

thing in the direction indicated. Sulphur bleaching has suggested itself, and should we hear of nothing better, will give it a trial. We understand much dried fruit is bleached in this way.

HONEY.

HARRISON WATSON, Curator of the
Canadian Section Imperial Institute.

The unsatisfactory consequences of sending over honey impregnated with a mint flavour, in opposition to the advice of experts here has had one good result in teaching Canadian shippers what to avoid. As was pointed out, the appearance of the samples originally sent over was eminently satisfactory, but flavors such as mint or eucalyptus are fatal to profitable returns. The Department of Agriculture gave this defect of the mint flavor attention, and several shipments of clover honey sent over this season have given very encouraging results. As there was a considerable production of honey in Canada last season, the outlet offered by Great Britain is receiving attention, and as I write a Montreal house is about to send over a lot of white clover to a Liverpool dealer.—From Report of the Department of Trade and Commerce of Canada for the month of March 1899.

[We can hardly allow the above to pass without comment. The Gould, Shapley & Muir Co., Limited, sent an exhibit of Canadian honey to the Imperial Institute. This was followed later by a shipment which upon arrival was claimed to have a minty flavor. It was in England for over a year (we do not remember the exact time) some of Prof. Robertson's officers examined the honey and stated that they could not detect any minty flavor. The writer inspected every can of the honey before it was sent to England, with the exception of two lots lettered and described that it was clover honey. Our bee-keepers will find it difficult to believe that there is mint in Ontario honey. Such a honey is not known to Ontario Bee-keepers.—Ed.]

THE NEW HONEY

Some Bees not Allowed to Sip the Nectar of Flowers of Their Choice.

—Daily Free Press, London.

Honey is enjoying a renewed flavor. Men of wealth and leisure are testing and experimenting with the different kinds of honey, and wrinkling their brows over the problem of producing what seems to them the most desirable flavor during the coming summer.

For the bee is no longer allowed to pursue his own sweet peregrinations and sip of the nectar of flowers wherever he chooses. Honey made in this promiscuous way is much too ordinary. His actions are restricted and guided. As a result, such honey as never was tasted before is tickling the palates of many. If it is the white sweet clover flavor that has gained favor with the epicure, he goes systematically to work to produce it; and plants a large plot of ground, perhaps half an acre, with this particular kind of clover. He has it carefully kept from weeds, or any other variety of clover that might endeavor to find a footing there. The whole bed is enclosed and roofed with a fine wire netting, and the beehives are then placed within the inclosure. From the bee's life, therefore, the spice of variety is plucked, and try as he will he can produce none other than white sweet clover honey. In flavor it is very delicate and almost white in color.

Yellow sweet clover honey is preferred by others. The flavor is slightly stronger than that made from the white variety, and its color is a deep yellow. Then there is the honey that is made from thistles and milkweeds: it is amusing to hear producers of such flavors tell of their tribulations in making these wayward plants grow within their restriction. Some of the wild flower honey is almost black in color, and the flavor is certainly very different from what it was in the days when honey was honey and that fact settled the question. It is almost verging on the indiscreet to mention buckwheat honey nowadays, although it is still acknowledged to have wonderful "staying properties."

[Bee-keepers will smile at the above, any yet it is a sample of Bee Literature all too common at the present day; not