

I pleased without any honey running from the few unsealed cells, which the bees often leave around the edges of the section boxes. By having the doors and windows open on hot, windy days, so as to cause the air to circulate freely through the pile, I found that it took less time to thoroughly ripen the honey than it did where all was kept closed. In doing this, of course it is necessary to have screens up so as to keep the flies and bees out of the honey room. If I wish to keep honey so late in the fall that the sun fails to keep the room sufficiently warm, or from cool, cloudy weather, the temperature of the room falls below 80° for any length of time, I place an oil stove in it, and by regulating the flame to suit the circumstances, a temperature of about 90° of heat is always maintained. In this way honey can always be kept in perfect condition for any length of time, and when sent to market it will stand much abuse before it will begin to ooze from the cells or sour. What we want to strive for most, is not to see how large a quantity of honey we can produce, no matter in what shape it reaches the consumer, but to see how good a quality we can secure looking well at all times to the enticing shape in which it is put upon the market. This will help us much in establishing a staple market for our production, and earn for ourselves a reputation which will sell our goods at an advance in price over a poorer article.

G. M. DOOLITTLE.

Borodino, N. Y.

The Death of Mr. F. A. Rose.

In the last number of THE CANADIAN BEE JOURNAL we promised to give our readers some particulars of the death of Mr. Rose, for many years a director of the Ontario Bee-keepers' Association. Some of those at the Stratford meeting will remember that Mr. Rose complained of severe headaches, these were more or less frequent. For some months before Mr. Rose's death he had been feeling better. He was sick only ten days before his death, the complaint being abscess of liver. Mr. Rose had rented his farm some time before his death, intending to devote his entire time to bee-keeping. He leaves a widow and two boys, one seven years old and the other only a few months. We understand there are some bees in excellent shape, some wax, a Barnes' combined circular and scrol saw, in dispose of. Any one requiring such might write to Mrs. Ellen Rose, Balmoral.

What Doctor Miller Wants to Know.—What He Thinks and Knows.

I've been very much interested, friend Holterman, in reading the account of that visit to C. W. Post. How I wish I could have been with you. It made me open my eyes wide when I read of 420 colonies in the one apiary. I didn't know that sort of thing could be done this side of California or Florida. I'd like to know how long he has been keeping so many colonies in one place, and the average per colony he has had vested with 800 or 100 in one apiary.

I'm wondering a little whether there may not be some mistake about the basswood blossom buds being killed and then adventitious buds coming out that would not have appeared at all but for the frost. Isn't it just possible that though the young leaves were killed the blossom buds were still left. The abnormal second growth that sometimes takes place in the way of blossoms is, I think, always later than the normal blossoming. Basswood as well as many other things bloomed early this year in this locality, much earlier than usual. It was accounted for easily by the remarkably hot weather early in the season.

I am strongly inclined to believe, and it may be that "the wish is father to the thought," that Mr. Post is right in thinking "that warm, fresh air may prevent diarrhoea." Indeed some indications lead in the direction of the belief that a colony already suffering from diarrhoea may be greatly improved in health by having a distinct rise in temperature accompanied by the admission of fresh air. As a rule the rise of temperature is all that need be looked after, for that of itself will cause an inflow of fresh air by mere gravitation of the heavier outside air, unless the cellar be nearly air-tight.

That inside cellar seemed to carry off the prize, and any of us could have an inside cellar by building walls six inches within the outside walls. What was the secret of the greater success in that inside cellar? Was it the mere fact that in it the temperature was never allowed to go below 43°? Quite possible.

You say Mr. Post thinks of putting some bees next winter right in the room that contains the stove, and you advise strongly against it. Now that makes me strut up to you, like a bantam rooster, and demand in a top-lofty manner, "Why? Why do