

disturb the bees. It creates gases, light and smoke which can hardly be so regulated not to irritate the bees more or less. It is almost impossible here, to build a frost proof house above the ground with ordinary cost, therefore I have tried Mr. Doolittle's plan, "underground" and that, "under the frost line," and have found that this is "probatum." The ground under frost line in a seven or eight feet deep depository keeps steadily at or near 42° above here, the ground itself regulates the temperature without artificial means, at least mine has kept at that, steadily, for the past three winters, from about the middle of November until April. My experiments convince me, that a steady even temperature is better than changes, as I have wintered my bees the two winters before last, with but little loss and that mostly from unsufficient stores, and last winter without any loss, (163 colonies,) in these underground bee-houses, pollen or no pollen, that is: I did not pay any attention how much or how little pollen there was in the hives, but I know some of the colonies had large quantities of it. Neither did I spread the combs the past two falls, which I did for a number of years before, I only take one comb out of the new colonies in the fall, (I always give 9 frames to new swarms, as they build straighter combs,) and after that I use only 8 frames to the hive, summer and winter.

This, of course, does not agree with some of our bee masters, but the results, with me, have been as good as when I had spread the combs, besides, I have saved a good deal of time, it is not a very little job for one man to take out from 400 to 600 frames every fall, store them away and replace them in the spring. It appears that spreading is of little value in a steady temperature of 42° to 45° above, as the bees can move about the hive without danger of getting chilled. But more attention should be given to ventilation in such a high temperature, and for that I move the honey-board far enough to the front, so as to leave a space of $\frac{1}{2}$ of an inch on the hind end of the hive. I do not use any covering over the frames, except the honey-board, summer or winter but pay far more attention to pure air and good sealed honey for winter. I have managed my bees in such a way through the last two summers so that I did not have to feed them in the fall as my experiments lead me to believe that natural stores are best and all bee-keepers should work for that end and study the interest of our industry "rightfully."

Theilmanton, Minn.

C. THEILMANN.

The annual meeting of the Norfolk Bee-Keepers' Association will be held in Simcoe on Saturday Dec. 4th, for the election of officers and other business. All are invited to attend.

From the Toronto World.

HIRING PASTURE FOR BEES.

A YANKEE'S DEVICE FOR GETTING AMERICAN HONEY ON THE QUEEN'S TABLE.

THE quality of California honey does not excel, even if it equals, the honey made right up here in Cherry valley, said a resident of Cobleskill, N. Y., to a correspondent of the New York Times. "Capt. Hetherington's apiaries turn out over 100,000 pounds of honey every year, and the hum of his 2500 swarms of bees—equal to 10,000,000 busy little servants—is heard along Cherry Valley creek, from the time the first blossom opens in the spring until the last one tumbles to the frost in the fall. Two steam saw-mills are kept busy five weeks in every year manufacturing the lumber for the boxes in which the honey made by his bees is stored. Almost one hundred and fifty thousand panes of glass, six inches square, are used in these boxes. Captain Hetherington hasn't enough clover, buckwheat, basswood trees, etc., of his own to supply his bees, and so he pays a rent to every farmer in the vicinity for the privilege of his bees working on their premises. He won't have his bees running loose on his neighbors any more than he would have his cows, and so he hires pasture for them, and they go on and pile up so much honey for him that some years he gets no less than \$25,000 for it.

"And then there's the way our same New York state honey worked its way on to Queen Victoria's table. Did you ever hear how that was done? No? That was a stroke of Yankee genius that was never beaten. You know, of course, because everybody knows that, that there was positively no market in England for American honey up to 1879. Oh, yes! They wouldn't have American honey at all, the dealers wouldn't, and the trade papers kept crying it down. The home article was so much inferior to ours that those interested in the former knew the introduction of ours on the market would kill the demand for theirs at once. A big wholesale grocery house in New York city was very anxious to get New York state honey on sale in London, and it sent an agent over there to see what he could do. His name was Hoge, but after he had worked London on the honey question for a month or so he made up his mind his name was Dennis, and he was on the point of coming home in disgust, when one day the landlord of the hotel where he was stopping said to him.

"'What you want to do, Hoge,' said he, 'is to get some of your honey on the Queen's table. After you've done that, you're made. Everybody'll buy American honey then.'