

like that of 1894-5 proves disastrous to many an expert, as well as unexperienced apiarist. The losses in this district last winter were very heavy, but confined mostly to those who winter outdoors.

I am not a veteran, nor do I claim to be an expert, but having had a few years experience with bees, attaining at least an average degree of success, it may not be presumptuous for me to write briefly on this old, but to some, ever interesting subject. Cellar wintering is the plan I adopted and still adhere to, believing it to be the best suited for this climate. I prepare the bees for winter in September or the early part of October, the earlier the better. I examine each colony and leave as nearly as possible twenty pounds of honey, clover or basswood preferred. If there is any honey dew or inferior honey in the hive it is taken out, or put farthest from the centre, where it is not likely to be consumed until spring. I leave a full set of combs, eight or ten whichever the hive holds, and in fact leave it in such condition that it will not be opened again until the honey harvest of the following year. Early in November the bees are placed in the cellar. The first row is set about three or four inches apart upon a plank raised a foot or more above the cemented floor. The hives in the second, third add fourth rows are placed directly upon those of the first with nothing between the rows. No provision is made for ventilating the hives, except that the entrances are left open the full size. The bottom boards, and covers also, when they will permit of being piled up, are always left in place. I know this is contrary to the practice and teaching of some of our best apiarists, but my experience is, that with pure air in the cellar no special ventilation is needed for the hive.

The essential requisites for successful wintering in this part of Ontario are: a good cellar with plenty of pure air and a uniform temperature; an ample supply of good food, and the bees in a normal condition when put in winter quarters.

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The Composition of Honey.

Honey from the honey bee consists essentially of a mixture of three sugars in watery solution—cane-sugar, dextrose, and levulose—together with small and variable quantities of non-saccharine constituents, including nitrogenous or proteid matter, aromatic substances, pollen, wax, colouring matter, formic acid, and a small amount of mineral

matter containing phosphates.

These substances are present in all genuine honeys. In addition to the above, honey from different sources often contain other ingredients; for instance, mannite is found in Ethiopian honey, made by a kind of mosquito in hollows without wax.—F. B. Guthrie, in the Australian Agriculturist.

Bees on the Farm.

—York Bee-keepers' Convention.

In an introductory way it might be well if we had the time to glance at the sentimental side of the relation between the home and the honey bee, but I will omit it for more important matters. It is too often the case that this side of important questions are left in the back-ground. It would be folly for me to ask any one here if they would keep house without a few colonies of bees on the lawn, or near the kitchen door. It is not only a fact that thrift, industry and ingenuity, are characteristic traits of the inmates of the hive, but the presence of the houses of our busy little friends near our habitations, impart to us their elements in manhood or womanhood. You never saw a lazy or stupid person succeed with bees. The bee fever may sometimes get into the system of a lazy man, but after its first attack it leaves him in a seven fold state. The successful bee-keeper is an industrious person. Whoever would take a place in the front rank of bee-keepers of to-day, must understand that the road to success lies not through the sunny plains of indolence, but rather over the rugged, hilly country of constant endeavor. Mental and physical activity are as necessary as in any other occupation, and the person who thinks that the bees work for nothing and board themselves, had better buy their honey.

The bee hive is not like the sugar maple to be tapped once a year.

We are in times now that plainly show that industrial conditions are going through a most radical change, and the farmer, his methods, and his farm are going rapidly in the same direction.

The old farm routine will be a thing of the past, if it is not the farmer sees plainly that his ownership will be.

We find, in looking around, that the hive is being placed on a great many farms. The question then comes up, is every person going into the bee business? and the most serious question follows: What are spe-