

put on the London market of late. Speaking as a British bee-keeper, I have no wish that you should not find a market for your Canadian honey but my first wish is to find one for my own, this, most of us have done. Nay more as every mother thinks most of her own offspring, so we think most of our own wares. None of yours, however good, can ever match our own native product. "So say all of us," but the majority of us, I am sure, have no other wish but that after we have all disposed of our own that yours may find a ready sale. Continue to send us a good, honest, unadulterated article in Canadian fashion, and as Canadian honey, without attempting to sail under false colors or wearing borrowed plumes and we shall always be pleased to give it its true place and estimate it at its true worth. This last may seem like a reflection on your honesty, but you will better understand the good advice when I tell you that 85 per cent of the imported honey here is adulterated, and some of them have never passed through the stomach of a bee. So, kindly follow the old paths and be jealous of your reputation.

Your exhibit must have enriched your pockets somewhere to the tune of £1200 or £1300 (st'g.) without a cent of duty on it for our revenue, you have greatly increased the manufacture of small tin cans among us for the time being; you have given many of our people a taste of honey for the first time, which must have the effect of making them purchasers for the future, as nothing is so insidious as 'Mel,' and both you and ourselves have learnt how keen are the ties of kindred that bind us as one heart to this dear old country and Britain's queen.

May our greatest rivalry ever be as to which shall outstrip the other in the paths of peace and concord and that we may know no higher emulation than to "love and good works" is the heartfelt wish of one who is known amongst British bee-keepers as

AMATEUR EXPERT.

For the Canadian Bee Journal.

HOW I OBTAINED SURPLUS FROM APPLE BLOSSOMS.

I WAS much surprised at the answer to Query No. 94. (page 333.) and glad to see that Dr. S. W. Morrison of Oxford, Pa., (page 368.) has given a different experience. I can endorse everything he says in favor of Apple Blossom Honey. When I sent in that query, I was uncertain as to what apple honey was. I have, this past season, taken considerable of it and find it the richest, thickest and finest flavored comb honey I ever tasted and where it was gathered and capped quickly it was about as white and

equal in appearance to that from white clover. Some that was better ripened was a light amber but bright and clear. It is so thick, smooth and mellow, that Prof. Cook's description, "a peculiar jelly or quince-like flavor," is not far out of the way but hardly does it justice. The flavor of the blossom is very noticeable when new and is retained by well-capped comb honey. Every one, without exception, pronounces it the best honey that they have ever eaten.

If the editor of the C. B. J. does not pronounce the sample sent by Dr. Morrison the best yet, then I wish to send a sample also.

As there may be some of the readers of the JOURNAL, (at least, some of the beginners,) who would like to know how I worked for apple honey, I will tell them what caused me to attempt it and of my success.

I had received the idea from most bee books that apple honey was only of use to stimulate brood rearing and that it was poor in quality and dark colored.

A year ago, a bee-keeper in Mass. showed me honey which he extracted soon after apple bloom and which he considered apple honey and sold it in jars and tumblers under that label. I did not then, question its genuineness, but now, think it was dandelion and raspberry. It was rather dark and had a peculiar but pleasant flavor, reminded me of thoroughwort. Soon after, I read G. M. Doolittle's review of Root's *A.B.C. of Bee Culture* in a late edition of that work, and read with special interest something like the following:

"Bestinger says we could get as much honey from apple bloom as from basswood if we had the force of workers at that time to gather it." (Mr. Doolittle has since written in the *American Bee Journal* that he used to try to get surplus from this source but that, for several years, rainy weather or a failure in the yield prevented success and that he had given up the plan.) I next saw "Blessed Bees," which offered more encouragement to the project. (This book has been much condemned by some, but I have to thank the author of that pleasant fiction for many progressive ideas that have been a great help to me.)

Mr. J. E. Pond, Foxboro, Mass., in *American Apiculturist*, July '84, said one of his colonies "gathered in fact seventy-two pounds of surplus honey in four days from apple bloom." His location is not far from mine. Another bee-keeper in same State having twenty box hives said that in apple year his colonies often filled their hives in three or four days from this source. Mr. Sweet, of Mansfield, Mass., a veteran, in response to my inquiries, stated that he had taken it at times, that it was light colored and equal to clover and sold as well. From this I concluded