

the conditions under which the exhibit in question, is to be made.

"If you refer to my letter of the 20th Nov., on this subject, you will find, I think, that I suggested very clearly, that the exhibits should take the form of a trophy or a collection of all the apparatus and other matters that come within the province of the Bee-farming industry, and that in addition, Mr. Jones, or the Bee-Keepers Association, would be open to sell honey in the Court itself, and also in the Colonial market that is to be established within the precincts of the Exhibition.

"I need hardly remind you that the exhibit I have referred to above, would form an integral part of the exhibits in the Canadian Court, which the introduction and sale of honey should not displace, and that the honey should add to the original exhibit, instead of replacing it."

"I remain, Yours faithfully.
CHARLES TUPPER.

OTTAWA, Ont., Feb. 11th, 1886.

A. W. WRIGHT, Royal Hotel, Toronto.

Space required by Bee-keepers secured. Creamery exhibit and cheese making machinery desired to exhibit processes.

JOHN LOWE.

OTTAWA, 12th Feb., 1886

A. W. WRIGHT, Esq., Toronto.

"Confirming my telegram to you of yesterday's date, I write to inform you that Sir Charles Tupper has cabled to the effect that he has made arrangements to secure the large space required by the bee-keepers, as requested by you. He further telegraphs as respects the creamery and cheese-making machinery that it is desired to exhibit the process of manufacture by these machines, and that for this purpose the machines do not require to be of Canadian invention or make. Please therefore take the necessary steps to have them sent forward.

Believe me, etc., yours truly,

J. LOWE.

THE COST OF TRANSPORTATION TO BEETON.

I notice in last week's issue of the C. B. J. that Beeton was chosen as the starting point for the first shipment to the Colonial Exhibition. That was a very good choice as the most of the first shipment will be sent by exhibitors from or near Beeton. Then I notice that those at a distance wishing to exhibit must forward their goods by freight or express to Beeton, prepaid, to be shipped from there at the cost of the Government. Now, sirs, what we want is one united effort, and we will have one of the grandest displays of honey and supplies that the world ever knew, and the way to get that united effort is to place all on the same footing. If the Government will not pay the freight to Beeton I think the Association should. Those living on the shore of Lake Erie or Huron should have the same privileges as those at Beeton.

MARTIN EMIGH.

Holbrook, Ont.

Friend Emigh's pretty nearly right here, is he not? The only reason why it was proposed to start the first shipment from Beeton was because of the tables, etc., being made here, and the bulk of the goods would likely go from here. But, as friend Emigh suggests, perhaps, the Association *should* pay the charges on all goods to Beeton, as the Government can not be got to do more than assume the charges of total shipments from given points.

FOR THE CANADIAN BEE JOURNAL.

COMB OR EXTRACTED HONEY, WHICH?

I HAVE been interested in reading replies to the above query, on pages 447-8.

The several replies certainly shed true light upon the subject, and I wish to take up the torch, and, if possible, add another ray of light. For a number of years past I have favored the production of comb honey as the most profitable in my location, and as my great loss in bees a year ago this winter necessitated my running for extracted honey the past season, I have just passed through another experience of that side of the problem, and am more than ever convinced that the production of comb honey is much more profitable to me. We produce both kinds every year, scarcely ever raising less than two or three tons of extracted honey, when running mainly for comb.

I do not think that any one of my students could be induced to raise any than comb honey for his main crop, unless it be one, peculiarly situated in Florida.

The answers to the question, as found in your issue of 17th, speak truly regarding one's surroundings, having much to do with choice. But I wish to supplement the ideas there put forth by saying, I believe an important factor in the problem rests in the outfit and arrangement in and of the apiary. If the extracted honey produced is designed for table-sauce, we all agree that it should be well ripened, and with our present knowledge we adopt as the best system of accomplishing such ripening, that of leaving it with the bees until it is all, or in part, capped over, depending upon the source of the honey and climatic conditions during the time of gathering and storing.

Now, as regards the amount of labor required between the production of extracted and comb honey, since the advent of our almost perfect comb foundation, I think there is but little difference either way, and that one year with another we will get from two-thirds to three-quarters as much comb as extracted honey, if we adopt the best known methods in both instances.