

need not be particular about the condition of the atmosphere.

Dr. Mason—I think it gets thicker and heavier with age. I noticed some I had just a short time ago that was made in 1892; I brought it home and set it in the closet off our sitting room where it was quite warm, and I noticed it has become white where before it had a watery appearance. It seems that the honey has receded from the capping. I have been selling it right along and it seems to me the older it gets the better my customers like it.

Mr. McEvoy—To keep comb honey right, it should be kept in a warm room for at least two months after taking from the hive. Never keep in a cool or damp place, because the honey swells and comes against the capping, and oozes out and has a watery appearance, and will be really only second class honey. you cannot sell it for a first-class price, it will granulate, and in a back country place where comb honey don't sell well the only thing to do with it is, to melt it up and make wax of it.

Mr. Marrison—I use a label in shipping honey that I put on the packages cautioning as to storing, never to store in a cellar or back shed; and the reason is, because the interior of the bee-hive is always warm and dry; if otherwise, both bees and honey will spoil.

Mr. Geo. Spittler—Eleven years ago this summer, I took off some very nice $1\frac{1}{2}$ lb. section, white clover honey. I had just been starting in bee-keeping, and I thought I would lay away some of honey and keep it. Every year we have succeeded in having white clover honey on the 4th of July till this year; we always make a point of having white clover for the 4th. This is the first summer I never put the supers on since I had bees. A few weeks ago we had some company from the Eastern part of the States, and we had no comb honey for them, so told my wife to get a section of the honey that was made up. We had not touched any of it before. The whole family pronounced that honey the finest they had ever tasted; a few of the outside cells were granulated, those that had not been capped. When I first put that honey away were living in a log house; when we built the new house we put it in the buttery where it was dry all winter.

The Chairman—Ladies and gentlemen, members of the North American Bee-keepers's association, everyone knows Rev. L. L. Langstroth, the father of modern bee-keeping, and the great pleasure which we anticipated of meeting with him, we can now realize. I have great pleasure in meeting with the Rev. L. L. Langstroth.

Mr. Langstroth was received by the audience standing and cheering.

Rev. L. L. Langstroth—Twelve years ago I was in Toronto at a bee convention, and warmly received by the bee-keepers, and that was the end of all the insinuations of stealing and bribery and corruption. After the reception I received here twelve years ago, nobody lifted their tongue to say anything against me, except the poor man, whom I forgive, because from the bottom of his heart he desired to speak the truth. Now I thank you, dear friends, for your kindness, which is more to me than gold or silver or anything else. It is to know that I have the respect and the confidence and the love of so many good and strong men and women. (Applause.)

I commenced three years ago publishing my reminiscences, but was interrupted by the trouble I have in my head. They will be resumed and probably published in book form, and I need not enter into anything of details. I thought perhaps you would be interested and amused to learn some of the history of the introduction of the Italian bees into this country by Mr. S. B. Parsons, of Flushing. Mr. Parsons was intending to travel in Europe with his wife, and the Commissioner of Patents gave him a sort of roving commission to see after any new plan he thought would be useful to introduce, but particularly to get possession of the Italian bees. Mr. Parsons knew nothing about bees. He was a great florist and had a large nursery, and is a man of taste and genius, and a good man and an honored man in every way. He got to Europe and he fell into the hands of Mr. Hermann, with whom he made arrangements to get possession of these Italian bees. He first bought eight or ten colonies in that district where they were said to be the most pure. He had them transported on the backs of mules over the mountain passes, and they were carried safely to Genoa, where he intended to depart for this country. They were in old log hives, and the mouths of the hives were covered with strong canvass to confine the bees. Well, they had borne the mule-riding, they bore the transportation by sea, and they got safely to New York city. Now what do you think he did? He had them carried in rough carts over the rough stones in New York city, and a great many of the cones broke down. He did not know enough to know that he was doing something that was wrong. When he got them he said, "What shall I do with them?" Some said one thing and some said another. At last some of them told him that if he had an empty green-house, that was the best place for them, so he puts them there. Well, you