

Mr. Hoshel—I don't believe in misrepresenting things to people, and I did not intend to leave the impression that buckwheat honey is second-class honey. I prefer the buckwheat honey myself for my own use. Buckwheat honey is more likely to be poor honey than clover or basswood is. It is the last that is gathered in the season. The weather is cold and the colonies are small, and they are not in shape to ripen up that honey like what they gathered in the earlier season. Possibly that which is gathered in the first of August may be ripened, but along sometime about the middle of September it is apt to be left unfinished, and hence the buckwheat honey is more likely to be inferior than other honey.

A member—Mr. Hoshel is decidedly wrong; buckwheat honey is so thick you can hardly throw it out of the combs.

A member—How much buckwheat honey does Mr. Coggs shall sell?

Mr. Coggs shall—Several hundred pounds.

A Member—What sort of customers have you, and what do they do with your honey?

Mr. Coggs shall—They take it and eat it.

Dr. Mason—I could not do that in my locality. There is only here and there one who would take buckwheat honey, but, as Mr. Pringle has said, it is as pure as the other.

A Member—Many a year I have been pleased that there was no buckwheat honey in my section, for I would not know what to do with it.

Mr. Couse—I have had considerable experience in the city of Toronto in selling honey. There is one thing in particular that seems to be necessary in order to sell honey, and that is cleanliness. I have often called on my friend Mr. Moyer, and I have not the least doubt but what the cleanliness of his establishment has a great deal to do with the fact of his selling so much honey. There is no doubt that the people in Toronto are becoming educated in honey. One day I was on Gerrard street delivering some honey. School had just come out and several boys passed me, and said: "There is a honey man! There is a honey man!" How did these boys know when they did not see the honey? Just by the man, I suppose.

A Member—Mr. Moyer suggested the idea of educating the people. I live near Toronto, and I agree with the other speakers that a lot of honey is sent in a very unmarketable way. We have good honey all around Toronto. I believe we have a locality producing honey second to none in the Dominion. I have seen honey set up in stores with the honey dripping down

over the counter, and I have seen it in old rusty tin pails and had it offered to me at a low figure.

The Chairman—How about honey granulated, and streaks of it up the sides of the bottle. Do you think that is commendable?

A Member—No, I do not. In extracting bee-keepers cannot be too careful, and we should put up our product in such a way that it would be a credit to bee-keepers.

A member—I think we ought to show more granulated honey.

Mr. J. B. Hall—I have shown granulated honey in the city of Toronto for nine years, and the people of Toronto have put me down as one of the biggest liars in Ontario.

Mr. Darling—There was a remark made a little while ago by Mr. Hoshel in words something like these: "If you send honey to Quebec it can be sold if the bees only look at it." I do not know whether the Province of Quebec has anybody here to stand up for her. I do not like the remark, and it is not just true. I do not wish to place it in harsh language. We have people in our sister province who understand what good honey is as well as we do up here, and I can name individuals who have shipped honey to Toronto and it has lain there for two years and then been shipped back again because it was not fit to sell. Perhaps some of you, having heard what Mr. Hoshel said, and having a lot of bad honey on hand, might ship it down there, and perhaps you would not get the freight for it. A good deal of the trouble in marketing dark honey is that it is not ripened well, and I believe Mr. Hoshel has come pretty near the truth when he says it is gathered late in the season and it is not ripened. I know that buckwheat honey when well ripened is a very thick firm honey. I had some very dark honey two or three years ago that weighed fifteen pounds to the gallon. I think I can produce some this fall nearly as heavy as that, and I will state this, that the honey that is thick and heavy is not nearly as strong in flavor as that which is thin and soft.

Mr. Hoshel—Perhaps I ought to correct the statement that anything that bees have looked at will sell for honey in Quebec. Of course, I did not mean that to be taken literally, I simply meant that second quality honey will sell down there better than will here.

The Chairman—This is a very important subject, and I do not think bee-keepers anybody have done their part in educating the public in the direction of consuming honey. I am perfectly sure in the city of Toronto we could sell 100 pounds where we are selling one pound to-day, and the trouble is that we do not unite sufficiently in doing