

honey for 16 years, and I never could get it as thick.

Mr. Darling. I have had buckwheat honey average 14 pounds to the gallon.

Mr. McEvoy. These men are all right. President. Do I understand you, they are all right and all wrong?

Mr. McEvoy. As a rule, I say, it is not as thick as clover.

Mr. Holtermann. I don't think any one has handled as many samples of buckwheat honey as we have from different dealers, and I was a little bit surprised at the statement of Mr. Brown. I believe if you get a sprinkling of buckwheat honey in with this, then that holds good, but I believe the buckwheat honey is more difficult to remove from the comb.

Member. Mr. Brown and Mr. Holtermann live in two different districts of the country.

Mr. Sparling. My experience is the same as Mr. Holtermann's.

Mr. Darling. I have had buckwheat honey so thick that I could lift a pound and a half on a spoon.

Mr. Newton. I don't believe in that way of extracting, leaving it till its gets cold. The way the price of honey is today I don't think it pays Mr. Brown or anybody else to burn wood to warm it up. I just rose to say that I agreed with the discussion as to thick and thin buckwheat honey. I believe the season has a great deal to do with it. I know if the season is dry we always have a much thicker and much better quality of honey than we have in a wet season, and it is the same with buckwheat honey as with other honey.

Mr. Holtermann. What is the object in not extracting it after you take it off the hive?

Mr. McEvoy. Can't always get the time.

Mr. Jacob Alpaugh, Galt. There is another point in Mr. Brown's paper. If we could all have plenty of top stories so as to keep adding as the bees want room, and never take in until the season is over; then take your honey and set it in a warm room for a certain length of time, we would have a better class of honey.

Mr. Armstrong. I may say here that the season with me is over by the first of August. When the thermometer is at 80 or about there you have no trouble in extracting.

Mr. Holtermann. Even if we do make bee escapes and don't mind how many we can sell of them, I want to just say that I am a little surprised at the use that many find for them in extracting honey. You

smoke your bees, and you know they rush down. If you will hurry and take out your comb and give them a little shake before they get back, and put back your combs, I don't understand how any man wants to be troubled with a bee escape after that. Then if I couldn't take the honey all off at one time I would just take off the capping and extract it as we go along. It is true if you keep your combs in a warm room the honey will ripen. If you have a place where you can keep the temperature up, then it is all right, but if you haven't the quicker they are taken out of the combs the better.

Mr. Frith. If the discussion on this part of the paper is over I would like to ask Mr. Brown a question. He hinted at the quantity of stores sufficient to carry the bees over until white clover. Why does he require that in his locality?

Mr. Brown. I think that is a little oversight. I said "until clover bloom," but I said later until the "honey flow." I didn't mean that they should have sufficient stores when set out in the Spring to carry them through until the clover honey flow, but until there would be sufficient honey coming in to carry them through.

Mr. Frith. The reason of asking the question is this: We find there is quite a difference in the spring flow south of this district and the latitude north. Mr. Brown being north of this we would suppose the spring flow would be somewhat different to the flow south of this. We sometimes get large quantities from fruit bloom in my locality before the white clover comes in. It was brought out at our Oxford Convention that those north of us do not get the quantity of honey in the Spring that we do, and it has quite a good deal to do with the efficiency of the bees at the time of the big honey flow, and I thought Mr. Brown had something of that in his mind when he made that statement.

Mr. Brown. I would simply say that we have very little flow until the clover comes in. We generally have more or less, but nothing of a good flow.

Mr. Holtermann. How about raspberries?

Mr. Brown. We have a small quantity of wild raspberries. I live in rather a sandy district and we find some of our old farms growing sorrell in place of clover. I find that in a field of sorrel the bees work on that as strong as they would at a field of clover during the time it is in full bloom; and that carries them right up pretty well to clover bloom. We have