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VALUABLE POINTS REGARDING TEMPERATURE.

Q. 37 of the current volume of your JOURNAL at hand. The replies, under the heading of "Dampness" in hives in response to "query 47," are of special interest to me, and in my estimation the subject is the main one on which the success of wintering lies, especially in your northern climate. It is a matter of surprise to me that the hygrometer has not been more generally used in practical apiculture and that directions for making an effective and cheap instrument have not been given to the readers of the various bee journals by some of its scientific contributors. For all ordinary purposes an efficient instrument can be arranged by having your nearest druggist select from his stock of thermometers two that register 32° when immersed in melted ice and water. Unless especially tested the cheap thermometers are apt to vary several degrees which would be apt to mislead. By surrounding the bulb of one of the instruments with ordinary cotton wicking and saturating it with water when an observation is to be taken, the difference between the reading of the two instruments will be apparent in a dry atmosphere. For instructions in using the hygrometer I would suggest application be made to the chief officer of the U.S. Signal Service who no doubt cheerfully supply such printed instructions as may be desired for practical use as well as the cost and means of obtaining effective instruments for those whose means will allow them to purchase. For your Canadian readers I can give no information as to the means of supplying themselves with instruments or circulars of instruction. No doubt plain instruction could be given in a future number of your BEE JOURNAL by one of the many scientific contributors to its columns. In my observations for a number of years past I am led to believe that successful cellar wintering can only be obtained by controlling the humidity as well as the temperature—and that the pollen theory is and ever will be of minor importance when the former is under control. In our own locality, where the wintering problem is of little consequence, I find a change of temperature from low to high will cause the moisture to condense on the outside of the win-

dow panes at times, especially in the early morning. Fine tools, fire arms, and other articles of metal, soon become covered with rust from the same cause, when not protected by oil or varnish. When a surplus of honey is kept over a colony of bees either in comb or sections, and the heat of the colony is insufficient to keep it at the proper temperature it soon sweats and cracks and in many cases becomes sour, especially in the Langstroth and other shallow hive, and where deep and narrow hives are used the ventilation closed and sufficient bees to protect the lower part of the hive from the change there is seldom. When honey is unsealed it absorbs moisture, which, when taken into the stomach of the bee and retained beyond the proper time ferments and we have the cause of the trouble as given by the correspondent in Query No. 4 of the *A.B.J.*, of Jan. 21st, 1885, from Iberville Parish, La. The presence of pollen in the hive will only augment the disease as it acts as a ferment. Sugar syrup or boiled honey are less liable to contain pollen, consequently colonies so provisioned unless exposed to changes of temperature together with dampness are seldom affected. It is a fact to be deplored, but nevertheless so, that this section of Florida and probably the entire State, will never compete with the north in its production of comb honey for the reasons given above. With proper facilities for protecting the comb honey from dampness until ready for shipping, and quick transportation to a market. I see no remedy but to stick to extracted honey. Many of the northern apiarists come there thinking they can revolutionize the honey interests and astonish the natives by producing comb honey and queen rearing. After due trial for a season it is found, that neither queen-rearing for spring delivery is a success nor comb honey for other than home consumption. One enthusiast individual, realized $6\frac{1}{2}$ cents per pound for his shipment, which no doubt reached its journey's end in a sour condition, and eventually found its way into the hands of the dealer of glucose honey. For extracted honey I know of no better localities, but there are many disadvantages not down in the books, which are only realized when once located. Were it not for the climate in connection with the honey locality, I would prefer Michigan or Ohio to Florida for fine field and good prices. However, with the transportation facilities by rail, which are promised in about sixty days, instead of outside by ocean we should be satisfied. During the late cold snaps north we were enjoying on the Peninsula a temperature not lower than forty degrees. As yet neither my orange, banana, guava or pine apples have shown any damage though ice froze half an inch thick