

It seems to me much more might be gained if all the bee-keepers who winter in the cellar would keep a record of their cellar wintering. For instance, the condition of the cellar might be noted when the bees are put in, the number of windows and doors or openings, number of stands in the space, the condition or position of bottoms of hives and tops as well, the temperature of the cellar during the entire winter, the colonies that winter most successfully—those near an opening or those back from an opening. The method of ventilation should always be noted if ventilated at all. If rooms above are occupied or unoccupied, this should also be watched carefully and effects noted. I think all such things and many more should be watched by all cellar winterers and given to the general public. It would be the means of bringing to the light results that very much help those who have had little experience in wintering in the cellar. It would be a pleasure for me to have the chance to compare the methods of many cellar winterings and results. I had everything on cellar wintering and get and hope to see more of it as apiculture goes on.

D. J. BLOCHER.

Notes by the Way

By G. A. DEADMAN.

(Continued)

Extracted honey shipped in crates is comparatively safe from damage. The crates falling to pieces by rough handling, as all railway companies keep a man for nothing apparently but to repair broken crates, etc., that are sure to be at the

large transshipping points. If crates are left partly uncovered, to show which is the top, as advised, an objection to this is that the contents collect dust. I found this quite a serious objection. Another is that unless small they are very awkward to handle. I refer of course to 5lb or 10lb tin pails or bottles in crates, not to 60lb tins. I have come to the conclusion that there is nothing that will compare with barrels for packing. I read an article long ago, entitled "Wanted: A Conviction" and it went on to say that until we get a conviction we will be variable and indifferent. Well I have "a conviction" now that there is nothing that will compare with barrels for shipping honey when in either tins or bottles and I was almost going to say even for comb honey. I have had this belief for a long time but never had "a conviction" until this year. Henceforth I want all honey in packages of 10 lbs and under in barrels. There is no packing case that can compare to it, anyway you take it. A barrel will hold about 250 lbs. when in 5 lb. or 10 lb. pails, which is more than 4 crates of six 10 lb. pails each. I refer to empty sugar barrels which if purchased when not much in demand, (I suppose anytime except during the apple harvest) they can be had for about 10c. each. They are preferable to either the regulation apple barrel or salt barrels. We can readily see that when compared as to cost the barrel is away ahead of crates, besides it takes less time to pack and close one barrel than it does four crates, but the difference here is not so marked, but apart from the cheapness it is much easier to handle a barrel than any other large package that has, or ever can be devised. I would rather handle one barrel of 200 lbs. or 250 lbs. than half that amount