

## SUCCESSFUL WINTERING.

SOME GOOD SUGGESTIONS WRITTEN FOR  
THE CANADIAN BEE JOURNAL BY  
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Much has been written about cellar wintering of late, and some improvement has no doubt been made in the general wintering of bees, over the hap-hazard ways of years ago; but it seems to me that much is yet to be learned.

Usually the bees are left out-doors too late. When extreme cold weather comes, with its accompanying snow and ice, it is then too late to secure the best results. If removed to the cellar at such a time, it is not only disagreeable work but disturbs the bees greatly, and as the combs are covered with frosts, the results can be easily imagined. Another point is that often there is little or no attention paid to the quantity, or quality of the food on which they are expected to winter. I believe that more bees are lost every year by simple starvation, than in any other way. Usually too, such colonies have almost enough, so that all the honey they have consumed is a clear waste.

But supposing the bee-keeper has used all due care in preparing the bees just right, is it not too often the case that they are put into a damp cold cellar, where the combs soon begin to mould and become dripping wet? I do not agree with Mr. Doolittle, that bee cellars require no ventilation. Very few cellars can be made dry enough, and even if they can, some ventilation is essential, to carry off the moisture that comes from the hives, especially where many are wintered together. I have generally wintered my bees by setting the hives on a few pieces of scantlings, not more than six to eight inches from the cellar floor, but in taking them out in spring, I have often noticed that the hives on top of the tiers, (I store them four or five high), came out much the best. Studying over this matter, the thought struck me "why not winter the bees in the top part of the cellar? Accordingly, this year I made some trestles of 2x4 strongly supported, of about two feet height and as long as the cellar is wide, upon which the hives are arranged in tiers of five high. This places the upper hive within about four inches of the plastered ceiling over head. As fast as the bees die they find their way to the cemented cellar bottom

and one can occasionally crawl under the hives, or send one of the boys, with a counter brush, and sweep up, and remove almost every last dead bee from the cellar. I do not know whether the foul smell of bee cellars toward spring, is any real detriment to successful wintering or not; but it is certainly a great satisfaction to have everything sweet and clean.

My method of ventilation is by a small brick furnace, placed at one end of the cellar, and connected with the chimney above by a six inch stove pipe. This pipe should be of galvanized iron, as a current of moist air is constantly passing through it, and I find common iron soon rusts out. Perhaps a better arrangement would be to build the chimney from the cellar bottom. This will give abundant ventilation without any special arrangement for the air to get into the cellar. In very severe weather a fire can be made, which will speedily change the air in the cellar without lowering the temperature. I object to all heating by means of oil stoves, whether of living rooms or bee cellars, unless means are provided for carrying off the draft of air to the outside. My bees are arranged as above described, and so far never wintered so well as now.

Milan Ills. U. S.

## Honey at The World's Fair.

Mr. Editor.—On page 150 of the CANADIAN BEE JOURNAL for the present month (Feb'y) is a communication from Mr. R. McKnight, in which he asks me a question. On first reading I thought I would pay no attention to it, and would not if the question was the only matter that needed attention.

In speaking of apiarian exhibits from Ontario and the states at the World's Fair, Mr. McKnight says, "the exhibits \*\*\* were grouped together, and their relative merits have been put upon record, their quality having been tested and pronounced upon, by an able and upright American Bee-keeper."

My understanding of the principle upon which the awards were made, and I believe all the other superintendents of exhibits understood it the same way, was that any article or exhibit that had enough merits received an award without any regard to their "relative merits;" and as there were No. 1st, 2nd, 3rd or 4th premiums offered there was no necessity for the judge to decide as to "relative merits."

To illustrate:—J. B. Hall; J. Newton; J. B. Aches; Gould, Shapley & Muir and S. Cornell, of Ontario, each received an award for clover comb honey as did many