

stamped out, losing three in this manner. I forgot to say before that the honey in store was a little candied. I tried sugar syrup, but they would not touch it. I concluded, in spite of the cold weather which prevailed during May, that my bees caught the disease in the cellar. I arrived at this conclusion because I saw some that a bee keeper in my neighborhood, who have the Jones' hive and did not care a bit for their bees, wintered them in their cellar with no ventilation raising the hive only one or two inches above the bottom board and their bees came out very strong in spring. The winter before I lost twenty-five colonies, three coming out alive, in the same cellar, the temperature ranging from 38 to 40 degrees, but my cellar was a little wet, enough to make the honey a little candied in the combs. I assign the loss of my bees to the damp atmosphere. My cellar has a subterranean passage for letting the water out and no water is allowed to stay at the bottom. Now to remedy this I have made the following improvement: I made a drain four feet deep (frost proof) all round the house under which I have located my bee repository. This drain will have the effect of removing all nuisances and surplus water. My cellar has no ventilation but I can give some by a pipe connected with the chimney. Now I wish to ask you some questions. After taking notice of my report, which I made as minutely as possible, to what cause do you assign the loss of my bees? They never wintered well in my cellar and they had always ample food. They were always affected with diarrhoea. I have followed your advice to the letter in wintering, making my bees as snug as possible with a sawdust cushion above. 2nd, Is the improvement I made in the right direction? St. Jacques, Que., June 10th, 1888.

Your trouble is evidently in your cellar. In a damp atmosphere the temperature is always felt more than in a dry bracing atmosphere. Then the dampness would have a tendency to mould the frames, turn the honey sour and cause dysentery. The fact of having water in the cellar does not necessarily make the cellar damp, providing you can have proper ventilation. We think your improvements are in the right direction. You should have a sub-earth ventilator under the circumstances.

COMBS ALL AROUND FOR WINTERING.

WM. TIPLING.—While preparing bees for winter, did you ever arrange the frames as follows: Two frames placed, the last one empty the next one sealed stores, then five to eight frames, according to the size of the colony, turned with end of frames resting on the end of the one with sealed stores in, and another frame placed to carry the other end of the frames. This also should have stores in if thought necessary. The hive can be filled out with empty frames if the fall flow should be good. Some would be stored in those empty frames while the brood nest would be enclosed on all sides by comb containing supplies. Unless you advise

differently, I shall try two this way the coming fall. Of course I refer to Jones hives.

Fenelon Falls, June 29th, 1888.

The plan which you wish to try for wintering is exactly similar to the method which we have often described as an arrangement of the brood chamber in spring, by turning the frame around in the hive and using wooden division boards as frame supports, putting two division boards on the outside of frames so turned, and filling in sawdust all around. Instead of using the wooden division boards you wish to use frames filled with stores, having an extra frame in the front of the hive next the entrance. Is this not what you mean? If so, we do not see any objection to having the brood nest so surrounded by sealed stores. We should not advise your trying the plan to any extent until you have first decided that it is going to be a success.

KIND WORDS.

SECTIONS ARE FIRST CLASS.

GEO. STRANGWAYS:—The goods which you shipped me arrived all right. They are up to my expectations. The sections are first class.

Elora, June 29, 1888.

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BUSINESS DEPARTMENT.

We constantly have applications from customers for supers filled with crates and fitted up with foundation ready to be given the bees on arrival. We have repeatedly answered that we cannot do this with safety. We may put the foundation in the sections and ship them, but the chances are that one section in ten would have the foundation in it on arrival. It is a simple matter to place the foundation in the section, and it is much better that it should go properly wrapped up and safe from breakage, than to reach the customer in a poor state and unfit for use.