

warm cellar; another a cool, dry; some either dry or warm apartments with normal temperature; others winter over running water. Anomalous and confusing as this at first sight appears, the differences in the degrees of moisture may not, however, be great, or, if real differences do exist, it must be patent to many that success with this diversity must be due to something apart from the question of moisture. A few propositions will best serve my purpose.

1. Saturation depends on temperature. The greater the heat of the atmosphere, the greater is its capacity to retain moisture and *vice versa*.

2. Condensation takes place only on surfaces of lower temperature than that of the surrounding air; currents of air from the outside not being allowed to enter.

3. The degree of saturation comfortable to man is from 65 to 70%. More than this checks evaporation, while less unduly increases it, producing thirst and a parched condition of the skin.

4. Nature's method to maintain saturation is to expose surface of water, e.g., in North America we have large lake surfaces.

5. The atmosphere of health resorts is remarkable for uniformity of temperature and constancy of saturation.

6. Spring is fatal to consumptives—the air being too dry.

In spring the sun's rays having more power increase the temperature of the atmosphere, and therefore its capacity for moisture.

The ice, snow and frozen ground keep the temperature of the water on the surface too low for evaporation sufficient to meet the demand. An unusually dry atmosphere is the result.

7. Health resorts are in the neighborhood of bodies of water in some form, and have about the proper degree of saturation.

If these propositions are true, the lessons to the bee-keeper may be enumerated:

(a). Repositories should be of uniform temperature. (b) The saturation should be constant. (c) They should have dry exteriors, i.e.: walls and floors. (d) Vessels containing water should be exposed in the repositories to allow evaporation when needed. (e) Currents of air should be prevented. (f) Hives should be comfortably full of bees. (g) Running spring water, if the spring be near, is a benefit; air, other than that contained in the water, not being allowed to enter.

E and G condemn improper, but say nothing concerning proper ventilation.

R. KNECHTEL.

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For the Canadian Bee Journal

Good Season's Work.

 COMMENCED the season of 1887 with sixty-eight colonies in fair shape for work and increased to ninety-seven, sold two swarms as they came off, and one left for the mountain. I took up to the 16th July 4,600 lbs. of extracted honey all well ripened before taking, and fifty-six lbs. comb honey, reserved 700 lbs. in well sealed combs for the fall if needed to supply winter stores when fixing up for winter. I had to give about 400 lbs. to have ample stores for winter. I fixed up fifty the last week in

September for winter, the balance on hand, forty-four, the first and second week in October. They seem to have wintered well so far as I could see as they are packed on summer stands. I lost three colonies in February the time of the blizzard, they were in the row next the fence and got drifted over; after the storm was over I went out to the yard and could hear the roar of the bees in this drifted row. When I dug away the snow I found large clusters of bees on parts of the hives and the entrance way, which is six inches, filled with bees and the honey running out of four hives three of which had all the combs melted and most the bees drowned in the mass. My hives mostly had very strong colonies in them, for I use double story hives for extracting. My mode of wintering is: I build boxes six inches longer than the hives all round and two feet six inches deep, then I put six inches of dry sawdust in the bottom, set in my hives, place on top of it a rim made of boards ten inches deep the size of the outside of the hive, then fill up all around with dry sawdust to top of rim then fill the rim with dry wheat chaff and throw over it two inches of sawdust and cover all up with a tight lid sloping four inches to the foot and don't unpack until the fruit bloom is out.

W. J. HONEYFORD.

For the Canadian Bee Journal.

That Rudimentary Food Gland.

 R. Pringle says on page 1031 "I have read Mrs. Chaddock's letter in the last JOURNAL, and am pleased to know that she really does accept the principle of evolution no less than Prof. Cook and myself—if not more so." But Mrs. Chaddock must pardon me (i.e. if I am wrong) for interpreting this confession of faith on her part as *ironical*, because the position she takes cannot be reconciled with the facts and philosophy of evolution." So Mr. Pringle is pleased, is he, that I accept the principle of evolution along with Prof. Cook and himself—we three and no more—I never knew before that there was any patent on the evolution theory. In my "prejudice" I thought that the evolution theory was free to all, and any man might walk in and help himself. But if there is a patent on it and Mr. Pringle and Prof. Cook object to my accepting the evolution theory, I am sure I sincerely beg their joint pardons, and promise never to do so any more. I will be like the little boy in Sunday School who, when the superintendent asked in a loud voice "Who made the world?" answered in a frightened, agitated tone, "me, sir, but I won't never do it again." But Mr. Pringle doubts my sincerity when I say that I believe in the evolution theory, because of the position that I take. I suppose that in order to prove that I believe the evolution theory, I must swallow everything that Prof. Cook, Mr. Darwin and Mr. Pringle says (I mention Mr. Pringle last on the ascending scale principle) and smack my lips and say "good, good, say it again."

Evolution teaches that man descended from some animal (descended here means ascended or else we are all in a pitiful plight), some of the scientific men say baboons, some say lemurs, I accept this view. I believe that our ancestors