

## Agricultural.

Wintering Bees—A Wintering House.

Some propose wintering on their summer stands; some in cellars; and some say bury in the snow or in the sand, or in a clamp; while others say, build a house above ground expressly for the purpose. All may be right, and doubtless in the special locality, as the climate varies much in the territory over which the Journal circulates. This may, in some measure, account for the different opinions expressed. I have tried nearly all the plans above enumerated, and have found serious objections to nearly all of them. This winter I propose to winter my bees in a repository above ground, built in a hole.

My objection to cellars is they are frequently too damp, and it is difficult to move the hives down and up; and the bees are liable to be disturbed frequently by persons going down for potatoes, apples, &c. I have tried wintering in a clamp or pit. I find that, in that way, the bees eat less, but the combs come out cloudy, and sometimes worthless.

Wintering on the summer stands requires more honey, nearly twice as much, as the bees are roused to activity every fine day; and a great many are lost in the snow, while many others are frozen stiff in the hive during long continued cold weather. Besides being hazardous, it looks careless, to winter them.

The house I have built is 121 feet by 14½; miles raised on posts 8 inches from the ground. The lower joists are 2 by 10 inches, and run lengthwise. The centre ones are one inch lower than the sills. A rough floor is laid on the under side, then fill with saw-dust to top of the joists. I have a double inch floor on the top. The floor is cut in two in the centre and the two parts do not meet by one inch, which opening will answer the double purpose of winter ventilation and as a vent to let water off iron snow that I intend to pile in towards spring (in a small hall to be left in the centre) in order to lower the temperature when the cold begins.

The frame is put up with 2 by 10 scantlings, weather boarded and fastened on the outside, and lined on the inside. The hollow wall all filled up with saw-dust. The joists above are 2 by 10, on the under side, and eight inches of saw-dust laid on top, through which an upward ventilator passes, reaching from the ceiling up through the roof of the house, and having at the bottom a regulating valve. I have a small window in one end, with glass, and also blinds on the inside and outside; a double door, one each side of a frame, and in the centre a straw mattress will be placed between the doors.

Now, if any of my friends can suggest any improvement on the above plan, I would feel obliged.

I propose, in summer, to use the house for working my honey machine in, or for storing honey or any other work connected with bees in summer. I have several swarms, and one hundred can be stored away in this house, in Thomas' hive, (and by the way that is the best hive, and all the go in Canada.)

With us, the past season will prove to be the poorest we have had for some time. It has been just the reverse of last summer—that is, too wet and cold. I fear very little surplus honey will be obtained. A. C. Atwood.—Duncraft, Canada, in Am. Bee Journal.

## Horse Book Store

Horse Greely's Barn  
My barn is a fair success. I placed it on the shelf of my hill, nearest to the upper (east) side of my place, because a barn yard is a manufactory of fertilizers from materials of lesser weight; and it is easier to draw these down hill than up. I built its walls out of stones gathered or blasted from the adjacent slope, to the extent of four or five thousand tons, and laid in it with thin mortar of (little) lime and (much) sand, filling all the interstices and binding them in a solid mass, till my walls are nearly one solid rock while the roof is of Vermont slate. I drive into three stories—basement for mangers, a stable for animals, and a story above this for hay, while the grain is pitched from this into the loft or "scull" above, from whence the floor rises steep to a height of sixteen to eighteen feet. There should have been more windows for light and air; but my barn is convenient, impervious to frost, and I am sure that cattle are wintered at a fourth less cost than when they shiver in boxes, and crack their teeth between the boards, so that admit your hand. No part of my barn may be wasteful than the habitual exposure of our animals to the pelting, chilling storms, and to intense cold. Building with concrete is still a novelty, and was for more than ten years ago, when I built my barn. I could now build better and cheaper, but I am glad that I need not. I篈eal that this barn will be abidingly useful after I shall have chosen to have my name lettered on its front; it would have remained there to honor me as a builder long after it had ceased to have any other significance.

In THE ORCHARD—I go through my orchard every week; sometimes twice, and each time my eye discovers one or more cocoon or masses covered with soft hair attached to the limbs, or laid up carefully in some crotch of a limb. This strange what a multitude of insects there are, and to me still more strange that I can't see them all one time. It is a part in truth growing that know no finish.

I always carry my knife, or hand shears along, also for almost each time, looking from limb to limb, I discover some little twigs, crooked limb or half-ripened end of a shoot, which is better than on the tree. When one is pruning, oftentimes some other thoughts arise than just those of his present labor, and the eye or mind fails to reach as perfectly as it will at other time, when un-intentionally, without regard to pruning, we look at the tree as an item of beauty.

—Frank Amon in Rural New Yorker.

The Peach Blow potato was originated by A. A. & M. Shepherd, of Old Saratoga, N. Y., who raised it from the seed-ball a number of years ago. They produced several other kinds; one, they called Barber's Heds, and the others Peach Blow and Calico. Harry Holmes of Saratoga, gave them the name of Peach Blow. They produced both varieties of the Peach Blow.—Ex.

Corn—Select the finest and earliest ears for seed. Destroy the worm that feeds on the silk.

## Miscellaneous

WINTERING BEES—A Wintering House.  
Some propose wintering on their summer stands; some in cellars; and some say bury in the snow or in the sand, or in a clamp; while others say, build a house above ground expressly for the purpose. All may be right, and doubtless in the special locality, as the climate varies much in the territory over which the Journal circulates. This may, in some measure, account for the different opinions expressed. I have tried nearly all the plans above enumerated, and have found serious objections to nearly all of them. This winter I propose to winter my bees in a repository above ground, built in a hole.

My objection to cellars is they are frequently too damp, and it is difficult to move the hives down and up; and the bees are liable to be disturbed frequently by persons going down for potatoes, apples, &c. I have tried wintering in a clamp or pit. I find that, in that way, the bees eat less, but the combs come out cloudy, and sometimes worthless.

Wintering on the summer stands requires more honey, nearly twice as much, as the bees are roused to activity every fine day; and a great many are lost in the snow, while many others are frozen stiff in the hive during long continued cold weather. Besides being hazardous, it looks careless, to winter them.

The house I have built is 121

feet by 14½; miles raised on posts 8 inches from the ground. The lower joists are 2 by 10 inches, and run lengthwise. The centre ones are one inch lower than the sills. A rough floor is laid on the under side, then fill with saw-dust to top of the joists. I have a double inch floor on the top. The floor is cut in two in the centre and the two parts do not meet by one inch, which opening will answer the double purpose of winter ventilation and as a vent to let water off iron snow that I intend to pile in towards spring (in a small hall to be left in the centre) in order to lower the temperature when the cold begins.

The frame is put up with 2 by 10

scantlings, weather boarded and fastened on the outside, and lined on the inside. The hollow wall all filled up with saw-dust. The joists above are 2 by 10, on the under side, and eight inches of saw-dust laid on top, through which an upward ventilator passes, reaching from the ceiling up through the roof of the house, and having at the bottom a regulating valve. I have a small window in one end, with glass, and also blinds on the inside and outside; a double door, one each side of a frame, and in the centre a straw mattress will be placed between the doors.

Now, if any of my friends can suggest any improvement on the above plan, I would feel obliged.

I propose, in summer, to use the house for working my honey machine in, or for storing honey or any other work connected with bees in summer. I have several swarms, and one hundred can be stored away in this house, in Thomas' hive, (and by the way that is the best hive, and all the go in Canada.)

With us, the past season will

prove to be the poorest we have had for some time. It has been just the reverse of last summer—that is, too wet and cold. I fear very little surplus honey will be obtained. A. C. Atwood.—Duncraft, Canada, in Am. Bee Journal.

Horse Greely's Barn  
My barn is a fair success. I placed it on the shelf of my hill, nearest to the upper (east) side of my place, because a barn yard is a manufactory of fertilizers from materials of lesser weight; and it is easier to draw these down hill than up. I built its walls out of stones gathered or blasted from the adjacent slope, to the extent of four or five thousand tons, and laid in it with thin mortar of (little) lime and (much) sand, filling all the interstices and binding them in a solid mass, till my walls are nearly one solid rock while the roof is of Vermont slate. I drive into three stories—basement for mangers, a stable for animals, and a story above this for hay, while the grain is pitched from this into the loft or "scull" above, from whence the floor rises steep to a height of sixteen to eighteen feet. There should have been more windows for light and air; but my barn is convenient, impervious to frost, and I am sure that cattle are wintered at a fourth less cost than when they shiver in boxes, and crack their teeth between the boards, so that admit your hand. No part of my barn may be wasteful than the habitual exposure of our animals to the pelting, chilling storms, and to intense cold. Building with concrete is still a novelty, and was for more than ten years ago, when I built my barn. I could now build better and cheaper, but I am glad that I need not. I篈eal that this barn will be abidingly useful after I shall have chosen to have my name lettered on its front; it would have remained there to honor me as a builder long after it had ceased to have any other significance.

In THE ORCHARD—I go through my orchard every week; sometimes twice, and each time my eye discovers one or more cocoon or masses covered with soft hair attached to the limbs, or laid up carefully in some crotch of a limb. This strange what a multitude of insects there are, and to me still more strange that I can't see them all one time. It is a part in truth growing that know no finish.

—Frank Amon in Rural New Yorker.

The Peach Blow potato was originated by A. A. & M. Shepherd, of Old Saratoga, N. Y., who raised it from the seed-ball a number of years ago. They produced several other kinds; one, they called Barber's Heds, and the others Peach Blow and Calico. Harry Holmes of Saratoga, gave them the name of Peach Blow. They produced both varieties of the Peach Blow.—Ex.

Corn—Select the finest and earliest ears for seed. Destroy the worm that feeds on the silk.

## Glorious News!

TEAS GIVEN AWAY  
AT THE  
GREAT AMERICAN TEA STORE,  
NO. 1 GRANT & PARTON'S NEW BLOCK,  
BRIDGE STREET, TOWANDA, PA.  
At the sign of the  
AMERICAN FLAG!  
And the  
RED, WHITE AND BLUE STORE!

Samples of Tea given away freely, to satisfy the people that this is the place to have money.

PRICES LOW AS THE GREAT AMERICAN TEA COMPANY OF NEW YORK.

Fresh Green Coffee received daily from New York, to satisfy the wide Coders, Dried, round, all styles, whole and ground Spices, Dried Herbs, &c., equally low prices.

The subscriber begs to return his thanks for the liberal patronage extended to him, and the great many others who have received, by giving their customers the advantage of their years experience, together with the benefit of their greatly increased facilities for doing business.

They keep constantly on hand a very large and complete assortment of everything in their line, and are daily receiving such additions to their stock as the wants of their trade requires.

They have now, in store, Sugar, Syrup, Molasses, Coffee, Rice, Tobacco, Fish, Salt, Cheese, Fruits, Crackers, Candy, Matches, Brooms, Wrapping Paper and Twine, Flour Sacks, Seeds, and a great variety of other goods, which have been recently bought at the lowest point in the market, and are offered at wholesale, at rates to correspond.

They desire to call special attention to their large stock of Fine Tea, which they are selling at New York Jobbing prices—guaranteeing the quality in all cases.

Have also on hand a good assortment of Flour, Pork, and Kerosene Oil.

No better quality can be found, and at prices substantially equal.

STOVES,  
IRON AND HARDWARE,

None better, and parts for the same, an important announcement.

GOTO S. N. BRONSON'S FOR

HUBBARD MOWING MACHINES,

No better, and parts for the same, an important announcement.

SASH, DOORS AND BLINDS!

None better, and parts for the same, an important announcement.

GOTO THE American Tea Store!

And buy your Goods cheap, #2 Bonanza, the new Block, Bridge Street, TOWANDA, PA., July 1, 1860.

O. B. PATCH.

All persons indebted to the late firm will please call and make immediate payment.

Towanda, March 12, 1867.

C. B. PATCH.

They still continue to have the benefit of a resident Partner in New York, who is constantly in the market, and prepared to turn to our advantage any favorable changes in the price of goods.

FOX, STEVENS, MERCUB & CO.

June 24, 1860.—In

DIARIES FOR 1869

PAPER & ENVELOPES

NEW-YORK PAPERS

SCHOOL BOOKS

PENS, INK, MUSIC, STATIONERY & PICTURES

BLANK BOOKS

YANKEE NOTIONS.

Towanda, Nov. 10, 1860.

GOTO THE BAKERY FOR A GOOD MEAL,

AT ALL HOURS.

OYSTERS ALWAYS ON HAND,

IN THEIR SEASON.

BREAD, FRUIT, CANDY, CAKES, NUTS,

SCOTT & BUFFINGTON.

Towanda, Dec. 15, 1862.

THE PHILADELPHIA & ERIE RAIL ROAD.—SUMMER TIME TABLE,

TERMINAL AND DIRECT ROUTE BETWEEN PHILADELPHIA, NEW YORK, BOSTON, WASHINGTON, CHICAGO, AND THE GREAT RAILROAD OF PENNSYLVANIA.

ELIGENT SLEEPING CARs ON ALL NIGHT TRAINS.

And other MONDAY, JULY 24th, 1860, the trains on all the Philadelphia & Erie Rail Road will run as follows:

MAIL TRAIN leaves Erie, 10:45 A.M.—Williamsport, 12:30 P.M.—Scranton, 1:45 P.M.—Harrisburg, 2:30 P.M.—Philadelphia, 3:45 P.M.—Newark, 4:30 P.M.—Newark Express leaves Philadelphia, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Erie, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Philadelphia, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Erie, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Philadelphia, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Erie, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Philadelphia, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Erie, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Philadelphia, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Erie, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Philadelphia, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Erie, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Philadelphia, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Erie, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester, 6:30 P.M.—Buffalo, 7:15 P.M.—Albion Express leaves Philadelphia, 11:15 A.M.—Harrisburg, 12:30 P.M.—Scranton, 1:45 P.M.—Williamsport, 2:30 P.M.—Erie, 3:45 P.M.—Albion, 4:30 P.M.—Olcott, 5:15 P.M.—Rochester,