

and it took a good deal of explanation on our part to get them over their suspicions. We sold comb honey 15 cents a pound and extracted honey 10 or 12 cents. They thought the extracted must be adulterated or it could not be sold so cheap. I told them it took the bees so much longer to make the comb than the honey, and I explained how it was done. Nearly every grocer in the city handles honey, and I am sure most of them do not sell more than 10 pounds a year. They would rather not handle it. They buy a little honey and it gets hard on them, and they then think that it is adulterated because it all goes to sugar. We have had customers come back and say the honey was no good because it all went to sugar. We told them to heat it up and it would all go back again. I think it would be a good thing for you to advertise in the city, so as to educate the people as to what is the real value of honey as a food, as I believe that small stores, instead of helping to introduce the honey, are an obstacle in the way, for they keep it till it gets dirty and people do not want it.

Mr. Couse—I would like to ask how much honey Mr. Moyer can handle in a year.

Mr. Moyer—I think we have retailed between four and five tons over the counter. We handle far more, but some of the stores get it from us. A great many of our customers now buy it in ten-pound pails.

Mr. Hoshel—Some years ago he says he only handled a little of it. I was sending in at that date to Mr. Moyer in the neighborhood of a ton or twenty-five hundred weight every winter. I quit it because the prices in this city were below what I was getting elsewhere. Another point I want to make concerning honey sent into this particular market. My experience is that nothing but a first-class article should be sent here. I tried this market once with a second grade of honey. The bee-keepers who ship to Quebec know that you can send almost anything there that is in the shape of honey. As long as a bee has looked at it they will buy it. Here you cannot pan off that sort of thing, it is useless to try it.

Mr. Pringle—I was just going to observe that it is hardly fair to talk about palming off second or third grades of honey. Honey is all pure. Buckwheat honey is as pure as clover honey. Of course, it is inferior in quality in the opinion of some people and is certainly darker in color, but nevertheless it is pure honey, and if we sell buckwheat honey or golden rod honey or honey of any kind in any market, we certainly are not panning it off. We give a genuine article—of course at a less price.

The Chairman—Don't you think that when you go east there is more buckwheat

honey produced, and the people down there are accustomed to it.

Mr. Pringle—That is a fact. There is much more dark honey produced in the east than in the west. Some of our western friends go so far as to say that bees will not winter on buckwheat honey. We have been wintering our bees on buckwheat for several years. I manage before the buckwheat season comes on to take away all the light honey and keep the buckwheat honey by itself, and I allow the bees to fill in with the buckwheat honey for the winter. I agree with Mr. Hall in having the brood chamber for a brood chamber. I do not believe in extracting from the brood chamber, except in exceptional circumstances. Get your honey above, whether it be section honey or extracted honey.

A member—Perhaps there is more buckwheat honey produced in the country than people are generally aware of. I know that all along the northern part of Lake Erie from St. Thomas east, there is a large quantity of buckwheat honey produced, and I do not think we ought to go against taking that to cities and educating the people as to what it is, because it certainly is a good article. There are very many people prefer it to other honey. For my own part I prefer it to Linden or clover honey, there is no doubt about it. I think it is altogether a mistake to say anything against buckwheat honey. Those who produce it do not get the same price for it as white honey, but nevertheless it is a good, pure, legitimate, healthy and praiseworthy article.

Mr. J. B. Hall—Palming off is not the term. Don't you know they have had an exhibition of honey for the last ten years at the Toronto exhibition, and don't you know the best honey in the world has been shown to the people of Toronto, and don't you know they are fools enough to want the best, and won't have anything else, and don't you know in Quebec they get a lot of this honey this gentleman has been speaking of, and they eat it. I was talking to a lady who got a lot of buckwheat honey and I asked her what she did with it, and she said she sold it. Do they like it? They cannot get anything else. You give them that pure white stuff, and they say that is sugar, therefore it is the education. These fellows below don't have the beautiful exhibit that you do in Toronto, and therefore they are satisfied with it as they get it.

A member—I want to say right here, in my experience that I produce buckwheat honey and white honey, and the two thirds of my home customers take buckwheat honey.