

bulletin of the Minister for Agriculture, there were in France in the year 1862 24,265,578 hives, of the value of 24,203,014 francs yearly. There has been a decrease of 839,863 hives, and a yearly loss of 8,958,194 francs, in honey and wax. The chief reason of this is said to be the want of properly organized apicultural teaching, lectures, and travelling experts.

"L'Apiculteur" (France).—As to the proportion of honey consumed to the wax produced, Sylviac gives as his opinion that it varies from one to twenty or thirty. The depositions of wax depends on three principal causes, warmth, nourishment and activity. When these factors are all favorable—which is an unusually fortunate condition, only about one gramme of honey is necessary for a gramme of wax. If the conditions are somewhat less desirable, then two or three grammes of honey are needful. The more unfavorable these factors, the more honey is required in proportion to the wax up to thirty grammes to one of wax. After this no deposition of wax appears to take place.—British Bee Journal.

NOTES BY THE WAY.

G. A. Deadman.

With your permission, Mr. Editor, I will for a short time "shunt off" from "Notes By the Way" among Ontario bee-keepers, to notes of my trip from Owen Sound to Calgary while they are fresh in my mind.

Well, we took our leave of Owen Sound on Monday, September 24th, with a car load of honey on board, to go by "lake and rail" to Winnipeg. We arrived at Fort William Thursday noon; I superintended the unloading from the vessel to the car, and left same evening for Winnipeg, arriving Friday 10 a. m. The honey, however, did not reach there

until Sunday—not very long on the way considering the immense amount of traffic at this season of the year. Not so many apples this year; they always have the precedence over honey. On account of large consignments of these last season our shipments of "beloved sweets" were long in reaching their destination.

It costs so much less by "lake and rail" than "all rail", \$30, and as I purposed going along, I shipped as I did, though the bulk was in "slip cover" pails and little or none of the honey candied. I might say some of it got turned every way except completely over, but I was there of course to see that it was always left, right side up and kept about level. I have hitherto preferred the slip covered pail for the ease in which the cover could be removed, and the honey shown; many a customer hesitates about buying until he sees it, and may be, tastes it also. With the self-sealing pail removing the cover is not so easy, but they are available ahead for shipping when the honey is not candied and not nearly liable to get dinged in transit as the wire edge makes them rigid. If we were not that we want to train customers to buying candied honey and to liquify it themselves, I would be induced to heat the honey before filling, as nine-tenths, and more, prefer to buy it that way, but it is better to educate them to do it themselves.

Some of my pails were slightly mussy, but nothing of any consequence leaked out. I have feared when shipping liquid honey in the slip covered pails, that the railroad hands would turn them over and leave them that way, but what else they might do when "running in" crates on the tracks they always leave them right side up at the wharf. I presume that it has become so