

appears in *Gleanings*. "The method of making is described as follows:

"It is 2 feet wide, 2 deep, and 6 long outside, made of 7/8 lumber dressed on both sides. The bottom is two inches lower in the middle than at the sides, and is lined with tin to keep it from leaking. Eleven pieces of wood 1x1x22 inches, are laid across the bottom about 6 inches apart to support the screen which the cappings fall on. This leaves room below the screen for the honey to run to one end, where it passes out through a tin pipe. Two pieces, 7/8x3x72 inches, are nailed on the top edge, one on each side, to contract the top of the box to the same width that a Langstroth hive is long inside. Two pieces, 7/8x7/8x18 3/8, nailed one on each end between the two last mentioned, bring the ends up even with the sides. One piece, 7/8x3x18 3/8, is fixed across the top of the box about 14 inches from one end, with an iron pivot sticking up through it, 1 1/2 inches high to rest the combs on. When uncapping you set one end of the comb on the pivot, uncap one side, whirl it around, and uncap the other side, and set the comb in the end of the box, as in the diagram. When we have a surplus of combs we often hang them in the other end like B, in the diagram. C is cappings, and D the space for the honey to run out.

The bottom of the box is 7 inches from the floor, which leaves room for the honey to run into the strainer illustrated on page 248. This makes the top of the box about 32 inches from the floor, which is about the right height for me to uncap easily. A shorter person might make the box a little shallower, or lay a plank on the floor to give the right height, which is the way I do when my wife uncaps. I know most people will think this box unnecessary large. I will tell you why I think it is not. When uncapping over a round can like Dadant's, the cappings fall on top of those taken off earlier in the day; and when the can is half full the honey has to pass through such a pile of cappings that it takes a long time to all run out; and when you put the cappings in the sun extractor they are heavy with honey. With this box, when a pile of cappings accumulates under the knife we take a four-tined fork and pitch them over to the other end, where they may drain for four or five days. There is a small stream of honey running out of the box all the time, day and night, during the extracting time; and when the cappings go into the sun extractor they are almost dry. I think it pays well for the extra space in the box, because all the honey which goes into the sun extractor is spoiled for the market."

BASSWOOD AS DARK HONEY.

The November number of the *Canadian Grocer* contains the following editorial regarding the present status of

the honey market in Canada. We wish all that it says were true, especially that portion of it which relates to the grading of the various classes of honey. To the initiated it will be patent at a glance that the article was not written by any one having a practical knowledge of the business, else that ridiculous statement regarding basswood honey would not have been made. The idea of calling basswood an "inferior grade." For the information of the *Grocer* let us say that dark honeys are very seldom gathered early in the season. Any such found in the combs being the remnants left over from the winter stores. The first yield of any moment each year comes from clover and this is a nice bright honey. Next comes basswood, which is a shade darker, and stronger in flavor, but is one of our best commercial honeys, commanding the top prices. Following basswood comes thistle, which is as bright in color as clover, and is, to our mind, even more delicate in flavor. After these come buckwheat, then fall flowers, and it is probably the first of these which the writer of the article has confounded with basswood, as buckwheat honey is dark, and very strong, and of little value as an article for table use. This honey is mostly used in baking and curing processes, and is usually sold at a price three to four cents lower than either clover, basswood or thistle. If not asking too much, we could wish that the publishers of the *Grocer* would give these explanations as much publicity as has been given the article, wherefrom wrong impressions will be drawn—impressions which may do some harm, to basswood honey especially:

"The extent to which this year's crop of honey will be affected by the yield, has already been indicated in these columns and in our market reports. The yield has been neither large nor small, but prices will be apt to keep, throughout the next twelve months, the firmness that is usually caused only by a shortage. What will operate to this effect in the absence of a notable shortage is the scarcity of fruit. Part of the unsatisfied fruit-consuming capacity of this country will be added to demand of the honey market. Prices, however will be affected by the policy of the producers to some extent. These have not combined, but there is an understanding now ruling among them, that has for its ob-