

containing very little wax, placed it on the reservoir of a stove or on bricks placed on top of a stove where the temperature could be kept the same for many hours. By this method all sediment gradually settles to the bottom and the wax rises to the surface and after having cooled they may be easily separated. The saving of every particle of comb that it may be rendered into wax, is a very important item; many pounds of wax may thus be saved each year that are now allowed to go to waste. Beeswax has now become so scarce and the price so high that it will repay careful attention as to the preservation of combs. Save every small scrap not suitable for the frames and have them rendered into wax. Pieces of comb should not be left lying about during the warm summer months, as moths are liable to destroy much of the wax frequently rendering them useless. They should be kept in a cool place, or packed so tightly in a box, being pounded down with a mallet, that moths will not work in them or they may be melted and emptied into a dish leaving the mass until it can be carefully rendered.

MARKETING HONEY.

A SPLENDID ARTICLE FROM FRIEND MCKNIGHT.

BEES are once more on the wing. The active operations of the apiarist have begun. A few short months and the honey harvest of 1885 will have been gathered. What the coming season's yield will be is yet a mystery, but the prospects are favorable. When September comes, and barrels and tanks of honey stand around, a pertinent and important question with the fortunate possessor of these barrels and tanks will be, "How shall I dispose of my stock?" This is certainly an important matter with those who have not established a reputation and a market for their surplus. It is undoubtedly so with the budding bee-keepers of Canada, for few of them have been long enough in the business to know exactly where to place their honey, that its sale may bring them a profitable return. I know of nothing connected with the business that has such a discouraging effect as to find oneself with two or three tons of honey on hand, not

knowing where or how to sell it. It is not so with most other things. Ready sales of nearly every other product of the garden, the orchard, and the farm, can be made without trouble. Even badly cleaned grain, or carelessly made butter are picked up with eagerness on our town and village streets. But honey has not yet become one of our staples, and is a drug in the market. To remedy this state of things, a taste for honey *must* be created. To create a demand it must be put upon the market in good form and at reasonable prices. The prevailing idea that it is medicine to be administered only in case of sickness, or a luxury only to be enjoyed by the wealthy, must be removed. People must be taught to look upon it as an article of food, and as economical in its use as the majority of articles put upon the table—then, and not till then, will the difficulty be removed. How, it may be asked, are we to persuade the people that it is as cheap, as nutritious and as healthy as butter, sugar and preserved fruit, for instance; all of which are essential in nearly every household. Again, I say, put it into the houses of the people in good form and at reasonable rates. It must be pressed upon their notice in some way and it must be sold at a price that will do away with the idea that it is a luxury, otherwise it will never become a common article of food. Let nice extracted honey be sold to the consumer at, say from 10 to 12 cents per pound and there will be no great difficulty in getting rid of it. Of course if we are compelled to send our crops to an outside market, pay for packages, pay freight, pay commission to a middleman, who sells to the retailer at a price that will enable him to sell it to his customers at 10 or 12 cents a pound, our returns must of necessity be unprofitable, but it is only in exceptional cases where this course is really necessary. The bee-keeper, who pays no attention to the home market had better give up the business—for he is leaving the most profitable field unworked and glutting the centres of population—thus bringing loss and dissatisfaction to himself as well as retarding the progress of the industry. My own experience last year confirms me in the belief that there is a home market for nearly all the honey we produce so far. I had about two tons of extracted honey—the largest quantity ever produced in this neighborhood. I waited upon one of two of the leading grocers with a view of disposing of it to them, but they laughed at the idea of being able to sell so much. They might, they said, be able to sell a little, but it was very rarely asked for. They appeared as if they would like to accommodate me by taking a little but I told them I was not looking for favors at their hands, and jocularly said I would create