist gas from the stirred soil operates to chase the sulphurous germs away and attract those of iron. Iron produces red. Red indicates that the molecules are active. Yellow indicates that the molecules are about to die, and the white indicates that the molecules have already died.

If our blood gets too dry during hot weather it turns yellow and if it gets too dry in cold weather it turns whitish-blue. Yellow and white are the disease producers. Red and blue cure disease because they produce activity in the molecules. Activity of the molecules is produced by sunshine and water. Red honey or red fruits are composed of condensed sunshine, and as we eat them it produces "Harnessed Sunbeams."

To cure diseases all that is required is to start the action of the molecules again. This is done by eating red honey or red fruits and drinking water following it. Life itself is nothing more nor less than the force of the sun's rays acting on the molecules.

When red honey is eaten along with cool, pure water it acts on the machinery of the body like taking out the old, run down [run-down] mainspring of a watch and putting in a new one that has just been wound up; and if you continue to eat wrong the "works" on the inside of the body will fail to respond to the attentions of a new

mainspring. You will have "gone over the dam," so far as regaining health.

Instead of trying to plug up that hole in the front of your head try "taking" honey as disease remedy. For instance, for supper, take a small half-teaspoon of red ripe honey and sip it slowly. Then drink a glassful of cool, pure water out of a spring. Then "take" another half-teaspoon of red ripe honey and then another glass of water. Another half-teaspoon [of] red ripe honey, and another glass of water,[.] Keep eating and drinking until you can hold no more.

You will be able to drink four or five quarts of water. Along toward the last eat five or six mouthfuls of cooked beans or raw onions. The food makes you drowsy and tired. You go to bed and aleep [sleep] in five minutes; and do not wake up until 5 in the morning.

On waking in the morning your first thought is, where all of that water went to? It's all gone, and yet you haven't been up during the night. But it shows the thirst of the cells for water. And the pain and aches were made by the want of water. No matter what the name of the disease is. Disease is disease no matter where it goes.

Disease and pain are produced by air getting into the blood and setting up the atmospheric ferment in weakened tissues. When honey is red ripe it cannot ferment.

C. W. DAYTON, OWENSMOUTH, CAL
THE RED RIPE HONEY AND FRUIT MAN

January 4, 1918, p. 3

THE FAT JOB

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PEOPLE are so blamed ignorant now days [nowadays] that we not only have to tell anything to them over and over again but we have to burn it into their flesh as with a hot iron. And that is virtually what takes place when the food they consume has been prepared by cooking or when the food was produced on poor soil. The dry heat and gas removes the original cell-water so that as the food enters the digestive organs and blood it burns and scorches every tissue it finds. Most every person you see is merely a moving, putrefactive sore from this general prevailing cause.

The reason men buy and sell, speculate and cheat, fight and grab, and want a "fat job" is because they are born of fat women. Cooked foods or foods produced on poor land causes the absorption of atmospheric moisture and germs, when if the soil was rich and properly tilled the oxide gas which would rise out of the ground would drive the dry gas and germs away from the plants. Tillage of crops planted on poor soil is worse than no tillage at all; as it increases the woody or cellular part but it decreases the germ which is the living part of food.

Appropriation of gas from the air makes coarse, woody products that calls for grease and oils and butter to make them go down the throat. Regeneration from air drops down to lower and lower forms of texture and less disposition to use water. Any vegetable plant or fruit tree will lose their vitality and run out to weeds and brambles. Neglected plants change from using pure water to using fats. Fats are nitrogens and water is hydrogen.

The word nitrogen means to unite and the word hydrogen signifies to divide. A nitrogen cell gathers its life forces together into one corner while hydrogen divides into little spheres until the whole substance of cells become alive with activity. This activity is produced by the rays of sunlight penetrating the pure water of the cells; while in fats and grease the sun's rays are reflected off.

Then these little spheres of hydrogen, "living water," start to rolling through the body on the lines of the nerve and muscle fibres. But nitrogen is like oil or grease which requires a higher temperature than the natural or it hardens and forms degenerated fats. The only way to get hydrogen or water into the system, amongst

grease and fats, is to work it in by violent muscular exercise and exertion.

No one can nurse and assist the growth and production of fruits unless they have the living cells, enervated by hydrogen, in their blood. Fats and nitrogen makes their sensibilities too gross and imperceptible to understand the effects of nature's finer forces. So long as you are occupied with shoveling fats, pies, cakes, candies, and other nitrogen foods, you cannot be a child that nature would care to own.

You must learn to pay attention to what nature wants; not to what your own wants are. There is no man that can hold the desire to explosion of powder and glycerine, lyddite, helminite [helminthite], vermicite [vermiculite], and other recently invented derivitives [derivatives] of nitrogen, unless they contain the same explosive substance circulating in their own blood. Nature works on quiet.

Noise produces gas. Gas causes trees to grow and put out leaves but gas deflects the solar ray which develops the fruit. There is only one ray that affects fruit while there are several which affect the leaves of trees.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

THE SURE DOPE

———

WHEN you see a tree standing out in a field you know that it draws one part of its sustenance from the air and the other part from the ground. The cells of our bodies are produced in this same way. One part from the air and the other from the ground. When our cells obtain too much from the air our bodies become fat and rotund and too much from the earth we become lean and slim.

You know how thrifty and healthy it makes the tree when it receives the right amount of water? When we eat our fruits fresh off from the trees and vegetables out of the ground, it makes our blood and nerves as vigorous as the sap of a tree. Raw food causes the cells of the body to call for exactly the right amount of water they need every day.

When the tree obtains the most of its moisture from the air by its leaves its sap flows downward on the outside of the trunk, but if the most moisture comes up from down in the ground then the sap of the tree flows up through the herat [heart] of the tree. In tilling our trees the main object should be to increase this heart flow. As the flow of sap proceeds in the downward direction it produces oxygen, and if the flow is up it produces axigen.

Now the word "oxygen" means to generate and become formed into globular cells; and "axigen" indicates a number of cells which are active. "Active" means alive and "ox" means without action. So as the sap flows upward through the tree it circles around from the west toward the east and takes up the moisture in the early part of the day; but in the afternoon the sap flows around from east to west and gives out moisture to the dry and parched atmosphere.

When the cells have become so thoroughly wound or twisted that they can neither take in nor give out any more moisture they are collected and stored in receptacles known to us as fruit. Then we eat the fruit and combine it with water in order to produce muscle action. And it is the waste that is produced by the muscle action that produces warmth of our bodies. It is this friction and acid from the muscles that is able to dissolve fruit sugar and combine it into new cells. The new cells are pure red but the fruit cells are green and red; but the fruit of grafted or budded trees may be

yellow and white,[.]

When we consume fruit that is yellow or white our cells are almost at a standstill, or, without life, but the yellow produces a very low degree of life while white contains no life at all unless we admit the forces which are borrowed from the red or green,[.] To eat white alone is to invite disease microbes and germs that may get a start because the vital resistence [resistance] of white or yellow is low. Trees are never attacked by parasites unless they suffer for moisture so that their bark and wood becomes whitened. But in grafted and budded trees the sap is always whiter than the natural by the buds and grafts being taken from the branches of another tree.

Fruit cells are exactly round in shape, but if the tree suffers for moisture a part of the woody and horny substance of the tree is drawn into the fruit and gives it a bitterness like the green on potatoes which have lain in the sun. The bitter comes into the potatoes before they are eaten but in fruit the bitterness is formed after it is eaten with bread, meat, or other cooked foods. Heat drives out the silica of the fruit and the rounded cells become elongated in the form of needles a thousand times as sharp as cactus spines on both ends and sharpened barbs all along the sides, where they attempt to feed the hungry flesh. Hell or heaven are both in the same tree.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

EATING

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YOU SEE if you are hungry when you begin to eat if you take water it will draw the digestive germs out of the blood and the germs will sprout out of the old and dry cells and these new and thrifty sprouts will be ready to take in the fresh food as it is swallowed. But if you take meat or cooked food their gas is too dry for germs to sprout on so your digestion is of dry molds it obtains from the air you breathe.

When the digestive germs are obtained from the blood they are drawn toward the eastward sun because the east sunshine stirs up the most moisture in the air, and in the afternoon the moisture has been used and the substance is too dry for anything to live except molds. Eastward sunshine comes to the earth in circles or by rotary motion while as soon as the sun passes the noon meridian the rotary force is released and then the rays travel in lines of direct, or straight motion.

You can digest grapes, apples, and other fruits by circular sun rays but not by straight rays. You can digest meat, eggs, milk, bread and cooked fruits by the straight rays but not by the circular rays. Fruits produce cells that are round as an orange but other super- (above) heated foods produce elongated, spiny, barbed cells. All of the original apples, plums, berries, cacti, grapes, and other fruit trees had thorns or some similar method of getting rid of their silica. After their oxygen has been deposited in the fruit the skins of oxygen cells are left back in the tree or vine and the tree casts it out in the form of thorns or spines. When the thorns are taken off from cacti and trees by men the silicon is carried into the fruit and when the fruit is eaten with meats or cooked foods the spines are produced in our blood and flesh.

When the system becomes accustomed to silica it stops producing the needles in the flesh and draws silica directly out of the air and closes up the arteries and capillaries so that the nerves become insensible and the reason perverse. The nerves cease to be governed by the oxygen of the blood and are governed by the acidulous oxygens of the air.

Then the nerve cells swell up to abnormal size, the blood loses its color and the brain is overfed on ferments. Red ripe honey or red ripe fruits will not ferment. This is because the oxygen (acid) of red ripe honey and fruits is from the earth and the

oxygen of ferments is from the air. Both oxygens taste the same in flavor, or, "bite," but the earth oxygen builds the cells of the body up stronger while the atmospheric ferments tear the cells of the body down and cast the wreckage into the blood. As to whether the ferment builds the cells up or tears them down depends on whether the ferment works on the afternoon or on the morning rays of the sun.

Potato starch is a morning product and wheat starch is an afternoon product. Potato starch obtains its action from the blood which is as pure as the water we drink but wheat starch obtains its life from the air we breathe. To live on the vital action of atmospheric germs causes a person to try to overshadow others so that they may become weakened by intruding forces. They seek to engage the sun's force to carry death and destruction. Militaryism [Militarism] and war is but putrefactive vomit that has entered the blood from stomachs that are reeking with germs obtained out of the air. No one would destroy until they have the element of destruction in their blood. War is a disease of the blood's cells.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

January 25, 1918, p. 4

BUMOLOGY

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INSTEAD of making the trees larger to bear more fruit we should make the trees smaller so as to produce better fruit. It is the better fruit which gives us action and courage. People of today lack sufficient courage to go to the soil to supply their wants, and the wants are far in excess of what the soil could produce. Cities and towns act as cancerous tumors to a nation. Railways are the roots which feed the sores and automobiles are the cabbage lice that suck the fertility out of the soil and return nothing but luxurious waste.

By eating fruits that are strong in the earth's minerals it clears out the slimes and fats from the blood and makes it clear and active. If we eat grease or seeds their fats go to the brain and produce fog and filth as smoke and gas collect on the window panes [windowpanes], which stops the absorption of fruit acids so that the water we drink goes through the system unused, when, if the water was used, it would contain mineral dioxide and it would be evaporated through the skin and drive off or kill every kind of disease or injurious germ and microbe which may be floating in the air or food.

Strong fruit juice is nature's ever-ready disinfectant. Other disinfectants destroy the flesh and nerves along with the germs and let the bars down so that disease organisms find an easy way of entrance into the vital organs of the body. The purpose of muscular exercise is to distribute the fruit juices to the remotest corners of the flesh where its action is the most powerful. It is this lurking of disease germs in the inaccessible corners of the fleshy part of our bodies that maintains the fighting, war spirit in the brain–brain sickness.

Automobiles, trains, horses, and manufacturing, machines, and, to buy and sell without the labor and experience of production cuts out and robs the blood and brain of the most necessary element. Exercise coupled up with brain action arouses the positive and negative forces of the body into action which enables the mind to distinguish between right and wrong. When the brain and muscles are not working in harmony a person cannot judge of their own craziness, and they think the craziness should be charged against the other fellow.

It is dangerous to give over the management of our affairs to those who have acquired the professional "bum" habit. Organization is good at the start but at the end is to help a few bums to live without "sweat." Brain matter is a cold element that can be warmed up and set into motion only by blood from the muscles. It is cold that changes water into dioxide; otherwise water decays and leaves the system loaded with filthy slime.

During the night time [nighttime] cold is absorbed by fruit trees and is abundantly thrown off into the air between sunrise and 8 o'clock in the forenoon. Cold combined with oxygen affects our eyes, nose, tongue and lungs and actions is sent brainward in the form of electrical moisture. A fruit orchard or garden is filled with this cooled air every morning which is loaded with gas and fruit acids from the trees like a reservoir holds water. This tree gas (chlorine) is the first requisite toward building health. This fruit gas causes the movement of spirit.

Restore the spirit to healthy activity first. Stomachs cannot digest water until the lungs have begun to digest air, and air must contain this fruit gas that is exhaled out of the trees. Honey could not be ripened to its red color unless it is placed out in the open air of an orchard so that it is surrounded by this fruit-tree gas. Honey placed on a hillside where there are no fruit trees will ripen yellow.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

MAKING MONEY

———

BEFORE launching out on the subject proper I would say to the readers that while the people in general have all interest in the accumulating and holding on to money I found it far more advantageous to let loose or keep the hands undefiled by money. The advantage in having money is that it enables us to hoard up the means for obtaining our daily provisions without a constant study and working for it.

Yet the mind and muscles need about the same amount and kind of exercise one day as another all the year round [year-round]. The eyesight and the other senses should begin in the morning nearly where they left off the evening before, because life is maintained by a progression of both the thoughts and acts. That is, if your blood is controlled by natural forces, after you work at moving earth with a pick and shovel for a few hours you would desire to continue at the same kind of exercise on the following day or days. But, if the blood is controlled by unnatural forces every day so that you desire something different on each succeeding day you will not only want it different but you want excitement added.

The true spice of life comes out of the oxygen of the fruit we eat, not from pepper, salt or vinegar. Money cannot buy health or enjoyment except of the kind that turns into bitternesses. It is the expansion of the fruit cells in water that enables our muscles to work and as the muscles work they use the gas that would rise to the head so that the brain is kept overly active or, talkative. This artificial food bought with money fills the blood with gas by tearing down the vital cells of the body.

Fruit cells warm the blood when the temperature is below 60 and cools the blood when the temperature is above 60 degrees but food that is ground or heated by the fire produce hot air only. Hot air can expand the muscle cells but there is no way that the cells can return to their former size or shape. It makes the body unwieldy the same as it distorts the mind and action.

We mistake the whiteness of fats as evidence of purity but it is only evidence that the cells have lost their active colors and mineral elements. If we eat the fats or cooked foods at noon today tomorrow at that same hour the throat and stomach will be filled with gas from the fats and cooked food we ate and the gas will destroy our

appetite for fresh and more vital foods. And there are three generations of gas lasting for three days; but the fourth day there will be a violent reaction of the vital forces of the system so that the gas enzymes (germs) are overthrown and the natural enzymes again become active.

You can purchase the gas foods with money but you can't buy the vital foods. If you fall down to the buying of your body's nourishment your muscles will become stiff and lazy so that the tongue and brain become quick and deceitful to accomplish where the muscles fail. Even rob the poor by fine words.

You often hear the expression, "living from hand to mouth," but I would call attention to living from tree to mouth. The instant that fruit or any other food has its connection with the earth broken it begins to deteriorate by loss of the vitalized fluids. You don't need to "take" anything besides your food as medicine. If you give the food a chance you will soon be well. There is not one case of disease out of a hundred but what can be cured in less than one second if a drink of water is taken when you first feel the pain. Before the water can have the effect you are required to get some of the fruit or honey acid in your blood.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

March 8, 1918, p. 4

SILICIC ACID

———

NOTWITHSTANDING the immense loss of life and property the war is causing it may be worth the price in the lessons it should teach to other nations on food lines. It shows that if men greedily consume the flesh of other animals they will desire to govern the spirit and thus occupy the throne of the God of the Universal Kingdom.

The first thing the eating of meat does to men is to make them cripples in mind. Then when they undertake to obey the mind they become cripples in the flesh. Flesh is operated by the mind but muscles are operated by the sun, thru the food and air. The Germans have manufactured the better part of their iron and fed the crusts and crumbs to the soil; and the soil was the master mechanic of their existence.

The reason for the war is that the Germans have exhausted the iron of the soil where they live. It is not the Germans but it is the soil of Germany. The Germans are feeding on silicic acid in place of iron. They have sent so much iron out of their country by way of the smokestack that the rays of Old Sol were unable to wade thru its thickened gloom. The Germans are dwelling under a cloud. It is impossible to "eat grass" in a climate where the sun is obscured by smoke and cinders.

Every animal, every parasite and every germ in the world lives on the white, night rays of light except man. Women cook to obtain night air. God planted a garden in the eastward and put man in it.–Genesis I,[1:] 5. The sun was made to rule over the day and the moon to rule over the night. When we eat red foods we are ruled by the sun but white foods are controlled by the moon and moon rays are the reflection of the true light, the sun.

White rays are converged and focused by night air and red rays are split and divided by night air. White rays are split up by day air and red rays are converged and focused by day air. When minds or nations become focused it produces too much self-esteem and decay sets in. Night work or night thinking focuses the mind and makes thoughts penetrating. White rays cause the arm to reach out but the red rays cause the roots to reach out for iron of the soil.

The white night light closes the red and blue blossoms but opens the white blossoms. By day air water freezes but by night air it crystals. Night air causes the

thoughts to dwell upon things that pierce and pain while day air makes the mind dwell on things that reduce pain. The white and yellow fruits produce pain in the stomach but blue and red fruits alleviate pains in the stomach. For that reason I propagated the red honey and red cactus fruit.

Sunlight produces soft cells of oxygen but night light produces ragged crystals of stone. Night air comes on at 1 o'clock in the afternoon and day air begins at 1 o'clock in the morning. This is as it says in Genesis: "And the Evening and the Morning were the first day," and, "The Evening and the Morning were the second day," and so on for the seven days of the week.

We plant a seed in the ground, where light is excluded, and it immediately sends up a leaf stalk to bring in the light out of the night air. Light comes out of darkness by the night air splitting up the sun's rays. If we work in the morning we will be aided by the sun's rays.

Oxygen comes from the sun. If the sun's rays are hindered by gas and smoke silicic acid rises from the ground. Silicic acid is exactly like oxygen except that it has not been refined by passage thru a tree.

Silicic acid destroys muscle but it makes jelly fish [jellyfish]. Unless the sun's rays are refined they produce crystals and spines. That is why cactus is the most refined of all foods. It casts out the silica in the form of spines. But nurserymen are constantly propagating cactus and other fruit trees to be spineless. But the silica remains in the leaves and fruit, and makes men fight.

Silicic acid is cooked oxygen. Crystals and spines which form in the blood cause our pains, but eating the green, growing leaves of the spiny cactus relieves pains almost instantly and closes up the disorganizing tissues.

This crystal and spine matter produces jealousy by dividing the thoughts between good and evil.

Silicic acid is the oil out of decomposed rock and oxygen is the mineral from the sun combined with water. The oil of rock combined with air forms crystals but the mineral from sunlight combined with water produces elastic fibres. Silicic acid is white, or, colorless, oxygen is blue. Cactus is the most elastic of all substances and the most curative.

"Culture" is only hampered civilization.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

March 15, 1918, p. 4

CAUSE OF DEATH

———

THE 3d Chap. of Genesis contains our earliest informa[tio]n along this line, saying, "In the day thou eatest thereof thou shalt surely die."

Eat of what?

Ans. The fruit which grew in the midst of the Garden.

Ques. And what was the difference whether the fruit grew in the midst of the Garden or at the side?

That fruit that grew near the midst of the Garden may have been the most shaded.

But, what of shade?

Ans. But don't shade make the air and ground around trees cold and chilly and dead and oxygenless?

Don't fruit that is oxygenless make us chilly when we eat it, and then our chilliness is followed by feverishness?

Then don't we get aggravated and mad, and cold and indifferent and unsociable?

Don't that same third chapter say that the fruit made Adam and Eve feel naked and cold? And didn't they begin to devise garments to keep themselves warm?

To explain–

If you should let a grapevine grow up by a stake until it is six or eight feet tall, and when it is loaded with its new grapes if the body of the vine should be laid on the ground and covered with earth the grapes will ripen about four weeks earlier than the other grapes in the same vineyard. By this process I have ripe grapes about two weeks earlier than they do over in the Imperial Valley.

It is the gas rising up from the ground that gives fruit its quality and it is the warmth that is reflected back from the earth that produces early ripening.

Warmth and gas causes fruit cells to be divided up into numerous divisions or kernels like an ear of corn while lack of sunlight causes fruit to be formed in one body, like a banana or a cocoanut an avocado or a seedless orange.

The one-piece fruit sours and splits up like numerous pieces of glass but the kernels are rounded and polished on their edges like smoothed beads.

The beadlike, rounded kernels fasten themselves to droplets of water and drift

along in the blood and pass out through the pores of the skin. When they come into contact with outer air they split up and give out heat and moisture so that the crystals of cold air are instantly melted like frost, and then the cold cannot pierce the nerves. Cold is a crystallized substance but warmth is liquid.

Lack of sunlight fills the fruit and the blood also with powdered glass and stones which hinders the activities of the muscles and mind. Then we begin to feel decrepit and old.

By failure to use the mind and muscles to propagate the liquid fruits by aid of the sun's power, then we are driven out of the garden to keep the blood and muscles in the liquid state by the use of the fats and oils of grains and animal flesh.

And isn't the animal oils second hand [secondhand]? Wouldn't they cause us to think and act like the animal?

Aren't grains and cereals developed from animal refuse that floats upon the air?

Aren't crystals and stones the cause of pains? Don't pains and toil make folks wise?

Aren't oils and fats caused by dismembered cells? Cells which have lost their oxidizing force?

Animals fats and cereal oils decline into worms of serpentine orders while the fruit oxygens return to the vegetable kingdom.

Fats and oils cause our blood to absorb too much blue sky and not enough of earth and sun elements. Fats expand the mind and contract the muscles but the earth and sun contract the mind and expand the muscles. The fat folks we see have tendonlike [tendon-like] muscles passing through loose, atmospheric jelly. When fats turn to jelly it produces a sea of glass. Our newspapers and fat women and homes without a garden are only bloated advertisements.

Instead of feeding the soul on the filth from the household it should be fed on the sunshine and mineral of the subsoil. When the system has been fed on slime it learns to prefer slime.

Nothing can make a man feel more disagreeable than to work in the garden until he is tired and hungry and then, when he goes into the house, finds no one to appreciate his labors, the rooms cold and darkened, and a clammy, picked-up, cold supper.

People are destructive of the homes of others because they are not sufficiently appreciative of their own home. Fruit acids act to draw matters together so as to strengthen and consolidate the home desires and affections, but fats and oils make selfishness and greed and annihilate homes.

Next topic is The Blue Jay.*

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

*The March 22, 1918, issue, in which his article, “The Blue Jay,” would have appeared, wasn’t preserved.

March 29, 1918, p. 4

WHAT IS FRUIT

———

"AND when ye shall have come into the land, and shall have planted all manner of trees for food, then ye shall count the fruit thereof as uncircumcised: three years shall it be as uncircumcised unto you: it shall not be eaten of.

"But in the fourth year all the fruit thereof shall be holy to praise the Lord withal.

"And in the fifth year shall ye eat of the fruit thereof, that it may yield unto you the increase thereof: I am the Lord your God."–Leviticus 19:23, 24, 25.

The first season the tree grows it casts out the white, or vinegar acid. The second season the yellow, alcoholic acid is cast out. The third year the blue is expanded and oxygen is produced. The fourth year oxygen is combined with water and red fruit is produced. If there is this fruit oxygen in the blood the lungs can take oxygen out of air, but not without. Oxygen of the blood is male and oxygen of the air is female, of the plant that gives us life.

The above is the only process there is to separate and obtain the pure life substance. My process of ripening honey red is the same, requiring four years. Diseases are caused by some of the vinegar or alcohol acids being retained in the carbo-hydrate [carbohydrate] of the food. It shuts off the power for increase in vegetable forms and changes over into animal life instead of vegetable life and forms.

Fruit of the fourth year is three or four times as rich as in any other year because it has three or four generations of cells in it which occupy all of the substance, like eggs, bran and water may be used to fill a bucket. Without the three generations of cells the carbo-hydrate is unable to digest water; or make muscle, blood and nerves. When an ingredient of the fruit is absent the liquid disappears as gas and the dried matter that remains is attacked and consumed by animal germs. Heating honey or fruit turns it over to the animal form of life by destroying the generation orders of plant life cells.

When you first sit down to the table to eat if you take a little honey and dissolve and swallow it slowly, and then a few swallows of cool water, and then eat the raw foods, bread or potatoes without butter or grease you will not wish for anything but honey and water for the whole meal. By a teaspoonful of honey you can hydrate

(enzymosis) [enzymolysis] a large glass of water and by a glass of acidulated (hydrated) water you can emulsify a large amount of dry foods, and make acidless foods appetizing.

Fourth year fruit has no flavor or aroma, as is the case with the sixth or seventh year fruit. After the fourth year has been passed the vinegar and alcoholic acids return into the fruit again and displaces the fruit oxygen. When fruit cells are strong there is no escape of oxygen (aroma and flavor) until the cells are attacked by a special digestive enzyme (ferment). Fruit of the fourth season will keep without rotting a year under the same conditions that the sixth and seventh year fruit would decay and disappear in less than a month's time. The only proper way to test food is to eat it and note the effect on the muscles and temper of the mind 24 hours after. Flavor, aroma and outside colors are only the oxygen escaping from weakness and decay. Food is not procurable except through reason and knowledge in its culture.

Every change in weather affects the cells of food while growing that finds its responsive effect in the blood the moment the food enters the stomach. When we digest the food we exactly undo the effects which temperature and moisture have developed. Nature food is likened to a ball of yarn that is first wound up and remains for us to unwind to obtain its intense stored up action and power. We are to cultivate a just regard for our food or we cannot regard it. The want of regard is the cause of all of the stomach ailments and the stomach disorder precedes all others.

From the 2nd and 3rd and the 6th and 7th year fruit bees obtain only a small amount of thin, sappy juice but the 4th year fruit yields about one-fourth of its weight in thick, delicious syrup, like honey.

I have just lately produced a new cactus by cross fertilization. The fruits are apple shape instead of pear, and average from 5 to 7 ounces in weight. Pulp soft, semi liquid [semi-liquid], instead of dry and seedy as in common cacti. Nearly as juicy as the lemon, so that bees can use it readily. This season, 1918, a 5-year-old plant bore 900 perfect apples, or fruits. The skin is thin as a cherry skin, and seeds are few. The leaves or slabs of the plant as well as the fruit are most nutritious of all foods. The taste is acid, like a mild flavored lemon, and by crushing the leaves and spreading on a little honey it is better than strawberries and sugar. Leaves of cactus taken fresh off from the plant is an efficient remedy for the worst diseases. The method of application is to simply eat it as though it were an apple or a melon or eat it in any old way. I have originated and tested many varieties of cacti but this one is THE cactus. A few thousand of the plants are for sale at $3.00 each for the largest plants; $2.00 each for the medium size; and $1.00 each for the small size plants.

Small size plants are exactly as good as the largest, except that it would require a

year longer to bear fruit. Any of the plants can be increased 20 to 50 the first season. With a little experience it is not difficult to increase one plant to 1000 in a single year.

A cactus can be grown wherever a rose bush [rosebush] can be grown, and the blossoms are more attractive than roses and the fruit appears like the largest, brightest red apples that hang on the plant six to ten months.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

April 5, 1918, p. 4

A Millionaire In Health

———

A CONTENTED mind is the big initial that spells the bi[g] word "health."

The best garden I ever had was a moonlight garden–made while my friends were down town [downtown] at the picture shows.

It deserves three to five hours muscular acting every morning to clean the old, diseased, filth matters out of the system before putting any more food in.

Such as digging with a heavy mattock, or grubbing out trees, or carrying rocks. No light choring like walking, riding, plowing, hoeing, nailing, milking, or inspecting, is sufficient to send the blood to the ends of the fingers and toes.

Besides, if you have any organ that is diseased you will never cure it until you work it enough to cause it to pain. Pain indicates that the old slime with which the organ was clogged has been swept away so that new oxidizing matter can find the way in to disinfect the ragged edges of the flesh.

Keep off the sidewalk! Work a piece of land without horses. Dig shallow holes and bury the leaves and brush. Become the scavenger for your neighborhood; and in a little time you will have fruits and vegetables of far better quality than can be found in the market.

If you get the finer blood vessels cleaned out you can enjoy all kinds of uncooked foods, because the uncooked foods send the refuse matters out onto the surface of the skin from whence the refuse is absorbed and carried off by the air.

Cooked foods produce waxes and gum up the passages to the skin so that extra effort is required to compel the outward circulation.

Heating food above the natural temperature reduces the oxygens into resins, which destroy the orders of their cells so that people act before they think. They want before they are able to produce.

Children cannot learn much if their food is weak in acids. They become imitators from sight and hearing, but poor as constructors. Constructives are the real fruit of our being while imitation is borrowed energy.

When foods are weak in the oxygens (acids) we may get a thot [thought] under way [underway] and about to ripen into fact when another ferment starts up which

sets another thot in place of the prior one.

By this process people travel and think but ripen nothing. The cells which sustain thoughts have to develop and ripen and become fixed before a new thought can be added to the old stock.

The sharp flavor of the fruit is to produce immediate action but the red color produces endurance, after the cells have time to regenerate from red to green, from green to white, from white to red and so on for three generations of cells.

A generation of cells is required to produce dormancy of the trees in the fall; another generation to hold them in dormant condition during the winter, and another to start them to put out their leaves in the spring.

So is the orders of cells in thinking or eating. In the afternoon the cells become inactive and in the night they become dormant or like they were dead and in the morning they become alive again.

For this reason we should take our food at that time of the day as the cells are becoming inactive, or at noon. Food must be put out of the reach of light during the afternoon and night to kill the atmospheric germs in order that the more perfect variety of cells may not be hindered, or cut out.

Germs of the blood pass through these three successive changes in the evening and the morning while the seeds of trees require three periods of longer time.

Three processes are required to produce the living cells. First the dieing [dying] process in which the germs go out of the growing plant and are gathered into the seeds. Then is a season of dormancy or death or, no action. During this time seeds lose moisture of life. Then the scant supply of moisture that is left is divided into gas and a gaseous fermentation is started; and the gaseous fermentation is soon superceded [superseded] by others which use higher forms of water.

By this process we are able to get the grease and fats out of the hydrates of the blood and produce purely vegetable cells. Fats and grease are animal.

When vegetables slacken their growth they turn to animal substance by producing a ferment that uses gas of the air which makes flesh tough and woody.

I poured red honey into a turbid stream and it colored the leaves and sticks and gravel bright red for several rods both below and above while the water became very clear and sparkling.

If I poured white honey into the stream in like manner the water became slimy and the sticks and gravel became covered with white, greasy, mealy substance like the curdled part of milk, as if soap had been put in.

When red honey or red fruit first enter the blood they are colorless like pure water. After meeting refuse and dregs which oppose activity they become red, which colors

the blood red. Then they go to the skin and change to black, and the black is instantly absorbed and carried away by the white rays of sunlight.

This is the process that takes all of the waste products out of the system. There are other methods which seem to carry off the waste but they only move it out of one organ into another or condense it into another form.

Any beekeeper can change honey to a dark red by subjecting it to a heat that kills the life, but my process makes honey a bright red by exposure to cold, which adds life.

By "cold" I mean below 60 deg. Fahrenheit. Fruits or honey that become red in color when the temperature is higher than 60 reverses the order of the cells, and draw refuse in out of the air. Then we get catarrh from the overloading of the system with refuse matter.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

April 12, 1918,* p. 4

DELINQUENCY

———

THE trouble with hiring people or using horses or machines in doing our work is that it encourages larger farming and less fertilizing and skill in producing while hand labor encourages less land and more fertilizer and skill, and the poorer product causes the mind and muscles to become delinquent.

Delinquency is the forgetful, disregardful, carelessness, thoughtlessness. The ferment germs which correct these faults are held back in the blood unused, which fills the mind and muscles with decay. Decay fills the blood with the vinegar and alcoholic ferments.

Vinegar and alcohol are the last stage of the air and water forms of oxygens–after the sugar or honey have fermented until they can ferment no more; that means dead, or, the end. The end also of reason, wisdom, understanding, and the beginning of borrowed thoughts and acting; in short, the entry into the land of promise.

It is about the same as to keep on cropping a piece of land and in the withholding of fertilizer until it can produce no more. Every crop that is harvested from land should have one-tenth as much put back as fertilizer as is harvested. This would be returned seven fold [sevenfold], by the increased yield.

When the substance is put back it changes from carbon into gas cell form and then the gas cells are reorganized, or developed into perfect cells as the former were. Winter separates the cells into the seven ingredients and when spring comes each ingredient or segment gathers unto itself the other six ingredients which are lacking.

We cannot put back the hay and stubble and receive fruit. Hay and stubble produce hay and straw. The one-tenth of the fruit put in the earth makes the fruit. Fruit increases fruit.

Fermentation thins oxygen until it is the right consistency to enter the blood. If it is allowed to ferment to the end the oxygen will be all used up. Oxygen is vegetable germs. Vegetate means to absorb water and increase in size. Just the same as any garden plant. Without fertility plants do not vegetate. They produce roughage. We need roughage to hold the cells apart but unless there is oxygen there is no germs to produce cells.

As the one-tenth of the product of the land is required as fertilizer so the digestive ferment is maintained by adding one-tenth of honey and water every day.

If food is delinquent in oxygen it makes delinquency in the eater of it. If you pay your debts they will be paid with a grudge; not as a freewill offer. It is better to pay our debts by heavy labor than to receive an income from others. Paying builds the talents, but receiving weakens the talents.

It is better to pay than to receive but if we pay to those who never labored it will not be regarded nor respected.

Each cactus slab I take from a pedigree plant and cure it in such a manner that when it is set out and begins to grow its roots will start before the leaves. By starting roots first the plant will grow and develop on moisture out of the earth; but if the leaves were permitted to start first the plant will get its moisture, or sap, out of the air all the rest of its life.

Each moisture has seven times the food value that atmospheric or, gaseous moisture has. The earth moisture produces muscular force and energy while atmospheric gas stimulates old nerve and brain matter instead of producing new reasoning matter. Atmospheric plants quickly turn yellow and it fills the blood with urea, while the earthy plants retain their green. Yellow is produced by the combining of the red and green because of the absence of life germs to produce cells the same as the yolk and white of a hen's egg may be combined after the shell is removed.

If our food is not formed into perfect cells before we eat it[,] it will be attacked and consumed by disease germs after we eat it; and also continue to invest the tissues of the body which may have become constructed of diseased cells. Atmospheric moisture causes fruits to ripen by warmth and decay quickly. I have described in other chapters how fruit should ripen.

Oxygen food enables us to see mistakes before they happen, while nitrogen foods cause us to see only those things which never could happen. It is because nitrogen uses old cells over and over again but oxygen forms new cells. Honey that is ripened or evaporated by temperature that is above 60 degrees is open to the same fault.

Beware of the cookbooks which advise the heating of any of the oxygens. When we eat a meal of food that contains cooked oxygen we must hasten to eat another meal to offset deleterious effects. Colds, billiousness [biliousness], miasma, nervousness, and all, follow after cooked oxygen.

Not only in the kitchen, but yet in the plants and fruits is cooked oxygen a dangerous element. You will never be "saved" unless you adopt God's way. The cookstove is an invention of Satan's.

One crop of olives from one tree kept me eating olives every meal for five years,

and many meals I ate nothing else besides olives; and I never spent 30 minutes in caring for the tree.

When city people (and the cities have grown so large that there isn't much else) come out into the country they think they know it all; but if we undertake to show them into the intricacies of killing weeds then they back out and return to the city.

It is these city vampires that don't know what to do with stubble and weeds and tree trimmings except to burn it–and his products are so poor that it burns the flesh. When you write a check on the bank your soil backs it. Anxious to rob but they are willing to subdue nothing. Subdue means to change from weeds to fruit products–change of the fungi. Weeds ravish soil but the fruits feed the soil by the aid of the better fungi.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

*Clyde and Lou were burned to death on this date four years later.

TOOTH AND NAIL

———

EVERYBODY thinks that the muscle force and endurance comes out of the bread, meat and potatoes while it is the water alone that gives our muscles their action and power.

Strong digestive juice changes even meat into starch. Then the starches are turned into sugar in the manner that a piece of dough is rounded into a round biscuit form by a woman's fingers.

Starch cells have sharp corners and ragged edges while sugar cells are round and perfect. Strong digestion means to have the power to produce these rounded shapes. It is accomplished by the muscles in the stomach's walls shifting and moving the food back and forth to one side and then the other.

For this reason we should feed the stomach on muscle building elements. If food fails to be properly treated and emulsified in the stomach it goes onward into the intestines and produces white and blue molds and the blue mold turns black and separates from the white. White contains the life germs of the food that was eaten.

It is these white germs combined with air that babies and young animals subsist on to build flesh. But grown persons require food for muscle action. Muscle action is produced by moisture of the food while the food is in the stomach being absorbed by the nerves and carried to the brain and from the brain to the muscles.

This brain matter works in the cells of the muscle fibres like the yeast in bread. The brain matter cools the cell and muscle movement heats it and expands water the cell already contains.

When people don't understand the nature of the growing plants I cannot impart to them knowledge pertaining to the living cells of the body. They have no soil for my philosophy to take root in.

After water rests in the muscle cells all night it is ready to expand and give up its power in the morning beginning at about daybreak[.] But when you cook the food and water the active elements will be killed and then the food and water will make you tired and sleepy in the early morning.

If you let your blood rule your actions you will become afraid of work. This is

why we should eat food that sends its vital nutriment directly from the stomach to the brain by way of the nerves.

If you treat the water right your muscles will urge the brain to find them a job to work at. And they will prefer a job that is extremely hard and difficult; even like the beating and hammering against a mountain of rock. Cooked food or breads also make us feel like removing a mountain but it only lasts for one day, and then there is a reaction that says, "let [Let] some other fellow do it."

You must get old water out of the muscles before more water is able to go in. Before water is able to go into the muscles germs must be sent into the muscles ahead of the water to receive and hold the water from one day till the next.

That is the reason I recommend the eating of the raw cactus leaves. They contain the most perfect of germs. It contains the most iron and chlorine. Chlorine kills disease germs and iron heals the tissue cells. There are other forms of iron but they are not in combination with chlorine.

You'll never find a remedy for a disease except by "tooth and nail" action. And if there is no disease there is unrest by inaction that is harder to bear than diseases. In inaction there is strong delusion that disease is receding while it is spreading by finer forces.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN

August 30, 1918, p. 4

REAL STUFF

———

GET a gallon crock. Then put in the bottom of the crock 1-2 to 3-4 of a pound of any kind of honey you may have. Then pour in about three quarts of pure water. Then put in about a teaspoonful of vinegar or sour fruit acid. Then stir up the water and honey until the water at the top tastes a little sweet. Then cover over the crock with a cloth or paper and on top of paper or cloth a small board to hold it down. Then attach to the crock, in some way, a stout cord or wire and suspend the crock down in a well, letting the bottom of the crock hang in the water three or four inches.

If you have no well then set the crock in a spring. If you have no well or spring then dig a hole in the ground on the shady side of the house, or under a tree, about three feet in depth. In the bottom of the hole sink a larger crock, or a large pail, or tub. Around this keep the dirt packed closely and wet. Then put water in this large vessel and suspend the smaller crock in this in piece of the well or spring.

When the honey has all been dissolved and removed by the water it will begin to taste gaseous like vinegar. If the honey is never allowed to run out there can never be any vinegar or alcohol in this drink. The sharp acid flavoring (oxygen) combined with the chlorine of the honey annihilates all desires for intoxicant, gaseous liquors. Vinegar and alcohol are dry. That is, their germs breed on dry cinders drawn down out of the air. Then when the vinegar and alcohol get into the blood they consume and dry out the moisture of the blood. This drying up of the moisture of the blood destroys resisting power of men by destroying the germs which breed on water.

While the prohibitionists have fought against the gaseous intoxicants they have not furnished the substitute for the oxygen to rest in. They did not know that digestion is a process of oxidation. They took out the oxygen in the form of gas by legislation and then destroyed the liquid oxygen by fire heat. Is it any wonder that the women ask to rule the world after it has been impoverished by them? Woman was not an oxygen critter in the beginning. Only breeding ground for the male germs. Male germs desire liquid oxygen for developing while women by their extraordinary methods of living provide only the gaseous form of oxidation; which divides water and wastes its chlorine; the substance of the brain.

By divided oxygen the female organism regenerates into the animal and by divided oxygen the male organism becomes neither animal nor human. To get along on divided oxygen is like the earth trying to exist without the sun. But the ferment described adds oxygen and moisture to the blood. "Catching cold" is caused by the cells of the system becoming unable to give off moisture, or the foul, waste matter would be carried out.

The ferment described adds oxygen to water but alcohol and vinegar take oxygen away and then work on the skins and films of the cells. Skins and films is all there is left to food after it is cooked.

C. W. DAYTON, OWENSMOUTH, CAL
THE RED RIPE HONEY AND FRUIT MAN

REAL STUFF

———

U BUILD up the blood and the blood builds up the body. The first requirement for the blood purification is the introduction of a strong fruit acid to cut the slime like sour curdles milk to produce whey. Then the whey evaporates out through the skin as the curd passes out through the lungs. That portion of the filthy matter which escapes through the skin is red and the part that goes out through the lungs is blue.

If you put 1-10 of the crop back into the soil you get seven times as much crop results. Some churchists think we should hand the tenth to the preacher so the preacher can have a good time dining at the restaurant, riding on the cars and paying the tailor. While it makes life a soft snap for the preacher the preacher would not be respected if he engaged in laborious action. No layman would respect a preacher that works. Work would cause theology to become real fact.

Your crops would not be increased seven times the bulk but there would be seven times the amount of vitamines [vitamins] or dynamic force. In our cells are seven colors–the seven rainbow colors. Each of these colors represents a different form of iron or magnetism contained by the cells. At first the cells are red. After the cells pass through one night the red becomes dry, or dead. But the dead matter still is red–even brighter red than when the red was alive. The second day instead of red orange or yellowish red is produced. Then during the second night the orange dies, which produces brighter red. The next day follows pale green, blue, indigo and violet for six days and six nights. Then comes one day and one night of no color, which is white.

For the first three days water is taken in and the cells develop and the last three days water is expelled and cells ripen. By producing and eating the red that uses water the duration of the cells is lengthened. By eating the red every day the cells will be held in the same living, energetic condition day after day instead of life receding by the ripening process.

Old age is produced by ripening of the cells. To prevent old age coming on eat young, living food. Cells are red when they are young and also red when they are old. One is produced by water while the other is produced by dryness and gas. While the

cells are red, yellow and green they use water but pale green, blue and violet use water in the gaseous form.

If the soil is fertilized with the leaves and branches or with fruit or seeds which contain the red ions it increases the red seven times by eliminating the gas which forms the other six colors. If the soil be fertilized with any other color than red it produces white, old age. To control the digestion with any other color than red is to court disease and old age.

To remain young we have to eat food that is young. Cooking, cold storage, impoverished land, and so forth causes food to develop the cells which hasten old age. Old age is produced by eating the red that is the latter end of the cells but youth is produced by eating the red that is at the beginning of the cells. One kind of red is produced by age going out and the other is produced by age coming in. One uses moisture in the form of water out of the earth while the other uses moisture as it is in the air.

One causes people to live and to practice according to their past habits while the other causes them to live and practice for their future welfare. It is not what we possess but what we produce that constitutes life. Plenty of persons can understand the operations in the production of food but then they want to stand still and buy food of someone instead of producing.

The real life force puts people to working and thinking. Thought is brain life and labor is muscular life. There is enough land in Germany to produce food for one hundred worlds like this and there is enough land in the small state of New Jersey to feed all of the people in the United States and China for twenty years by the harvesting of one single crop from the land.

People have forsaken natural laws and substituted laws to favor their own selfish devices. After their minds and flesh have become changed from the natural then they come back to try to live on earth. The result of present day theology is to teach the people to turn the stones into bread. As a matter of fact stones may be turned into the bread but in eating the bread our flesh and brain are turned into stone by the laws of action and reaction.

Bread made from stones don't react against itself but it reacts against the cells of the person that eats it. It serves the purpose as bread to sell but it is not right for food. Bread from stones has the greater bulk but it lacks the color. By lack of color it cannot use the elements of sunlight. By lack of new energy from sunlight the energy that is left in the body is used over and over by the selection of a lower and lower grade of germs out of the air.

It is the digestion of foods by the different varieties of germs out of the air that

causes wars, disputations, and quarrels between nations and peoples, men and women and between man and man. Proper digestive germs produce sameness of thoughts and speech and action and universal agreement. This proper digestion is produced when the temperature is at 60°, and as the cells are developing instead of at the time the cells are diminishing.

C. W. DAYTON, OWENSMOUTH, CAL,
THE RED RIPE HONEY AND FRUIT MAN
No. 130.*

*This article was evidently a reprinted circular.

Appendix

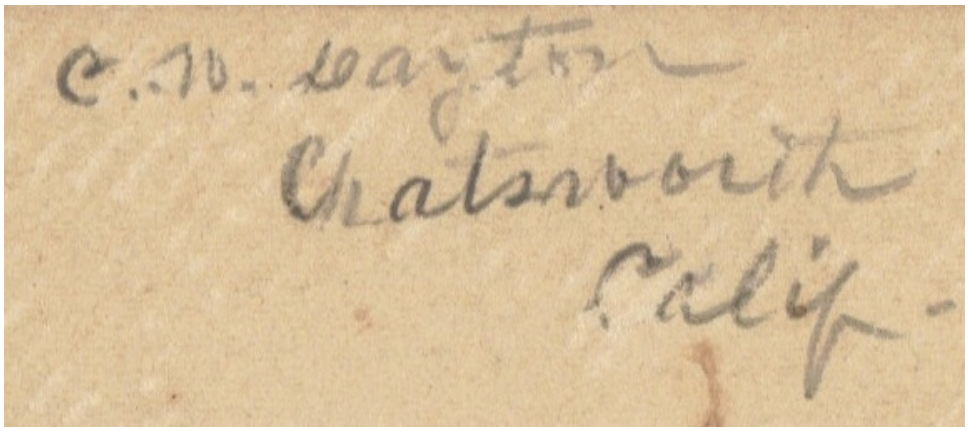
See the following page for amendable commentary on this original picture of Clyde.

THE STUDIO PICTURE

Since I lacked Clyde Dayton's migratory history when I wrote *The History and Mystery of Dayton Canyon*, I had incorrectly assumed that his studio picture was made between 1901-1912 due to the mention of "Chatsworth, California," on its back (see page 91 in that source).

In view of my current research, this picture would have actually been taken between May and August 1892 when Clyde was thirty years of age. His motivation for this formal portrait was undoubtedly linked to his debut in the *Bee-Keepers' Review* of August 10, 1892, that included his biography (see the following page and page 42 in this narrative).

However, his signature and locale on the back of this picture (see below) would have been made between 1901-1912. Therefore, this verity leads me to conclude that he likely sent this picture to my great-great-aunt Lou before their 1909 marriage who later sent it to her sister, Margaret (Adkisson) McCampbell (1856-1935). At the time of Margaret's husband's death in 1941, the original ended up in the possession of her son and daughter-in-law, Oscar and Onie (Wyatt) McCampbell. As I stated on page 8 in *The History and Mystery of Dayton Canyon*, Onie passed it along to me in September 1980.

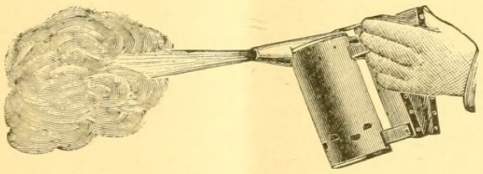


A final observation: I originally assumed that Clyde had blue eyes when I initially saw his picture. However, after learning that his father, Ralph Dayton, had *gray* eyes (see note 110 on page 195), I'm now of the opinion that Clyde's eyes were identical in hue.

verse the bellows, making a smoker convenient to take hold of, blowing the blast straight across the top of the cylinder, using a flat, hinged lid with a nozzle attached. This arangement seemed to clear away all difficulties heretofore encountered. Large draft holes punched through the sides make it convenient and easy to start the fire, while the grate can be without perforations, thus causing it to retain the ashes, and hold the fire longer when at rest. The draft is large and ample, the fuel burns readily, and the smoker really does more than others double its size.

It is sometimes amusing to hear the objections raised by those prejudiced. One says: "It gets too hot." I will admit that the smoker has great capacity—it has no equal in this respect when the bellows is worked steadily a few minutes—but, in actual practice, this is not neceseary ; two or three blasts from the bellows are sufficient to quiet any colony of bees.

The blast tube connects with the bellows close to the top, and the valve is so light and works so easily, hanging in a perpendicular position with the hinge at the top, that no smoke is drawn into the bellows ; thus a difficulty is overcome simply by the position and arrangement of parts, instead of using valves, screens or other devices.



HILL'S COLD BLAST SMOKER.

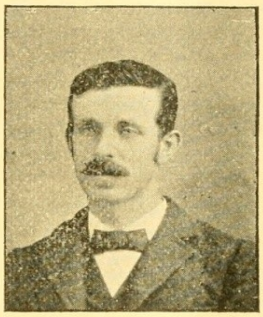
The convenience of opening and getting at the blast tube, smoke funnel and lid, for cleaning off creosote, is a desirable feature. The lid is so light that it opens with a touch, and by pressing the bellows the leather springs up and closes the lid. There is no particular disadvantage if the lid of the smoker is not close-fitting ; it is intended to open and shut easily. The upright position of the fire cylinder at all times, whether at rest or at work, and the top as the place for supplying fuel, prevents the escape of fire or ashes. The latter at the bottom of the upright cylinder, with the blast tube across the top and the fresh fuel between, conquers all the above named difficulties without the aid of screens and valves that soon clog with creosote and become an annoyance. These advantages have been gained by the arrangement and position of parts adapted to the end in view.

This smoker has been on the market a little more than a year, and the only complaint against it is that it might sometimes leak fire. This defect has already been remedied by giving a crescent shape to the draft holes.

KENDALLVILLE, Ind. July 5, 1992.

The Use and Abuse of Smoke in Handling Bees.—Some Excellent Hints.

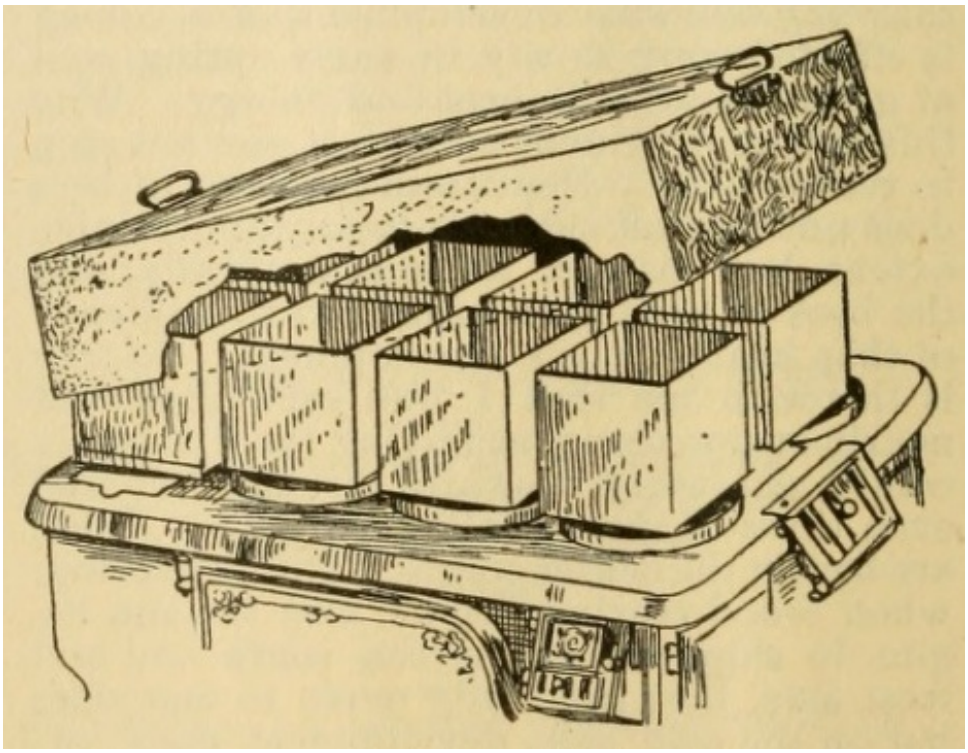
C. W. DAYTON.*



IN the first place, why do we use smoke? If we open a hive quietly and blow in under the edge of the enameled cloth a blast of cold smoke down will go all of the bees pell mell before it. But suppose, before we get the cover off, it slips from our grasp and gives the hives one or two sharp knocks? This sets all the sentinels on the alert, and the moment the corner of the covering is raised the bees will come out from under it as if shot from a pop gun, and in less than a second will be seen with bowed backs pegging away at our trouser legs. An ordinary blast of smoke may confuse a few but the most of them will go straight through

* C. W. Dayton was born in Chemung Co., N. Y., in 1861. When ten years old he came with his parents to Iowa and lived on a farm, where he attended the district school and afterward Bradford Academy two years. After a thorough study of Quinby's Mysteries of Bee-Keeping, Cook's Manual of the Apiary and Root's A B C, he, at the age of 20, began the keeping of bees. Average number of colonies kept, about 85; largest number 190; smallest, 52. Largest honey crop, 9,000 pounds. His bee-keeping has been managed in conjunction with other avocations, principal among which may be mentioned that of printing, stereotyping and engraving, with no less enthusiasm than apiculture. Although the most study has been placed upon sketching and engraving, the typo's case lends no insignificant charm, and 7,997 ems of solid brevier (an ordinary ten-hour's work) in four hours and twenty minutes is his "best mark" at composition. After being constantly employed for six year as foreman of a combined newspaper and job printing office he is handling bees in Colorado as a rest from too constant office labor.

(Narrative, p. 175)



(Source: *Gleanings in Bee Culture*, Feb. 1, 1907, p. 182)

(Narrative, p. 22; Note 5, p. 188)

(Source: L. T. Nicola Album Collection [Center for Adventist Research Image Database])

(Narrative, pp. 31 and 32; Note 27, p. 189)

CHICKASAW COUNTY PIONEERS

Top row—Charles Parker, Charles Taylor, Henry Waite, W. A. McMillan, John Bird, D. McMurray
Third row—Alba Young, James McCarty, Wm. Carter, L. H. Weller, Nathan Thompson, S. S. Sample, E. V. R. Hall
Second row—John Felcher, Edward Hall, A. D. Young, Sanford Ripley, D. J. Horton, John B. Coffman
First row—Titus Holmes, D. Hall, S. H. Noble, M. L. Woodbridge.

(Source: *History of Chickasaw and Howard Counties, Iowa,* vol. I, p. 214)

(Narrative, p. 42; Note 43, p. 190)

SOURCE: *History of Chickasaw and Howard Counties, Iowa,* vol. I, pp. 224 and 227

BRADFORD ACADEMY

While there is nothing here to indicate that this was once a thriving town and with brilliant prospects for permanent and substantial growth, there yet remain some historic relics that serve to bring pleasant memories to those who knew the town in its better days. One of these historic relics is the old Bradford Academy Building, a brick structure which is still standing but has been converted into a residence.

Bradford Academy was started through the influence of Rev. J. K. Nutting, D.D., while he was the pastor of "The Little Brown Church," another historic structure, of which further mention will be made. Doctor Nutting was a man of education and influence and deeply interested in the establishment of facilities for education in the community. He interested the people of that community in the project of establishing a school where the youth might have the best educational advantages. He secured as a teacher, William P. Bennett, his nephew, who was a graduate of Williams College and thoroughly qualified for the work. A school was opened in the fall of 1865; one room in what was known as the old Carey Building being used for that purpose. With only six pupils at the start and only this one small room as a place to conduct the school, the prospect for a success of the enterprise could hardly be regarded as encouraging. But the attendance increased and the interest of the community in the school continued to grow, until it was decided to purchase the brick schoolhouse that had been erected some time previous. A stock company was formed for this purpose and the purchase made. The building was remodeled and fitted and equipped for the requirements of the proposed academy. The educational advantages here afforded were superior to any of the schools in this section of the state, and students were attracted by these advantages from all parts of the country. There were students from as far as McGregor and from Mason City and other places. Until the establishing of high schools in the growing towns of Northern Iowa, the Bradford Academy accomplished a strong work in fitting young people for college and preparing them for teaching.

Mr. Bennett was principal of the academy until 1870, when he gave up the place to enter the ministry. His brother, George Bennett, was for a time associated with him in the work. Mr. A. C. Hart followed Mr. Bennett as principal; he was succeeded the following year by John and Joseph Grawe. After a year or two Joseph Grawe left to take up editorial work. John Grawe remained as principal of the school until 1877.

During its prosperous years the attendance at the academy averaged from eighty to one hundred and twenty-five students, and the influence of the school was of untold value to the community, in that it created an atmosphere of intelligence and a moral uplift among the people generally, and molded a character for morality and usefulness in the students who received instruction in the institution. Many of the students became successful teachers and professional men, and at least six of the students entered the ministry. Although Bradford Academy existed as a school for only twelve years, it was at a period in the life of the community when the school could, and did, exert an influence that was lasting.

For a few years following the close of the academy the building was used as a township high school. But this was abandoned and the building was finally sold and converted into a dwelling, and as such it is at present occupied.* The old building still retains its familiar outline; many of the forest trees are still standing in the grounds surrounding, and there is enough about the premises to stir the memory and awaken pleasant reminiscences in the minds of those who have occasion to revisit the scenes of other days.

*The author, Robert Herd Fairbairn, died on March 2, 1914, and his book was published by the S. J. Clarke Publishing Company in Chicago in 1919.

OLD ACADEMY BUILDING, BRADFORD

(Source: Ibid., p. 225)

(Narrative, pp. 64 and 65; Note 70, p. 192)

SOURCE: *American Bee Journal*, July 27, 1893, pp. 112 and 113

A Great Experience with Ants in California.
By C. W. Dayton.

I notice Mr. Lovesy's claim for Utah being the worst place for ants, and think he should except California. Here I am troubled more or less with four sizes of red ants less than 3/16-inch long. Then there are still many more lengths of the same color, all the way up to 7/8-inch, which is the largest ant I have seen. They are very fond of honey, and search for it only at night. If a club was thrown at one of these ants, he would prepare to meet and demolish it with all the rage and courage of a grizzly bear. This ant may be easily caged by fixing a bait of honey and a bee-escape.

Then there are the corresponding sizes of black ants. I kept 50 colonies of bees on the north side of a hill about three months last winter, and ants about 1/8 of an inch long were constantly carrying away the honey. The whole hill seemed to be full of them. At first I tried to exterminate them with poisoned honey, but finally I set the hives up on stakes 6 inches high, and painted the stakes with tar. Bees that I set on the south side of the hill at the same time used much less honey, and kept in much the best condition, not being troubled with ants.

Some red ants about 3/8 of an inch long were doing a "land-office business" in my extracting room about a month ago, and seemed to recruit about as fast as I could trap them in the honey-room, but when I followed up their trail about 100 feet away, and poured burning kerosene into their burrow, they immediately disappeared.

There are several varieties of ants of the same size. In some localities nearly every blossom of white sage will contain an ant after the honey.

Then there is a very numerous kind of ant that seem [seems] to care nothing for honey, but will congregate where there is water. I notice by leaving water in a wooden pail will cause them to congregate and burrow under it; also under bee-hives [bee hives], and they fight the bees when they come in their way. Possibly the dew on potato-tops might attract them when all the rest of the ground was dry. The best I could do for these was to entice them into one place by tubs or wet boards, spray

them with gasoline, and set it on fire.

In some places greasewood, white and black sage, wild buckwheat, and wild alfalfa have for years grown and died, thickly covering the ground with rubbish amongst a new growth of the same, making a most excellent habitation for ants.

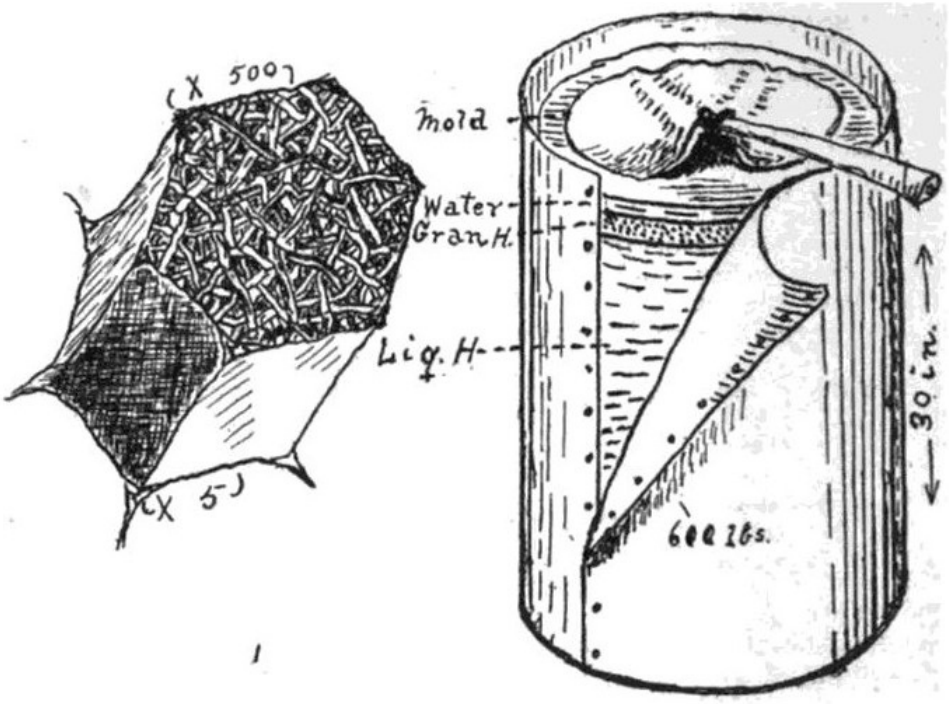
Soon after putting up a tent and beginning extracting, I discovered that several kinds of ants were numerous, and when I would find a nest of them making a raid on the extractor or capping can, a dose of kerosene would usually check them enough to be tolerated. But about two weeks ago a new set of black ants put in an appearance, whose number approached the intolerable, as they simply swarmed into and upon everything either sweet or sour.

Soon after them also came the spryest little red ants I have ever seen, and for pilfering were simply astonishing. I found a belt of them six inches wide, and as close together as the cells in honey-comb [honeycomb] in the extractor. I took up their trail, burning all the grass over them, and put burning oil in their burrow. Then they were entirely gone for about six hours, when it was found that they had established in new quarters, and formed a trail to the extractor about two feet wide. By raking up all the grass and weeds, and spreading it over the ground and burning it, their progress was checked again.

Up to noon the next day no ants came, so I left the apiary for two days. On my return I found their numbers increased at least ten times. There were six or eight trails, and they had spread out on the old trail about ten feet wide. Several colonies of bees that came in their way swarmed with ants inside and outside the hives. Three colonies were strong extracting colonies, with upper stories, and when I rapped on the hive no response came, while other colonies were working lively. These hives were opened without smoke–a thing I had never been able to do before, and ants were searching thickly all over the combs and amongst the bees. Thousands were taking honey from cells. These ants are so small and quick in movement that bees can do nothing with them, and seem to be entirely at their mercy. After thinking over the matter for a few moments, I concluded that burning oil or straw was entirely inadequate for so extensive a case, so I bundled together a quantity of greasewood brush with wire, and when it was well on fire dragged it sidewise over the ground, and I find by this plan that I can destroy in a half hour all the ants that can accumulate in a week.

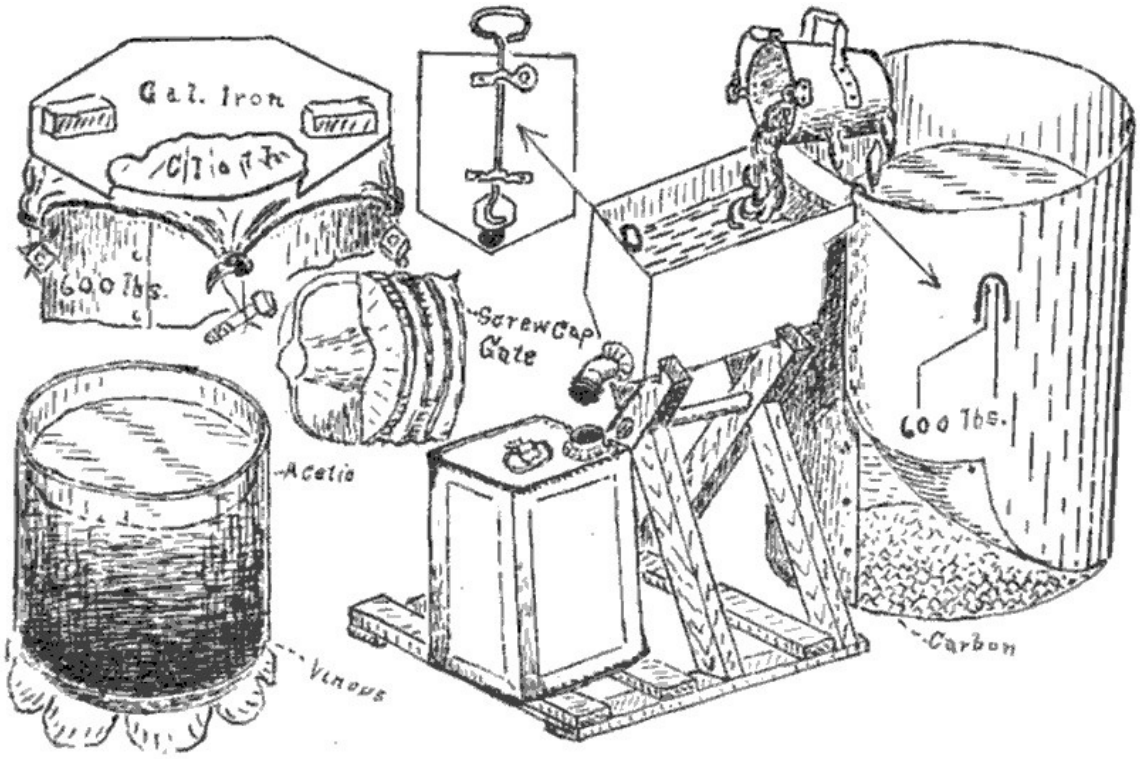
Pasadena, Calif., June 30, 1893.

(Narrative, p. 131; Note 134, p. 198)



(Source: *American Bee-Keeper*, Apr. 1908, p. 85)

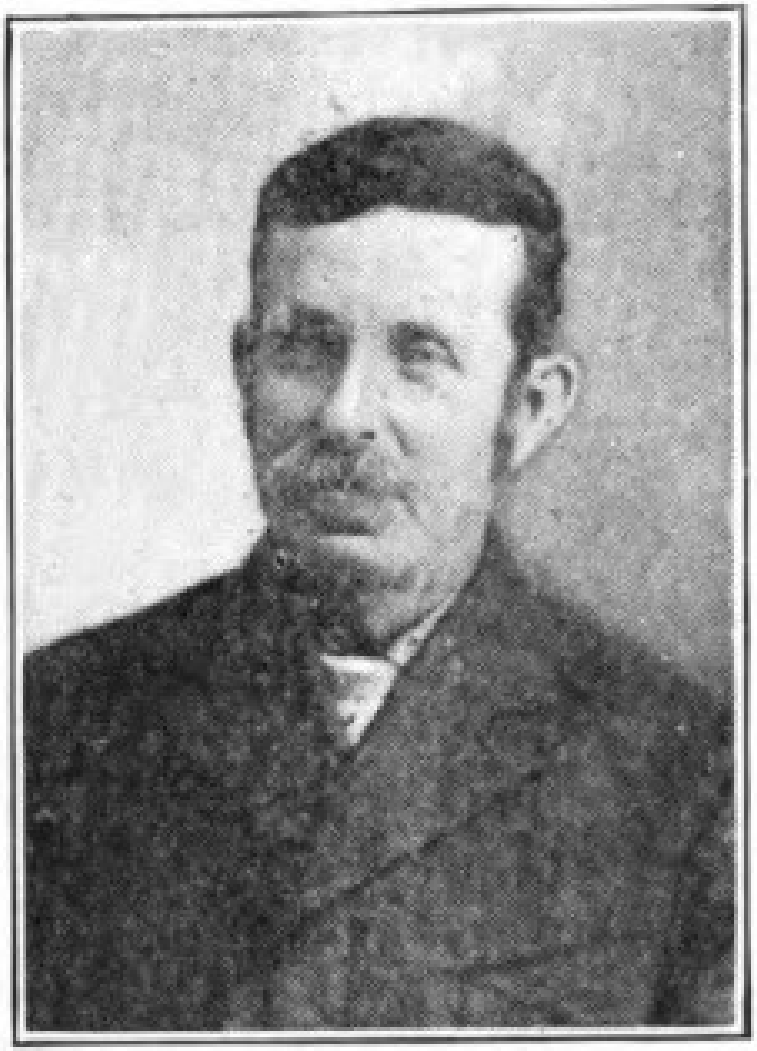
(Narrative, pp. 131 and 132; Note 135, p. 198)



DAYTON'S METHOD ILLUSTRATED.

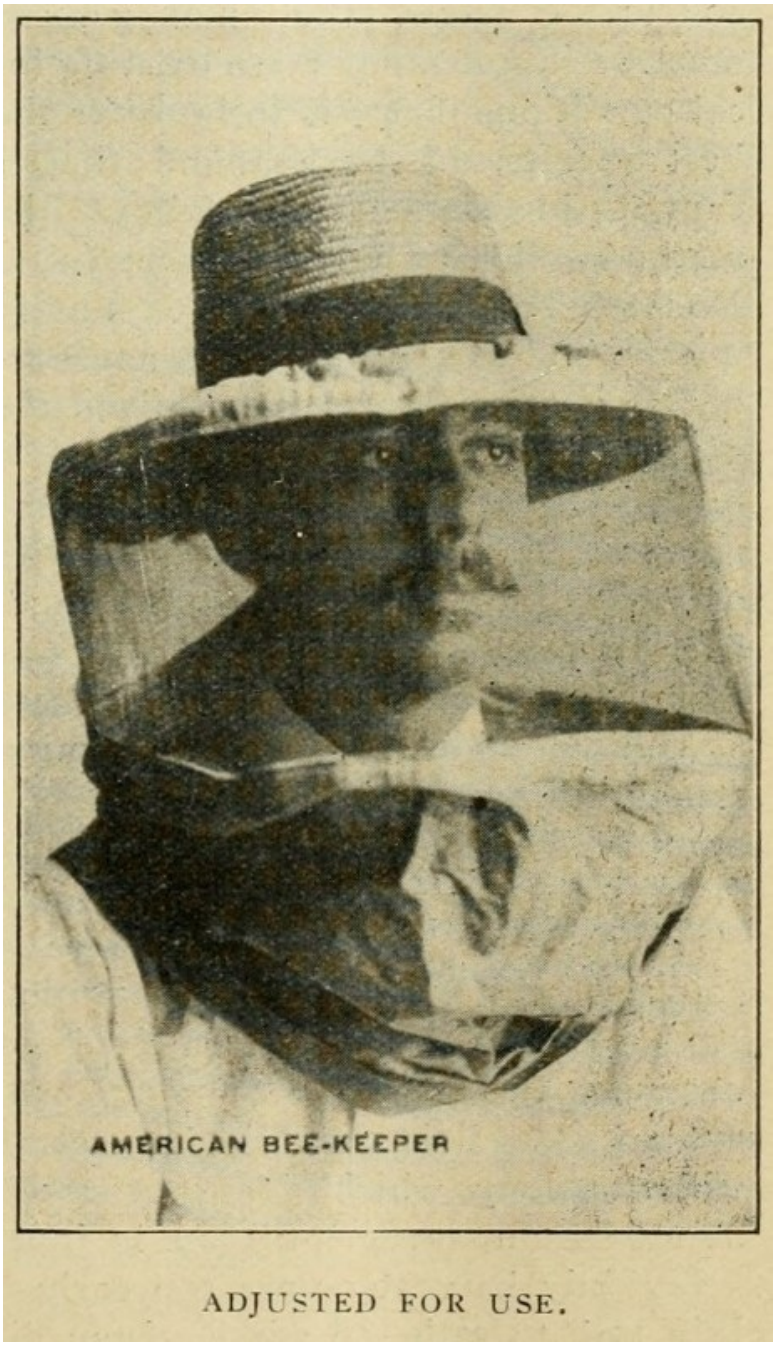
(Source: *American Bee-Keeper*, May 1908, p. 117)

(Narrative, pp. 138-140; Note 142, p. 198)



(Source: *Bee-Keepers' Review*, Feb. 1, 1909, p. 46)

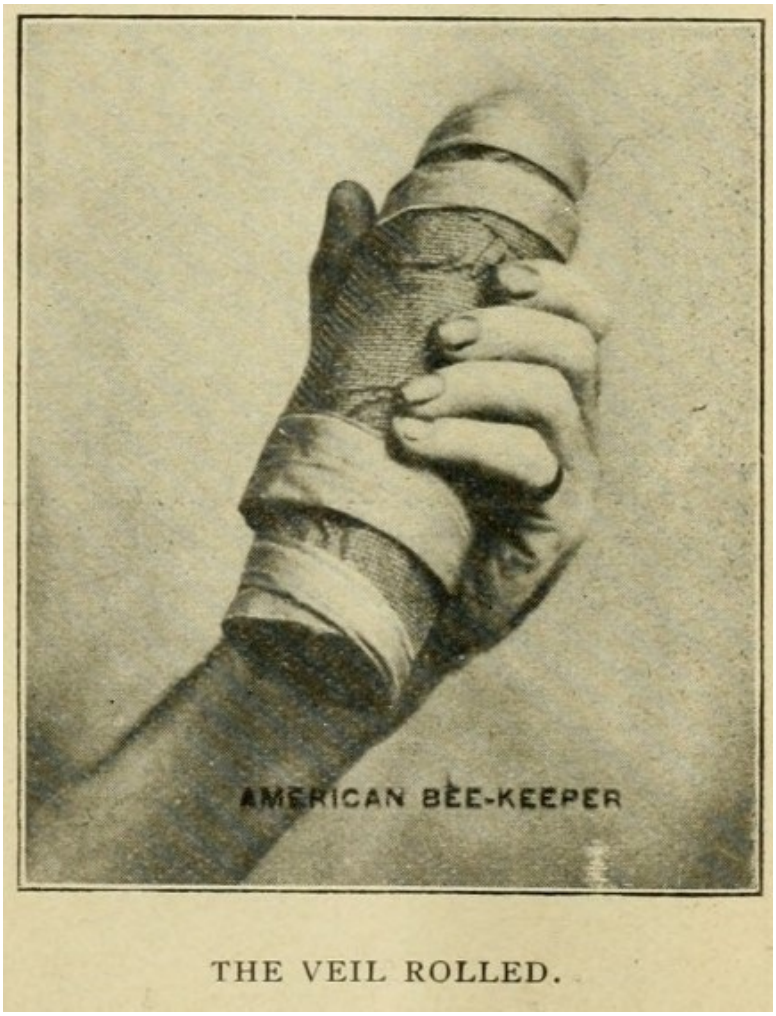
(Note 166, p. 200)



ADJUSTED FOR USE.

(Source: *American Bee-Keeper*, Feb. 1907, p. 35)

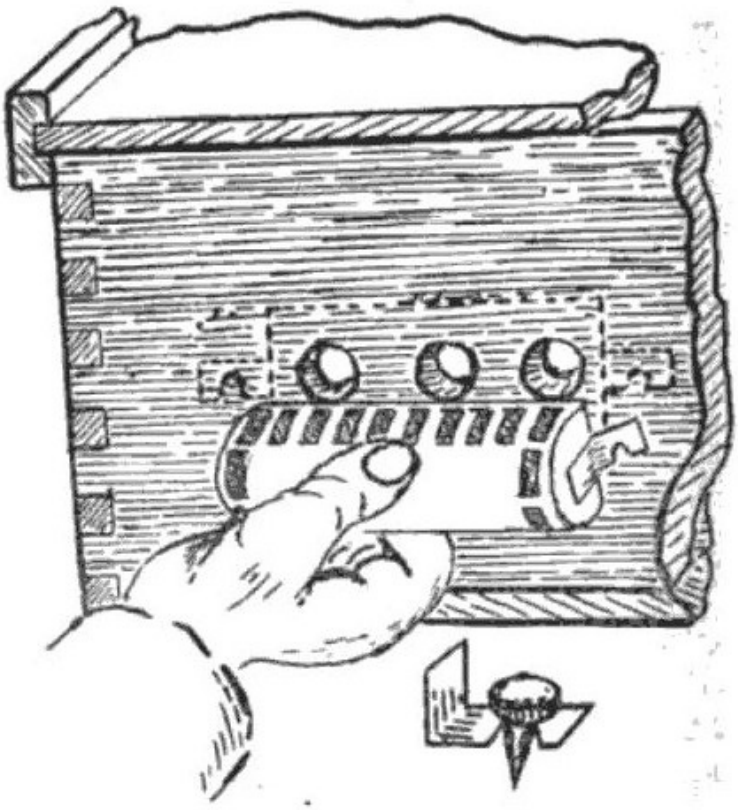
(Note 166, p. 200)



THE VEIL ROLLED.

(Source: *American Bee-Keeper*, Feb. 1907, p. 33)

Support that the hand photographed for "The Veil Rolled" was actually Clyde's is linked to his hand in the illustrated Aquasun ad on page 211 in the narrative. Moreover, his illustrated hand below (that includes his thumbnail) provides additional corroboration.



Dayton's Drone Excluder.

(Source: *American Bee-Keeper*, Jan. 1908, p. 8)

(Narrative, p. 223; Note 15, p. 252)

SOURCE: *American Bee Journal*, Dec. 1913, pp. 414 and 415

Beekeepers I Have Known–"Dr. A. F. Bonney"
By Frank C. Pellett.

THERE are no words in my vocabulary to adequately describe Dr. Bonney, of Buck Grove, Iowa, for he is undoubtedly the most unique character among Iowa beekeepers. Because of ill-health [ill health] he was for years a wanderer in search of a climate that would benefit him, and he has met with many adventures such as fall to the lot of few men. Detective, photographer, chemist, assayer mining expert, explorer, lecturer, editor; all these he has been and more in addition to his regular profession, that of a physician, and now he is rounding out an eventful life as a beekeeper in a quiet little town in western Iowa.

Dr. Bonney has unlimited resources as an entertainer. His gift of ventriloquism led the Indians to call him "The man of two voices," and he has many times mystified his friends by his feats of sleight of hand. He was a resident of the southwest [Southwest] in the old days when every man carried a six shooter to serve as a lawyer, judge and jury in the settlement of disputes. The old habits unconsciously manifest themselves at times. For instance, in any company he will take such a position that no one can approach him from behind. His adventures in Old Mexico and the southwest would fill a book, and his stories fairly bristle with thrills. It is said of him that he had frequently to change his sleeping place in the days when he edited a socialist paper in a little town in Arizona, because of the fact the enemies frequently shot through the rooms where he was supposed to be sleeping. On one occasion he proposed to a gun man [gunman], who had a grudge against him, that they shoot at a mark, and the poorest marksman leave the town forever. Dr. Bonney won and the other fellow handed over his gun and left the place according to agreement.

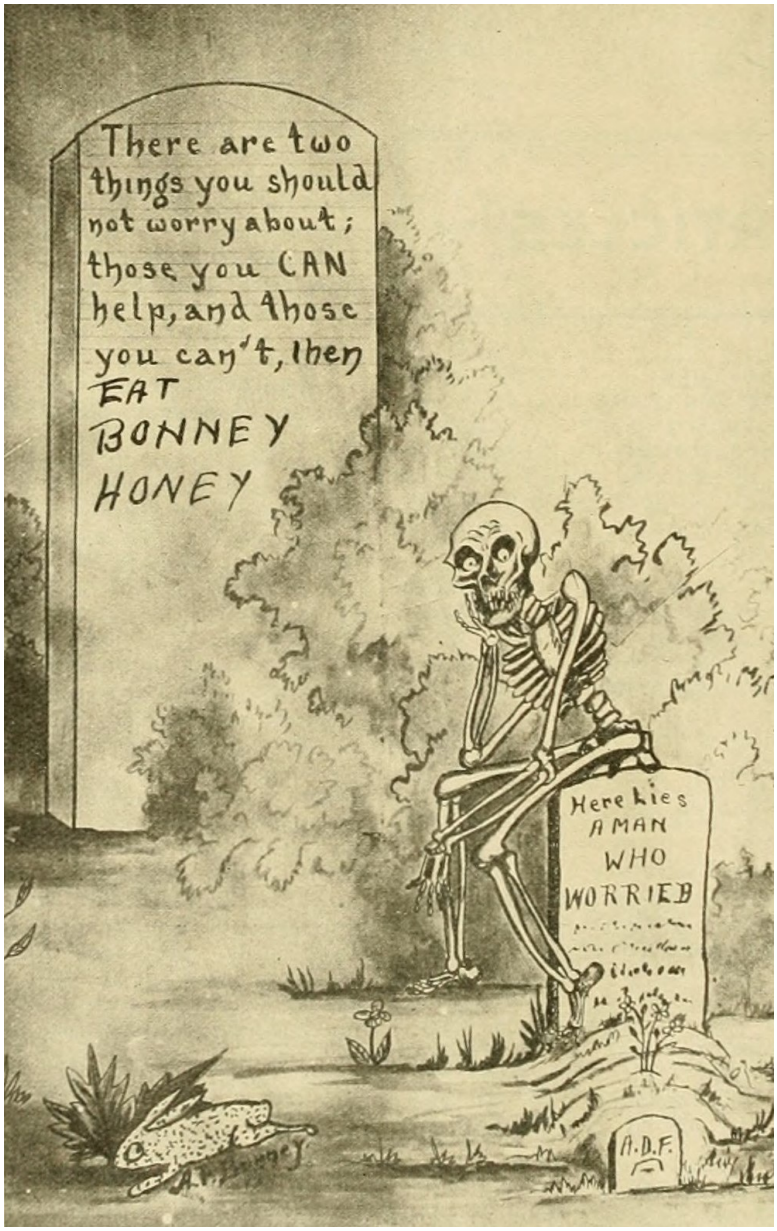
Dr. Bonney is constantly starting something among the bee men, either with his tongue or pen, and is always engaged in some good-natured controversy as to whether or not bees reason, or whether they can be improved, or some other of the many perplexing questions that are always before us. The writer and the Doctor cannot

agree for 10 minutes at a time, although we are the best of friends. It looks like the only way we can ever settle our differences is in a similar manner to the Arizona contest, but as the writer is a poor marksman, he will hardly risk such a challenge.

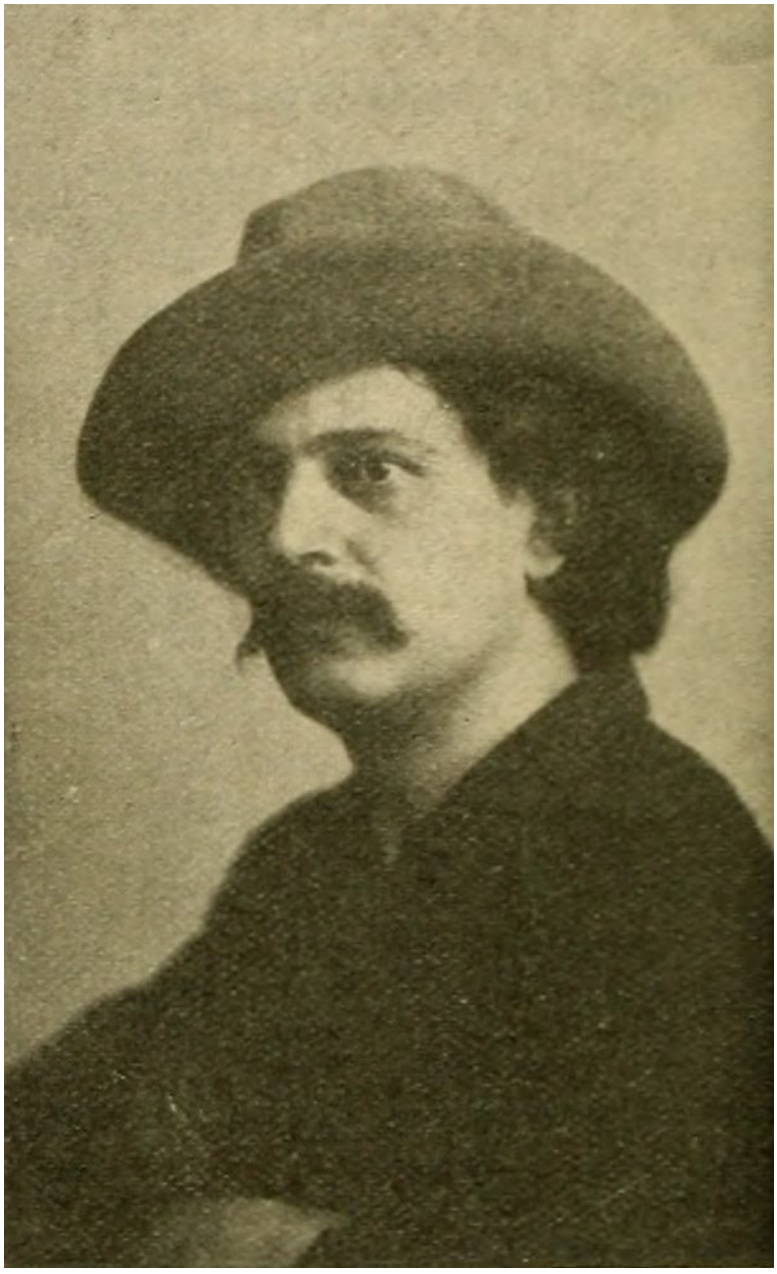
Dr. Bonney is a persistent advertiser, and sells his honey at good prices. His favorite means is a comic post card [postcard], in some corner of which appears a rabbit and the words "Eat Bonney Honey." By sending out a batch of these cards at any time he usually finds a lot of customers for his product.

Atlantic, Iowa.*

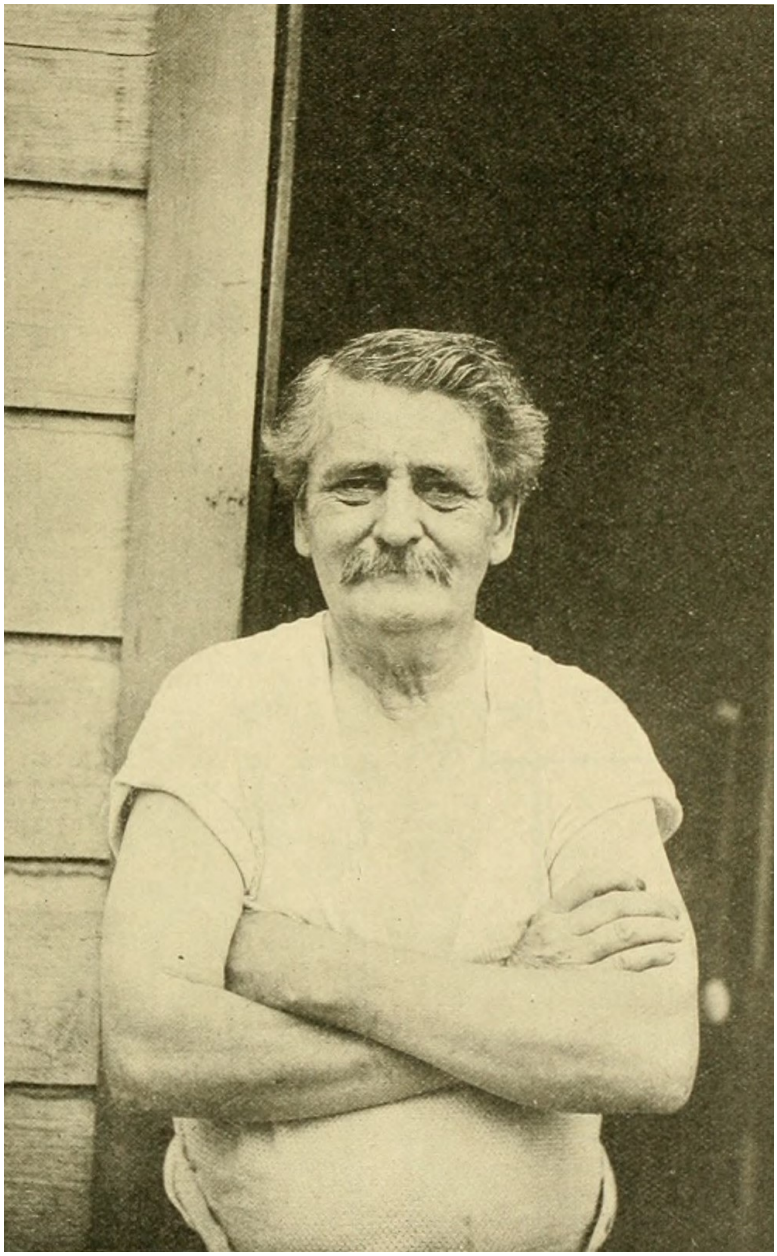
*See the following pages for the postcard and two pictures that accompanied this article. Dr. Bonney died at the age of sixty-eight on June 30, 1922, and was buried in the Oakland Cemetery in Denison, Iowa.



Original Caption: "Sample of the Post-Card Dr. Bonney Uses." (Source: Ibid., p. 414)



Original Caption: “A. F. Bonney at 27.” (Source: Ibid., p. 414)

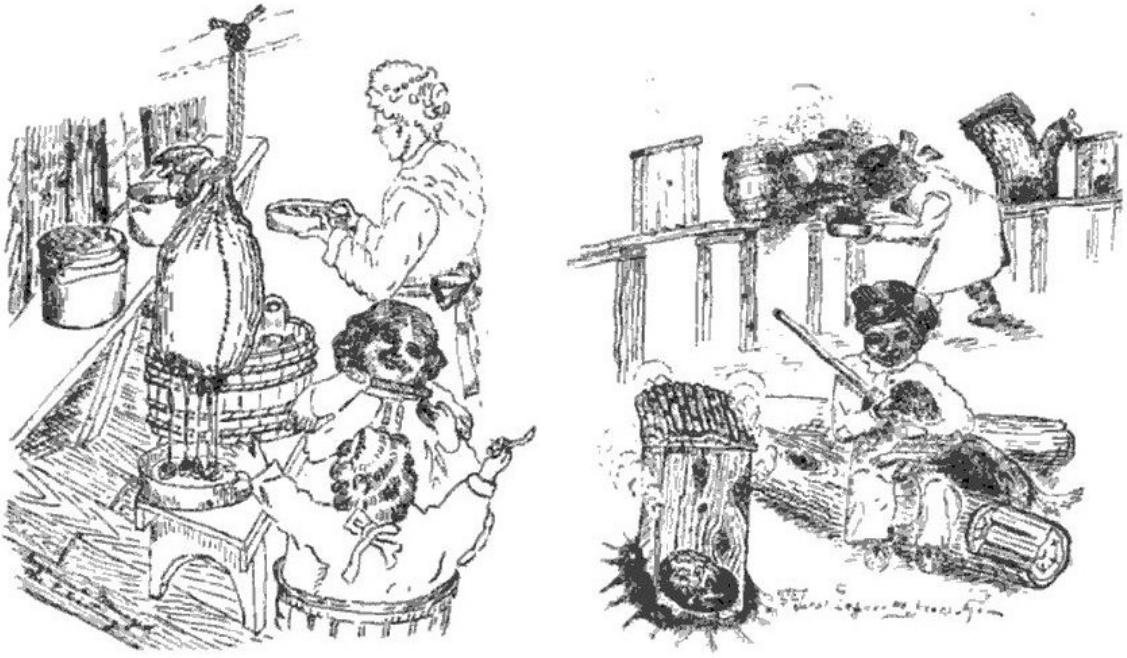


Original Caption: “A. F. Bonney.” (Source: Ibid., p. 415)

(Narrative, pp. 229 and 230; Note 21, p. 252)

(Source: Ibid., Sept. 1, 1913, [no page number])

CLYDE'S SKETCHES



YE OLDEN TIMES.

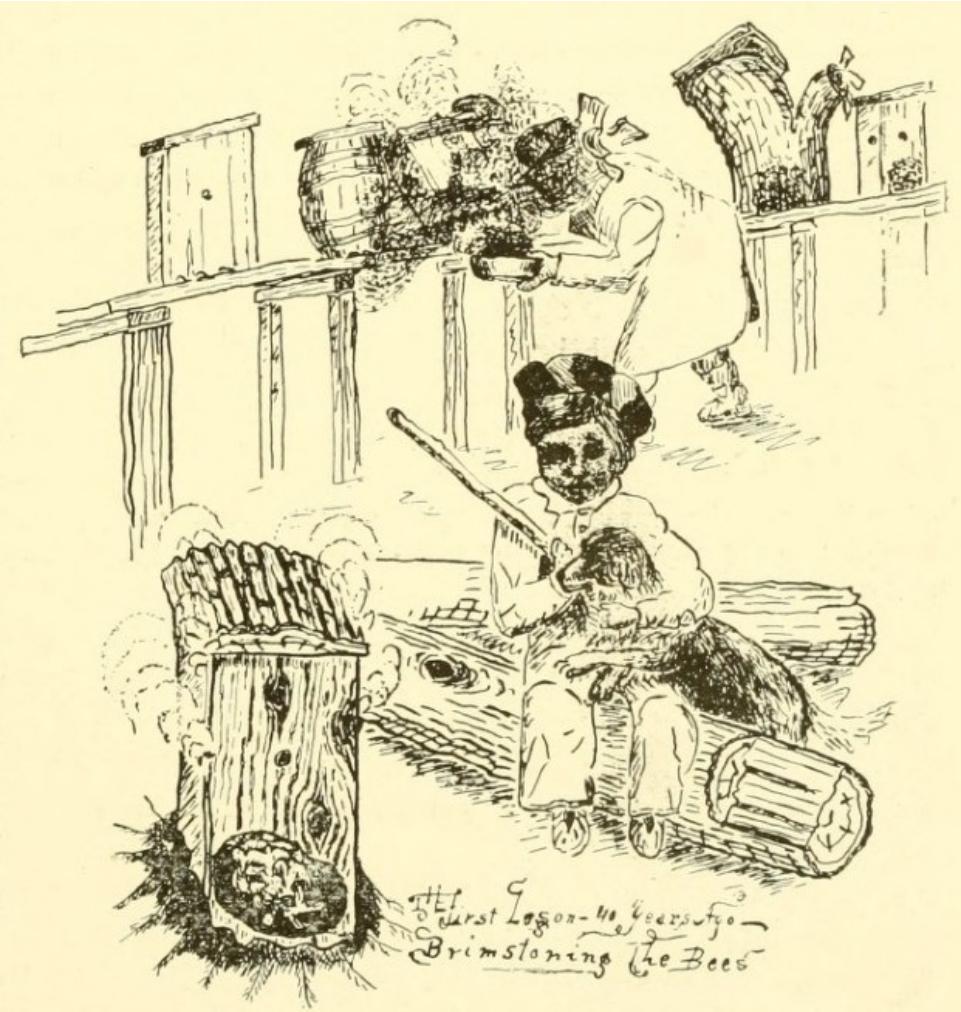
The accompanying pictures represent bee-keeping scenes forty years ago. Drawn by C. W. Dayton, Chatsworth, Cal.

(Source: *American Bee-Keeper*, Aug. 1908, p. 215. These two illustrations were included in the *Bee-Keepers' Review* three years later [see pp. 424 and 425].)

YE OLDEN TIMES.

A picture representing a bee-keeping scene of 40 years ago. Drawn by C. W. Dayton, Chatsworth, Cal.

(Source: Ibid., p. 216)



First Lessons in Bee-Keeping, 40 Years Ago. Brimstoning the Bees.
(*Drawn by C. W. Dayton.*)

(Source: *Bee-Keepers' Review*, Nov. 1, 1911, p. 307)

"Grandma Does The Extracting."
(*Drawn by C. W. Dayton.*)

(Source: Ibid., p. 308)

NEWSPAPER ARTICLES

1. *Owensmouth Gazette*, Sept. 14, 1917, p. 6:

ADDITIONAL LOCALS

A. L. Fairchild had the misfortune to lose his home, barn, several tons of hay, etc., on Sunday last, when a mouutain [mountain] fire swept his ranch,[.] Several thousand acres of brush land [brushland] was destroyed but no other damage was done so far as learned. Monday evening the apairy [apiary] of C. W. Dayton was threatened and W. B. Hyden, Officer C. W[.] Stone and others went to the canyon to render assistance if necessary, but the wind carried the flames in another direction and the fire died out before reaching the Dayton property.*

*This article was included in *The History and Mystery of Dayton Canyon* (number 2, p. 110); however, the issue information was unavailable then.

2. *Los Angeles Evening Express*, Apr. 19, 1922, p. 8:

Seek Moonshiners in Dayton Canyon Death

Moonshiners, who kept a still in Dayton canyon [Canyon], a short distance above the ranch where W. C. [C. W.] Dayton and his wife were found burned to a crisp, were being sought today by Deputy Sheriffs Sweezy [Sweesy] and Chester Allen.

The bootleggers, it is understood, were forced to leave by Dayton, who had an antipathy for liquor. Though the theory of suicide by Dayton after murdering his wife is not discarded, the officers want first to find the men engaged in the illicit operation of the still and to hear their story.

3. *Owensmouth Gazette*, Apr. 20, 1922, p. 4:

MYSTERY SURROUNDS DEATH OF DAYTON'S [DAYTONS]

The almost incinerated remains of Clyde W. Dayton, aged about 60 [he was 60] and his wife Lulu McCampbell Woolsey [Adkisson] Dayton, aged 50 [52], were found Sunday in the chared [charred] remains of their corrugated iron cabin on the hillside of their homestead in Dayton's canyon.

Mr. Dayton, after whom the canyon was named was a pioneer, having lived there for many years, some say 40 [actually, 19], he was known as the "Red [Ripe] Honey Man," many of his letters coming so addressed. The couple lived almost the lives of hermits, though reputed to be fairly well off. Mr. Dayton was peculiar especially in the matter of foods and spent much of his time in advocating his theories.

The belief appears to prevail that the tragedy occurred Wednesday evening, at any rate everything points to the fact that things had been as discovered for some time.

The fact that there did not appear to be sufficient combustable [combustible] material in the house to so badly consume the bodies leads to the belief of foul play and purposeful burning.*

*Article 19 on pp. 131 and 132 in *The History and Mystery of Dayton Canyon* was *not* an *Owensmouth Gazette* article (the source remains unknown).

4. Ibid.

LOCAL AND PERSONAL ITEMS

E. W. Woolsey, of Watts, Calif., uncle of C. W. Dayton, and Mrs. Clara D. Blinn of Inglewood, Mr. Dayton's sister, were out this week looking after the affairs of the victims of the late tragedy.