

but the last clause, that hives and appliances are so extraordinarily cheap, and that "wood can be had for next to nothing," is not so easy to believe for one who has resided here for a time.

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Secretary Couse has received the following announcement of freight classifications fixed by the recent Railway Commission:

	L.C.L.	C.L.
Beeswax .....	2	4
Honey in pails with wooden covers .....	2	4
Comb wood, KD. or in bundle crates or boxes .....	3	5
Bees in hives .....	3-1	2

The decision of the Commission is rather disappointing, as Mr. Couse says in a personal note to the editor: "We expected a better rating than this. The only change of any practical benefit to bee-keepers is that on beeswax." The former rating on beeswax was first-class on any quantity. Honey in pails crated is placed the same as honey in kegs or barrels. Bees in hives less than car load remain the same as before, viz: Triple first-class; in carload second-class, minimum 12,000 lbs. instead of third-class, minimum 20,000 lbs. "Comb wood," we presume, refers to sections, frames and such like, and will effect shipments of bee-keepers' supplies.

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## HOME MARKETING.

Editor C. B. J:

I have lately noticed a few articles in The Bee Journal relating to the mistake of shipping too much honey to large cities and leaving the rural districts without or short of supply. The same is my opinion exactly. Bee-keepers could very well work up a much larger home trade if they would only give it their attention. Here is my experience; twelve years ago it took me a longer time to sell 500 to 1,000 lbs., than it takes me now to dispose of my present crops of 6,000 or 7,000 lbs. right around home. Many families commenced with buying a 5 or 10 lb. can, now they take from 20 to 100 lbs., and even more in a year. To grocers I sell maybe three times as much as before and the result of it is

that parties buying in the grocery store will come to me and say: "I have bought now and again a can of honey with your label at the store, and want a larger quantity. I find that it is cheaper than preserves, and we like it." Again, I have different applications from the Northwest from parties before living here having used my honey. I sent some to one and he said he could sell a carload of it if he had it. Those people want their honey direct from the bee-keepers and not from Toronto.

I do not peddle as a rule. I only spent one day last winter and one day four years ago to introduce my honey a little among outside farmers, and with the best of results. To most of my farmer customers my price was 7 to 9c a pound net, according to quality. My honey not up to the best in flavor and color I sell as No. 2, and so have never had complaints. Buckwheat I am selling for 5c, but there is no demand for that here, because until recently there has been no buckwheat in this district, and it is only two years ago since farmers commenced to raise it with success; likely there will be more of it in future.

What is this honey mostly used for, table or manufacturing? Would like to have some information about it in the "Bee Journal."

JACOB HABERER.

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[Buckwheat honey is used largely for manufacturing purposes by confectioners and tobaccoists, and it usually finds a ready market, generally at a low price, but seldom at less than what you have been selling yours for. Some people like it for table use, and we have sold tons of it for this purpose, but it is not likely to become a favorite. It seems to us less objectionable and sells more readily locally in its granulated form. Grocers in our city strip off the 60-lb cans or barrels and slice it with a knife. Here is a recipe for buckwheat honey ginger bread that we like in our house that you might try:

Stir one cup buckwheat honey, one cup butter, ½ cup brown sugar, one tablespoon ginger, one teaspoon cinnamon together to a light cream. Put on the back of the range until warm (not hot); then add one cup sour or sweet milk, two well beaten eggs, one teaspoon soda, four cups of flour. Bake at once.—Ed.