

few frames as possible, and put a thick cushion on top of the frames.

Mr. G. B. Jones advocated taking all the honey from the bees and then killing them, buying new colonies in the spring. For those who pack their bees he recommended the use of hair felt. He said it was very necessary to have young bees instead of old ones, as old bees eat more honey than young ones, and gave two plans of getting rid of old bees, the one he preferred being to cage the queen during the month of August so that she could not lay, then releasing her and all the bees raised after that would be young.

Mr. Jack puts his hives in a clamp packed with sawdust, and has very little trouble in wintering.

Mr. Bell wintered his bees in a cellar, and never lost a colony. He put them in at the first frost, and took them out when the willows were in bloom.

Mr. Armstrong winters his bees in double walled hives and in clamps, with an abundance of packing on top and all around the hives. He did not like clover chaff for packing, as it had a tendency to heat and make the bees uneasy.

Mr. Mehlenbacher packed his bees in the same way as Mr. Armstrong and succeeded very well.

HOW TO PREPARE HONEY FOR MARKET.

Mr. Kindree said he had not shipped much honey and did not know much about it, but for home trade he used the self-sealing glass jars, and thought they were the best.

Mr. G. B. Jones said the 60lb can was the best package for shipping, but for the home market there was nothing better than the self-sealing glass jars. For section honey he advocated the 12-section crate, as it was easier to handle and not so liable to be damaged in shipping as the larger ones. He also impressed upon the meeting the necessity of giving directions on each package concerning granulated honey and how to liquify it.

Mr. Armstrong had used for a number of years the 12-section crate, made of light wood, and for extracted honey he used the 60-lb. tin. For home use he preferred small glass jars with a screw top.

A short time was spent in general conversation on a number of matters of interest to the association, and the association adjourned until evening, to hear Prof. G. B. Jones' lecture on the "Honey Bee."

E. C. C. HERRICK, Secretary.

If you require catalogues, circulars, note heads, envelopes, or anything in the line of job printing give us an opportunity of estimating.

The Requisites to Success in Bee Culture; Sorting Comb Honey, Packing It in Cases and Crating the Cases for Shipment; Preparing Extracted Honey for Market.

HERE are three essentials in the character of a good bee-keeper, the absence of any one of which will militate against his success. 1st. To be able to manage his bees in such a way as to get the greatest return of honey for the least expenditure in time and money. 2nd. When procured, to prepare his honey for market in the best form possible. 3rd. To have some acquaintance with the market, and know where to place his goods on sale to the best advantage. Time alone will enable him to acquire the first and third of these qualifications. It is with the second we are more particularly concerned just now. "From the hive to the honey market," is the topic to be discussed; and this embraces only the preparation and shipment of the crop. If the text had been enlarged and made to read from the hive to the breakfast table, it would have included the work of every producer. As it is it embraces only the work of those who ship. As it stands it does not apply to the man who draws it off from the faucet of his store can into the pail or crock of his customer, and only partially to him who caters only for the home trade. There is a vast difference between the honey market of one man and the honey market of another, this difference necessarily modifies his practice. I live in a town of 5,000 people, but have not, for five years, solicited any one in the town to buy from me. I have left this market largely to the smaller producers of the neighborhood, and have sought and secured a market outside; not only for all I produce myself, but also for a portion of the product of others. I have, therefore, learned something of the best method of sorting, packing and shipping, which constitutes the passage from the hive to the honey market, when that market lies from fifty to one thousand miles from home. There are three requisites in making and maintaining a market. The first is to supply a uniformly good article, the second to pack it safely, and the third is when unpacked and exposed for sale it shall present a tidy and attractive appearance.

In comb honey a uniformly good article can only be had by careful selection. The first work of the producer is assorting his stock. Two grades are as many as it will pay to ship. Give one should be all it claims to be. It should be good in quality, good in form, clean in itself and neat in its surroundings. Any departure from this rule is sure to produce results prejudicial.