

bees run out with water; temperature 48°.

Mr. Berg favored out-door wintering. It gave best results.

Prof. Cook thought locality had much to do with it. He thought if bees would eat pollen they became diseased. Pollen did no harm if bees did not eat it.

In reply to question about stimulative feeding, it was thought best to give plenty of stores in the fall.

Mr. Heddon and others then drifted onto the question of marketing honey. The former thought one reason why honey did not sell as well as strawberries was because people knew they could get it at any time. When strawberries were ripe people piled in and said it was now or never, and everybody that could bought. He proposed that bee-keepers sell honey only two months a year. They should then announce that honey was now ripe, about October 1st. In this way the people would use more.

AFTERNOON—2 P.M.

Place of next meeting, Grand Rapids, Mich.

President—R. L. Taylor.

1st Vice-President—M. H. Hunt.

2nd Vice-Pres.—W. Z. Hutchinson.

Secretary—Geo. E. Hilton.

Treasurer—Dr. A. B. Mason.

The reports of committee on exhibits received and adopted.

Committee on Columbian Exhibit turned Dr. Mason over to the association.

Dr. Mason suggested that honey should all be exhibited in one place. Let each state have a superintendent, and then have a general superintendent over all. To get material, he advised each one that could send anything should send a list of it to committee, and this committee let the prospective exhibitor know how much of it he was to send. The exhibitor puts the price he wants for his product, and the goods were then to be sold or returned to exhibitor. A committee was to try to get money from the government to defray expenses.

It was finally decided to appoint H. D. Cutting superintendent of the state exhibit of honey for Michigan.

A committee of Prof. Cook, Messrs. Hutchinson and Hilton were appointed to see about legislation re the spraying of fruit trees at the wrong time of the year.

Secretary Hilton reported \$6.25 cash on hand.

A good deal of amusement was caused by Mr. Heddon proposing that Dr. Mason, the treasurer, bank the amount.

APICULTURAL JOURNALISM.

Prof. Cook spoke of the excellence of the apicultural journals. Quarrels were becoming less, and appeared to be a thing of the past. Journals should be patronized, and bee-keepers should try and encourage subscriptions.

Mr. Taylor called on Mr. Root.

Mr. Root related how he first got into the bee business. He wanted to know what could be done to improve journalism.

Mr. Hutchinson said he was pleased to see the harmony between editors of journals.

CELLAR VS. OUT DOOR WINTERING.

The intelligent bee-keeper no longer dreads the cold of winter for, the so called wintering problem was solved years ago, but, like other matter, that to observant and thoughtful persons, have become anxious, the successful wintering of bees is yet, to many, the subject that most interests them. This subject of wintering, like that of foul brood, seems to me to be worn almost, if not quite, threadbare, in the bee-journals, and still both subjects are frequently placed on the programme of beekeepers conventions.

With this view of the subject I can but feel that I can offer nothing now to most, if not all here present, and the secretary is responsible for this infliotion. Had the subject assigned me been "Indoor vs. Outdoor Wintering," I should probably have had nearly every one of you on my side, for but very few beekeepers in the northern part of the United States and in Canada, who are up with the times winter their bees out of doors, at least such is my impression from what I see and hear. With some, cellar wintering has proven anything but a success; with others, and "their name is legion," it it has been a complete success. A Mr. Christianity, of Toledo, O., who keeps from 200 to 400 colonies, said to me a few days since, "Stand by cellar wintering, its the way to winter bees." He never fails. Not every one engaged in any kind of business is successful, and bee-keeping is not, and never will be, an exception. Certain conditions must exist, and be complied with, or the outcome will not be satisfactory. Proper cellar wintering means an abundance of food, a dark, dry cellar, with a temperature of about 45°. These conditions