

ony at the beginning of the honey harvest, half that number may be too many for what we might call a weak or average colony. This applies either to the production of extracted or comb honey. I am in favor of never giving the queen more room than the size mentioned, unless it be some extra strong colonies in May, and then reduce the number again about a week before the honey harvest begins, but whether it will pay to do this must be governed by the number of colonies, or the value of the apiarist's time. It does not follow, though, that she must never have less space than this. A weak colony will gather a surplus either in sections or for extracting if any honey to gather and the queen is limited for space accordingly, whereas the bees would probably never get ahead until too late, if no less a surface than eight frames 10 x 12 were given. I believe the simplest and best plan is to make all colonies strong by reducing the number if necessary just before the honey harvest begins. Then the number of frames you mention will answer well. After they swarm, whether it is better to give less room will depend upon how far the honey season has advanced, if for comb or extracted honey, and to what extent you wish to feed for winter.

SUNDRY SELECTIONS.

Jno. W. CALDER.—I put in my cellar eighteen swarms of bees, and to-day I took them out and I find sixteen swarms in extra good condition. This is sixteen years for me to put out bees in succession, and I never had them come out better. It is as fine a day as one could desire, bright, calm, and as warm as a day in June. Two hours after I set out my bees, every hive was carrying in pollen: As far as I hear, bees wintered well in this section, and bee-keepers' are more hopeful, so let us hope on, for the good year may be here, and then we all may be able to say at the close of the season that it came at last after a long delay.

Lancaster, April 17th, 1889.

DOUBLED HIS COLONIES.

S. J. Crow.—My bees have wintered well the last winter. I put 29 colonies in winter quarters and lost one by being queenless; but have 28 colonies in fine condition, all on summer stands; never wintered in cellar yet, all in chaff hives. I just doubled my stock last season and had about 200 lbs. of surplus for sale. My bees carried the first pollen on the eighth of April and on the eleventh I looked through them all and found them all right. Every one had brood in all stages, from the egg to young bees hatched out. I think that is not bad. These are facts.

Rosedale, April 19th, 1889.

Why, friend, no one will be apt to doubt your statements. You did have a very good season, and should be glad of it. There were some parts of the country where bees did well last season and yours is one.

A SUCCESSFUL EXHIBITOR.

J. HINTON.—I have neglected writing to inform you of my success as an exhibitor at the Eastern Townships Agricultural Exhibition. I showed your Combination hive and received the diploma. I took all the first prizes offered.

Convention Notice.

The International Bee-Keepers' Association meets at Brantford, Dec. 4 to 6. R. F. Hotterman, Sec'y.

We are now prepared to take any quantity of wax in exchange for supplies. When shipping place your name on the package and advise us when sent.

The Best Place to Keep Honey Till Sold.

I THINK that my style of honey-house cannot be excelled for keeping honey until freezing weather. It is the cheapest I could put up to be tight and weather-proof. It is a walled room, 12 x 12 feet, and eight feet high to the eaves, built on eight-inch flooring, covered with two coats of red paint. There is a window in the south side, and with the door shut and the summer sun pouring in through that window, the heat is hot as you may imagine. Into this I carry my honey in supers or on boards, hive covers, etc., and pile it up. At my leisure I pack it away in boxes or empty hives in which to fumigate it and keep it from millers, etc. Here, in this hot, almost air-tight room, honey ripens better than on the hive. Now, I know that many prominent bee-keepers dispute this. But, after having my attention accidentally called to the matter in former years, in 1887, I made a, to me, convincing test. Nearly all my crop was gathered that year in about ten days in June, the flow stopping pretty abruptly. I immediately took off the most of it, finished and unfinished, and stored it in the honey-house. It certainly had had no time to ripen on the hives; in September I took off the rest. I wish that opponents of my view could have eaten at my table a few times. All through the winter the difference was perceptible. No matter whether sealed over or not, that taken off early was among the thickest, whitest, richest flavored honey I ever raised or tasted. That taken off later was much thinner and lacked the ravishing flavor of the former. I challenge our readers to try it.

A caution right here. Leave at least a six-inch space between the honey and wall or floor. That packed within that distance sometimes sours, and always becomes watery and rancid.—George F. Robbins.