

The object of this experiment was, so many people write to us and say they have a very damp cellar, is it safe to put bees in it? From this experiment I would say that the dampness of the cellar does not matter so much if they have it well ventilated so that here is no bad odor. I do not care then if there is a running stream through it. I know of cellars in this district where there are running streams through them, and wells in them, but they carry out a thorough ventilating system.

Mr. Morrison: Would a running stream not give perfect ventilation?

Mr. Fixter: It may.

Mr. Holterman: More than that, a cellar through which a stream runs is not necessarily a damp cellar at all; it may be a dry cellar.

Mr. Post: That agrees with my experience of ventilation.

Mr. Hall: The moisture makes no difference at all if the ventilation is right.

Mr. Dickenson: Temperature has quite a bit to do with it.

Feeding Bees in Their Winter Quarters.

Owing to the past unfavorable season for honey gathering in the Ottawa Valley, many letters have been received from people who have only a few colonies of bees, stating that when carrying their bees into winter quarters they had discovered there did not seem to be a sufficient store of honey in the hive to carry the bees through the winter. To gain information as to the best method of overcoming this difficulty, the following experiment was tried with six strong colonies of bees:

Four frames of sealed honey were taken from each of the six colonies, leaving the clusters on the four remaining frames. The four frames were left in the centre of the hive, with a division board at each side, and some light packing was placed between the division boards and the sides of the hive. The wooden covers were re-

moved and a large propolis quilt made of heavy canvas placed over the top of each hive. Over the top of the propolis quilt extra packing was placed to keep in the heat, absorb moisture and prevent draughts or upward ventilation. The bottom boards were left on as they came from the bee yard, leaving the entrance wide open.

The experiment was as follows:

1. Two colonies received maple sugar of the best quality.

2. Two colonies received candied honey and sugar.

3. Two colonies received partly filled sections of honey.

Each colony, when put on this test, weighed 31 pounds, and each was given five pounds of its particular food to start with. The experiment lasted from November 18th, 1902, to March 22nd, 1903.

The two colonies fed on maple sugar consumed 11 1-2 pounds each. They were examined every two weeks and water added to the sugar through holes in the tops of the cakes, keeping it soft and moist.

The two colonies fed on partly filled sections of honey consumed during the same time 14 3-4 pounds each. There was, for several reasons, considerable waste in this test, and if partly filled sections could be sold, even at a reduced price, it would be advisable to do so instead of feeding back.

The two colonies that were given candied honey consumed 10 3-4 lbs. each. The candied honey was moistened at intervals, which made it easier to suck up. Candied honey is made as follows:— Take good, thick, clover honey, and heat, (not boil) it until it becomes very thin, then stir in fine granulated sugar. After stirring in all the sugar the honey will absorb, take it out of the utensil in which it has been mixed, and thoroughly knead it with the hand. The kneading makes it more pliable and