



"THE GREATEST POSSIBLE GOOD TO THE GREATEST POSSIBLE NUMBER."

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EDITORIAL.

IN all criticisms on the New Reversible Honey Board and Super Reverser, will our friends *please remember* that the portable or open sided super forms no part. We claim as our invention simply the *two* pieces named above. The side-opened super may be dispensed with, and the arrangement work to just as good advantage.

Will all subscribers who were bitten by Thos. Horn, though seeing the advt. in the CANADIAN BEE JOURNAL, please write us now, saying the amount of their claim, so that we can make it right, as we promised to. Remember, we cannot do more than furnish bees and queens (not supplies) in place of those *not received*. Where Horn mailed or shipped queens or bees which arrived at their destination, either dead or alive, we cannot hold ourselves responsible.

OUR OWN APIARY.

Something Further on Ripening Honey.

IF we only watch carefully every circumstance connected with the management of honey and apiculture from day to day we are sure to find little things cropping up to teach some lesson of importance. At our home we

have had a coal stove burning for over two months without interruption, keeping the temperature high, consequently very dry. Near this stove is a pantry with only a lath and plastered wall between. In the pantry was a large fruit dish containing several pounds of very fine, well ripened honey. The dish had been sitting on the shelf next the wall for about a week, and when it was brought out the spoon was resting on the top, which was tough and had a glassy appearance. When pressed with the spoon it seemed like a paper covering. We scratched a hole in it to ascertain the depth and found it to be between one-quarter and one-half an inch. When placed on paper it looked like soft wax, and one would hardly believe that honey, by a hot dry atmosphere would evaporate its moisture and become so thick. We thought this a good opportunity to test the difference in quality and flavor; taking some of the honey from a sixty-pound tin and comparing it in texture, color and flavor with this better ripened, it did not seem like the same. The contents of the tin was specially selected and we considered it as good as could be produced, but tests go to prove that the honey in the dish was so much superior that anyone comparing them would not hesitate to give two or three cents a lb. more for it. We do not know how much loss there would be in evaporating honey to that extent, but suppose the loss to be from ten to twenty per cent. We believe this class of honey would find a