

You have systematised the work to a degree, while the most marked feature of ours is their magnitude. A pound of honey with you is represented by about a hundred pounds with us. We think it not matter for surprise for an exhibitor to display from one to three tons, your system may ensure fuller justice to the exhibitor, but is not as good a means of advertising as ours. You have formulated an elaborate scale of points by which honey is judged—we have no very arbitrary rules to guide the judges to a decision. The basis upon which awards are made at our shows is mainly confined to three points. For extracted or run honey these are,—flavour, color and consistency. For comb—finish, color, and cleanliness. Some of the distinctions you make in run honey are so nice and delicate that I fear we would have difficulty in deciding upon, or even distinguishing between them. I find you embrace among these 'consistency' and 'density', also 'flavour' and 'aroma'. I am not well qualified to be hypercritical. To my thinking, the relative density of honeys can only be correctly ascertained by instrumental tests, and I doubt, if this is ever done at shows. Consistency is the medium through which its density is determined. With us, at any rate, this is the case. When bottled its density changes but little, while a higher or lower temperature will rapidly change its consistency. Under like conditions, however, the consistency will remain relatively the same. In the scale of marks Mr. Gibbons gives aroma two and flavour one, while Mr. Chenevix gives flavour five and aroma one. Aroma is perhaps the best test in determining the class of flowers from whence the honey was gathered, and therefore the best in classifying it, but flavour is more important in fixing its commercial value. Moreover, aroma is fleeting in its nature, while flavour remains a permanent quality. Therefore, I think flavour is much the more important quality, and should be rated higher than aroma. I do not presume to fix a scale of points by which the product of the British bee-keeper shall be judged, but the subject is so interesting to me that the perusal of 2312 and 2313 in the B.B.J. called up the foregoing thoughts. I fully endorse Mr. Chenevix's statement that 'attractive appearance is of extreme importance in making the commodity marketable.' Its force must be felt in the pocket of every man who produces honey and puts it on the market. It is recognized by all classes of business men as essential to success that the goods they offer for sale be presentable in appearance and neat in their 'get-up.' This brings me to the consideration of honey bottles

I am glad your correspondents are taking this matter up. We have not yet got just what we require and what we ought to have, viz. bottles at once pleasing in form, correct as to their capacity, and safe to ship to outside points when filled. You are much ahead of us in their design and quality, but you have not yet an entirely satisfactory range of honey glasses. I speak of them from experience, for of late years I have used some thousands of your English honey pots. Probably there is not a style of honey-glass made or used in England I have not tried. I have used English and French glass exclusively during the last three years, and few, if any of them, fully fill the bill in my trade. I ship most of my honey to distant points on this continent; some of my regular customers live 1500 to 2000 miles apart and I require glass pots at once neat, safe, serviceable. Your pots are divided into two classes,—screw-tops and tie-overs—both are defective in one or more particulars. The greatest defect in most of the screw-tops is not so much that they leak at the top when turned bottom up but that the honey oozes through the glass itself, making the bottles unsightly and disagreeable to handle. I have found this defect greater in the French than in the English bottles. They appear to be too thin just where the body of the bottle springs from its bottom. I have not found it to exist in the English tie-overs. The tin cover of the English screw-top is too coarse, and not well finished. The French bottle is much better in this respect. I think if thin rubber rings were substituted for cork wads in all screw-tops, it would effectually prevent leaking. I cannot make a satisfactory finish on tie-overs without using capsules, when these are employed together with corks and parchment it increases the cost and the labour as well. With me all three are essential to a safe and satisfactory finish.—R. MCKNIGHT in British Bee Journal.

Winter Care of Bees.

HERE is but little opportunity during the winter to give bees attention, and the proper time to put them in shape is during the autumn months. Feeding should all be done before cold weather sets in, and they should be settled in their winter quarters before real winter is at hand. It often occurs that winter overtakes us with colonies that lack food. In such cases we cannot possibly use syrup for food, as the weather is too cold for the bees to seal it over, and unsealed stores will not serve properly for winter. The moisture which al-