

conditions for hibernation the longer periods of inactivity.

As the activity of the bees is not much greater when the temperature in the cellar or repository is steadily maintained at 44 degrees than it is at 41 degrees, and as 41 degrees is too near the danger point, I find it safer to keep the temperature in dry winter repositories, whether above or below ground, at 44° F., and I find it better that the variation from the standard degree of 41° F. should be in proportion of two degrees above rather than 1 degree below. If the repository be damp a degree of temperature higher in proportion to the dampness should be maintained. The hive should incline from back to front, and the entrance should be left wide open.

It has been the practice of many to raise the temperature in winter repositories in order to stimulate breeding toward the close of the hibernating period. I have tried this, and in my experience I find it better to maintain as nearly as possibly an even temperature until the bees may be safely placed on the summer stands. What is gained in early breeding is more than lost in the waste of vitality on the part of the older bees. In the case of bees wintered on the summer stands or in a clamp, the packing of dry forest leaves, chaff, or sawdust placed above the quilt should be closely packed about the edges, and should be from seven to twelve inches in thickness. Indeed it would be difficult to get the packing above the cluster too deep, provided the ventilation above the packing is sufficient to carry off moisture.

SPRING DWINDLING.

For preventing spring dwindling, and building up colonies to maximum strength and efficiency at the beginning of the working season—for success in honey-producing largely depends on having strong colonies ready for work at the very time when efficient work may be done—I prepared a bee-food containing the elements essential in brood-rearing. This food is prepared after the following formula :

To ten pounds of sugar I add half a pint of dairy salt, two tablespoonfuls bicarbonate of soda, two tablespoonfuls rye flour, two tablespoonfuls finely powdered bone-ash, and one tablespoonful cream tartar. Mix thoroughly, then add two quarts hot water, and stir until thoroughly dissolved, and let the mixture boil but only two or three minutes. I feed this food in the hive as honey or syrup is usually fed, thereby keeping all the bees at home to aid in keeping up the temperature in the hive, thus reserving their vitality for performing the functions of brood-rearing, instead of speedily wearing out

their remaining strength in roaming the fields in search of the elements essential to larval growth.

The bone-ash is prepared by burning dry bones to a white ash, which I pulverize and sift through a sieve made from fine wire strainer cloth. As this food is not intended for use until after the bees have had a good flight in the spring, almost any grade of sugar or dark low-grade honey may be supplied for brood-rearing.

The rapidity with which a colony consisting of a mere handful of bees may be built up to full strength and working efficiency by using this preparation is surprising. Only as much as is needed for immediate consumption should be frequently supplied, and it should be fed only to prevent spring dwindling, or when it is desirable to quickly increase the numerical strength of the colony in anticipation of a honey harvest, or to recruit the vigor and strength of the colony by rearing young bees after the working season, and prior to going into winter quarters.

For the Canadian Bee Journal.

Spring Session of the Oxford County Beekeepers' Association.

HELD AT WOODSTOCK, MAY 21ST, 1887.

AFTER the usual order of opening, etc., the members entered heartily into the consideration of the following topics :

MARKETING HONEY.

The matter of foreign marketing was more particularly considered. Mr. J. B. Hall gave a detailed account of what had already been done towards opening up the English market to Canadian honey. He said our honey was well received ; that very favorable opinions were already formed in Britain regarding the Canadian product, and that if we could guarantee a constant supply of No. 1 honey, there was no reason why a permanent market could not be made in England.

Mr. F. Malcolm, a pioneer cheese maker in Oxford, gave a very nicely condensed history of the development of the cheese market in Britain. He apprehended that difficulties and disappointments would necessarily follow the effort. They had had bitter experience in the progress of the cheese trade, but to-day the consumption of cheese in Britain produced the Canadian market, and he hoped and even looked forward to the time when Britain would be our great honey market. No one, however, seemed willing to general a market campaign. Some of the already talked of plans were casually talked over, selling through English commissioners being thought the most practicable.