

expense, and is sacrificing immediate gain for future profit and reputation. No doubt but it is very wise in the long run. It is true that unripe honey may be artificially evaporated, if proper pains be taken. But there is always danger that it will not be, so without any doubt the safest course is to never extract honey until it is entirely capped over. The Bingham uncapping knife is the best knife to use.

The extractor should be so made that the combs can be reversed without removal from the comb baskets. This requires the omission of a central shaft. It is also convenient to have the entire central parts—the comb baskets—so arranged that they can be removed at once and replaced. It is still better, especially in large apiaries, to have the automatic reversing arrangement where the frames can all be reversed at once without removal from the extractor. True, such machines are expensive, but they will very soon pay their extra cost.

It will pay any young bee-keeper to visit a large bee-keeper, who has a successful record, as one thus gains many hints that will be of great value to him.—The Rural Californian.

William F. Clarke's Pamphlet.

—D. W. Heise.

In the third paragraph of Mr. Clark's article on Absurd Legislation he says:—"It has been accidentally discovered that granulated sugar fed to bees is transmuted by them into honey or grape sugar and cannot be distinguished by experts from the best grades of floral honey." Now if this be true, (and I have no reason to disbelieve it, emanating, as it does, from the pen of one, who himself says that no one has ever questioned his veracity, except R. F. Holterman), and he has, no doubt, seen his mistake and withdrawn his charge (see back of pamphlet). Now why does Mr. Clark take such an inconsistent position in another paragraph, where he says: "No one proposes to produce sugar honey, and palm it off upon the public for clover or Linden honey. It is proposed to sell it for what it is—"only that and nothing more." But Mr. Clark has already said that sugar honey cannot be distinguished from the best grades of floral honey. To Canadians, at least, that means clover and linden. Now if the flavor, the aroma and general

quality of clover, linden and sugar honey are identical, and they must be, or experts would surely discover some difference, then why sell sugar honey for what it is, since they differ in nothing but the source from which they were obtained. If I were buying honey, it would matter nothing to me if the bees had sucked the sap out of rotten wood and converted into a good quality of honey that I could not distinguish from clover and Linden, I would buy it just as readily, since they must be identical in every respect, if, as Mr. Clark says, there is no difference. And I cannot see wherein the public would be deceived by offering them sugar honey for clover and linden, except in name, and that only.

Again, if, as Mr. Clark says, the feeding of cane sugar to bees, and having them transmute it into honey or grape sugar, is a legitimate article of manufacture, and a boon to dyspeptics, and if by his intellectual vigor he should ever be able to educate the public generally to accept his view of the matter (which I hope he never will, then the honey bee has fulfilled one mission, for which it was, no doubt, created, namely, to visit the flowers for a two-fold purpose. Because, under such management, bees would be more profitable (from one standpoint, at least) if they were prevented from visiting the flowers of the fields at all by surrounding the hives with wire cloth, and feed them sugar to produce honey, the same as we feed a cow to produce milk, and I hope the day may be far distant when such a state of things will be brought about. Furthermore, wherein would be the wisdom of allowing our bees to roam the fields sipping little nectar here and a little there, when, by keeping them at home we could feed them from 15 to 20, or possibly 25 pounds of sugar syrup per 24 hours and have them produce the same article which they were ransacking the flowers of the fields for, and securing probably 2 or 3 pounds per day, and at that rate of production, how long would it take to supply all the dyspeptics of America who dare not use cane sugar? Then what would Mr. Clark do with the surplus? Could he expect to get the commercial value of granulated sugar in its cane state, since for ordinary purposes grape sugar will not take the place of cane sugar. I hope and trust that while Mr. Clark is booming the production of sugar honey, in his great wisdom he will also secure a market where all that could be produced would find ready sale at not less at least than 8c per pound. If he cannot guarantee that to bee-keepers, then he had better go slow and select a spot of land before he jumps.
Bethesda, Ont.