

when they have facilities for so doing, than when the edge of the wood is cut away down even with the sealed honey, as a bee seems to be able to move its body in any position which is necessary in order to facilitate its work, and it also seems to fill out the corners much better, leaving fewer pop holes, which adds much to the appearance of the sections and gives them greater strength in shipping. Some may fancy the deep slots objectionable, when separators are not used, but they do not seem to be. In such cases the sealed honey in the sections is slightly higher than the slots. It seems to add to their beauty as the sealing is also done on the edge of the sections. When the sections are set side by side. By looking through between them a slight view of the honey may be had from the end, and this forms a contrast with the plain "all wood" end. We have also found the combs to be much straighter and with more even surface. Bees naturally dislike to bulge their combs, thus filling up and preventing their free passage amongst them and by enabling the bees to pass over all the sections with as much freedom as they do over brood combs, they have many advantages. Brood combs are not bulged out here and there, preventing the free passage of the bees to all parts of the hive. A small projection of wood in the corner of the sections which keeps them properly spaced when crowded closely together appears to be no disadvantage. Now for the matter of ventilation, or in other words, an opportunity for the bees to carry on their ventilating or ripening system. Who has not carefully watched the bees driving in a current of air by fanning their wings at the entrance while others inside take up the motion, thus ventilating the hive? When the sections are not slotted on the side this system of ventilating cannot be carried on so successfully. Then again the honey next to the outside, or in the outside rows of sections is not as well ripened as that in the centre, but when a free current can be passed by the bees to all parts of the super, and the ordinary system of ripening honey and ventilating be not interfered with by cross partitions the honey is much better ripened, the sections more uniform, and what is a very important matter, especially in damp cli-

mates, and one that we noticed while at the Colonial Exhibition was that the honey is less liable to sweat. The best ripened honey sweats the least. We could not help noticing the marked difference in the samples of honey from different producers. We had some which apparently had been tiered up and the bees given more room than they should have had. By cutting into the capping we found the honey quite thin although it looked nice at first, and did not show its inferiority until the weather began to get cool and damp. This honey changed its appearance very rapidly, in fact the caps would even burst and the honey commence to leak giving it a very bad appearance and almost preventing its sale, while the thoroughly ripened honey would only show a cell here and there. We have made some tests in regard to well or properly ripened honey. On cutting the capping and dipping into the cells for honey it would appear so rich, thick and well ripened that you would have to twist it on the point of the knife, while some would run out of the cells and leak down. Of course the difference in the kind of honey has something to do with this. Heather honey, for instance, can be cut without the honey running at all. We find that by tiering up section cases high and giving the bees more room than they can conveniently occupy by taking the hygrometer (one of the best instruments made for testing the humidity of the atmosphere) that it will indicate a very much drier atmosphere down next to the brood chamber or in brood chamber than in the top super and this humidity in top super depends largely on system of ventilation. If the lid is moderately tight preventing the full escape of moisture it will be found exceedingly damp, and mark a greater difference in the humidity between brood chamber and top super. When the weather is cold especially on cold nights the difference is greater, and also when the honey is coming in rapidly in warm weather and more evaporation going is this marked difference notable. We have thought that a super on top of the sections with a very porous cloth and a little chaff on top to pass the moisture off more rapidly and easily might assist in the ripening process.