dampness causing the loss of swarms. Mold hindered others from doing as well as they should have done. My hives are the Improved Langstroth Simplicity on top of which I can place a haif story, or a whole story, as may be needed. Will you please inform me what to do? I am partitioning off room in my cellar, as you directed me last winter. It will be 16 by 18, feet with one window, and by opening door in partition can get others.

REPLY.—I should think the difficulty with this cellar is lack of proper ventilation. Honey without bees in some Cellars will get watery, burst the cappings, and ooze from the comb. Bees have wintered well in cellars in which there is a flowing spring; the water no doubt purified the atmosphere. I have often thought that the cellar in which by bees are stored might be too dry, being in sandy soil upon high ground. Before this cellar had sub-earth ventilation, mold would grow upon the walls been admitted from the bottom, the mold ceased to form. I would not like to dispense with this ventilator, if no bees were stored there, for the air is so much purer—no musty smell or mold. D. A. Jones, a prominent apiarist of the Dominion of Canada, claims that these ventilating pipes ought to be laid below the frost line, and extend 100 ft. from the cellar, so that the cold air will moderate before entering it. This may not be necessary in all climates. Six inch tile answers the purpose very well, and the out-door opening should be covered with wire gauze to prevent mice or rals entering the cellar; the indoor opening can be covered up, if the temperature gets too low for safety of the bees in severe weather.

I do not think that opening a window for the air to escape is just the right thing. When so opened it causes too sudden a change; a stone pipe extending down to about 6 inches from the floor, and entering a flue above, or better still connecting with a pipe where there is a fire continually kept would create a draught, drawing off impure air. I have seen wooden ventilators about 6 inches square, opening into the cellar above, having several turns, or as it the content of the cellar series elbows, so that no light entered.

A cellar so constucted that it would be a healthful abode for human beings, with the exception of sunlight, and kept at an even temperature of 45°, would be as nearly right as possible for bees. In order to keep the temperature at this point, the size of the cellar should correspond to the number of colonies stored. A bench, or a frame work of scantling, a foot or so from the floor to set the hives upon, is a good thing. Let the floor be cemented or paved, so the dead bees can be swept up, and taken out occasionally; if they are permitted to lie there all winter and decay, the noxious gases will enter the rooms above, causing a disagreeable stench unhealthy for the inmates.

WHEN TO PUT INCELLAR.

A bee-keeper must be governed by the latitude his apiary is in, with reference to the time of putting bees in the cellar. By a vote of the North-western Convention last year, it was decided that November was too soon to store them. Last season our's were stored December 1st, and two weeks of fine weather followed, when bees that were upon the summer stands flew many days. Experience teaches us that it is better to store late, and then keep them there until warm weather comes to stay. When the bees are to be carried into the cellar, I fasten them in until the next day, in the meantime leaving the cellar ventilators open. When the bees are quiet, the hives are opened. Don't confine the bees to their hives in the cellar, but leave fly entrances open, and the frames covered with "comforts," or better, with woolen blankets.

MRS. L. HARRISON.

Peoria, Ill.

INTERESTING ITEMS

IN CONNECTION WITH OUR PURSUIT.

HE Golden Jubilee of the great bee-master
Dzierzon will be celebrated in Germany
during the coming year.

Italian bee-keepers have just had a large and interesting convention at Milan, at which Mr. T. W. Cowan, editor of the *British Bee Journal* was present.