cess with extracting supers, as Mr. Holtermann says: and I have wondered many a time why men working for extracted honey, did not have a current of air running right up through the whole thing. Mr. Holtermann says that, by having the air come out through the brood-chamber but not through the supers, will work for section honey. A good many years ago, before any such thing as sections were known, I was in the apiary of Adam Grimm of Wisconsin—he was working at that time for comb honey, and had little boxes on his hives and over them a telescope cover, and the day I was there, he was raising up these covers and blocking them up a little, so that the air could get up through the brood chamber, and I remember, with his very emphatic German way of saying things, he turned to me and said: 'I consider that very important." From that time on for a number of years, I had that same kind of ventilation. But want to tell Mr. Holtermann this, that in the upper part of the story, all the sections near that will be much lower in completion than the others, and that is the objection to it. I am dreaming some time of having a kind of way of ventilating the super sections right up through the center. In some such way I would like to have the advantage of the ventilation and still hold on to the sections. But in the matter of ventilation when working for extracted honey, I believe you have the key of the whole situation; I don't believe you need have much swarming there at all.

Mr. Holtermann—You know why it is, Dr. Miller?

Dr. Miller—No, I don't.

Mr. Holtermann—The impression I had at one time was that if I made an opening at the top of the hive the air would go in at the front and come out the top, but the fact of the matter is you will find that the air is drawn in at the top. The air is cool when it first strikes the hive, comparatively, and it has not been raised to the temperature necessary for that evaporation to go on, and therefore in using ventilators for comb honey supers, there is the tendency for the bees not to cap as readily there as in other places, because it does not ripen as rapidly.

Mr. Taylor—Will not bees carry the honey out there too, as well as not cap?

Mr. Holtermann—There may be a tendency for them to do that because they can't ripen it as well.

Mr. Taylor—The ventilation would help to ripen, if anything, and they would not carry the honey out.

Mr. Holtermann—If the temperature outside is 80 degrees and the hive temperature is nearly 100, the temperature of the air when it first enters the hive, has to be raised to the inside temperature by the bees.

Mr. Taylor—That is in the shade. But out in the apiary it is generally as hot outside as it is inside.

Mr. Holtermann—It is night and day.

Mr. Taylor—The reason I have given for that is, that the bees to guard their honey, will carry it away from an opening for fear of robbing.

Dr. Bohrer—The question under discussion is not a new one. Mr. R. C. Otis once put this question to me: "Why do bees swarm at all?" The reply was that it is their nature to. It applies to the honey-bee as well as every other department of the animal kingdom to propagate their species. There are two things that come as near controlling it as anything—one is when there is an abundant flow of honey, provided you give them room. I think the first movable hive I made had 18 frames and I had one of the largest swarms I ever had come out of that hive. I never had a swarm cast where