

52 and I could not get it any lower and it was a continual hum, if I held a light to the bees they would not stir. I raised mine up two inches in front. The bottom of my cellar is cold and I put two barrels of sawdust in the bottom and kept the bees from touching the clay. Last year, and the year before my bees wintered perfectly and came out of the cellar stronger than when they went in. Last year my cellar did not get lower than 45 and did not get higher than 50. I have two chimneys running into that cellar, one taking the atmosphere from the very ceiling of the cellar and another from the very bottom.

There were old bees going into winter quarters they did not breed that July. They were old in age but the vitality was there. You could go into my yard last fall and you would think the hives were empty, the bees stayed at home. My friend raised his two inches at the back I raised mine two inches at the front. The top is hermetically sealed. The temperature has very little to do, with it, moisture is the same, it is the food, sugar syrup or honey? Good honey and enough of it and letting alone that is the principal part of it. If one or two be wrong let it be, meddling with them will simply destroy more than you save. Those who have a damp cellar do not cry, or those who have a dry cellar do not cry. When I first moved to a small house I did not put my bees in the cellar I put them in a bedroom off my living room the temperature ranged from 82 to 62 and I must say I never had bees winter better than that year. There was a chimney in that room with a stove pipe and an elbow and it let in ventilation without light. We want pure air and lots of it for our bees. If we shut off all ventilation we find we have more than the contented hum.

Moved by Mr. F. Benton, Washington, D. C., seconded by Mr. Allen Pringle, Selby, Ont. Then the Rev. Dr. L. L. Langstroth of Ohio, who is expected here at this meeting be received by the society standing and that he be conducted to a seat of honor.  
—Carried.

G. M. Doolittle—Mr. President, brothers and sisters. It looks to me as though we were forstalling the next subject, the subject under discussion is "the surest and best way of raising a crop of comb honey," and we have gone back to wintering. I would say that first of all to produce a crop of comb honey we want a man that understands his business, we want a man who has enterprise and energy enough to leave no stone unturned that will produce to him a crop of honey. I say it is far easier to produce a good crop of honey than it is to make a man suitable to produce that crop

of honey himself. and show me a man who prefers idling away his time sitting around some hotel or some country store rather than to be daily in his bee yard and I will show you a man that surely will not produce a good crop of comb honey.

Mr. J. B. Hall—Mr. Doolittle lives in the section of country that has a fall flow. I have kept twenty-three years and have had only one fall flow. I cannot very well follow Mr. Taylor's instructions. The first requisite for comb honey is floral flow, second the man, and lastly the hive.

Mr. Pringle—The first requisite must be floral flow, and I say the second must be the bees, for I say the bees might get the honey out of a hollow tree.

Mr. Barber—I always keep comb honey in a dry, warm, airy room.

Mr. G. M. Doolittle—Comb honey can be so kept after it leaves the hive that it will be continually improving. I once kept a section for three years and it was far better at the end of that time that it was when taken from the hive; honey kept at a temperature of from 81 to 90 degrees, no matter if the cells were all unsealed, will be continually growing thicker and better in flavor. The same honey stored in a damp cool place will gather moisture and deteriorate in every way. If thoroughly sealed and ripened, two months of such exposure will find it leaking out and becoming a souring and sickening mass. There is only one alternative with comb honey if we wish to send it to the market in proper shape, and that is to keep it in a dry, warm temperature.

Mr. Barber—I slip in a good, large, healthy spider, and every wax worm that hatches out, the spider is after it and it is always all right, the spider will take care of it.

Mr. R. McKnight, Owen Sound, Ont.—Some nine years ago I got a practical lesson I shall never forget, in keeping comb honey. It is always safe to keep comb honey in a dry warm place, but I am convinced that comb honey can be kept perfectly in a humid atmosphere; I had that experience in 1886, in London, during the month of November. Every one who knows the character of the climate there, knows it is very damp and foggy, and in addition to that we had a water bath for the purpose of liquifying the candied honey, and the vapor from that bath permeated the room. Cases that were well and tightly made, as they ought to be made, passed through that month of November in the city of London in perfect form and perfect color. One of the secrets of keeping comb honey is to have your cases tightly made, and you