

to what Mr. Gemmel says, I think he is right; I think there are lots of people who would never know the taste of honey if they couldn't buy 10 or 15 cents worth; they couldn't go up to 50. You would be surprised if you were in the small retail stores to see the small quantities that people buy; two or three cents worth of comb honey or something like that, in a little box; and there seems to be a demand for it.

Mr. Hall: They are coming down to the small things even in the city of Woodstock.

Mr. Couse: Whose fault is that?

Mr. Hall: It is the fault of the supplier.

Mr. McEvoy: In the city retail trade, some of them don't like to pour out the honey, weigh a little and empty part of it back, but if they have got small glasses and the customer sees a little jar there for a trifle he buys it and the storekeeper doesn't have to do any weighing, and the customer can put it in his basket and take it away; and he will sell many of them and it is a good way to get rid of it in the retail trade.

Mr. Holtermann: I still believe it lies largely with the bee-keeper and the men who sell the honey as to the quantity a consumer takes.

Mr. Darling: There are two sides to that question. I have occasionally run across people who wanted to buy a large quantity and as I thought a larger quantity than was profitable even to themselves or myself. I don't believe in putting so much honey in a man's hand that they leave a few pounds in the bottom of a jar to granulate, and leave it there till that is done. I have come across that difficulty once or twice, and I have found out it is the safest plan not to give a person too much if they want a great lot of it. If they only want a little bit it is no harm to urge

them to take more.

Mr. Craig: Each will have to put it up in such packages as his local trade demands; the small package has come to stay in honey as in other commodities; we see this in our local stores, the grocer introduces these packages, they are handy and convenient, there is no weighing no waste, no soiling of the fingers or washing of the hands over the thing, and so the grocer believes it is to his advantage to push the package. So as far as the producer is concerned, he will have to regulate himself according to his local conditions.

Question: Will crossing Carniolans with Italians produce cross bees?

Mr. Hall: Yes and no.

Mr. Frith: Which way?

Mr. Hall: Both. You will find cross bees of all crosses. Those of you who have handled Carniolans and who say they are the quietest bees in the world don't know what they are talking about. I have had bees in the town of Woodstock that was not worth a cent to keep but you couldn't make them sting, and they were the best bees in the world if you gave them honey gathered by the other bees. What these crosses were I don't know. It think it was about 20 years since we had them and we have not got rid of the blood yet.

You simply have to cull out and keep culling out your cross ones. That is one great reason why I keep them on the same stand from year to year; you know the characteristic of the bees; have your record on the hive and mark it cross and that means it is to die.

Question 6. Give us the most profitable method of getting foundation made into comb?

Mr. Hall: That is a little ambiguous. If you mean the quickest way I could answer that pretty quick

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