

honey on the way over, it is probable that the price will be very much lower than it is in Jamaica. As to the yield that is a point that I covered very extensively in the Journal. I left there on March 30 and they claimed that the dark honey would keep coming in for a month after that, but judging by other claims they had made, I did not pay much attention to them. But I extracted from those 500 colonies an average of 25 pounds per colony, at two and a half cents an average price. That is exactly what I got. I asked them to let me know how much dark honey they secured after I left, but so far I have not heard. I asked Mr. Smith how much dark honey he had taken, and he gave me to understand it was not too much, so you can judge for yourself on that point.

Mr. Smith—I may say there has been no honey taken off since last February. As far as the dark honey is concerned I do not think there was any taken off.

The President—We have two American visitors here with us, Mr. Hutchinson, we will probably hear from tomorrow, and I am sure we would all like to hear from Mr. Hershiser of Buffalo.

Mr. Hershiser—It has been a great pleasure to me this time, as well as at all times, to meet the Canadian bee-keepers in their convention, and to listen to the remarks that have been made and the wisdom that has been displayed. I always learn something when I come to Canada. I think that the average ability of the Canadian bee-keepers is fully up to the average of bee-keepers in any of our States. There has been so much said that I do not think I could add anything. There was one bee-keeper here who reported this morning 2,500 boxes of comb honey from 170 colonies, and increased to about 180. I think that is a very excellent report. I do not mean

to question that report, but there are some who are a great deal more successful than I have been, and I would like to know how this thing is done so that I may do likewise. Mr. Fixter, yesterday, gave a very interesting account of his experiments in liquefying honey, and so on, and it occurred to me that the bees are about as successful in keeping their food liquid as the bee-keeper. They gather it in liquid form and cap it, and it probably about blood heat in the hive. Now, it occurred to me that if experiments were made in the line of keeping honey in the liquid state and capping it up in about the temperature it is when the bees are capping it, that we preserve it in a liquid state without raising it to a very high temperature; and, another thing, we might be able to preserve the flavor in that way. The higher the temperature the more flavor I think we lose. I believe that a great quantity of honey is injured in the process of liquefying it.

I think it was Mr. Grainger who reported about his experience on the subject of educating the people through the expositions. I have had some experience in this line myself, and I know how ignorant the public are. Perhaps I can illustrate this. At the Buffalo Exposition we had quite an exhibit of honey, and we had a practical apiary there, and a lady and gentleman came along and after admiring the exhibit for some time the lady approached me and said: "Why is it that while you hold your breath a bee won't sting you?" I said that I didn't know that was the fact. "Well," she said, "it is; and just to prove it you may put a bee in my hand." I did so, and it didn't sting her. Then she began to rub it a little, and it stung her. "Oh!" she said, "I forgot; I breathed." And she said, "Give me another one." And that stung her also. (Laughter.) On another occasion some visitors came