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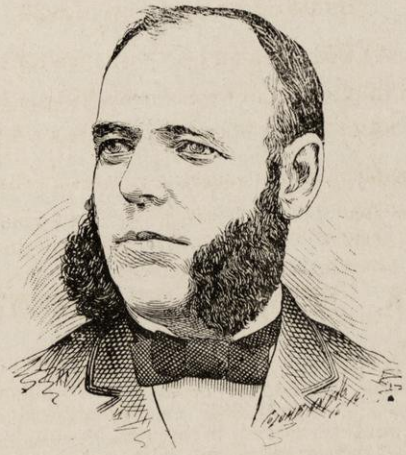
Vol. 4. February, 1893. No. 2.

THE NEBRASKA BEE-KEEPER.

Devoted to Bee-Culture, Honey Production, Fruits, Flowers, Etc.

PUBLISHED MONTHLY.

Stilson & Sons, Editors and Publishers.



E. Whitcomb

Pres. Neb. State Bee-Keepers Association.

THE NEBRASKA BEE-KEEPER.

Official Paper of The Nebraska State Bee-Keepers Association.

Vo . 4. February, 1893. No. 2.

AT THE RECENT MEETING of The North American Bee-Keepers' Association, held at Washington, D.C., very many points of especial interest were discussed. At this time we cannot give as full a report of the meeting as we could wish, but will give some extracts of their doings.

In regard to the grading of honey, Dr. Miller gave the following as a draft to work from, having four grades.

Fancy.—Combs straight, white, well filled, firmly fastened to wood on all four sides; all cells sealed, no pollen, propolis, nor travel-stain.

No. 1.—Wood well scraped, or entirely free from propolis; one side of the section sealed with white cappings,free from pollen, and having all cells sealed except the line of cells next to the wood the other side white, or but slightly discolored,with not more than two cells of pollen, and not more than ten cells unsealed except the line of cells touching the wood; comb fastened to the wood on all four sides.

No. 2.—Three-fourths of the total surface must be filled and sealed; wood well scraped of propolis.

No. 3.—Must weigh at least half as much as a full-weight section.

These are the grades as advocated by the Dr.. After discussion two grades were adopted viz.

Fancy.—All sections to be well filled; combs straight, of even thickness and firmly attached to all four sides; both wood and comb to be unsoiled or travel-stained, or otherwise; all cells sealed except the row of cells next to the wood.

No. 1—All sections well filled, but with combs crooked or uneven, detached at the bottom, or with but few cells unsealed; both wood and comb unsoiled by travel-stain or otherwise.

In addition to the above, honey is to classified according to color. into *light*, *amber*, and *dark*. For instance, there will be "fancy light," "fancy amber," and "fancy dark." "No. 1 light," "No.1 amber," and "No.1 dark."

Another subject of vital importance to bee-keepers which came up for discussion was, Spraying of Fruit Trees, and its relation to bee-keeping, and a committee was appointde to draft resolutions upon the subject, which were adopted as reported by the committee.

WHEREAS, Strong evidence from various portions of the country has been presented to the North American Bee-

Keepers' Association at several of its meetings, to the effect that the spraying of fruit trees while in bloom has resulted in serious destruction to bee-life through poisoning; and,

WHEREAS, Since the complete pollenization of the fruit-blossom is of the greatest importance to the fruit-grower himself, and therefore the destruction of the bees is not only a loss to the bee-keepers, but also a great one to fruit-growers; and,

WHEREAS, The possible benefits to be derived by the-fruit grower from spraying during the time of blooming are slight at most; therefore, be it

Resolved. That the North American Bee-Keepers' Association recommends the apiarian societies of the various States to memorialize their respective legislatures to enact such laws as shall forbid the spraying of fruit-trees during the time of blossoming.

Officers elected for 1893 are,

President,—Dr. C. C. Miller, Marengo, Ills.

Vice-President,—J. E. Crane, Middlebury, Vt.

Secretary—Frank Benton, Washington, D.C.

Treasurer—George W. York, Chicago, Ills.

The next meeting will be held in Chicago.

In some of the states, the lawmakers are beginning to realize something of the importance of the bee-keepers' pursuit, and are passing laws protective to the industry. By a unity of action ,the bee-keepers in all the states should ask for just laws in their own behalf, then if there is not too much policy to look after,and swaping to be done,such laws could be passed in something like reasonable time.

The first eight days of February show that winter has a good grip yet.

The Wintering of Bees, Ventilation, etc.

By M. H. DeWitt.

We are having the most disagreeable weather now, Jan. 16th that I have experienced in ten years. There has not been a warm day so that bees could fly for two months or more, and the snow has got so deep that the roads are impassible and more snow still coming.

In wintering bees, the most neglected requisite for safe wintering, is a good colony of bees, enough to cover 7 or 8 combs in September, they need not cover, but should occupy five combs at the time cold weather sets in.

Next after bees,come food. Ventilation and humidity of the cellar do not deserve a passing notice. The temperature of the cellar and the moisture that condenses and collects inside the hive is almost entirely to blame. This moisture condenses from the circulation of air round about the bees when clustered on the combs, like as drops of water collect on the ceiling on wash day, or frost on the window pane.

These drops increase in size until capilary attraction will sustain them no longer,when they drop into the cluster of bees or run down the combs. The bees being neat and tidy in their instincts, when this water comes down upon them or on the combs where brood is to be started, they take up this water into their stomachs, for the purpose of taking it out of the hive. As this is most apt to occur at a time when a bee cannot venture far from its cluster, they are compelled to retain it in their stomachs until the excessive quantity and chilling effct, causes indigestion, and their intestines become overloaded with a watery, souring accumulation, termed, diarrhea. To prevent the condensation and accumulation of moisture in the hive then is to prevent diarrhea, which may be done by providing a porous covering to the brood nest to admit of a slow upward

draft. This draft should not be enough to waste the warmth so the bees are made uneasy In a cellar where the temperature is 40 to 50 degrees it needs about two inches of loose chaff or forest leaves pressed down. Out doors in the cold winter there should be eight or ten inches of chaff or leaves pressed down, but should not be pressed down too closely. There is more in the porosity and large amount of covering than in any other character.

Bees wintered in chaff hives with chaff cushions over the brood nest, will not winter near so well as in hives with the covers sealed tight down, with outside winter case packed all around with chaff or forest leaves. This is my experience in wintering bees successfully on their summer stands. The heat from the cluster of bees will cause the chaff to become damp, and frost will collect on the chaff and when it gets warm it will melt and run down among the bees and cause death and destruction to them. From past experience, I think the dovetailed hive with outside winter case, the best hive there is out for the successful wintering of bees, and the most successful bee keepers are now drifting in this direction.

The Bee-Keepers' Union.

We have received from the General Manager of the National Bee-Keepers' Union, the following

OFFICIAL STATEMENT-

Chicago, Ills., Feb. 3, 1893-

To the Members of the National Bee-Keepers' Union:

I hereby submit the following statement of Votes received up to the time of closing the polls, on Feb. 1, 1893 : There were 348 votes cast.

For President—Hon. R.L.Taylor,141; James Heddon, 136; scattering, 50; blank, 21.

For Vice-Presidents—C. C. Miller, 272 G. M. Doolittle, 270; A. I. Root, 265, A. J. Cook, 242; G. W. Demaree, 228; scattering, 248.

For General Manager, Secretary and Treasurer—Thomas G. Newman, 321; scattering, 3: blank, 24;

For Amended Constitution— 289; against, 28: blank, 31.

For Salary of Manager—20 per cent., 342; scattering, 6. Back salary voted, the years being added together,amount to 566. This, divided by the number of votes, lacks a little of being twice, carrying for one year, and leaving votes for 218 over. It will therefore commence with Jan. 1, 1892-

THOMAS G. NEWMAN,
General Manager.

This Is Especially to You!

There will be a Special meeting of the Nebraska State Bee Keepers' Association, held at the State University, at Lincoln, on Tuesday, Feb. 14th at 2 p.m. It is earnestly hoped that there will be a good attendance of bee-keepers as matters of importance to our industry should be looked after during the present session of the Legislature.

There will be proposed amendments to the present Constitution, to be voted upon at the next annual meeting, also some action should be taken to encourage and aid the formation of county societies. Our State Society should be active in trying to advance the bee-keepers' interests, let every one come who possibly can. Don't stay away for fear of a small attendance, recollect that more real good is accomplished by talking to a very few interested ones than to a house full of people that cannot be interested.

L. D. STILSON, Sec..

Mr. E. Kretchmer, of Red Oak, Iowa, has been appointed superintendent in charge of the apiary exhibit from that state at the World's Fair at Chicago.

We congratulate the bee-keepers of Iowa on securing so good a man for the place, and if they half do their duty in aiding him their display will be a fine one.

Honey Sac of the Bee.

Situation and Functions, Stomach-Mouth, Where Located, Description.

Mrs. L. Harrison.

If there is one part of the anatomy of the honey bee that I am more interested in than in any other, it is the honey sac. Also how the bee carries the nectar from the fields to its hive and what process it undergoes from the nectaries of the flowers to the cell is worth noting. There has been much discussion of late in periodicals devoted to bee culture, whether or not honey is partially or completely digested in the stomach of the bee. If bees change the cane sugar gathered in the fields to glucose can there be any harm in feeding them sugar syrup, and letting them manufacture honey from it? Some claim that it is digested, while others say that if sugar syrup is given them there will be pure cane syrup stored in the combs. I do not profess to be enough of a scientist to know anything about it and I doubt with my experience in feeding bees, if it would pay and whether they would build combs and store honey. Bees gather nectar from flowers and do not sip from a dish like flies. When they cannot gather enough from blossoms to supply their daily wants, they will work carying syrup, but when honey is at all plentiful they will not touch it.

The Honey Sac.

This might with propriety be called a crop; it is the receptacle in which the nectar gathered from the blossoms is placed. When it is full, the bee flies to the hive, sometimes also carrying a load of pollen. At the hive the load is given up to the nurses, who in turn, feed the queen, drones and brood. In looking at the under side of a bee, the honey sac can be seen. When filled it is the same colors as its contents and about the size of a small pea. When the nectar is obtained from the blossoms, after mixing with the saliva and passing through the mouth and œsophagus it is conveyed into the honey sac; this is surrounded by muscles which enables the bee to compress it, and empty the contents through her probossis into the cells. She can also, at will, keep a supply to be digested at leisure, when leaving with a swarm, or while in the cluster during the cold of winter. There is a curious round ball at the extremity of the honey sac which

Scientists Call the Stomach-Mouth.

It opens by a valve and connects the honey-sac with the digesting-stomach, through a tube, projecting inside the latter. This tube is lined with hairs pointing downward, which prevents the solid food, such as pollen-grains, returning to the honey sac. Frank Cheshire affirms that the stomach-mouth, which protrudes into the honey-sac, acts as a seive and strains the honey from the grains of pollen floating in it, appropriating the pollen for digestion, and allowing the honey to flow back into the sac. The bee can thus, at will, eat or drink from the mixed diet it carries. With reference to this stomach-mouth Pastor Schonfield says; "While this may serve as a valve it is under the control of the bee, and may be drawn up by the very muscular honey-stomach so as to permit regurgitation (throwing food back into the mouth or throat.) During this process the stomach-mouth closely approaches the stomach end of the œsophagus; and so the chyle (partially digested food) does not pass into the honey stomaph. This then is a valve

Under the Control of the Bee,

and is another wonderful structure in this highly organized insect." Another authority says; "The true stomach is curved upon itself and is 2-5 of an inch long by 1-10 in diameter. It is wrinkled, and the cirdular folds or constrictions are quite irregular. It is richly covered within by gastric cells which secrete the gastric juice undoubtedly

performing the same function as that of the human stomach. It aids too in liquidfying or rendering osmotic (capable of deing absorbed)albuminous food, in this case the pollen. This view is confirmed by the fact that we almost always find pollen in all stages of digestion in the true stomach of the bee." The abdomen of the bee contains the intestines and urinary organs and their secretions are similar in every way to those of the higher animals.

From Orange Judd Farmer.

A Bee-Keepers Success.

S. A. Smith.

My honey yield last season was very good considering every thing. I started with 48 colonies spring count. I had 15 swarms to come out but just before the fall flow began I doubled up until I had but 48 colonies again. I got during the season 1,000 lbs. of comb and 1,000 of extracted honey. I have wintered in the cellar for five winters. I have not lost a colony of bees in five years by winter killing. or spring dwindling. After trying cushions, rags and boards over the brood chamber for protection I come to the conclusion that they were all worse than useless. I had 48 colonies that went through the cold wet spring of last season with nothing but a half story and a lid with a two inch rim to it, giving a space between the top of the brood chamber and the lid of about seven inches. For my own satisfaction I tried placing boards over a number of colonies last fall leaving about one inch space between the

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York, Nebraska.

In the *American Bee Journal*, of Jan. 19 Mrs. Atchley relates how at one time 1875, all their bees, Italians, blacks, and hybrids, were working on red clover. It is, and always has been since our recollection said that bees got no honey from the first crop of red clover. But there are and have been exceptions to this rule, for at times bees have secured large amounts of honey when the blossom caps were a little under size. I believe that in the near future we will be able to breed bees probossis long enough to reach the honey stores in a common crop of red clover. We have made great improvements in other respects. Why not in this? During the past two years we have handled a large number of queens from Mr. White, now of Aurora, and among some kept in our own yards we have had two queens, where bees have worked steadily on red clover, the entire season, when others did not, and nearly doubled the amount of surplus honey over other other colonies for the season. We do not claim that a single experiment proves any thing except that when two or more of the same kind happen it looks more like getting what we want.

The "SONS" part of this office have of lete, been spending much of their time in bed, one from catarrhal fever, but now gets out after being a shut-in for two weeks, while the other sits up a part of the time, after lying in bed eleven days with pneumonia. Now if our readers do not find this issue quite on time,or lacking in its usual characteristics or mistakes, lay it all to the "old gent," for I am perfectly willing to admit,that when we have to do the farm chores, and be the "all 'round utility man," the feet don't seem as light. and a tired feeling comes sooner, than in our younger days. And when in the office, the old fingers do not pick up the type as well as those more nimble.
Try to disguise it if we will, the fact comes home to us all, increasing years when past the prime of life do not add increased strength.

The intense cold added other burdens, and when on findining the water pipes frozen,could not like Bro. Root, stop and write a long sermon, or, had we tried, could not have done so well as he, but must jog along,doing as best we can,and ask our readers to over look shortcomings.

Our fronticepiece this month shows the genial face of Mr. E. Whitcomb, of Friend, Neb. Mr. Whitcomb came to Nebraska in the earliest seventies and settled on the farm which is still his home,adjoining the city of Friend. He is the X roads P.M., also editor of the *Friend Telegraph*, and an honored citizen. For several years Mr. W. has been a successful bee-keeper,never having as many colonies as some, but by proper care and attention making them a source of income. At the State Fair he long and well has filled the position of superintendent of the apiary exhibit and when it was decided that Nebraska honey should be shown at the World's Fair he was appointed to have charge of the exhibit. He is also President of the Nebraska State Bee-Keepers' Association.

Blue Springs,Neb.Jan.6 1893—Friend Stilson; I met you at the State Fair, at Lincoln last fall, and while there you and a number of other bee-keepers,myself included, paid for a picture of the bee-keepers that were there. I failed to get mine. I wrote to them once but got no reply. Through the BEE-KEEPER please let me know how the rest of you came out.

Yours, S. A. Smith.

Replying to the above, will say, we paid for group picture of exhibitors as well as of the exhibit, these were to be delivered *free of cost* to the customer. Our pictures came in good time, but sent by express with 25 *cents charges*. How did others fare at the State Fair.

Alley and some other eastern apiarists object to wired frame or wired foundation. In November Api. Alley says; I get good results and use no wires of any kind. Can get as good combs without wires as it is possible to get with."

It may do for Bro. Alley to use his foundation and frames in the production of thin, light honey, but if he were to try extracting our thick, well ripened, Nebraska honey, he will find a very delicate job on his hands to get all the honey out and retain his combs perfect.

The Progressive Bee Keeper for Jan. 1893. after a temporary suspension of three months, caused by their loss by fire in October last. we are glad to see Bro. Qugley and the Progressive on their feet again and wish them better success from this onward.

The household Calendar published by C. I. Hood & Co., proprietors of Hood's Sarsaparilla, is a very neat and tasty ornament for the wall, besides it is an every day necessity. This year it is better than ever before, and highly colored as it is, makes a handsome thing.

Honey made by Insects.

"Did you ever consider how many flowers are required to supply one pound of honey?" said a naturalist. "About two and a half millions is a fair estimate." Think what a vast amount of toil by hard working bees that represents! However, there are other creatures besides bees that gather honey. For example, there is the honey wasp of tropical America, and honey making ant of Texas and New Mexico. The latter is very abundant in the neighborhood of Santa Fe, and the sweets it collects are highly esteemed by the Mexicans, not only for medicinal purposes. There is an insect called the 'tazma' in Ethiopia which deposits its stores of honey without wax. It looks like a giant mosquito, and its product, which it hides away in holes under ground, is eagerly sought by the natives as a remedy for diseases of the throat.

There are giant bees in India which suspend combs as big as house doors from the branches of trees in the forests. In the Koono province of Lithuania bees are reared in excavated tree trunks in the woods, and the famous Koono honey derives its peculiar and delicious flavor from the blossoms of the linden trees which are so abundant in that region. One tribe of people in the province devotes its attention exclusively to bee keeping. Bee keeping is taught in Switzerland by paid lecturers, who go from town to town and from canton to canton. In that country honey is a staple article of food even among the poorest classes, bread and honey being the most common breakfast. One gets nothing else for the morning meal at the big hotels. Consequently nearly all of the Swiss product is required for home consumption and very little of it is imported.

All over Continental Europe apiculture is a very important industry. The German Government compels all schoolmasters to pass an examination in bee keeping. European Russia produces 700,000 pounds of honey annually. The ancient Greeks were famous for honey making, but the business is neglected by their modern descendants. Corisican honey is rendered so bitter by the arbutus blossoms from which most of it is obtained, as to be unpalatable. The greatest bee keepers in the world are in the United States. Single individuals in California each own thousands of swarms, which they farm out to owners of orangeries and other fruit orchards during the blossoming season. One bee farm in San Diego county in that State furnishes 150,000 pounds of honey annually. Some bee farmers have floating bee houses, which follow the streams to find flowering pastures for the insects. This was done in Egypt thousands of years ago. It has even been proposed to send swarms by ship to the West Indies in winter. —*Farmers Gazette.*

Have you got hives and fixtures all in readiness for the honey flow of 1893? If not don't be sitting around the corner grocery telltng stories, as that is one class of men who never have time to attend to bees.

100,000 Lilies.

This is a sight to be seen only on the islands of the Bermudas. There they are raised as a crop. We see one or more in a pot in the house and admire its beauty, but can we comprehend the beauty and magnitude of an immense field of them? They are raised chiefly for the buds which are picked just before they open, and packed in cases and sent by express to the United States.

School-Yard Gardens.

"AN EXAMPLE OF SUCCESSful school-yard gardening that made a vivid impression on my mind is connected with my own school-boy days," writes E. A. Long in the Jan. American Gardening. "This was while attending a village school in western New York, many years ago. The school-yard comprised about an acre of land and was embellished with maple trees for shade, and with apple trees, which provided both fruit and shade. But of what use could apple trees be in a school-yard? some of you may ask. Would not the fruit be knocked off and consumed in a green state by the small boys? We rise in defense of the American small boy, and say that, while he is charged with strong proclivities in the line of green fruit taking, yet, with proper directions, he learns to mend his ways. That tree-adorned school-yard afforded clear proof of this assertion. A rule was laid down in our school, and rarely, if ever broken, that the apples in the yard should not be molested during their growing season, or until a certain time, when they were pronounced ripe,and fit to gather. Then came an autumn half holiday,when the school, directed by the teacher, gathered the apple crop. It was picked and stored, under lock and key, in a basement closet, and held for the use of the school, to which it belonged. As the fruit ripened and mellowed, it was distributed among the pupils in a most satisfactory manner. The distribution took place every day, or every other day, as long as the fruit supply lasted. When the hour of dismissal arrived, some of the larger boys basket enough fruit from the apple-bin to give each pupil in school an apple. The fruit was not to be eaten until after the dismissal of school, and when that time came you may be sure there was joy among the eaters, as 150 youngsters munched away at the apples and chatted hapily over the repast."

At another school which the writer once attended the gardening was wholly in the line of shade and ornament. The school-yard occupied about three-fourths of an acre of land at the margin of a wood, and contained within its limits a dozen large beech and other forest trees. There was also some cleared spaces, in one of which were some charming flower-beds. This flower garden was established and maintained purely as a work of love by the pupils, and, as a rule, without the oversight of teachers. It was guarded by a low fence, which one resident of the district contributed as his share toward the enterprise. The plants and shrubs set out were mostly of hardy kinds, contributed from the gardens of the neighborhood. Some seeds of annuals were also sown, and some geraniums and other plants of that class added to the display. Every pupil in school was trained to feel that the garden was common property, and as such was to be respected. Not an instance occurs to me in which this trust was abused. The garden proved to be a school garden in more ways than one. Along the shady end of the plat was a favorite place in which to stick cuttings from plants, after the fall term opened, and many were the lessons in simple plant-propagation indirectly imparted to the pupils, who met with little encouragement in such pleasant work at their homes. The same plat served as a plant nursery, from which more than one poor child carried home in triumph a well-rooted cutting that it could call its own. The same thing happened regarding the division of hardy plants at the annual spring garden-making time, as old plants were taken up and re-set. Thus, while the district as a whole had contributed to the planting of the school garden, over the whole district the garden disseminated, in the course of years, many diffent kinds of plants."

Ants in Africa.

A correspondent of the *Daily Graphic* writing from Umtali says:

Sir John Lubbock ought to come and live here; he could revel in ants. There are millions and tens of millions of them. The ground round our huts is riddled with deep holes, the entrance to white ants' nests. These insects are very destructive; a leathern bag will be eaten into holes in one night. I think everything in the country would be devoured by them if it were not for the black ants. These are quite half an inch long, and prey upon the smaller white ants. One suddenly sees a long black line extending for thirty or forty yards along the hospital compounds The line moves with a sharp, rustling sound, like the crisp rustling of dried leaves. One looks closer and finds that the black line is an army of ants going to storm a white ant heap. One ant goes along at the head of the column, which is about eight inches wide. On each side run single ants, bustling up stragglers and rushing to drag sticks and straws out of the way of the army, which streams down into the nest it has in view, and in about ten minutes streams home again in excellent order, each black ant carrying a white one. It is a most curious sight. There are very few birds to be seen; a few golden orioles and a few black and grey birds."

Signs for Choosing.

My neighbor, a business man asked me to name a man to do small jobs for him about the house throughout the winter. He wanted some one he could rely on, and as the pay was sure and liberal, I was interested in getting a good man for the place. I knew of two jobbers and we went to see them. They lived side by side in frame cottages with small yards in front. In the first one the weeds were as high as the fence; not a blade of grass or flower could be seen; the windows were broken and the steps rickety. Even the cat looked forlorn and miserable. "I do not want the man that lives in that house," said my friend. In the next house the path was clean to the front door. The four o'clocks, balsams and asters made the little yard bright; the steps were firm and newly painted; while a fat, comfortable looking baby peered at us through the gate. "This is the man for me," said my neighbor, and he hired him on the spot, and both were benefitted by the bargain. Said a book agent, "I am apt to get a customer where I see flowers in the window, and at least, they don't shut the door in my face." A young man chose his wife from seeing her carefully weed and water her garden day after day, and after ten years of married life, he said "She is a good one." *Selected.*

Bananas for Bread.

It is said that American made evaporators are being used to dry bananas in Ceutral and South America. Two varieties are peculiarly well suited for manufacturing; one is soft and makes an excellent preserve, while the other is capable of being dried and ground into meal to be used in making bread, puddings or cakes. The development of this industry would add wonderfully to the agricultural wealth of the tropics and reduce the cost of the world's food as few things can ever do. Banana bread would be cheaper even than corn bread.—*Rural New Yorker.*

Are you interested in the success of the Nebraska exhibit, at Chicago this season? If you are, which every true citizen should be, write to your representatives at Lincoln, and tell them to work for an appropriation as large as may be needed to make a respectable showing of our productions. Nebraska is one of the best agricultural states in the Union, we know it, and the whole World *should* know it too. This is the time to show our productions.

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bees and the board, I found by examining them early in the morn- that the board would be very wet and the combs would be covered with large drops of moisture and the hives that had the boards in them wonld have more dead bees thrown out of them during warm spells than those that had no board in them. I have come to the conclusion that I dont want any contracting the brood chambers to suit the size of the colony and then hermetically sealing them up air tight. What say the readers of the NEBRASKA BEE KEEPER.

What Others Say.

Litchfield, Minn., July 16 '92,—Chas. *W*hite. "Those Italian bees I got from you are doing splendid and nearly ready to swarm. The bees from the queen are very fine and yellow."

D. Cassady.

Friend, Neb. Sep. 12, '92,—I take pleasure in saying that the Section Press, and Combined Section Press and Foundation Fastener of Mr. Chas. *W*hite, were on exhibition in Class K at the State Fair, and both these machines were awarded first premiums unanimously by the committee. The exhibition of these machines was viewed by those attending the fair with more than usual interest. I regard them as first class in every particular and worthy of a place in the work-shop of every bee-keeper who desires to keep abreast of the times and improvement of the day.

E. *W*hitcomb.
Supt. Class K Neb. State Fair.

Weeping Water, Neb. July 6, 1892.—Chas. *W*hite. Regarding the press I bo't, of you, will say "It gives good satisfaction, and after putting in over 5000 starters, will say it is all right."

A. E. Jameson.

Red Oak, Iowa. Sept. 14 '92.—Chas. *W*hite: I have been studying a good deal about your section press and foundation fastener, and you know that I am very slow about praising anything, even of our own manufacture, until I am convinced that it is really good and I now think you have the best of the kind yet made. I have tried all I ever heard of. Now the next thing to do is to see how cheap you can make them without loosing its utility. I know you can do it.

E. Kretchmer.

The Buckskin Section Press and Fnd. Fastener, is quickest and best machine for that work we ever saw.

Stilson & Sons, Proprietors, Cedar Park Apiary, York, Neb.

Friends, thanking you for your kindly patronage in the past we hope for a continuance of the same in the future. Catalogue mailed free to all.

Chas. White, Aurora, Nebraska.