

that he would certainly contradict Mr. Pettitt's statement and have looked for something in the JOURNAL from him. Is it possible that I don't know anything about basswood honey? Am I "color blind?" or can't I tell anything by taste? The latter has not been vitiated by the use of liquor or tobacco, and I guess it is in pretty good shape yet, at any rate Mrs. M. thinks so.

I have been getting more and more surprised till can you believe it Mr. Editor, I had got pretty nearly if not quite mad? and the "last straw" was laid on in next to the last sentence on page 415 when, in speaking of sections you say: "By the way, we didn't mention that these prices are for one piece linden (formerly basswood) V groove sections." Well! well! Are you afraid your sections will be mistaken for "nutmegs" or "hams?" or have you Canucks got to be so "tony" that you can't get along with the same words, etc., that common people use? and have put your heads together to make a reputation for your basswood honey and sections at the expense of, and by misrepresenting the same articles produced in the U. S. Ain't you ashamed of yourselves?

Mr. Pettitt says: "Now we desire to make everything in connection with our exhibition, and in the markets of the world too, as distinctively Canadian as possible. So let us all use the name linden on our labels and in conversation both at home and abroad."

Now, that is all right and proper, and if as Mr. Pettitt says in the next sentence: "Our fine richly-flavored, crystal 'linden' (formerly basswood) honey is superior to American basswood honey," it would need no misrepresentation and falsehood to introduce it into the markets of the world.

It seems to me that no one in his right mind, if at all posted in regard to the color and quality of the "fine richly-flavored crystal" U.S. basswood honey would ever class it with "buckwheat and other fall honey," as Mr. Pettitt says the Messrs. Muth have. If they have so classed it it does not necessarily follow that it is proving conclusively that the bulk of American basswood honey is inferior to Canadian "basswood" honey.

I can bring a large amount of testimony from parties just as competent to judge of the color and quality of basswood honey as the Messrs. Muth, (and no disrespect to the Messrs. Muth, either) who class it as light-colored, and one of the very finest in quality.

I don't suppose any of "Uncle Sam's" children have any objection to you "Canucks" making everything in connection with our exhibition and in the markets of the world, too, as distinctively Canadian as possible, and I think all will say

that is right, and we would feel proud of you and "glory in your spunk," energy and enterprise, but *don't stoop* to invidious comparisons and false statements to do it. What hurts me, and *does* hurt too, is the *seeming* attempt (and I believe it is more than seeming too) to build up the reputation of Canadian basswood honey by an effort to injure the reputation of U.S. basswood or linden honey. Such a course would naturally lead people to believe that "the sinners" (see A. Expert) do not all live in a warm climate.

In closing his article Mr. Pettitt says: "A little friendly rivalry in the markets of the world very likely will do us all good." I wonder if doing as he has done in his article is considered "friendly rivalry." If it is, then this article must be considered as very friendly, but if it is, it don't just *exactly* voice the feelings of the writer.

On this side of "the border" misrepresentation and false statements are not usually considered as very friendly, and does not entitle one to confidence and esteem.

A. B. MASON.

Auburndale, O., Sept. 1886.

You are trying to make us believe that you are vexed, but anyone who knows you will have difficulty in believing it. Brother Mason is one of the jolliest, best natured gentlemen it has ever been our good fortune to meet. We do not think that linden honey from southern localities is as bright as that from further north. We have examined and tested samples of linden honey produced in New York, Michigan, Wisconsin and other northern states that were very hard to beat. The same latitude and altitude whether it be in the United States or Canada will produce, we presume the same kind of honey, if properly cured and cared for, although sometimes we fancy there is a slight difference on account of the soil. Linden grown along the streams in low, wet, heavy ground does not seem to produce as bright honey as that grown upon sandy soil or more especially limestone ridges. We find considerable difference in honey from clovers in the same locality. That taken from limestone ridges or high dry land is a little lighter in color than that taken from low, wet lands. Two apiaries not ten miles apart may produce slightly different grades of honey but if American honey had been put upon the English market in its purity as it was purchased from the producers it would have found ready sale at fair prices and not be a drug in the London